

Serving transportation and holding trolleys



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Serving trolleys in stainless steel: standard and reinforced

SERVING TROLLEYS IN STAINLESS STEEL.

- CE standard serving trolleys models are made of high-quality rounded tube frame of 25 mm diameter. Maximum weight load of 70 Kg per shelf. Maximum weight load of 190 Kg per trolley.
- CER reinforced serving trolleys models are made of high-quality rounded tube frame of 30 mm diameter, with 1.5 mm stainless steel increased thickness. Shelves are thoroughly welded to increase strength and robustness. Especially designed for transporting heavy loads. Maximum weight load of 85 Kg in each shelf. Maximum weight load of 235 Kg per trolley.
- All shelves manufactured with a perimeter raised profile edge and bottom folded, enhancing robustness and providing with more stability.
- Structure totally welded with rounded edges. Easy to clean.
- Sound-proof shelf system that greatly reduces rolling noise.
- All models include four (4) composite castors of Ø 125 mm, two (2) with brake for safer use, with their corresponding non-marking, rugged, composite bumpers of 100 mm diameter to protect against direct impacts.
- Made of high quality stainless steel.



CER-1062

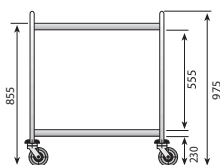


CE-953



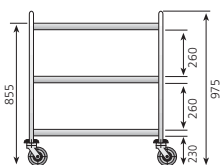
CER-1064

SERVING TROLLEY 2 SHELVES



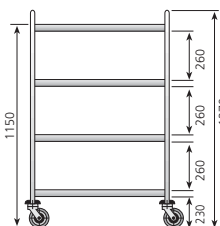
Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-852	EDF24121010	800 x 500	900 x 600 x 975
CE-952	19004882	900 x 500	1000 x 600 x 975
CE-1062	EDF24121030	1000 x 600	1100 x 700 x 975
CER-1062	EDF24123080	1000 x 600	1100 x 700 x 975

SERVING TROLLEY 3 SHELVES



Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-853	EDF24121040	800 x 500	900 x 600 x 975
CE-953	19005019	900 x 500	1000 x 600 x 975
CE-1063	EDF24121060	1000 x 600	1100 x 700 x 975
CER-1063	19005215	1000 x 600	1100 x 700 x 975

SERVING TROLLEY 4 SHELVES



Model	Reference	Shelf dimensions (mm)	External dimensions (mm)
CE-954	19003429	900 x 500	1000 x 600 x 1270
CER-1064	19003473	1000 x 600	1100 x 700 x 1270



CTC-211

GASTRONORM CONTAINER TROLLEYS

- Made of high-quality stainless steel rounded tube frame of 25 x 25 mm and 1.5 mm thickness, completely welded.
- Supplied without containers.
- Sound-proof shelf system that greatly reduces rolling noise. Four (4) castors, two (2) of them with brakes for safer use. Non-marking rubber bumpers to protect against direct impacts.
- Available in stainless steel finish or with panels in green, red or blue.

Model	Reference	Dimensions (mm)	For trays
CTC-211	EDF24321330	740 x 625 x 850	GN2/1



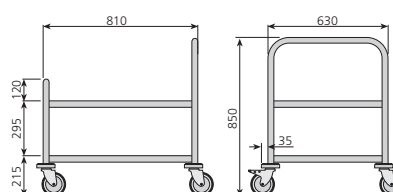
CEV

VACUUM MACHINE TROLLEYS

- Especially designed for storage and transportation of vacuum packaging machines.
- Designed to have vacuum packaging machine at the appropriate height to work with.
- Compatible with all Edesa Professional desktop vacuum packaging machines (maximum dimensions of machines: 690 x 570 mm).
- Robust, made of high-quality rounded tube frame of 30 mm diameter, with 1.5 mm thickness.
- Flat and large bottom shelf.
- Four (4) sound-proof castors, two (2) of them with brakes for safer use. Non-marking rubber bumpers to protect against direct impacts.
- Made of stainless steel.



Easy to operate.



Model	Reference	Dimensions (mm)
CEV	19004832	810 x 630 x 850



CPL-86

WASHING TROLLEYS

- Well with castors for washing vegetables, rinsing cutlery, transportation of liquid products, flour, sugar, etc...
- Stainless steel, seamless welded well of 600 x 500 x 300 mm.
- Perforated false bottom, acting as drainer.
- Drainage tap included.
- Four (4) castors of 100 mm diameter.
- Made of stainless steel.



Well with large capacity.

Model	Reference	Dimensions (mm)	Capacity (L)
CPL-86	EDF24321310	840 x 590 x 650	140
CPL-116	EDF24321320	1100 x 590 x 650	220



Plate transportation trolleys



CP-400. Plate trolleys are crucial tools in modern kitchens to optimize working space and time.

