



Data sheet

Platform dispenser - PU-GN2/1

The circulating air-heated Gastronorm dispenser.



More Info

The platform dispenser with a powerful, adjustable circulating air heater for the heating, interim storage and transport of different crockery items* on a metal sheet or in 5 or 8 stainless steel crockery baskets*. The spring force can be easily adjusted by hand according to the crockery weight. Also with integrated overheating protection for perfect safety and including a polycarbonate lid for hygienic protection of the crockery items*.

As an accessory, the stainless steel crockery baskets or the GN 2/1 metal sheet with slit perforations so that the crockery items can be stacked directly on the support frame. Also extendible with complete all-round impact protection for extra robustness.

TECHNICAL SPECIFICATIONS

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Material	stainless steel 1.4301
Dimensions	990 x 690 x 911 mm
Weight	70,2 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
Protection class	IPX5
Platform dimensions	535 x 660 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 03

BENEFITS

Stainless steel, high quality, hygienic, satin finish.

Stable, smooth-running rectangular platform.

Tilt and tilt resistant, with robust stacking mechanism.

Double-wall insulated body, low heat loss.

Flexible and precise adjustment by hand.

Output height consistently adjustable, with heat-resistant tension springs.

Robustly protected with front-hinged stainless steel lid.

Mobile with rustproof, lockable castors and safety push handle.

Shock corners for impact protection as well as shock-protected switching element.

Outside with closed lid suitable for high-pressure cleaners, jet-proof (IPX5).