

# WARMING TRAY *Gastro*

## *Professional equipment in stainless steel*

„Made in Germany“



# ROMMELSBACHER

Here it is – the perfect solution for the delicious buffet, a cozy brunch, or a wonderful banquet. These superior warming trays of noble design, with practical and shapely stainless steel handle 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. The power cord can be removed for storage and the warming tray can also be stored vertically to save space. Professional equipment of reliable quality, ideal for use at buffets and in catering, but also the best choice for celebrations at home!



### Technical data:

- 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 approx. 40 to 105 °C
- ON/OFF-switch with integrated pilot lamp
- solid stainless steel handle, space-saving upright storage
- several appliances can be combined in tandem position
- removable XXL cord (2.5 m) with safety plug

### Type: WPR 307/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: 59 x 34.5 x 5 cm
- EAN: 40 01797 523020



### Type: WPR 407/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: 67 x 42.5 x 5 cm
- EAN: 40 01797 521019

