

COLD-HOT PLATE

INNOVATION

Temperature from **-5°** to **+140° C**
continuously adjustable via display

BUILT-IN-MODELS

- plug-in ready
- remote cooling system

Function

Cold-Hot Plate for keeping dishes cold or warm at temperatures ranging from -5° to +140° C (at an ambient temperature of +24° C)

Sizes

GN1/1 330 x 530 mm GN2/1 660 x 530 mm
GN3/1 990 x 530 mm GN4/1 1320 x 530 mm
round Ø 480 mm, special dimensions on request

Surfaces

- Gorilla glass 2 mm (not for special dimensions)
9010 white or 9004 black
- ESG glass 4-6 mm RAL colours
- Stainless steel 1 mm
- Dekton 12 mm (artificial stone)
all Dekton decors available

Variants

- plug-in ready
- connected to a remote cooling system

Power Requirements

230 V – 50/60 Hz

GN1/1 850 W GN2/1 1520 W
GN3/1 2340 W GN4/1 3040 W
round, approx. 100 W

Refrigerant

plug-in R600a, GN4/1 R290
remote cooling system R134a / R404a / R507a

Scope of Delivery

Controller incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual (e.g. supply and exhaust air)



Version A23  

in Bearbeitung 

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Temperature from **-5°** to **+15° C**
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BUILT-IN-MODELS

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Function

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Sizes

GN1/1 330 x 530 mm GN2/1 660 x 530 mm
GN3/1 990 x 530 mm GN4/1 1320 x 530 mm
round Ø 480 mm, special dimensions on request

Surfaces

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9010 white or 9004 black
- ESG glass 4-6 mm RAL colours
- Stainless steel 1 mm
- Dekton 12 mm (artificial stone)
all Dekton decors available

Variants

plug-in ready
connected to a remote cooling system

Power Requirements

230 V – 50/60 Hz

GN1/1 100 W GN2/1 100 W
GN3/1 100 W GN4/1 350 W
round, approx. 100 W

Refrigerant

plug-in R600a, GN4/1 R290
remote cooling system R134a / R404a / R507a

Scope of Delivery

Controller incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual (e.g. supply and exhaust air)



Version A23 CE NSF

in Bearbeitung UL

HOT PLATE

INNOVATION

Temperature from **+20°** to **+140° C**
continuously adjustable via display

BUILT-IN-MODELS

- plug-in ready

Function

Hot Plate for keeping dishes warm
at temperatures from +20° to +140° C
(at an ambient temperature of +24° C)

Sizes

GN1/1 330 x 530 mm GN2/1 660 x 530 mm
GN3/1 990 x 530 mm GN4/1 1320 x 530 mm
round Ø 480 mm, special dimensions on request

Surfaces

- Gorilla glass 2 mm (not for special dimensions)
9010 white or 9004 black
- ESG 4-6 mm RAL colours
- Stainless steel 1 mm
- Dekton 12 mm (artificial stone)
all Dekton decors available

Variants

plug-in ready

Power Requirements

230 V – 50/60 Hz

GN1/1 850 W GN2/1 1520 W
GN3/1 2340 W GN4/1 3040 W
round, approx. 100 W

Scope of Delivery


Controller incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

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can be found in the user manual



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COLD-HOT PLATE

INNOVATION

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continuously adjustable via display

ON COUNTER MODELS

Function

Cold-Hot Plate for keeping dishes cold or warm at temperatures ranging from -5° to +140° C (at an ambient temperature of +24° C)

New Design 2021

- Stable stainless steel body with rounded feather edges
- Uniform design for Cold and Hot Plates
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes (Metal Body)

Height = 170 mm
GN1/1 345 x 545 mm GN2/1 675 x 545 mm

Surfaces

- Gorilla glass 2 mm (not for special dimensions) 9010 white or 9004 black
- ESG glass 4-6 mm RAL colours
- Stainless steel 1 mm

Models

Grounded stainless steel body or powder coated in RAL9005 black or RAL9010 white

Power Requirements

230 V – 50/60 Hz

GN1/1 850 W GN2/1 1520 W

Refrigerant

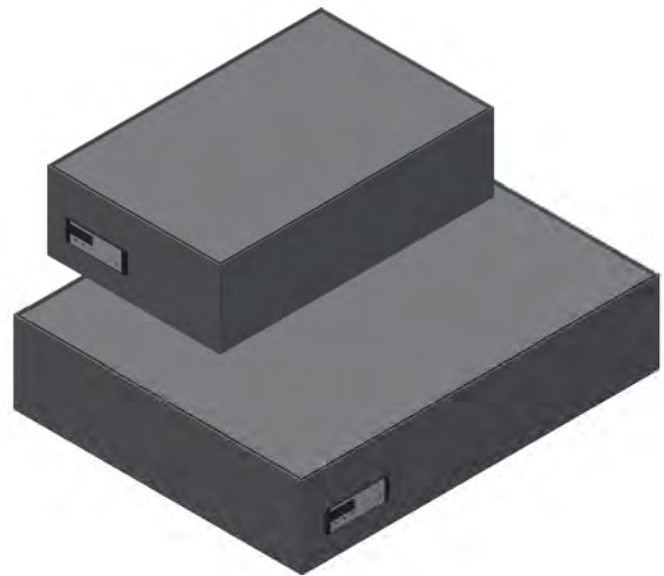
R600a

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



COLD PLATE

INNOVATION

Temperature from **-5°** to **+15° C**
continuously adjustable via display

ON COUNTER MODELS

Function

Cold Plate for keeping dishes cold at temperatures ranging from -5° to +15° C (at an ambient temperature of +24° C)

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Sizes (Metal Body)

Height = 170 mm
GN1/1 345 x 545 mm GN2/1 675 x 545 mm

Surfaces

- Gorilla glass 2 mm (not for special dimensions) 9010 white or 9004 black
- ESG glass 4-6 mm
RAL colours
- Stainless steel 1 mm

Models

Grounded stainless steel body or powder coated in RAL9005 black or RAL9010 white

Power Requirements

230 V – 50/60 Hz

GN1/1 100 W GN2/1 100 W

Refrigerant

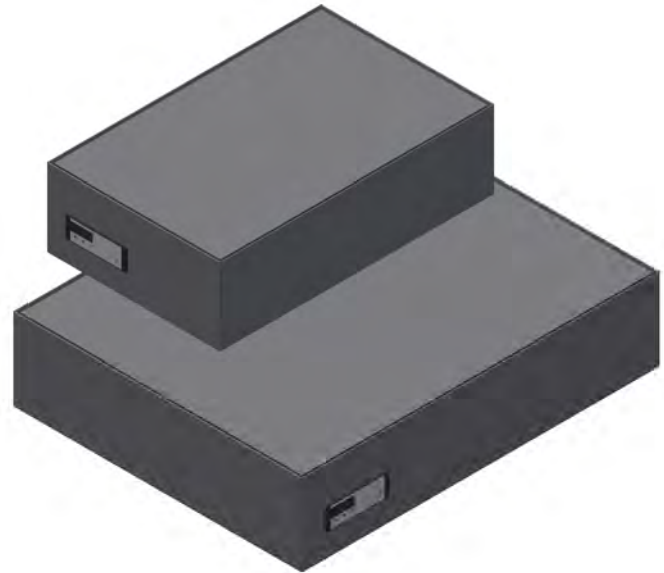
R600a

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



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HOT PLATE

INNOVATION

Temperature from **+20°** to **+140° C**
continuously adjustable via display

ON COUNTER MODELS

Function

Hot Plate for keeping dishes warm
at temperatures ranging from +20° to +140° C

New Design 2021

- Stable stainless steel body with rounded feather edges
- Uniform design for Cold and Hot Plates
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes (Metal Body)

Height = 81 mm

GN1/1 345 x 545 mm GN2/1 675 x 545 mm

GN3/1 1005 x 545 mm

Special dimensions on request

Surfaces

- Gorilla glass 2 mm (not for special dimensions) 9010 white or 9004 black
- ESG glass 4-6 mm RAL colours
- Stainless steel 1 mm

