





Data sheet



Built-in disp. ERRV-H-190-320-685 - 2010

The heated built-in round crockery dispenser.

The adjustable dispenser with a static heater for the heating and storage of round crockery on a platform (diameter of 190-320 mm) for installation in an existing counter/worktop cutout. Easily adjustable by hand by means of the 3 adjusting rods for the desired plate size, as well as the spring force according to the crockery weight. Can be installed flexibly in any location thanks to the separate wired switch panel (cable length 1.6 m). Also includes a polycarbonate lid for hygienic protection of the crockery items*.

As an additional accessory, the double-walled, lockable stainless steel lid hood.



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Made in Germany





TECHNICAL SPECIFICATIONS Built-in disp. ERRV-H-190-320-685 - 2010





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TECHNICAL SPECIFICATIONS

685 mm
14 kg
550 W
1N AC 230 V 50/60 Hz
Safety switch (type F)
1.600 mm
495 mm
IPX4
397 mm
1
With plastic lid

BENEFITS

Rustproof, high-quality, hygienic stainless steel, brushed matt finish.

Sturdy, smooth-running platform.

Tilt and twist-proof, with a robust unstacking mechanism.

Body with double-walled insulation, low loss of heat.

Flexible and precise adjustment by hand.

Adjustable uniform serving height, with heat-resistant tension springs.

Removable dispenser insert, easy to clean.

Fitted with a sealed lid, splash-proof (IPX4).

Order number