

## Product



## Therma Dry heated well GN-3/1 prepared for a heat gantry for installation

Dry-heated well for keeping food warm in Gastronorm containers up to 200 mm depth. Device for installation in a food serving system.

## Features

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Energy efficiency	No preheating. Low connection value.
Optimal food presentation	Constant temperature level. No post-cooking.
Ideal handling	Ergonomic loading by pushing in GN containers. No annoying water vapor.

## Usage & Capacity

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Capacity	3x GN-1/1
Max. container size	GN-1/1 - 200 mm

## Equipment

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### Construction Design

The Therma Dry is completely made of stainless steel, interior smooth-surfaced and seamlessly welded. The entire module is thermally insulated, with a double-walled loading flap with an edged handle on the operator side. For ergonomic loading of the container, the loading flap can be opened to the front, the closed state is achieved via a magnetic tumbler. For easy and hygienic cleaning of the interior, the loading flap can be removed without tools and replaced after the cleaning process. In the bottom of the basin there is a glass ceramic plate installed with special adhesive and with a heating cassette with infrared radiators underneath. The heating energy reaches the food containers almost without loss and ensures that the food is kept evenly warm in accordance with HACCP guidelines. The heating intensity of each well can be infinitely regulated using an energy regulator. The front control panel with on/off switch and energy regulator is set back from the front edge of the device to protect it from damage. The heating cassette and electrical components are easily accessible by removing the switch panel and can be replaced without difficulty in the event of servicing. As standard, the Therma Dry switches the overlying infrared radiator in the optional gantry analogously for each GN compartment. Optionally, the LED lighting in the gantry can be switched on and off via an additional on/off switch in group with the Therma Dry. There are two side panels with dummy sockets in stainless steel finish at the front for retrofitting 230 V sockets as connections for external devices.

## Technical Equipment

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### Heating technology

Heat generation		Infrared heater
Heating capacity	W	1020
Power consumption	kWh	0,969
Heat-up time per well	min.	0

### Control

Position	In the operator panel.
Control operation	On/off switch and energy regulator for setting the heating intensity for each GN field.

## Technical features

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### Dimensions (approx.)

Width	mm	1200
Depth	mm	635
Height	mm	405

### Weight & load capacity (approx.)

Weight, net	kg	59
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### Electrical connection

Electrical voltage	V	230
Electrical connected load	W	1020
Nominal current	A	4,5
Frequency	Hz	50 - 60
Protection class		IPX1

## Cleaning

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### Permissible cleaning methods

Manual cleaning	Suitable for manual, damp wipe cleaning. Smooth surfaces on the outside ensure easy and hygienic cleaning.
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### Permissible cleaning agents

Suitable for commercially available, grease-dissolving cleaning agents. Use according to the instructions of the cleaning agent manufacturer.

## Options for equipment

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### Heated/Light Gantry

#### Design

Horizon 1	Top frame made of closed sheet metal profiles with 90° angled glass pane 450/100 mm made of Horizon glass type. Height approx. 515 mm above worktop.
Horizon 2	Top frame made of 2 round tubes Ø 25 mm with 90° angled glass pane 450/100 mm made of Horizon glass type. Height approx. 515 mm above worktop.
Optima	Top frame made of round tube Ø 38 mm with curved glass pane, approx. 510 mm deep, made of Optima glass type. Height approx. 565 mm above worktop.

### Built-in module

Infrared emitter	Built-in module with innovative infrared reflector for heating food without scattering losses per GN compartment. Installed in the top housing of the thermal bridge. Temperature of the touchable surfaces of the thermal bridges max. 50 °C.
Infrared emitter & LED	Built-in module with innovative infrared and light reflector for heating food without scattering losses per GN compartment and LEDs for attractive presentation of cold food. Installed in the top housing of the thermal bridge. Temperature of the touchable surfaces of the thermal bridges max. 50 °C.
Heat output per infrared emitter	W 300
Light colour	K 3000

## Fabrikat

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Manufacturer	HUPFER Metallwerke GmbH & Co. KG
Model	WHB TD 3/1 mTR fWB EW1
Designation	Therma Dry heated well GN-3/1 prepared for a heat gantry for installation
Article-No.	8900303-01

## Dokument

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