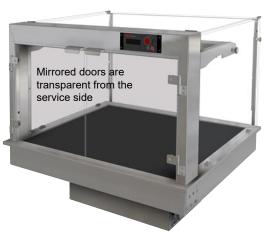
for keeping food warm



Snack-Counter HOT 430 MULTI

Multifunctional heated display case with hotplate, heat radiator for a dry heat. Serve-over version – or usable as self-service version.





Multifunctional heated display case with hotplate

- Heated display case with hotplate, heat radiator for a <u>dry heat</u>
- Slide-in front glass pane: usable as serve-over counter or as self-service counter
- Optical duplication of the goods by the mirrored door

Heated display case can be used as a serve-over counter or a self-service counter

Depending on the current need, this display case can be used as serve-over counter or as a self-service counter

For self-service, the front glass pane can be easily pushed upwards and serves as a sneeze guard in this position.

The wing doors are mirrored on the inside for the optical duplication of the offered food. The semi-transparent spy mirror allows the operator to look into the illuminated display case so that he has an overview at all times.

With iLogic assistant for a comfortable user guidance

- 3 basic programmes for standard applications (Number of programmes can be extended)
- All programmes are easily adaptable
- Manual programme for an easy and individual setting



Simple operation thanks to the unique iLogic assistant.

The two hinged doors are easy to remove so that a quick sale of the goods is possible at peak times.

The Snack-Counter HOT MULTI can be perfectly combined with the refrigerated display case Snack-Counter MULTI and with the heated display case Snack-Counter STEAM MULTI because the upper part of the display cases appear identical.

Snack-Counter HOT 430 MULTI Height glass top 430 mm	angular	Width [mm]	Depth [mm]	Height Top [mm]	Connection
Snack-Counter HOT 430 MULTI - 2	22800	780	705	430	230V/1.85 kW
Snack-Counter HOT 430 MULTI - 3	22801	1120	705	430	230V/2.5 kW
Snack-Counter HOT 430 MULTI - 4	22802	1460	705	430	230V/3.3 kW





9. Display Cases - heated

for keeping food warm

Description

Multifunctional heated display case with dry heat for keeping warm and presenting all types of food.

For self-service, the front glass pane can be easily slid in upwards and then serves as sneeze guard.

The wing door is mirrored on the inside for the optical enlargement of the range of food. The semi-transparent spy mirror allows the operator to look into the illuminated display case and has an overview at all times.

The two hinged doors are easy to remove so that a quick sale of the goods is possible at peak times.

Perfect illumination of the merchandise room by a temperature-resistant lighting (warm colour reproduction).

Temperature: > 65°C (at room temperature > 20°C).

Commercial product for the installation in stationary food and service counter.

Design

All visible surfaces are made entirely of stainless steel.

All glasses are made of safety glass. The removable wing doors are equipped with semi-transparent mirror glass (spy glass).

For easier cleaning, the cover glass pane can be lifted and the front glass pane can be swung up.

The hotplate is made of toughened black glass and is equipped with a heating element with uniform heat distribution.



Located above the hotplate, there is a heat bridge with protected powerful quartz heat radiators and protected LED lighting. Due to the medium and long-wave infrared radiation, the heat can be transferred very effectively to the food.

The control panel with graphic display is mounted above the wing doors and is easy to reach. For optimal adaptation to the products, the values for the hotplate and the thermal bridge can be set in 6 steps on the control panel.

The service-friendly control housing can be opened at the bottom so that all test points are easily accessible.

