HEATED FOOD TROLLEYS





MODELS and ACCESSORIES

HT2 Heated food trolleyHT3 Heated food trolley

KEY FEATURES

- Thermostat with tight thermal cycle responds to heat loss when doors are opened
 - good control of food temperature
- Effective thermal insulation
 - retains chamber heat during transit, low energy consumption, cool exterior surfaces
- Digital display
 - monitors chamber temperature and indicates faults
- Thermal limiter in electrical control circuit
 - minimises effect to heated contents in event of a component failure
- Coiled power cable and dummy socket.
 - keeps cable and plug safely away from castors when not connected to mains
- Integral brake system
 - prevents trolley moving accidentally
- Ø25mm stainless steel gallery rail
 - allows unit to be pushed and pulled in any direction when fully loaded
- Sealed chamber base
 - easy to clean, prevents liquid spillage from reaching heating elements

INSTALLATION NOTES

Trolley should be stored, loaded and unloaded upon a level floor.

It requires to operate in a well lit area, close to a suitable power supply that will not put undue strain on the cable, plug and/or power socket when connected.

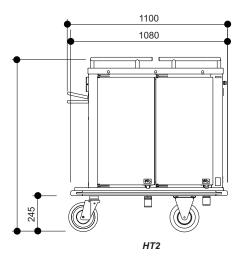
This model requires no fixed ventilation system.

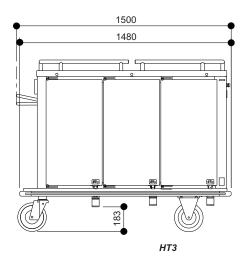


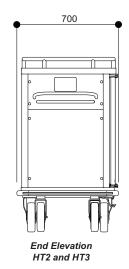


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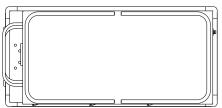
MODEL DIMENSIONS (in mm)











SPECIFICATION DETAILS

	HT2	НТ3
Electrical rating (kW)	0.92	1.38
Electrical supply voltage	230V~ 50hz	230V~ 50hz
Electrical current (amps)	4	6
Weight (empty with racks) (kg)	145	160
Packed weight (kg)	155	170

