

Heated well Therma Dry island GN 5/1

P/N: 8900477 | WHW TDB mTr GN 5/1 - 400

HUPFER
we make work flow

Technical data



Similar to illustration, technical modifications reserved. Without decoration.

Payload:	120 kg
Capacity:	1700 W
Supply voltage:	AC 220-230 V
Nominal current:	7,5 A
Protection class:	Class I
Frequency:	50/60 Hz
Weight:	27.114 kg
Width:	2370 mm
Depth:	652 mm
Height:	423 mm

The Therma Dry Basic warming tray is designed for the presentation and serving of optimally heated dishes, even in self-service systems. The warming tray allows for user-friendly handling and promotes a smooth operation in the gastronomy sector.

The Hupfer Therma Dry food warming tray is the ideal solution for presenting and serving optimally tempered dishes in the hospitality sector. This high-quality warming tray made of robust stainless steel ensures the highest hygiene standards and a durable construction. The innovative infrared heating technology provides even and efficient heat distribution, ensuring that dishes are always served at the perfect temperature. The user-friendly operation promotes a smooth workflow, especially in self-service systems. With its modern design, the warming tray integrates harmoniously into any commercial kitchen and enhances the attractiveness of the buffet. Hygienic surfaces facilitate cleaning and guarantee a safe environment. Experience a new dimension of food presentation with the Hupfer Therma Dry warming tray!

- Infrared heating technology ensures even and efficient heat distribution, optimally tempering food.
- Suitable for self-service, it allows for user-friendly handling and promotes a smooth operation in the hospitality sector.
- Stainless steel ensures a durable and robust construction that meets the

Time and date of the request:
18.04.2025, 10:06:00

All information / dimensions are approximate, technical changes reserved. © Hupfer

Heated well Therma Dry island GN 5/1

P/N: 8900477 | WHW TDB mTr GN 5/1 - 400

HUPFER
we make work flow

highest hygiene standards.

- Hygienic surfaces make cleaning easier and provide a safe and clean environment.
- Modern design integrates seamlessly into any commercial kitchen and enhances the attractiveness of the buffet.

Time and date of the request:
18.04.2025, 10:06:00

All information / dimensions are approximate, technical changes reserved. © Hupfer