PLATE TRANSPORTATION AND STORAGE TROLLEYS

- Edesa Professional has a range of plate trolleys designed to help on your daily operations of storage, transportation and display of prepared meals.
- By employing these products, you will be able to optimize kitchen space and shorten the timespan from food preparation to table service. The many advantages of plate trolleys make them essential at professional kitchens and catering sites that seek to streamline and make more profitable their operating processes.
- Edesa Professional range is set apart by its modern, ergonomic design, large storage capacity and, above all, its durable, high-quality materials that are able to perform under the harshest work conditions.

PLATE STORAGE, HANDLING AND TRANSPORTATION

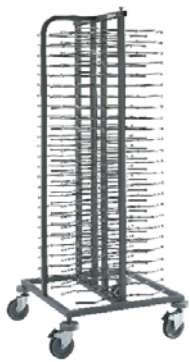


Plate stacking system.



Wall-mounted plate stacking system.



Plate trolley in stainless steel.



CP-200

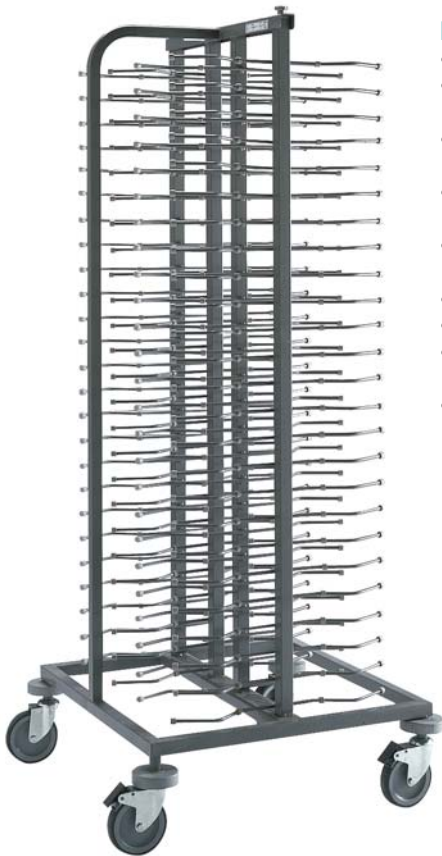


CP-400

PLATE TROLLEYS IN STAINLESS STEEL

- CP-200: Simple model allows stacking plates up to 29 cm of diameter (200 plates).
- CP-400: dual model allows stacking plates up to 29 cm of diameter on one side, and up to 32 cm of diameter on the other (total 400 plates).
- Made of stainless steel.
- Robust, made of high-quality rounded tube frame of 25 mm diameter, with 1.2 mm thickness.
- Tilting inward shelves to prevent plates from slipping or falling.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	External dimensions (mm)	Type	Capacity plates	Ø máx. plates (mm)
CP-200 G	EDF24321510	1065 x 450 x 810	Simple	200	290
CP-300 G	EDF24321520	1065 x 450 x 1000	Simple	300	290
CP-400 G	EDF24321530	1065 x 740 x 810	Double	400	290
CP-200	EDF24321540	1065 x 450 x 1000	Simple	200	290
CP-400	EDF24321550	1065 x 740 x 1000	Double	400	290



CPP-100

PLATE STACKING SYSTEMS.

- Robust structure, fully welded.
- Made of high-quality stainless steel, with epoxy finish to prevent rust and corrosion.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.
- Easy adjustment of plate supports, according to diameters of plates up to 33 cm diameter.
- Maximum capacity: 100 plates.
- Separation between levels: 60 mm.
- Easy to move by using middle rod, which in addition gives maximum rigidity to the structure.
- Hygienic food grade polyethylene plastic covers, as optional accessories to keep trolleys and its contents safe and clean (FPH).



Easy to move

HYGIENIC FOOD GRADE COVER

- Hygienic cover maintains and keeps safe prepared meals.
- Easy to install. Reusable.
- Zip fastener system allows working on 4 sides independently.



FPH Cover

Model	Reference	External dimensions (mm)	Description	Capacity plates
CPP-100	19005480	754 x 754 x 1800	Plate stacking system	100
FPH	19004548		Protective plastic cover CPP-100	



SPP-14

WALL-MOUNTED PLATE STACKING SYSTEM

- Especially designed for food service operations with medium productions.
- Reduced size for easy positioning.
- Easy to install on the wall.
- Robust, fully welded structure.
- Made of high-quality stainless steel, with epoxy finish to prevent rust and corrosion.
- Easy adjustment of plate supports, according to diameters of plates up to 33 cm diameter.
- Capacity: 14 plates.
- Separation between levels: 60 mm.

Model	Reference	External dimensions (mm)	Description	Capacity plates
SPP-14	19004621	300 x 250 x 880	Wall-mounted	14



Racking trolleys for GN pans

- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.
- U-shape rack rails, to prevent pans from falling during unloading. Notched rack rails for easy pan loading and avoiding movement of the pans during transportation.



