

STAINLESS STEEL TROLLEY WITH 15 SPACES FOR TRAYS
cm. 61x41

FRAME ON WHEELS WITH 15 PAIRS OF 'C' SHAPE GUIDES FOR TRAYS AND TRAYS



SOLUZIONI FOODSERVICE

CHARACTERISTICS:

- made entirely of Aisi 304 - 18/10 stainless steel
- min. width of the pan cm. 60.5; maximum cm. 61
- square tubular structure cm. 2.5x2.5 TIG welded
- 10/10 thick "C" shaped guides with tray stop on one side welded to the structure
- pitch between the guides cm. 9
- stainless steel threaded block welded to the structure for fixing wheels
- wheels diameter cm. 12.5 with acid-resistant fibre-reinforced ABS supports screwed with stainless steel bolts
- payload kg. 140
- overall dimensions cm. 68.5x44.5 H165

Suitable for transporting plates or trays up to a maximum of 15 pieces at the same time. Ideal for large kitchens, canteens, supermarkets, butchers, dairies and other public and gastronomic facilities. Thanks to the careful workmanship and the stainless steel with which it is produced, the trolley is extremely easy to clean and maintain.

Stable, self-supporting and hygienic construction in TIG-welded square tubing, a spontaneous fusion welding process that guarantees high quality and excellent aesthetic results.

The "C" shaped support guides are welded with a gap of cm. 9 and anti-fall stopper.

Trolley equipped with 4 high-performance swivel wheels in anti-corrosion material, excellent smoothness and silence, made with a polypropylene core and non-marking gray synthetic rubber tread, polyamide support structure and swiveling on double row of stainless steel balls, through-hole hub, 2 with brake, easily replaceable, fixing with INOX bolt on threaded INOX support welded to the frame.

Bumpers are not provided to avoid the accumulation of dirty material, thus ensuring easier cleaning.