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Data sheet

Tray trolley TWF-PK - 2x10 EN lengthways

More Info

The ideal and comfortable transport solution for trays.

The tray trolley, the optimal transportation or distribution product for station catering and equipped for various other applications. Meals can be prepared and served quickly and easily at the right time. The trolley base is optimally protected by the surrounding bumper made of solid PE 500 material. Comprehensive insulation is ensured by the double-walled dispensing area as well as the doors, roof, and floor. The central wall in open tube construction for accommodating 2 eutectic cooling plates in GN dimensions. The condensation water is guided through backward sloping support plates into a condensation water drain and collected in a removable condensation water tray at the bottom.

The high-quality stainless steel tray trolley for transporting trayed meals. The outer inner walls with deep-drawn tray support ridges are equipped with tilt protection. The tray trolley is individually expandable with various accessories, including a fully welded gallery, a coupling-drawbar system, card holders, or a surrounding impact protection on the wagon roof.

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TECHNICAL SPECIFICATIONS
Tray trolley TWF-PK - 2x10 EN lengthways

TECHNICAL SPECIFICATIONS

Material	stainless steel 1.4301
Dimensions	1087 x 765 x 1655 mm
Weight	133 kg
Support rails	2 x 10
Rail distance	115 mm
Tabletteinschub	along
Impact protection	U-shaped bumper bar
Castor	2 fixed-; 2 swivel castors
Wheel diameter	200 mm
Order number	**88 44 03 08**

BENEFITS

Safe, spring-assisted 2-point locking made of stainless steel.

Double-walled insulated, bottom designed as a 3-sided well.

Optimal handling with 200 mm diameter casters and continuous stainless steel push handle, including door handle protection

Optimal protection provided by the surrounding screw-mounted bumper (below).

Pre-trayed meals can be served easily and quickly.

Possibility of passive cooling.

Cleaning with suitable agent for stainless steel, for example, with a hot, mild detergent solution. Then dry the surface with a soft cloth.

88 44 03 08 / 13 10 2025. Subject to technical changes, omissions and errors. Items may differ from illustrations.

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