

# 'PREMIER' GASTRO RACKING TROLLEYS

## Gastro 1/1 Trolley

Profile 325mm

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm formed tubular frame</li> <li>Welded stainless 1.5mm trayslides – fitted with end stops</li> </ul>
<b>Models</b>	10 / 15 or 20 tiers
<b>Dimensions</b>	450x610x1700mm high (includes bumpers)
<b>Loading</b>	Max load per level = 20kg Max load per trolley = 200kg
<b>Trayslide pitch</b>	10 tier model = 135mm 15 tier model = 90mm 20 tier model = 65mm
<b>Features</b>	<ul style="list-style-type: none"> <li>One piece formed sides</li> <li>Blast Chiller compatible</li> <li>Trayslide end stops for safe transportation</li> <li>Stainless grade 304 throughout</li> <li>125mm non-marking castors (2x braked)</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Food quality, clear cover</li> <li>'C' profile anti-tilt trayslides</li> </ul>



## Gastro 2/1 Trolley

Profile 530mm

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm formed tubular frame</li> <li>Welded stainless 1.5mm trayslides – fitted with end stops</li> </ul>
<b>Models</b>	10 / 15 or 20 tiers
<b>Dimensions</b>	655x730x1700mm high (includes bumpers)
<b>Loading</b>	Max load per level = 20kg Max load per trolley = 200kg
<b>Trayslide pitch</b>	10 tier model = 135mm 15 tier model = 90mm 20 tier model = 65mm
<b>Features</b>	<ul style="list-style-type: none"> <li>One piece formed sides</li> <li>Blast Chiller compatible</li> <li>Trayslide end stops for safe transportation</li> <li>Stainless grade 304 throughout</li> <li>125mm non-marking castors (2x braked)</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Food quality, clear cover</li> <li>'C' profile anti-tilt trayslides</li> </ul>



## Gastro 2/1 Space Saving Stackable Trolley



'Z' frame design allows units to be stacked saving 80% space when unloaded

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm box section frame</li> <li>Welded stainless 1.5mm trayslides – fitted with stops</li> </ul>
<b>Models</b>	10 / 15 or 19 tiers
<b>Dimensions</b>	655x730x1700mm high
<b>Loading</b>	Max load per level = 20kg Max load per trolley = 200kg
<b>Trayslide pitch</b>	10 tier model = 135mm 15 tier model = 90mm 19 tier model = 65mm
<b>Features</b>	<ul style="list-style-type: none"> <li>Blast Chiller compatible</li> <li>Trayslide end stops for safe transportation</li> <li>Welded stainless grade 304 throughout</li> <li>125mm non-marking castors (2x braked)</li> <li>Stackable 'Z' frame design – 80% space saving</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Food quality, clear cover</li> <li>'C' profile anti-tilt trayslides</li> </ul>

## Gastro 1/1 and 2/1 Low Level



<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm box section frame</li> <li>Stainless 1.2mm worktop – sounddeadened</li> <li>Stainless 1.5mm trayslides – fitted with stops</li> </ul>
<b>Models</b>	7 tier unit as standard
<b>Dimensions</b>	Gastro 1/1 = 450x610x900mm high (profile 325mm) Gastro 2/1 = 660x700x900mm high (profile 530mm)
<b>Loading</b>	Max load per level = 20kg Max load per trolley = 200kg
<b>Trayslide pitch</b>	90mm
<b>Features</b>	<ul style="list-style-type: none"> <li>125mm non-marking castors (2x braked)</li> <li>Trayslide end stops for safe transportation</li> </ul>
<b>Usage</b>	<ul style="list-style-type: none"> <li>Undercounter / Prep areas</li> <li>Stands for Slicers / mixers etc</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Extended 'fold away' worktop</li> <li>'C' profile anti-tilt trayslides</li> </ul>

# 'PREMIER' RACKING TROLLEYS

Food  
Service  
Trolleys

## Bakery Trolley 30"x18"

Profile 18"

