


**TROLLEY CCF-10 220V 1N 50/60Hz**  
 19036263

**DIMENSIONS**

	<b>Article</b>		<b>Packed</b>	
Lenght	799,000	mm	830,000	mm
Depth	876,000	mm	985,000	mm
Height	1190,00	mm	1405,000	mm
Weight	90,000	kg	105,000	kg
Volume	0,957	m3	1,149	m3

**ELECTRICITY**

Voltage	220V -1N
Frequency	50/60 hz

**General features**

The special design of the chamber and rack rails enables the free circulation of hot air through all the trolley, leading to the creation of a uniform airflow distribution, ensuring that food is always maintained at its right temperature.

Two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed trough all the unit in a perfectly even, uniform manner. Safety

security mechanism in resistors in case of malfunctioning.

Doubled wall with an injected CFC-free, ecological polyurethane 40 Kg/m3 density isolation.

With its highly-insulated walls, heat losses are reduced thus obtaining energy savings.

Thermostat to control and regulate the temperature at desired setpoint: from 0° to 90° C.

Stamped control panel. Protected from receiving direct impacts since it is located in a safe place.

Durable, robust bumper along whole trollet base to protect body from direct impacts.

Waveless evaporation tray system to control humidity in the chamber and prevent food from drying out.

Sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use.

Rack rail system that can be quickly removed for easy cleaning.

Up to eight (8) plates of a maximum diameter of 300 mm can be stored per level. That makes a total of 160 plates.

Food can be hold inside the trolley directly on plates by using of rod shelves or in Gastronorm pans.

10, 20 or 40 GN2/1 rack rails (according to the model) with 60 mm separation between rack rails.

Heating system by using two (2) forced-air electric resistors in each cabinet body to ensure that heat is distributed trough all the unit. The special design of the chamber and rack rails enables the creation of a uniform, even airflow distribution, ensuring that food is always maintained at its right temperature.

Horizontal handle system for fast opening and closing of door.

Automatic locking mechanism in hinges: when door is in a position of less than a 90° angle it gets fully closed, thus avoiding loss of temperature and achieving energy savings.

Four (4) sound-proof castors of 160 mm diameter, two of them with brakes for an easy handling and safer use. Non-marking, special rubber bumpers to protect against direct impacts along.the whole trolley base.

Key locked door.

Entirely made of stainless steel.

Rod shelves and Gastronorm pans are not included. To be ordered serparately.

**Connections**
**X**
**Y**
**Z**
**Diameter**


