

HEATED FOOD TROLLEYS

HT2 and HT3



MODELS and ACCESSORIES

HT2 heated food trolley

HT3 heated food trolley

KEY FEATURES

- Thermostat with tight thermal cycle responds to heat loss when doors are opened
 - *good control of food temperature*
- Effective thermal insulation
 - *retains chamber heat during transit, low energy consumption, cool exterior surfaces*
- Digital display
 - *monitors chamber temperature and indicates faults*
- Thermal limiter in electrical control circuit
 - *minimises effect to heated contents in event of a component failure*
- Coiled power cable and dummy socket.
 - *keeps cable and plug safely away from castors when not connected to mains*
- Integral brake system
 - *prevents trolley moving accidentally*
- Ø25mm stainless steel gallery rail
 - *allows unit to be pushed and pulled in any direction when fully loaded*
- Sealed chamber base
 - *easy to clean, prevents liquid spillage from reaching heating elements*

INSTALLATION NOTES

Trolley should be stored, loaded and unloaded upon a level floor.

It requires to operate in a well lit area, close to a suitable power supply that will not put undue strain on the cable, plug and/or power socket when connected.

This model requires no fixed ventilation system.

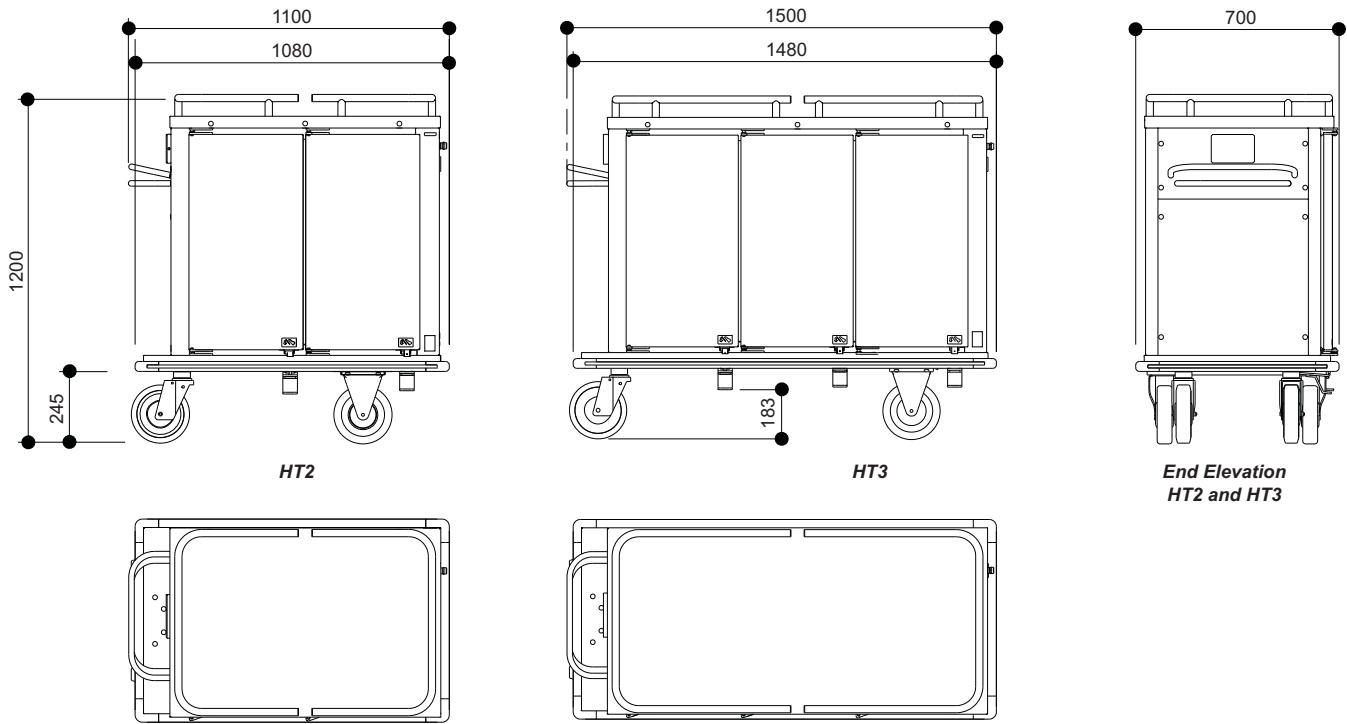




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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	HT2	HT3
Electrical rating (kW)	0.92	1.38
Electrical supply voltage	230V~	230V~
Electrical current (amps)	4	6
Weight (empty with racks) (kg)	145	160
Packed weight (kg)	155	170