



DC Di Candia Ruote  
Made in Italy

Monolithic heat resistant Ditherm® wheel

**DITHERM® MTW**  
**TERMOTEX®**



PREMIUM QUALITY



MADE IN ITALY



**+300°C** **-40°C**

Since 1959 the wheels for bakery trolleys



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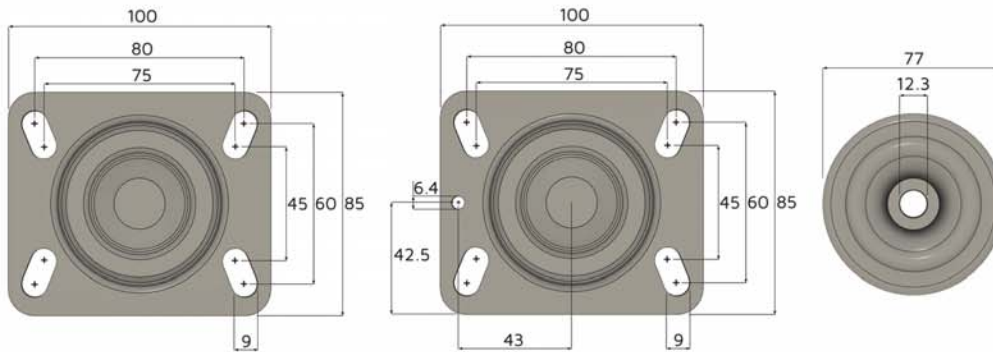
**DITHERM® MTW**  
**TERMOTEX®**

**Features :**

- Hardness 90 Shore D
- Wheel made with special Ditherm® monolithic compound
- High load capacity, mirror high resistance finished
- Food grade material and food contact safe
- Swivel top plate, bolt hole and fixed Stainless Steel
- Swivel top plate, bolt hole and fixed Galvanized steel bracket
- Maintenance free
- Available with front total brake

**Technical details :**

- Available bearings : Plain, HQS selflubricating bushes, HT ball bearings
- Wheel diameter from 80 to 200 mm (3" to 8")
- Load capacity from 170 to 520 Kg (374 to 1146 lbs)
- Wheel life may vary depending on the roughness of the floor
- Temperature resistant **-40°C +300°C (-40°F +572°F)**



**Bushes and bearings**



Stainless Steel bush, used for simple plain bore wheel assembly.



Stainless Steel bush, coated with HQS self-lubricating material. It is produced by DC and provides higher performances than the commonly used teflon or PTFE.



Double HQS self lubricating bushes, coupled to the wheel and rolling on Stainless Steel axle bush, it prevents the contact of the wheel hub with the fork, avoiding the risk of noisy or frictions.



Double special ball bearing, resistant to temperatures, double shielded and free from maintenance or re-lubrication. It is oxydation resistant and food safe, providing the best rolling and load capacity.



In compliance to the latest and strictest regulations 05/2011 on allowed materials for food industry wheels and castors and food processing equipments, our Ditherm Ditherm MTW | Termotex is already 100% free from phenolic compounds.

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