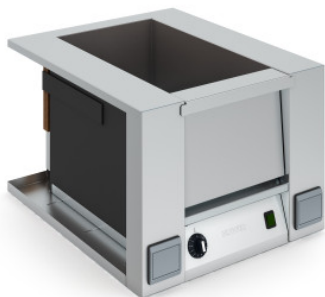


## Heated well Therma Dry GN 1/1

P/N: 8900301-01 | WHW TDE fWB mTr GN 1/1 - 400

### Technical data



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

<b>Capacity:</b>	340 W
<b>Supply voltage:</b>	AC 220-230 V
<b>Nominal current:</b>	1,5 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50/60 Hz
<b>Weight:</b>	22.242 kg
<b>Width:</b>	536 mm
<b>Depth:</b>	638 mm
<b>Height:</b>	400 mm

The Therma Dry warming basin for installation in a meal serving system is designed for dry heating to keep warm, present, and serve hot food components in GN containers up to 200 mm in height.

Bain-marie well completely made of stainless steel, interior with smooth surfaces and fully welded. The entire module is thermally insulated, with a double-walled access door on the operator's side with handle strip with folded edge. For ergonomic loading of the well, the access door is opened to the front, magnetic closing holds the door shut. For easy and hygienic cleaning of the interior, the access door can be removed without tools and reinstalled after cleaning. At the bottom of the well there is a glass ceramic plate installed using special adhesive with a heating cartridge with infrared lamps below. The heating energy reaches the food containers with almost no loss and ensures that the food is kept warm evenly in accordance with HACCP guidelines. The heating intensity of each well can be separately adjusted using a power control on the operator-side switch panel. The front switch panel with on/off switch and power control for regulating the heating intensity is recessed in relation to the front of the Therma Dry to protect it from damage. The heating cartridge and electrical components are easily accessible by removing the switch plate and can be easily replaced during servicing. The standard version of the Therma Dry controls the overhead infrared lamp in the separately specified gantry module in the same way for each GN field.

- Infrared heating technology allows for immediate use without preheating and efficient operation
- Tool-free removable loading flap makes the glass heating plate easily

Time and date of the request: 12.04.2025, 09:07:18 *All information / dimensions are approximate, technical changes reserved. © Hupfer*

## Heated well Therma Dry GN 1/1

P/N: 8900301-01 | WHW TDE fWB mTr GN 1/1 - 400

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we make work flow

- accessible and enables simple cleaning
- Even heating ensures a constant temperature level without residual cooking
- Infrared technology without pipe connections for free positioning
- Infrared technology allows for heating operation without water and high operational safety
- Low power consumption ensures efficient and sustainable operation

Time and date of the request:  
12.04.2025, 09:07:18

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