

Incounter plate dispenser unheated closed Ø190-260

HUPFER
we make work flow

Технические характеристики



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|-----------------|--------|
| Масса: | 6 кг |
| Ширина: | 400 мм |
| Глубина: | 400 мм |
| Высота: | 651 мм |

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

Hupfer offers a solution for efficient storage and organisation of plates in a closed stacking shaft. The design allows for easy handling and ensures a structured distribution of the dishware.

Discover the built-in plate stacker closed Ø190-260 from Hupfer – the perfect solution for your catering needs! This high-quality plate stacker made of robust stainless steel offers a hygienic and stable construction. The adjustable stacking shaft effortlessly accommodates round plates with a diameter of 190 to 260 mm. Thanks to the closed design and the plastic-coated rod construction, your tableware remains free from discolouration. The manually adjustable spring system guarantees a consistent output height, while the practical cleaning opening allows for easy maintenance. Optimise your logistics in the catering sector and create order with Hupfer's built-in plate stacker – for an efficient and stylish serving solution!

- Adjustable stacking shaft** - Adapts to different plate sizes from Ø 190 to 260 mm, allowing for flexible use.
- Hygienic stainless steel construction** - Robust and durable materials ensure high hygiene standards in the catering industry.
- Enclosed design** - Prevents the ingress of dirt and ensures a clean environment during operation.
- Tool-free adjustable dish guides** - Easy adjustment without additional tools,

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Incunter plate dispenser unheated closed □190-260

saving time and effort during use.

- **Manually adjustable spring system** - Ensures a consistent output height, facilitating the serving of plates.
- **Easy cleaning options** - Cleaning from above and through a special opening ensures efficient maintenance and hygiene.