

Catalogue from 1. 1. 2022



Partner of gastronomy

Catering equipment



Transport and output equipment



Output lines and self-service lines



Tray set systems



Isothermal containers



Trays



GN containers





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Type EKG with welded-in wells



11099 EKG 1/I

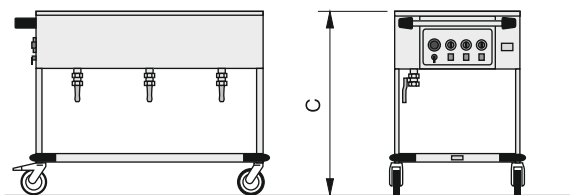
11108 EKG-2/II L



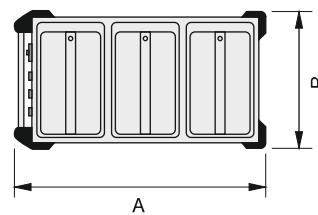
11105 EKG-3/III



11107 EKG-4/IV L



11105 EKG-3/III



Description:

Food serving trolleys made of CNS 18/10 (AISI 304).
Welded-in, deep-drawn wells for Gastronorm 1/1-200 and its subdivision.

The wells can be heated wet only and can be heated and regulated individually.

Control panel at front side (or at the longside - models marked with „L“) with power switch bipolar and mechanical thermostat for each well and dummy plug socket and spiral cable with angled plug connection.

Stamped fill-level marking in the wells.

Each well with drain valve.

Control panel protected by CNS safety push handle with solid brackets.

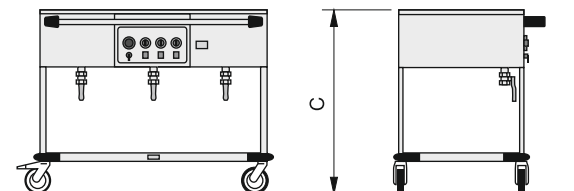
With storage shelf at the bottom.

Synthetic 4 swivel castors, 2 of which have brakes, \varnothing 125 mm.

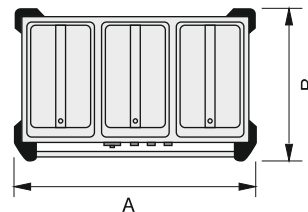
4 corner bumpers

Temperature range: 30 - 90 °C

Power supply: 230 V ~50 Hz, IP 24



11106 EKG-3/III L



| Type | Item code | Dimensions L×W×H (mm) | Capacity (GN 1/1 200) | Power input (kW) | Weight (kg) |
|---------------------------------|-----------|-----------------------|-----------------------|------------------|-------------|
| EKG-1/I | 11099 | 700×425×900 | 1 | 0,7 | 23 |
| EKG-2/II | 11109 | 845×650×900 | 2 | 1,4 | 34 |
| EKG-2/II L (long side control) | 11108 | 795×705×900 | 2 | 1,4 | 35 |
| EKG-3/III | 11105 | 1210×650×900 | 3 | 2,1 | 46 |
| EKG-3/III L (long side control) | 11106 | 1160×705×900 | 3 | 2,1 | 47 |
| EKG 4/IV | 11118 | 1580×650×900 | 4 | 2,8 | 57 |
| EKG-4/IV L (long side control) | 11107 | 1525×705×900 | 4 | 2,8 | 58 |

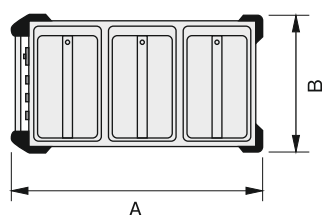
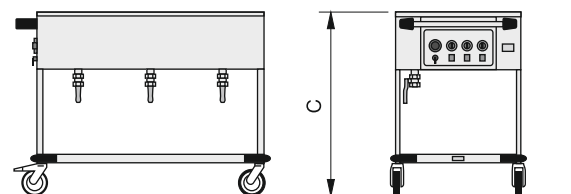
Type EKG ECO with welded-in wells



90391 EKG-3/III ECO



90415 EKG-3/III L ECO



90391 EKG-3/III ECO

Description:

Food serving trolleys made of stainless steel. Welded-in, deep-drawn wells for Gastronorm 1/1-200 and its subdivision.

The wells can be heated wet only and can be heated and regulated individually.

Control panel at front side (or at the longside - models marked with „L“) with power switch bipolar and mechanical thermostat for each well and dummy plug socket and spiral cable with angled plug connection.

Stamped fill-level marking in the wells.

Each well with drain valve.

Control panel protected by CNS safety push handle with solid brackets.

With storage shelf at the bottom.

Synthetic 4 swivel castors, 2 of which have brakes, Ø 125 mm.

4 corner bumpers

Temperature range: 30 – 90 °C

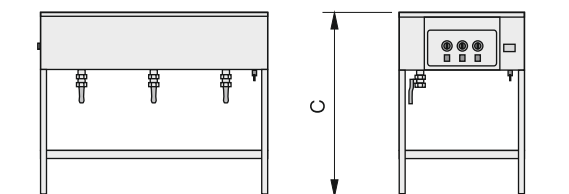
Power supply: 230 V~50 Hz, IP 24

| Type | Item code | Dimensions L×W×H (mm) | Capacity (GN 1/1 200) | Power input (kW) | Weight (kg) |
|-------------------------------------|-----------|-----------------------|-----------------------|------------------|-------------|
| EKG-2/II ECO | 90392 | 855×665×900 | 2 | 1,4 | 31 |
| EKG-2/II L ECO (long side control) | 90409 | 805×710×900 | 2 | 1,4 | 32 |
| EKG-3/III ECO | 90391 | 1220×665×900 | 3 | 2,1 | 41 |
| EKG-3/III L ECO (long side control) | 90415 | 1175×710×900 | 3 | 2,1 | 42 |
| EKG-4/IV ECO | 90416 | 1590×665×900 | 4 | 2,8 | 50 |
| EKG-4/IV L ECO (long side control) | 90393 | 1540×710×900 | 4 | 2,8 | 51 |

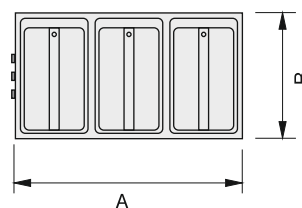
Type EKG with welded-in wells - stationary



11133 EKG 3/III L-S



11131 EKG 3/III -S



Description:

Stationary food serving counters made of CNS 18/10 (AISI 304). Welded-in, deep-drawn wells for Gastronorm 1/1-200 and its subdivision.

The wells can be heated wet only and can be heated and regulated individually.

Control panel at long side (or at the short side – models marked without „L“) with power switch bipolar and mechanical thermostat for each well.

Cable with plug connection.

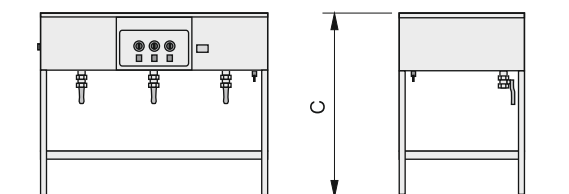
Stamped fill-level marking in the wells.

Each well with drain valve.

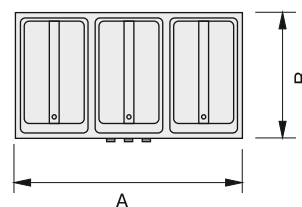
With storage shelf at the bottom.

Temperature range: 30 – 90 °C

Power supply: 230 V~50 Hz, IP 24



11133 EKG 3/III L-S



We recommend that the GK lid 1/1 be extended to the gastronomy containers GN 1/1 (page 109, Item. code 10493).

| Type | Item code | Dimensions L×W×H (mm) | Capacity (GN 1/1 200) | Power input (kW) | Weight (kg) |
|---------------|-----------|-----------------------|-----------------------|------------------|-------------|
| EKG-2/II -S | 11269 | 750×610×900 | 2 | 1,4 | 32 |
| EKG-2/II L-S | 11134 | 745×630×900 | 2 | 1,4 | 32 |
| EKG-3/III -S | 11131 | 1110×600×900 | 3 | 2,1 | 38 |
| EKG-3/III L-S | 11133 | 1110×630×900 | 3 | 2,1 | 39 |
| EKG-4/IV L-S | 11129 | 1480×630×900 | 4 | 2,8 | 51 |

Type EKC

10215 EKC 2/1 HZ

10213 EKC 2/1

**Description:**

Food serving trolleys with cooling made of CNS 18/10 (AISI 304).
Welded-in, deep-drawn well for Gastronorm 1/1-200 and its subdivision.
Equipped with power switch bipolar and digital thermostat
Dummy plug socket and spiral cable with angled plug connection.
Well with drain valve.
CNS safety push handle with solid brackets.
With storage shelf at the bottom.
Synthetic 4 swivel castors, 2 of which have brakes, \varnothing 125 mm.
4 corner bumpers
Sneeze guard - versions marked with HZ (without light)
Temperature range: from +3 to 8 °C
(for ambient temperature max. +25° C)
Power supply: 230 V~50 Hz, IP 21
Coolant: R134a CFC-free

Utilization:

Serves for keeping and output of pre-cooled meals in their own packages from GN pans.

| Type | Item code | Description | Dimensions L×W×H (mm) | Capacity (GN 1/1 200) | Power input (kW) | Weight (kg) |
|--------------------|-----------|--|-----------------------|-----------------------|------------------|-------------|
| Trolley EKC 2/1 | 10213 | Trolley with cooling for GN pans max. 2× 1/1 200 | 930×650×900 | 2 | 0,25 | 60 |
| Trolley EKC 3/1 | 10200 | Trolley with cooling for GN pans max. 3× 1/1 200 | 1260×650×900 | 3 | 0,34 | 68 |
| Trolley EKC 4/1 | 10214 | Trolley with cooling for GN pans max. 4× 1/1 200 | 1580×650×900 | 4 | 0,36 | 76 |
| Trolley EKC 2/1 HZ | 10215 | Trolley with cooling for GN pans max. 2× 1/1 200 with sneeze guard | 930×650×1375 | 2 | 0,25 | 65 |
| Trolley EKC 3/1 HZ | 10199 | Trolley with cooling for GN pans max. 3× 1/1 200 with sneeze guard | 1260×650×1375 | 3 | 0,34 | 75 |
| Trolley EKC 4/1 HZ | 10216 | Trolley with cooling for GN pans max. 4× 1/1 200 with sneeze guard | 1580×650×1375 | 4 | 0,36 | 85 |

Type EVT with heated cabinet for GN pans



Description:

Food serving trolleys made of CNS 18/10 (AISI 304).
Welded-in, deep-drawn wells for Gastronorm 1/1-200 and its subdivision.

The wells can be heated wet only and can be heated and regulated individually.

Heatable cabinet compartments for each of 5×GN 1/1-40 with 5 pair of support ledges with spacing 59 mm.

Control panel at front side with power switch bipolar and mechanical thermostat for each well and dummy plug socket and spiral cable with angled plug connection.

Stamped fill-level marking in the wells.

Common drain valve for all wells.

Control panel protected by CNS safety push handle with solid brackets.

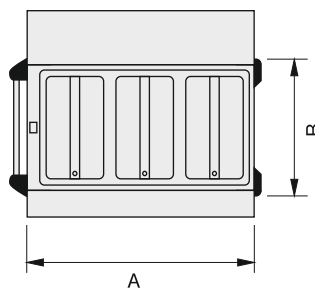
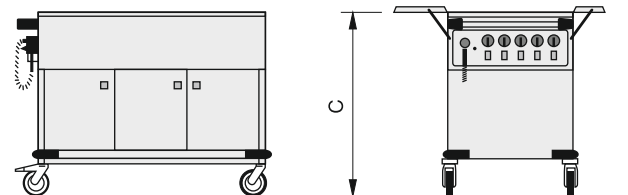
Pull-out shelves.

4 castors \varnothing 160 mm, 2 fixed and 2 swivel which have brakes.

4 corner bumpers.

Temperature range: 30 - 90 °C

Power supply: 230 V ~ 50 Hz, IP 24



11130 EVT-3/2 pull-out shelves

Utilization:

Trolley serves for transport, heating and output of meals in GN pans

(we recommend using lids with anti-spill silicone seal).

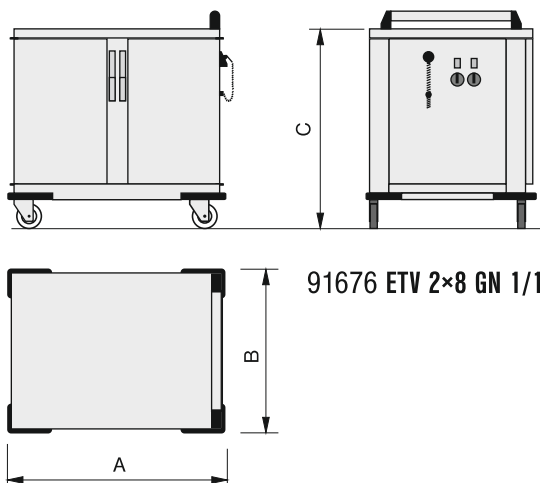
For catering services in hospitals, homes for elderly people, etc.

| Type | Item code | Dimension L×W×H (mm) (including shelves-lids) | Nr. of heated sections | Power input (kW) | Weight (kg) |
|--------------------------|-----------|---|------------------------|------------------|-------------|
| EVT 2/2 pull-out shelves | 11188 | 900×670×990 | 2+2 | 1,9 | 110 |
| EVT 3/2 pull-out shelves | 12393 | 1235×695×930 | 3+2 | 2,15 | 100 |
| EVT 3/2 pull-out shelves | 11130 | 1210×670×990 | 3+3 | 2,9 | 130 |
| EVT 3/3 pull-out shelves | 11261 | 1265×670×990 | 3+3 | 2,9 | 130 |
| EVT 2/2 without lids | 11262 | 900×670×940 | 2+2 | 1,9 | 95 |
| EVT 3/2 without lids | 11235 | 1210×670×940 | 3+3 | 2,9 | 120 |
| EVT 3/3 without lids | 11264 | 1265×670×940 | 3+3 | 2,9 | 120 |

NEW

Type ETV

91676 ETV 2×8 GN 1/1



91676 ETV 2×8 GN 1/1

Description:

Heated cabinet made of CNS 18/10 (AISI 304).
Double-walled, insulated.

