

TECHNICAL DATA E-PRO ECONOMY DROP-IN UNITS



Drop-in neutral and heated plate dispenser

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 plate dispensers are designed for the display of plates as part of a self-service line
- The separate control panel has a connector and is easy to install
- Made of stainless steel
- Hygienic thanks to the enclosed casing

PERFORMANCE

- The hot dispensers feature a thermostat control and a separate digital temperature display
- The temperature can be adjusted between +30 and +50°C
- The stacks of plates are supported by four round bars
- The plate cylinder features lifting springs and can thus be adjusted for plates of different weight
- Sized for about 50pcs of plates

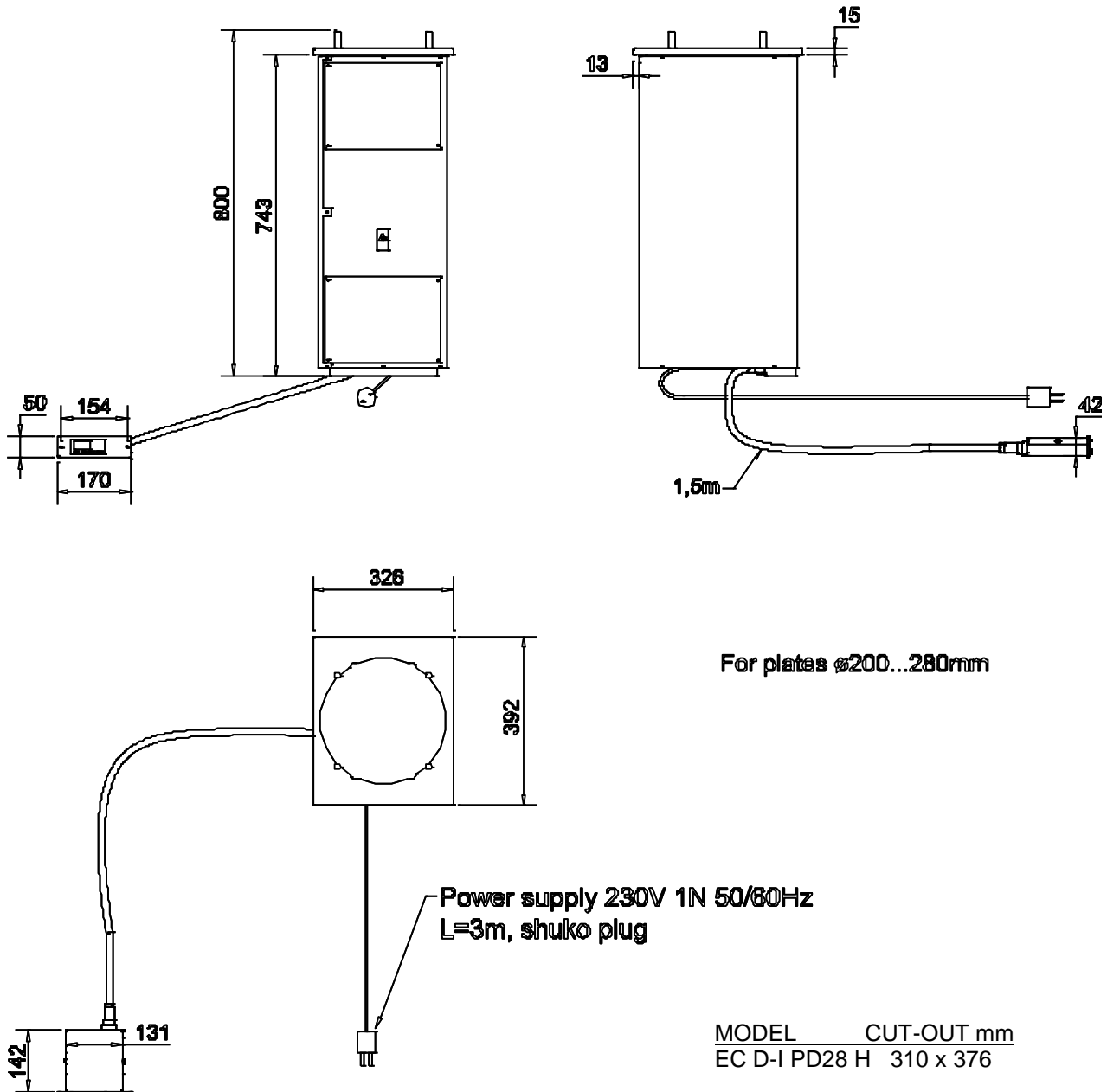
TECHNICAL FEATURES

- The heated dispensers are fitted with a 3m and the control panel with a 1.5m power cord
- All E-Pro drop-in units are CE marked





Drop-in heated plate dispenser



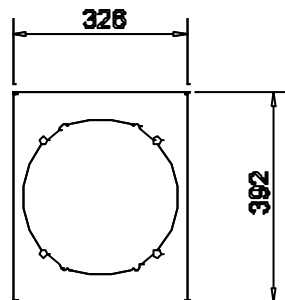
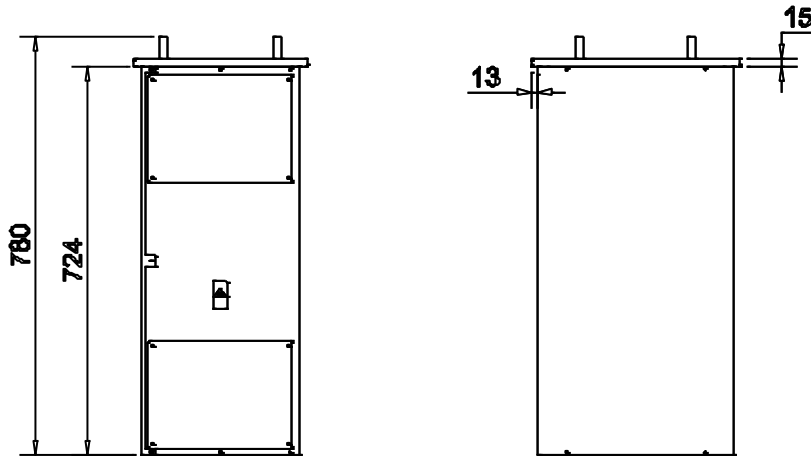
TECHNICAL DATA	
Model	EC D-I PD28 H
External dimensions w x d x h mm	326x392x800
Temperature range °C	+30...+50
Electrical connection V, Hz	230 1N, 50/60
Connected load kW	0,5
Enclosure class	IP32
HACCP option	on
Net weight kg	19
Unit volume m ³	0,2
Unit dimensions mm	
height	900
depth	400
width	450

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





Drop-in neutral plate dispenser



For plates $\varnothing 200 \dots 280$ mm

MODEL _____ CUT-OUT mm
 EC D-I PD28 N 310 x 376

TECHNICAL DATA	
Model	EC D-I PD28 N
External dimensions w x d x h mm	326x382x780
Net weight kg	18
Unit volume m ³	0,2
Unit dimensions mm	
height	900
depth	400
width	450

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