



**TECNOSERVICE'21 srl**

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#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,5
<b>net weight (Kg)</b>	62
<b>breadth (mm)</b>	755
<b>depth (mm)</b>	860
<b>height (mm)</b>	1000

#### PROFESSIONAL DESCRIPTION

**STATIC HOT maintenance TROLLEY with LOW CONSUMPTION, Capacity 8 Gastro-Norm 2/1 TRAYS, or 16 Gastro-Norm 1/1 TRAYS, 70 mm high, -- Pitch between guides 75 mm,**

- made of **stainless steel** ;
- **watertight chamber** with all **rounded corners** ;
- door with **snap lock** ;
- rubber **perimeter bumper** ;
- **gasket** on facade and door, in **silicone rubber resistant to heat and aging** ;
- **thermal insulation** of the **35mm thick** chamber;
- **four 125mm diameter wheels**, two of which with brakes;
- **removable tray holder bulkheads** to facilitate cleaning operations;
- ergonomic **front push-guide handle** ;
- **static heating** via **low consumption wire resistance** that **wraps around the entire chamber** outside;
- **digital control panel** with **electronic temperature regulation** ;
- operating temperature + **30°C/+120°C** ;
- two **adjustable humidity evacuation vents** ;
- **room safety thermostat** ;
- Recommended for 58 Kg of Product.

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
MDHHT082E	STATIC HOT TROLLEY with LOW CONSUMPTION for 8 GN 2/1 or 16 GN 1/1 trays, V 230/1, kw 1.5, weight 62 kg, dimensions mm 755x860x1000h	<b>€ 2.790,30</b> <i>VAT excluded</i> <b>Shipping to be caluled</b> <b>Delivery</b> from 8 to 15 days