2 heatable cabinet compartments (can be heated and regulated individually) for GN 1/1 with pairs of support ledges with spacing 75 mm.

Control panel on right side with power switches bipolar and mechanical thermostat for each cabinet and dummy plug socket and spiral cable with angled plug connection.

Swing doors with seal openable to 270° lockable with latch and strike.

4 castors \varnothing 160 mm, 2 fixed and 2 swivel which have brakes.

Solid 4 corner bumpers.

CNS safety push handle with solid brackets.

Temperature range: 30 - 90 °C

Power supply: 230 V ~50/60 Hz, IP 24

Utilization:

Transport of GN pans in professional catering services of hospitals, retirements homes, social welfare institutions etc.

| Type | Item code | Description | Dimensions L×W×H (mm) | Capacity GN 1/1-65 | Power input (kW) | Castors \varnothing (mm) | Weight (kg) | Bearing (kg) max. |
|----------------|-----------|----------------------|-----------------------|--------------------|------------------|----------------------------|-------------|-------------------|
| ETV 2×8 GN 1/1 | 91676 | GN pans in 2 columns | 1030×705×930 | 2×8 | 0,5 | 160 | 94 | 150 |

NEW

Type ETV-B



91471 ETV-B 1×15 GN 2/1



91417 ETV-B-1×15 GN 1/1



Description:

Banquet heated trolley made of CNS 18/10 (AISI 304) with active heating and moistening (can be heated with or without moist air, which prevents food from drying out).

Double-walled insulated.

Deep-drawn support rails with spacing 75 mm for easy cleaning.

Ventilator and airholes at chamber's backside ensure perfect hot air distribution inside the chamber.

Grab handle at the back of trolley, dummy plug socket, spiral cable with angled plug connection.

Useful embedded handles for effortless manipulation.

Digital thermostats on the front side of trolley ensure simple use and temperature control of inner chamber (30 – 90 °C) and moistening.

Equipped with drain valve at the bottom.

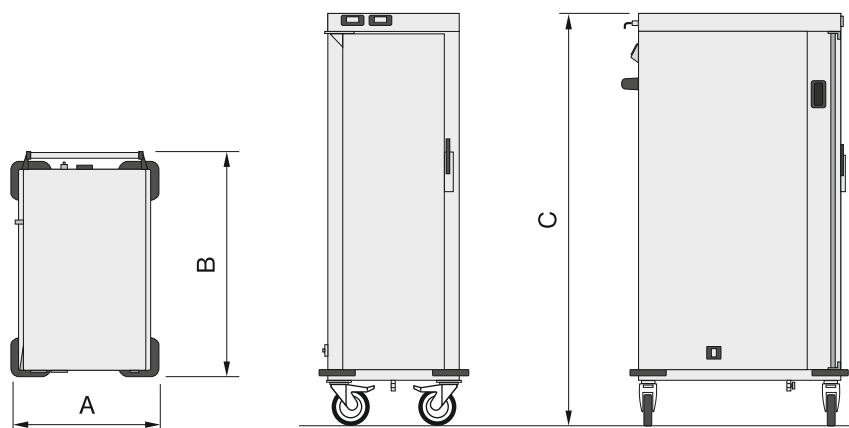
Door openable up to 270° with lock, with silicone seal and lockable latch and strike.

Massive corner bumpers.

4 swivel castors, 2 which have brakes.

Power supply: 230 V ~ 50 Hz, IP 24



Type ETV-B

91417 ETV-B 1×15 GN 1/1

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Castors Ø (mm) | Nr. of supp. rails | Power input (kW) | Weight (kg) |
|-------------------|-----------|-----------------------|------------------------------------|----------------|--------------------|------------------|-------------|
| ETV-B 1×10 GN 1/1 | 91483 | 570×825×1090 | 10 GN 1/1-65 | 125 | 10 | 2,3 | 62 |
| ETV-B 1×15 GN 1/1 | 91417 | 570×825×1465 | 15 GN 1/1-65 | 125 | 15 | 2,3 | 77 |
| ETV-B 1×15 GN 2/1 | 91471 | 775×945×1510 | 15 GN 2/1-65 or 30 GN 1/1-65 | 160 | 15 | 2,3 | 106 |

Capacity of trolleys type ETV-B

| Type | ETV-B 1×10 GN 1/1 | ETV-B 1×15 GN 1/1 | ETV-B 1×15 GN 2/1 |
|-----------------|--|--|--|
| Item code | 91483 | 91417 | 91471 |
| Capacity GN 1/1 | 10×GN 1/1-65 or 5×GN 1/1-100/150 or 3×GN 1/1-200 +1×GN 1/1-65 | 15×GN 1/1-65 or 7×GN 1/1-100/150 +1×GN 1/1-65 or 5×GN 1/1-200 | 30×GN 1/1-65 or 14×GN 1/1-100/150 +2×GN 1/1-65 or 10×GN 1/1-200 |
| Capacity GN 2/1 | - | - | 15×GN 2/1-65 or 7×GN 2/1-100/150 +1×GN 1/1-65 or 5×GN 2/1-200 |

Type ETV-T

NEW



91846 ETV-T 2×15 GN 1/1



91078 ETV-T 1×15 GN 1/1



Description:

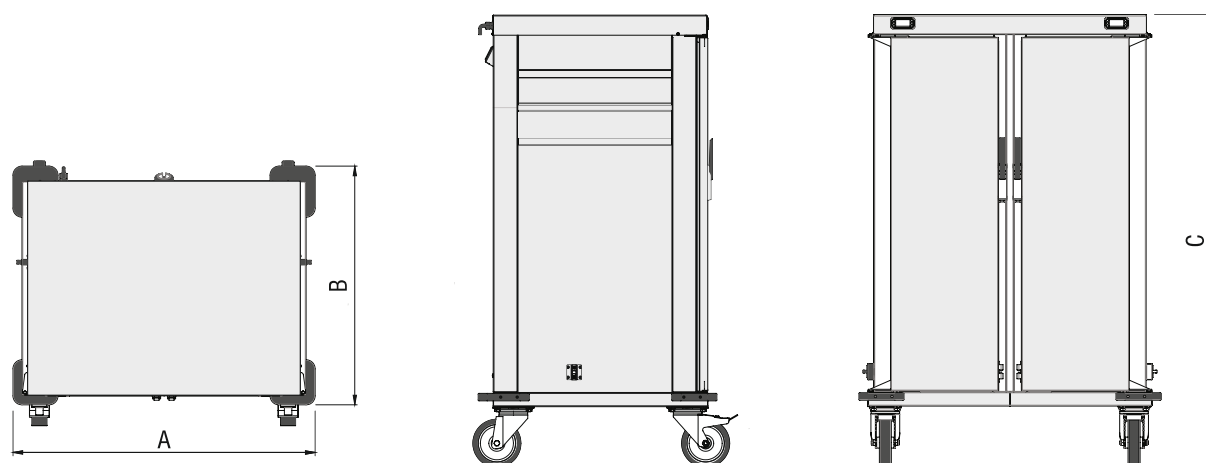
Banquet heated trolley made of CNS 18/10 (AISI 304) with active heating. Double-walled insulated. Deep-drawn support rails with spacing 75 mm for easy cleaning. Ventilator and airholes at chamber's backside ensure perfect hot air distribution inside the chamber. Grab handle at the back of trolley, dummy plug socket, spiral cable with angled plug connection. Item 91846 has horizontal handles on both short sides. Useful embedded handles for effortless manipulation (items 91582, 91078, 91618) Digital thermostat on the front side of trolley ensure simple use and temperature control of inner chamber (30 – 90 °C). Equipped with drain valve at the bottom. Bottom of chamber with basin for condensed water. Door openable up to 270° with lock, with silicone seal and lockable latch and strike. Massive corner bumpers. 4 swivel castors, 2 which have brakes. Power supply: 230 V~50 Hz, IP 24



Utilization:

To keep the food in GN containers at right temper. and their transport in professional catering services of hospitals, retirements homes, etc.

Type ETV-T



91846 ETV-T 2×15 GN 1/1

| Type | Item code | Dimensions L×W×H (mm) | Capacity of GN 1/1-65 | Castors Ø (mm) | Nr. of supp. rails | Power input (kW) | Weight (kg) |
|-------------------|-----------|-----------------------|------------------------------------|----------------|--------------------|------------------|-------------|
| ETV-T 1×10 GN 1/1 | 91582 | 570×825×1090 | 10 GN 1/1-65 | 125 | 10 | 1,8 | 62 |
| ETV-T 1×15 GN 1/1 | 91078 | 570×825×1465 | 15 GN 1/1-65 | 125 | 15 | 1,8 | 78 |
| ETV-T 1×15 GN 2/1 | 91618 | 775×945×1510 | 15 GN 2/1-65 or 30 GN 1/1-65 | 160 | 15 | 1,8 | 106 |
| ETV-T 2×15 GN 1/1 | 91846 | 1010×795×1510 | 30 GN 1/1-65 | 160 | 2×15 | 3,05 | 138 |

NEW

Capacity of trolleys type ETV-T

| Type | ETV-T 1×10 GN 1/1 | ETVT 1×15 GN 1/1 | ETV-T 1×15 GN 2/1 | ETV-T 2×15 GN 1/1 |
|-----------------|--|--|--|--|
| Item code | 91582 | 91078 | 91618 | 91846 |
| Capacity GN 1/1 | 10×GN 1/1-65 or 5×GN 1/1-100/150 or 3×GN 1/1-200 +1×GN 1/1-65 | 15×GN 1/1-65 or 7×GN 1/1-100/150 +1×GN 1/1-65 or 5×GN 1/1-200 | 30×GN 1/1-65 or 14×GN 1/1-100/150 +2×GN 1/1-65 or 10×GN 1/1-200 | 30×GN 1/1-65 nebo 14×GN 1/1-100/150 +2×GN 1/1-65 nebo 10×GN 1/1-200 |
| Capacity GN 2/1 | - | - | 15×GN 2/1-65 or 7×GN 2/1-100/150 +1×GN 1/1-65 or 5×GN 2/1-200 | - |

Type CTV



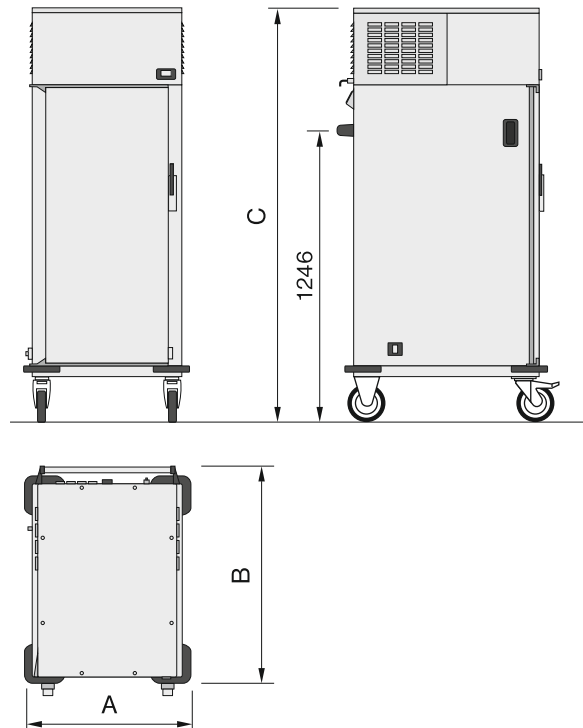
91544 CTV 1×15 GN 2/1

Description:

Transport trolley with active cooling made of CNS 18/10 (AISI 304). Double-walled insulated. Active cooling using ventilator – temperature range from +3 to +15 °C. Deep-drawn support rails with spacing 75 mm for easy cleaning. Grab handle at the back of trolley, dummy plug socket, spiral cable with angled plug connection. Useful embedded handles for effortless manipulation. Digital thermostat on the front side of trolley ensure simple use and temperature control of inner chamber. Door openable up to 270° with lock, with silicone seal and lockable latch and strike. Massive corner bumpers. 4 castors Ø 160 mm, 2 fixed and 2 swivel which have brakes. Power supply: 230 V~50 Hz, IP X3
Coolant: R134a CFC-free

Utilization:

Transport of pre-cooled food (salads, deserts, tray set systems, drinks) in professional catering services of hospitals, retirements homes, social welfare institutions etc.



| Type | Item code | Dimensions L×W×H (mm) | Capacity of GN 1/1-65 | Power input (kW) | Castors Ø (mm) | Weight (kg) |
|-----------------|-----------|-----------------------|---------------------------------|------------------|----------------|-------------|
| CTV 1×15 GN 2/1 | 91544 | 775×930×1780 | 15 GN 2/1-65 or 30 GN 1/1-65 | 0,4 | 160 | 122 |

NEW**Type TV**

91621 TV-T 1×15 GN 2/1

Description:

Transport trolley made of CNS 18/10 (AISI 304).
 Double-walled insulated.
 Deep-drawn support rails with spacing 75 mm for easy cleaning.
 Grab handle at the back of trolley.
 Useful embedded handles for effortless manipulation.
 Door openable up to 270° with lock, with silicone seal and lockable latch and strike.
 Massive corner bumpers.
 4 swivel castors, 2 which have brakes.

