

## Food transport trolley with wells

P/N: 0162946 | SPTW 3EB 3WF



*Similar to illustration, technical modifications reserved. Without decoration.*

### Technical data

<b>Capacity:</b>	3 × GN 1/1-200 + 15 × GN 1/1-65
<b>Modular dimension:</b>	75 mm
<b>Insertion type:</b>	Lengthwise insertion
<b>Temperature range:</b>	analogue controller, stepless
<b>Payload:</b>	140 kg
<b>Capacity:</b>	3450 W
<b>Supply voltage:</b>	AC 220-230 V
<b>Nominal current:</b>	15.00 A
<b>Protection class:</b>	Klasse 1
<b>Frequency:</b>	50-60 Hz
<b>Weight:</b>	102.643 kg
<b>Width:</b>	1317 mm
<b>Depth:</b>	700 mm
<b>Height:</b>	979 mm

Food transport trolley in heated design for transport, delivery and provisioning of prepared dishes in GN containers.

Trolley in robust, self-supporting and hygienic design, made of high-quality stainless steel. Closed design with cover folded on all sides and continuous raised perimeter. Fully insulated wells, seamless and jointless welded into the cover, for wet heating, with deep-drawn fill level marking. Each well holds one GN 1/1-200 container or smaller container. Residue-free emptying of well thanks to special inclination of well via separate drain and using 1/2" ball valve to be operated from the exterior. Drain tap protected against inadvertent opening, setting can easily be seen even from a distance. In base completely sealed by welding, heated cabinet compartments with deep-drawn shelf beads for provisioning of meals in GN containers or baskets. Double-walled and sound-insulated double-wing doors with a safely locking vice-action latch and continuous frame seal ensure together with a high-quality insulation and the thermal partition between the cabinet compartments and to the wells to minimise temperature losses even when used as cooling compartment with a cold storage plate. Heating of the wells through energy-efficient film heaters with optimum heat conduction. Reduced heating time to reach a water temperature of 194°F (90 °C) for max. 30 minutes, with a radiated heat at the outer housing of approx.

Time and date of the request: 04.07.2024, 00:19:35 *All information / dimensions are approximate, technical changes reserved. © Hupfer*

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95°F (35 °C). Heating of cabinet compartments through stainless steel tubular heating elements. Frontal operation of heaters using On/Off switch with integrated indicator light, separately thermostat-controlled via continuously variable, ergonomically-shaped temperature controllers that are easy to read even from a distance, with temperature limiter as per VDE. Current supply via dimensionally stable and extractable spiral cable with angle plug and dummy socket in switch plate. Four massive polymer corner bumpers at the bottom and two at the upper corners of the structure that serve as bumpers and very effectively protect the equipment on all sides as well as building-side walls from being damaged, with integrated ergonomically-shaped push bars. Trolley runs on 2 swivel casters with total locks, 2 fixed casters, fastened by means of screw-on plates and several screws.

The Hupfer food transport trolley SPTW 3EBH 3WF features the use of foil heating elements in the well area, which significantly reduce the heating time while providing the same output, as well as reducing the heat emitted by the outer housing and thereby allowing considerable savings in energy costs in the long term. Separate drainage channels running right up to the base shelf guarantee an uninterrupted discharge of water from the well. The cabinets feature a capacity up to 25% greater in comparison to other products (when 65 mm deep GN containers are placed in it). The spring locks on the hinged doors close securely, even when subject to rough treatment. Two push handles installed on the corners of the unit ensure optimal handling properties. The ergonomically shaped push handles also guarantee effective protection against injuries to the hands.

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