# SAW L-3 – food serving trolley

**Dimensions**

Length: 1241 mm

Width: 749 mm

Height: 933 mm

**Description**

**Structure**

The food serving trolley is made of high-quality, corrosion-resistant stainless steel with a specially ground matte surface finish (“microlised” surface). Deep-drawn heat retaining basins are welded into the trolley top without joints. They can be heated separately either wet or dry and feature separate temperature control. Each basin features an embossed marker on the inside that corresponds to a filling level of 4 litres. The basins are surrounded by a raised edge. The numbers of the basins are embossed into the trolley top. Each basin has a drain tap on its underside that is protected against inadvertent opening.

This food serving trolley has been especially designed for use with servery counters with docking bays.

A control panel at the long side of the trolley features an on-off switch, a control indicator, a helix cord, a dummy plug socket, and a temperature control. The temperature control allows for continuous temperature setting for each individual basin.

A CNS safety push-pull handle with side bumper elements of plastic (polyamide) is mounted at the long side.

In the open underframe, a shelf is welded in between four stable rectangular tubes.

The trolley is made mobile by corrosion-resistant synthetic castors (4 steering castors, 2 of which have brakes, 125 mm dia.).

 Very robust synthetic corner guards (polyamide) at all four corners protect the trolley from being damaged.

### Accessories / options

* for other castor variations, please refer to our general price list
* Sneeze guard of ESG safety glass extends down to top surface on customer side or with a pass-through height of 275 mm on customer side

Optionally available with a heating shelf of CNS

(3 ceramic radiators, each 250 W, 230 V, not adjustable, switched together with particular basin)

Length of glass shelf: 900 mm

Height including attachment: approx. 1,325 mm

* Working height (top surface upper edge) configurable between 700 mm and 899 mm (standard: 900 mm)

**Technical data**

Material: 1.4301 / 1.4016

Weight: 43 kg

Capacity: 2 heat retaining basins

Heat retaining basins: for GN 1/1-200 or their subdivisions

 temperature adjustable from +30°C to +95°C

Voltage / wattage: 220-240V / 50-60Hz / 2.1kW

### Special features

* protected against splash and jet water (IPX 5)
* top with raised edge
* basins can be heated wet or dry
* basins can be heated and controlled individually
* drain tap protected against inadvertent opening
* suitable for energy-consumption optimisation systems
* control elements and push-pull handle located at long side
* complies with DIN 18867, Part 7

**Make**

Manufacturer: B.PRO

Model: SAW L-3

 B.PRO INMOTION

Order No.: 572 157