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm formed tubular frame</li> <li>Welded stainless steel trayslides 1.5mm thickness</li> </ul>
<b>Models</b>	10 / 15 or 20 tier models
<b>Dimensions</b>	840x585x1700mm high (all models)
<b>Loading</b>	Maximum load per level = 20 kg Maximum load per trolley = 200kg
<b>Trayslide pitch</b>	10 tier model = 135mm 15 tier model = 90mm 20 tier model = 70mm
<b>Features</b>	<ul style="list-style-type: none"> <li>End stops to trayslides</li> <li>One piece, formed sides</li> <li>125mm castors, non-marking (2x braked)</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Heat resistant castors</li> <li>Full height back stop</li> <li>Space saving 'Z' frame design</li> <li>'C' profile anti-tilt trayslides</li> <li>Disposable polyethylene covers</li> </ul>



## Patissier Trolley 600x400mm

Profile 400mm

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm formed tubular frame</li> <li>Welded stainless steel trayslides 1.5mm thickness</li> </ul>
<b>Models</b>	10 / 15 or 20 tier models
<b>Dimensions</b>	700x540x1700mm high (all models)
<b>Loading</b>	Maximum load per level = 20 kg Maximum load per trolley = 200kg
<b>Trayslide pitch</b>	10 tier model = 135mm 15 tier model = 90mm 20 tier model = 70mm
<b>Features</b>	<ul style="list-style-type: none"> <li>End stops to trayslides</li> <li>One piece, formed sides</li> <li>125mm castors, non-marking (2x braked)</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Heat resistant castors</li> <li>Full height back stop</li> <li>Disposable polyethylene covers</li> <li>Space saving 'Z' frame design</li> <li>'C' profile anti-tilt trayslides</li> </ul>



## Pizza Proving Trolley

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm tubular frame</li> <li>Welded stainless steel trayslides 1.5mm thickness</li> <li>Stainless steel wire mesh removable grids</li> </ul>
<b>Options</b>	5 tier model only
<b>Dimensions</b>	600x450x1750mm high
<b>Loading</b>	Maximum load per level = 20 kg Maximum load per trolley = 200kg
<b>Trayslide pitch</b>	325mm
<b>Features</b>	<ul style="list-style-type: none"> <li>c/w 5x stainless wire grids</li> <li>All grids removable for cleaning</li> <li>Dimensionally suited to all major brand retarder provers</li> </ul>



## Gastro 1/1 Racks

Single /  
Double / Triple Models

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25x25mm tubular frame</li> <li>Welded stainless steel trayslides 1.5mm thickness</li> </ul>
<b>Models</b>	Single / Double and Triple units
<b>Dimensions</b>	Single = 380x530x1875mm high Double = 750x530x1875mm high Triple = 1115x530x1875mm high
<b>Capacity</b>	Single = 9x 1/1 150mm deep pans Double = 18x 1/1 150mm deep pans Triple = 27x 1/1 150mm deep pans
<b>Trayslide pitch</b>	180mm
<b>Features</b>	<ul style="list-style-type: none"> <li>Suitable for chiller and freezer use</li> <li>Promotes product identification</li> <li>Aids stock rotation</li> <li>Segregates stock – eliminates cross contamination</li> </ul>
<b>Option</b>	<ul style="list-style-type: none"> <li>Mobile option available to all models</li> <li>Solid top for high level storage</li> </ul>



# 'PREMIER' CATERING TROLLEYS

## Serving Trolley



<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel grade 304 dished shelves</li> <li>25mm diameter stainless steel tubular handles</li> </ul>
<b>Dimensions</b>	800 / 900 and 1075mm lengths 500 / 550 and 660mm depths All models 960mm high
<b>Loading</b>	50 kg per level
<b>Shelf pitch</b>	2 tier models = 590mm 3 tier models = 280mm
<b>Features</b>	<ul style="list-style-type: none"> <li>Soundproofed shelves</li> <li>Dished, easy to clean surfaces</li> <li>Fully fabricated unit, TIG welded</li> <li>Push / pull handles</li> <li>125mm castors, non-marking (2x braked)</li> <li>Bumpers fitted as standard</li> </ul>
<b>Usage</b>	<ul style="list-style-type: none"> <li>Canteen / Dining areas</li> <li>Room service</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>2 or 3 tier options</li> <li>'Hook on' refuse bin</li> </ul>

