CONNECTED ROLL'SERVICE

Heated temperature holding banquet trolley

HOT CONNECTION





Traceability | Easy handling | Compact

Hygiene | Connected | Easy to load

Features a fast rise in temperature feature, from 20 to 85°C in 20 minutes.

Mobile temperature-controlled cabinets. Food-grade stainless steel construction. Rock wool insulation in walls and door. Integrated touch-sensitive control panel. Fully shelved interior with stamped bottom and runners. Space between runners: 71 mm. Solid Stainless steel or glass door, 270° opening with compressible seal. 2 side handles and a guide bar at the rear.

Door locking system in the open position.
New: you canchange the door opening direction yourself to suit your kitchen layout. Condensate collection pan on all models except the 5-level ones.

Non-marking shockproof perimeter strip, except for the 5-level model equipped with corner bumpers. 4 swivel castors, 2 of which have brakes, Ø 160 mm with stainless steel cap on GN 2/1 cabinets with 20 levels, Ø 125 mm with polyamide cap on GN 2/1 cabinets with 10 and 15 levels, GN 1/1 cabinets with 10, 15 and 20 levels, and Ø 80 mm with Stainless steel caps on 5-level cabinets. IP 25 protection rating, allowing low-pressure jet cleaning. NF Food Hygiene certification.
Electric heating system: rear centrifugal fan with external motor
determining the passage of air through sealed stainless steel armoured heating elements. Stainless steel air duct and diffuser. Temperature preset to 85°C. Rapid temperature rise: from 20 to 85°C in 20 minutes. Spiral cord with moulded plug for electrical connection, voltage 230V, frequency 50/60 Hz. New: touch control panel for traceability management through temperature recording in the chamber. Data can be retrieved in Excel format via a USB port on the control panel.
Electricity consumption is also recorded.
LONGTIME® certification.

How many portions* ?

Stainless steel pans	Capacity (Litres)	Number of servings*
GN 1/1 depth 55 mm	7,5	24-30 meats or 17-20 vegetables
GN 1/1 depth 65 mm	8,5	27-34 meats or 20-26 vegetables
GN 1/1 depth 100mm	13	47-56 meats or 34-41 vegetables
GN 1/1 depth 150 mm	20	75-85 meats or 54-63 vegetables

*Average weight of a portion : meat 100 to 120g. Vegetables 150 to 180g



Control panel with humidification



Control panel without humidification

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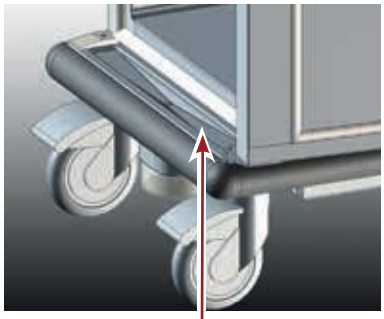
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ROLL'SERVICE WITH HUMIDIFICATION CONTROL

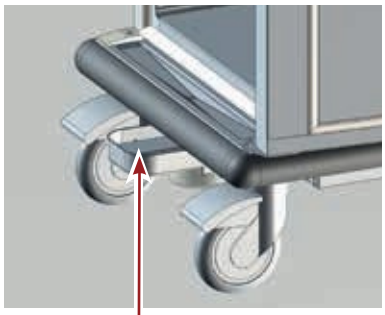
The electronic control allows selection of 5 rates of hygrometry. Removable rotomoulded tank accessible from the front, with 2 litre capacity, allowing 24 hour operation.

Condensate drip system

*except for the 5 level Roll'Service



Embossed chute



Removable and retractable condensate drip system

Roll'Service GN 1/1

Roll'Service	Electrical consumption (kWh) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. lxWxh (mm)	Reference
10 levels with s/steel door	0,29	0,825	146	528 × 821 × 1134	507 336
15 levels with s/steel door	0,30	1,215	215	528 × 821 × 1489	507 356
15 levels with glass door	0,30	1,215	215	528 × 821 × 1489	507 357
20 levels with s/steel door	0,575	1,215	284	528 × 821 × 1844	507 386
20 levels with glass door	0,575	1,215	284	528 × 821 × 1844	507 387

Roll'Service GN 2/1

Roll'Service	Electrical consumption (kWh) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. lxWxh (mm)	Reference
10 niveaux porte inox	0,410	1,215	285	733 × 941 × 1134	507 436
15 niveaux porte inox	0,405	1,215	420	733 × 941 × 1489	507 456
15 niveaux porte vitrée	0,405	1,215	420	733 × 941 × 1489	507 457
20 niveaux porte inox	0,785	2,015	555	733 × 941 × 1880	507 486
20 niveaux porte vitrée	0,785	2,015	555	733 × 941 × 1880	507 487

(1) Corresponds to the average hourly power consumption according to standard NF 040-016 for a 3.5-hour cycle.