CGB-11/6

CGB-21/6

RACKING TROLLEYS WITH WORKTOP

- Especially designed for storing, moving and unloading Gastronorm pans.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness
- Rack rails fully welded to the tube frame structure.
- U-shape rack rails, to prevent pans from falling during unloading.
- Flat, large work surface on top. Sound-proof system underneath the shelf that greatly reduces rolling noise.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	For trays	Rack rails number	External dimensions (mm)	Separation between racks (mm)
CGB-11/6	EDF24321010	GN 1/1	6	460 x 630 x 850	81
CGB-11/8	EDF24321020	GN 1/1	8	460 x 630 x 850	81
CGB-21/6	EDF24321110	GN 1/1 and GN 2/1	6	460 x 630 x 850	81
CGB-21/8	EDF24321120	GN 1/1 and GN 2/1	8	460 x 630 x 850	81
CGB-64/9	EDF24321210	600 x 400	9	725 x 540 x 900	70



CGA-11/17

CGA-21/17

RACKING TROLLEYS

- Especially designed for storing, moving and unloading Gastronorm pans or trays of 400x600 mm and 800x600 mm.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness
- Rack rails fully welded to the tube frame structure.
- Rack rails in model for bakery.
- U-shape rack rails, to prevent pans from falling during unloading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	For trays	Rack rails number	External dimensions (mm)	Separation between racks (mm)
CGA-11/15	EDF24321030	GN 1/1	15	460 x 630 x 1720	81
CGA-11/17	EDF24321040	GN 1/1	17	460 x 630 x 1720	81
CGA-11/20	EDF24321050	GN 1/1	20	460 x 630 x 1720	77
CGA-21/15	EDF24321130	GN 1/1 and GN 2/1	15	460 x 630 x 1720	81
CGA-21/17	EDF24321140	GN 1/1 and GN 2/1	17	460 x 630 x 1720	81
CGA-21/20	EDF24321150	GN 1/1 and GN 2/1	20	460 x 630 x 1720	77
CGA-64/12	EDF24321220	600 x 400	12	725 x 540 x 1785	125
CGA-64/16	EDF24321240	600 x 400	16	725 x 540 x 1785	94
CGA-64/20	EDF24321230	600 x 400	20	725 x 540 x 1785	75
CGA-46/16	EDF24321250	400 x 600	16	525 x 732 x 1785	94
CGA-86/16	EDF24321260	800 x 600	16	925 x 732 x 1785	94



CGE-21

NESTABLE RACKING TROLLEYS FOR GN PANS

- Especially designed for storing, moving and unloading Gastronorm pans.
- Made of stainless steel.
- Very robust, made of high-quality tube frame of 25x25 mm with 1.5 mm thickness
- Special design that allows fitting trolleys one within the other, saving storage space.
- Seventeen (17) pairs of rack rails fully welded to the tube frame structure, with a separation between them of 75 mm.
- U-shape rack rails, to prevent pans from falling during unloading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.



Model	Reference	For trays	Rack rails number	External dimensions (mm)
CGE-21	19005696	GN 1/1 and GN 2/1	17	660 x 750 x 1660



CBC-12

CBC-24

RACKING TROLLEYS FOR SELF SERVICE TRAYS

- Especially designed for storing, moving and unloading self-service or buffet trays.
- Very robust, made of high-quality stainless steel tube frame of 25x25 mm with 1.5 mm thickness, fully welded.
- Able to store trays with dimensions from 350 mm up to 420 mm wide and 530 mm long.
- Stainless steel rack rails, with a separation between them of 75 mm.
- Four (4) vertical bar rods in the backside, to prevent the trays from falling during loading.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) castors.

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CBC-12	19005051	584 x 725 x 1700	12
CBC-24	19005335	1068 x 725 x 1700	24



Racking trolleys for euronorm isothermal trays



RACKING TROLLEYS FOR EURONORM ISOTHERMAL TRAYS

- Especially designed for storing, moving and unloading normalized isothermal trays.
- Made of stainless steel.
- Very robust, made of high-quality stainless steel tube frame of 25x25 mm with 1.5 mm thickness. Reinforced bottom sides for a greater strength.
- Able to store trays with dimensions up to 530 mm long, 420 mm wide and 130 mm deep
- L-shaped rack rails with a thickness of 1.5 mm.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.

CBIE-20

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CBIE-20	19004990	915 x 634 x 1705	20



CC-55



BC-55

PLATFORM CARTS FOR DISHWASHING BASKETS

- Especially designed for storing and transporting standard dish baskets of 500 mm x 500 mm.
- CC-55 and BC-55 trolleys made of stainless steel. Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Four (4) sound- castors of 100 mm diameter.
- Hygienic food grade polyethylene plastic cover (510 x 510 x 900 mm) as optional accessory to keep baskets safe and clean. The cover has a capacity of 6 baskets with a height of 100 mm, 4 baskets with height of 150 mm or 3 glass baskets with a height of 200 mm.
- Baskets not included. To be ordered separately.