Models

Grounded stainless steel body or
powder coated in RAL9005 black or
RAL9010 white

Power Requirements

230 V – 50/60 Hz

GN1/1 850 W GN2/1 1520 W

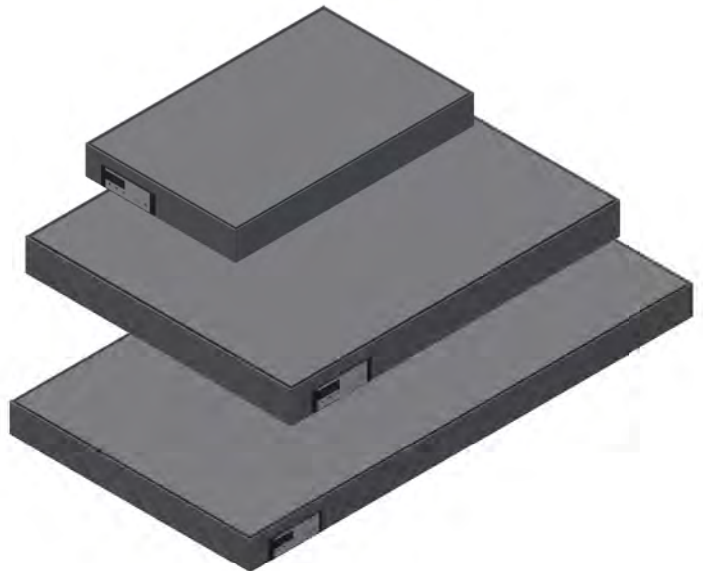
GN3/1 2340 W

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care
can be found in the user manual



WOODLINE COLD-HOT PLATE

Temperature from **-5°** to **+140° C**
continuously adjustable via display

**HOELLER
WOOD LINE**

ON COUNTER MODELS

Function

Cold-Hot Plate for keeping dishes cold or warm at temperatures ranging from -5° to +140° C (at an ambient temperature of +24° C)

New Design 2021

- Uniform design and external dimensions
- Corner connection of the wooden body with finger prongs
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes

Height = 170 mm GN1/1 440 x 645 mm

Surfaces

- Gorilla glass 2 mm (not for special dimensions) 9010 white or 9004 black
- ESG glass 4-6 mm RAL colours
- Stainless steel 1 mm

Models

Standard is solid oak – natural lacquered
other wood types on request

Power Requirements

230 V – 50/60 Hz

GN1/1 850 W

Refrigerant

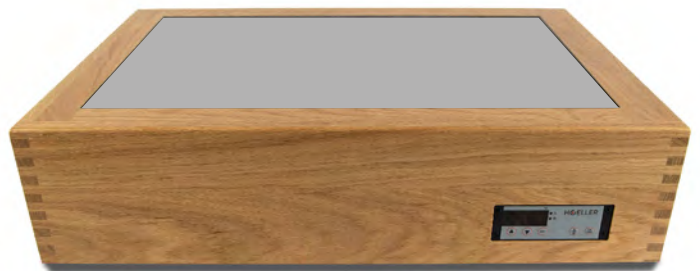
R600a

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



WOODLINE COLD PLATE



Temperature from **-5°** to **+15° C**
continuously adjustable via display

ON COUNTER MODELS

Function

Cold Plate for keeping dishes cold at temperatures ranging from -5° to +15° C (at an ambient temperature of +24° C)

New Design 2021

- Uniform design and external dimensions
- Corner connection of the wooden body with finger prongs
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes

Height = 170 mm GN1/1 440 x 645 mm

Surfaces

- Gorilla glass 2 mm (not for special dimensions) 9010 white or 9004 black
- ESG 4-6 mm RAL colours
- Stainless steel 1 mm

Models

Standard is solid oak – natural lacquered, other wood types on request

Power Requirements

230 V – 50/60 Hz

GN1/1 100 W

Refrigerant

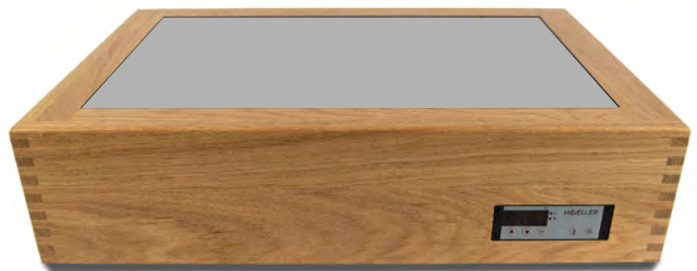
R600a

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



WOODLINE HOT PLATE

Temperature from **+20°** to **+140° C**
continuously adjustable via display



ON COUNTER MODELS

Function

Hot Plate for keeping dishes warm
at temperatures from +20° to +140° C

New Design 2021

- Uniform design
- Corner connection of the wooden body
with finger prongs
- Supply line from below, therefore the supply line
can be routed to each side of the device

Sizes

Height = 90 mm GN1/1 440 x 645 mm

Surfaces

- Gorilla glass 2 mm (not for special
dimensions) 9010 white or 9004 black
- ESG glass 4-6 mm (RAL colours)
- Stainless steel 1 mm

Models

Standard is solid oak – natural lacquered,
other wood types on request

Power Requirements

230 V – 50/60 Hz

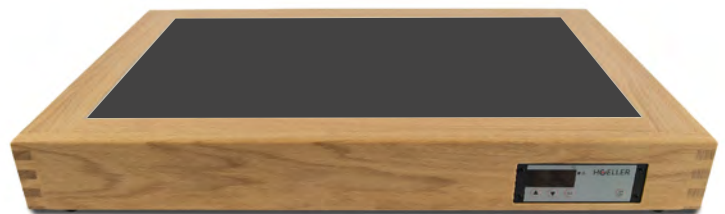
GN1/1 850 W

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care
can be found in the user manual



COLD-HOT WELL

INNOVATION

Temperature from **-5°** to **+140° C**
continuously adjustable via display

IN COUNTER VARIANTS

- plug-in ready
- remote cooling system

Function

Cold-Hot Well for keeping dishes cold or warm at temperatures ranging from -5° to +140° C (at an ambient temperature of +24° C)

Sizes

GN1/1 425 x 630 mm GN2/1 770 x 630 mm
GN3/1 1110 x 630 mm GN4/1 1450 x 630 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm
- Special depths on request in hygiene 1 finish

Variants

plug-in ready
connected to a remote cooling system

Power Requirements

230 V – 50/60 Hz

GN1/1 900 W GN2/1 1500 W
GN3/1 2700 W GN4/1 3000 W

Refrigerant

plug-in R600a
remote cooling system R134a / R404a / R507a

Scope of Delivery

Controller incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual (e.g. supply and exhaust air)



COLD WELL

INNOVATION

Temperature from **-5°** to **+15° C**
continuously adjustable via display

IN COUNTER VARIANTS

- plug-in ready
- remote cooling system

Function

Cold Well for keeping dishes cold at temperatures ranging from -5° to +15° C (at an ambient temperature of +24° C)

Sizes

GN1/1 425 x 630 mm GN2/1 770 x 630 mm
GN3/1 1110 x 630 mm GN4/1 1450 x 630 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm
- Special depths on request in hygiene 1 finish

Variants

plug-in ready
connected to a remote cooling system

Power Requirements

230 V – 50/60 Hz

GN1/1 100 W GN2/1 100 W
GN3/1 100 W GN4/1 100 W

Refrigerant

plug-in R600a
remote cooling system R134a / R404a / R507a

Scope of Delivery

Controller incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual (e.g. supply and exhaust air)



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HOT WELL

INNOVATION

Temperature from **+20°** to **+140° C**
continuously adjustable via display

IN COUNTER VARIANTS

- plug-in ready

Function

Hot Well for keeping dishes warm
at temperatures from +20° to +140° C

Sizes

GN1/1 425 x 630 mm GN2/1 770 x 630 mm
GN3/1 1110 x 630 mm GN4/1 1450 x 630 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm
- Special depths on request in hygiene 1 finish

Variants

plug-in ready

Power Requirements

230 V – 50/60 Hz

GN1/1 900 W GN2/1 1500 W
GN3/1 2700 W GN4/1 3000 W

Scope of Delivery


Controller incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care
can be found in the user manual



