

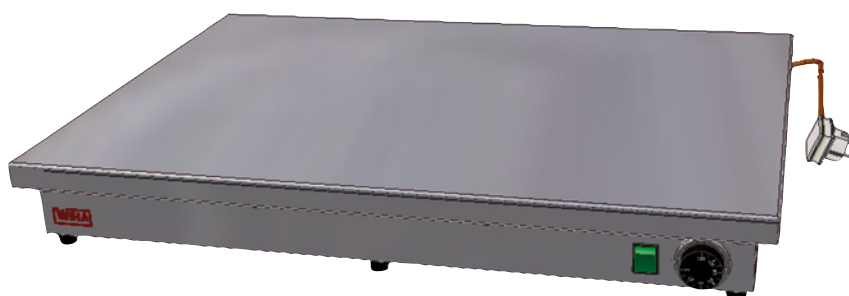
13. Hotplates

Tabletop Devices



HOTPLATE PROFI – Tabletop Device

Continuously adjustable temperature control



Application:

Hotplate to keep pastries, prepared food and hot casseroles warm.

In order to keep the food warm for longer periods, we recommend the use of additional heat radiators.

■ Continuously adjustable temperature control

So easy to tailor to your merchandise.

Temperature range approx. 30 °C to max. approx. 110 °C

■ Easy to handle

Simply place it on the table and insert the plug into the mains socket.

Design

Hotplate to keep pastries, prepared food and hot casseroles warm.

The temperature range is approx. 30 °C to approx. 110 °C.

The exterior is made entirely of stainless steel, material 1.4301, with a ground surface. Continuously adjustable temperature control via a thermostat switch with signal light. The unit is connected via a 1.5 m connecting cable with safety plug.

WIHA HOTPLATE PROFI, Depth 600 mm (Tabletop Device)

Model	Dimensions (Width – Depth – Height)	Art.-No.	Connection
HOTPLATE PROFI 400x600	W 400 mm, D 600 mm, H 106 mm	4170	230V/500W
HOTPLATE PROFI 600x600	W 600 mm, D 600 mm, H 106 mm	4171	230V/650W
HOTPLATE PROFI 800x600	W 800 mm, D 600 mm, H 106 mm	4172	230V/750W

Heating-up period approx. 45 minutes.

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