FCC-55

Model	Reference	External dimensions (mm)	Type	Load dimensions (mm)
CC-55	EDF24123040	587 x 627 x 900	With handle	510 x 510
CC-75	EDF24123050	870 x 570 x 900	With handle	750 x 510
CC-64	EDF24123070	700 x 415 x 900	With handle	610 x 410
BC-55	EDF24123030	587 x 587 x 200	Without handle	510 x 510
BC-64	EDF24123060	615 x 415 x 165	Without handle	610 x 410
FCC-55	19003380	510 x 510 x 900	Protective plastic cover for BC-55 and CC-55	



RACKING TROLLEYS FOR DISHWASHING BASKETS

- Especially designed for storing and transporting standard dish baskets of 500 mm x 500 mm.
- Made of stainless steel.
- Very robust, made of high-quality stainless steel tube frame of 25x25 mm with 1.5 mm thickness.
- L-shaped rack rails with a thickness of 1.5 mm
- Distance between rack rails: 205 mm.
- Four (4) castors of 125 mm diameter, two (2) of them with brakes for safer use.
- Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Hygienic food grade polyethylene plastic cover, as optional accessory to keep trolley and baskets safe and clean.



CCV-7



FCCV-7



Baskets not included. To be ordered separately.

Model	Reference	External dimensions (mm)	Rack rails / Trays number
CCV-7	19004971	640 x 635 x 1700	7
FCCV-7	19003378	Protective plastic cover for CCV-7	



From the kitchen to the guest, Thermik hot trolleys guarantee that the quality of the food is perfectly maintained due to its superior design and functionality whilst, at the same time, are aesthetically pleasing in all kinds of environments, from catering operations to fine-dining kitchens as well as buffets and serving lines.

Each Thermik component has been carefully designed and tested to ensure a perfect temperature performance in its interior, using energy efficiently, and also taking into account ergonomics to enable a perfect maneuverability and make easier cleaning operations.

Digital, intuitive control panel, designed with a contemporary sleek design, provides a reliable temperature regulation.

Moisture Control System, with four (4) relative humidity levels, prevents food from drying out and ensures the best quality for any type of dish since moist air heating optimizes heat transfer to the product. It could also be switched off, when not needed, thus reducing energy consumption.

Double-skinned walls and doors, with a high-density, CFC-free injected polyurethane insulation, provide robustness and durability and reduce heat losses, obtaining significant energy savings.

Mono-block stamped guides, with rounded edges, guarantee maximum hygiene and safe operation for employees.

Powerful and efficient convection heating system, made of resistor and fan, allows hot air circulation and even temperature distribution in the interior.



Stamped water tank with rounded edges, easy to access and refill. High-performance silicon resistor allows fast heating.



270 ° opening door system, with robust hinges, offers users maximum freedom of movement and safety, increasing ergonomics and confront in their daily work operations.

Internal door surface is completely flat without any elements that make difficult a complete cleaning operation.

Less heat losses
Gasket fixed to the internal door structure ensures that hot air stays inside the trolley. Gasket is easy to replace, without any tools, enabling effortless maintenance and cleaning operations.

All-round bumper rail, manufactured in a non-marking high-resistant material, to protect against direct impacts against walls and furniture.

Four (4) sound-proof castors of 160 mm diameter, Two (2) of them with brakes for an easy handling and safer use

THERMIK HOT TROLLEY FEATURES



Mono-block stamped guides with a 70 mm separation. Rounded edges guarantee an easy, profound cleaning of interior.



Non-protruding and robust push handles located at both sides. Handle diameter and separation to the structure has been ergonomically designed to fit in any hand. Third handle at the backside increases maneuverability in reduced spaces.



Fast access to functional elements speeds up and makes easier maintenance tasks.



Control panel protected by two (2) corner elements manufactured in high-resistant material.

