

## Mobile bain-marie with tubular heating element 4×GN 1/1

### Technical data



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

<b>Payload:</b>	220 kg
<b>Capacity:</b>	2800 W
<b>Supply voltage:</b>	220 V
<b>Nominal current:</b>	12,0 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50 Hz
<b>Weight:</b>	59 kg
<b>Width:</b>	1622 mm
<b>Depth:</b>	677 mm
<b>Height:</b>	900 mm

Heated mobile bain-marie for transporting and dispensing prepared food in GN containers.

Heated mobile bain-marie for transporting and dispensing prepared food in GN containers. High-quality stainless steel trolley in stable, self-supporting and hygienic design. Enclosed design with seamlessly welded, fully insulated wells, can be heated wet or dry, with deep drawn level indicator for wet heating. Each well can hold a GN 1/1-200 or smaller container. The wells are specifically sloped at the bottom so that they can be completely drained via an externally adjustable 1/2" ball valve. Drain cock protected from accidental opening, each setting easily visible even at a distance. Heated by stainless steel tubular heating element, can be operated at the front via on/off switch with integrated indicator light and thermostatically controlled by variable, ergonomically designed temperature controller, also easily seen at a distance, with temperature limiter as per VDE. Power supplied by a sturdy retractable helix cable with angle plug and holder on the back. Firmly welded frame made of rectangular tube with welded-on shelf with all-round edged downfold, with board with circumferential profile edge all round the bottom of the trolley. Four solid polyethylene disc bumpers at the bottom and two polymer corner bumpers on the top of the body with integrated, ergonomically designed push handles, for all-round collision protection of the device and walls. Mobile trolley with 4 swivel castors, including 2 with total brakes, ø 125 mm, with pin fixing.

The Hupfer mobile bain marie SPA EB-4 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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**HUPFER**

we make work flow

distribution.

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