

Incounter crockery dispenser heated □100-150

P/N: 0162542 | EBR-TAS/H 100-150

HUPFER
we make work flow



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload:	46 kg
Capacity:	600 W
Nominal current:	2,6 A
Frequency:	50 Hz
Weight:	19 kg
Width:	470 mm
Depth:	470 mm
Height:	821 mm

Cup dispenser for installation into a worktop, for storing three to eight stacks of round \varnothing 3.9-5.9" (100-150 mm) cups, glasses and mugs in a statically heated stacking compartment.

Dispenser in robust and hygienic design, made of high-quality stainless steel. Design for installation from above with shelf frame. Stacking compartment with stainless steel stacking platform and inner compartment panelling made of anodised-aluminium perforated plate to prevent crockery discolourations. 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-TAS/H 100-150 is used to save space when storing and handing out cups, glasses and mugs without using baskets by means of three to eight self-guided stacks on one stacking platform. The use of non-rusting stainless steel springs that are easy to insert and remove results in optimal adjustment options for different loads. 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: 06.05.2026, 04:46:17 *All information / dimensions are approximate, technical changes reserved. © Hupfer*