New

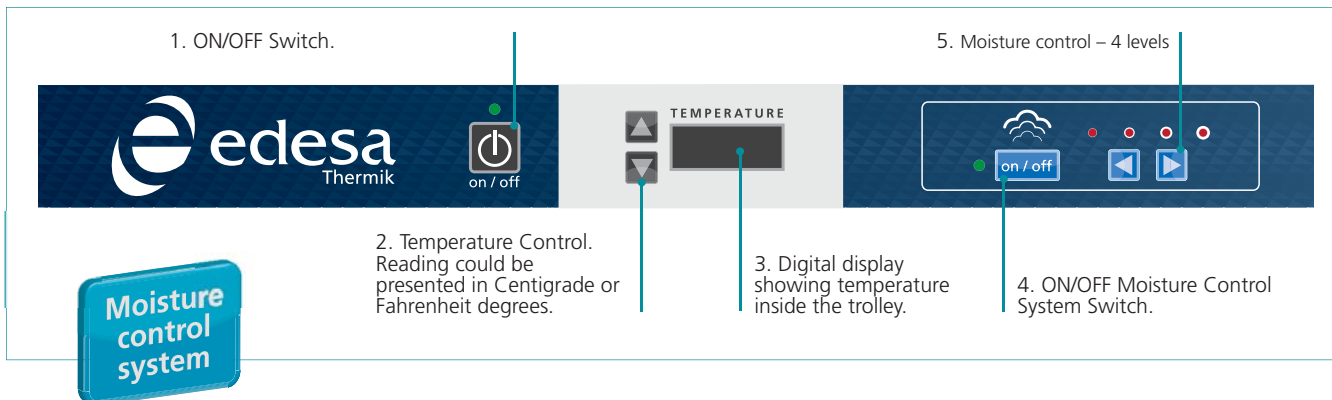
Thermik Hot Trolleys



- Fully manufactured in high-quality AISI-304 stainless steel.
- Convection heating system specially design to achieve 90°C operating temperature.
- Electronic membrane keyboard and digital display.
- Ergonomic and secure closing system with lock.

- Modern and elegant, yet very robust, design.
- Operating temperature from 30°C a 90°C, to keep warm any kind of food.
- Storage of GN 2/1 and GN 1/1 pans up to a 65 mm depth allows a versatile loading.

DIGITAL CONTROL PANEL



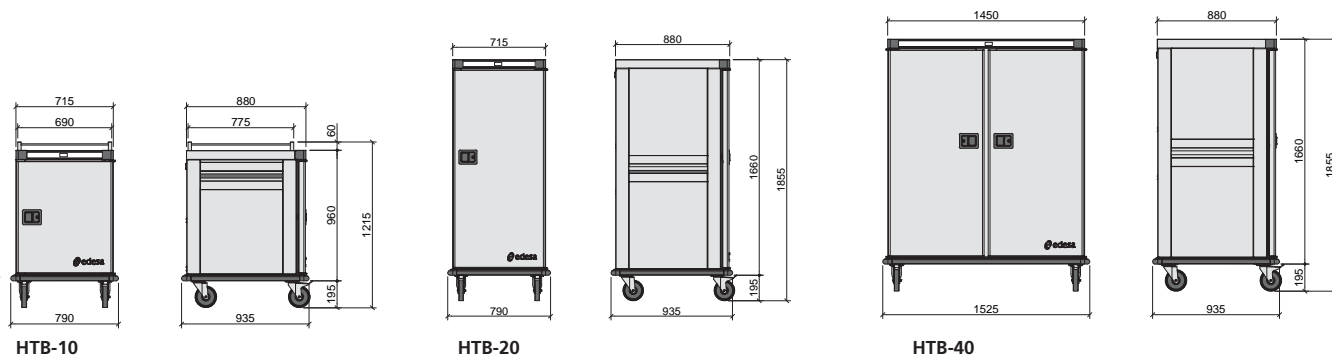
HTB-10



HTB-20



HTB-40



Model	Reference	External dimensions (mm)	N° doors	GN2/1 rack capacity (70 mm distance)	Voltage (V)	Power (W)
HTB-10	19030596	790 x 935 x 1215	1	10	230/1/50-60Hz	2000
HTB-20	19030598	790 x 935 x 1855	1	20	230/1/50-60Hz	2000
HTB-40	19030599	1525 x 935 x 1885	2	40	230/1/50-60Hz	3500



Holding temperature trolleys

The short height of the trolley enables easy access to upper shelves and improves overall maneuverability.

Doubled wall with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation.

With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.

Thermostat to control and regulate the temperature at desired setpoint: from 0° to 90° C.

Stamped control panel in a safe location, protected from receiving direct impacts.

The special design of the chamber and rack rails enables the free circulation of hot air through all the trolley, leading to the creation of a uniform airflow distribution, ensuring that food is always maintained at its right temperature.

Two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed through all the unit in a perfectly even, uniform manner. Safety security mechanism in resistors in case of malfunctioning.

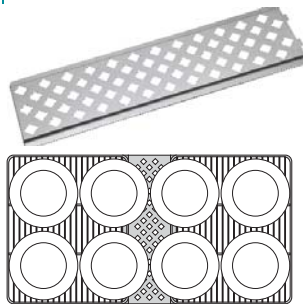


Sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use.

Durable, robust bumper along whole trolley base to protect body from direct impacts.

Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.

Rack rail system that can be quickly removed for easy cleaning.



Up to eight (8) plates of a maximum diameter of 300 mm can be stored per level. That makes a total of 160 plates.

