

# Plate dispenser cooling slots □ 190-260 mm

P/N: 0162807 | TE 2/19-26 K

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## Technical data

<b>Payload:</b>	140 kg
<b>Weight:</b>	29 kg
<b>Width:</b>	930 mm
<b>Depth:</b>	460 mm
<b>Height:</b>	960 mm

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

Plate dispenser for preparing cold dishes, with two stacking compartments for storing  $\varnothing$  7.5-10. 2" (190-260 mm) round plates and for cooling in cooling space according to need.

Dispenser in self-supporting and hygienic design, made of high-quality stainless steel. Closed outer housing with cooling slots on all four sides and two open stacking compartments with stacking platforms in plastic-coated rod design. Three crockery guides per stacking compartment with plastic coating, variably adjustable without tools. Consistent output heights thanks to manually adjustable stainless steel tension spring systems. Easy cleaning of stacking compartments from above and via a cleaning opening in the base plate. Four polymer corner bumpers, of which two at the upper corners of the structure that serve as bumpers and protect the equipment on all sides as well as building-side walls from being damaged, with integrated, ergonomically-shaped push bars. Dispenser runs on 4 swivel casters of which 2 with total locks,  $\varnothing$  4.9" (125 mm), fastened by means of screw-on plates and several screws.

The Hupfer plate dispenser TE 2/19-26 K features a body with all-round cooling slots to ensure a rapid exchange of air for the tableware needing cooling. Its very low external dimensions in comparison to other products, its very low empty weight and the push handles installed on the corners of the unit ensure optimal handling properties. The ergonomically shaped push handles also guarantee effective protection against injuries to the hands. The installation height of 900 mm is the standard working height in food distribution.

Time and date of the request: 05.05.2026, 23:48:28 *All information / dimensions are approximate, technical changes reserved. © Hupfer*