## Tray / Plate + Cutlery Trolley



<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel one piece back and base</li> <li>Stainless 25x25mm box section frame</li> <li>Stainless 8mm wire dividers</li> </ul>
<b>Dimensions</b>	Small model = 1125x500x1075mm high Large model = 1125x640x1100mm high
<b>Loading</b>	200 kg max
<b>Features</b>	<ul style="list-style-type: none"> <li>Heavy duty solid base + back</li> <li>Dividers adjustable @ 85mm increments</li> <li>c/w plastic cutlery tray + 3x 1/3 st/st gastro pans</li> <li>Grab handles</li> <li>125mm castors, non-marking (2x braked)</li> <li>Bumpers fitted as standard</li> </ul>
<b>Usage</b>	<ul style="list-style-type: none"> <li>Clearing of canteen / Dining areas</li> <li>Storage within potwash areas</li> <li>Dispensing of trays and cutlery</li> </ul>
<b>Capacity</b>	400 plates @ 20cm diameter 250 plates @ 26cm diameter
<b>Options</b>	<ul style="list-style-type: none"> <li>Wire dividers</li> <li>Food quality clear cover</li> </ul>

## Plate + Gastronorm Pan Trolley



<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel one piece back and base</li> <li>Stainless 25x25mm box section formed frame</li> <li>Stainless 8mm wire dividers</li> </ul>
<b>Dimensions</b>	Small model = 1125x500x810mm high Large model = 1125x640x810mm high
<b>Loading</b>	200 kg max
<b>Features</b>	<ul style="list-style-type: none"> <li>Heavy duty solid base + back</li> <li>Dividers adjustable @ 85mm increments</li> <li>125mm castors, non-marking (2x braked)</li> <li>Bumpers fitted as standard</li> </ul>
<b>Usage</b>	<ul style="list-style-type: none"> <li>Storage of plate + gastronorm pans</li> <li>Clearing of canteen / Dining areas</li> <li>Ideal within potwash areas</li> </ul>
<b>Capacity</b>	400 plates @ 20cm diameter 250 plates @ 26cm diameter 54 1/1 pans @ 100mm deep
<b>Options</b>	<ul style="list-style-type: none"> <li>Back-to-back model available</li> <li>Wire dividers</li> <li>Food quality clear cover</li> </ul>

## Dolly



shows 500x500 dishwash model

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25mm diameter frame and handle</li> <li>Stainless 1.5mm solid base – removable</li> </ul>
<b>Models</b>	500x500 basket model Gastro 2/1 model
<b>Dimensions</b>	Dishwash basket = 670x580x1050mm high Gastro 2/1 = 700x360x1050mm high
<b>Loading</b>	150kg
<b>Features</b>	<ul style="list-style-type: none"> <li>Handle for easy manoeuvrability</li> <li>Removable st/st solid base</li> <li>20mm Retaining edges to base</li> <li>125mm castors, non-marking (2x braked)</li> <li>Bumpers fitted as standard</li> </ul>
<b>Options</b>	Low level 'T' handle (850mm high)



# 'PREMIER' CATERING TROLLEYS

Food  
Service  
Trolleys

## Dishwash / Glass Basket Trolleys

Full Height and Low Level

- Finish**
- Stainless steel 25x25 tube frame construction
  - One piece formed sides
  - Welded stainless trayslides 1.5mm – stops to both ends

**Models** Full height = 7 tier  
Low level = 4 tier  
Glass trolley = 3 tier

**Dimensions** Full height = 700x630 x1700mm high  
Low level = 700x630x850mm high  
Glass trolley = 700x630x850mm high

**Loading** Maximum load per level = 30 kg  
Maximum load per unit = 200kg

**Trayslide pitch** 200mm (on 7 and 4 tier options)  
250mm (on glass trolleys)

- Features**
- Heavy duty trayslides
  - 125mm castors, non marking = full height
  - 50mm castors, non marking = low level
  - Glass racks have increased pitch to suit tall glasses

**Usage**

- Full height within ware wash areas
- Low level within back bar areas

**Option** ■ Lower version available to fit under worktop



## Platform Cart

'Goods-In' Usage

- Finish**
- Stainless steel tubular 25mm diameter frame
  - 25x25mm box section base
  - Heavy duty model uses 40x40 box section base

