

ROLLYTERM

The heated holding cabinet
right for you



EMAINOX
PROFESSIONAL FURNISHING SYSTEMS

Rollyterm is the Emainox heated holding cabinets range and is an essential element for anyone who works in the catering industry: restaurants, canteens, banquet and catering companies.

This heated holding cabinet optimises time and work, by ensuring that the food is kept at an optimal serving temperature and is preserved in such a way that it can be prepared in a fully efficient and safe manner. This way, the stress and confusion that can occur during peak hours is avoided.

Rollyterm guarantees:

- Organisation and optimisation while it is being used
- Food that is at a safe-serving temperature for each course
- Less stress for the kitchen staff
- Shorter waiting times for your dining guests
- Customer satisfaction in terms of service and the quality of your culinary creations

With Rollyterm, your dishes will always seem like they are fresh out of the oven or off the stove!



P1-P2-P3 Parameter setup

P4 Steam function

P5 Warming function

P6 On/Off





Pressed single-piece guide rails



Digital control panel



New ergonomic handle

FLEXIBLE

Both the wheel and feet versions of the Rollyterm models do not need to be connected to a water mains in order to work, as they have a built-in water container. The wheel version is the perfect solution for all types of outdoor kitchens and catering businesses.

PERFECT DISHES

The forced ventilation uniformly maintains the climate desired by the chef throughout the entire unit. The humidification system and the different modes of use ensure that almost all kinds of food are preserved to a high standard.

EASY TO USE

The clear and easy-to-use digital control panel lets you store up to 9 humidification programmes, whilst ensuring that it can easily and efficiently be used by any member of kitchen staff.

EASY TO CLEAN

The internal walls are fitted with pressed single-piece guide rails and a bottom shelf with a spill guard; these ensure that your Rollyterm can be easily and efficiently cleaned.

WIDE RANGE

The range of Rollyterm models can adapt easily to any requirements. In fact, Emainox offers various solutions so that you choose the product that best suits your requirements, such as compact models with a 7GN 1/1 capacity or bigger ones with a 48GN 2/1 capacity. Whether you are a small restaurant or a large commercial kitchen, the Rollyterm range will have the perfect solution for you!

TECHNICAL DATA

- Made of AISI 304 stainless steel (18/10)
- Different use modes (ventilation, hot air ventilation, hot air and humid ventilation)
- Forced ventilation to keep the same conditions throughout the entire compartment
- Programmable humidication mode which adjusts the amount of water mist that is produced
- Bottom shelf with a spill guard so that the unit can be spotlessly cleaned after use
- Digital control tools for checking temperature and humidity
- Memory with 9 humidication programmes
- Push handles (in the Cargo models)
- Protective plinth provided with the wheel versions
- Supply voltage: 230V 1F+N (50Hz)
- Power cable
- Hinged doors
- Inner walls with pressed single-piece guide rails and a distance of 55 mm between each rack rail



Model	Dimensions (LxPxH)	No. of doors	Tray capacity	No. of heating elements	Heating element power (kW)	Total power (kW)	Weight [Kg]
UC7GN1/1R	525x820x770	1	7 GN1/1, H=40mm	1	1,1	1,2	55
UC7GN2/1R	730x940x770	1	7 GN2/1, H=40mm	1	1,1	1,2	85
UCDUAL14GN1/1R	990x820x770	2	14 GN1/1, H=40mm	2	2,2	2,4	105
EX13GN1/1R	525x820x1130	1	13 GN1/1, H=40mm	1	1,4	1,5	75
EX13GN2/1R	730x940x1130	1	13 GN2/1, H=40mm	1	1,4	1,5	120
EXDUAL26GN1/1R	990x820x1130	2	26 GN1/1, H=40mm	2	2,8	3,0	140
EXDUAL26GN2/1R	1400x940x1130	2	26 GN2/1, H=40mm	2	2,8	3,0	230
CA26GN1/1R	525x820x1840	1	25 GN1/1, H=40mm	1	2,1	2,2	105
CA26GN2/1R	730x940x1880	1	25 GN2/1, H=40mm	1	2,1	2,2	175
CA26GN1/1R-2P	525x820x1840	2	24 GN1/1, H=40mm	1	2,1	2,2	107
CA26GN2/1R-2P	730x940x1880	2	24 GN2/1, H=40mm	1	2,1	2,2	177
CADUAL52GN2/1R-4P	1400x940x1880	4	48 GN2/1, H=40mm	2	4,2	4,4	330

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