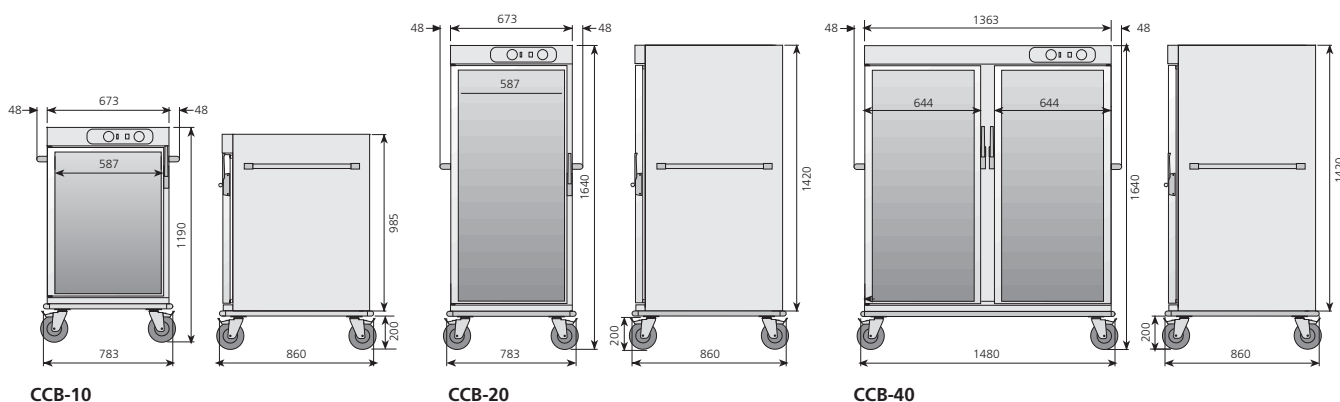


CCB-40 models include a central grid system to optimize the space inside the trolley. 20 central grids are supplied.



HOT TROLLEYS

- Especially designed for maintaining and serving previously prepared hot food.
- Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.
- 10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 Kg/m3 density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Heating system by using two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed trough all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.
- Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.
- Thermostat and external thermometer to monitor, control and regulate the temperature at desired setpoint: from 0° to 90° C.
- Horizontal handle system for fast opening and closing of door.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.
- Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along the whole trolley base.
- Key locked door.
- Made of stainless steel.
- Rod shelves and Gastronorm pans are not included. To be ordered separately.



Model	Reference	External dimensions (mm)	N° doors	GN2/1 rack capacity (60 mm distance)	Voltage (V)	Power (W)
CCB-10	19006002	783 x 860 x 1190	1	10	230/1/50-60 Hz	2000
CCB-20	19006590	783 x 860 x 1640	1	20	230/1/50-60 Hz	2000
CCB-40	19007686	1480 x 860 x 1640	2	40	230/1/50-60 Hz	3500



Refrigerated Trolleys

REFRIGERATED TROLLEYS

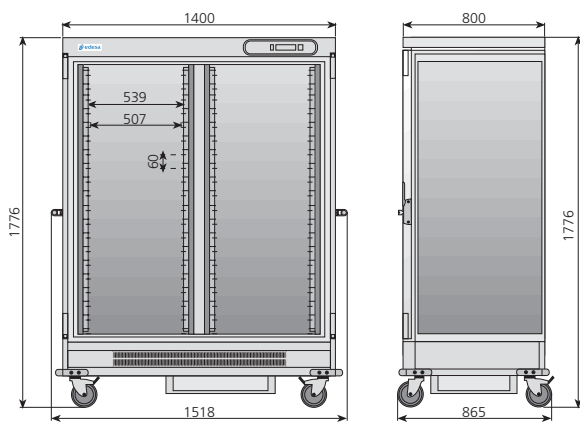
- Especially designed for maintaining and serving previously prepared cold food. Ideal to replace cold chambers or refrigeration units.
- Refrigeration unit with fan built inside the chamber. A constant flow of chilled air is generated by the evaporation fans, leading to a fastest temperature drop, as well as a better, more uniform cool air distribution.
- Digital reading electronic to monitor and control chamber temperature and defrosting cycle.
- Operating temperature ranges from +2° to +8° C with a 32° C room temperature.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation. With its highly-insulated walls, heat transfers are reduced thus obtaining energy savings.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding rising of temperature.
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners.
- Key locked door.
- Made of stainless steel.
- GN 2/1 rod shelves supplied as standard depending on model: five (5) units (CF-20), ten (10) units (CF-40).
- Operating voltage and frequency: 230V/1/50HZ.



