

Heated well Therma Dry island GN 4/1

Технические характеристики изделия 8900476 | WHW TDB mTr GN 4/1 - 400

Технические характеристики



Показан пример без декоративных элементов, точность технического описания не гарантируется.

Полезная нагрузка:	96 kg
Мощность:	1360 W
Входное напряжение:	AC 220-230 V
Номинальный ток:	6,0 A
Класс защиты:	Class I
Частота:	50/60 Hz
Масса:	27.114 кг
Ширина:	2033 мм
Глубина:	652 мм
Высота:	423 мм

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

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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.

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