



Trolley for tray transport h110_161

Professional stainless steel tray trolley for 15 GN 2/1 containers (59x67x170 cm). Robust structure with braking wheels, ideal for large kitchens and catering.

The **professional GN 2/1 tray trolley** is the ideal technical solution for the logistics management of large volumes in hotels, cooking centers, and catering services. Made entirely of **stainless steel**, this tool offers impeccable resistance to corrosion and guarantees deep sanitation, essential for compliance with HACCP regulations. The structure is calibrated to accommodate up to **15 Gastronorm 2/1 containers** (or 30 GN 1/1 containers), allowing for the movement of massive loads in total safety. Thanks to its rational design and integrated wheels with a locking system, it resolves the critical issues of transport between preparation and distribution areas, maximizing the operational efficiency of the staff.

Technical characteristics

- **Material:** high-resistance professional stainless steel
- **Capacity:** 15 Gastronorm GN 2/1 containers
- **Total dimensions:** W. 59 x D. 67 x H. 170 cm
- **Weight:** 24 kg
- **Movement:** 4 multidirectional wheels, 2 of which are equipped with brakes
- **Configuration:** built-in model for space optimization
- **Assembly:** intuitive kit for quick and stable assembly

* Image purely indicative

INFORMATION

- **Length in millimetres** 590.000000
- **Depth in millimetres** 670.000000
- **Height in millimetres** 1700.000000
- **capacity** 15 teglie

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