

# Technical data sheet

## Product features



### Food display island heated, dry tub GN 4-1/1 Hemlock

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012220 |
|--------------|-----------------|----------|



- Buffet type: ORANGE - heated, dry
- Device properties: Warmed
- Number of GN / EN: 4
- GN / EN size in device: GN 1/1
- GN device depth: 200
- Minimum device temperature [°C]: 60
- Maximum device temperature [°C]: 100

|                            |          |  |                    |
|----------------------------|----------|--|--------------------|
| <b>SAP Code</b>            | 00012220 | <b>Loading</b>                         | 230 V / 1N - 50 Hz |
| <b>Net Width [mm]</b>      | 1494     | <b>Number of GN / EN</b>               | 4                  |
| <b>Net Depth [mm]</b>      | 650      | <b>GN / EN size in device</b>          | GN 1/1             |
| <b>Net Height [mm]</b>     | 1488     | <b>GN device depth</b>                 | 200                |
| <b>Net Weight [kg]</b>     | 125.00   | <b>Minimum device temperature [°C]</b> | 60                 |
| <b>Power electric [kW]</b> | 2.000    | <b>Maximum device temperature [°C]</b> | 100                |

# Technical data sheet

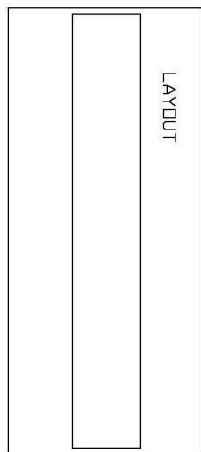
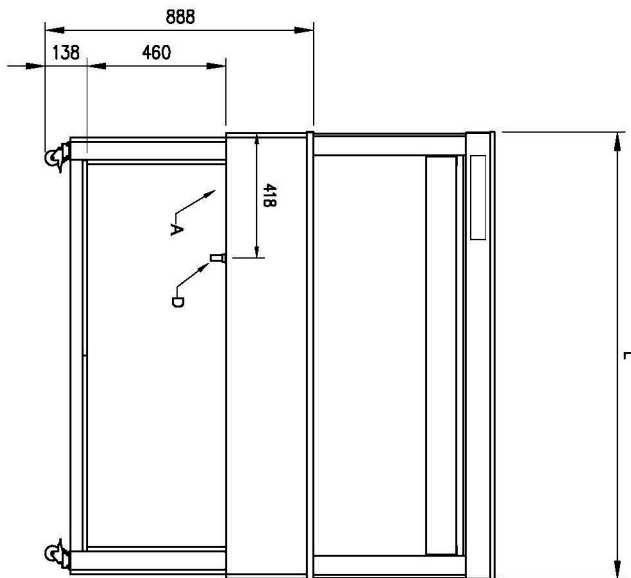
Technical drawing



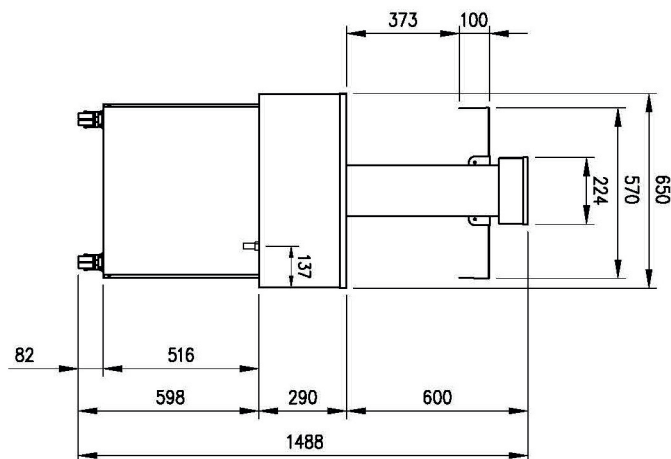
Food display island heated, dry tub GN 4-1/1 Hemlock

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00012220 |
|--------------|-----------------|----------|

A= ELECTRICAL CONNECTION  
D= WATER DISCHARGE ø14



| GN  | L    |
|-----|------|
| 3/1 | 1169 |
| 4/1 | 1494 |
| 6/1 | 2144 |



# Technical data sheet

## Product benefits



### Food display island heated, dry tub GN 4-1/1 Hemlock

Model

SAP Code

00012220

1

#### One large bathtub

one controller for the whole tub

- very easy to use
- easy maintenance

2

#### GN insertion up to 200mm

variability of use

- possibility of heating different types of food and larger volumes
- saving time, space, costs

3

#### Rounded corners

basins without sharp edges and corners

- higher hygienic safety
- time saving due to easy cleaning

4

#### All-stainless steel construction

harmless to health for contact with food  
robustness

- long service life
- very easy to clean

5

#### Halogen lighting

heating from above

- more even heating of food
- greater hygienic safety

6

#### Travel wheels

portable buffet table

- greater flexibility in dispensing
- possibility of use at banquets
- easier and safer handling

7

#### Breath galley

galerka made of hygienic Plexiglas with motorized displacement

- hygienic food protection
- heating and lighting of food from above

# Technical data sheet

Technical parameters



Food display island heated, dry tub GN 4-1/1 Hemlock

Model

SAP Code

00012220

**1. SAP Code:**

00012220

**2. Net Width [mm]:**

1494

**3. Net Depth [mm]:**

650

**4. Net Height [mm]:**

1488

**5. Net Weight [kg]:**

125.00

**6. Gross Width [mm]:**

1558

**7. Gross depth [mm]:**

750

**8. Gross Height [mm]:**

1595

**9. Gross Weight [kg]:**

127.30

**10. Device type:**

Electric unit

**11. Material:**

Stainless steel

**12. Buffet type:**

ORANGE - heated, dry

**13. Device properties:**

Warmed

**14. Device color:**

Hemlock

**15. Power electric [kW]:**

2.000

**16. Loading:**

230 V / 1N - 50 Hz

**17. Number of GN / EN:**

4

**18. GN / EN size in device:**

GN 1/1

**19. GN device depth:**

200

**20. Minimum device temperature [°C]:**

60

**21. Maximum device temperature [°C]:**

100