

Cold Cuts Maturing Trolley 3

Typical Application:

Perfect for hanging cured meats and cheese

Standard Dimensions:

840x770x1850 mm

Variants:

Available with 2, 3, or 4 storage levels, and choice of meat hanger: wood or anodised aluminium alloy

Castors:

Swivel, made of PA6/PUR, ø 125 mm (2 with brakes) and stainless steel support

Optional:

Stainless steel drip tray

 **+60°** Operating temperature range: from -20°C to +60°C



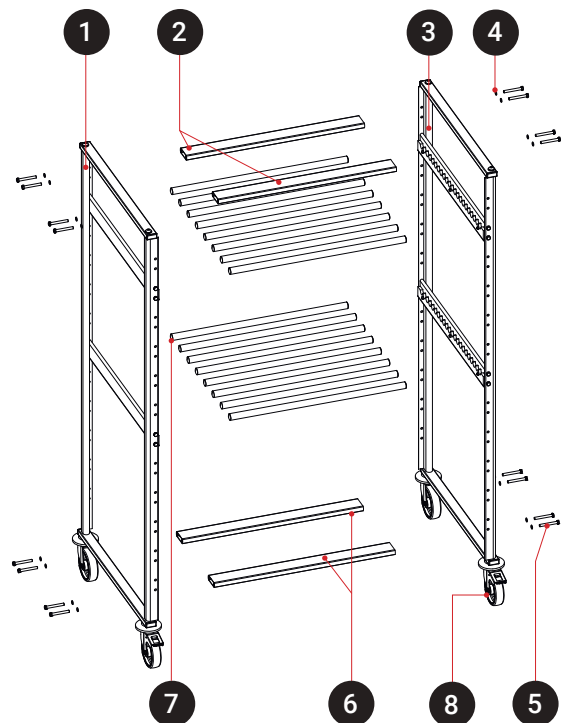
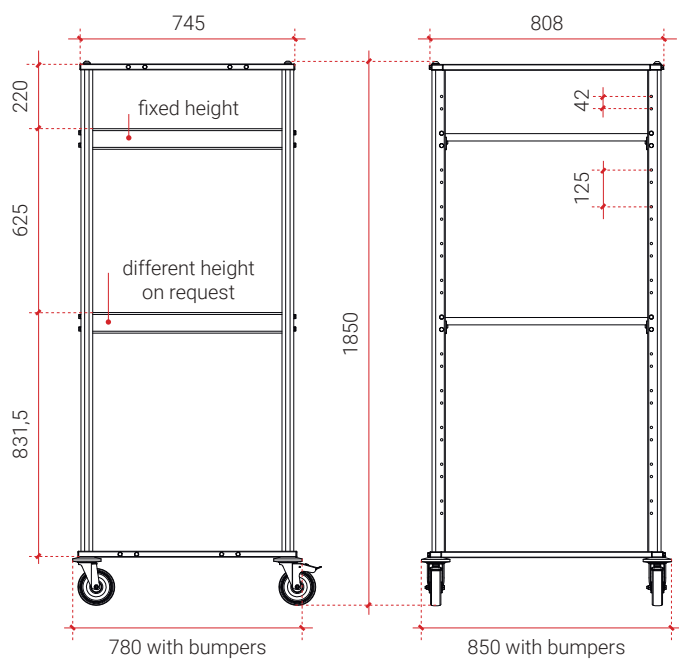
Load capacity:
300 kg



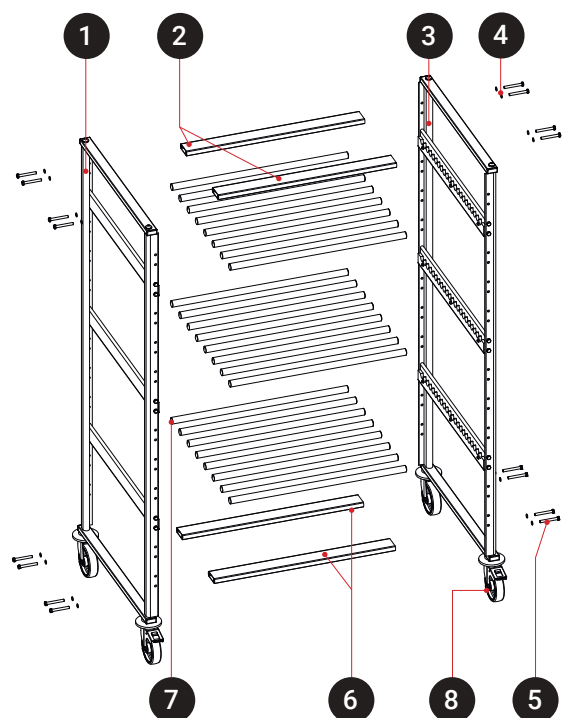
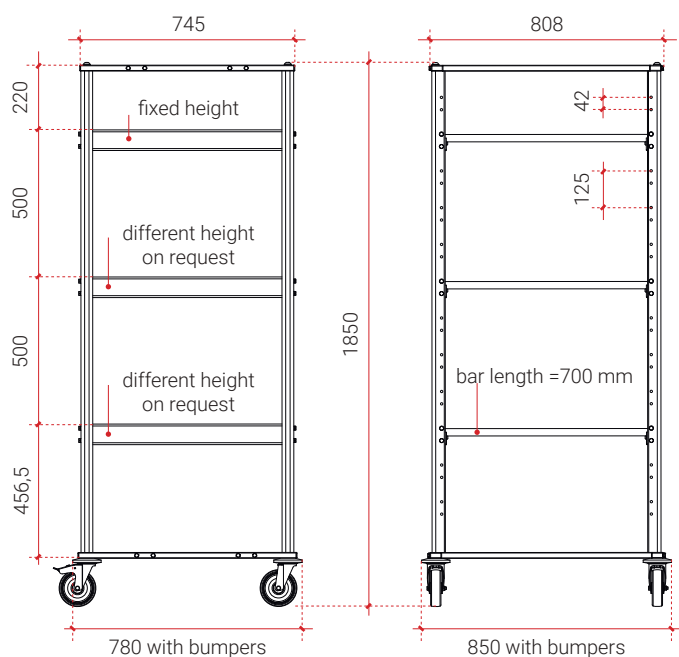
On request:
custom dimensions



► 2 levels



► 3 levels



► Key Legend 2 and 3 Levels

- | | |
|-------------------------------|--------------------------------|
| 1. Left side (pre-assembled) | 5. TE screws 8x70 |
| 2. High spacers (L 698 mm) | 6. Low spacers (L 712 mm) |
| 3. Right side (pre-assembled) | 7. Aluminum or beechwood bars |
| 4. Washers | 8. Castors ø 125 mm (2 braked) |

Optimised packaging to minimise transportation costs. Up to 15 trolleys per pallet.

