

Plate dispenser for installation into a worktop, for storing \varnothing 190 - 260 mm round plates in a statically heated stacking compartment. The dispenser is made in a robust and hygienic design, from high-quality stainless steel. Closed design for installation from above with shelf frame. Open, single stacking platform compartment in plastic-coated rod design to prevent crockery discolourations. Stacking compartment features three plastic-coated crockery guides, variably adjustable without tools. Consistent output height thanks to manually adjustable stainless steel tension spring system. Easy to clean stacking compartment from above and via a cleaning opening in the base plate.

Reduced temperature losses and heating time thanks to cover hood made of polycarbonate with 3-point locking mechanism. Heating through stainless steel tubular heating element, infinitely variable using thermostat toggle switch on the equipment, with temperature limiter as per VDE. Current supply via a connecting cable set consisting of two connecting cables with earthed plug and equipment plug and an On/Off switch with integrated indicator light as disconnecter.

The Hupfer in-counter plate dispenser EBRH-V19-26 has an adjustable guide that protrudes 57 mm above the support frame which can be fixed in a base plate, and the use of non-rusting stainless steel springs that are easy to insert and remove provides optimal adjustment options for different crockery diameters and loads. The vertical installation of the three heating elements ensures a particularly uniform distribution of heat. The on/off switch can be conveniently integrated into the worktop and requires a cut-out measuring 30 x 22 mm.



INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058

DIMENSIONS

400D x 400W x 650H mm Single Stacking compartment

POWER SUPPLY

230V 50 Hz 10A Single Phase (Plugged)

TECHNICAL DATA

Connected Load : 0.6 kW

Temperature Range: 20 - 85 °C

Maximum Temp. of plates: 70 °C

Work Top Cut-Out : \varnothing 385mm - Installation depth 640mm

Thermoelectric supply: Tubular heating element

Capacity: Up to 60 plates w/o cover, 70 plates with cover

Maximum plate size capacity: \varnothing 190 to 260 mm crockery

Net Weight of the Appliance: 13.55 kg

Load Capacity: 55 kg

Protection Class: IPX4

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.