

# Defrosting trolley

P/N: 0121388 | RTW/Z 10-6/1650 AUF-TW

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## Technical data

<b>Capacity:</b>	5 thawing pans
<b>Modular dimension:</b>	150 mm
<b>Width:</b>	1069 mm
<b>Depth:</b>	670 mm
<b>Height:</b>	1650 mm

*Similar to illustration, technical modifications reserved. Without decoration.*

Displaceable shelf made of high-quality stainless steel as thawing trolley for deep-frozen food in hygienic design as per DIN 18868-2.

Upright made of 25 × 25 mm rectangular tubes, connected and stabilised by firmly press-fitted 50 × 3 mm transverse bars. Upper covering cap made of plastic as a hygienic closure of the upright. Welded Ø 7 mm support bolts spaced at 150 mm intervals for easy shelf attachment. Shelves in the form of five removable stainless steel pans in a hygienic and easy-to-clean design. Four of the pans feature removable stainless steel perforated plates for gently thawing foodstuffs on crushed ice, and the fifth pan is a condensate pan. All pans with a 1/2" outlet in the middle of the front end, and raised edge on base towards the outlet, condensate pan with 1/2" ball valve. One PVC discharge tube, L=3000 mm, is enclosed and must be shortened to form individual tube with a suitable length after mounting the pans in the required position. Trolley is reinforced by 4 bracing bars 50 × 20 × 1.5 mm. Four polyethylene disc bumpers provide collision protection, and protect all sides of the trolley and the surrounding walls from damage. Defrosting trolley with 4 swivel castors, two of which feature total locks, Ø 125 mm, in a stainless steel housing, polymer wheel with DIN 18867-8 compliant stainless steel ball bearings, with bolt hole attachment.

The Hupfer RTW/Z 10-6/1650 AUF-TW is used for hygienically perfect defrosting of frozen foodstuffs, and the series-standard discharge tube ensures the defrost water can drain without direct contact with the foodstuffs placed in it.

Time and date of the request: 15.11.2024, 18:12:58 *All information / dimensions are approximate, technical changes reserved. © Hupfer*