Version A23  

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COLD-HOT MULTI WELL

INNOVATION

Temperature from **-5°** to **+140° C**
continuously adjustable via display

IN COUNTER VARIANTS

- plug-in ready
- remote cooling system

Function

Cold-Hot Wells for keeping dishes cold or warm at temperatures ranging from -5° to +140° C (at an ambient temperature of +24° C)

The temperature of the single wells can be adjusted separately via the controllers

Sizes

2x GN1/1 790 x 630 mm
3x GN1/1 1155 x 630 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Variants

plug-in ready
connected to a remote cooling system

Power Requirements

230 V – 50/60 Hz

2x GN1/1 1800 W
3x GN1/1 2700 W

Refrigerant

plug-in R600a
remote cooling system R134a / R404a / R507a

Scope of Delivery

2 or 3 pieces of controllers incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual (e.g. supply and exhaust air)



COLD MULTI WELL

INNOVATION

Temperature from **-5°** to **+15° C**
continuously adjustable via display

IN COUNTER VARIANTS

- plug-in ready
- remote cooling system

Function

Cold Wells for keeping dishes cold at temperatures ranging from -5° to +15° C (at an ambient temperature of +24° C)

The temperature of the single wells can be adjusted separately via the controllers

Sizes

2x GN1/1 790 x 630 mm
3x GN1/1 1155 x 630 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Variants

plug-in ready
connected to a remote cooling system

Power Requirements

230 V – 50/60 Hz

2x GN1/1 1800 W
3x GN1/1 2700 W

Refrigerant

plug-in R600a
remote cooling system R134a / R404a / R507a

Scope of Delivery

2 or 3 pieces of controllers incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual (e.g. supply and exhaust air)



Version A23 CE NSF

in Bearbeitung UL

HOT MULTI WELL

INNOVATION

Temperature from **+20°** to **+140° C**
continuously adjustable via display

IN COUNTER VARIANTS

- plug-in ready

Function

Hot Wells for keeping dishes warm
at temperatures ranging from +20° to +140° C

The temperature of the single wells can be
adjusted separately via the controllers

Sizes

2x GN1/1 790 x 630 mm

3x GN1/1 1155 x 630 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Variants

plug-in ready

Power Requirements

230 V – 50/60 Hz

2x GN1/1 1800 W

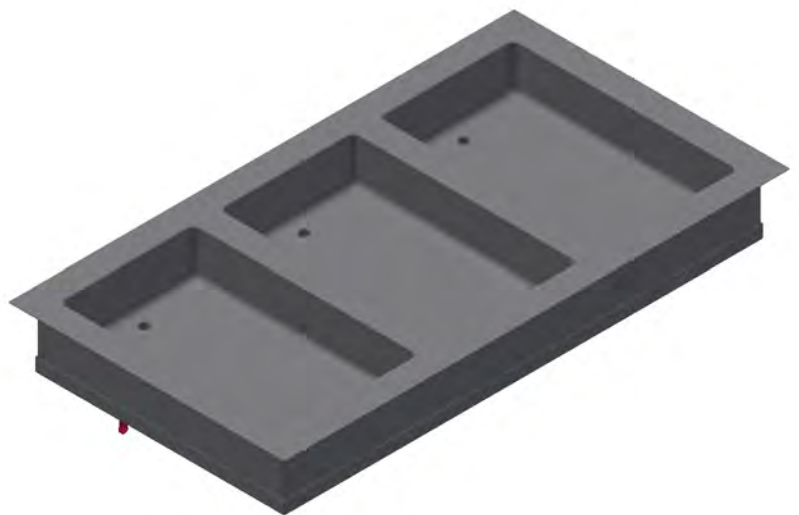
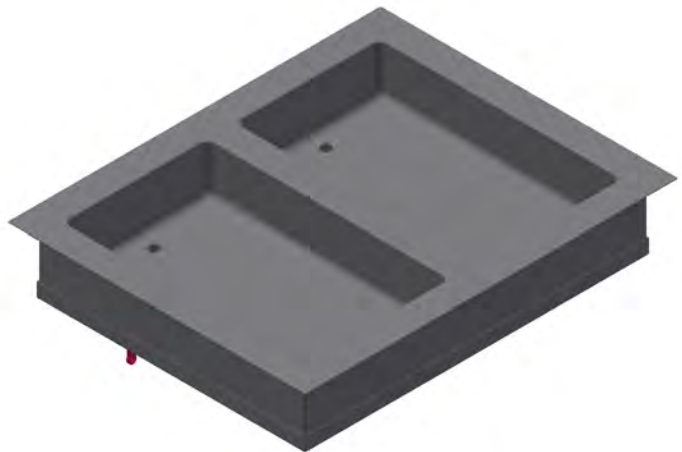
3x GN1/1 2700 W

Scope of Delivery


2 or 3 pieces of controllers incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care
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COLD-HOT WELL

INNOVATION

Temperature from **-5°** to **+140° C**
continuously adjustable via display

ON COUNTER MODELS

Function

Cold-Hot Well for keeping dishes cold or warm at temperatures ranging from -5° to +140° C (at an ambient temperature of +24° C)

New Design 2021

- Stable stainless steel body with rounded feather edges
- Uniform design for all on counter wells
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes (Metal Body)

Height = 275 mm
GN1/1 410 x 615 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Models

Grounded stainless steel body or powder coated in RAL9005 black or RAL9010 white

Well surface is brushed in stainless steel

Power Requirements

230 V – 50/60 Hz

GN1/1 900 W

Refrigerant

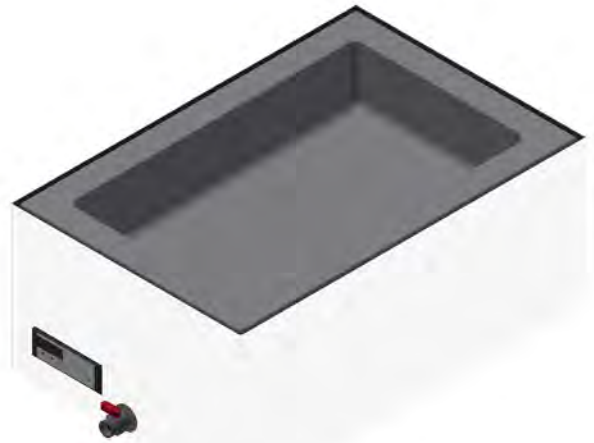
R600a

Scope of Delivery


Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



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COLD WELL

INNOVATION

Temperature from **-5°** to **+15° C**
continuously adjustable via display

ON COUNTER MODELS

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Cold Well for keeping dishes cold at temperatures ranging from -5° to +15° C (at an ambient temperature of +24° C)

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Height = 275 mm
GN1/1 410 x 615 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Models

Grounded stainless steel body or powder coated in RAL9005 black or RAL9010 white

Well surface is brushed in stainless steel

Power Requirements

230 V – 50/60 Hz

GN1/1 900 W

Refrigerant

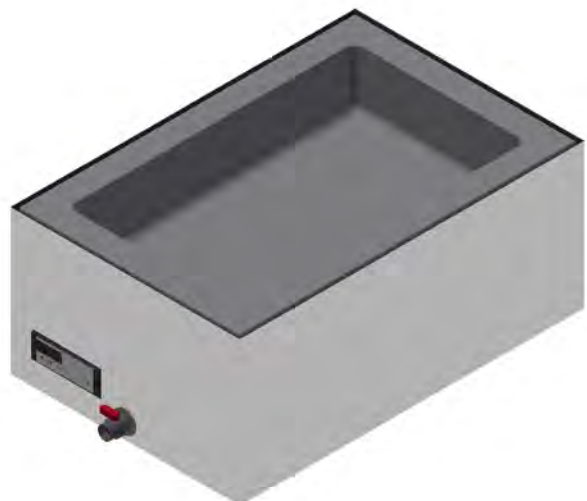
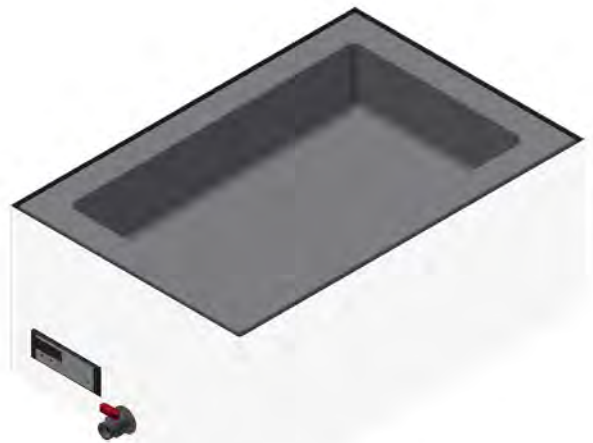
R600a

