

# BUFFET SYSTEMS

**INNOVATION**

All Variants are available in 3 Versions:

1. Cold-Hot / Cold / Hot Plates, temperature from  $-5^{\circ}$  to  $+140^{\circ}$  C
2. Cold-Hot / Cold / Hot tubs, temperature from  $-5^{\circ}$  to  $+140^{\circ}$  C
3. Cold-Hot / Cold / Hot multi-tub, temperature from  $-5^{\circ}$  to  $+140^{\circ}$  C

## INSTALLATION VARIANTS

- plug-in ready
- remote cooling system

### Function

Cold-Hot Buffet Systems for keeping dishes cold and warm at temperatures ranging from  $-5^{\circ}$  to  $+140^{\circ}$  C (at an ambient temperature of  $+24^{\circ}$  C)

Details can be found in the individual product categories

### Sizes

Can be planned individually  
pictured is a buffet system with 2 x GN3/1 with 4 swivel castors, 2 of them with brakes, with different Heating Bridge options

### Table Top Surfaces

- Dekton or coated panels in different colours

### Surfaces Furniture Body

- coated panels in different colours

### Power Requirements

230 V – 50/60 Hz

Depending on the installed devices, the above is for example:

- Cold-Hot Plate GN3 – 2340 W
- Cold-Hot Multi Well 3 x GN1 – 2700 W
- Thermal bridge over 2 x GN3 – 3000 W

### Refrigerant

R600a for GN4/1 R290

### Scope of Delivery

Completely plug-ready incl. supply lines

### Important Information

Regarding installation, maintenance and care can be found in the user manuals (e.g. supply and exhaust air)



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in Bearbeitung UL