

Mobile bain-marie with foil heating 3×GN 1/1

P/N: 0164207 | SPA 3EB FH

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Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Capacity:	3 × Behälter GN 1/1-200 oder kleiner
Payload:	165 kg
Capacity:	2100 W
Supply voltage:	220 V
Nominal current:	9,0 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	45 kg
Width:	1274 mm
Depth:	677 mm
Height:	900 mm

Foil-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, with deep drawn level indicator. 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 energy-efficient foil heaters with optimal heat conduction. Reduces heating time for water temperature of 90 °C to max. 30 minutes with radiant heat of approx. 35 °C on the outer housing. Heaters can be operated on the front via on/off switch with integrated indicator light and separately 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 SPTW EB-3 FH features the use of foil heating elements, which significantly reduce the heating time while providing the same output, as well as reducing the heat emitted by the outer

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housing and thereby allowing considerable savings in energy costs in the long term. The two push handles installed on the corners of the unit 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 distribution.

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