**Models** Heavy duty model = 400kg capacity  
Standard duty model = 120kg capacity

**Dimensions** Heavy duty model = 1025x600x1050mm high  
Standard model = 880x580x1050mm high

- Features**
- Transportation of bulk, heavy duty product
  - Bumpers to protect wall surfaces
  - Heavy duty castors

**Usage**

- Ideal for 'Goods-in' areas
- Bar / cellar areas

**Option** ■ Removable st/st solid base



120 kg model shown

## Dishwash Basket Drip Dry Trolley

- Finish**
- Stainless steel 25x25 tube frame construction
  - One piece formed sides

**Dimensions** 1000x495x1700mm high

**Loading** 24 rack capacity stored over 3 levels (8x 500x500 baskets per level)

- Features**
- Racks stored at inclined position to facilitate drip draining
  - Rear restraining bars to prevent racks from toppling
  - Optimises storage of racks coming from wash lines
  - Prevents clutter at wash stations
  - Easy transportation of racks

**Options**

- Low level 2 tier unit – 16 rack capacity
- Freestanding static model



## 'Drip Dry' Tray Trolley

- Finish**
- Stainless 25x25mm box section frame
  - One piece formed sides
  - One piece 'toothed' tray holder -2mm sheet

**Dimensions** 1310x625x1700mm high

**Capacity** 150 trays (all sizes)

- Features**
- Trays held upright to aid drying time
  - Bulk storage / transportation of trays
  - 125mm castors, non-marking (2x braked)
  - Bumpers fitted as standard

**Option** ■ Freestanding static model



# 'PREMIER' CLEARING AND DISPENSING TROLLEYS

## Stainless Steel 'Premier' Tray Clearing Trolley

Profile 375mm

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel grade 304 throughout</li> <li>One piece formed sides and centre frames – 25x25mm tubular section</li> <li>Stainless steel 8mm wire 'universal' trayslides</li> </ul>
<b>Models</b>	Single model = 10 or 12 tier Double model = 2x10, 2x12 or 2x15 tier
<b>Dimensions</b>	Single model = 510x640x1700mm high Double model = 930x640x1700mm high (please note 15 tier models have increased height of 1900mm)
<b>Loading</b>	10 kg per level
<b>Trayslide pitch</b>	10 tier = 140mm 12 tier = 115mm 15 tier = 115mm
<b>Tray size</b>	460x360 / 480x370 / 530x325 / 350x270 / Fast food and gastro 1/1
<b>Features</b>	<ul style="list-style-type: none"> <li>Universal trayslide design</li> <li>Trayslide design allows 'easy feed' into trolley with stops for safe transportation</li> <li>One piece formed side and centre frames</li> <li>125mm castors, non-marking (2x braked) – bumpers fitted as standard</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Foodsafe enclosure panels fitted to sides only or sides and rear</li> <li>Coloured and stainless steel panels available</li> <li>Flat packed option available</li> <li>Total enclosure available with hinged lockable doors</li> <li>'Wide entry' models available</li> <li>Room service model available</li> </ul>



## Tray + Cutlery Dispense

<b>Finish</b>	<ul style="list-style-type: none"> <li>25x25mm tubular frame construction</li> <li>8mm retaining wires</li> <li>Grade 304 throughout</li> <li>One piece formed sides and rear frames</li> </ul>
<b>Models</b>	1, 2 or 3 tier cutlery tray(s) models
<b>Dimensions</b>	600x510x1150mm high
<b>Tray size</b>	Maximum tray size 480mmx370mm
<b>Capacity</b>	100 trays
<b>Usage</b>	Canteen / Dining areas
<b>Features</b>	<ul style="list-style-type: none"> <li>Plastic cutlery 4 compartment tray included</li> <li>125mm castors, non-marking (2x braked) – bumpers fitted as standard</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Custom facility to cater for specific tray size</li> <li>Solid base</li> </ul>



