# SAG L-3 – Food serving trolley

**Dimensions (without accessories)**

Length: 1236 mm

Width: 746 mm

Height: 933 mm

**Design**

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The food serving trolley is made of high-quality, corrosion-resistant stainless steel. The surface is micro-polished. The seamless, welded-in, deep-drawn heat-retaining wells can be heated wet or dry and adjusted separately. The individual wells feature an embossed marking that indicates the fill level for 4 litres. There is a profile edge around the wells. The well number is embossed into the top surface. Each of the wells features its own drainage tap and drain pipe (joint drain beneath the base). The shut-off valve is at handle height on the long side and can be operated using a rotary switch.

The operating panel has an on/off switch, indicator light, helix cord, dummy plug socket and temperature control on the short side. The temperature control ensures a continuous temperature setting for each well and heat-retaining compartment.

A stainless-steel safety push handle with synthetic (polyamide) side corner guard elements, which also protects the switch elements, is located on the operator side.

The trolley can be moved on its corrosion-resistant synthetic castors (2 steering castors, 2 of which have brakes, 125 mm in diameter). Solid synthetic (polyamide) corner guards at all four corners protect against damage.

### Trolley body

The trolley body is double-walled and insulated.

The following are integrated into the underframe:

* Three heated seamless compartments with   
  6 pairs of deep-drawn support ledges spaced 57.5 mm apart for accepting GN containers   
  GN 1/1 size or its subdivisions. The compartment is 350 mm high. Double-walled and insulated, the hinged doors can be swivelled by 180° or 270°. The compartment doors feature grip recesses and a self-locking lock.

### Accessories/options

* Fold-down shelf mounted on short and/or long sides
* Hinged lids 1/3 to 2/3, both can be used as shelves
* All-round synthetic (polyethylene) bumper rail
* Sliding lid with ball bearing guide
* Sneeze guard made of ESG safety glass extends to the top surface on the customer side or features a pass-through height of 275 mm on the customer side

Optional stainless steel heating shelf

(with 1 ceramic radiator per bain-marie, 250 W, unregulated; can be activated separately, 230 V)

Length of glass shelf: 1040 mm

Height including mount: about 1325 mm

* GN lid receptacle for holding GN lids 1/1 and their subdivisions, mounted on short side
* For additional castor models, see full price list

##### Technical data

Material: 1.4301 / 1.4016

Weight: 85.5 kg

Capacity: 3 heat-retaining wells

3 heated compartments

Heat-retaining wells: For GN 1/1-200 or its subdivision

Temperature adjustable between +30 °C and +95 °C

Compartments: For 6 x GN 1/1 with 6 pairs of support ledges (57.5 mm spacing)  
Hygienic type H1

Temperature adjustable between +30 °C and +85 °C

Connected load: 220-240V / 50-60Hz / 2.85 kW

### Special features

* Protected against sprayed water (IPX5)
* There is a profile edge around the wells
* The wells can be heated wet or dry
* The wells can be heated and controlled separately
* The compartments can be heated separately from the wells.
* Suitable for optimisation systems
* Hygienic type H1 compartments
* As per DIN 18867, Part 7

**Make**

Manufacturer: B.PRO

Model: SAG L-3

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