

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

Показан пример без декоративных элементов, точность технического описания не гарантируется.

Технические характеристики

Полезная нагрузка:	165
Мощность:	2100 W
Входное напряжение:	220 V
Номинальный ток:	9,0 A
Класс защиты:	Class I
Частота:	50 Hz
Масса:	46 кг
Ширина:	1235 мм
Глубина:	677 мм
Высота:	900 мм

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.

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