



▶ For buffets, in the kitchen or at catering events

✓ For GN containers 1/1 GN



▶ Easy loading and refilling

✓ Cut-out size: W 507 x D 300 x H 50 mm

✓ Max. GN container depth: 40 mm



▶ A hygienic matter

✓ With germ guard



▶ Even heat distribution

✓ 1 infrared heating tube

Be it a buffets, in the kitchen or at catering events, the thermal bridge with germ guard and 1/1 GN cut-out allows safe loading and refilling. An infrared heating tube ensures even heat distribution.

- Basin size, GN format: 1/1 GN
- Depth GN container max.: 40 mm
- Number of heat sources: 1
- Power per heat source: 0,65 kW
- Heat source type: Infrared heated tube(s)
- Germ guard: Yes
- Clear height: 340 mm
- Height-adjustable feet: No
- ON/OFF switch: Yes
- Control lamp: -
- Delivery state: Permanently mounted
- Properties: -
- Including: -
- Important information: Delivery without GN containers
- Power load: 0,65 kW | 230 V | 50/60 Hz
- Material: Stainless steel
Aluminium
Glass
- Design: Designed for GN basins / GN tray
Cut-out for GN containers: W 507 x D 300 x H 50 mm
- Size: W 775 x D 430 x H 457 mm
- Weight: 9 kg