## Tray Dispense

<b>Finish</b>	<ul style="list-style-type: none"> <li>25x25mm tubular frame construction</li> <li>8mm retaining wires</li> <li>Grade 304 throughout</li> <li>One piece formed sides and rear frames</li> </ul>
<b>Dimensions</b>	600x510x790mm high
<b>Tray size</b>	Maximum tray size 480mmx370mm
<b>Capacity</b>	100 trays
<b>Features</b>	<ul style="list-style-type: none"> <li>125mm castors, non-marking (2x braked) – bumpers fitted as standard</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Custom facility to cater for specific tray size</li> <li>Solid base</li> </ul>



## Cutlery Sort / Dispense Trolley

<b>Finish</b>	<ul style="list-style-type: none"> <li>Stainless steel 25mm diameter tubular frame</li> <li>Stainless 8mm wire frames for trays</li> <li>Grade 304 throughout</li> <li>One piece formed sides</li> </ul>
<b>Models</b>	3 tray unit 2 tray unit + solid removable base / shelf
<b>Dimensions</b>	630x600x1000mm high
<b>Loading</b>	50kg per total unit
<b>Features</b>	<ul style="list-style-type: none"> <li>2 or 3x removable (4 compartment) cutlery trays</li> <li>Trays slanted for easy access / sorting</li> <li>125mm castors, non-marking (2x braked)</li> </ul>
<b>Usage</b>	<ul style="list-style-type: none"> <li>Soiled cutlery collection</li> <li>Clean cutlery storage / segregation</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>Extended height model available (4 tiers)</li> </ul>



## Worktop Mounted Condiment / Cutlery Dispense

<b>Finish</b>	<ul style="list-style-type: none"> <li>25x25mm tubular frame construction</li> <li>8mm wire frame for gastro pans and cutlery tray</li> <li>Grade 304 throughout</li> </ul>
<b>Dimensions</b>	725x510x530mm high
<b>Features</b>	<ul style="list-style-type: none"> <li>Inclined design allows easy access to product</li> <li>All items easily removable for cleaning / stock replenishing</li> <li>Includes gastro pans + cutlery tray</li> </ul>



# 'CLUB' EPOXY COATED CLEARING AND DISPENSING TROLLEYS

## Epoxy Coated 'Club' Tray Clearing Trolley

Profile 375mm

- Finish**
- Epoxy coated steel 25x25mm tubular frame construction
  - One piece formed sides and centre frames
  - Steel 8mm wire 'universal' trayslides
  - Black and grey standard colours

**Models** Single model = 10 or 12 tier  
Double model = 2x10, 2x12 or 2x15 tier

**Dimensions** Single model = 510x640x1700mm high  
Double model = 930x640x1700mm high (please note 15 tier models have increased height of 1900mm)

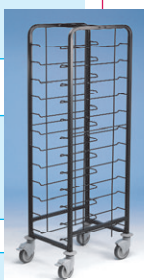
**Loading** 10 kg per level

**Trayslide pitch** 10 tier = 140mm  
12 tier = 115mm  
15 tier = 115mm

**Tray size** 460x360 / 480x370 / 530x325 / 350x270 / Fast food and gastro 1/1

- Features**
- Trayslide design allows 'easy feed' into trolley and stops for safe transportation
  - One piece formed side and centre frames
  - 125mm castors, non-marking (2x braked) – bumpers fitted as standard

- Options**
- Foodsafe enclosure panels fitted to sides only or sides and rear
  - Coloured and stainless steel panels available
  - Flat packed option available
  - Total enclosure available with hinged lockable doors
  - 'Wide entry' models available
  - Room service model available



## Epoxy Coated 'Club' Tray + Cutlery Dispense

- Finish**
- Epoxy coated steel 25x25mm tubular frame construction
  - 8mm retaining wires
  - One piece formed sides and rear frames
  - Black and grey standard colours

**Models** 1, 2 or 3 tier cutlery tray(s) models

**Dimensions** 605x510x1150mm high

**Tray size** Maximum tray size 480mmx370mm

**Capacity** 100 trays

**Usage** ■ Canteen / Dining areas

- Features**
- Plastic cutlery 4 compartment trays included
  - 125mm castors, non-marking (2x braked) – bumpers fitted as standard

- Options**
- Custom facility to cater for specific tray size
  - Solid base



## Epoxy Coated 'Club' Tray Dispense

- Finish**
- Epoxy coated steel 25x25mm tubular frame construction
  - 8mm retaining wires
  - One piece formed sides and rear frames
  - Black and grey standard colours

