



2-tier cured meat storage trolley h750_02

Cured meat seasoning trolley in AISI 304 stainless steel, 2 levels, 4 wheels, dimensions 1000x1000x2000 mm, corrosion resistant and suitable for food contact.

The seasoning of cured meats is a delicate process that requires specific professional equipment, suitable for insertion in cold rooms or environments with controlled physical characteristics. The **cured meat storage trolley** is designed to meet these needs, facilitating the organization and management of space in seasoning environments.

The **2-tier structure** allows cured meats to be hung at two different heights, optimizing the use of vertical space. The **4 base wheels** guarantee the **rapid movement of the structure**, essential for maintenance, cleaning, and reorganization operations inside the cold room.

Made of **Scotch Brite brushed AISI 304 stainless steel**, the trolley offers **resistance to stains, scratches, and corrosion**, fundamental characteristics in humid and cold environments. The material is **suitable for food contact** and ensures **maximum hygiene and cleanliness**, essential requirements in the food sector.

Technical characteristics

- Dimensions: length 1000 mm × depth 1000 mm × height 2000 mm
- Material: Scotch Brite brushed AISI 304 stainless steel
- Configuration: 2 tiers for hanging cured meats
- Mobility: 4 wheels
- Resistance: corrosion and wear
- Suitable for food contact

Image for illustrative purposes only

INFORMATION