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



Version A23  

in Bearbeitung 

HOT WELL

INNOVATION

Temperature from **+20°** to **+140° C**
continuously adjustable via display

ON COUNTER MODELS

Function

Hot Well for keeping dishes warm
at temperatures ranging from +20° to +140° C

New Design 2021

- Stable stainless steel body with rounded feather edges
- Uniform design for all on counter wells
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- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes (Metal Body)

Height = 275 mm
GN1/1 410 x 615 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Models

Grounded stainless steel body or
powder coated in RAL9005 black or
RAL9010 white

Well surface is brushed in stainless steel

Power Requirements

230 V – 50/60 Hz

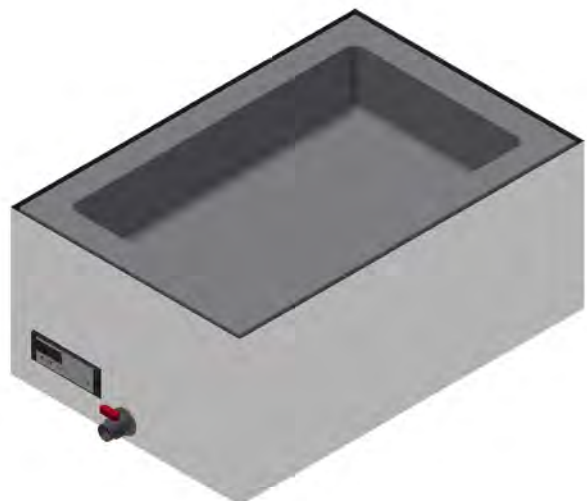
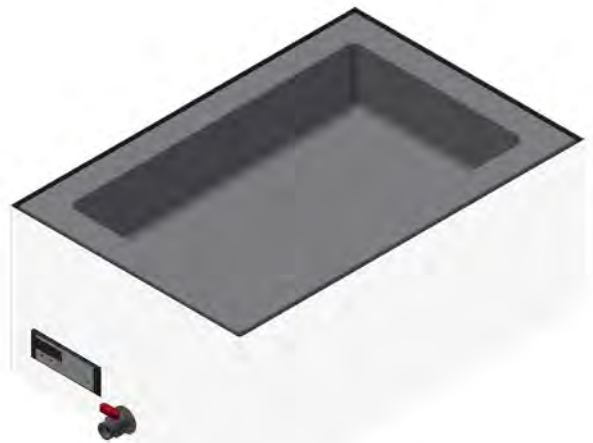
GN1/1 900 W

Scope of Delivery


Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care
can be found in the user manual



Version A23  

in Bearbeitung 

WOODLINE COLD-HOT WELL

Temperature from **-5°** to **+140° C**
continuously adjustable via display

**HOELLER
WOOD LINE**

ON COUNTER MODELS

Function

Cold-Hot Well for keeping dishes cold or warm at temperatures ranging from -5° to +140° C (at an ambient temperature of +24° C)

New Design 2021

- Uniform design for all on counter wells
- Corner connection of the wooden body with finger prongs
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes

Height = 275 mm GN1/1 440 x 645 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Models

Standard is solid oak – natural lacquered, other wood types on request

Power Requirements

230 V – 50/60 Hz

GN1/1 900 W

Refrigerant

R600a

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



Version A23  

in Bearbeitung 

WOODLINE COLD WELL

**HOELLER
WOOD LINE**

Temperature from **-5°** to **+15° C**
continuously adjustable via display

ON COUNTER MODELS

Function

Cold Well for keeping dishes cold at temperatures ranging from -5° to +15° C (at an ambient temperature of +24° C)

New Design 2021

- Uniform design for all on counter wells
- Corner connection of the wooden body with finger prongs
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes

Height = 275 mm GN1/1 440 x 645 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Models

Standard is solid oak – natural lacquered, other wood types on request

Power Requirements

230 V – 50/60 Hz

GN1/1 900 W

Refrigerant

R600a

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



Version A23  

in Bearbeitung 

WOODLINE HOT WELL

**HOELLER
WOOD LINE**

Temperature from **+20°** to **+140° C**
continuously adjustable via display

ON COUNTER MODELS

Function

Hot Well for keeping dishes warm
at temperatures ranging from +20° to +140° C

New Design 2021

- Uniform design for all on counter wells
- Corner connection of the wooden body with finger prongs
- Improved design thanks to supply and exhaust air from below
- Supply line from below, therefore the supply line can be routed to each side of the device

Sizes

Height = 275 mm GN1/1 440 x 645 mm

Well

- made of 1.5 mm stainless steel in hygiene 2 finish
- dry, warp-free, heatable
- Standard depth 105 mm

Models

Standard is solid oak – natural lacquered,
other wood types on request

Power Requirements

230 V — 50/60 Hz

GN1/1 900 W

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care
can be found in the user manual



Version A23  

in Bearbeitung 

ICE PLATE

INNOVATION

Cooking with ice, surprise your guests with a new, sensational experience. **-35° C Cold Plate**

IN COUNTER MODELS

Function

Ice Plate for the production of ice rolls
Temperature continuously adjustable to -35°C
(at an ambient temperature of $+30^{\circ}\text{C}$)
Even temperature on the work surface via patented cooling channels

Sizes

Ice Plate 300 = 331 x 531 mm
Installation height = 315 mm
Ice Plate 450 = 481 x 481 mm
Installation height = 300 mm

Well

- 1.5 mm stainless steel
- Standard depth 15 mm
- with 8 mm high rim

Power Requirements

230 V – 50/60 Hz
750 W

Refrigerant

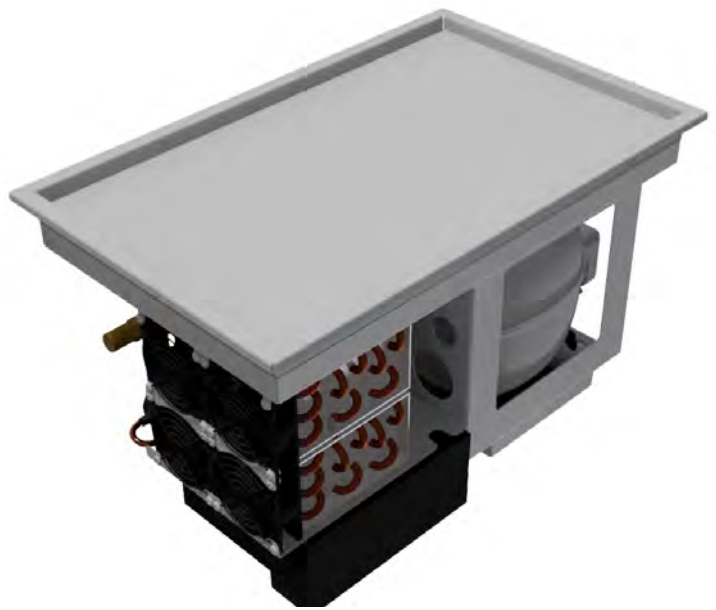
R290

Scope of Delivery

Controller incl. 1.2 m cable
Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual (e.g. supply and exhaust air)



Version A23 CE



in Bearbeitung



ICE PLATE

INNOVATION

Cooking with ice, surprise your guests with a new, sensational experience. **-35° C Cold Plate**

ON COUNTER MODELS

Features

Ice Plate for the production of ice rolls
Temperature continuously adjustable to -35°C
(at an ambient temperature of $+30^{\circ}\text{C}$)
Even temperature on the work surface via
patented cooling channels

