



**ROLL'FRESH**

# ROLL'FRESH

## REFRIGERATED TEMPERATURE HOLDING BANQUET TROLLEY

### REFRIGERATED LINK



Effective Well designed Practical Hygienic

Non-marking shockproof surround Ergonomic

Easy to load Easy access to the adjustments

Easy handling

Exclusive design

Adjustment range of  
set value from  
0 to +10°C

Refrigerated temperature holding banquet trolley. Built of food-quality stainless steel. Insulation of the walls and door with rock wool. Interior completely shelved with press-drawn back and sliders. Space between sliders : 71mm.

Solid stainless steel door opening through 270° with compression gasket. Two side handles for guiding and rear pull handle to make moving easier. Non-marking shockproof surround. 4 swivelling wheels including 2 with brakes, Ø 160mm (with stainless steel cover) on GN 2/1 cabinets and Ø 125 mm (with polyamide cover) on GN 1/1 cabinets. Protection index IP 25, allowing low pressure jet cleaning.

Control panel with touch sensitive button. The hermetically sealed refrigeration unit is located in the lower part. Refrigeration gas R134a. Voltage 230V. Rate 50 Hz.

Ventilated evaporator with internal cold airflow distributed evenly around the cabinet. Defrosting evaporation tray. Cabinet supplied with mounting bracket for temperature recorder storage (recorder optional).

### NEW OPTION !

#### Unit for high ambient temperature (35°C and 50% residual humidity).

The Roll'Fresh cabinets are sometimes used in extreme environmental conditions where high humidity and temperature prevail. We will adapt for high ambient temperature in order to preserve an efficient and lasting operation. Consult us.

## EXTENSION OF RANGE

New Roll'Fresh with 10 levels GN 1/1 and GN 2/1.

### HOW MANY PANS? \*

STAINLESS STEEL PANS	Capacity (L)	Number of servings
GN 1/1 depth 55 mm	7,5	24-30 meats or 17-20 vegetables
GN 1/1 depth 65 mm	8,5	27-34 meats or 19-23 vegetables
GN 1/1 depth 100 mm	13	42-52 meats or 29-35 vegetables
GN 1/1 depth 150 mm	20	64-80 meats or 45-53 vegetables

\* Average weight of a portion : meat 100 to 120g. Vegetables 150 to 180g.

### WHAT TECHNICAL FEATURES?

STAINLESS STEEL PANS	Rating (W)	Capacity (L)	Overall dim. l x W x h (mm)	Reference
10 levels GN 1/1	165	146	522 x 815 x 1395	507285
10 levels GN 2/1	165	284	797 x 995 x 1395	507295
15 levels GN 1/1	245	215	522 x 815 x 1750	507286
15 levels GN 2/1	245	420	727 x 941 x 1786	507296

### WHAT OPTIONS?

Description	Reference
temperature recorder	229527
extra-cost for lock and key	701961
extra-cost for reverse opening door*	701963
extra-cost for 4 swivel stainless steel wheels Ø 125 mm including 2 brakes to replace wheels with polyamid cover.	702190
unit for high temperature (35°C and 50% residual humidity)	703704



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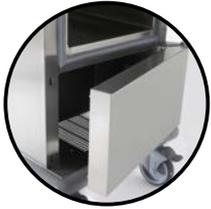
**2 side handles** for guiding and a back bar to make shifting easier.



**Easy to access to the adjustments** : possibility of deferred starting, alarm for an abnormal rise in temperature, alert for maintenance of the refrigeration unit.



**Ergonomic** : generously dimensioned handle with an exclusive design.



**Refrigerating gas R134a** : minimises the emission of greenhouse effect gases.

**Cabinet stability** : generator located in the lower part, lowering the center of gravity.



**Non-marking shockproof surround** : protection of the cabinet and its surroundings.



**System effectiveness** : ventilation at the back side. No hot air inside the refrigerated enclosure during door opening. Limitation of noise emissions to the front of the unit.



**Easy to load** : door opening through 270°.



**Practical** : bracket for temperature recorder.



**Hygienic** : press-drawn sliders. Built-in evaporator located in the upper part.

**Maintenance** : Maintenance : removable front: easy intervention and cleaning.



**Easy handling** : 4 swivel wheels including 2 with brakes.

