

Therma Dry Basic heated well GN 3/1

P/N: 8900475 | WHW TDB mTr GN 3/1 - 400

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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: | 47 kg |
| Width: | 1055 mm |
| Depth: | 596 mm |
| Height: | 416 mm |

The Therma Dry Heated Well facilitates the storage and distribution of food, ensuring optimal temperature maintenance for serving. The Therma Dry Heated Well also supports user-friendly handling, enhancing the efficiency of self-service operations.

The Therma Dry Heated Well from Hupfer Metallwerke GmbH & Co. KG is an essential solution for food storage and distribution in commercial catering. This innovative product features advanced infrared heating technology, ensuring even and efficient heat distribution that optimally tempers food for serving. Designed for self-service operations, the Therma Dry Heated Well promotes user-friendly handling, enhancing efficiency in busy hospitality environments. The robust stainless steel construction guarantees durability and meets the highest hygiene standards, while hygienic surfaces simplify cleaning, ensuring a safe and clean environment. With its modern design, the Therma Dry Heated Well integrates seamlessly into any commercial kitchen, adding to the visual appeal of buffets. Elevate your food service experience with this stylish and functional solution.

- Infrared heating technology ensures even and efficient heat distribution, optimally tempering food.
- Suitable for self-service, it allows for user-friendly handling and promotes a smooth operation in the hospitality sector.
- Stainless steel ensures a durable and robust construction that meets the

Time and date of the request:
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highest hygiene standards.

- Hygienic surfaces make cleaning easier and provide a safe and clean environment.
- Modern design integrates seamlessly into any commercial kitchen and enhances the attractiveness of the buffet.

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