

Plate dispenser fan-assisted heating up to 80°C 190-260 mm

P/N: 0162966-01 | TE/UH 19-26 VS

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Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload:	70 kg
Capacity:	900 W
Nominal current:	3,9 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	31 kg
Width:	610 mm
Depth:	460 mm
Height:	1072 mm

Plate dispenser for storing ø 7.5-10.2" (190-260 mm) round plates in one stacking compartment heated with circulating air.

Dispenser in self-supporting and hygienic design, made of high-quality stainless steel. Closed, smooth outer housing with thermal insulation through high-quality special insulation. Inner panelling on all sides, with high-quality mirror sheets for optimised energy usage. Open stacking compartment and stacking platform in plastic-coated rod design. Three crockery guides with plastic coating, 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. Heated by power module with integrated motor, fan impeller and stainless steel tubular heating element for automatic convection air operation, operated using On/Off switch with integrated indicator light, thermostat-controlled using a continuously variable, ergonomically-shaped thermostat that is easy to read even from a distance, with temperature limiter as per VDE. Current supply via dimensionally stable and, when needed, extractable spiral cable with angle plug. Dummy socket in switch plate as plug park. 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, ø 4.9" (125 mm), fastened by means of screw-on plates and several screws.

The Hupfer plate dispenser TE/UH 19-26 VS not only provides shorter heating times, but also more uniform

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crockery temperatures. In addition, adapting the diameter of the stacking compartment for smaller crockery diameters reduces any loss of heat. The installation height of 900 mm is the standard working height in food serving practices.

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