

## Mobile bain-marie with cooling GN 2/1

P/N: 0129470-1 | SPA/K 2GN DW



Similar to illustration, technical modifications reserved. Without decoration.

## **Technical data**

Payload: 84 Capacity: 365 W **Cooling capacity:** 340 W Supply voltage: 220 V **Nominal current:** 1,6 A **Protection class:** Class I Frequency: 50 Hz Weight: 54 kg Width: 970 mm Depth: 695 mm Height: 900 mm

Mobile bain marie with active static cooling for transport and delivery of cold dishes in GN containers or of individually packaged cold meals and drinks.

Trolley in robust, self-supporting and hygienic design, made of high-quality stainless steel. Closed design with a seamless and jointless welded and fully insulated pan. Pan holds a GN 1/1-200 or smaller container. Residue-free emptying of well, thanks to special inclination of base, using 1/2" ball valve to be operated from the exterior. Drain tap protected against inadvertent opening, setting can easily be seen even from a distance. Active cooling by cooling aggregate located underneath the pan; cooling unit comprises CFC-free refrigerant and all-round tubing to ensure a high cooling capacity. Electronic temperature control with fixed settings made at the factory, frontal operation using On/Off switch with integrated indicator light. Current supply on the underside of cooling aggregate via dimensionally stable and extractable spiral cable with angle plug and hanger. Welded frame rack made of square tubes with welded, continuously-folded shelf with continuous profile edge in trolley base. Four massive polyethylene disc bumpers at the bottom and two polymer corner bumpers at the upper corners of the structure that serve as bumpers and very effectively protect the equipment on all sides as well as building-side walls from being damaged, with integrated, ergonomically-shaped push bars. Trolley runs on 4 swivel casters of which 2 with total locks, Ø 4.9" (125 mm), with pin fastening.

Time and date of the request: 30.12.2025, 18:56:29

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