

Therma Dry heated well for gantry lamp modules GN 3/1

HUPFER
we make work flow

Technical data



Similar to illustration, technical modifications reserved. Without decoration.

Payload:	45
Capacity:	1020 W
Supply voltage:	230 V
Nominal current:	4,4 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	63 kg
Width:	1200 mm
Depth:	635 mm
Height:	400 mm

The Therma Dry food warmer is used for the storage and transport of hot dishes under optimal temperature conditions. The Therma Dry food warmer allows for efficient organisation and distribution of meals in catering businesses.

The Hupfer Therma Dry food warmer offers an innovative solution for the storage and transport of hot meals in catering establishments. The ergonomic filling flap allows for effortless loading, which increases efficiency in meal preparation. Thanks to the infrared heating technology, the food warmer ensures even heat distribution, optimally preserving the quality of the dishes. Made from high-quality stainless steel, the Therma Dry guarantees long-lasting use and easy cleaning to meet the highest hygiene standards. The robust construction ensures stability and load-bearing capacity, even under demanding conditions. Choose the Hupfer Therma Dry food warmer for efficient organisation and distribution of your meals!

- ergonomic loading flap allows for effortless filling and improves efficiency in food preparation
- infrared heating technology ensures even heat distribution and maintains food quality
- high-quality stainless steel guarantees long-lasting use and easy cleaning for optimal hygiene

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- robust construction ensures high stability and load capacity under demanding conditions