Transp./Serving trolley Metos Burlodge RTS CT S 400V3N



Product information

SKU	4216002
Productnaam	Transp./Serving trolley Metos Burlodge RTS CT S 400V3N
Afmetingen	1025 × 780 × 1475 mm
Gewicht	172,000 kg
Capacity	20 or 24 trays
Technical information	400 V, 11 A, 7,2 kW, 3NPE, 50 Hz
Type of the refrigerant	R452a
Quantity of refrigerant [g]	530

Description

Serving trolley for portioned meals on trays in cook-serve operations. The system ensure the taste and microbiology quality of the p ortions - cold meal items are served cold and warm are served warm! All in accordance with current EU HACCP-regulations. The isolate d divider wall divides the chamber and each tray in a hot and a cold part with all meal components on the flat tray. Made for usage of ordinary crockery. Efficient convection heating/refrigeration.

General features:

- Easy daily use: Three different programs (breakfast, lunch, dinner)

with 2-phase temperatures and time. Regeneration cycle start m
anually or timer-controlled. Display with intelligible symbols.

- Light and easy to maneuver: Four vertical, ergonomic handles on each corner. Rubber bumper around the entire trolley base.
- Secure: Digital display shows the chamber temperature in real time and remaining heating cycle. Audible alarm. Surface temperature below +45°C.
- Strong structure: Strong stainless steel AISI304 18/10 frame and inner panels, light weight and shockproof carbon fiber doors rein
forced with an aluminum rim. Outer panels sntistatic ABS (grey).
- Excellent energy efficiency: high density injected insulation (30 mm). Smart Temp -software considers partial load.
- Hygiene: jet washable, drain with foot pedal. Rated IPX5.
Antibacterial material in door latc
h. Gaskets can be removed without tools for mashine dish washing. Wheels with non-marking elastic rubber tyre.