

Technical data sheet

Product features



Food display island heated, dry tub GN 4-1/1 Hemlock

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00012220 |
|--------------|-----------------|----------|



- Buffet type: ORANGE - heated, dry
- Device properties: Warmed
- Number of GN / EN: 4
- GN / EN size in device: GN 1/1
- GN device depth: 200
- Minimum device temperature [°C]: 60
- Maximum device temperature [°C]: 100

| | | | |
|----------------------------|----------|--|--------------------|
| SAP Code | 00012220 | Loading | 230 V / 1N - 50 Hz |
| Net Width [mm] | 1494 | Number of GN / EN | 4 |
| Net Depth [mm] | 650 | GN / EN size in device | GN 1/1 |
| Net Height [mm] | 1488 | GN device depth | 200 |
| Net Weight [kg] | 125.00 | Minimum device temperature [°C] | 60 |
| Power electric [kW] | 2.000 | Maximum device temperature [°C] | 100 |

Technical data sheet

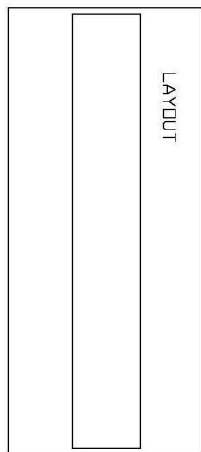
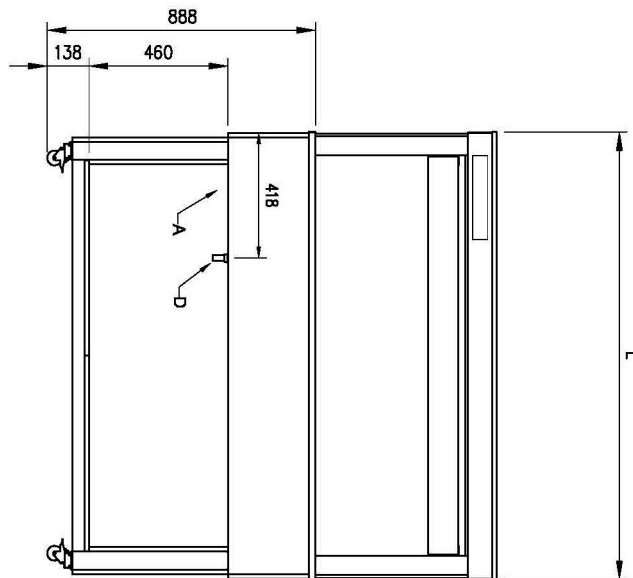
Technical drawing



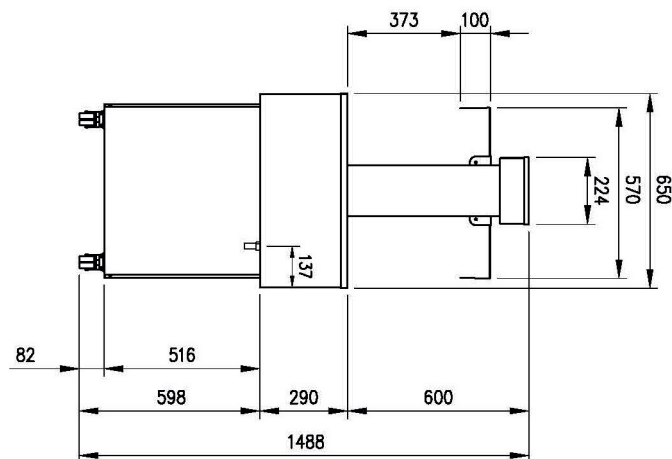
Food display island heated, dry tub GN 4-1/1 Hemlock

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00012220 |
|--------------|-----------------|----------|

A= ELECTRICAL CONNECTION
D= WATER DISCHARGE ø14



| GN | L |
|-----|------|
| 3/1 | 1169 |
| 4/1 | 1494 |
| 6/1 | 2144 |



Technical data sheet

Product benefits



Food display island heated, dry tub GN 4-1/1 Hemlock

Model

SAP Code

00012220

1

One large bathtub

one controller for the whole tub

- very easy to use
- easy maintenance

2

GN insertion up to 200mm

variability of use

- possibility of heating different types of food and larger volumes
- saving time, space, costs

3

Rounded corners

basins without sharp edges and corners

- higher hygienic safety
- time saving due to easy cleaning

4

All-stainless steel construction

harmless to health for contact with food
robustness

- long service life
- very easy to clean

5

Halogen lighting

heating from above

- more even heating of food
- greater hygienic safety

6

Travel wheels

portable buffet table

- greater flexibility in dispensing
- possibility of use at banquets
- easier and safer handling

7

Breath galley

galerka made of hygienic Plexiglas with motorized displacement

- hygienic food protection
- heating and lighting of food from above

Technical data sheet

Technical parameters



Food display island heated, dry tub GN 4-1/1 Hemlock

Model

SAP Code

00012220

1. SAP Code:

00012220

2. Net Width [mm]:

1494

3. Net Depth [mm]:

650

4. Net Height [mm]:

1488

5. Net Weight [kg]:

125.00

6. Gross Width [mm]:

1558

7. Gross depth [mm]:

750

8. Gross Height [mm]:

1595

9. Gross Weight [kg]:

127.30

10. Device type:

Electric unit

11. Material:

Stainless steel

12. Buffet type:

ORANGE - heated, dry

13. Device properties:

Warmed

14. Exterior color of the device:

Hemlock

15. Power electric [kW]:

2.000

16. Loading:

230 V / 1N - 50 Hz

17. Number of GN / EN:

4

18. GN / EN size in device:

GN 1/1

19. GN device depth:

200

20. Minimum device temperature [°C]:

60

21. Maximum device temperature [°C]:

100

22. Interior lighting:

No

23. Cross-section of conductors CU [mm²]:

0,5

- Výkon (kW): 2,4-3,3 (230 V)