

Drop-In Drop-in tempered glass top (4 GN container capacity)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



341017 (D04H4)

 Drop-in tempered glass top
 (4 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.

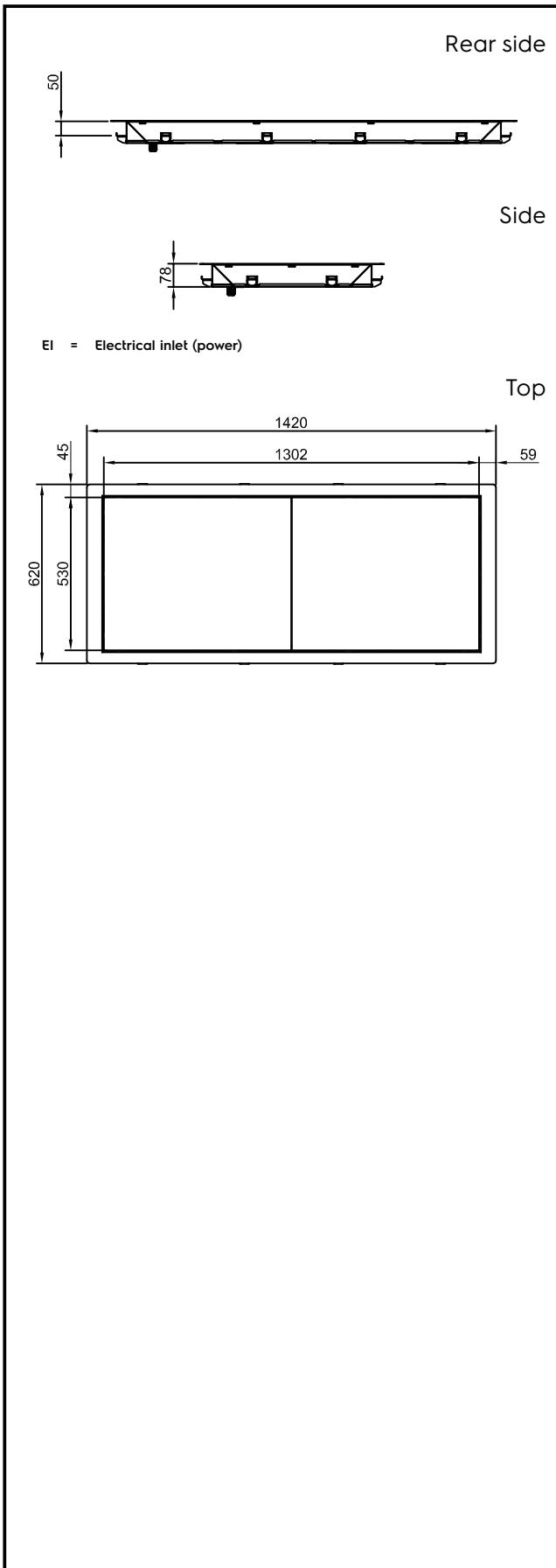
Main Features

- 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

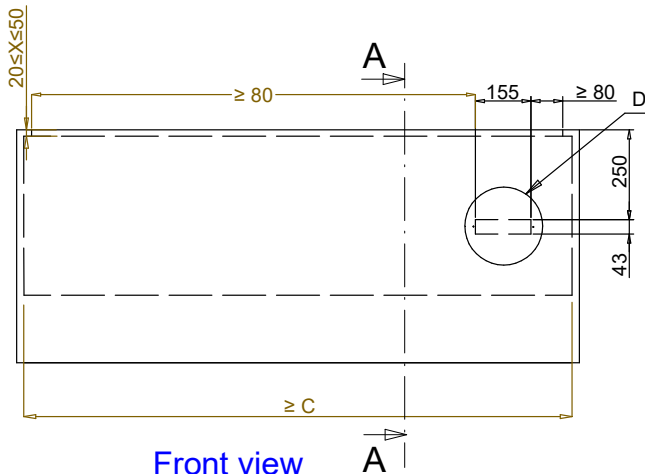
| | | |
|------------------------|----------------|--------------------------|
| Supply voltage: | 341017 (D04H4) | 220-240 V/1N ph/50/60 Hz |
| Electrical power max.: | | 1.18 kW |

Key Information:

