EBRH-2-V19-26 IN-COUNTER HEATED PLATE DISPENSER

HUPFER®

Plate dispenser for installation into a worktop, for storing ø 190 - 260 mm round plates in two statically heated stacking compartments. 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, double stacking platform compartments in plastic-coated rod design to prevent crockery discolourations. Stacking compartments feature three plasticcoated crockery guides, variably adjustable without tools. Consistent output height thanks to manually adjustable stainless steel tension spring system. Easy to clean stacking compartments from above and via a cleaning opening in the base plate.

Reduced temperature losses and heating time thanks to cover hoods 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 disconnector.

The Hupfer in-counter plate dispenser EBRH-2-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 cutout measuring 30 × 22 mm.



DIMENSIONS

626D x 435W x 823H mm Two Stacking compartments **POWER SUPPLY** 230V 50 Hz 10A Single Phase (Plugged) **TECHNICAL DATA** Connected Load: 1.0 kW Temperature Range: 20 - 85 °C Maximum Temp. of plates: 70 °C Work Top Cut-Out: 610 x 420 mm - Installation depth 640mm Thermoelectric supply: Tubular heating element Capacity: Up to 120 plates with covers Maximum plate size capacity: ø 190 to 260 mm crockery Net Weight of the Appliance: 26.02 kg Load Capacity: 130 kg Protection Class: IPX4 SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

comcater

() www.comcater.com.au

contactus@comcater.com.au

 (\boxtimes)