Utilization:

Trolley serves for transport and output of meals in GN pans
 (we recommend using lids with anti-spill silicone seal).
 For catering services in hospitals, homes for elderly people, etc.

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Castors Ø (mm) | Nr. of supp. rails | Weight (kg) |
|------------------|-----------|-----------------------|------------------------------------|----------------|--------------------|-------------|
| TV-T 1×15 GN 1/1 | 91619 | 570×825×1455 | 15 GN 1/1-65 | 125 | 15 | 76 |
| TV-T 1×15 GN 2/1 | 91621 | 775×945×1500 | 15 GN 2/1-65 or 30 GN 1/1-65 | 160 | 15 | 105 |

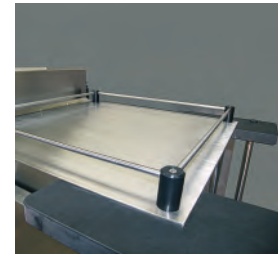
Type TTV



TTV-E 3×10
illustrative photo



TTV-E 2×10



gallery on trolley's roof



sidewall



rounded corners



common brake for 2 castors



card box



quarter turn lock with cover

Description:

Transport trolleys made of CNS 18/10 (AISI 304) – single-walled (type TTV-E) or double-walled insulated (type TTV-D).
Serve for distribution of portioned meals using trays or tablet systems in hospitals.

Standard design:

- 4 castors \varnothing 160 mm or 200 mm, 2 fixed and 2 swivel which have brakes
- deep-drawn support support rails with spacing 115 mm
- vertical handles
- massive upper corners bumper
- bottom circumference bumper
- closing with quarter turn lock with cover
- swing doors openable up to 270° with lock, without seal

Accessories:

- towing brackets
- card box
- common brake for 2 wheels
- pulley bumpers
- roof's gallery
- sealing on front side of chamber

Note: Could be produced according to H1, H2, H3 standard based on customer's request

| Type | Dimensions * L×W×H (mm) | Castors \varnothing (mm) | Capacity |
|------------|----------------------------|-------------------------------|----------|
| TTV-E 2×8 | 985×695×1340 | 160 | 16 |
| TTV-E 2×10 | 985×695×1570 | 160 | 20 |
| TTV-E 3×10 | 1415×695×1610 | 200 | 30 |
| TTV-D 2×8 | 1100×750×1395 | 160 | 16 |
| TTV-D 2×10 | 1100×750×1630 | 160 | 20 |
| TTV-D 3×10 | 1530×750×1670 | 200 | 30 |

* Dimensions are for orientation only.

Tray set systems (tablets) transport trolleys

Type TTV



open door fixing - double pos.



quarter turn lock



open door fixing



pulley bumper



towing brackets



towing brackets

Tray set systems (tablets) transport trolleys with passive cooling

Type TTV-PC



TTV-CP



pre-cooled insert

Description:

Trolleys with passive cooling using pre-cooled inserts GN 1/1. They are made of CNS 18/10, double-walled, insulated. Trolleys are equipped with 4 castors, two of them swivel with brake and 2 fixed.

In standard there are corner bumpers, vertical handles, deep-drawn support rails with spacing 115 mm, door with trip mechanism and openable up to 270° with lock.

Inner chamber is possible to clean with squirting water.

Dividing wall is designed to put in pre-cooled inserts GN 1/1 to cool salads etc.

Utilization:

Transport of meals in tablets (or on trays) in hospitals, homes for the elderly and care institutions.

Non-standard accessories: - cooling insert GN 1/1
- towing brackets
- card box
- common brake for two wheels

| Type | Dimensions* L×W×H (mm) | Castors Ø (mm) | Capacity (pcs. tablets) |
|---------------|---------------------------|-------------------|----------------------------|
| TTV-D 2×8 PC | 1040 × 730 × 1340 | 160 | 16 |
| TTV-D 2×10 PC | 1040 × 730 × 1570 | 160 | 20 |
| TTV-D 3×8 PC | 1500 × 730 × 1395 | 200 | 24 |
| TTV-D 3×10 PC | 1500 × 730 × 1625 | 200 | 30 |

* Dimensions are for orientation only.

Type NET Thermoline



12083 NET 3/21 Thermoline



12126 NET 2/14 Thermoline

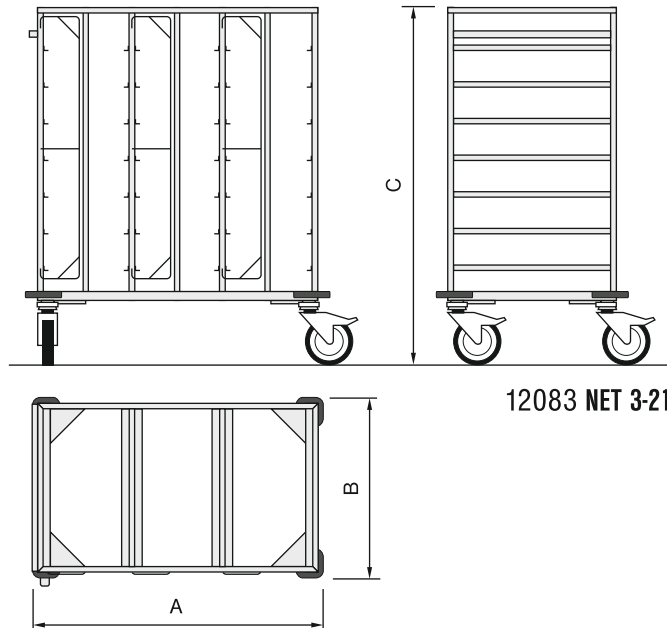
12089 NET 3/30 Thermoline

Description:

Simple rack trolleys for Thermoline tablet (510×255 mm) transport.
 Made of CNS 18/10 (AISI 304).
 Spot welded support rails with spacing 115 mm.
 Closing with simple swivelled stop bar.
 Grab handle on the shorter side for easier manipulation.
 Corners bumpers.

Castors:

- NET 2/14, NET 2/16 - 4 swivel castors \varnothing 125 mm
2 of which have breaks
- NET 3/21, NET 3/27 - 4 swivel castors \varnothing 150 mm
2 fixed and 2 swivel which have breaks
- NET 3/30, NET 3/33 - 4 swivel castors \varnothing 150 mm
2 fixed and 2 swivel which have breaks



12083 NET 3-21

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Castors \varnothing (mm) | Weight (kg) |
|----------|-----------|-----------------------|----------|----------------------------|-------------|
| NET 2/14 | 12126 | 660×595×1100 | 14 | 125 | 30 |
| NET 2/16 | 12468 | 660×595×1215 | 16 | 125 | 35 |
| NET 3/21 | 12083 | 945×595×1125 | 21 | 150 | 42 |
| NET 3/27 | 12362 | 945×595×1355 | 27 | 150 | 48 |
| NET 3/30 | 12089 | 945×595×1470 | 30 | 150 | 53 |
| NET 3/33 | 12467 | 945×595×1585 | 33 | 150 | 55 |

Tray set systems (tablets) transport trolleys with active heating

Type TTV-0 A (without sheating)



TTV-0 A 3×10

TTV-0 A 3×7

- gallery on trolley's roof
- hinged shelf with caging device for tablet Thermoline



91083

Extension piece with two drawers

TTV-0 A 3×7

- extension piece with two drawers
- hinged shelf with caging device for tablet Thermoline



Description:

Tray set systems transport trolleys with built-in electronics – for tablets with active heating – Thermoline A1 or Thermoline A2.

Made of CNS 18/10 (AISI 304).

Without sheating.

Deep-drawn support support rails with spacing 115 mm.

Doors with simple closing with trim mechanism.

Grab handle on the shorter side.

Corner bumpers.

4 castors \varnothing 160 mm – 2 fixed and 2 swivel which have brakes

Cable with plug connection.

Power supply: 230 V~50 Hz

Utilization:

That type of trolley offers an ideal method for distributing meals to patients.

It is simple to use - just plug in, switch on and you are ready to go.

If necessary, food can also be kept warm for longer periods – the ideal solution for patients returning from long waits for medical examinations.

This system helps improve client's satisfaction in hospitals, homes for the elderly and care institutions.

Spare parts:

91178 - contact pins repair set



91178
Contact pins
repair set

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Castors \varnothing (mm) | Power input (kW) | Weight (kg) |
|-----------------|-----------|-----------------------|----------|----------------------------|------------------|-------------|
| TTV-0 A 2×7 TL | 91288 | 705×660×1225 | 14 | 160 | 1,1 | 69 |
| TTV-0 A 3×7 TL | 90863 | 990×660×1225 | 21 | 160 | 1,7 | 93 |
| TTV-0 A 3×10 TL | 91113 | 990×660×1585 | 30 | 160 | 2,4 | 113 |

Type TTV-E A

91415 TTV-E A 3×8 TL
With gallery on roof,
doors with
espagnolette cap



Description:

Tray set systems transport trolleys with built-in electronics
- for tablets with active heating - Thermoline A1 or Thermoline A2.
Made of CNS 18/10 (AISI 304).
Single-walled
Deep-drawn support rails with spacing 115 mm.
Closing with quarter turn lock with cover
Embedded grab handle on the shorter side for easier manipulation.
Door openable up to 270° with lock.
Upper corner, circumference bottom bumper.
4 castors - 2 fixed and 2 steering which have brakes
Cable with plug connection.
Power supply: 230 V ~ 50 Hz

Utilization:

That type of trolley offers an ideal method for distributing meals to patients. It is simple to use - just plug in, switch on and you are ready to go. If necessary, food can also be kept warm for longer periods - the ideal solution for patients returning from long waits for medical examinations. This system helps improve client's satisfaction in hospitals, homes for the elderly and care institutions.



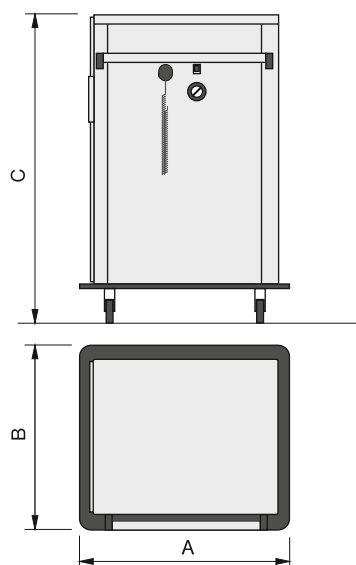
91217 TTV-E A 3×7 TL

Spare parts:

91178 - contact pins repair set

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Castors Ø (mm) | Power input (kW) | Weight (kg) |
|-----------------|-----------|-----------------------|----------|----------------|------------------|-------------|
| TTV-E A 2×7 TL | 91117 | 760×705×1340 | 14 | 160 | 1,1 | 98 |
| TTV-E A 3×7 TL | 91217 | 1050×705×1385 | 21 | 200 | 1,7 | 125 |
| TTV-E A 3×8 TL | 91415 | 1050×705×1500 | 24 | 200 | 1,9 | 136 |
| TTV-E A 3×10 TL | 91388 | 1050×705×1730 | 30 | 200 | 2,4 | 157 |

Type TV, ETV



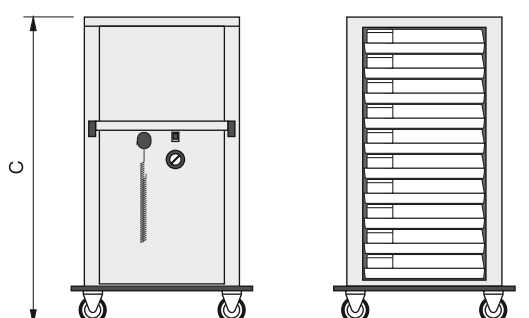
11777 TV 1-20 2×(530×375)
11193 ETV 1-10 M (395×300)
11268 ETV 1-20 M (395×300)



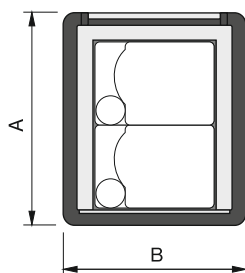
12254
ETV 1-20
with ventilator



detail - alternative door closing



12254 ETV 1-20 2×(530×375)



Description:

Transport trolley made of CNS 18/10 (AISI 304).
Double-walled, insulated.
Swing doors with sealing, openable to 270°.
Doors lockable with latch and strike.
Spot-welded support ledges with spacing 115 mm.
CNS safety push handle with solid brackets.

