

Rieber GmbH & Co. KG
Hoffmannstrasse 44
D-72770 Reutlingen

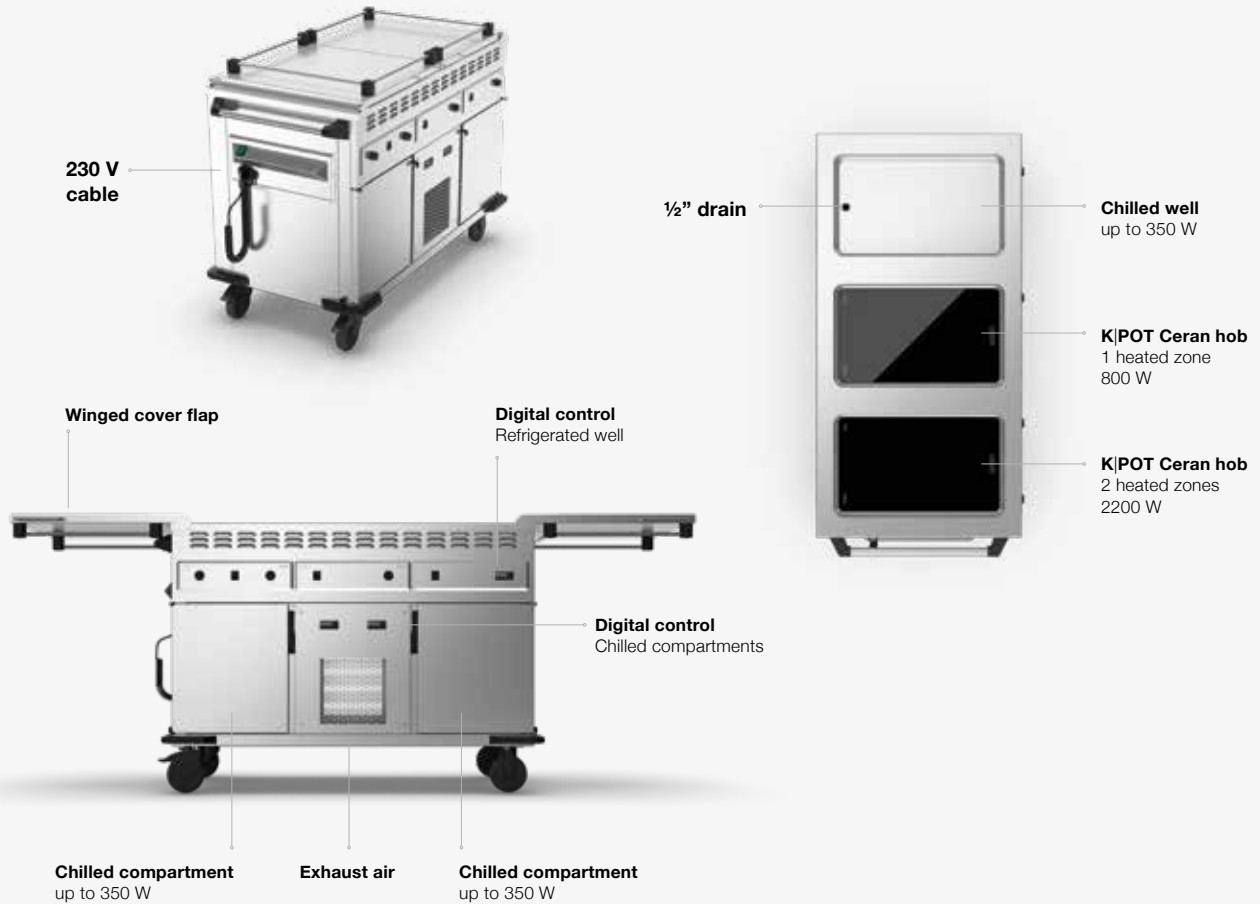
+49 (0) 7121 - 518 0
info@rieber.de



Food transport regeneration trolley

STRW III-2 K

TECHNICAL FEATURES
STRW III-2 K



Dimensions	Power	Rated voltage	Weight	Order no.
1312 x 680 x 901 mm	3350 watts	1 N AC 230 V 50/60 Hz.	85 Kg	On request

FUNCTION

We offer you the efficiency of the cook & chill process with our new STRW trolley. The possibilities are endless: cooling, storage, heating, regeneration, hot holding, cooking and serving. This provides flexibility and safety for your food distribution.

The new built-in 2-zone K|POT offers you maximum flexibility with a power output of 2200 watts. The digital control of the 12 programme levels is divided into 3 functional ranges that you can use depending on your requirements. The K|POT offers a full range of functions whether you want to heat, regenerate or freshly cook and fry food on site.

The 1-zone K|POT can likewise be used flexibly in a range of 0-800 watts and controlled easily with the retractable step control.

A hygienic, seamlessly welded refrigerated well that is also controlled digitally is integrated for the cooling function. The condensation can be easily drained through the 1/2" drainage cock and, consequently, the well is easy to clean.

The substructure is divided into two refrigerated cupboards, each with 8 support rails. The digitally controllable cooling capacity goes up to 350 watts. The refrigerated compartments and the doors are made of CNS and have double-walled insulation. Smooth interiors and seamlessly deep-drawn support rails offer the highest hygiene standards.

The STRW trolley offers maximum transport safety, even on uneven surfaces, due to the 2-winged cover flaps. The cover flaps serve as an extended work surface when they are opened, thus providing more space so that you can work quickly and effectively.