



METALTECNICA
Italian catering equipment

Cod. 026.AB/E



THERMAL FOOD DISTRIBUTION TROLLEYS

Code	Length (mm)	Depth (mm)	Height (mm)	GN	Power (w)	Weight (kg)
026.AB/E	880	640	920	2GN1/1	1650	38
026.AB/EM	880	640	920	2/GN1/1	1650	38

Item Code: 026.AB/E - 026.AB/EM
Description: THERMAL TROLLEY WITH PRINTED TUB DRY HEATING AND BAIN MARIE (GN not included)
Material: Structure completely in stainless steel AISI304 18/10, satin finish, Scotch Brite finish
HS Code: 8419.81.80
Voltage: 230 V
Frequency: 50/60 Hz
Mark:

PRODUCT FEATURES :

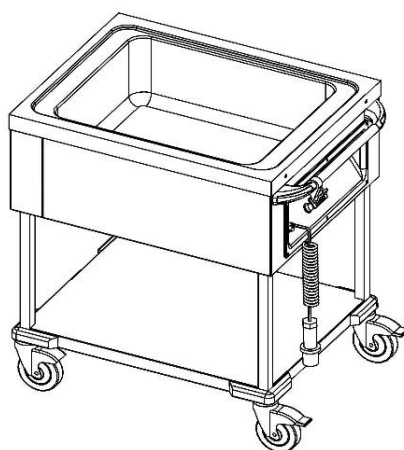
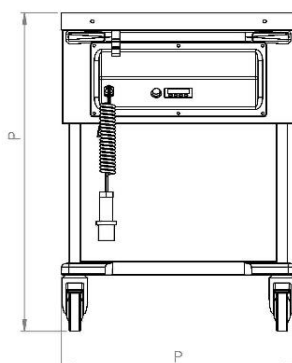
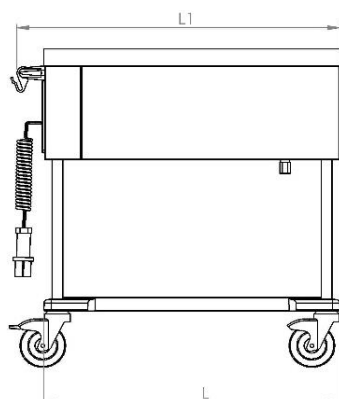
- Structure completely in stainless steel 18/10 AISI 304;
- Welded 30x30 mm square tube structure.
- Anti-drip moulded tub for GN h 200 mm with double insulated wall.
- Temperature control by digital thermostat 30° - 90° C°.
- Heated by a dry working and bain marie resistance outside the tub.
- Electric cable with Schuko plug and plug hook.
- Transportation Handle;
- N.4 swivel casters in grey rubber, n.2 with brake Ø125 mm, n.4 black PVC bumpers.
- Capacity 2 GN 1/1 H 200 mm (40-50 meals).
- 026.AB/EM version with mechanical thermostat 30° - 90° C°.

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Code	Length (mm) L	Depth (mm) L1	Depth (mm) P	Height (mm) H	GN
026.AB/E	810	880	640	920	2GN1/1
026.AB/EM	810	880	640	920	2/GN1/1

ART. 026.AB/E - 026.AB/EM

ACCESSORIES:

- ART. 4PL kit of 4 elastic wheels for uneven floors diam. 125 mm of which 2 with brake.

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