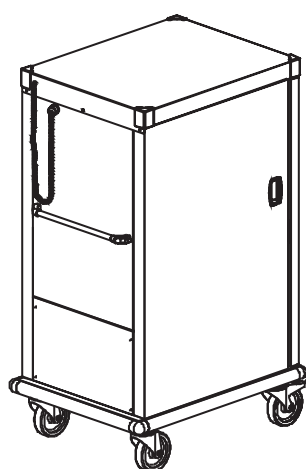
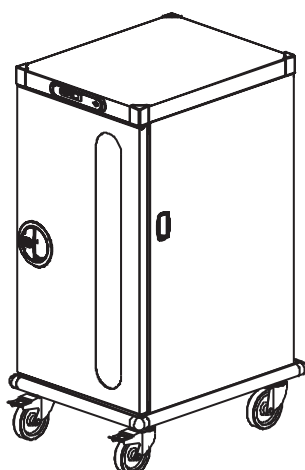


## Temperature holding banquet trolleys models with 20 levels with glazed door



### Construction:

- Made of food quality stainless steel.
- Rock wool insulation, 70 mm thick for walls and 45 mm thick for the door.
- Inside entirely radiused, with press-drawn sliders and base.
- Door opens 270°, with removable seal and 6 mm thick tempered glass.
- Handles on sides and back for easy moving.
- Wheels Ø 125 mm with polyamide cover, 2 with brakes.
- Circumferential bumper.
- Electronic control thermostat with digital display (range from 30 to 99°C).
- Even heating by means of shielded heating element and centrifugal fan.
- Spiral power cable 3G1.5 with moulded plug + plug support.

### Models with hygrometry control:

- Hygrometry controlled by 5 pre-set cycles in the electronic control thermostat.
- Removable rotomoulded tank, capacity 2 litres (i.e. 24 hours' use with the maximum hygrometry cycle), accessible from the front.

\* Design registered in the European Union.

Opening	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Controlled hygrometry	no	yes	no	yes
Reference	507 382AS	507 387AS	507 482AS	507 487AS
Loading	20 GN 1/1 containers h. 65 mm		20 GN 2/1 containers h. 65 mm or 40 GN 1/1 containers h. 65 mm	
Space between sliders (in mm)	71		71	
External dimensions (in mm)	528 x 821x 1844		733 x 941x 1880	
Internal dimensions (in mm)	330 x 590 x 1460		535 x 710 x 1460	
External volume (in m³)	0,799		1,296	
Internal volume (in m³)	0,284		0,555	
Weight when empty (kg)	142	144	135	137
Maximum permissible loading (in kg)	160		320	
Voltage	230 Volts ~ single phase - 50/60 Hz			
Appliance classification	I			
Protection Index	24			
Maximale power rating <sup>(1)</sup> (in W)	1215		2015	
Average power input <sup>(2)</sup> (in W)	575		785	
Max. current (A)	5,4		9,1	
Power consumption per hour <sup>(2)</sup> (in KWh/h)	0,57		0,78	
Standards	NF EN 60335-1 - NF EN 60335-2-49			

(1) corresponds to the power rating in watt on start up of equipment, before control and sizes the electrical connection.

(2) corresponds to an operating cycle of 4h - 2h30min stabilization + 1h30min door opening 15s every 15 minutes for a load of mash potatoes equal to 12% of the internal volume.

## ROLL' Service Temperature holding banquet trolleys models with 20 levels with glazed door