Type TV - passive

Without heating.
4 castors \varnothing 200 mm,
2 fixed and 2 swivel which have brakes

Type ETV - heated

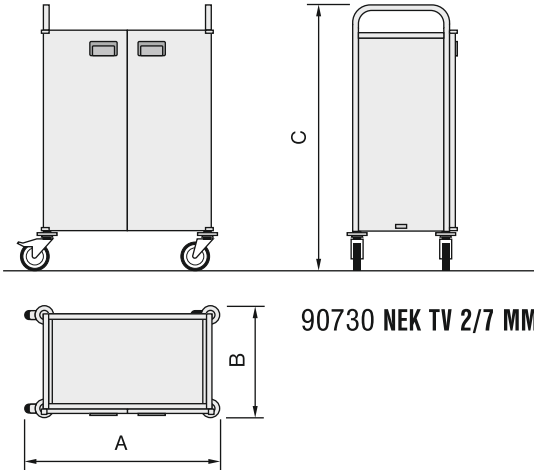
Static heating with pipe heaters
(item 12254 with active heating using ventilator).
Temperature controlled by thermostat - set to 75 °C.
Dummy plug socket, spiral cable with angled plug connection.
4 castors - 2 fixed and 2 steering which have brakes.
(item 12254 - all castors swivel)
Power supply: 230 V ~ 50 Hz, IP 24

Utilization:

Trolley serves for transport of meals in tray set system in professional catering services of hospitals (retirements homes, social welfare institutions etc.).

| Type | Item code | Dimensions L×W×H (mm) | Tray set system capacity | Power input (kW) | Castors \varnothing (mm) | Weight (kg) |
|--------------------------------------|-----------|-----------------------|--------------------------|------------------|----------------------------|-------------|
| TV 1-20 2×(530×375) | 11777 | 945×805×1560 | 20 | - | 200 | 138 |
| ETV 1-10 M (395×300) | 11193 | 715×590×1650 | 10 | 0,7 | 125 | 70 |
| ETV 1-20 M (395×300) | 11268 | 915×645×1595 | 20 | 0,7 | 125 | 96 |
| ETV 1-20 2×(530×375) with ventilator | 12254 | 1046×780×1595 | 20 | 1,8 | 160 | 125 |

Type NEK TV



90730 NEK TV 2/7 MM



90730 NEK TV 2/7 MM



tablet MENÜ MOBIL – detail

Description:

Single-walled non-insulated transport trolleys made of CNS 18/10 (AISI 304) for tray system Menü Mobil.

4 swivel castors \varnothing 125 mm, 2 of which have brakes.

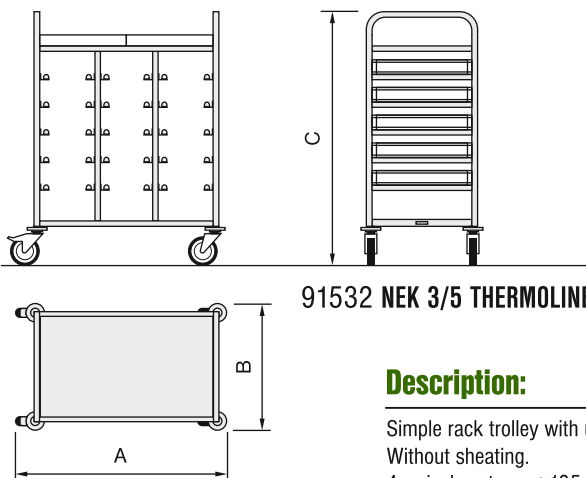
Spot-welded support ledges with spacing 115 mm.

Circular corners bumpers.

Swing doors with embedded handles, without lock.

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Castors diam. (mm) | Weight (kg) |
|---------------|-----------|-----------------------|----------|--------------------|-------------|
| NEK TV 2/5 MM | 90729 | 780×475×970 | 10 | 125 | 39 |
| NEK TV 2/7 MM | 90730 | 780×475×1115 | 14 | 125 | 42 |
| NEK TV 3/7 MM | 90749 | 1120×475×1115 | 21 | 125 | 52 |

Type NEK



91532 NEK 3/5 THERMOLINE



91069 NEK 2/5 COMBISET

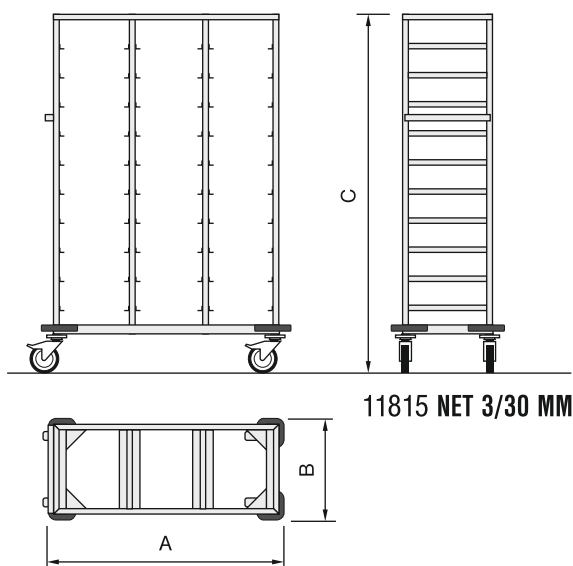
Description:

Simple rack trolley with upper shelf made of CNS 18/10 (AISI 304) or tray system COMBISET. Without sheathing.

4 swivel castors \varnothing 125 mm, 2 of which have brakes.

Spot-welded support ledges with spacing 115 mm.

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Castors diam. (mm) | Weight (kg) |
|--------------------|-----------|-----------------------|----------|--------------------|-------------|
| NEK 2/5 COMBISET | 91069 | 860×595×1185 | 10 | 125 | 23 |
| NEK 3/5 THERMOLINE | 91532 | 940×595×1185 | 15 | 125 | 25 |



11815 NET 3/30 MM



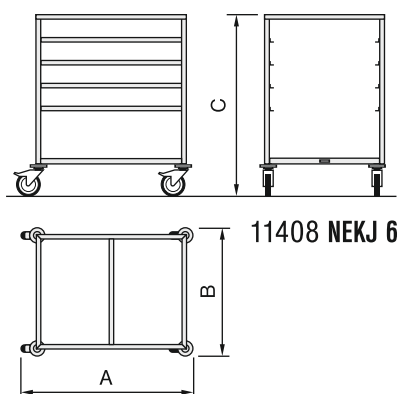
11703 NET-3/30

Type NET

Description:

Simple rack trolley made of CNS 18/10 (AISI 304) for tray systems. Spot-welded support ledges with spacing 115 mm. 4 castors, 2 fixed, 1 swivel and 1 swivel which have brake (Ø 150 mm - item 11703 and 10387, Ø 125 mm item - 11815)

| Type | Item code | Dimensions L×W×H (mm) | Dim. of tablet (mm) | Capacity | Rails pair max. load [kg] | Weight (kg) |
|-------------|-----------|-----------------------|---------------------|-----------------------|---------------------------|-------------|
| NET - 3/30 | 11703 | 1305×620×1695 | 530×370 | 30 | 20 | 58 |
| NET 2/20 MM | 10387 | 780×480×1720 | 395×300 | 20 tabletů Menü Mobil | 20 | 45 |
| NET 3/30 MM | 11815 | 1130×480×1695 | 395×300 | 30 tabletů Menü Mobil | 20 | 45 |



11408 NEKJ 6

Transport trolleys

Type NEKJ, NEKP

Description:

Transport and serving trolleys NEKJ (without working desk), NEKP (with working desk)

NEKJ, NEKP

Construction from stainless steel foursquare tubes. Trolleys are equipped with 4 swivel castors Ø 125 mm, 2 of them with brakes.



11408 NEKJ 6



11407 NEKP 4

| Type | Item code | Dimensions L×W×H (mm) | Capacity | Rails pair max. load [kg] | Weight (kg) |
|--------|-----------|-------------------------------------|---|---------------------------|-------------|
| NEKJ 6 | 11408 | 785×660×900 without working desk | 4×GN 2/1 or 8×GN 1/1 or 4×baskets 530×650 | 20 | 13 |
| NEKP 4 | 11407 | 785×660×900 with working desk | 4×GN 2/1 + 2×GN 1/1 or 10×GN 1/1 or 4×baskets 530×650 | 20 | 18 |
| NEKJ 8 | 11543 | 785×660×900 without working desk | 8×GN 2/1-65 or 2×GN 1/1-150 + GN 2/1-65 | 40 | 18 |
| NEKP 8 | 11544 | 785×660×900 with working desk | 8 GN 2/1-65 | 40 | 23 |

Type PT, EPU, EPT



11215 EPT 1/V
60 °C



11260 EPT 2/V
90 °C



90514 EPT 1/PIZZA
60 °C

Description:

Crockery dispensers are made of CNS 18/10 (AISI 304).
CNS safety push handle with solid brackets.
Synthetic 4 castors \varnothing 125 mm, 2 swivel with directional lock and 2 swivel which have brakes.
4 corner bumpers.
Guide rods to adjust right plates diameter
Polycarbonate covers (square/circle).

Types EPT, EPU

Statically* heatable, temperature controlled by thermostat.
Dummy plug socket, spiral cable with angled plug connection.
Power supply: 230 V~50 Hz, IP 24
*type EPT 1/PIZZA equipped with ventilator

Types PT

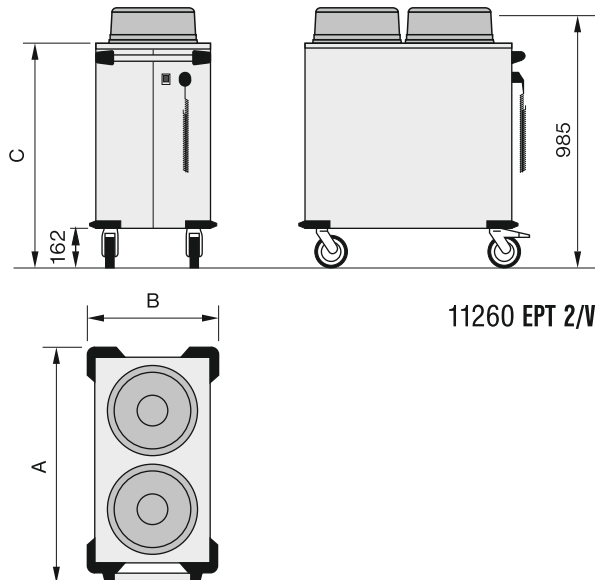
Passive unheated plate dispensers

Utilization:

Trolley serves for transport, heating and feeding of plates (eventually bowls).

Note

- Type EPU 1/60 is universal dispenser of dishes without shaft (shafts on page 24).



11260 EPT 2/V

| Type | Item code | Dimensions (mm) | Plate diam. (mm) | Capacity | Number of shafts | Input (kW) | Temperature control (°C) | Weight (kg) |
|-----------------------------|-----------|-----------------|--------------------|----------------------------------|------------------|------------|--------------------------|-------------|
| EPT 1/V | 11215 | 610×480×900 | 220, 250, 270 | 50 | 1 | 0,7 | 30-60 | 30 |
| EPT 2/V | 11260 | 910×480×900 | 220, 250, 270 | 100 | 2 | 1,0 | 30-60 | 38 |
| PT 1 (unheated) | 11217 | 610×480×900 | 220, 250, 270 | 50 | 1 | - | - | 25 |
| PT 2 (unheated) | 11212 | 910×480×900 | 220, 250, 270 | 100 | 2 | - | - | 33 |
| EPU 1/60 (without shafts) | 11220 | 610×480×900 | 290 | 76 bowls \varnothing 120 mm | 1 (removable) | 0,7 | 30-60 | 26 |
| EPT 1/330 | 11037 | 610×500×900 | 220, 250, 270, 330 | 50 | 1 | 0,7 | 30-60 | 30 |
| EPT 2/320 | 11244 | 975×500×900 | 220, 250, 270, 320 | 100 | 2 | 1,0 | 30-60 | 40 |
| EPT 1/PIZZA with ventilator | 90514 | 700×510×900 | 330 | 50 | 1 | 2,0 | 30-90 | 50 |

Type EPT, EPU, EPTV



11219 EPT 2
90°



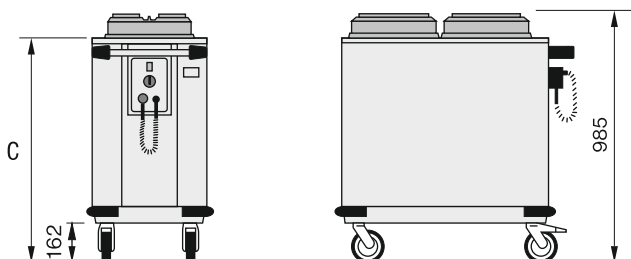
12078 EPT 3
90°



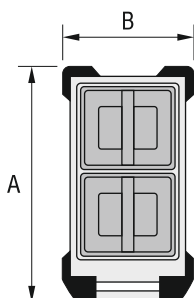
11208 EPU 2
90°



feeding shaft
suitable for EPU 2
Shafts on page 24



11208 EPU 2



Description:

Crockery dispensers made of CNS 18/10 (AISI 304).
Double-walled, insulated.
CNS safety push handle with solid brackets.
Synthetic 4 castors \varnothing 125 mm, 2 swivel with directional lock and 2 swivel which have brakes.
4 corner bumpers.
Guide rods to adjust right plates diameter.
Polycarbonate covers (square/circle).
Statically* heatable, temperature controlled by thermostat to 90 °C.
Dummy plug socket, spiral cable with angled plug connection.
Power supply: 230 V~50 Hz, IP 24

*type EPTV 2 equipped with ventilator - max. temp. 110 °C

Type EPU

Multi-purpose trolley – can be equipped with different dispensing shafts and their combinations.
For plates FS 290 or FS 320×320,
for bowls square shaft FS 285×285.
Trolley EPU 2 with build-in shafts - max. temp. 110 °C
Type EPT 2 IM - for insulated S/S parts to \varnothing 290 mm.

