

***thermo
hauser***

FRESHNESS NEXT LEVEL

THE THERMO TOWER

NEW



FRESHNESS AT ALL LEVELS

THE THERMO TOWER. A NEW GENERATION OF COMPACT FOOD TRANSPORTATION TROLLEYS. POWERFUL IN HANDLING, COMFORT AND SAFETY.

Through innovative features, the mobile front loaders make loading and unloading easier, offer a shortened preparation time and greater product performance.

The sophisticated stainless steel construction offers excellent hygiene standards and supports compliance with applicable HACCP guidelines.

Depending on the area of application, choose upon four product variants: storage, keeping warm, keeping cool or a combined variant keeping warm and cold. Make sure you get the best functionality, a stylish design and thought-out details.





TOP FEATURES AS STANDARD

THESE TOP FEATURES ARE INCLUDED WITHIN EACH THERMO TOWER. FOR BEST QUALITY AND HIGHEST FUNCTIONALITY.



SAFE AND SPACE SAVING
270°swiveling door with magnet for fixing. Comfortable loading and unloading. No additional space required.



CLEANED UP
Power cable perfectly placed on the back of the device. No risk of stumbling*.



OPTIMAL CLEANING
Slightly inclined inner floor for the drainage of dirty or condensed water. Removable joint sealing.



SAFE STORAGE
Additional GN boxes or trays can be stowed and transported in a non-slip manner thanks to surrounding railing. Comfortable guiding of the trolley from all sides.



IMPACT PROTECTION
All around damping bumpers made of high quality polyamide. Protection of trolley and surroundings.



MOBILITY AND HOLD
Two steering castors with brakes at the front, two swivel castors convertible to fixed ones at the rear. Easily movable on different floors.



SAFE CLOSURE
Quick-locking device: opening and closing with one hand. Additional security sealing possible. For added security during transport.

* not included in the device version „neutral“

THERMO TOWER HOT

CLEAR RECOMMENDATION WHEN KEEPING YOUR FOOD WARM.

The new circulating air heater guarantees temperature distribution and stable temperature preservation even during longer transport and downtimes. A safe and hygienic solution.



FAST AND UNIFORM

Circulating air heating for quick and optimal heat distribution. Heating up with an empty compartment in just 10 minutes. Heating output: +30 °C till +90 °C

STEAM REMOVAL

Breather flap for continuous vapor purge to maintain the quality of your dishes. Variably adjustable.



TT 144/14 H and TT 200/20 H

Can be used for various GN containers and trays. For details, please check chart.



BE INFORMED AT ANY TIME

Digital and analogue thermometer to check the internal temperature. Analogue display without power supply.



QUICK SET

Touch display for even easier temperature input.

THERMO TOWER NEUTRAL – WITHOUT HEATING OR COOLING FUNCTION

A good choice if the food does not need to be kept warm or cool. Includes: Well thought-out details for the highest demands on functionality, comfort and safety.

- 270° swiveling door
 - surrounding railing
 - impact protection
 - quick-locking device
 - two steering castors with brakes at the front, two swivel castors convertible to fixed ones at the rear.
- Easily movable on different floors.

TT 144/14 N and TT 200/20 N

Can be used for various GN containers and trays. For details, please check chart.

THERMO TOWER COLD

COOL SOLUTION FOR THE SAFE TRANSPORT AND STORAGE OF REFRIGERATED FOOD.

The new circulating air cooling guarantees temperature distribution and stable temperature preservation even during longer transport and downtimes. A safe and hygienic solution.



TT 144/14 C and TT 200/20 C

Can be used for various GN containers and trays. For details, please check chart.



WELL PLACED

Integrated door front for better hygiene. Better protected against dirt.



FAST AND UNIFORM

Circulating air cooling for quick and uniform refrigeration. Cooling output: +2 °C till +10 °C



CLEAN SOLUTION

Drainage: Condensed water is discharged back to the evaporator. Usage space and floor remain dry.



BE INFORMED AT ANY TIME

Digital and analogue thermometer to check the internal temperature. Analogue display without power supply.



