

Prison catering concept

The advantages – perfect hygiene, easy cleaning, flexible handling & individually configurable

- H3 muffle on inner body. Each cupboard (double-walled) completely welded tight, cupboard voids insulated with CFC-free PU foam, rounded interior corners in the hygienic design H3 and seamlessly deep-drawn support rails, suitable for GN 1/1 or GN 1/2 prison meal trays. Body available with passive and active heating.
- **Latch.** With a tension latch for easy single-handed operation, optionally lockable with a padlock.
- Door element with removable heater. Door element fitted with an integrated, removable and digitally controllable circulating air heater for high loads and a rotary slide for moisture regulation. Digital operating display in a shatter-proof design for prisons, protected with a stainless steel trigger guard, which also serves as protection against unattended operation.

 Each cupboard is ready to connect, with an on/off switch, dummy socket and spiral cable with an earthed plug and optionally with a plug-in cable.
- Base platform. Sturdy, mobile base platform with one to three fixed hygienic cupboards that can be configured flexibly depending on the number of people.
- Impact protection at the top and bottom. Allround impact protection with gallery (Ø 18 mm).
- Sturdy pushing handles. Robust, full-length, stainless steel tubular pushing handles on each face side, with a deflector castor to protect the door handle. The pushing handle function is therefore always guaranteed, even when the door is open.
- Castor configuration. Flexible castor configuration is possible, available either with swivel castors with brakes or fixed castors for easy and flexible handling.
- Torx screws. To prevent the unintentional removal of components or wilful damage.









2 La



3 Door elemen



4 Rotary slide



5 Base platform



6 Impact protection



7 Sturdy pushing



8 Castor configu-



Torx screws