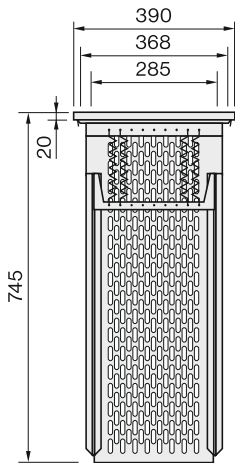
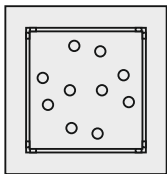
Utilization:

Trolley serves for transport, heating and feeding of plates (eventually bowls).

| Type | Item code | Dimensions (mm) | Capacity | Plate \varnothing (mm) | Number of shafts | Input (kW) | Temperature control (°C) | Weight (kg) |
|------------------------|-----------|-----------------|--|-----------------------------------|------------------|------------|--------------------------|-------------|
| EPT 2 | 11219 | 1030×550×900 | 100 | 235, 255, 285, 310 | 2 | 2 | 30–90 | 56 |
| EPT 3 | 12078 | 1425×550×900 | 150 | 225, 245, 265 | 3 | 2,7 | 30–90 | 83 |
| EPT 2 IM | 90429 | 1020×540×900 | 100 | 290 | 2 | 2 | 30–90 | 62 |
| EPU 2 without shafts | 11208 | 1120×515×900 | 100 plates or 152 bowls \varnothing 120 mm | see shafts | 2 | 2 | 30–90 | 58 |
| EPU 2 with shafts | 92208 | 1010×540×900 | 100 plates or 152 bowls \varnothing 124 mm | 230, 260, bowls \varnothing 124 | 2 | 2 | 35–110 | 60 |
| EPTV 2 with ventilator | 90758 | 1020×525×900 | 100 | 215, 235, 265 | 2 | 2,7 | 35–110 | 57 |

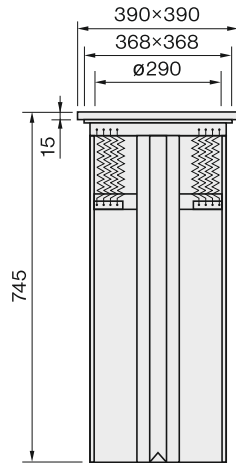
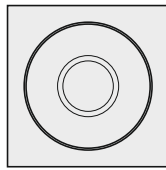
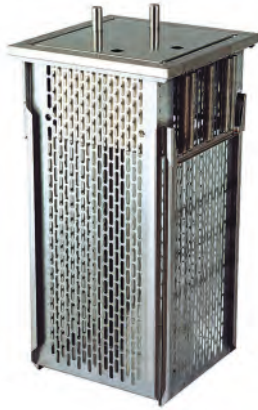
Type FS

11213 FS 285×285



11213 FS 285×285

11227 FS 320×320



11209 FS Ø 290

11209 FS Ø 290

11258 FS Ø 290
with guide rods
(150-290 mm)

Description:

Chassis and lifting mechanism are made of CNS 18/10 (AISI 304). There are extension springs ensuring the constant position of top plate. Guide rods to adjust right plates diameter.

Utilization:

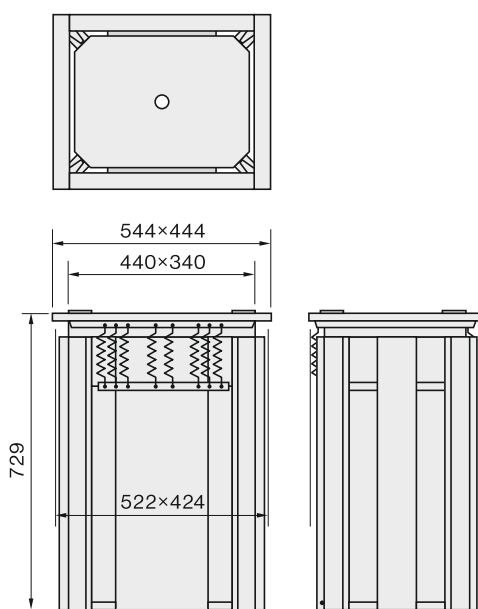
Dispensing shafts serve for output of plates, bowls or baskets. Items 11209, 11213 and 11227 are suitable for use in trolleys EPU 2 (item 11208 and 11220).

| Type | Item code | Dimensions L×W×H (mm) | Req. dim. of hole for insertion (mm) | Capacity | Interior dim. (mm) | Ø of plate (mm) | Weight (kg) |
|-------------------------|-----------|-----------------------|--------------------------------------|---------------------|--------------------|--------------------|-------------|
| FS Ø290 | 11209 | 385×385×745 | 368×368 | 50 plates | Ø 290 | 290 | 10 |
| FS Ø290 with guide rods | 11258 | 386×386×745 | 368×368 | 50 plates | Ø 290 | 150, 200, 265, 290 | 8 |
| FS 285×285 | 11213 | 386×386×745 | 368×368 | 76 bowls Ø120 mm | 285×285 | 275 | 10 |
| FS 320×320 | 11227 | 386×386×745 | 368×368 | 50 plates | 320×320 | 305 | 13 |

Type FS



91506 FS 500×260



91310 FS 430×330

Description:

Chassis and lifting mechanism are made of CNS 18/10 (AISI 304). There are extension springs ensuring the constant position of top plate. Guide rods to adjust right plates diameter.

Utilization:

Dispensing shafts serve for output of plates, bowls or baskets. Items 11209, 11213 and 11227 are suitable for use in trolleys EPU 2 (item 11208 and 11220).

| Type | Item code | Dimensions L×W×H (mm) | Req. dim. of hole for insertion (mm) | Capacity | Interior dim. (mm) | Weight (kg) |
|-----------------------|-----------|-----------------------|--------------------------------------|------------|--------------------|-------------|
| FS 430×330 | 91310 | 545×445×730 | 525×425 | 80 podnosů | 430×330 | 23 |
| NEW FS 450×310 | 91847 | 565×425×730 | 545×406 | 80 podnosů | 450×310 | 23 |
| NEW FS 450×350 | 91848 | 565×465×730 | 545×446 | 80 podnosů | 450×350 | 24 |
| FS 500×260 | 91506 | 605×365×680 | 590×350 | 75 podnosů | 500×260 | 24 |
| FS 500×400 | 91201 | 645×505×725 | 485×630 | 80 podnosů | 540×400 | 25 |

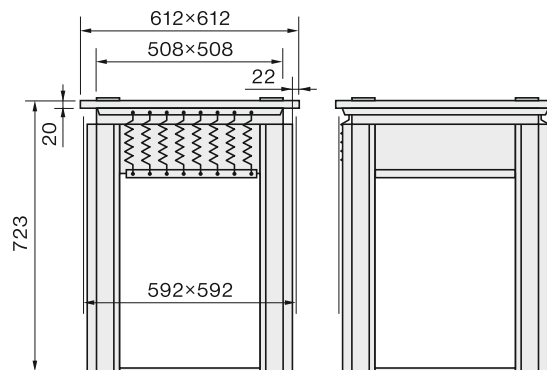
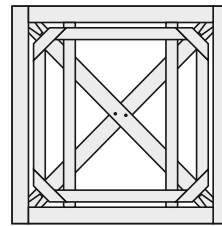
Type FS



11226 FS 500×500



12417 FS 500×500 N flat rim



11226 FS 500×500

Description:

Chassis and lifting mechanism are made of CNS 18/10 (AISI 304). There are extension springs ensuring the constant position of top plate. Guide rods to adjust right plates diameter.

Utilization:

Dispensing shafts serve for output of plates, bowls or baskets. Items 11209, 11213 and 11227 are suitable for use in trolleys EPU 2 (item 11208 and 11220).

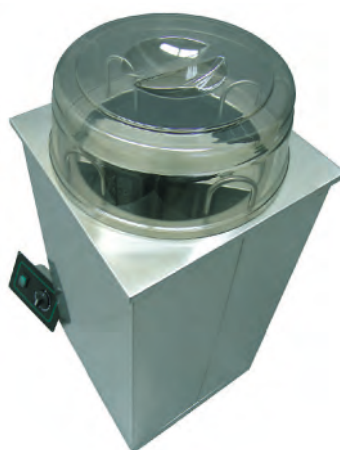
| Type | Item code | Dimensions L×W×H (mm) | Req. dim. of hole for insertion (mm) | Capacity | Interior dim. (mm) | Weight (kg) |
|-----------------------|-----------|-----------------------|--------------------------------------|----------------------|--------------------|-------------|
| FS 500×500 | 11226 | 615×615×725 | 595×595 | 6 baskets 500×500 | 508×508 | 22 |
| FS 500×500 reduced | 12229 | 615×615×685 | 595×595 | 5 baskets 500×500 | 508×508 | 20 |
| FS 500×500 N flat hem | 12417 | 615×615×725 | 595×595 | 6 baskets 500×500 | 508×508 | 22 |

NEW**NEW**

Type HFS



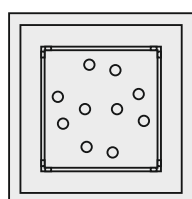
11279 HFS Ø 320
with guide
rods



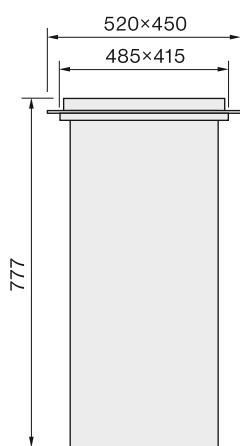
11259 HFS Ø 270



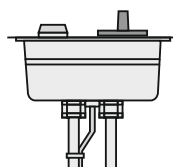
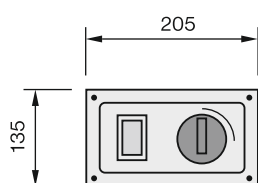
12010 HFS 285×285



12010 HFS 285×285



50 mm el. cable



control's panel detail

Description:

Heatable dispensing shafts for installation to counters, bars etc. Single-walled with insulation. Chassis and lifting mechanism are made of CNS 18/10 (AISI 304). There are extension springs ensuring the constant position of top plate. Guide rods to adjust right plates diameter. Polycarbonate covers (square/circle). Statically heatable by pipe heaters, temperature controlled by thermostat. Cable with plug connection. Power supply: 230 V ~50 Hz, IP 20

Utilization:

Dispensing shafts serve for output of plates or bowls.

| Type | Item code | Outer dim. (mm) | Build-in dim. (mm) | Capacity | Inner dim. (mm) | Plate Ø (mm) | Temperature control (°C) | Power input (kW) |
|---------------------------|-----------|-----------------|--------------------|---------------------|-----------------|---------------|--------------------------|------------------|
| HFS 285×285 | 12010 | 520×450×805 | 485×415 | 76 bowls Ø120 mm | 285×285 | 275 | 30-60 | 0,5 |
| HFS Ø 270 with guide rods | 11259 | 386×386×755 | 375×375 | 50 plates | Ø 265 | 215, 245, 265 | 30-90 | 0,5 |
| HFS Ø 320 with guide rods | 11279 | Ø 500, h.800 | Ø 480 | 50 plates | Ø 320 | 265, 295, 320 | 30-90 | 0,5 |

Type EPK, EPN (PK, PN)



11225 PK 500×500

11245 EPK 500×500
60 °C11242 EPN 620×280
90 °C

Description:

Dispensers are made of CNS 18/10 (AISI 304).

Types PK/EPK are basket dispensers, types PN/EPN

are platform dispensers for porcelain/system parts.

There are extension springs ensuring the constant position of top basket/dish.

CNS safety push handle with solid brackets.

Synthetic 4 castors \varnothing 125 mm, 2 swivel with directional

lock and 2 swivel which have brakes.

4 corner bumpers.

Stainless steel lid

Types PK/PN

Unheated.

Type PN 620×280 is equipped with guide rods for different types of dishes.

Types EPK/EPN

Statically heatable, temperature controlled by thermostat.

Temperature range:

Baskets with plastic coating +30 °C - +65 °C.

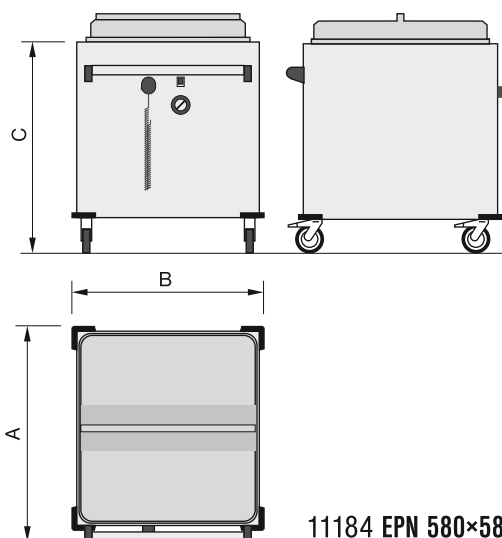
S/s baskets +30 °C - +90 °C (on demand).

