

## Drop-In Drop-in tempered glass top (1 GN container capacity)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**341014 (D04H1)**

 Drop-in tempered glass top  
 (1 GN container capacity)

### Short Form Specification

**Item No.** \_\_\_\_\_

Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations. Designed to serve the food in plates, casseroles, pans. Electronic overheating protection. Digital control with temperature display with precise adjustment (0,1°C). Fully compliant HACCP digital controls include visible alarms. Special design etched foil heating elements to maximize heat transmission on the surface for having the same temperature on the whole surface. Ideal for elegant buffet to display warm food, such as pizza, bun, etc. thanks to the extended surface top. It comes with stylish black coloured tempered heated glass with integrated etched foil elements and stainless steel framed. AISI 304 Stainless steel frame with rounded corners to facilitate cleaning operations. Heating elements connected to the bottom include safety thermostat. Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.

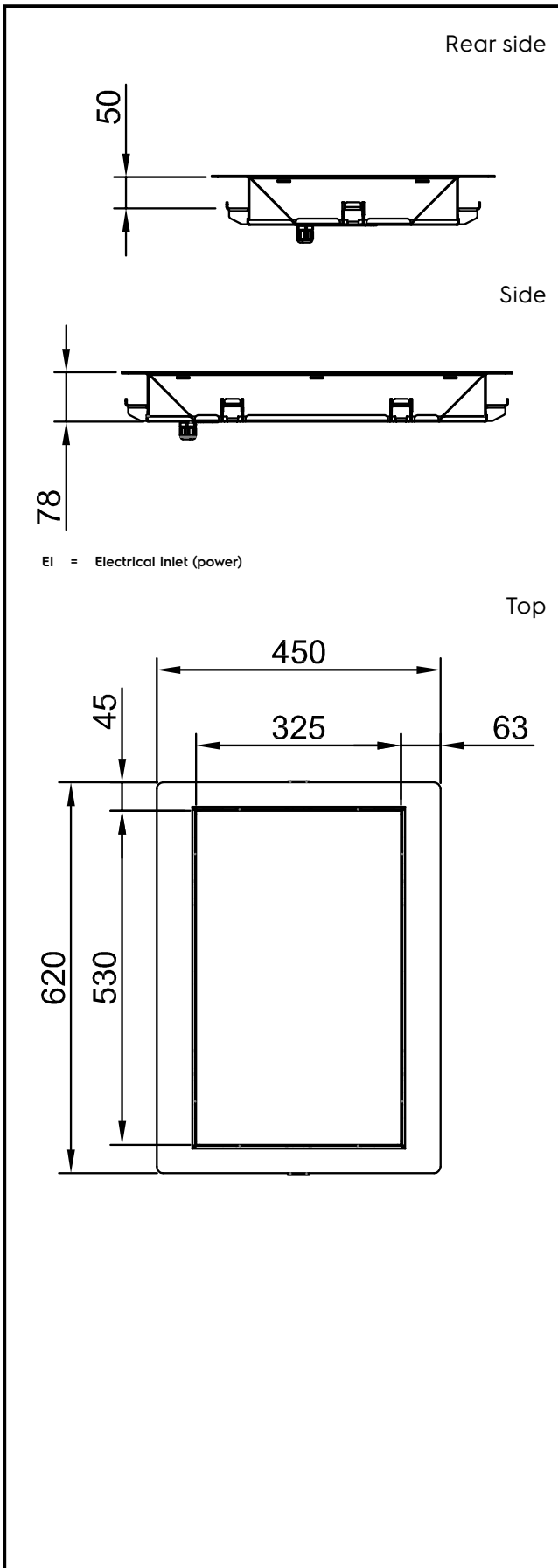
### Main Features

- Electronic overheating protection.
- Precise temperature control and setting at 0,1°C .
- As standard the product comes with digitally controlled thermostat which is in line of HACCP norms and provides visual alarm as a warning of the increasing or decreasing temperatures.
- Designed to serve the food in plates, casseroles, pans
- It comes with stylish black coloured tempered heated glass with integrated etched foil elements and stainless steel framed.
- Special design etched foil heating elements to maximize heat transmission on the surface for having the same temperature on the whole surface.
- Ideal for elegant buffet to display warm food, such as pizza, bun, etc. thanks to the extended surface top.
- CB and CE certified by a third party notified body.
- Designed to be positioned in flush installation providing improved cleanability and suitable for modern design installations.
- Available drop-in dimensions: 1, 2, 3, 4, 5, 6 GN.
- Food introduced at the correct temperature maintains its core temperature according to Afnor Standards.

### Construction

- Electronic control with temperature display.
- AISI 304 Stainless steel frame with rounded corners to facilitate cleaning operations
- IPx4 water protection.
- Heating elements connected to the bottom include safety thermostat.

**APPROVAL:** \_\_\_\_\_



**Electric**

Supply voltage:	220-240 V/1N ph/50/60 Hz
341014 (D04H1)	
Electrical power max.:	0.31 kW

**Key Information:**

External dimensions, Width:	450 mm
External dimensions, Depth:	620 mm
External dimensions, Height:	80 mm
Net weight:	8.3 kg
Shipping weight:	22 kg
Shipping height:	200 mm
Shipping width:	490 mm
Shipping depth:	660 mm
Shipping volume:	0.06 m <sup>3</sup>
Set temperature:	+105 / +115 °C

**Sustainability**

Noise level:	0 dBA
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