

Cold food mobile bain marie with passive cooling for transport and delivery of cold meals in flat GN containers. Food serving trolley in robust, self-supporting and hygienic design, made of high-quality stainless steel. Features double-walled, closed cold food mobile bain marie in modular design, wall and doors insulated and CFC-free. Closed modular design with 3 x cut-outs for GN 1/1-65 containers in the top of trolley.

Underneath, open-top cabinet compartments with one upper loading each including one GN 1/1 cold storage plate. Cabinet compartments with deep-drawn shelf rails at the outer panels and L-shaped shelf rails at the middle panels for lengthwise insertion of GN 1/1-65 containers. Partitions in open design with one additional cold storage plate each and a removable condensate collection pan in the lower section. Offers a long-lasting cooling process with well-frozen cooling plates through free convection. Double-walled double-wing doors with continuous seal, lockable in open and closed positions.

A continuous polyethylene bumper strip at the bottom that is effective also with the doors open and two polymer corner bumpers at the upper corners of the structure that serve as bumpers to effectively protect the equipment on all sides as well as building-side walls from being damaged, with integrated, ergonomically-shaped push bars. Trolley runs on 2 x 125mm diameter swivel casters with locking brakes and 2 x 125mm diameter fixed casters, fastened by means of screw-on plates and several screws.

The Hupfer mobile bain marie KSPA-3 provides the option of keeping pre-chilled foods cold in flat GN containers for a limited period of time without requiring a power connection. The 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 operators hands. The installation height of 900 mm is the standard working height in food distribution.



DIMENSIONS

1382D x 691W x 915H mm

TECHNICAL DATA

Maximum Pan Dimension: 530 x 325mm

Capacity: 24 X GN 1/1 - 65mm D (inc. 3 x GN in Bain Marie cut outs)

Cabinet capacity: 21 x GN 1/1- 65mm D

Castors: 2 fixed castors, 2 swivel castors 125mm diameter with locking brakes

Main construction: Closed, double-walled, three-part

Net Weight of the Appliance: 107.44 kg

Load Capacity: 175 kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.