Dummy plug socket, spiral cable with angled plug connection.

Stainless steel lid.

Power supply: 230 V ~ 50 Hz, IP 24

Type EPN 620×280 is equipped with guide rods for different types of dishes.



11184 EPN 580×580

Utilization:

Transport and dispensing of baskets/ porcelain and system parts.

| Type | Item code | Dimensions L×W×H (mm) | Power input (kW) | Temperature control (°C) | Load (kg) max. | Weight (kg) |
|-------------|-----------|-----------------------|------------------|--------------------------|----------------|-------------|
| PK 500×500 | 11225 | 725×670×900 | - | - | 150 | 46 |
| PN 580×580 | 11121 | 850×800×900 | - | - | 150 | 65 |
| PN 620×280 | 11241 | 835×445×900 | - | - | 70 | 57 |
| EPK 500×500 | 11245 | 870×685×900 | 2,0 | +30 to +60 | 150 | 72 |
| EPK 650×530 | 11234 | 1020×715×900 | 2,0 | +30 to +90 | 150 | 82 |
| EPN 580×580 | 11184 | 950×755×900 | 2,0 | +30 to +90 | 150 | 90 |
| EPN 620×280 | 11242 | 980×460×900 | 2,0 | +30 to +90 | 70 | 74 |

Type NKPP, NKPK



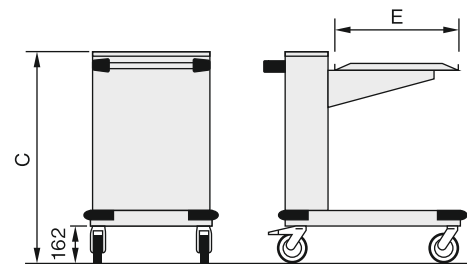
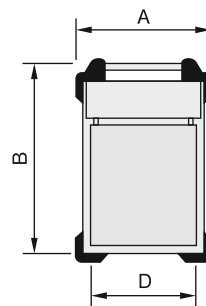
90173
NKPP ZP 370×530
+ Cutlery dispenser



11310 NKPK 530×650



11351 NKPP 370×530
with guiding plates



11310 NKPK 530×650

Utilization:

Types NKPP

Serve for transport and dispensing of EURONORM (530×370 mm) or GASTRONORM (530×325 mm) trays.

Types NKPK

Serve for transport and dispensing of baskets (500×500 mm or 650×530 mm).

Description:

Dispensers are made of CNS 18/10 (AISI 304). There are extension springs ensuring the constant position of top basket/tray. CNS safety push handle with solid brackets. Synthetic 4 castors \varnothing 125 mm, 2 fixed and 2 swivel which have brakes. 4 corner bumpers.

Type NKPK 11351 is equipped with lateral tray guides for automatic stocking of trays from belt dishwasher.

Type NKPP ZP equipped with cutlery dispenser.

| Type | Item code | Trolley's dimension | Platform dimension | Trays/baskets dimension (mm) | Capacity (pcs) | Load (kg) max. | Weight (kg) |
|---|-----------|---------------------|--------------------|------------------------------|----------------|----------------|-------------|
| NKPP 370×530 | 11320 | 530×805×900 | 380×535 | 530×375 | 120 | 150 | 39 |
| NKPP 2×(370×530) | 11340 | 685×995×900 | 535×755 | 530×375 | 240 | 200 | 50 |
| NKPK 500×500 | 90172 | 610×710×900 | 510×510 | 500×500×115 | 6 | 70 | 35 |
| NKPK 530×650 | 11310 | 685×995×900 | 535×655 | 650×530×115 650×530×75 | 6 9 | 150 | 50 |
| NKPP 370×530 with guiding plates | 11351 | 530×805×900 | 380×535 | 530×370 | 120 | 150 | 41 |
| NKPP ZP 570×530 with cutlery dispenser | 90173 | 610×710×1335 | 535×380 | 530×370 | 120 | 150 | 36 |

Type NEK



11401 NEK 10



11435 NEK 10 M



11440 NEK 10 TV



11414 NEK 5 SKL



11475 NEK 10 GLOBUS



11457 NEK 1-15



detail of support grooves
- trolleys NEK GN



11459 NEK 18 GN



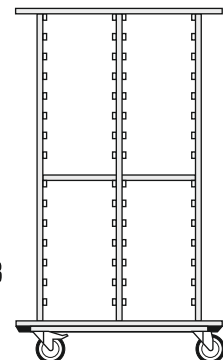
cover for
trolley NEK



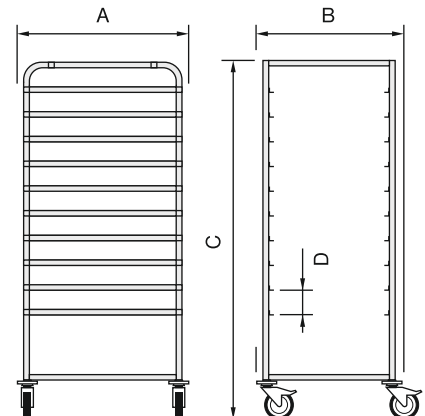
11864 NEK 25



91682
FRAME FOR NEK 10 FOR GN 1/3
(NEK 10 additional equipment)



11420 NEK 2/15 GN



11401 NEK 10

Type NEK

Description:

Trolleys type NEK are made entirely from CNS 18/10.
Trolleys are equipped with 4 swivel castors \varnothing 125 mm, 2 of them with brakes.
Construction made of stainless steel rectangular tubes.
Types for transport and putting off trays with dishes or GN pans (different bearing).

NEK group trolleys offer wide range of types from simple (NEK 10), with top part shelf (NEK 1-15), partly or whole-sheating (NEK 10 M, NEK 10 TV) by lamino desks or stainless steel to special type for transport frozen food to high-density shock freezers (NEK 2/15).

Utilization:

- a/ transport and storage of food in GN pans or cut up in portions on trays
- b/ putting off and manipulation with trays with used dishes
- c/ cooling and freezing of food in high-density shock freezers
- d/ for bakery trays 600×400 mm

| Type | Item code | Dimensions L×W×H (mm) | Ledges spacing (mm) | Capacity of trays | Rails pair max. load [kg] | Weight (kg) |
|---|-----------|-----------------------|---------------------|--------------------------------|---------------------------|-------------|
| Trolleys NEK for trays | | | | | | |
| NEK 10 | 11401 | 770×655×1595 | 110 | 22 trays 530×325 | 20 | 17 |
| NEK 10 14.18 | 11409 | 785×580×1595 | 110 | 22 trays 455×354 type USA NORM | 20 | 20 |
| NEK 10 MENZA | 11411 | 770×585×1595 | 110 | 22 trays 460×344 type MENZA | 20 | 17 |
| NEK 18 | 11412 | 770×655×1595 | 71 | 36 trays 530×325 | 20 | 19 |
| NEK 10 KRASTEN | 11432 | 770×630×1595 | 110 | 22 trays 505×350 | 20 | 19 |
| NEK 5 SKL | 11414 | 580×630×1595 | 246 | 5×baskets 500×500 | 20 | 17 |
| NEK 10 TRAPEZ | 11416 | 770×620×1595 | 110 | 22 trays 492×343 type TRAPEZ | 20 | 18 |
| NEK 10 VESKANORM | 11417 | 820×655×1595 | 110 | 22 trays 530×375 (370) | 20 | 17 |
| NEK 10 E | 11406 | 770×625×1595 | 110 | 22 trays 500×340 | 20 | 17 |
| NEK 10 GLOBUS | 11475 | 855×570×1435 | 100 | 20 trays 500×340 or 460×344 | 20 | 45 |
| NEK 1-15 with shelf | 11457 | 610×455×1610 | 83 | 15 trays 530×325 | 20 | 18 |
| NEK 2-15 with shelf | 11458 | 770×655×1595 | 83 | 30 trays 530×325 | 20 | 23 |
| NEK 10 M 3 side jacketed | 11435 | 815×655×1695 | 110 | 22 trays 530×325 | 20 | 42 |
| NEK 10 TV | 11440 | 815×655×1695 | 110 | 22 trays 530×325 | 20 | 22 |
| Trolleys NEK for GN pans basic dimension GN 2/1 65 | | | | | | |
| NEK 10 GN | 11481 | 770×660×1600 | 110 | 22 GN 1/1-100 | 40 | 21 |
| NEK 15 GN | 91402 | 650×450×1400 | 71 | 15 GN 1/1-65 | 40 | 20 |
| NEK 18 GN | 11459 | 770×660×1600 | 71 | 36 GN 1/1-65 | 40 | 26 |
| NEK 2/15 GN for freezers | 11420 | 550×935×1610 | 90 | 30 GN 1/1-65 | 40 | 30 |
| Trolleys NEK for baking tins 600×400 | | | | | | |
| NEK 25 | 11864 | 920×725×1895 | 67 | 50 baking tins 600×400 | 20 | 30 |
| NEK 2-16 | 90247 | 680×960×1300 | 110 | 16 baking tins 600×400 | 20 | 30 |

NEW

Note: Possibility to produce according to customer's request.

NEK 10 additional equipment

| | | | |
|-----------------------------|-------|------------|---|
| Frame for NEK 10 for GN 1/3 | 91682 | 700×210×25 | For trolleys NEK 10, where „L“ dimension = 770 mm, for GN 1/3-100 (150, 200) without GN |
|-----------------------------|-------|------------|---|

* Delivery without GN 1/3, which have to be ordered separately.

Type **NEK** Tray collector

NEW

Description:

Multi-purpose rack trolley made of CNS 18/10 (AISI 304) for different shapes of trays (GASTRONORM, USA NORM, MENZA, FAST FOOD, TRAPEZ)

The welded frame construction ensures maximum stability and durability

Easily manoeuvrable thanks to 4 swivel castors, 2 of which have brakes, \varnothing 125 mm

With upper shelf

Equipped with removable tray supports (variable spacing 50 - 100 - 150 mm)

Maximum dimension of tray 530×360 mm

Basic spacing of tray supports 100 mm

Side and rear wall panelling in stainless steel

(optionally with panelling made of MF boards with thickness 12 mm)

Utilization:

Tray clearing trolleys quickly ensure order in canteens, dining halls, cafeterias, etc.



illustrative photo



12382 **NEK 2-10**

collector with added rails
in the left column (Item code 12378)

| Type | Item code | Dimensions L×W×H (mm) | Basic capacity | Rails pair max. load [kg] | Max. load [kg] | Weight (kg) | Panelling |
|--------------------|-----------|-----------------------|----------------|---------------------------|----------------|-------------|-----------|
| NEK 1-10 Collector | 12376 | 490×640×1435 | 10 | 10 | 40 | 30 | 3 sides |
| NEK 2-10 Collector | 12377 | 870×640×1435 | 20 | 10 | 60 | 47 | 3 sides |
| NEK 1-10 Collector | 12381 | 490×640×1435 | 10 | 10 | 40 | 25 | 2 sides |
| NEK 2-10 Collector | 12382 | 870×640×1435 | 20 | 10 | 60 | 38 | 2 sides |

| Type | Item code | Description |
|----------------------------|-----------|---|
| Tray support | 12378 | For increasing of capacity of NEK Collector |
| MF panelling NEK 1-10 | 12379 | Side and rear wall panelling on 3 sides |
| MF panelling NEK 2-10 | 12380 | Side and rear wall panelling on 3 sides |
| MF panelling NEK 1-10/2-10 | 12383 | Side wall panelling on 2 sides |

Basic colours of panelling: Kronospan Beech 381, Maple 375, Alder 685, White 113 (other colours on demand)



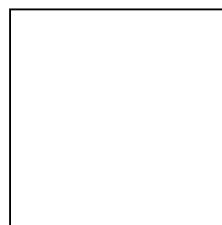
Beech 381



Maple 375



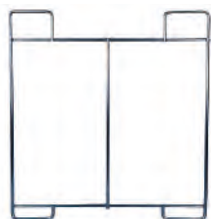
Alder 685



White 113

Type RV

Partition wall RV4 (11878)
RV5 (12133)



12133
Partition wall RV5



11890 RV 5



11879 RV 4

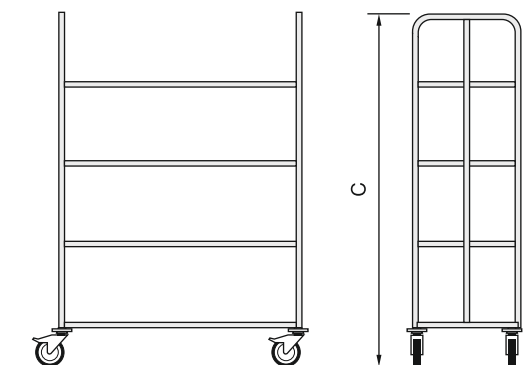
Description:

Transport and serving trolleys NEKJ (without working desk), NEKP (with working desk), NET (tray set systems transport) and RV (insulated covers storage trolleys) for trays, GN, baskets and tray set systems are made entirely from CNS 18/10. Serves particularly for transport and storage of dishes in baskets, tray set systems, eventually food in GN pans.