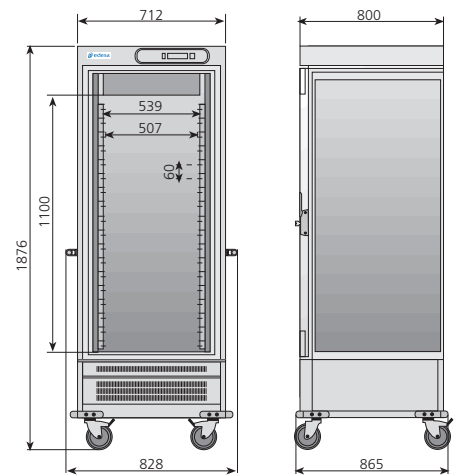
CF-40



CF-20



CF-40



CF-20

Model	Reference	External dimensions (mm)	GN 2/1 rack capacity (60 mm distance)	GN 2/1 rack rails supplied	GN 2/1 plastic rod shelves supplied	Power (W)
CF-20	19007132	828 x 865 x 1876	17	5	5	350
CF-40	19008252	1518 x 865 x 1776	40	10	10	575



INSULATED TROLLEYS FOR ISOTHERMAL TRAYS

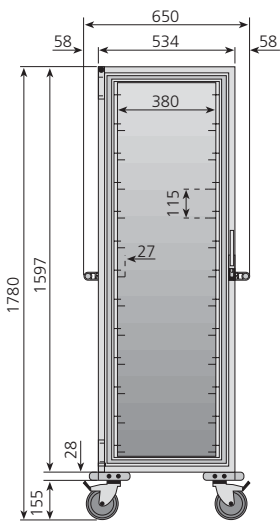
- Especially designed for the transportation of isothermal trays inside hospitals or other healthcare institutions.
- Most suitable to be used in environments with small capacity elevators, due to its small dimensions. Capacity: twelve (12) isothermal trays of 530 x 375 x 110 mm.
- Doubled wall with an injected CFC-free, ecological polyurethane 40 Kg/m³ density isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners
- Key locked door.
- Made of stainless steel.



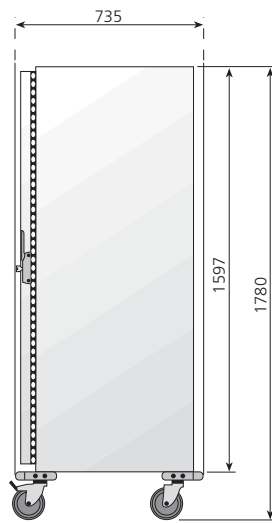
CABIE-12



CABIE-12
(Inside View)



Front view



Side view

Model	Reference	External dimensions (mm)	Capacity
CABIE-12	19006271	650 x 735 x 1780	12 isothermic trays



Bain-marie trolleys

BAIN-MARIE TROLLEYS

- Especially designed for transporting, maintaining and serving meals with the best temperature, hygiene and safety conditions.
- One-well models, with capacity for two (2), three (3) or four (4) GN1/1 pans and Two-well or Three-well models with one (1) GN1/1 pan.
- Bain-marie indirect water heating with hidden silicon resistors attached to the bottom of the well. Silicon resistors improve heating performance and reduce electrical consumption.
- 200 mm deep stamped seamless well, with rounded edges for easy cleaning. Wells are fully welded to the structure, thus creating a robust and compact unit.
- Control panel with switch, thermostat and operating pilot light in a safe location, protected from receiving direct impacts.
- In models with separate wells, the control panel includes a switch, a pilot and a thermostat per each well, to control the temperature separately.
- Excellent isolation against thermal radiation.
- Water drainage tap included on bottom of the well.
- Lower flat shelf made of stainless steel.
- Spiral cable with ground pin and support for the cable included.
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners
- Made of stainless steel.
- Gastronorm pans not included. To be ordered separately.
- Important note: Well must contain water when Bain-Marie is started.



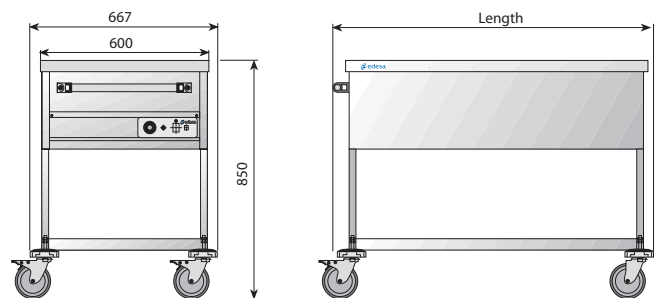
CBM3-311
(with separate wells)



Handle and control panel of CBM3-311



Bain-marie indirect water heating by using silicon resistors



Model	Reference	Dimensions (mm)	Capacity GN 1/1 depth 200 mm	Description	Power (W)	Voltage (V)
CBM-211	19005127	863 x 667 x 850	2 GN 1/1	1 well	1400	230
CBM-311	19005581	1219 x 667 x 850	3 GN 1/1	1 well	2100	230
CBM-411	19006001	1470 x 667 x 850	4 GN 1/1	1 well	2800	230
CBM2-211	19003430	863 x 667 x 850	2 GN 1/1	2 separated wells	1400	230
CBM3-311	19003476	1219 x 667 x 850	3 GN 1/1	3 separated wells	2100	230



