

04/2023

Mod: CCE40-DG

Production code: 19035961_



Distribution and food display - Trolleys - Hot Trolleys
and for holding temperature
Model 40N

Model : _____
Name : _____
Project Name : _____
Project Area : _____
Project Item : _____



Distribution and food display - Trolleys - Hot Trolleys
and for holding temperature

Model: 40N

Reference	
External dimensions (mm)	1489 x 877 x 1643
Nº doors	1
Nº sliding guides GN 2/1 (distance 60 mm)	10
Voltage (V)	230/1/50-60 Hz
Power (W)	3500
Description	Standard

General features

- Hot trolleys are the perfect complement for holding and serving pre-prepared meals.
- The food can be served by placing the food on platters or plates using rod racks or in Gastronorm containers.
- With capacity for 10, 20 or 40 GN 2/1 rails (depending on model).
- Separation between guides of 60 mm.
- Double wall with ecological injected polyurethane insulation, CFC-free with a density of 40 Kg/m³. With this insulation, less heat loss and significant energy savings are achieved.
- Fitted with 4 soundproofed swivel castors, Ø 160 mm, 2 of them with brakes, with special non-marking rubber bumpers on the entire base of the trolley.
- Heating by means of heating elements and forced air.
- Horizontal handle system for optimum movement.
- They incorporate a tray, with an anti-wave system, where water is deposited to create humidity.
- To maintain the humidity of the food and prevent it from drying out, it incorporates a water evaporation tray with an anti-wave system.
- Double wall with ecological injected polyurethane insulation. Energy saving thanks to excellent insulation. Digital thermostat for temperature control 30 °C to 90 °C.
- The reduced height of the trolley facilitates access to the upper shelves and improves manoeuvrability.
- Two forced-draught electric heaters in each cabinet body ensure maximum even heat distribution.
- To withstand the initial characteristics of the trolley due to continuous use, a high-strength bumper is incorporated in the base for longer life and better resistance to the initial characteristics of the trolley.
- The interior design of the central and side guides allows the free circulation of hot air throughout the trolley and between the containers with food, enjoying a homogeneous interior temperature.
- These heating elements incorporate a safety self-protection system in the event of incorrect operation.

Distribución y exposición de alimentos - Carros - Carros calientes y
mantenimiento de temperatura
Model 40N



ELECTRICITY TECHNICAL SPECIFICATIONS

Amperage (A):	14,9A
Electric frequency:	50/60Hz
Electric power (KW):	3,362
Heating power (KW):	3,650
IPX: IPx4 Phases:	1N
Voltage:	230V

TROLLEYS

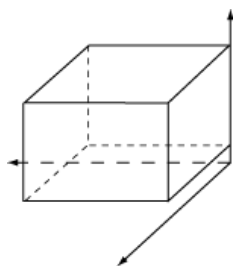
Car material:	Stainless Steel
Car utility:	Temperature maintainer trolley
Guideway number:	40
Handle:	Yes
Number of doors:	2
Temperature Maintainer type:	Hot
Temperature:	+30 +90 °C
Tray type:	GN21
Voltage:	230V
Width (MM):	1550

TECHNICAL SPECIFICATIONS

Heater (W):	1880
Number of compartments:	2
SubFamilia:	CO2
Temperature:	+30 +90 °C

PRODUCT SPECIFICATIONS

Gross Depth (mm):	930
Gross High (mm):	1750
Gross weight (kg):	170
Gross Width (mm):	1550
Net Depth (mm):	877
Net High (mm):	1643
Net Width (mm):	1489



Packaging dimensions:
Heigth: 1750 MM
Depth: 930 MM
Width: 1550 MM
Gross weight: 170 KG