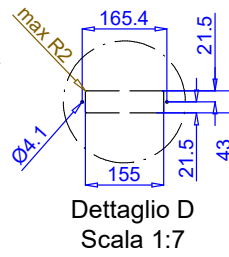
| | |
|------------------------------|--------------------|
| External dimensions, Width: | 1420 mm |
| External dimensions, Depth: | 620 mm |
| External dimensions, Height: | 80 mm |
| Net weight: | 25.8 kg |
| Shipping weight: | 53 kg |
| Shipping height: | 410 mm |
| Shipping width: | 660 mm |
| Shipping depth: | 1470 mm |
| Shipping volume: | 0.4 m ³ |
| Set temperature: | +105 / +115 °C |

Sustainability

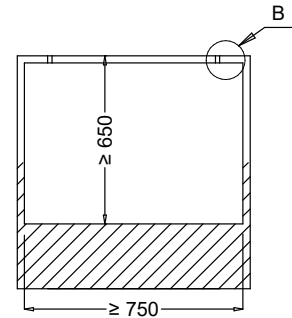
| | |
|--------------|-------|
| Noise level: | 0 dBA |
|--------------|-------|



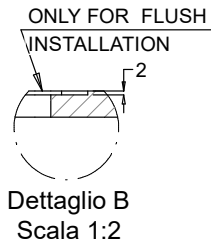
Front view
Scala: 1:10



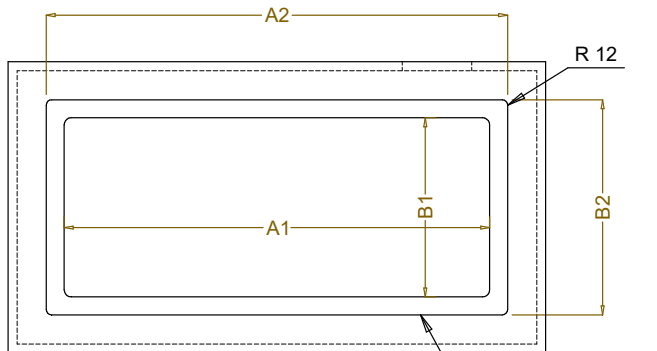
Dettaglio D
Scala 1:7



Section Cut A-A
Scala: 1:10

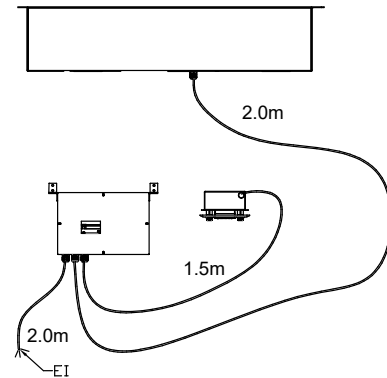
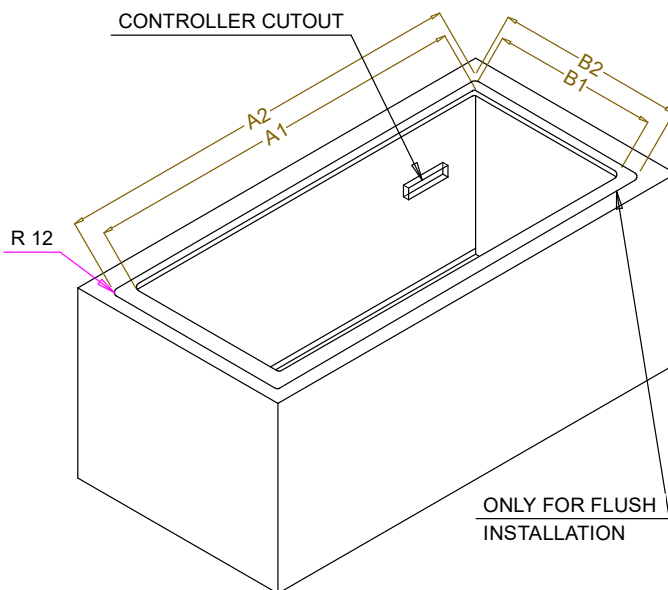


Dettaglio B
Scala 1:2



Top view
Scala: 1:10

| CAPACITY | CUTOUT | | LOWERING FOR FLUSH INSTALLATION | | C |
|----------|--------|-----|---------------------------------|-----|------|
| | A1 | B1 | A2 | B2 | |
| 1GN | 355 | 560 | 454 | 624 | 535 |
| 2GN | 680 | | 774 | | 855 |
| 3GN | 1010 | | 1104 | | 1190 |
| 4GN | 1030 | | 1424 | | 1510 |
| 5GN | 1660 | | 1744 | | 1835 |
| 6GN | 1985 | | 2074 | | 2165 |



595T01T00 - HOT TEMPERED GLASS

Drop In

Drop-in tempered glass top (4 GN container capacity)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2024.07.03