



AISI 304 stainless steel trolley for cured meats h750_11

AISI 304 stainless steel trolley for cured meats, 1900×800×1770 mm, designed for transporting loins and hams with optimal sanitization.

The preservation of cured meats is a highly delicate process that requires tools capable of guaranteeing the highest levels of hygiene. The cured meat trolley is the ideal equipment for all work activities dedicated to the storage and transport process of loins and hams. The structure is made of **AISI 304 stainless steel**, free of flat surfaces, which allows for **optimal sanitization** of every single component, avoiding the deposit of dirt and dust.

Technical characteristics

- **Dimensions:** Length 1900 mm, Depth 800 mm, Height 1770 mm
- **Material:** AISI 304 stainless steel
- **Design:** Surfaces free of edges and corners, optimized for cleaning
- **Maneuverability:** Fast and easy during handling operations

Image purely indicative

INFORMATION

