



Data sheet

## Rack trolley for navioven

The universal navioven GN system trolley.



More Info

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® 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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Material	stainless steel 1.4301
Dimensions	656 x 747 x 857 mm
Weight	20 kg
Pairs of support rails	8
Clear opening vertically	73 mm
Clear opening horizontally	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 swivel-; 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.