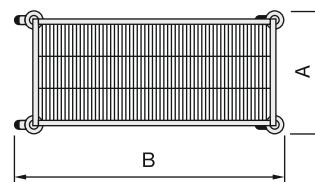
Construction from stainless steel foursquare tubes. Trolleys are equipped with 4 swivel castors \varnothing 125 mm, 2 of them with brakes.

Trolley NET 3/30 – 4 castors \varnothing 150 mm, 2 of them fixed, 1 swivel castor with brake.

Recommended equipment: Partition wall for trolley RV
Avoid uncontrollable movement of insulated parts.



11890 RV 4



| Type | Item code | Dimensions L×W×H (mm) | Capacity (pcs of trays) | Max. load/section [kg] | Weight (kg) |
|-----------------------|-----------|-----------------------|---|------------------------|-------------|
| RV 4 | 11879 | 1360×640×1860×405 | 76 top parts or 108 bottom parts Combiset | 200/50-section | 36 |
| RV 5 | 11890 | 1360×640×1860×315 | 105 top parts or 140 bottom parts THERMOLINE | 200/50-section | 41 |
| NEW RV 5 AT GN | 12210 | 1360×640×1990×340 | 200 bottom parts or 75 Active-Tray's top parts | 200/50-section | 46 |
| Partition wall RV 4 | 11878 | 465×350 | Prevents displacement of the tablets during transport | | |
| Partition wall RV 5 | 12133 | 375×350 | Prevents displacement of the tablets during transport | | |

Type MV-PP, ZP

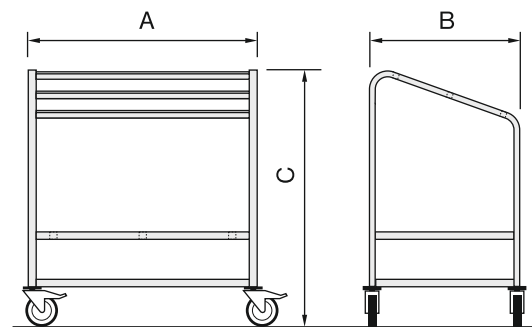


Description:

Cutlery and tray trolleys are made of CNS 18/10 (AISI 304).
Synthetic 4 swivel castors \varnothing 125 mm,
2 of which have brakes.
Simple construction of bended foursquare profiles.
Equipped with cutlery containers size GN 1/4-150 *
(* have to be ordered separately)

Utilization:

Manipulation, transport and dispensing of trays, cutlery or spices.



11626 MV-K

| Type | Item code | Dimensions L×W×H (mm) | Description: | Tray capacity 530×370 | Capacity of GN 1/4 150 |
|-----------------|-----------|-----------------------|--|-----------------------|--------------------------------|
| MV-PP 2/53×37 | 11601 | 900×615×1230 | serving trolleys for trays and cutlery | 240 | 5×GN 1/4-150 * |
| MV-PP 1/53×37 | 11658 | 580×615×1230 | serving trolleys for trays and cutlery | 120 | 3×GN 1/4-150 * |
| MV-PP 2/53×32,5 | 12043 | 800×615×1230 | serving trolleys for trays and cutlery | 240*** | 4×GN 1/3-150 * |
| MV-PP 2/53×37 | 11640 | 900×745×1230 | serving trolleys for trays and cutlery | 200 | 10×GN 1/4-150 * |
| MV-K | 11626 | 915×630×1100 | serving trolleys for spice | | 10×GN 1/6-100 +2×GN 1/1-150 |
| MV-PP 1/53×37 | 11672 | 745×515×1430 | serving trolley for trays and cutlery with 1/2 cough protection | 120 | 4×GN 1/4-150 * |
| MV-PP 2/53×37 | 11673 | 745×770×1420 | serving trolley for trays and cutlery with 1/2 cough protection, 2 lines of GN | 240 | 8×GN 1/4-150 * |
| Holder with box | 11674 | | serviette box holder to trolleys 11672 and 11673 ** | | |
| Holder with box | 12399 | | serviette box holder to trolleys 12043 ** | | |
| MV-PP MŠ | 99901 | 900×615×900 | serving trolleys for trays and cutlery | 140 | 5×GN 1/4-150 * |
| MV-PP 2/53×37 | 11668 | 915×630×1100 | serving trolleys for trays and cutlery | 240 | 10×GN 1/6-150 * |
| ZP-3 | 19959 | 515×355×360 | cutlery container | | 3×GN 1/4-150 * |
| ZP-4 | 19917 | 675×355×360 | cutlery container | | 4×GN 1/4-150 * |
| ZK-4 | 11627 | 675×400×320 | spice container | | 4×GN 1/4-150 * |
| ZP-4 HZ | 90579 | 675×355×365 | cutlery container with 1/2 cough protection | | 4×GN 1/4-150 * |

** have to be ordered separately - item code 34129 - serviette box

NEW

Type MV-QC, SV 2 OP



11512 SV 2 OP



10332 MV-QC OP



10422 MV QC

Utilization:

Simple trolleys for transport of isothermal beverages containers.
Made of CNS 18/10 (AISI 304).
4 steering castors, 2 of which have brakes.

MV-QC OP (10332):

- Equipped with removable drip tray
- Bottom shelf
- Castors \varnothing 75 mm, 4 swivel, 2 of them with brake

MV-QC (10422):

- Top shelf with cut out space for easier manipulation with glasses, mugs, bottles, etc.
- 2 shelves with guardrails
- Castors \varnothing 75 mm, 4 swivel, 2 of them with brake

SV 2 OP (11512):

- Top shelf for 3 QC containers equipped with removable drip tray
- Bottom shelf
- Castors \varnothing 125 mm, 4 swivel, 2 of them with brake

| Type | Item code | Dimensions L×W×H (mm) | Working board dimension (mm) | Capacity | Max. load [kg] |
|----------|-----------|-----------------------|------------------------------|-----------|----------------|
| MV-QC OP | 10332 | 375×510×940 | 305×480 | 1 × QC 20 | 80 |
| MV-QC | 10422 | 490×565×940 | 300/420×480 | 1 × QC 20 | 80 |
| SV 2 OP | 11512 | 970×670×1000 | 910×545 | 3 × QC 20 | 80 |

Type SV

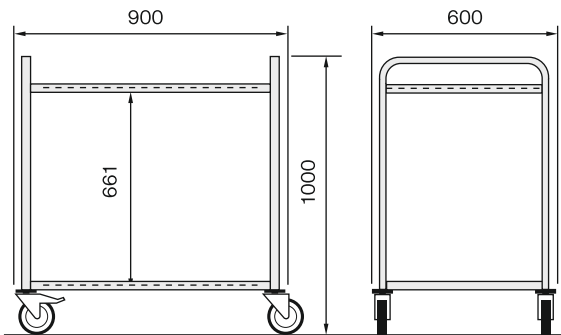


90033 SV 3 N

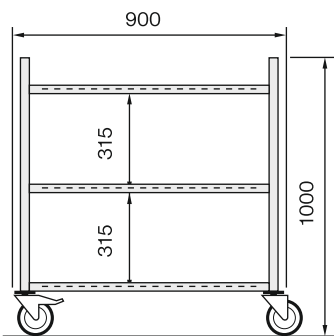
11501 SV 3



11583 SV 2 TR



11500 SV 2



11501 SV 3

Description:

Serving trolleys are made of CNS 18/10 (AISI 304). Simple construction of bended foursquare/tubular profiles (marked TR).

Welded construction.

Synthetic 4 swivel castors \varnothing 125 mm, 2 of which have brakes.

Number of shelves - 2 - 5.

SV V - with reinforced construction and enhanced bearing

SV N - shelves with holes for tablespoons with different diameters

Utilization:

Trolley is suitable for use in kitchens and catering services of hospitals for transport and manipulation with base material, semi-final products or finalized meals or drinks by output, but also serves by manipulation with medical equipment. Serving trolleys can be used in hotels and restaurants for transport and output of various meals and drinks.

| Type | Item code | Dimensions L×W×H (mm) | Working board dimension (mm) | Shelves pitch (mm) | Max. load [kg] | Max. load/shelf [kg] | Weight (kg) |
|---------|-----------|-----------------------|------------------------------|--------------------|----------------|----------------------|-------------|
| SV 2 | 11500 | 970×670×1000 | 845×545 | 661 | 80 | 40 | 18 |
| SV 3 | 11501 | 970×670×1000 | 845×545 | 315 | 120 | 40 | 24 |
| SV 4 | 11521 | 970×670×1345 | 845×545 | 315 | 150 | 40 | 29 |
| SV 5 | 11508 | 970×670×1692 | 845×545 | 315 | 150 | 40 | 38 |
| SV 3 V | 92225 | 955×655×900 | 845×545 | 265 | 250 | 120 | 30 |
| SV 3 N | 90033 | 1070×670×1100 | 845×545 | | 150 | 60 bottom shelf | 26 |
| SV 2 TR | 11583 | 840×595×940 | 740×500 | made of tubes 615 | 60 | 30 | 13 |
| SV 3 TR | 11584 | 840×595×940 | 740×500 | made of tubes 295 | 90 | 30 | 17 |

Type MV, MVP



11602 MV-TP

11612 MVP 2/U



Type MV-TP/MVP-TP

Description:

Manipulation and transport trolleys for isothermal containers with (MVP TP) or without (MV-TP) working board.
Made of CNS 18/10 (AISI 304).
4 steering castors dia. 125 mm, 2 of which have brakes (MV-TP).
MVP with 4 castors \varnothing 125 mm, 2 fixed and 2 swivel which have brakes.

11679 MVP 2/U
with working board

Utilization:

Trolleys serve as universal manipulation instruments in catering services. Particularly suitable for thermoboxes AP, AF, PPF, baskets, drink dispensers ev. GN pans.

| Type | Item code | Dimensions L×W×H (mm) | Interior dimension (mm) | Capacity | Max. load (kg) | Weight (kg) |
|--|-----------|-----------------------|-------------------------|----------------------|----------------|-------------|
| MV-TP | 11602 | 785×495×900 | - | 3×AP 200 | 100 | 8 |
| MVP-TP | 11614 | 470×700×900 | 410×610 | 3×AP 200 | 100 | 15 |
| MVP 80×60 | 11615 | 1030×600×900 | 800×600 | - | 140 | 15 |
| MVP 2/U | 11612 | 1180×755×900 | 875×650 | 4×AP 200 4×AF 7,8 | 120 | 20 |
| MVP 2/U bantam castors \varnothing 200 mm, working board | 11679 | 1100×760×900 | 915×675 | 4×AP 200 | 200 | 36 |
| MV-TP AF 8 | 11645 | 815×535×900 | - | AF 8 | 120 | 15 |
| MV-TP AF 12 | 11636 | 840×545×900 | - | AF 12 | 120 | 16 |
| MV-TP for baskets 500×500 with plate | 11633 | 660×595×900 | 510×510 | 8×baskets 500×500 | 100 | 12 |

Type MVV TP

11625 MVV 3/TP



Termoport AP 200

Type MVV 2-3/TP - Description:

Manipulation and transport trolleys for isothermal containers.
Made of CNS 18/10 (AISI 304).
2 shelves.
4 swivel castors \varnothing 125 mm, 2 of which have brakes.

| Type | Item code | Dimensions L×W×H (mm) | Dimensions per shelf (mm) | Capacity | Max. load (kg) | Max. load/shelf (kg) | Weight (kg) |
|----------|-----------|-----------------------|---------------------------|----------|----------------|----------------------|-------------|
| MVV 2/TP | 11611 | 970×720×1000 | 845×595 | 4×AP 200 | 150 | 80 | 21 |
| MVV 3/TP | 11625 | 1420×720×1000 | 1295×595 | 6×AP 200 | 150 | 80 | 29 |

Type MVV

11792 MVV - 275
Manipulation trolley
for cutlery dipping11793 MVV - 275
Manipulation trolley
to cookers/pans

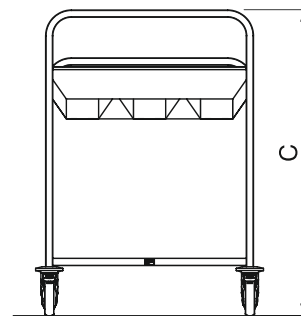
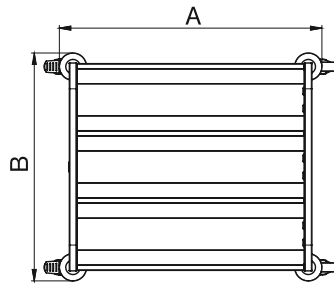
Type MVV - Description:

Trolleys for manipulation and transport with soup, sauce tea, etc. while draining the cooker/pan.
Made of CNS 18/10 (AISI 304).
4 swivel castors \varnothing 50 mm, 2 of which have brakes.
Equipped with GN container 1/1-200 with handles.
For dipping cutlery with perforated GN 1/1-150.

| Type | Item code | Dimensions L×W×H (mm) | Height of trolley without handles (mm) | Castors \varnothing (mm) | Weight (kg) |
|---|-----------|-----------------------|--|----------------------------|-------------|
| MVV - 275 Manipulation trolley to cookers/pans | 11793 | 730×395×800 | 275 | 50 | 8 |
| MVV - 500 Manipulation trolley to cookers/pans | 11794 | 730×395×800 | 500 | 50 | 9 |
| MVV - 700 Manipulation trolley for cutlery dipping | 11792 | 645×395×800 | 700 | 50 | 10 |

Type MVV 3/210

NEW



Description:

Manipulation trolley made of stainless steel CNS 18/10 (AISI 304).