(2) Corresponds to the maximum power at start-up, which determines the size of the electrical connection.

NF Hygiene certified

NEW: Touch controls



507 356



507 357



507 457



507 486

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ROLL'SERVICE WITHOUT HUMIDIFICATION



507 352

Roll'Service GN 1/1

Roll'Service	Electrical consumption (kWh/h) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference
5 levels with s/steel door	0,22	0,825	77	524 × 817 × 708	507 301
10 levels with s/steel door	0,29	0,825	146	528 × 821 × 1134	507 331
15 levels with s/steel door	0,30	1,215	215	528 × 821 × 1489	507 351
15 levels with glass door	0,30	1,215	215	528 × 821 × 1489	507 352
20 levels with s/steel door	0,575	1,215	284	528 × 821 × 1844	507 381
20 levels with glass door	0,575	1,215	284	528 × 821 × 1844	507 382

Roll'Service GN 2/1

Roll'Service	Electrical consumption (kWh/h) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference
10 levels with s/steel door	0,410	1,215	285	733 × 941 × 1134	507 431
15 levels with s/steel door	0,405	1,215	420	733 × 941 × 1489	507 451
15 levels with glass door	0,405	1,215	420	733 × 941 × 1489	507 452
20 levels with s/steel door	0,785	2,015	555	733 × 941 × 1880	507 481
20 levels with glass door	0,785	2,015	555	733 × 941 × 1880	507 482



507 481

(1) Corresponds to the average hourly power consumption according to standard NF 040-016 for a 3.5-hour cycle.

(2) Corresponds to the maximum power at start-up, which determines the size of the electrical connection.

Options

Description	Reference
Extra-cost for lock and key	701 961
Extra-cost for 4 swivel stainless steel wheels Ø 120 mm including 2 brakes to replae wheels with polyamid cover	702 190



507 301



507 431



507 452

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ROLL'FRESH

REFRIGERATED TEMPERATURE HOLDING BANQUET TROLLEY

ADUSTEMENT RANGE OF SET VALUE FROM 0 TO 10°C



Refrigerated temperature holding banquet trolley. Built of food-quality stainless steel. Fully Insulated walls and door with rock wool. Interior completely shelved with press-drawn back ans sliders. Space between sliders : 71 mm.

Solid stainless steel door opening through 270° with compression gasket. **New : you can change the handing of the door opening yourself to suit your kitchen configuration.**

Two side handles for guiding and rear pull handle to make moving easier. Non-marking shockproof surround. 4 swivelling wheels including 2 with brakes, Ø 160 mm (with stainless steel cover) on GN 2/1 cabinets and Ø 125 mm (with polyamide cover) on GN 1/1 cabinets.

Protection index IP 25, IP25 allows low pressure jet cleaning.

Control panel with touch sensitive button. The hermetically sealed refrigeration unit is located in the lower part. Refrigeration gas R455A. Voltage 230 V. Rate 50 Hz.

Ventilated evaporator with internal cold airflow distributed evenly around the cabinet. Defrosting evaporation tray. Cabinet supplied with mounting bracket for temperature recorder storage (recorder optional).

New touch control panel temperature recording in the cabinet for traceability in accordance with HACCP guidelines. This data is retrieved via USB port on the control panel. The data is then processed in the form of an Excel spreadsheet.
Recording of electricity use is also available.

High ambient temperature (35°C and 50% humidity)

Roll'Fresh units are sometimes used in very harsh environmental conditions, particularly where high humidity and high temperatures prevail. We can adapt a unit for high ambient temperatures to prevent any deterioration in the short or long term.

Special production. Please contact us for any enquiries.

CAPACITY OF PANS FOR COLD DISHES

Stainless steel pans	Capacity (Litres)	Number of servings*
1/1 GN depth 55 mm	7,5	24-30 meats or 17-20 vegetables
1/1 GN depth 65 mm	8,5	27-34 meats or 20-26 vegetables
1/1 GN depth 100 mm	13	47-56 meats or 34-41 vegetables
1/1 GN depth 150 mm	20	75-85 meats or 54-63 vegetables

*Average weight of a portion: meat 100 to 120 g. Vegetables 150 to 180 g

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ROLL'FRESH

Refrigerated temperature holding banquet trolley

ROLL'FRESH	Rating (W)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference
10 level GN 1/1	165	146	522 x 815 x 1395	507 285
10 level GN 2/1	165	284	797 x 995 x 1395	507 295
15 level GN 1/1	245	215	522 x 815 x 1750	507 286
15 level GN 2/1	245	420	727 x 941 x 1786	507 296



507 285

Options

Description	Reference
Extra-cost for lock and key	701 961
Extra-cost for 4 swivel stainless steel wheels Ø 125 mm including 2 brakes to replace wheels with polyamid cover	702 190

NEW

Touch controls



507 286



507 296



507 295

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