

FOOD AND CHOCOLATE WARMER

SERIES TG AND TT

SIMPLE TEMPERING WITH

EXACT TEMPERATURE





EASY

Model TT-1-3

TEMPERING

Separate heating elements keep every individual container in the desired temperature between 20°C and 110°C. The temperature is controlled very exactly by a microprocessor controller for each container and is always shown on the display. The adjusted temperature is stored even after switching off and on the food warmer.



INDIVIDUAL

SIZES

Various sizes and numbers of containers can be combined within the limits of different sizes of models. Up to four container can be integrated to one food warmer.

Table Models as well as mobile floor models are available.

WIDE RANGE

OF USAGE

Chocolate coating or icing, vegetables, potatoes, soups, sauces or other items in buffet lines and catering applications, the food warmer can be used in many cases.

All types of food warmers are available either with dry heating or with water jacket heating.



EXCHANGE

Every single Gastronorm container can be removed out of the food warmer by simply using the handle of the container. Only in order to remove a container which is part of a water jacket heating model two locks have to be opened before by turning. In this way a quick exchange for refilling or cleaning purposes is possible at any times.







MODELS AVAILABLE

Table Models Type TG

Mobile Flooor Models Type TT

Dry Heating Identifier T

Water Jacket Heating Identifier W

AVAILABLE SIZES

Combinations of 1,2,3 or 4 containers with capacities from 4, 9,5, 20 or up to 42,5 litres are available.

STANDARD FEATURES

Complete stainless steel construction.

Removable container with lid

Exact microprocessor controller and display of temperature

Every table or floor model is available either with dry or with water jacket heating

Water jacket heating is recommended especially for chocolate coating

OPTIONAL FEATURES

at additional cost

Extra container

Diving screen

Isulating cover

base.

Mobile underframe or mobile cabinet

Model Sizes	02	0 5	1	2	
1 Container	TG 02-1	TG 05-1	TG 1-1	TG 2- 1	
2 Container	-	TG 0,5- 2	TG 1-2	TG 2- 2	
3 Container	_	-	TG 1-3	TG 2- 3	
4 Container	-	-	TG 1-4	TG 2- 4	

TECHNICAL DATA:	TG02-1	TG05-1	TG05-2	TG1-1	TG1-2	TG 1-3	TG 1-4	TG2-1 1	TG2-2	TG2-3	TG2-4
Width (mm)	210	380	380	380	380	380	380	575	575	575	575
Depth (mm)	420	420	420	720	720	720	720	825	825	825	825
Height (mm)	220	220	220	220	220	220	220	220	220	220	220
Capacity (Ltr.)	1x4	1x9,5	2x4	1x20	2x9,5	2x4	4x4	1x42,5	2x20	2x9,5	4x9,5
						1x9,5				1×20	
Electrical input (kW)	0,4	0,4	0,8	0,8	0,8	1,2	1,6	1,6	1,6	1,6	1,6

Specifications subject to change without notice

