

HOTPLATE ECO Flexible in use – good value for money



Gastro-Norm or Euro-Norm

Application:

Hotplate to keep pastries, prepared food

and hot casseroles warm.

Not suitable for hot casseroles taken directly out of an oven at a temperature exceeding 100°C. In order to keep the food warm for longer periods, we recommend the use of additional heat radiators.

Design

Hotplate to keep pastries and prepared food warm. Not suitable for hot casseroles taken directly out of an oven at a temperature exceeding

Temperature is fixed to approx. 80 °C. The exterior is made entirely of stainless steel, material 1.4301, with ground surface. The unit is connected via a 1.4 m connecting cable with safety plug.

WIHA HOTPLATE ECO

Model	Dimensions (Width – Depth – Height)	ArtNo.	Connection
HOTPLATE ECO – Gastro-Norm	W 325 mm, D 530 mm, H 55 mm	4160	230V/350W
HOTPLATE ECO – Euro-Norm	W 400 mm, D 600 mm, H 55 mm	4150	230V/450W

Heating-up period approx. 45 minutes.







