



Stainless steel trolley for cured meat display and seasoning h750_09

Stainless steel trolley for seasoning and drying cured meats. Robust structure 1500x750x1680 mm, food contact compliant. For butcher shops and deli meat factories.

Specialized trolley for the **seasoning and drying of various cured meats**: salami, speck, pancetta, capocollo, guanciale, and sausages. Built entirely in **certified food-grade stainless steel**, it represents the reference solution for professional environments requiring reliability and regulatory compliance. The robust structure guarantees stability during the processing and handling phases, essential in continuous seasoning operations.

Ideal for **butcher shops, slaughterhouses, meat processing industries, deli meat factories, and food industries** needing durable and easily sanitisable equipment.

Technical characteristics

- **Material:** Stainless steel suitable for food contact
- **Length:** 1500 mm
- **Width:** 750 mm
- **Depth:** 1680 mm
- **Structure:** Robust and stable
- **Manoeuvrability:** Easy, designed for intensive work environments

Image purely indicative

INFORMATION