**Dimensions** 605x510x790mm high

**Tray size** Maximum tray size 480mmx370mm

**Capacity** 100 trays

- Features**
- 125mm castors, non-marking (2x braked) – bumpers fitted as standard

- Options**
- Custom facility to cater for specific tray size
  - Solid base



## Epoxy Coated 'Club' Cutlery Sort / Dispense Trolley

- Finish**
- Epoxy coated steel 25x25mm tubular frame construction
  - Steel 8mm wire frames for trays
  - One piece formed sides
  - Black and grey standard colours

**Models** 3 tray unit  
2 tray unit + solid removable base / shelf

**Dimensions** 630x600x1000mm high

**Loading** 50kg per total unit

- Features**
- 2 or 3x removable (4 compartment) cutlery trays
  - Trays slanted for easy access / sorting
  - 125mm castors, non-marking (2x braked)

**Usage**

- Soiled cutlery collection
- Clean cutlery storage / segregation

- Options**
- Extended height model available (4 tiers)



## Worktop Mounted Condiment / Cutlery Dispense

- Finish**
- Epoxy coated 25x25mm tubular frame construction
  - 8mm wire frame for gastro pans and cutlery tray
  - Black and grey standard colours

**Dimensions** 725x510x530mm high

- Features**
- Inclined design allows easy access to product
  - All items easily removable for cleaning / stock replenishing
  - Includes gastro pans + cutlery tray





# STORAGE AND TRANSPORTATION

## "Queen Mary" Banquet Cart

<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel, fully fabricated, grade 304 throughout</li> <li>■ 1.5mm soundeased solid format shelves</li> <li>■ 40x40mm box section legs</li> </ul>
<b>Models</b>	<ul style="list-style-type: none"> <li>6 tier flat format shelves</li> <li>6 tier shelves with upstands to sides and rear</li> </ul>
<b>Dimensions</b>	1600x750x1550mm high (1650mm high including upstand)
<b>Loading</b>	200kg per level
<b>Shelf pitch</b>	225mm
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Fully fabricated unit</li> <li>■ Soundeased shelves</li> <li>■ 200mm heavy duty castors</li> <li>■ Wrap around bumper to protect corridor surfaces</li> <li>■ 100mm upstands</li> <li>■ Ideal for heavy duty applications</li> </ul>
<b>Usage</b>	<ul style="list-style-type: none"> <li>■ Banqueting areas for bulk transportation of crockery etc</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>■ Hook on plastic bin for scrapping of waste</li> </ul>



## Chicken Rotisserie Trolleys

<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel grade 304 throughout</li> <li>■ Stoved enamel finished st/st frames – red or white</li> </ul>
<b>Model</b>	<ul style="list-style-type: none"> <li>■ Raw chicken – red</li> <li>■ Cooked chicken – white</li> </ul>
<b>Dimensions</b>	600x670x900mm high
<b>Frame</b>	<ul style="list-style-type: none"> <li>■ 25x25x1.2mm box section</li> <li>■ Lugs welded to frame to accept removable wire skewer holders</li> <li>■ 25x25 angle base frame to accept removable st/st base shelf</li> </ul>
<b>Worktop</b>	<ul style="list-style-type: none"> <li>■ 1.5mm plate with cut-out to accept gastro 1/1 pan</li> <li>■ Cooked model to have bag holder welded onto side</li> <li>■ 200mm worksurface to allow operator to remove product from skewers</li> </ul>
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Colour co-ordinated frame to easily identify and avoid cross contamination</li> <li>■ Hygienic work surface</li> <li>■ Stainless gastro pan 150mm deep for storage of product</li> <li>■ Removable wire skewer holders and base drip-tray</li> <li>■ Braked and swivel castors fitted with bumpers</li> <li>■ Compact design to easily move around behind counter</li> </ul>



