## HUPFER®

## **TEH-1-V18-33** HEATED SINGLE STACK PLATE DISPENSER

Mobile single stack plate dispenser in self-supporting and hygienic design, made of high-quality stainless steel. Features closed, smooth outer housing with thermal insulation through high-quality special insulation. Inner panelling on all sides, with high-quality mirror sheets for optimised energy usage. Open stacking compartment and stacking platform in plastic-coated rod design. Includes three crockery guides with plastic coating, variably adjustable without tools. Offers consistent output height thanks to manually adjustable stainless steel tension spring system. Easy cleaning of stacking compartment from above and via a cleaning opening in the base plate.

Temperature losses and heating time are reduced thanks to the cover hood made of polycarbonate with 3-point locking mechanism. Heated by a stainless steel tubular heating element, operated using On/ Off switch with integrated indicator light, thermostat-controlled via a continuously variable, ergonomically-shaped temperature controller that is easy to read even from a distance, with temperature limiter as per VDE. Current supply via dimensionally stable and extractable spiral cable with angle plug. A blank switch plate is provided as a plug park.

Fitted with four massive polymer corner bumpers, of which two at the upper corners of the structure that serve as bumpers and protect the equipment on all sides as well as building-side walls from being damaged, with integrated, ergonomically-shaped push bars. Dispenser runs on 4 x 125mm diameter swivel casters of which 2 with wheel locks, fastened by means of screw-on plates and several screws.

The Hupfer plate dispenser TEH-1-V18-33 has the lowest empty weight in comparison to other products, while two push handles installed on the corners of the unit ensure optimal handling properties. The ergonomically shaped push handles also guarantee effective protection against injuries to the hands of operators. The installation height of 900 mm is the standard working height in food distribution.



## DIMENSIONS

529D x 710W x 1072H mm

**POWER SUPPLY** 230 V AC 50 Hz 10A Single Phase (Plugged)

## **TECHNICAL DATA**

Connected Load : 0.90 kW

Temperature Range: 30 °C to 115°C

- Maximum Temp. of plates: 70 °C
- Length of the Connecting Cable: 1800 mm
- Thermoelectric supply: Tubular heating element
- Capacity: Up to 53 plates w/o cover, 61 with cover
- Maximum plate size capacity80 to 330 mm crockery

Net Weight of the Appliance: 30 kg

Protection: IPX4

Load Capacity: 70 kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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