Utilization:

Trolley is intended to store plates lids 29030 for isothermal tray system Thermoline. It has three compartments for better stackability of lids. Gentle slope of all compartments ensures easy withdrawing of lids.

NEW

| Type | Item code | Dimensions L×W×H (mm) | Castors ∅ (mm) | Capacity (pcs) |
|-----------|-----------|-----------------------|----------------|-----------------------|
| MVV 3/210 | 10516 | 915×795×1070 | 125 | 210 plates lids 29030 |

Type BM table bain-marie

Description:

CNS 18/10 construction with one heating element under the basin controlled by mechanical stat and el. cord (1,5 m).

Temperature range: +30 °C to +90 °C

Power supply: 230 V ~ 50 Hz

Specification:

One-part product with/without drain tap.

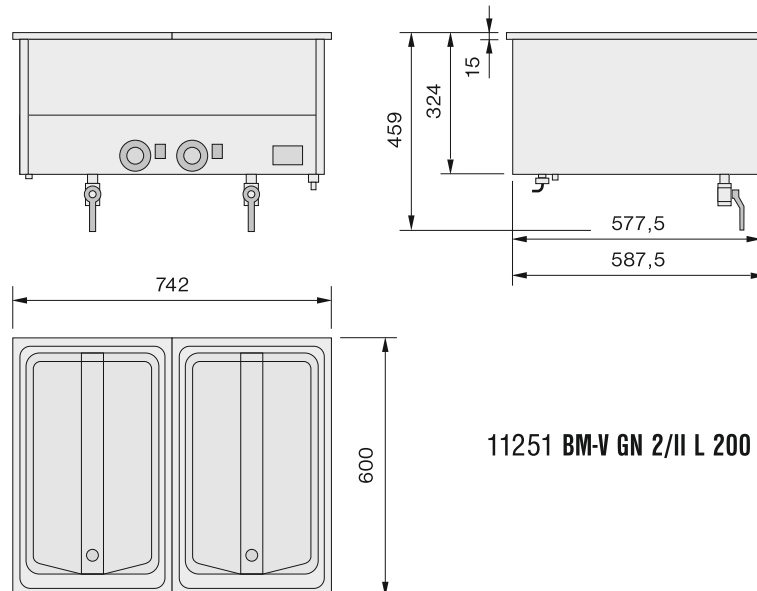


| Type | Item code | Specifikation: | Dimensions L×W×H (mm) | Capacity (GN) | Power input (kW) | Weight (kg) |
|--------------|-----------|-------------------|-----------------------|---------------|------------------|-------------|
| BM 1/1 200 E | 11180 | without drain tap | 620×375×320 | GN 1/1 200 | 0,7 | 12 |
| BM 1/1 200 S | 11185 | drain tap | 680×375×320 | GN 1/1 200 | 0,7 | 12 |

Type **BM-V** with divided basin

NEW

heated: type **BM-V**

11253 **BM-V GN 4/IV L 200 E**11251 **BM-V GN 2/II L 200 E**

Description:

Bain-marie is made of CNS 1/10 (AISI 304).
Equipped with built-in control panel.
Each well with separate pipe heater and mechanical thermostat.
Drain valve for each well.

Temperature range: +30 °C to +90 °C
Power supply: 230 V ~50 Hz (cable with plug connection), IP 24

Utilization:

For building-in to counters, bars etc.
Serves to keep the temperature of meals
and their output from GN containers 1/1
(or their variants) with max. depth 200 mm.

| Type | Item code | Dimensions L×W×H (mm) | Nr. of heated basins | Build-in dim. (mm) | Power input (kW) | Weight (kg) |
|-----------------------|-----------|-----------------------|----------------------|--------------------|------------------|-------------|
| BM-V GN 2/II L 200 E | 11251 | 745×600×460 | 2 | 730×590 | 19 | 1 |
| BM-V GN 3/III L 200 E | 11252 | 1110×600×460 | 3 | 1097×590 | 26 | 1,5 |
| BM-V GN 4/IV L 200 E | 11253 | 1475×600×460 | 4 | 1464×590 | 30 | 2 |

NEW

Type BM-V with undivided basin**heated: type BM-V**

illustrative photo

To +90 °C

Description:

Bain-marie for building-in to counters, bars, etc.

Made of CNS 18/10 (AISI 304).

Serves for meals output from GN containers 1/1 (or their variants) with max. depth 200 mm.

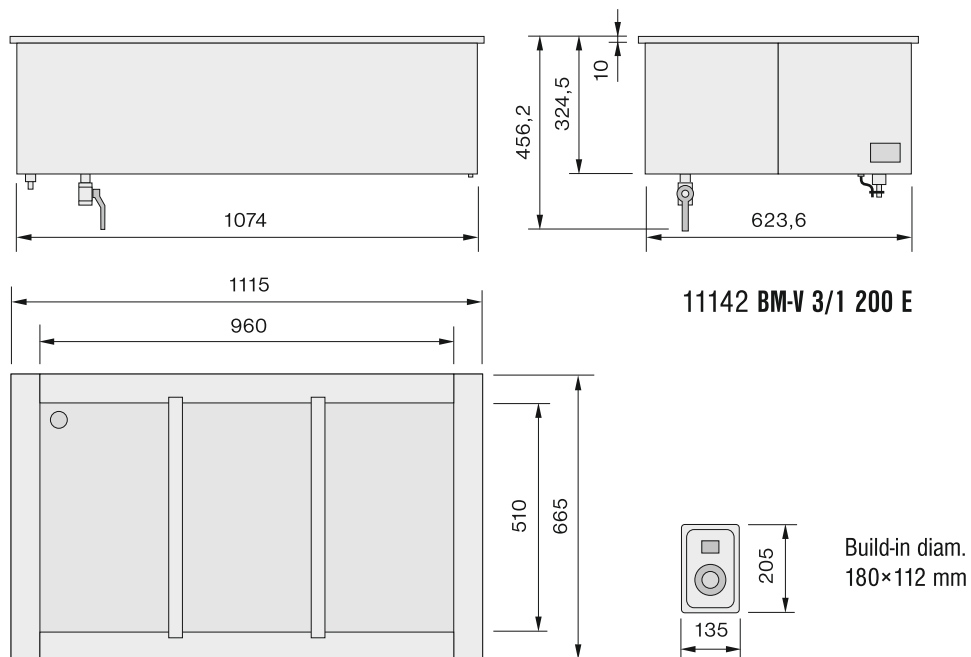
With separate control panel (connected with cable ca. 800 mm long).

With drain valve.

Statically heatable by pipe heaters, temperature controlled by thermostat (30 - 90 °C).

Cable with plug connection.

Power supply: 230 V~50 Hz, IP 24



| Type | Item code | Dimensions L×W×H (mm) | Nr. of heated basins | Build-in dim. (mm) | Power input (kW) | Weight (kg) |
|----------------|-----------|-----------------------|----------------------|--------------------|------------------|-------------|
| BM-V 1/1 200 E | 11140 | 600×375×460 | 1 | 582,5×357,5 | 0,7 | 14 |
| BM-V 2/1 200 E | 11141 | 795×665×470 | 1 | 764×634 | 1,3 | 27 |
| BM-V 3/1 200 E | 11142 | 1115×665×470 | 1 | 1084×634 | 2,0 | 38 |
| BM-V 4/1 200 E | 11143 | 1435×665×470 | 1 | 1404×634 | 2,7 | 48 |

Type **CB-V** with undivided basin

cooled: type **CB-V**

Description:

Cooled bain-marie for building-in to counters, bars, etc.
 Made of CNS 18/10 (AISI 304).
 Serves for pre-cooled meals output from GN containers 1/1
 (or their variants) with max. depth 200 mm or bottles.
 Digital thermostat for temperature control.
 Temperature range +2 - +10 °C
 (ambient temperature max. 25 °C).
 Power supply: 230 V~50 Hz
 Coolant: R134a CFC-free

Notice:

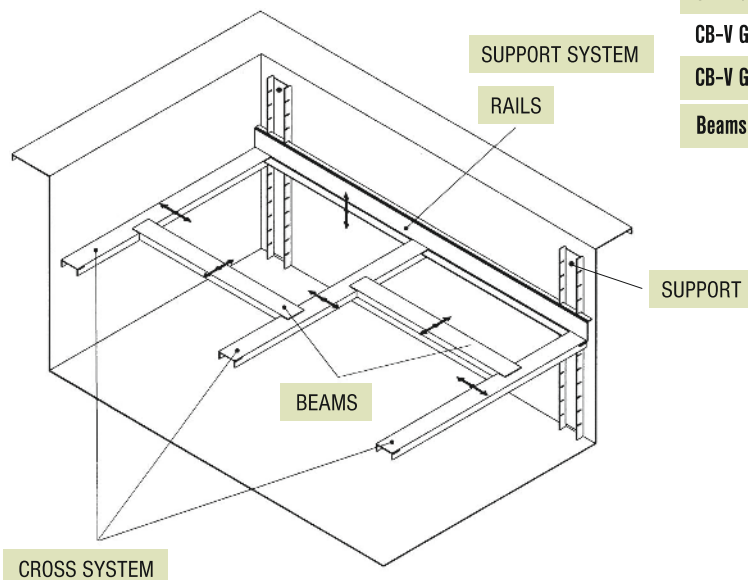
Specify the purpose of use - cooling of bottles or meals
 in GN containers in your order.
 To use for cooling of meals in GN containers it is necessary
 to add a support system.



| Type | Item code | Power input (kW) | Dimensions L×W×H (mm) |
|-------------|-----------|------------------|-----------------------|
| CB-V GN 1/1 | 21205 | 0,25 | 477×682×682 |
| CB-V GN 2/1 | 21206 | 0,25 | 812×682×682 |
| CB-V GN 3/1 | 21225 | 0,36 | 1147×682×682 |
| CB-V GN 4/1 | 21235 | 0,36 | 1482×682×682 |

Support system:

| Basin | Item code | Supports (pcs) | Rails (pair) | Beams (pcs.) |
|--------------|-----------|----------------|--------------|--------------|
| CB-V GN 1/1 | 21230 | 4 | 1 | 2 |
| CB-V GN 2/1 | 21229 | 4 | 1 | 3 |
| CB-V GN 3/1 | 21228 | 6 | 1 | 4 |
| CB-V GN 4/1 | 21233 | 6 | 1 | 5 |
| Beams / 1 pc | | | | |



Stainless steel racks with a smooth polypropylene exterior

Description:

- made of steel core with a smooth polypropylene exterior, providing strength and durability
- easy to assemble, adjust or configure („L“ or „U“ variants)
- bearing 200 kg
- basic dimension 1370×530×1800 mm
- basic number of shelves – 4 pcs
- easy maintenance



| Type | Item code |
|----------------------------|-----------|
| RACK 1370×530×1800 | 33221 |
| SIDEWALL | 33222 |
| RACK'S SHELF | 33223 |
| PAIR OF CORNER CONNECTIONS | 33224 |

Stainless steel racks

Description:

- made of square tubes or s/s AISI 304
- welded construction
- basic design with 4 reinforced shelves
- available standard depths 400, 500 or 600 mm
- adjustable feet
- easy maintenance

NEW



| Type | Item code |
|--------------------|-----------|
| Depth 400 mm | |
| RACK 800×400×1800 | 11337 |
| RACK 1000×400×1800 | 11569 |
| RACK 1200×400×1800 | 11988 |
| Depth 500 mm | |
| RACK 1000×500×1800 | 11323 |
| RACK 1200×500×1800 | 11396 |
| RACK 1400×500×1800 | 11336 |
| Depth 600 mm | |
| RACK 1000×600×1800 | 11363 |
| RACK 1200×600×1800 | 11331 |
| RACK 1400×600×1800 | 11383 |







Selected references:

Cafeterias

BIBUS Brno
Restaurace Stuttgart (DE)
Autobusový terminál Szekesfehervar (HU)
Restaurace Heilderberg (DE)
Gastrocentrum Vyškov
Restaurace Šumperk
VGJŽ Mor. Třebová
GLOBUS ČR
JAHA Mor. Třebová
Catering Pressl Nýrsko
OKD Ostrava
POPELKA Brandýs n. Labem
Nová Karolína Ostrava
Záložna Přelouč
ŠRZ Velký Meder (SK)

Hospitals

Znojmo
Slezská nemocnice Opava
Velký Krtíš (SK)
Žlutý Kopec Brno
Saalfeld (DE)
Třebíč
Dvůr Králové n. L.
Hodonín
Tanvald
Pardubice
Praha - Krč
Kolín
Liberec
Náchod
Bratislava (SK)
Košice (SK)
Snina (SK)
MN Ostrava
Polička
IKEM Praha
Psych. nemocnice Brno

Industrial canteens

Miele Uničov
Ostroj Opava
OKD Bastro Ostrava
HMMC Nošovice
Logistické centrum Šmidl
Vysoké Mýto
Zentiva Praha
Linaset Budišov
SMC Vyškov
Ammann Nové Město n. Metují
HELLA Mohelnice
KIEKERT Přelouč
SILON Planá n. Lužnicí
TEVA Opava
Autocentrum BARTH
Česká spořitelna Praha
KYB Manufacturing Pardubice
MILACRON Polička
SHM Šumperk
MODEL Opava

Transport and output equipment

Catalogue from 1. 1. 2022



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