

item #
 model #
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HOLD - SERVICE HHA201N

Neutral service trolley
 for trays and plates

CONSTRUCTION

- Stainless steel
- 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 handles placed on the right side for pushing and comfortable driving in the premises

FUNCTIONAL FEATURES

- Adjustable moisture evacuation vents on the door

STANDARD EQUIPMENT

- Tray runners 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 70 cm; d) Power cord reel with Moduline logo.
- 16 GN 1/1 tray runners
- Adjustable feet set

MODULINESRL

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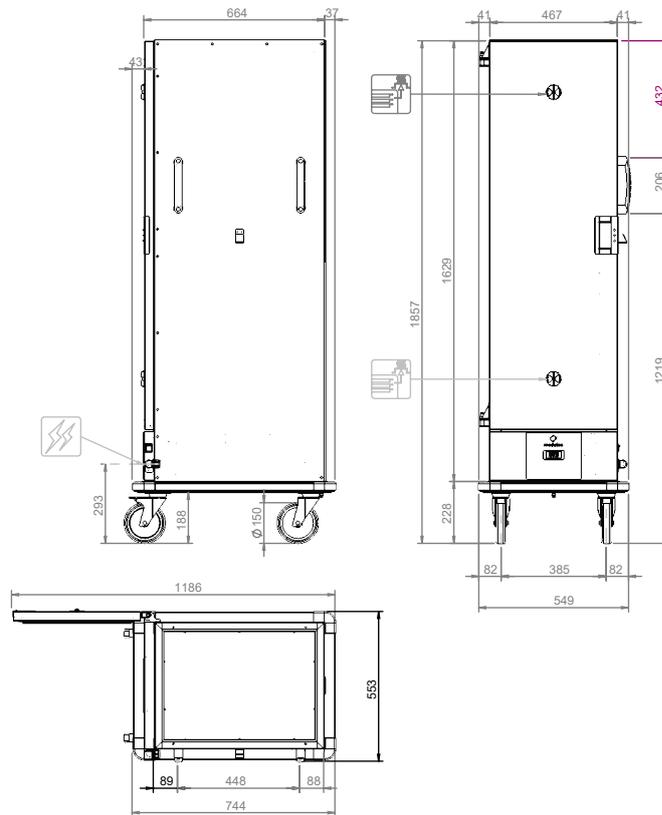


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INSTALLATION TECHNICAL DIAGRAMS

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 553 x 744 x 1857 h

Cavity dimensions
(W x D x H) - mm 385 x 540 x 1370 h

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

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

Product Maximum
capacity [Kg] 48

Net weight
[Kg] 120

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