



METALTECNICA
Italian catering equipment

Cod. 026.AC



THERMAL FOOD DISTRIBUTION TROLLEYS

Code	Length (mm)	Depth (mm)	Height (mm)	GN	Power (w)	Weight (kg)
026.AC	1185	640	920	3XGN1/1	2000	48
026.AC/M	1185	640	920	3XGN1/1	2000	48

Codice articolo: 026.AC - 026.AC/M

Descrizione: THERMAL TROLLEY BAIN MARIE (GN not included)

Materiale: Structure completely in stainless steel AISI304 18/10, satin finish, Scotch Brite finish

Codice HS: 8419.81.80

Voltaggio: 230 V

Frequenza: 50/60 Hz

Marchio:

PRODUCT FEATURES:

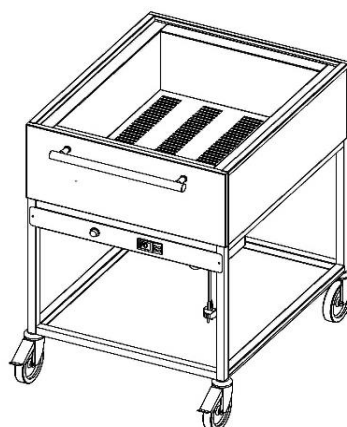
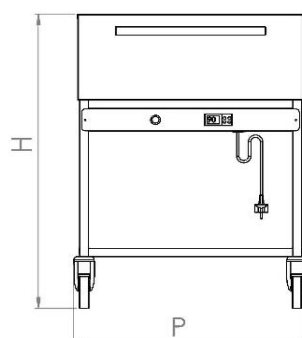
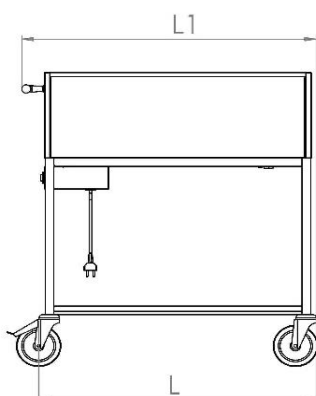
- Structure completely in stainless steel 18/10 AISI 304, completely welded.
- Double wall tub.
- Heated by a dry working and bain marie resistance inside the tub.
- Temperature control by digital thermostat 30° - 90° C°.
- Electric cable with Schuko plug and plug hook.
- N.4 swivel wheels in grey rubber, n.2 with brake Ø 125 mm.
- Capacity 3 GN 1/1 h 200 (50-60 meals).
- 026.AC/M version with mechanical thermostat 30° - 90° C°.

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METALTECNICA
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Code	Length (mm) L	Length (mm) L1	Depth (mm) P	Height (mm) H	GN
026.AC	1135	1185	660	920	3XGN1/1
026.AC/M	1135	1185	660	920	3XGN1/1

ART. 026.AC - 026.AC/M

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