



Cured meat curing trolley with basin h750_03

AISI 304 stainless steel trolley with 2 shelves and collection basin for curing and handling cured meats. Dimensions: 1000×700×1820 mm. Wheels with brake.

The trolley is made of **AISI 304 stainless steel** and is intended for the **curing and handling of cured meats** within professional environments such as salami factories, butcher shops, and food industries. The structure guarantees stability and hygiene, fundamental characteristics in contexts where contact with food products is constant.

The trolley is complete with **2 shelves** that allow for space optimization and load organization on multiple levels. A **removable liquid collection basin with a height of 40 mm** allows for the management of excess liquids during curing, maintaining order and cleanliness in the work area. The **swivel wheels with stainless steel support**, of which **2 are equipped with brakes**, ensure safe transport and stable positioning of the products.

Technical characteristics

- Structure length: 1000 mm
- Structure depth: 700 mm
- Structure height: 1820 mm
- Construction material: AISI 304 stainless steel
- Number of shelves: 2
- Removable collection basin: height 40 mm
- Wheels with stainless steel support: 4 total wheels, 2 of which are equipped with brakes

Image for illustrative purposes only

INFORMATION