Sizes

Ice Plate 300 = 344 x 543 mm
Height = 330 mm
Ice Plate 450 = 493 x 493 mm
Height = 300 mm

Well

- 1.5 mm stainless steel
- Standard depth 15 mm

Models

Grounded stainless body or
powder coated in RAL9010 white or
RAL 9005 black
"Ice Rolls" lettering with LED lighting

Power Requirements

230 V – 50/60 Hz
750 W

Refrigerant

R290

Scope of Delivery

Supply line 2 m
with Schuko plug and rubber plug

Important Information

Regarding installation, maintenance and care
can be found in the user manual



Version A23 CE NSF

in Bearbeitung UL

BUFFET SYSTEMS

INNOVATION

All Variants are available in 3 Versions:

1. Cold-Hot / Cold / Hot Plates, temperature from -5° to $+140^{\circ}$ C
2. Cold-Hot / Cold / Hot tubs, temperature from -5° to $+140^{\circ}$ C
3. Cold-Hot / Cold / Hot multi-tub, temperature from -5° to $+140^{\circ}$ C

INSTALLATION VARIANTS

- plug-in ready
- remote cooling system

Function

Cold-Hot Buffet Systems for keeping dishes cold and warm at temperatures ranging from -5° to $+140^{\circ}$ C (at an ambient temperature of $+24^{\circ}$ C)

Details can be found in the individual product categories

Sizes

Can be planned individually
pictured is a buffet system with 2 x GN3/1 with 4 swivel castors, 2 of them with brakes, with different Heating Bridge options

Table Top Surfaces

- Dekton or coated panels in different colours

Surfaces Furniture Body

- coated panels in different colours

Power Requirements

230 V – 50/60 Hz

Depending on the installed devices, the above is for example:

- Cold-Hot Plate GN3 – 2340 W
- Cold-Hot Multi Well 3 x GN1 – 2700 W
- Thermal bridge over 2 x GN3 – 3000 W

Refrigerant

R600a for GN4/1 R290

Scope of Delivery

Completely plug-ready incl. supply lines

Important Information

Regarding installation, maintenance and care can be found in the user manuals (e.g. supply and exhaust air)



Version A23 CE NSF

in Bearbeitung UL

GORILLA GLASS

HIGH BREAK & SCRATCH RESISTANCE

Product description

Thin, chemically toughened glass, immersed in a salt bath at 400° C

Advantages

- High surface quality
- High break and scratch resistance
- Less weight than conventional glass



HEATING LAMP

INNOVATION

Thermal Output of **500 watts**

LED IS THE FUTURE

DURABLE - COST EFFECTIVE - ECOLOGICAL

Function

Heating Lamp for keeping dishes warm
Thermal output of 0 to 500 Watts
LED lighting and heating in one device

Sizes

125 x 300 mm
Height = 70 mm

Product Description

Infrared quartz heater 500 Watts
LED lighting 12 Volts
Heating Lamp and LED can be switched on or off separately

Power Requirements

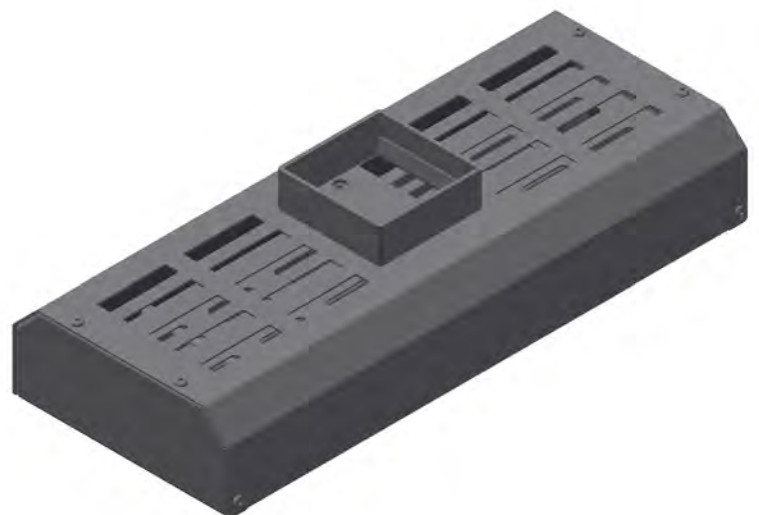
230 V – 50/60 Hz
500 Watts

Scope of Delivery

Supply cables approx. 2 m for clamp connection
LED power supply unit

Important Information

Regarding installation, maintenance and care can be found in the user manual



Version A23  

in Bearbeitung 

HEATING AND LIGHT BRIDGE

Thermal Output **500 Watts** per Heating Lamp

LED IS THE FUTURE

DURABLE - COST EFFECTIVE - ECOLOGICAL

Function

Heating or Light Bridge for keeping dishes warm respectively to perfectly present dishes
Thermal output per Heating Lamp 500 Watts

New Design 2021

Form A = rectangular shaped columns
Form B = Double round tube columns,
Heating Lamp can be arranged either lengthwise or crosswise - Endless variants (with only one central column)

Sizes

Height (without sneeze guard) = 472 mm
Height (with sneeze guard) = 484 mm
External dimensions = axial dimensions + 40 mm
AM = axial dimensions = Distance between centre of column to centre of column
GN1/1 – AM = 700 mm
GN2/1 – AM = 870 mm
GN3/1 – AM = 1230 mm
GN4/1 – AM = 1520 mm
Custom Sizes on request

Product description

Heating or Light Bridge
Infrared quartz heater, 500 Watts each
LED lighting 12 Volts
Heating Lamps individually switchable
LED separately switchable
Electric Switchbox to be mounted inside the cabinet / underneath

Body Finishes

- polished stainless steel
- powder-coated in RAL colour

Power Requirements

230 V – 50/60 Hz

GN1/1 500 W GN2/1 1000 W
GN3/1 1500 W GN4/1 2000 W

Scope of Delivery

Supply line 1.6 m with Schuko plug

Important Information

Regarding installation, maintenance and care can be found in the user manual



Version A23  

in Bearbeitung 

SNEEZE GUARD

INNOVATION

For Heating or Light Bridges

Product description

Sneeze Guards in different variants for the Heating or Light Bridges

New Design 2021

Form L straight = with oblique glass on one side
Form L curved = with curved glass on one side
Form U straight = with oblique glass on both sides
Form U curved with curved glass on both sides
Form I = only straight glass on the top

