

Specsheet

Universal Dispenser USTH/57-28 heated heated Stainless Steel



Image example, technical changes reserved, without decoration.

Article-code:	0162993
Crockery:	For round and rectangular crockery, Ø resp. length up to 280 mm, also suitable for small pieces
Number of crockery stacks:	Up to 21, depending on crockery size
Lining of interior shaft:	Continuously on the face side, stainless steel, closed on the left and right side by vertical plastic-coated braces
Crockery guides:	Centering device with 16 plug-in places for stainless steel guiding rods
Stacking platform:	Stainless Steel grid 570 x 280 mm, plastic-coated
Stacking height without lid in mm:	565 mm
Stacking height with lid in mm:	675 mm
Capacity without lid:	Up to 510 pieces, depending on the stacking height of the crockery
Capacity with lid:	Up to 615 pieces, depending on stacking height of the crockery
Heating:	Stainless Steel tubular-radiator
Connected load:	1,0 kW
Electrical connection:	230 V 1N AC 50 Hz
Protection class:	IPX 5
Maximum crockery temperature:	85° C
Thermic insulation:	Special insulation
Temperature adjusting:	Continuously variable
Temperature control:	20 - 110° C
Chassis:	4 swivel castors, 2 of them with brake, Ø 125 mm
Load capacity:	100 kg
Net weight:	52,5 kg
Standard accessories included in delivery:	1 transparent polycarbonate lid 57-28, 2 stainless steel guiding rods
External dimensions W x D x H in mm:	510 x 750 x 900 mm

Dispenser from high-quality Stainless Steel. Solid frameless self-supporting construction.

The device is equipped with one ergonomically shaped bow handle.

Optimum protection against bumping in the moving- direction by corner bumpers which are fixed below. Together with the push handle a protection all-around the unit is guaranteed.

The handles and corner bumpers are made of high-quality, shock-proof plastic material.

Corrosion-proof maintenance-free plastic wheels according to DIN 18867-8. Housing wheel-body are made of impact-proof plastic, tyres of thermoplastic rubber. High-quality bearing by means of precision ball bearing with integrated thread protection. 2 swivel castors with total brake as well as 2 swivel or fixed castors. It is no problem to replace the castors if necessary. Plate fixing of the castors is made of Stainless Steel, Castor-Ø: 125 mm, load capacity per castor: 100 kg.

ON / OFF switch with integrated indication-function "Ready for operation", the operation-condition is easily visible from a distance. Connection at front by a flexible cable of permanent shape, with angle socket. Due to the relatively small dimensions of the unit, the cable can be pulled around without any problems. If necessary the cable can be extracted up to 1.80 m. Socket holder by blind socket at the front. The units are thermally insulated all-around by high-quality ceramic fleece. Insulating plates are non-flammable, chemically neutral, damp-proof and absolutely harmless for your health. Easy, user-oriented operation by means of an ergonomically shaped twist knob on all heated models.

The interior of all heated stackers is lined with Stainless Steel mirror sheets for better energy efficiency. Radiators and electrical components are easy accessible for service people. Fan- assisted heating: motor, fan wheel radiator form a compact unit, the energy unit. All closed dispensers: fast and thorough cleaning of the dispensing tube from the top.