

Platform dispenser with convection heating 600 × 600 mm



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Capacity:	bis zu 306 Teile o. Haube, 372 m. Haube
Payload:	200 kg
Capacity:	2000 W
Supply voltage:	AC 220-230 V
Nominal current:	8,6 A
Protection class:	Class I
Frequency:	50/60 Hz
Weight:	92 kg
Width:	991 mm
Depth:	760 mm
Height:	1080 mm

Platform dispenser heated with convection heating, with height-adjustable platform for storing up to 16 stacks of \varnothing 5.5-11.8" (140-300 mm) round crockery items and rectangular crockery items with edge lengths of 6.3-10.6" (160-270 mm).

The Hupfer Platform Dispenser with Convection Heating 600 × 600 mm is the ideal solution for efficient crockery storage and warming in commercial catering environments. Crafted from high-quality stainless steel, this closed platform dispenser ensures durability and hygiene, making it perfect for busy food service operations. The convection heating system maintains optimal crockery temperatures up to 80°C, enhancing food safety and quality. With a height-adjustable platform, the dispenser accommodates up to 16 stacks of various round and rectangular crockery, maximising space efficiency. Ergonomic push handles improve handling and mobility, while robust swivel casters with total locks provide stability during use. Easy-to-clean compartments promote hygiene, while thermal insulation minimises heat loss, reducing energy costs. The Hupfer Platform Dispenser combines functionality, safety, and efficiency, making it an essential asset for any catering establishment.

- **High-quality stainless steel construction** ensures durability and hygiene, providing a long-lasting solution for food service environments.
- **Convection heating system** delivers consistent warmth, maintaining optimal

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we make work flow

- crockery temperatures up to 80°C for enhanced food safety and quality.
- **Height-adjustable platform** accommodates various crockery sizes, allowing for versatile storage of up to 16 stacks, optimising space efficiency.
 - **Ergonomically designed push handles** improve handling and manoeuvrability, ensuring safe operation and reducing the risk of hand injuries.
 - **Easy-to-clean stacking compartment** simplifies maintenance, promoting hygiene and operational efficiency in busy catering settings.
 - **Thermal insulation and cover hood** minimise temperature loss and heating time, enhancing energy efficiency and reducing operational costs.
 - **Robust swivel casters with total locks** provide stability and mobility, facilitating easy movement and secure positioning during use.

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