

PASTA UNIT

DESCRIPTION

The Pasta Cart is a derivative of the Stellex Vending Carts range. It is purpose built specifically for Pasta but could also be used for other ethnic cuisine such as a noodle bar (using a different colour scheme of course).

An overhead banner attracts customers and can be corporate branded as required. At the base of the banner lies a glass screen protecting the stainless-steel counter which contains Bain Marie wells (dry heat) comprising a heated well with a total of three-quarter size 150mm deep gastronorm containers for sauces, a half size 150mm deep ambient well for holding pasta prior to reheating and a quarter size 200mm deep boiler pan for reheating the pasta.

Base and Mid height shelves are housed neatly beneath the top for storage. The custom graphics can be displayed to the front and sides as well as the banner/point of sale board located above creating a complete corporate identity.

The unit is fully portable with lockable castors for security and manoeuvrability and is fitted with a 13 amp plug top for any domestic socket.



Feature

- Stainless steel frame
- Aluminium panels
- Point of sale board
- Lockable swivel castors
- Under counter shelving
- Boiler pan
- Bain Marie well
- Ambient well
- Glass sneeze screen
- 13A plug top

OPTIONS

- Corporate branding
- Huge range of colours
- Powder coated panels







Serving dishes and boiler pan

Benefit

- Excellent corrosion resistance and strength
- Lightness and strength
- Attracts customers easily in a crowded environment
- Provides excellent manoeuvrability and stability
- Provides good storage
- Used for reheating Pasta
- Used for keeping sauces warm
- Used for holding pasta prior to cooking
- Hygienic protection
- Easily connects to domestic power supply

TECHNICAL DATA

Physical Sizes

Size

- Length (mm) 1000
- Width (mm) 725
- 940 (to counter top) Height (mm)

Other bespoke sizes available

Correct at time of going to press - Stellex reserves the right to change the specification