

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.