

Model : \_\_\_\_\_

Name : \_\_\_\_\_

Project Name : \_\_\_\_\_

Project Area : \_\_\_\_\_

Project Item : \_\_\_\_\_

Distribution and food display - Trolleys - Hot Trolleys  
and for holding temperature  
**Model 20N**

Distribution and food display - Trolleys - Hot Trolleys  
and for holding temperature

**Model: 20N**

Reference	
External dimensions (mm)	799 x 877 x 1642
N° doors	1
N° sliding guides GN 2/1 (distance 60 mm)	10
Voltage (V)	230/1/50-60 Hz
Power (W)	1900
Description	Standard

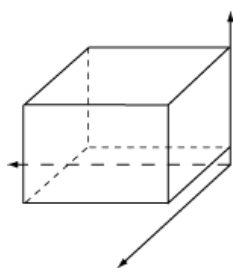
### General features

- Hot trolleys are the perfect complement for holding and serving pre-prepared meals.
- The food can be served by placing the food on platters or plates using rod racks or in Gastronorm containers.
- With capacity for 10, 20 or 40 GN 2/1 rails (depending on model).
- Separation between guides of 60 mm.
- Double wall with ecological injected polyurethane insulation, CFC-free with a density of 40 Kg/m<sup>3</sup>. With this insulation, less heat loss and significant energy savings are achieved.
- Fitted with 4 soundproofed swivel castors, Ø 160 mm, 2 of them with brakes, with special non-marking rubber bumpers on the entire base of the trolley.
- Heating by means of heating elements and forced air.
- Horizontal handle system for optimum movement.
- They incorporate a tray, with an anti-wave system, where water is deposited to create humidity.
- To maintain the humidity of the food and prevent it from drying out, it incorporates a water evaporation tray with an anti-wave system.
- Double wall with ecological injected polyurethane insulation. Energy saving thanks to excellent insulation. Digital thermostat for temperature control 30 °C to 90 °C.
- The reduced height of the trolley facilitates access to the upper shelves and improves manoeuvrability.
- Two forced-draught electric heaters in each cabinet body ensure maximum even heat distribution.
- To withstand the initial characteristics of the trolley due to continuous use, a high-strength bumper is incorporated in the base for longer life and better resistance to the initial characteristics of the trolley.
- The interior design of the central and side guides allows the free circulation of hot air throughout the trolley and between the containers with food, enjoying a homogeneous interior temperature.
- These heating elements incorporate a safety self-protection system in the event of incorrect operation.

Distribution and food display - Trolleys - Hot Trolleys and for  
holding temperature  
**Model 20N**



ELECTRICITY TECHNICAL SPECIFICATIONS	
Amperage (A):	8,5A
Electric frequency:	50/60Hz
Electric power (KW):	1,921
Heating power (KW):	1,900
IPX:	IPx4
Phases:	1N
Voltage:	230V
TROLLEYS	
Car material:	Stainless Steel
Car utility:	Temperature maintainer trolley
Guideway number:	20
Handle:	Yes
Number of doors:	1
Temperature Maintainer type:	Hot
Temperature:	+30 +90 °C
Tray type:	GN21
Voltage:	230V
Width (MM):	799
TECHNICAL SPECIFICATIONS	
Heater (W):	1880
Number of compartments:	1
SubFamilia:	CO2
Temperature:	+30 +90 °C
PRODUCT SPECIFICATIONS	
Gross Depth (mm):	830
Gross High (mm):	1785
Gross weight (kg):	125
Gross Width (mm):	990
Net Depth (mm):	877
Net High (mm):	1642
Net Width (mm):	799



Packaging dimensions:  
Heigth: 1785 MM  
Depth: 850 MM  
Width: 990 MM  
Gross weight: 125 KG

