

Universal crockery dispenser Metos UST/H57-28, heated



Product information

4235110
Universal crockery dispenser Metos
UST/H57-28,heated
510 × 750 × 1023 mm
55,750 kg
510 without or 615 with cover
230 V, 5 A, 1,0 kW, 1NPE, 50/60 Hz

Description

Universal crockery dispenser with static heating, for storing round and rectangular crockery items with ø or edge lengths of 80-280 mm.

Max. 615 crockery items (with cover) Max. crockery temperature: 80° C Platform: 570 × 280 mm 2 guide rods

Dispenser in self-supporting and hygienic design, made of high-quality stainless steel. Closed, smooth outer housing with thermal insulation through high-quality special insulation. Inner panelling on all sides, with high-quality mirror sheets for optimised energy usage. Stacking compartment with compartment inner panelling and removable stacking platform made of plastic-coated stainless steel grating with ball bearing platform guide. Consistent output height thanks to manually



adjustable stainless steel tension spring system. Easy cleaning of stacking compartment from above. Reduced temperature losses and heating time thanks to cover hood made of polycarbonate. Heated by stainless steel tubular heating element, operated using On/Off switch with integrated indicator light, thermostat-controlled via a continuously variable, ergonomically-shaped temperature controller that is easy to read even from a distance, with temperature limiter as per VDE. Current supply via dimensionally stable and extractable spiral cable with angle plug. Dummy socket in switch plate as plug park. Optimum manoeuvrability thanks to bow-shaped handle on upper side of structure. Two massive polymer corner bumpers serve as bumpers in the direction of transport and protect the equipment as well as building-side walls from being damaged. Dispenser runs on 4 swivel casters of which 2 with total locks, ø 125 mm, fastened by means of screw-on plates and several screws.

The Hupfer universal crockery dispenser UST/H 57-28 provides a wide range of variation options for stacking tableware with different shapes and dimensions, and features the lowest empty weight in comparison to other products, while the plug-in bow-shaped handles ensures optimal handling properties, especially when used in niches of serving counters. The push handle also guarantees effective protection against injuries to the hands. The installation height of 900 mm is the standard working height in food distribution.