

Foil-heated mobile bain-marie for transporting and dispensing prepared food in GN containers. Features high-quality stainless steel trolley in stable, self-supporting and hygienic design. Enclosed design with seamlessly welded, fully insulated wells, can be heated wet, with deep drawn level indicator. Each well can hold a GN 1/1-200 or smaller container. The wells are specifically sloped at the bottom so that they can be completely drained via an externally adjustable 1/2" ball valve. Drain cock protected from accidental opening, each setting easily visible even at a distance.

Heated by energy-efficient foil heaters with optimal heat conduction. Reduces heating time for water temperature of 90 °C to max. 30 minutes with radiant heat of approx. 35 °C on the outer housing. Heaters are operated at the front via on/off switch with integrated indicator light and separately thermostatically controlled by variable, ergonomically designed temperature controller, also easily seen at a distance, with temperature limiter as per VDE. Power supplied by a sturdy retractable helix cable with angle plug and holder on the back.

Offers a firmly welded frame made of rectangular tube with welded-on shelf with all-round edged downfold, with board with circumferential profile edge all round the bottom of the trolley. Four solid polyethylene disc bumpers at the bottom and two polymer corner bumpers on the top of the body with integrated, ergonomically designed push handles, for all-round collision protection of the device and walls. The mobile trolley has 4 x 125mm diameter swivel castors, including 2 with brakes, with pin fixing.

The Hupfer mobile bain marie SPA-EB-2F-S-S features the use of foil heating elements, which significantly reduce the heating time while providing the same output, as well as reducing the heat emitted by the outer housing and thereby allowing considerable savings in energy costs in the long term. 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

924D x 677W x 900H mm

### POWER SUPPLY

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

### TECHNICAL DATA

Connected Load : 1.4 kW

Main construction: Open, two-part

Thermostat range: 30-95 °C

Maximum Pan dimension: 530 x 325mm GN

Thermoelectric supply: Foil heating element

Capacity: 2 x GN 1/1 200mm D or smaller

Enclosure: IPX5

Net Weight of the Appliance: 34.19 kg

Load Capacity: 110 kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.