

HEATED FOOD TROLLEYS



MODELS and ACCESSORIES

HT2 Heated food trolley

HT3 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.

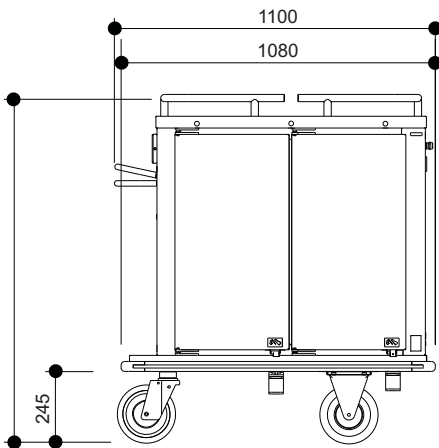
This model requires no fixed ventilation system.



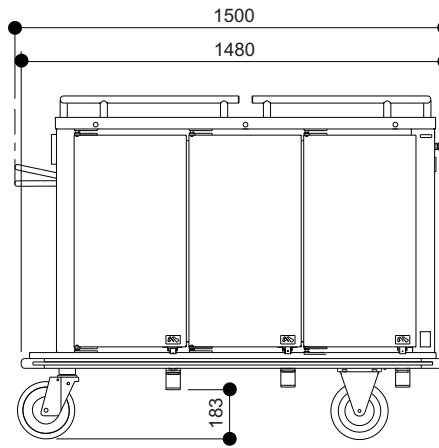


HEATED FOOD TROLLEYS

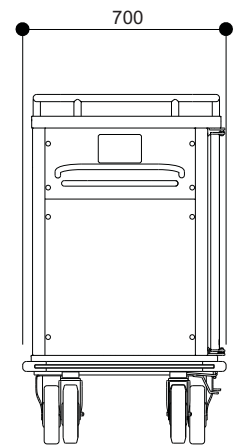
MODEL DIMENSIONS (in mm)



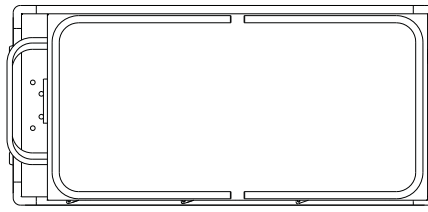
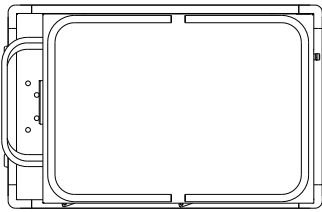
HT2



HT3



End Elevation
HT2 and HT3



SPECIFICATION DETAILS

	HT2	HT3
Electrical rating (kW) Electrical	0.92	1.38
supply voltage Electrical current	230V~ 50hz	230V~ 50hz
(amps)	4	6
Capacity (1/1 GN trays)	20	30
Weight (empty with racks) (kg)	145	160
Packed weight (kg)	155	170