

TECHNICAL DATA E-PRO DROP-IN UNITS

Drop-in tempered glass warm keeping plate



The E-Pro drop-in unit range offers all the equipment needed for a complete and effective self-service line. The top quality units, sized to take GN containers, are compact in size and come equipped with a separate digital control panel.



GENERAL

- E-Pro drop-in tempered glass warm keeping plates are designed for food service use and maintaining hot food temperature
- The separate control panel has a connector and is easy to install
- There are plenty of accessories available, such as different types of over shelves

PERFORMANCE

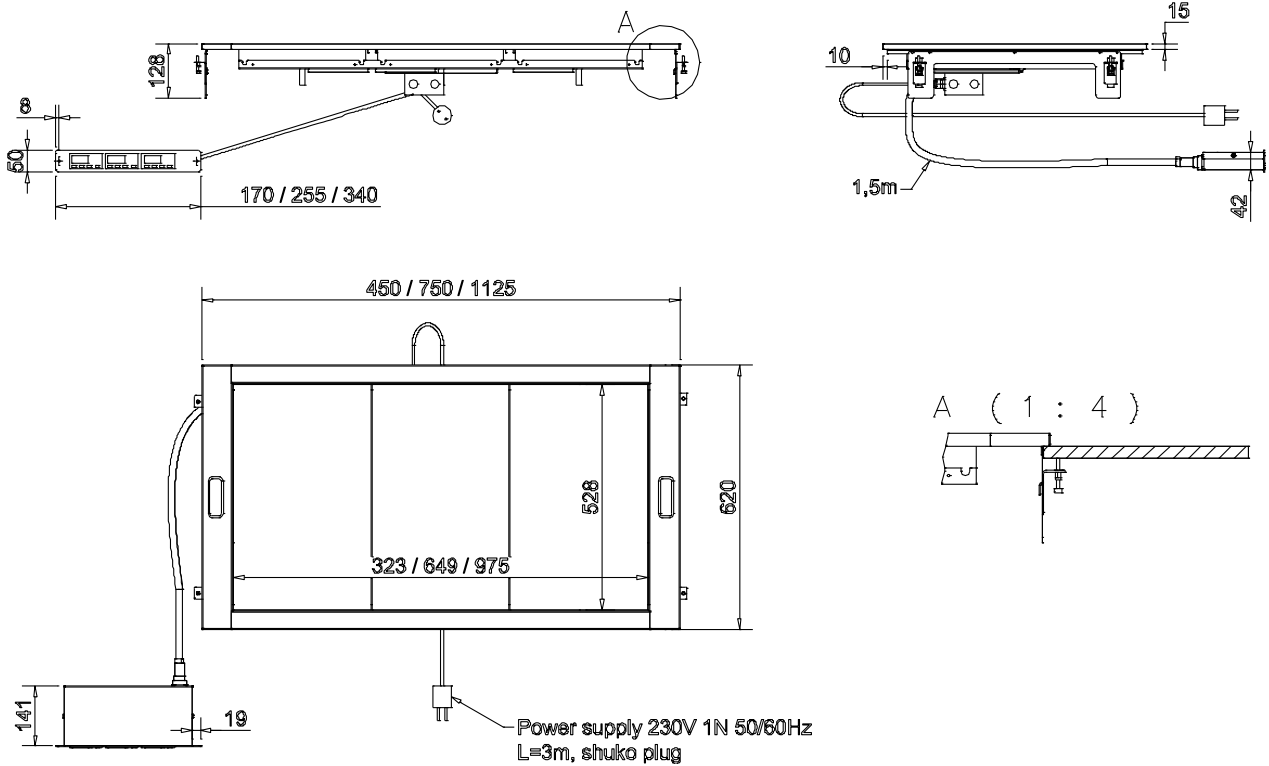
- The digital control panel features an on/off switch as well as a separate temperature display for each heating element
- The temperature can be adjusted between +60 and +90°C
- The warm keeping plate range includes three different sizes compatible with GN 1/1 containers

TECHNICAL FEATURES

- The units are fitted with a 3m and the control panel with a 1.5m power cord
- All heating elements are equipped with an overheat safety thermostat
- Material tempered glass and stainless steel
- All E-Pro drop-in units are CE marked



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MODEL	CUT-OUT ON TABLE TOP mm
D-I 04 HG	435 x 604
D-I 07 HG	735 x 604
D-I 11 HG	1110 x 604

TECHNICAL DATA			
Model	D-I 04 HG	D-I 07 HG	D-I 11 HG
External dimensions w x d x h mm	450x620x128	750x620x128	1125x620x128
Temperature range °C	+60...+90	+60...+90	+60...+90
Electrical connection V, Hz	230 1N, 50/60	230 1N, 50/60	230 1N, 50/60
Connected load kW	0,48	0,96	1,44
Enclosure class	IP41	IP41	IP41
Overheat safety thermostat	included	included	included
Net weight kg	14	21	30
Unit volume m ³	0,25	0,3	0,35
Unit dimensions mm			
height	300	300	300
depth	800	800	800
width	480	770	1150

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

