



Stainless steel trolley for cured meats and cheeses transport h750_13

AISI 304 stainless steel trolley for handling cured meats and cheeses. Dimensions 1400×750×1800 mm. Antibacterial and easy to sanitize.

Trolley specifically designed for the efficient handling of cured meats and cheeses in professional food environments. The **AISI 304 stainless steel** structure guarantees stability during transport and ease of maneuverability, while maintaining high standards of hygiene and food safety. Material naturally **resistant to corrosive agents and oxidation**, an essential feature for humid environments subject to frequent washing. The **antibacterial** finish allows for **quick and deep cleaning**, a fundamental requirement for equipment in contact with food. Ideal for professional contexts such as deli factories, dairies, slaughterhouses, butcher shops, and food industries in general.

Technical features

- Length: 1400 mm
- Depth: 750 mm
- Height: 1800 mm
- Material: AISI 304 stainless steel
- Finish: antibacterial
- Intended use: handling of cured meats and cheeses

Image purely for illustrative purposes

INFORMATION

