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## Rack trolley for navioven

**The universal navioven GN system trolley.**

The sturdy rack trolley was specifically designed for the navioven. With its holder, it ensures safe storage and transport of the navioven. Thanks to the u-shaped support rails, GN containers or GN thermoplates(R) can be easily inserted. This makes the navioven easy to refill. As a mobile unit, a good system solution for decentralised serving stations.

Thanks to the space-efficient configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid. Also compatible with any GN trays, GN grilles and GN insert trays for multifunctional use. Thanks to the specially mounted holder, ideal in combination with the navioven, for mobile baking, cooking, core temperature cooking, braising and regeneration.

Also available with antistatic castors on request to avoid static electricity or with galvanised castors.

## TECHNICAL SPECIFICATIONS

Rack trolley for navioven



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Dimensions 656 x 747 x 857 mm

Material stainless steel 1.4301 (CNS)

Weight 20 kg

Pairs of support rails 8

Clear opening vertically 73 mm

Clear opening horizon-

tally 535 mm

Slide-through protection both sides

Tubular frame Square tube

Support rail shape U-shaped with anti-tilt

Impact protection 4 corner bumpers

Castor type Rustproof  
2 fixed-; 2 swivel castors

Castor with brakes

Wheel diameter 125 mm

**Order number 88 04 01 13**

## BENEFITS

Rustproof, high-quality, hygienic stainless steel.

Tilt-proof, U-shaped support rails with a push-through lock on both sides.

Robust, sturdy design. The mounted holder makes the navioven mobile.

Optimal mobility with rustproof, fixable castors.

Corner bumpers for impact protection.

Easy cleaning.