

TECHNICAL DATA E-PRO ECONOMY HOT UNITS

Neutral and heated plate dispenser trolley



The E-Pro plate dispensers are part of range off food dispensing units. The capacity, materials and technical features of the plate dispensers are designed to meet the requirements of professional kitchens.



GENERAL

- Made of stainless steel
- The stacks of plates are supported by four round bars
- The two plate cartridges holds 280mm plates

PERFORMANCE

- The heated dispensers include a heating resistor, thermostat control with a digital temperature display and on/off switch
- The temperature can be adjusted between +30 and +50°C
- Include a plastic bumpers on corners, lockable wheels in place of legs and a push handle

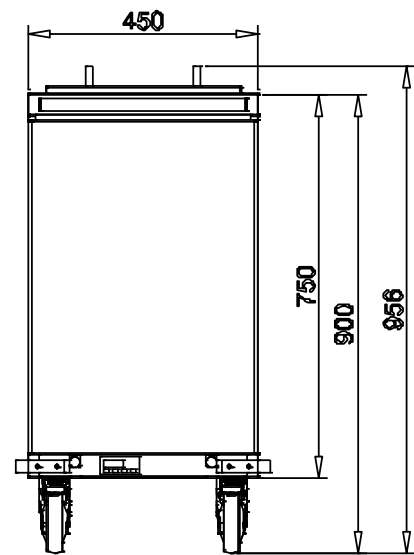
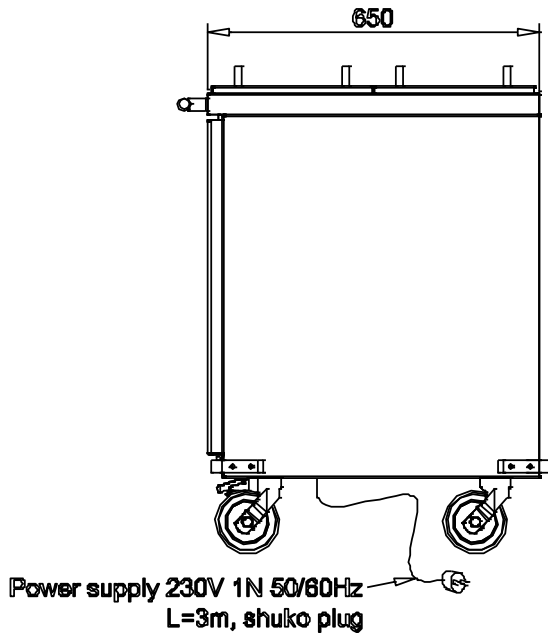
TECHNICAL FEATURES

- The hot dispensers come with a 3.0m power cord
- The heating elements include an overheat safety thermostat
- All E-Pro plate dispensers are CE marked

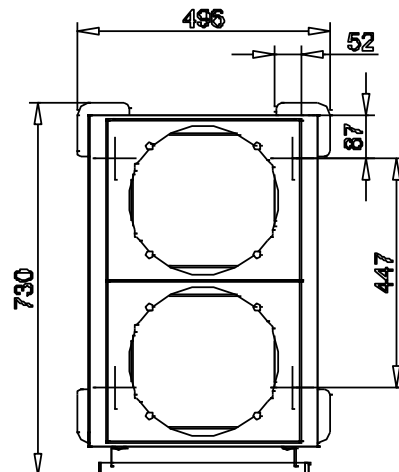




Heated plate dispenser trolley



Plates \varnothing 200...280mm



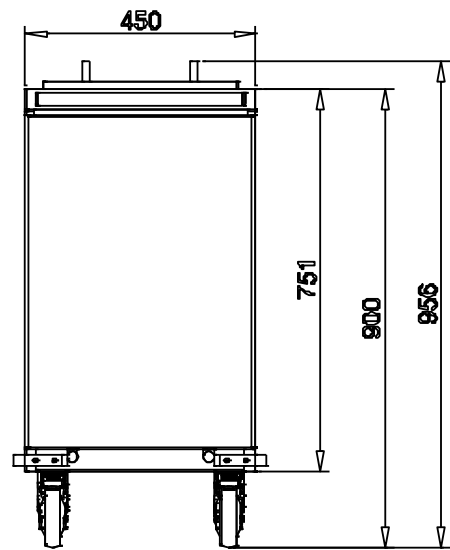
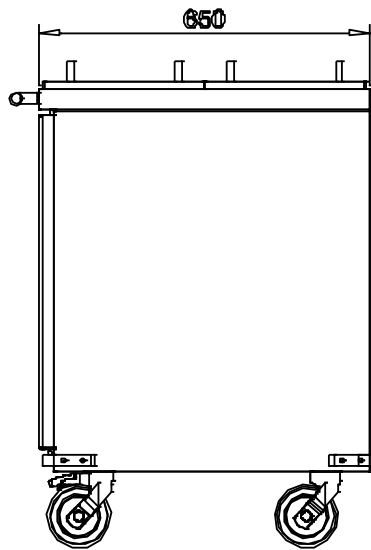
TECHNICAL DATA	
Model	ECPD280H-TR
External dimensions w x d x h mm	450x650x900
Temperature range °C	+30...+50
Capacity no. of plates	50 + 50
Electrical connection V, Hz	230 1N, 50/60
Connected load W	700
Net weight kg	48
Enclosure class	IP41
Unit volume m ³	0,4
Unit dimensions mm	
height	1100
width	520
depth	750

Due to continuous product development we reserve the right to technical changes without notice.

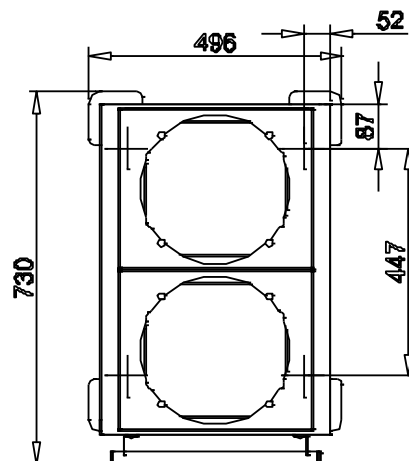




Neutral plate dispenser trolley



Plates \varnothing 200...280mm



TECHNICAL DATA	
Model	ECPD280N
External dimensions w x d x h mm	450x650x900
Capacity no. of plates	50 + 50
Net weight kg	45
Unit volume m ³	0,4
Unit dimensions mm	
height	1100
width	520

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