

Overview

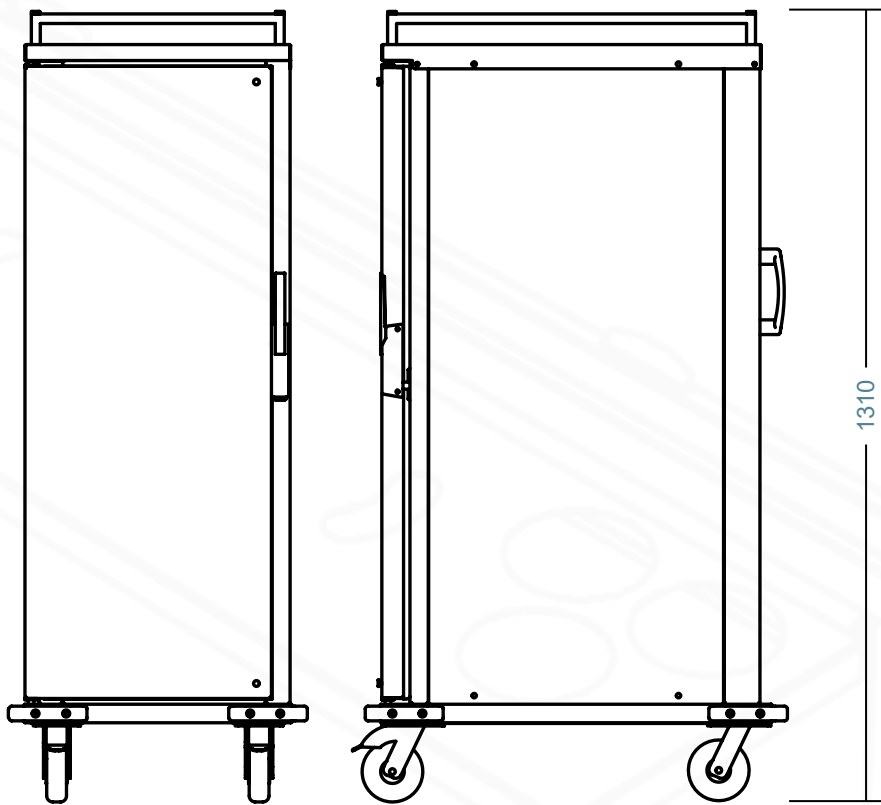
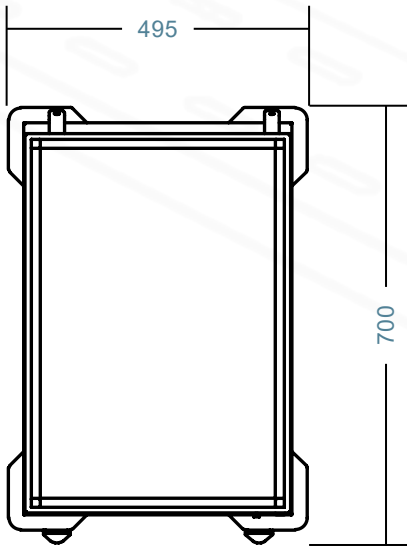
Versatile food conveyance trolley, suitable for the distribution of food from a food prep area to multiple points of service. Ideal for hospitals and other catering facilities providing a thermally insulated transport between main kitchen and wards satellite kitchens. Design to compliment the V-Gen range of trolleys chilled food can be held /prepared in a cold room and moved up to and loaded into the Re-gen Oven.

Key Features

- Can hold up to thirteen Gn1/1 Trays or Gastronome pans 65mm deep
- Lightweight and easy to move, made from a combination of Stainless Steel and Anodised Alloy
- Hygienic and easy to clean
- Push Pull handles and corner bumper protection
- Wide range of colour choice
- 13 shelf positions 4 shelves supplied as standard
- All round Galley rail on top for added storage
- Door opens 270°
- Robust door slam catch / handle
- Accommodates Eutectic Polar plates for longer storage periods

Weight: 48kg





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