Sneeze Guard straight = 8 mm ESG made of straight glass

Sneeze Guard curved = 6 mm ESG made of curved glass

Sizes

Form L: Depth = 570 mm

Form U: Depth = 690 mm

Form I: Depth = 450 mm

GN1/1 – Width = 780 mm

GN2/1 – Width = 950 mm

GN3/1 – Width = 1310 mm

GN4/1 – Width = 1600 mm

Special Dimensions on request

Scope of Delivery

incl. adhesive material

Important Information

Regarding installation, maintenance and care can be found in the user manual



Version A23  

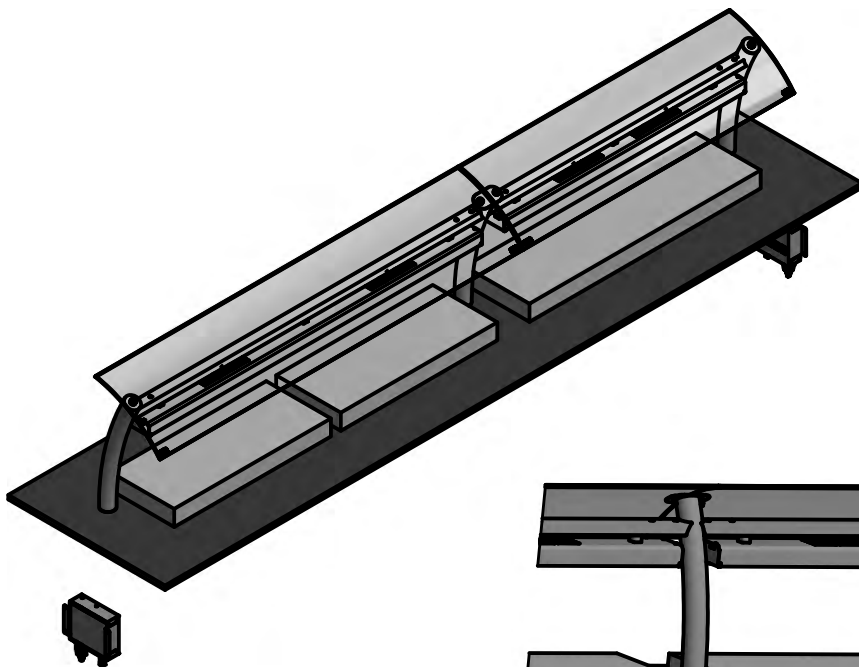
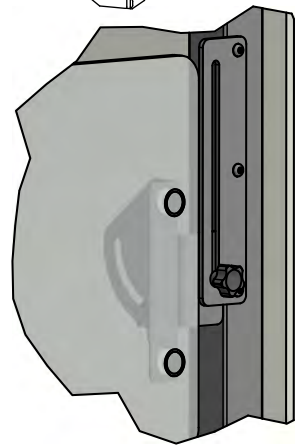
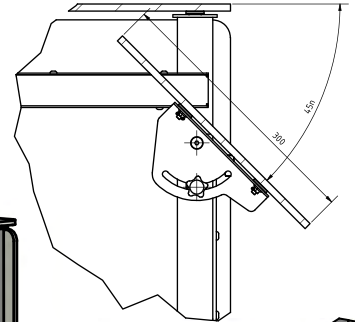
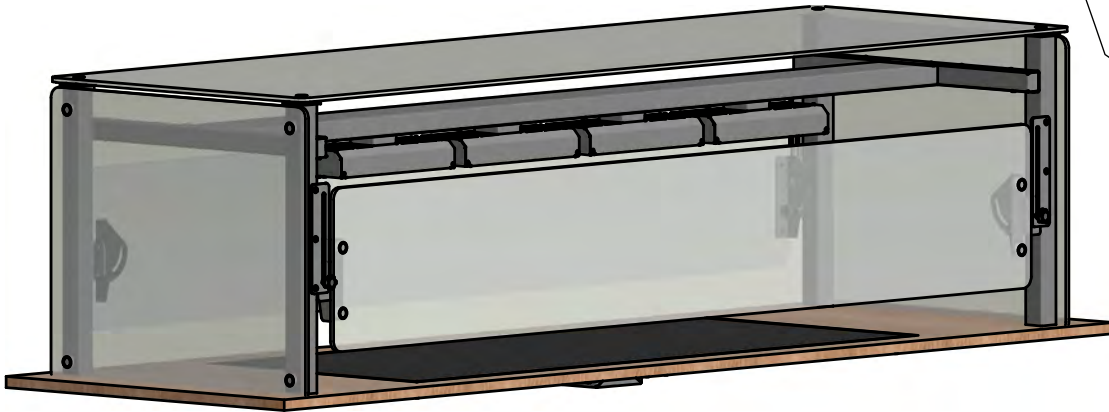
in Bearbeitung 

VARIOUS SNEEZE GUARD VARIANTS

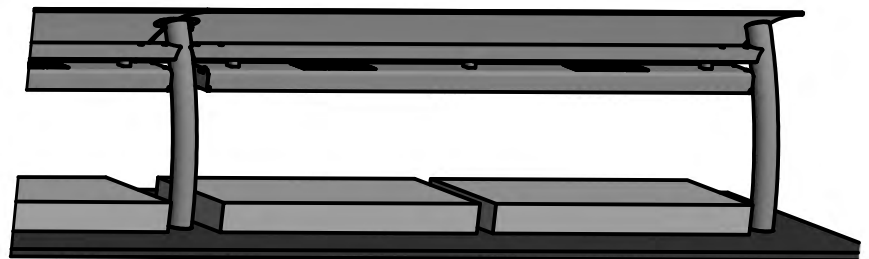
INNOVATION



**Custom Forms - Custom Designs
on Request**

*Back and Front Glass
at will swivelling*



stylish curved column



Version A23  

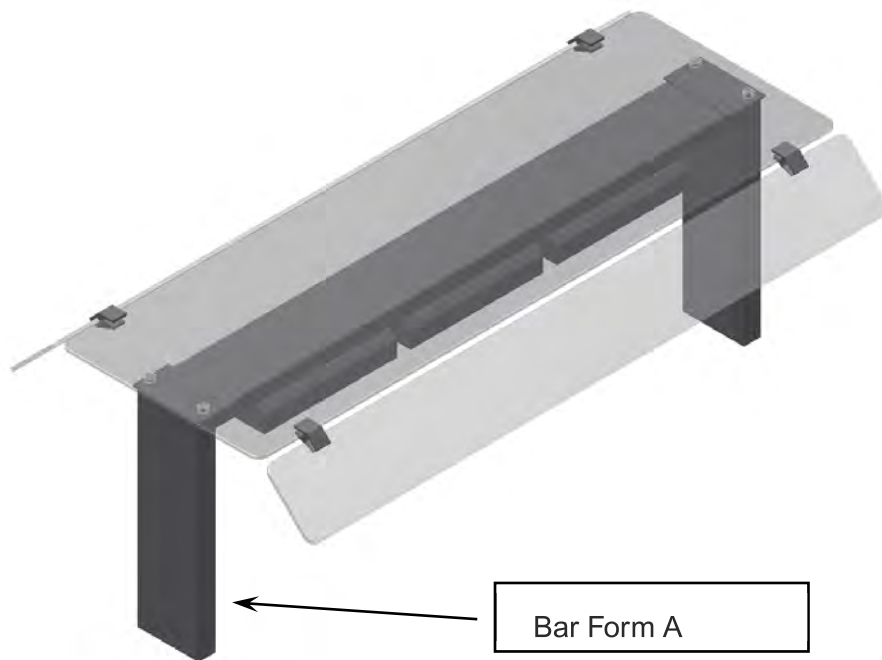
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1 Design of the Bridges

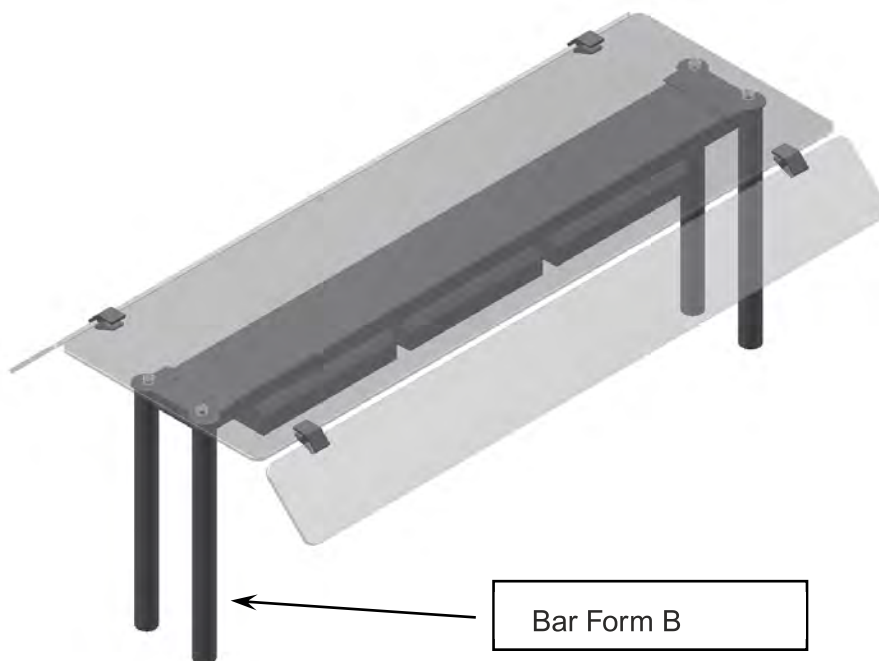
1.1 Design Bars - Choices: Form A, Form B

Two different bar designs are available

- Bar Form A:



- Bar Form B



1.2 Design Sneeze Guard - Choices: Form L straight, Form L curved, Form U straight Form U curved, Form I

5 different sneeze guards are available:

