

Transport trolley, double refrigeration Metos Burlodge RTS C



## **Product information**

Product nameTBDimensions1Weight1Capacity2Technical information4Type of the refrigerantRQuantity of refrigerant5[g]

4216000 Transport trolley, double refrigeration Metos Burlodge RTS C 1025 × 780 × 1475 mm 189,000 kg 20 or 24 trays 400 V, 11 A, 5,6 kW, 3NPE, 50 Hz R452a 530

## Description

SKU

Serving trolley for portioned meals on trays. Equipped to serve both in cook-serve and cook- chill operations. The system ensure the taste and microbiology quality of the portion s - cold meal items are served cold and warm are served warm! All in accordance with current EU HACCP-regulations. The isolated divi der wall divides the chamber and each tray in a hot and a cold part with all meal components on the flat tray. Made for usage of ord inary crockery. Efficient convection heating/refrigeration, holding of cold plated foods in advance of heating (cook-chill)

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General features:

- Easy daily use: Three different programs (breakfast, lunch, dinner) with 2-phase temperatures and time. Regeneration cycle start m anually or timer-controlled. Display with intelligible symbols.
- Light and easy to maneuver: Four vertical, ergonomic handles on each corner. Rubber bumper around the entire trolley base.
- Secure: Digital display shows the chamber temperature in real time and remaining heating cycle. Audible alarm. Surface temperature below +45°C.
- Strong structure: Strong stainless steel AISI304 18/10 frame and inner panels, light weight and shockproof carbon fiber doors rein forced with an aluminum rim. Outer panels sntistatic ABS (grey).
- Excellent energy efficiency: high density injected insulation (30 mm). Smart Temp -software considers partial load.
- Hygiene: jet washable, drain with foot pedal. Rated IPX5.
  Antibacterial material in door latc
  h. Gaskets can be removed without tools for mashine dish washing. Wheels
  - with non-marking elastic rubber tyre.