

WARMING TRAY *Gastro*

Professional equipment in stainless steel

Made in Germany



ROMMELSBACHER

Here it is – the perfect solution for elaborate buffet arrangements, a cozy brunch, or a wonderful banquet. A superior warming tray of noble design, with practical and shapely stainless steel handles and a big warming surface, providing ample space for accommodating 1/1 standard size GN food containers. The heating system comes incorporated in the high-quality thermally hardened float glass and is very efficient as a result. The ON/OFF switch with integrated pilot lamp and the infinitely variable temperature regulator are both located on the side of the appliance to make sure even several appliances can be lined up in tandem position side by side. Ideal for use at buffets and in catering, but also the best choice for celebrations at home!



Technical specifications:

- superior, easy-care casing made of brushed stainless steel
- thermally hardened float glass with integrated heating system for efficient heat distribution
- infinitely variable temperature via thermostat from ca. 40 °C to 105 °C
- on-off switch with integrated pilot lamp
- 2 large, solid stainless steel handles, space-saving upright storage
- several appliances can be combined in tandem position

Type: WPR 305/E

- 230 V ~ 300 W
- heating surface 53 x 32.5 cm for one food container in 1/1 GN format and its subdivisions
- dimensions: 64 x 34.5 x 5 cm
- EAN: 40 01797 523006



Type: WPR 405/E

- 230 V ~ 400 W
- large **XXL heating surface** 61 x 41 cm for food containers in 1/1 GN format and their subdivisions
- dimensions: 72 x 42.5 x 5 cm
- EAN: 40 01797 521002

