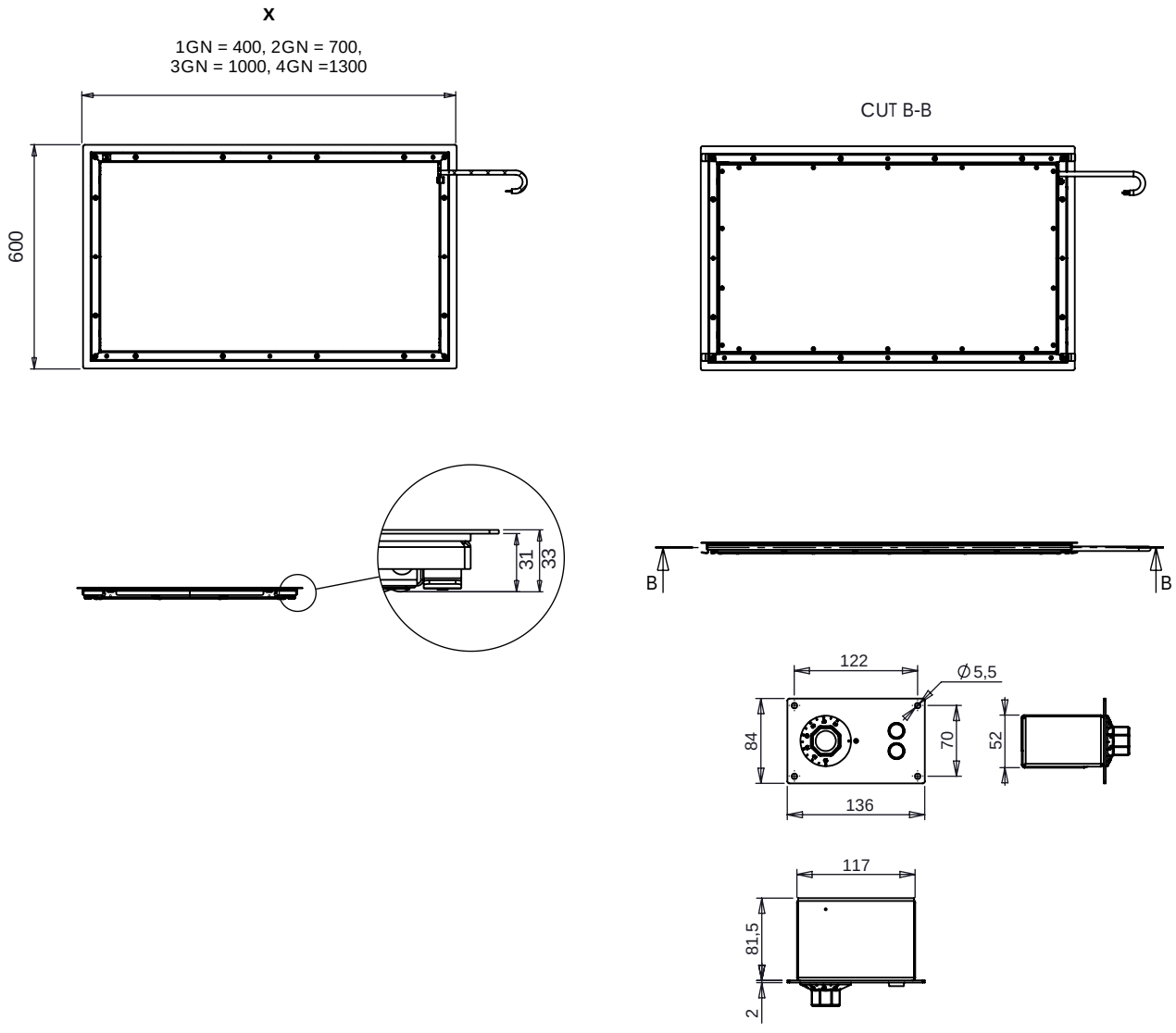
SLIM HEATING PLATES V1

About

Heating plates keep food at the perfect temperature to make the dishes the most delicious at the time of serving. The heating plate is designed to be inserted into the dispensing table and has an overlap around the entire plate ensuring its adhesion. It contains a control knob for temperature control from + 30 ° C to + 100 ° C.

Suitable for canteens, pizzerias, hotels, hospitals or restaurants. Made from stainless steel material, so it is easy to clean and guarantees a long-term service life.

Technical drawing



Illustrative pictures

1GN



2GN



3GN



4GN



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Specification list

	1GN	2GN	3GN	4GN
Outside dimension:				
Width (x) [mm]	400	700	1000	1300
Depth (y) [mm]	600			
Height (z) [mm]	33			
Installation dimension:				
Width (x) [mm]	375	675	975	1275
Depth (y) [mm]	575			
Temperature	+30°C ~ +100°C			
Voltage	1, N, PE ~ 230V, 50Hz			
Power input	0,28kW	0,53kW	0,75kW	0,95kW
Current draw	1,2A	2,3A	3,2A	4,1A

Model with kontrol knob	Order number	Price
Slim heating Plate 1GN	V1-020200-0005	
Slim heating Plate 2GN	V1-020200-0006	
Slim heating Plate 3GN	V1-020200-0007	
Slim heating Plate 4GN	V1-020200-0008	

Accesories	Order number	Price
DIXELL control unit	97-501	
Control Knob	97-1199	
Heating Top Plate 1GN semi-finished product	020200-0005-1	
Heating Top Plate 2GN semi-finished product	020200-0006-1	
Heating Top Plate 3GN semi-finished product	020200-0007-1	
Heating Top Plate 4GN semi-finished product	020200-0008-1	

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