BAIN MARIE TROLLEY WITH HOT BASE

- Especially designed for transporting, maintaining and serving hot meals with the best temperature, hygiene and safety conditions.
- Bain-marie indirect water heating with hidden silicon resistors attached to the bottom of the well. Silicon resistors improve heating performance and reduce electrical consumption.
- 200 mm deep stamped seamless well, with rounded edges for easy cleaning.
- Control panel with switch, thermostat and operating pilot light in a safe location protected from receiving direct impacts.
- Hot base with rack rails for GN 1/1 pans. Four (4) pairs of rack rails for GN pans foincluded.
- Base temperature is controlled with a separate thermostat.
- Water drainage tap included
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners
- Made of stainless steel.
- Gastronorm pans not included.To be ordered separately.
- Important note: Well must contain water when Bain-Marie is started.



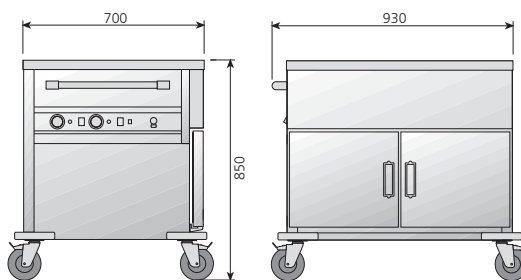
CBMR-211



Inside view of base with Gastronorm pan arrangement.



Bain-marie indirect water heating by using silicon resistors



CBMR-211

Model	Reference	Dimensions (mm)	GN 1/1 rack capacity (70 mm distance)	Well capacity (depth 200 mm)	GN rack rails supplied	Power (W)
CBMR-211	19004420	700 x 930 x 850	2 x GN 1/1	8	4	1900



Hot trolleys for dispensing plates at constant level

HOT TROLLEYS FOR DISPENSING PLATES AT CONSTANT LEVEL

- Especially designed for heating, maintaining and distributing warm plates.
- Doubled wall with internal isolation. With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.
- Adjustable plate size system, with 3 flexible rods that work as a plate stacking guides.
- Special system with steel springs that resist high temperatures, keeping the plates at a constant level for easy service.
- Elasticity can be adjusted according to the weight of the plates, turning on/off the springs.
- 2 or 4 column trolleys available. For 4 columns models, there are two types of columns: for plates from 180 to 280 mm diameter and for plates from 240 to 340 mm diameter.
- Thermostat to monitor, control and regulate the hot table temperature at desired setpoint.
- Four (4) sound-proof castors of 125 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts in all four (4) corners
- Made of stainless steel.
- Lids to keep the right plate temperature, as an optional accessory.
- Estimate capacity of 40/45 plates per column.



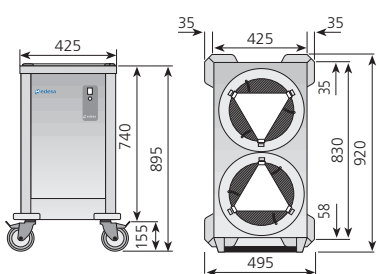
CPC2-28 + 2 TDP-28



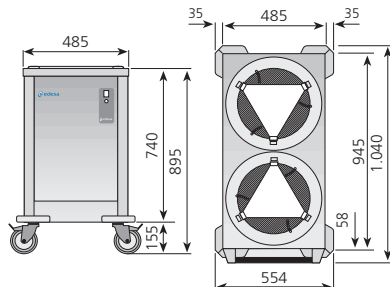
CPC2-28



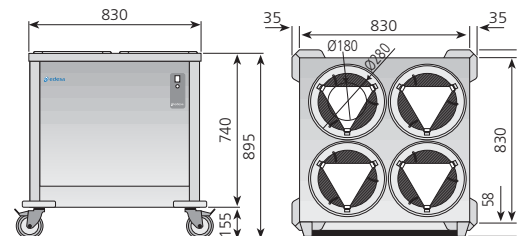
TDP-28/34



CPC2-28



CPC2-34



CPC4-28

Model	Reference	Dimensions (mm)	Columns	Ø Plates (mm)	Plates capacity (units)	Power (W)
CPC2-28	19005889	920 x 495 x 895	2	180-280	90	960
CPC2-34	19006147	1040 x 555 x 895	2	240-340	90	960
CPC4-28	19006476	900 x 900 x 895	4	180-280	180	1920
TDP-28	19001964		Plastic lid for plate dispenser for plates with a max Ø 280 mm			
TDP-34	19001965		Plastic lid for plate dispenser for plates with a max Ø 340 mm			