



Data sheet

Platform dispenser - PU-GN/SV1/1



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Gastro- and Euronorm dispenser heated by circulating air heating.

The platform dispenser with a powerful, adjustable and easy-to-maintain circulating air heating system, optimal for heating, intermediate storage and transport of a wide variety of tableware. The spring power can be easily adjusted without tools according to the crockery weight.

The platform dispenser can be expanded in a variety of ways with the appropriate accessories, such as the stainless steel crockery baskets or an all-round impact bumper for extra robust protection.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	740 x 690 x 911 mm
Weight	60 kg
Connected load	2,24 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2500 mm
Heating Area	+30°C to +100°C
Stack height	600 mm
Protection class	IPX5 Included (1 x in stainless steel)
Lids	steel
Height without lid	876 mm
Platform dimensions	535 x 410 mm
Max. loading capacity	200 kg
Impact protection	4 corner bumpers 2 swivel-; 2 swivel castors
Castor	with brakes
Wheel diameter	125 mm

Order number

89 02 01 01

BENEFITS

Rust-proof, high-quality, hygienic stainless steel, ground matt.

Stable, smooth-running platform.

Tilt- and twist-safe, with robust lifting mechanism.

Suitable for s/s baskets (GN & EN format) - max. 530x400mm.

Flexible and precise adjustability without tools.

Dispensing level consistently adjustable, with heat-resistant tension springs.

Mobile with rust-proof, lockable castors and safety pushing handle.

Corner bumpers for impact protection as well as impact-protected switch element.

With closed lid suitable for high pressure cleaner, splash-proof.