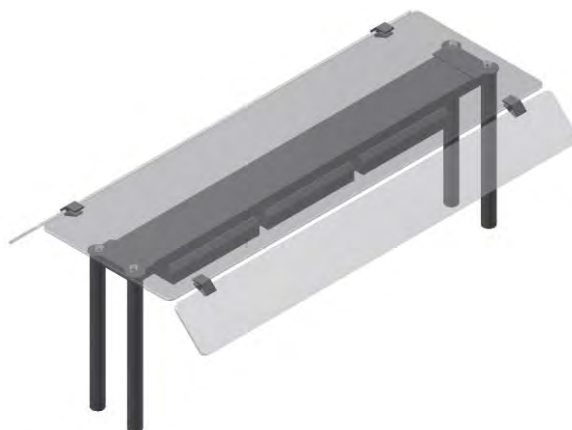
- Sneeze Guard Form L straight



- Sneeze Guard Form L curved



- Sneeze Guard Form U straight



- Sneeze Guard Form U curved



- Sneeze Guard Form I

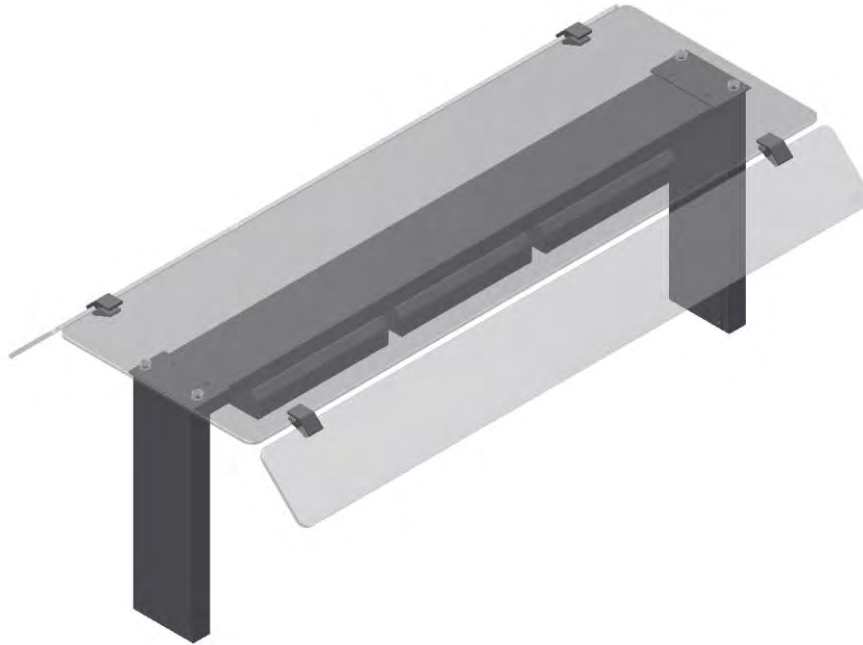


1.3 Type of Bridge - Choice: Light Bridge, Heating Bridge along, Heating Bridge across

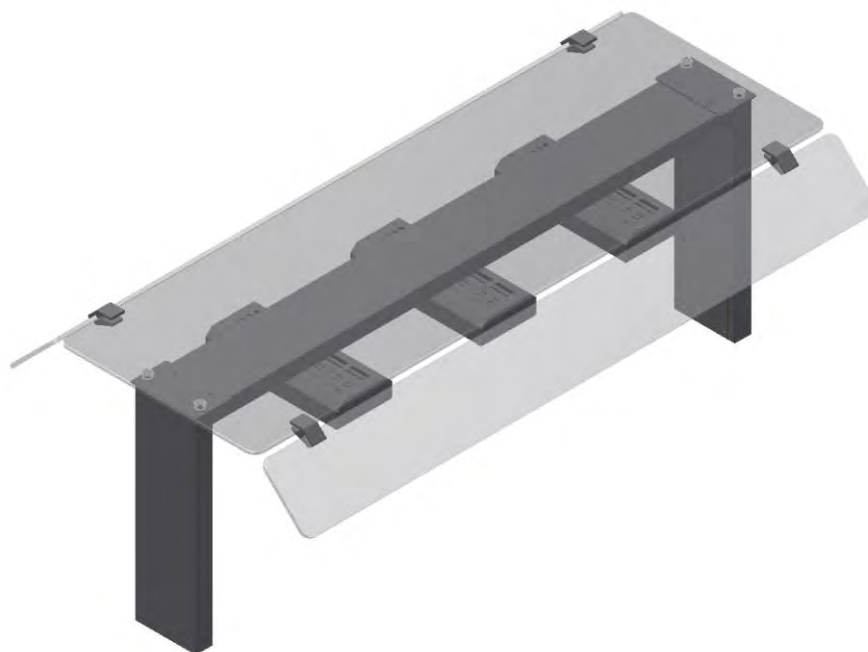
Light Bridge: for the presentation of food with LED



- Heating Bridge along: for keeping food hot and for presenting food with Heating Lamps and LED - Heatin Lamps positioned along.



- Heating Bridge along: for keeping food hot and for presenting food with Heating Lamps and LED - Heatin Lamps positioned across.



2 Dimensions of the Bridge

2.1 Standard - Dimensions

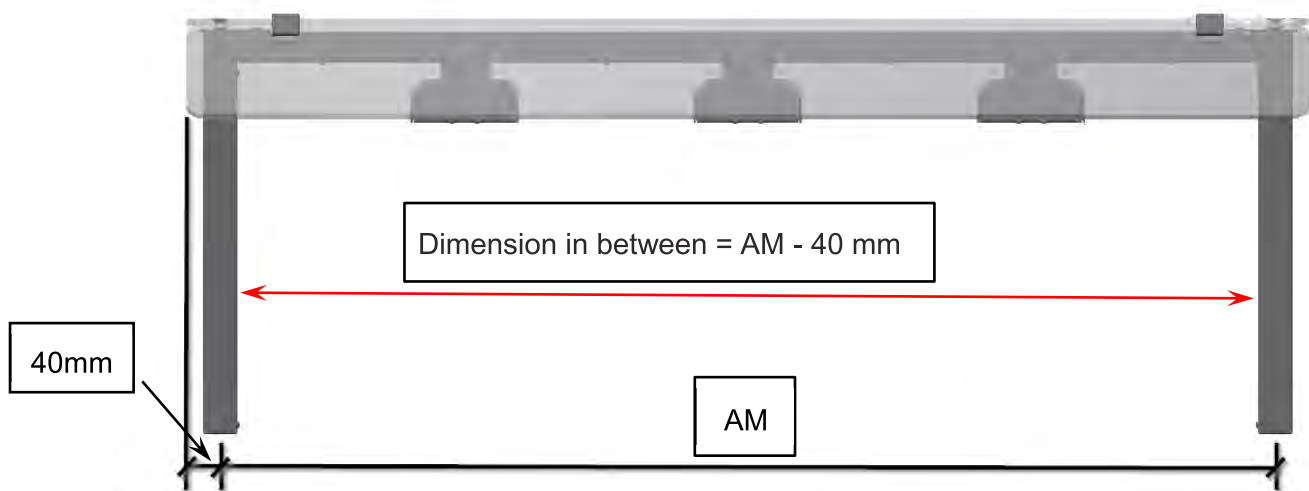
The standard dimensions are ment for the GN norms GN1 to GN4.

Example: A GN3 Heating Bridge fits over a GN3 well.

