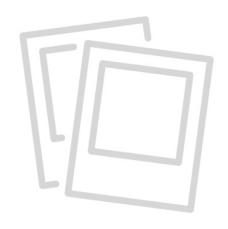


Incounter plate dispenser unheated closed **190-260**



Технические характеристики

Macca: 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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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.