

ROLL'SERVICE*

TEMPERATURE HOLDING BANQUET TROLLEY MODELS WITH 10 LEVELS

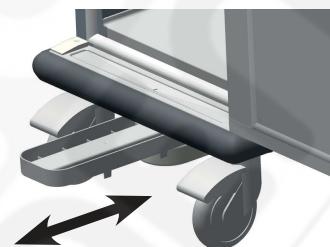
* Design registered in the European Union.

GENERAL CHARACTERISTICS :

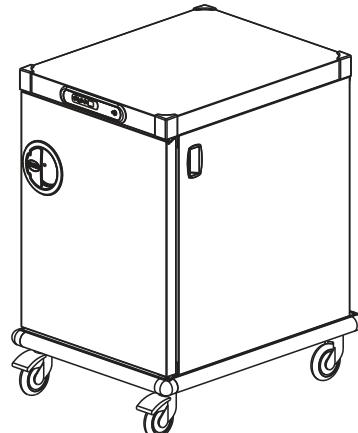
- Made of food quality stainless steel with a chromium content greater than 17,5 %.
- Rock wool insulation, 70 mm thick for walls and 45 mm thick for the door.
- Inside entirely radiused, with press-drawn sliders and base.
- Door with removable seal opens 270 °. Reversible door.
- Wheels Ø 125 mm with polyamid cover, 2 with brakes.
- Circumferential bumper.
- Electronic control thermostat with digital display (range from 30 to 85 °C).
- Even heating by means of shielded heating element and centrifugal fan.
- Spiral power cable 3G1,5 with moulded plug + plug support.

MODELS WITH HYGROMETRY CONTROL

- Hygrometry controlled by 5 pre-set cycles in the electronic control thermostat.
- Removable rotomoulded tank, capacity 2 litres (i.e. 24 hours' use with the maximum hygrometry cycle), accessible from the front.
- condensate water take-up tray.



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OPENING	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Controlled hygrometry	no	yes	no	yes
Reference	507 331	507 336	507 431	507 436
loading	10 GN1/1 containers height 65 mm		10 GN 2/1 containers height 65 mm ou 20 GN 1/1 containers height 65 mm	
Space between sliders (in mm)			71	
External dimensions (in mm)	528 x 821 x 1134		733 x 941 x 1134	
Internal dimensions (in mm)	330 x 590 x 750		535 x 710 x 750	
External volume (in m3)	0,491		0,782	
Internal volume (in m3)	0,146		0,285	
Weight when empty (in kg)	85	87	108	110
Maximum permissible loading (in kg)		80		160
Voltage	230 Volts ~ single phase - 50/60 Hz			
Appliance classification	I			
Protection index	25			
Maximale power rating (1) (in W)	825		1215	
Average power input (2) (in W)	290		410	
Max. current (in A)	3,8		5,5	
Power consumption per hour (2) (in KWh)	0,29		0,41	
Standards	NF EN 60335-1 - NF EN 60335-2-49			

(1) corresponds to the power rating in watt on start up of equipment, before control and sizes the electrical connection.

(2) corresponds to an operating cycle of 4h: 2h30min stabilization + 1h30min door opening 15s every 15 minutes for a load of mash patatoes equal to 12% of the internal volume.

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