

Incounter plate dispenser, heated

P/N: 0161840 | EB-TE H

HUPFER
we make work flow



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

| | |
|--------------------------|---------------------------------------|
| Capacity: | bis zu 60 Teile o. Haube, 70 m. Haube |
| Payload: | 55 kg |
| Capacity: | 600 W |
| Supply voltage: | AC 220-230 V |
| Nominal current: | 2,6 A |
| Protection class: | Class I |
| Frequency: | 50/60 Hz |
| Weight: | 13.549 kg |
| Width: | 400 mm |
| Depth: | 400 mm |
| Height: | 820 mm |

Plate dispenser for installation into a worktop, for storing \varnothing 7.5-10. 2" (190-260 mm) round plates in a statically heated stacking compartment.

Dispenser in robust and hygienic design, made of high-quality stainless steel. Closed design for installation from above with shelf frame. Open stacking compartment and one stacking platform in plastic-coated rod design to prevent crockery discolourations. Stacking compartment with three plastic-coated crockery guides, variably adjustable without tools. Consistent output height thanks to manually adjustable stainless steel tension spring system. Easy cleaning of stacking compartment from above and via a cleaning opening in the base plate. Reduced temperature losses and heating time thanks to cover hood made of polycarbonate with 3-point locking mechanism. Heating through stainless steel tubular heating element, infinitely variable using thermostat toggle switch on the equipment, with temperature limiter as per VDE. Current supply via a connecting cable set consisting of two connecting cables with earthed plug and equipment plug and an On/Off switch with integrated indicator light as disconnecter.

The Hupfer incounter plate dispenser EBR-TE/H 19-26 has an adjustable guide that protrudes 57 mm above the support frame and which can be fixed in a base plate, and the use of non-rusting stainless steel springs that are easy to insert and remove provides optimal adjustment options for different crockery diameters and loads. The vertical installation of the three heating elements ensures a particularly uniform distribution of heat. The on/off switch can be conveniently integrated into the worktop and requires a cut-out measuring 30 x 22 mm.

Time and date of the request: 28.04.2025, 19:09:20 *All information / dimensions are approximate, technical changes reserved. © Hupfer*