



## Heated trolley for meals, 40 GN 2/1, hygrometric control CTH40-EK

### Descriptions

|                          |                     |
|--------------------------|---------------------|
| mm (W x D x H)           | 1525 x 935 x 1885   |
| T°                       | +30° +90°           |
| kW                       | 3.5                 |
| Voltage                  | 230/1N 50-60Hz      |
| gross Weight (Kg)        | 250 kg              |
| Volume (m <sup>3</sup> ) | 3.07 m <sup>3</sup> |

Page Catalog : 981-Ed8

### Product details

- Capacity 40 GN 2/1 levels (or 80x GN 1/1).
- SPECIAL BANQUETING: Standard 20 grids to optimize space inside the trolley.
- Up to eight (8) plates with a diameter of 300 mm can be stored per level, for a total of 160 plates.
  
- Construction in stainless steel AISI 304.
- Walls and door made of dual injected walls (polyurethane CFC-free high density).
- Possibility of use GN 2/1 or GN 1/1 spaced 70 mm.
- Homogeneity of the temperature through an internal ventilator.
- Cross bowl stamped with rounded corners.
- Hinged door with opening at 270°, equipped with a key lock with a seal in the door frame, easily replaceable without tools.
- Equipped with 4 wheels Ø 160 mm in stainless steel, 2 with brakes, swivel and soundproofed.
- Peripheral bumper with reinforced corners, very resistant and non-marking.
- Integrated control panel with sensitive touch, digital display "intuitive".
- Electronic regulation of 30 to 90°C.
- Independent humidity control, 4 levels of adjustment, avoiding the drying foods.
- NB grids in stainless steel and trays GN not included.

## The +

---

### ADVANTAGE :

- Trolleys of "Hot Link" convection function (ventilated), or convection with humidification.
- Robust and ergonomic handles integrated on the sides, easy handling.
- Easy access to technical components enabling easy and rapid maintenance.
- Protection of corners (high resistance) on the control panel.
- Walls equipped with slides "monobloc" stamped.
- Angles and inside corners rounded, guaranteeing 100% hygiene and easy maintenance.