QUICK SET

Touch display for even easier temperature input.

THERMO TOWER COMBI HOT/COLD

THE DOUBLE SOLUTION WHEN KEEPING WARM AND COOL SIMULTANEOUSLY.

The new circulating air heating as well as cooling guarantee temperature distribution and stable temperature preservation even during longer transport and downtimes.



TWO IN ONE

Two completely separate compartments for simultaneous transport of hot and fresh food. Keep warm and cool in one device.



FAST AND UNIFORM

Circulating air heating for quick and optimal heat distribution. Heating up with an empty compartment in just 10 minutes.

Heating output: +30 °C till +90 °C

Circulating air cooling for quick and uniform refrigeration.

Cooling output: +2 °C till +10 °C



TT 95+55/9+5 HC

Can be used for various GN containers and trays. For details, please check chart.



STEAM REMOVAL

Breather flap for continuous vapor purge to maintain the quality of your dishes. Variably adjustable.



CLEAN SOLUTION

Drainage: Condensed water is discharged back to the evaporator. Usage space and floor remain dry.



BE INFORMED AT ANY TIME







Digital and analogue thermometer to check the internal temperature. Analogue display without power supply.








QUICK SET

Touch display for even easier temperature input.

OVERVIEW OF VARIANTS

					
THERMO TOWER HOT 14/20					
83000.53934	TT 144/14 H	53,5 x 79,5 x 129,5	144	66	3 x GN 1/1, 20 cm + 2 x GN 1/1, 4 cm
83000.53937	TT 200/20 H	53,5 x 79,7 x 162,3	200	80	5 x GN 1/1, 20 cm
THERMO TOWER COLD 14/20					
83000.53933	TT 144/14 C	53,5 x 79,5 x 146,5	144	88,5	3 x GN 1/1, 20 cm + 2 x GN 1/1, 4 cm
83000.53936	TT 200/20 C	53,5 x 79,7 x 178,3	200	135	5 x GN 1/1, 20 cm
THERMO TOWER NEUTRAL 14/20					
83000.53935	TT 144/14 N	53,5 x 79,7 x 129,3	144	65	3 x GN 1/1, 20 cm + 2 x GN 1/1, 4 cm
83000.53938	TT 200/20 N	53,5 x 79,7 x 162,3	200	75	5 x GN 1/1, 20 cm
THERMO TOWER COMBI HOT/COLD 14					
83000.53926	TT 95+55/9+5 HC	59,0 x 79,5 x 156,0	95+55	106	2 x GN 1/1, 20 cm + 1 x GN 1/1, 4 cm; 1 x GN 1/1, 20 cm + 1 x GN 1/1, 4 cm

				
THERMO TOWER HOT 14/20				
83000.53934	14 slides, each with about 5,5 cm distance	+30 °C to +90 °C	220-240V 50/60Hz	stainless steel 18/10
83000.53937	20 slides, each with about 5,5 cm distance	+30 °C to +90 °C	220-240V 50/60Hz	stainless steel 18/10
THERMO TOWER COLD 14/20				
83000.53933	14 slides, each with about 5,5 cm distance	+2 °C to +10 °C	220-240V 50/60Hz	stainless steel 18/10
83000.53936	20 slides, each with about 5,5 cm distance	+2 °C to +10 °C	220-240V 50/60Hz	stainless steel 18/10
THERMO TOWER NEUTRAL 14/20				
83000.53935	14 slides, each with about 5,5 cm distance	-	-	stainless steel 18/10
83000.53938	20 slides, each with about 5,5 cm distance	-	-	stainless steel 18/10
THERMO TOWER COMBI HOT/COLD 14				
83000.53926	9+5 slides, each with about 5,5 cm distance	+30 °C to +90 °C +2 °C to +10 °C	220-240V 50/60Hz	stainless steel 18/10

BEST QUALITY ALSO IN CARE AND SERVICE. RELY ON COMPETENT SUPPORT: BEFORE, DURING AND AFTER PURCHASE.

BEST
CONSULTING

STRONG
SERVICE



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