



Curing trolley for cured meats 3 levels h750_01

AISI 304 stainless steel trolley for curing cured meats, 3 removable shelves, 4 swivel wheels, 880x1000x2000 mm.

Professional trolley specifically designed for the **curing and drying of cured meats** in environments such as butcher shops and deli meat processing plants. The **AISI 304 satin scotch-brite stainless steel** structure guarantees robustness, durability, and ease of cleaning, essential characteristics for maintaining the hygiene standards required in meat product processing. The **removable bars on 3 levels** allow for a flexible configuration of the available space, adapting to different production and storage needs. The **4 swivel wheels** facilitate the rapid transfer of the trolley between different work areas, improving operational efficiency.

Technical features

- Material: **AISI 304 satin scotch-brite stainless steel**
- Dimensions: **L. 880 x D. 1000 x H. 2000 mm**
- Configuration: **removable bars with 3 shelves**
- Mobility: **4 swivel wheels**

Image purely indicative

INFORMATION