## Gastro Preparation Tank Trolleys

<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel grade 304 throughout</li> <li>■ 25x25mm formed box section frame</li> </ul>
<b>Models</b>	<ul style="list-style-type: none"> <li>2x 1/1 gastro unit</li> <li>3x 1/1 gastro unit</li> <li>2x 1/1 gastro unit with 'water-well'</li> </ul>
<b>Dimensions</b>	<ul style="list-style-type: none"> <li>2x 1/1 gastro unit = 740x630x1000mm high</li> <li>3x 1/1 gastro unit = 1070x630x1000mm high</li> <li>2x 1/1 gastro unit with 'water-well' = 770x640x1000mm high</li> </ul>
<b>Loading</b>	<ul style="list-style-type: none"> <li>2x 1/1 unit = 60kg</li> <li>3x 1/1 unit = 90kg</li> <li>2x 1/1 unit with 'water-well' = 100kg</li> </ul>
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Transportation of bulk prepared veg / sauces</li> <li>■ St/St gastro pans 150mm deep included</li> <li>■ Push / pull handle for easy manoeuvrability</li> <li>■ 'Water-well' unit c/w integral drain</li> </ul>
<b>Usage</b>	<ul style="list-style-type: none"> <li>■ Transportation from coldroom to kitchen of prepared veg</li> <li>■ Ideal in portioning and packaging workshops</li> <li>■ Safe transportation of bulk items</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>■ Removable solid base shelf</li> </ul>



shows 2x1/1 gastro unit with 'water-well'

## Gastro Preparation Tank Trolley Adjustable Height

<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel grade 304 throughout</li> <li>■ Roller controls allow unit to be raised or lowered</li> <li>■ Optional stainless base tray</li> </ul>
<b>Models</b>	<ul style="list-style-type: none"> <li>■ 2x 1/1 gastro unit</li> </ul>
<b>Dimensions</b>	770x970x1140mm high
<b>Container height</b>	Lowered = 400mm / raised = 800mm SSL
<b>Loading</b>	60kg
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Designed to be used with tilting pans</li> <li>■ Non-reversible lowering system</li> <li>■ Safe storage / transportation of hot foods / liquids</li> <li>■ Accurate level controls</li> <li>■ Push / pull handle for easy manoeuvrability</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>■ Removable base tray – 40mm drip pan</li> </ul>



# 'PREMIER' ROOM SERVICE

Food  
Service  
Trolleys

## Room Service Clearing Trolley



<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel 25x25mm tubular frame</li> <li>■ Stainless steel 8mm wire 'universal' trayslides</li> <li>■ Foodsafe polystyrene panels</li> </ul>
<b>Models</b>	Single bank 6 tier or double bank 2x 6 tier
<b>Dimensions</b>	Single bank = 640x510x1450mm high Double bank = 930x640x1450mm high
<b>Loading</b>	15 kg per level
<b>Trayslide pitch</b>	200mm
<b>Trays</b>	460x360 / 480x370 / 530x325 / 350x270mm
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Wipe clean concealing panels</li> <li>■ Easy feed trayslides for safe tray access and stops for transportation</li> <li>■ Bumpers to protect corridor wall surfaces</li> <li>■ 125mm castors, non-marking (2x braked)</li> </ul>
<b>Options</b>	■ Custom made facility to suit specific room service trays

## Room Service Serving Trolley



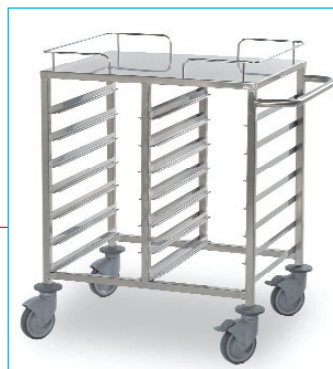
<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel grade 304 dished shelves</li> <li>■ 25mm diameter stainless steel one piece frame</li> <li>■ Push / pull handles</li> <li>■ Stainless 8mm retaining wires</li> </ul>
<b>Options</b>	2 or 3 tier options
<b>Dimensions</b>	900mm length x 550mm depth x 960mm high
<b>Loading</b>	50 kg per level
<b>Shelf pitch</b>	2 tier models = 590mm 3 tier models = 280mm
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Soundproofed shelves</li> <li>■ Dished easy to clean surfaces</li> <li>■ Bumpers to protect corridor wall surfaces</li> <li>■ Retaining wires for safe transportation</li> <li>■ 125mm castors, non-marking (2x braked)</li> </ul>
<b>Options</b>	■ Hook on st/st refuse / bottle cap container

