

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PRICE/DELIVERY DESCRIPTION CODE

MZ691.AP

HOT KEEPING trolley with VENTILATED HEATING, 2 DOORS, for 36 Pizza or Pastry TRAYS measuring 600x400 mm, Pitch between guides 77 mm, V. 230/1, Kw 3.0 - dimensions 1220x790x1995h mm

€ 2.568,48 VAT escluded Shipping to be calculed

Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

HOT MAINTENANCE trolley with VENTILATED heating, for 36 600x400 mm trays, with a pitch between the guides of 77 mm:

- made entirely of AISI 304-18/10 stainless steel sheet, Scotch-Brite finish;
- o double wall structure, made with sandwich panels insulated with expanded polyurethane and aluminum positioned between the two sheet metal walls;
- Front swing door that opens 270° with rubber seal and snap opening handle;
- pair of push handles positioned on both short sides , with PVC handle supports, AISI 304-18/10 stainless steel grip tube, the handles can be used even with the doors open;
- illuminated power switch with mains presence indicator light;
- temperature controlled by a digital thermostat-thermometer, a red light signals the functioning of the resistance;
- \circ removable VENTILATED HEATING system for easy and convenient cleaning;
- o internal 'L' profiled supports, depth 30 mm, pitch 77 mm;
- wheels with a diameter of 125 mm, two swivel with brake and two fixed with galvanized steel support;
- o perimeter bumper in gray anti-track rubber.
- OPTIONAL ACCESSORIES:
- Door lock;
- Manual humidifier.

MADE IN ITALY				
TECHNICAL CARD				
power supply	Monofase			
Volts	V 230/1			
frequency (Hz)	50			
motor power capacity (Kw)	3			
breadth (mm)	1320			
depth (mm)	750			
height (mm)	2000			