

Food transport trolley in heated design for transport, delivery and serving of prepared dishes in GN containers. Features trolley in robust, self-supporting and hygienic design, made of high-quality stainless steel. Offers closed design with cover folded on all sides and continuous raised perimeter. Includes fully insulated wells, seamless and jointless welded into the cover, for wet heating, with deep-drawn fill level marking. Each well holds one GN 1/1-200 container or smaller container. Residue-free emptying of well thanks to special inclination of well via separate drain and using 1/2" ball valve to be operated from the exterior. Drain tap protected against inadvertent opening, setting can easily be seen even from a distance. Base completely sealed by welding, heated cabinet compartments with deep-drawn shelf beads for provisioning of meals in GN containers or baskets. Double-walled and sound-insulated double-wing doors with a safely locking vice-action latch and continuous frame seal to ensure a high-quality insulation. The thermal partition between the cabinet compartments and to the wells minimize temperature losses even when used as a cooling compartment with a cold storage plate.

Heating of the wells through energy-efficient film heaters with optimum heat conduction offers reduced heating time to reach a water temperature 90 °C max. in 30 minutes, with a radiated heat at the outer housing of approximately 35 °C. Heating of cabinet compartments is through stainless steel tubular heating elements. The heating is operated via On/Off switch with integrated indicator light, thermostats separately controlled via continuously variable, ergonomically-shaped temperature controllers that are easy to read even from a distance, with temperature limiter as per VDE. Current supply via dimensionally stable and extractable spiral cable with angle plug and blank switch plate to house power plug. Features four massive polymer corner bumpers at the bottom and two at the upper corners of the structure that serve as bumpers and very effectively protect the equipment on all sides as well as building-side walls from being damaged, with integrated ergonomically-shaped push bars. Trolley runs on 2 x 125mm diameter swivel casters with locking brakes and 2 fixed casters, fastened by means of screw-on plates and several screws.

The Hupfer food transport trolley SPTW-2EBH-2WF features the use of foil heating elements in the well area, which significantly reduce the heating time while providing the same output, as well as reducing the heat emitted by the outer housing and thereby allowing considerable savings in energy costs in the long term. Separate drainage channels running right up to the base shelf guarantee an uninterrupted discharge of water from the well. The cabinets feature a capacity up to 25 % greater in comparison to other products (when 65 mm deep GN containers are placed in it). Two 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 operators hands.



### DIMENSIONS

700D x 922W x 979H mm

### POWER SUPPLY

230 V AC 50 Hz 15A Single Phase (Plugged)

### TECHNICAL DATA

Connected Load : 2.3 kW

Main Construction: Closed, double-walled, two part

Maximum Pan Dimension: 530 x 325mm lengthwise

Capacity: 2 X GN 1/1 - 200mm D (in bain maries) & 10 X GN 1/1-65mm D (in compartments)

Thermoelectric supply: Wells - Foil heating, Compartments - Tubular Heating element

Temperature range: Wells: 30-95°C, Compartments : 30-80°C

Castors: 2 fixed castors, 2 swivel castors 125mm diameter with locking brakes

Net Weight of the Appliance: 74.21 kg

Protection: IPX5

Load Capacity: 120 kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.