## Linen Trolley



<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel solid shelves</li> <li>■ Stainless steel wire retaining mesh and base bin</li> <li>■ Stainless push / pull handles</li> </ul>
<b>Models</b>	5 tier solid shelves 4 tier solid shelves and base bin
<b>Dimensions</b>	1200x600x1600mm high
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Wire bin for bulk storage of linens / dirties</li> <li>■ Solid shelf storage for transportation of clean linen and towels</li> <li>■ Bumpers to protect corridor wall surfaces</li> <li>■ 125mm castors, non-marking (2x braked)</li> <li>■ Stainless retaining mesh panels to sides and rear</li> </ul>

## Housekeeping / Breakfast Trolley



<b>Finish</b>	<ul style="list-style-type: none"> <li>■ Stainless steel 25x25mm tubular frame</li> <li>■ Stainless steel 1.5mm solid worktop with 8mm retaining wires</li> <li>■ Stainless 1.5mm welded trayslides</li> <li>■ Stainless push / pull handle</li> </ul>
<b>Dimensions</b>	880x625x970mm high
<b>Trayslide</b>	2x banks of 7 tiers at 90mm pitch
<b>Features</b>	<ul style="list-style-type: none"> <li>■ Sounddeadened top + retaining wire</li> <li>■ Trayslides to accommodate plastic boxed storage under or gastro 1/1 pans</li> <li>■ Bumpers to protect corridor wall surfaces</li> <li>■ 125mm castors, non-marking (2x braked)</li> <li>■ Push / pull handle</li> </ul>
<b>Options</b>	<ul style="list-style-type: none"> <li>■ Removable linen collection bin</li> <li>■ Fold down worktop extension</li> <li>■ Food quality cover</li> <li>■ Enclosure panels to sides only</li> </ul>



# TROLLEY ACCESSORIES

## Gastronorm Pans

<b>Finish</b>	■ Stainless steel / clear polycarbonate or polypropylene
<b>Sizes</b>	2/1, 1/1, 1/2, 1/3, 1/4, 1/6, 1/9 (lids to suit all)
<b>Depths</b>	20mm, 65mm, 100mm, 150mm, 200mm
<b>Format</b>	Solid or perforated



polypropylene with seal lids



stainless steel pan 1.0mm thickness



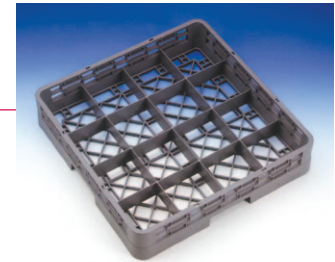
polycarbonate pans, lids and inserts

## Gastronorm Wire Grids / Baskets + Bottle Shelves



<b>Finish</b>	■ Stainless steel and Nylon coated wire
<b>Sizes</b>	2/1 and 1/1
<b>Dimensions</b>	2/1 = 650x530mm 1/1 = 530x325mm
<b>Models</b>	Grids = Flat or with upstand Baskets = 60mm deep / 100mm deep Bottle shelves = perforated st/st
<b>Usage</b>	■ Stainless steel = ovens, fridge / freezer / trolley ■ Nylon wire = fridge / freezer / trolley ■ Bottle shelves = back bar display fridges
<b>Features</b>	■ Open grid wire grids + baskets promotes air flow ■ Perforated bottle shelves allow storage of single units

## Dishwash 500x500 Basket Racks



<b>Finish</b>	■ High impact polymer
<b>Size</b>	500x500x100mm high
<b>Models</b>	Universal open base 9 / 16 / 25 / 36 + 49 compartment bases Plate base Tray base (open to one side) Utensil / cutlery base
<b>Options</b>	■ 50mm Extenders (to protect glasses) lids (for cutlery use)
<b>Features</b>	■ Stackable design ■ Open side profile ■ Handles to all sides for ease of use

## Canteen Trays



<b>Finish</b>	■ Food quality polypropylene
<b>Sizes</b>	460x360x20mm high 350x270x20mm high
<b>Features</b>	■ Scratch resistant ■ Temperature tolerant -15C to 100C ■ Colour options available ■ Compatible with tray clearing trolleys