

TECHNICAL DATA E-PRO TRANSPORT TROLLEYS

Neutral transport trolley

The E-Pro transport trolley system offers solutions for the transport and short-term storage of foods before distribution or regeneration. The system includes refrigerated, heated and neutral models of different sizes, which are compatible with Gastronorm food containers. The materials and technical and hygienic features of the transport trolleys are designed to meet the highest requirements of professional kitchens.



GENERAL

- E-Pro transport trolleys are designed for the short-term transport and storage of hot or cold foods
- Large 150mm rubber-coated wheels guarantee good mobility
- The plastic impact shield around the unit protects it from dents
- The watertight interior has bevelled and easy-to-clean inside corners

PERFORMANCE

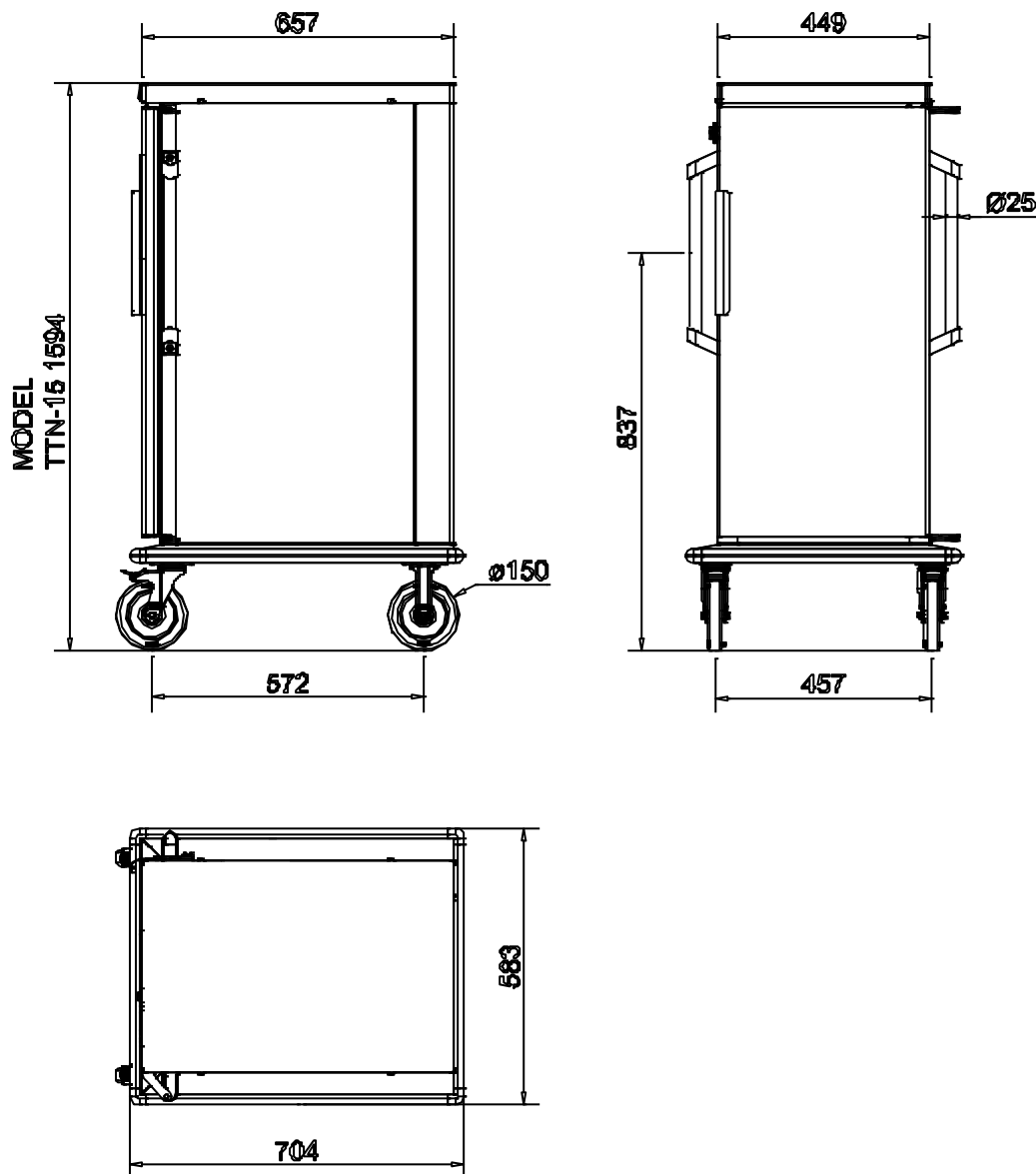
- The removable and machine washable guide bars are compatible with GN 1/1 containers
- The transport trolley maintains food temperature hot or cold for a long time during transport and storage
- The ventilation valve prevents condensing water formation
- The transport trolleys are completely washable, for example in a tunnel washer

TECHNICAL FEATURES

- Door opening angle 270°
- The units have 32mm thick walls, insulating material polyurethane
- The locking latch with chain and cotter pin keeps the door closed during transport
- E-Pro transport trolleys are CE marked



Neutral transport trolleys, TTN serie



TECHNICAL DATA	
Model	TTN-15
External dimensions w x d x h mm	583x704x1594
Guide bars no.	15
Guide bar distance mm	80
Capacity GN 1/1 65 containers pcs	15
Wheels	∅150mm, 2 fixed, rotating wheels with brakes
Net weight kg	60
Unit volume m ³	1,0
Unit dimensions mm	
width	600
depth	720
height	1750

Due to continuous product development we reserve the right to technical changes without notice.

