

Mobile bain-marie with tubular heating element

3×GN 1/1



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload:	165
Capacity:	2100 W
Supply voltage:	220 V
Nominal current:	9,0 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	46 kg
Width:	1235 mm
Depth:	677 mm
Height:	900 mm

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

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 side 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 left narrow side. 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 for all-round protection of the device and walls from damage. There is an additional bumper with integrated finger grip above the controls. Trolley on 4 swivel castors, including 2 with total brakes, \varnothing 125 mm, with pin fixing.

The Hupfer mobile bain marie SPA EB-3 LS is specially equipped with a recessed grip above the operating elements on the long side, and a power feed installed on the front side, for use at docking counters. The installation height of 900 mm is the standard working height in food distribution.

Time and date of the request: 11.04.2026, 13:16:53 *All information / dimensions are approximate, technical changes reserved. © Hupfer*