



## HOLD - SERVICE HHA102N

Neutral service trolley  
 for trays and plates

### CONSTRUCTION

- Stainless steel chamber
- Perimeter rubber bumpers
- Thermal insulation of the chamber with 40 mm thickness
- Removable tray runners for easy cleaning operations
- Ergonomic door handle and fully recessed
- 270° door opening
- Silicone rubber door gasket resistant to aging
- Four swivel wheels, 2 of which with brake
- Ergonomic handle placed in the rear for pushing and comfortably driving in the premises

### FUNCTIONAL FEATURES

- Adjustable moisture evacuation vents on the door

### STANDARD EQUIPMENT

- Tray runners 10 GN2/1 - 20 GN1/1

### ACCESSORIES/ OPTIONS ON REQUEST

- Grids
- Trays
- Eutectic plates for cold food holding
- Black Edition, which includes: a) Plexiglass aesthetic details (sides and back panels); b) Magnetic door hold position (Lx side); c) Ergonomic handle of 40 cm; d) Power cord reel with Moduline logo.
- 8 GN 2/1 tray runners
- Adjustable feet set

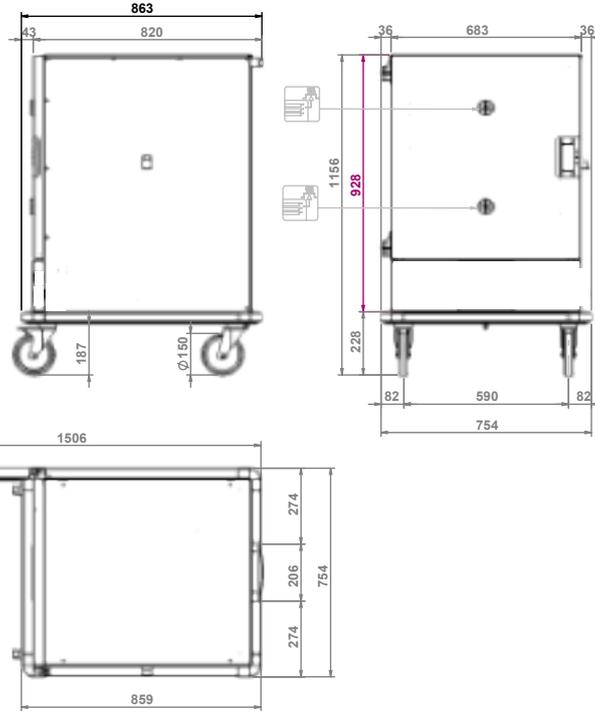


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INSTALLATION  
TECHNICAL DIAGRAMS

Vent for excess  
humidity 

**Important** - Drawing and  
dimensions refer to the  
standard version.  
They may change with the  
addition of accessories  
or options.



Dimensions  
(W x D x H) - mm 754 x 863 x 1156 h

Cavity dimensions  
(W x D x H) - mm 590 x 650 x 670 h

Tray capacity - 20 x GN 1/1 - (60)  
Tray pitch [mm] 10 x GN 2/1 - (60)

Trays Maximum height  
GN 1/1 [mm] 20 x 40 (h)  
10 x 100 (h)  
6 x 150 (h)

Trays Maximum height  
GN 2/1 [mm] 10 x 40 (h)  
5 x 100 (h)  
3 x 150 (h)

Product Maximum  
capacity [Kg] 48

Net weight  
[Kg] 95

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