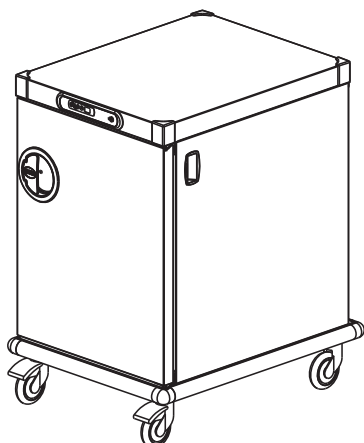


# **ROLL' Service\*** **temperature holding banquet trolley** **models with 10 levels**



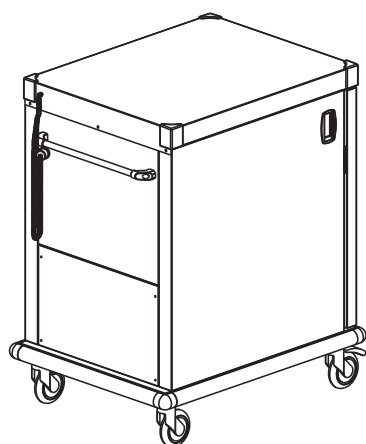
## **Construction:**

- 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 with removable seal opens 270°.
- Carrying handles on sides and back.
- 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 331AS	507 336AS	507 431AS	507 436AS
Loading	10 GN 1/1 containers h. 65 mm		10 GN 2/1 containers h. 65 mm or 20 GN 1/1 containers h. 65 mm	
Space between sliders (in mm)	71		71	
External dimensions (in mm)	528 x 821x 1134		733 x 941x 1134	
Internal dimensions (in mm)	330 x 590 x 750		535 x 710 x 750	
External volume (in m³)	0,491		0,782	
Internal volume (in m³)	0,146		0,285	
Weight when empty (kg)	66	68	89	91
Maximum permissible loading (in kg)	80		160	
Voltage	230 Volts ~ single phase - 50/60 Hz			
Appliance classification	I			
Protection Index	24			
Maximale power rating <sup>(1)</sup> (in W)	825		1215	
Average power input <sup>(2)</sup> (in W)	290		410	
Max. current (A)	3,8		5,5	
Power consumption per hour <sup>(2)</sup> (in KWh/h)	0,29		0,41	
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.

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