

## Food serving trolley with 3 heatable wells

### Make

Manufacturer : HUPFER®  
Type : SPA/ EB – 3  
No of article: 0161490

### Dimensions

Width : 678 mm  
Depth: 1256 mm  
Height: 900 mm

### Execution

#### Structure

Food serving trolley made from stainless steel. Seamlessly welded, completely isolated warming wells, each separately wet or dry heatable and adjustable; to receive three containers GN 1/1 – 200 and its subdivisions. Deep-drawn level indicator. Draining without any residues due to a special inclination of the bottom of the well. Easy recognition of the open respectively shut condition of the drain taps, protected against unintended opening.

#### Heating

Heating by means of tube frame heating made from stainless steel. Classification of the temperature control units by means of stamped numbering. Operation by means of ON/OFF switch with integrated control lamp. Infinitely adjustable and ergonomically shaped temperature control units at the front side, easily visible from a distance. Flexible spiral cable of constant shape with angular socket and additional socket holder. Easy handling due to the well-chosen position of the cable at the opposite of the operating side.

#### Ergonomics

Two ergonomically shaped push handles at the operating side with integrated bumper edges protect against injuries to hands and damages to the device. Castors with disc bumpers at the chassis as protection against collision.

#### Chassis

Lower frame structure, 25 mm x 25 mm, fully welded, for bottom shelf. 2 swivel castors with total clamps and 2 fixed castors for heavy loads. Castors made from corrosion resistant and maintenance-free plastic with precision ball bearing, Ø 125 mm, according to DIN 18867 part 8.



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## Technical Data

Number of wells:	3
Size of wells:	for GN 1/1 – 200 and its subdivisions
Capacity:	for 50 persons
Connected load:	2,1 kW
Electr. connection:	230 V, 1 N AC 50 cyc.
Enclosure:	IPX5
Thermal insulation:	special insulation
Thermostat setting:	30 – 95 °C
Load capacity per castor:	100 kg
Load capacity per trolley:	220 kg
Net weight:	55 kg

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