

## Mobile bain-marie with tubular heating element 3×GN 1/1



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

### Technical data

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

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