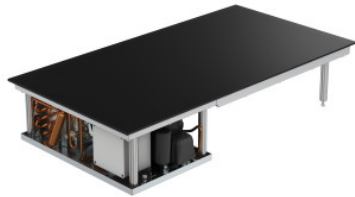


## Hot-Cold-Plate GN-2/1 sintered ceramic top with cooling unit built-in unit, without frame

### Technical data



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

<b>Payload:</b>	18 kg
<b>Capacity:</b>	1840 W
<b>Cooling capacity:</b>	340 W
<b>Supply voltage:</b>	220 V
<b>Nominal current:</b>	8,0 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50 Hz
<b>Weight:</b>	32 kg
<b>Width:</b>	659 mm
<b>Depth:</b>	530 mm
<b>Height:</b>	200 mm

Hot and cold plate for the presentation and serving of hot and cold food. Device for installation in a counter or mobile bain marie.

High-quality stainless steel unit in stable, self-supporting and hygienic design. A hot and cold plate with a cover plate that ensures optimum temperature distribution due to its excellent temperature distribution is integrated in the cover. The use of a control system with digitally programmable temperatures and compressor cooling technology on the one hand and self-regulating PTC heating elements with a short heat-up phase and a constant linear temperature curve on the other hand additionally enables a fast change between cold and hot operation in the range from -5°C to +140° C.