



# Mobile bain-marie with tubular heating element

## 1×GN 1/1



*Similar to illustration, technical modifications reserved. Without decoration.*

### Technical data

<b>Payload:</b>	55 kg
<b>Capacity:</b>	700 W
<b>Supply voltage:</b>	220 V
<b>Nominal current:</b>	3,0 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50 Hz
<b>Weight:</b>	24 kg
<b>Width:</b>	677 mm
<b>Depth:</b>	604 mm
<b>Height:</b>	900 mm

Mobile bain marie in heated design for transport and delivery of prepared dishes in GN containers.

Trolley in robust, self-supporting and hygienic design, made of high-quality stainless steel. Closed design with seamless and jointless welded, fully insulated well, for wet and dry heating, with deep-drawn fill level marking for wet heating. Well holds one 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. Heated by stainless steel tubular heating elements, operated on the face side using On/Off switch with integrated indicator light, thermostat-controlled via a continuously variable, ergonomically-shaped temperature controller that is easy to read even from a distance, with temperature limiter as per VDE. Current supply via dimensionally stable and extractable spiral cable with angle plug and hanger on the rear. 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.

The Hupfer mobile bain marie SPA EB-1 has two push handles installed on the corners of the unit to ensure optimal handling properties. The ergonomically shaped push handles also guarantee effective protection against injuries to the hands. The installation height of 900 mm is the standard working height in food

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