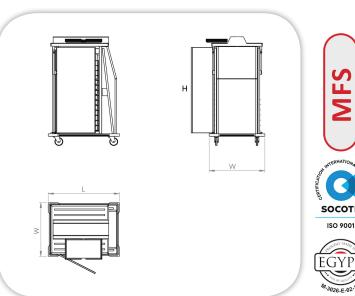
UNIFIED HOSPITAL MEALS DISTRIBUTION TROLLEY

Item:	••	•	•	•
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SPECIFICATIONS:

Design: This trolley design to compliant with HACCP & Hygienic codes of practice to serving the meals at right hot & cold temperature in one tray.

Body: Heavy duty, Stainless steel (304) construction, from interior and exterior with foam polyurethane, insulation, (40 kg/m3) density, (40mm) thickness.

Equipped with wall divider separates the hot and the cold chambers, the door open up-to (270°) for easy handling the trays from both sides of the trolley.

Hot Chamber: Equipped with forced hot air, thermostatically controlled over (70°C).

Cold Chamber: cold air, thermostatically controlled at (+5°C), Compressor 3/4H.P. Tray: special tray, one tray holding the cold and hot meals, dimensions (575×325 mm)

Mobile: the trolley on (4) rubber casters diameter (6inch) two of them with brakes & trolley, equipped with protective rubber bumpers.

Electric source: 220V/1Ph/50HZ.

TECHNICAL DATA:

MODEL	Dimensions (mm)			Capacity	Eclectic	Net	
WIODEL	L	w	Н	trays	Power (KW)	Weight (KG)	
UMHDT-20 Unified Meals Distribution Trolley	1100	860	1400	20	2.75	165	
UMHDT-24 Unified Meals Distribution Trolley	1100	860	1570	24	2.75	178	
UMHDT-30 Unified Meals Distribution Trolley	1100	860	1790	30	3.75	195	

Masria, In Line with its policy to continually improve its quality, reserves the right to change specs without notice.

















