

S E R V I N G T R O L L E Y S



**Animo**<sup>®</sup>

J, S, C, JR, ST, SK VL

# Serving trolleys

*A cup of coffee or tea enhances a moment of relaxation, any time, anywhere. A mobile service brings that break right to the customer. Animo has an extensive range of mobile serving combinations which are practical, flexible and unrestricted in use. They take quality freshly brewed coffee and tea to wherever the customer wants it.*

## Trolleys type J, S and C

The open style of the trolleys in these ranges is designed to make them ideal for transporting hot beverage containers of all sorts. On the lower shelf there is ample space for thermos jugs, etc. The serving

trolleys are equipped with two castors (one with a brake) as a standard feature. A drip tray in the top plate and centring shoulders for the placement of containers are also standard features of the trolleys.



*There is a possibility to fit the top surface with a fixing ring instead of centring shoulders.*



*Serving trolleys type J and S can be supplied with a drawer at the rear of the trolley (at a small surcharge). The top is fitted with centring shoulders for the placement of containers.*

## Trolleys type JR and ST

The trolleys in this range are fitted with sliding rails for stainless steel trays. They offer ample space for cups, saucers, jugs, bowls, etc. These trolleys are large and versatile and, with a few accessories, can be easily converted for use as a multi purpose mobile buffet. The trolleys in this range are closed on three sides and are fitted with drip trays.



The trolleys can be fitted with up to 2 lift-up side panels.



Spoon holder and bottle holder.



JR



ST



SK 10 VL

SK 15 VL

SK 20 VL



Ergonomic push/pull bracket.



Saucer holder and waste-bin.



Extendible girders.

## Trolley range type SK VL

These serving trolleys are especially designed for the transportation of rinsing baskets for plates and dishes. Each basket takes up to about 30 cups and saucers. The tubular frame has fittings so that removable trays, rinsing baskets and drawers can be placed at any height. The rinsing baskets can be taken directly to and from

the dishwasher. This will save you time and it eliminates unnecessary lifting. The trolleys are provided with an ergonomic push/pull bracket, which enable you to manoeuvre the trolleys effortlessly. The open construction of the undercarriage keeps the overall weight down.



Thermos jug on serving tray (SK 15 VL).

## User friendly... and reliable

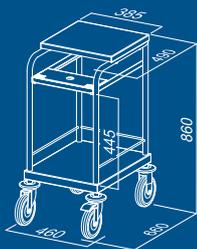


For central coffee and tea making in the hotel and catering business, companies and institutions, Animo has developed a system with serving trolleys. Coffee/tea is brewed with the help of continuous flow water boilers. The coffee/tea is made directly into containers which are already in position on the serving trolley. This system is ergonomically correct, since the full containers do not have to be lifted on the trolleys. The containers are available in various capacities, so that the quantity of coffee/tea can be geared exactly to the size of the various departments. The serving trolleys have space for crockery and ingredients, etc. With the Animo serving trolleys, you can serve quickly and efficiently.



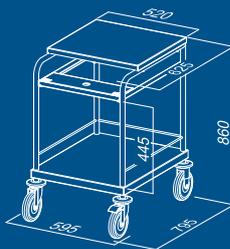
# Technical details

## Trolleys type J, S and C



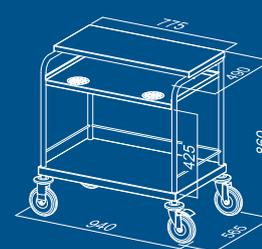
### Trolley type J (Article no. 60004)

- A simple efficient trolley for the transportation of 1 container type CE/CI 4 to 20 ltr. or type CNe/i 5 to 10 ltr.
- Optional drawer and drawer lock.



### Trolley type S (Article no. 60006)

- The specifications of this trolley are the same as those of serving trolley type J.
- Suitable for the transportation of 1 container type CE/CI 4 to 25 ltr. or type CNe/i 5 to 20 ltr.
- Optional drawer and drawer lock.



### Trolley type C (Article no. 60001)

- Robust trolley for the transportation of 2 containers type CE/CI 4 to 20 ltr. or type CNe/i 5 to 10 ltr.

## Trolleys type JR and ST



### Trolley type JR (Article no. 60002)

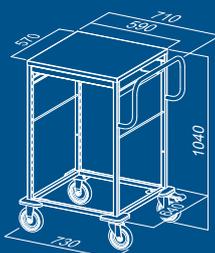
- Capacity containers: 1x CE/CI 4 to 12 ltr. or type CNe/i 5 to 10 ltr.
- Capacity cups and saucers: abt. 96 stackable.
- Serving tray stainless steel: maximum 5.
- Drawer: maximum 1.



### Trolley type ST (Article no. 60005)

- Capacity containers: 1x CE/CI 4 to 20 ltr. or type CNe/i 5 to 10 ltr.
- Capacity cups and saucers: abt. 160 stackable.
- Serving tray stainless steel: maximum 11.
- Drawer: maximum 1.

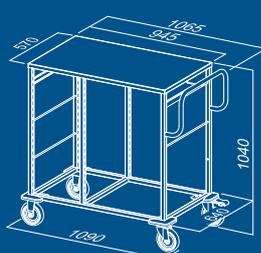
## Trolley range type SK VL



### Trolley type SK 10 VL (Article no. 60035)

The basic trolley is supplied with an extendable worktop. The following accessories are available for the SK 10 VL:

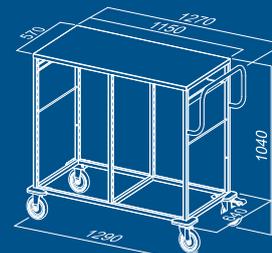
- drawer (max. 1).
- slide drawer for rinsing basket (max. 6).
- optional: electric motor.



### Trolley type SK 15 VL (Article no. 60036)

This trolley consists of a narrow and a wider part, in which can be placed among other things:

- drawer (max. 1 large and 1 small).
- slide drawer for rinsing basket (max. 6).
- optional: electric motor.



### Trolley type SK 20 VL (Article no. 60037)

This trolley has two compartments of different widths for fitting the following elements:

- drawer (max. 2 large).
- slide drawer for rinsing basket (max. 12).
- optional: electric motor.



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