

# Incounter plate dispenser, heated

P/N: 0161840 | EBR-TE/H 19-26

**HUPFER**  
we make work flow



*Similar to illustration, technical modifications reserved. Without decoration.*

## Technical data

<b>Capacity:</b>	Up to 60 parts w/o cover, 70 with cover
<b>Payload:</b>	55 kg
<b>Capacity:</b>	600 W
<b>Supply voltage:</b>	AC 220-230 V
<b>Nominal current:</b>	2.60 A
<b>Protection class:</b>	Klasse 1
<b>Frequency:</b>	50-60 Hz
<b>Weight:</b>	13.549 kg
<b>Width:</b>	400 mm
<b>Depth:</b>	400 mm
<b>Height:</b>	820 mm

Plate dispenser for installation into a worktop, for storing  $\varnothing$  7.5-10. 2" (190-260 mm) round plates in a statically heated stacking compartment.

Dispenser in robust and hygienic design, made of high-quality stainless steel. Closed design for installation from above with shelf frame. Open stacking compartment and one stacking platform in plastic-coated rod design to prevent crockery discolourations. Stacking compartment with three plastic-coated crockery guides, variably adjustable without tools. Consistent output height thanks to manually adjustable stainless steel tension spring system. Easy cleaning of 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 incounter plate dispenser EBR-TE/H 19-26 has an adjustable guide that protrudes 57 mm above the support frame and 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 × 22 mm.

Time and date of the request: 28.12.2024, 11:03:00 *All information / dimensions are approximate, technical changes reserved. © Hupfer*