

PRODUCT INFO

CS 704

The trolley is made of stainless steel sheet in quality EN 1.4301. The advantages of choosing a stainless steel trolley for food environments include:

- **Easy to clean:** The material has a smooth, non-porous surface that is easy to clean and sterilize. This means that bacteria, dirt, and food residues have nowhere to adhere or grow, which is crucial in environments with high hygiene requirements.
- **Does not react with food:** The material is inert, meaning it does not release harmful chemicals, particles, colour, or taste to the food it comes into contact with. This ensures that the quality and safety of the food remain unchanged.
- **Meets strict requirements:** The use of stainless steel is a reliable standard in the food supply chain and helps manufacturers comply with strict food safety regulations.
- **Corrosion resistance:** Stainless steel is highly resistant to corrosion from spills, steam, various food products, and cleaning agents. This robust property protects the trolleys from damage and ensures a long service life, often 15 to 20 years or more with proper maintenance.
- **Durability:** Stainless steel trolleys withstand extensive and intensive use in demanding industrial environments. They are strong and resistant to scratches and high temperatures.
- **Easy maintenance:** In addition to easy cleaning, the material generally requires minimal maintenance to retain its strength and corrosion resistance over time.
- **Versatility:** Stainless steel trolleys are available in a range of sizes and configurations, making them adaptable for a variety of transport and storage needs within the food industry.
- **Environmentally friendly:** Stainless steel is 100% recyclable and can be reused an infinite number of times without loss of quality, making it a sustainable choice from an environmental perspective.