Height (without Sneeze Guard) = 472 mm

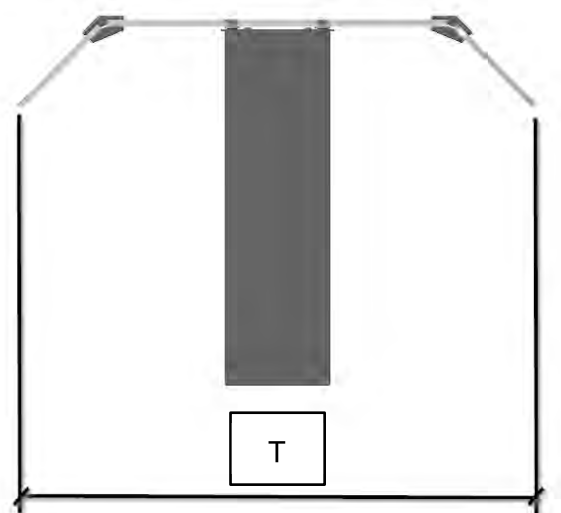
Height (with Sneeze Guard) = 484 mm

Size of Bridge	Dimensions between Axes (AM)
GN1 Bridge:	700 mm
GN2 Bridge:	870 mm
GN3 Bridge:	1230 mm
GN4 Bridge:	1520 mm



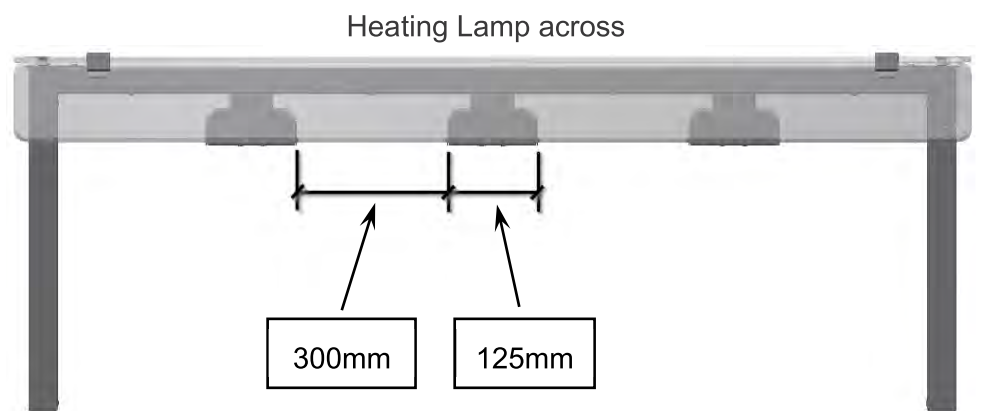
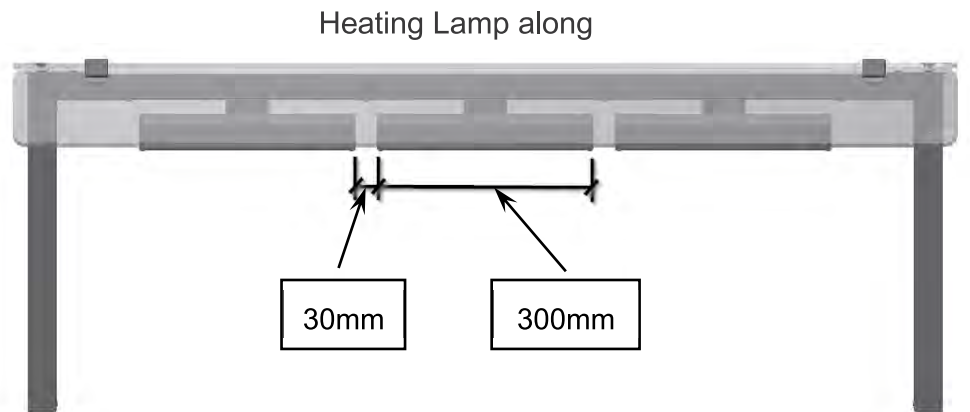
The depth (T) varies, depending on the type of the Sneeze Guard.

Sneeze Guard Design	Depth (T)
Form L straight:	570mm
Form L bend:	570mm
Form U straight:	690mm
Form U bend:	690mm
Form I straight:	450mm



The amount of heating lamps is standardized per standard bridge.

- GN1 = 1 Heating Lamp
- GN2 = 2 Heating Lamps
- GN3 = 3 Heating Lamps
- GN4 = 4 Heating Lamps

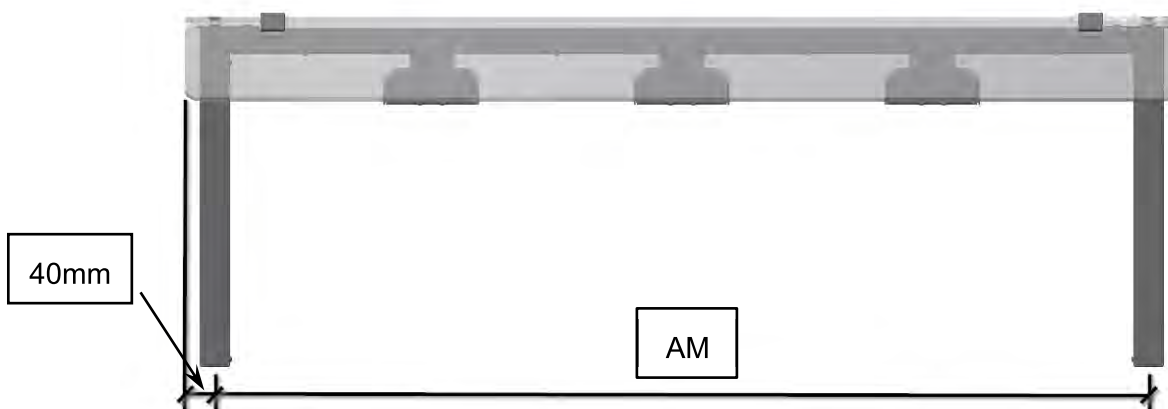


2.2 Custom Sizes

If Custom Sizes are required, a few things have to be taken into consideration. Design-wise please follow 1.1. Regarding the dimensions, the following information is required.

2.2.1 **Width of the Bridges**

The width of the bridge is defined by the dimension between the axes (AM).
The width of the bridge can be fit to the customer's requirements.



Starting at a width of more than 1700 mm, a middle bar is needed. This way, connected „endless-bridges” can be built.

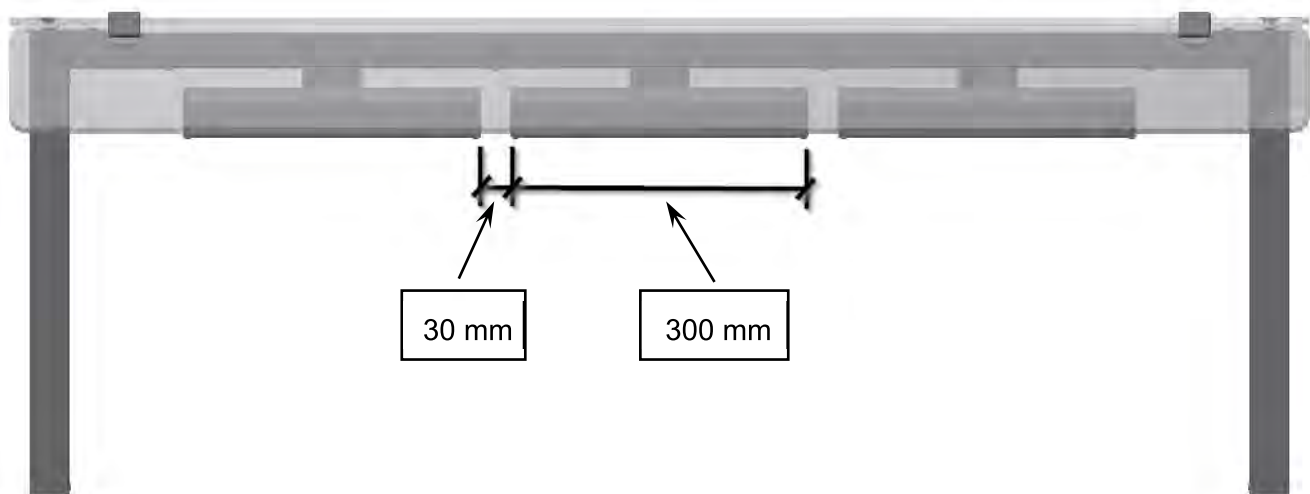


2.2.2 Height of the Bridge

Custom-heights are only possible for bars from B.

2.2.3 Amount of Heating Lamps

The amount of heating lamps can be chosen freely for custom sized bridges. However, there should be a gap of at least 30 mm between two heating lamps. A maximum of 5 heating lamps is possible between 2 bars.



2.2.4 Design Sneeze Guard for Custom Sized Bridges and endless-bridges.

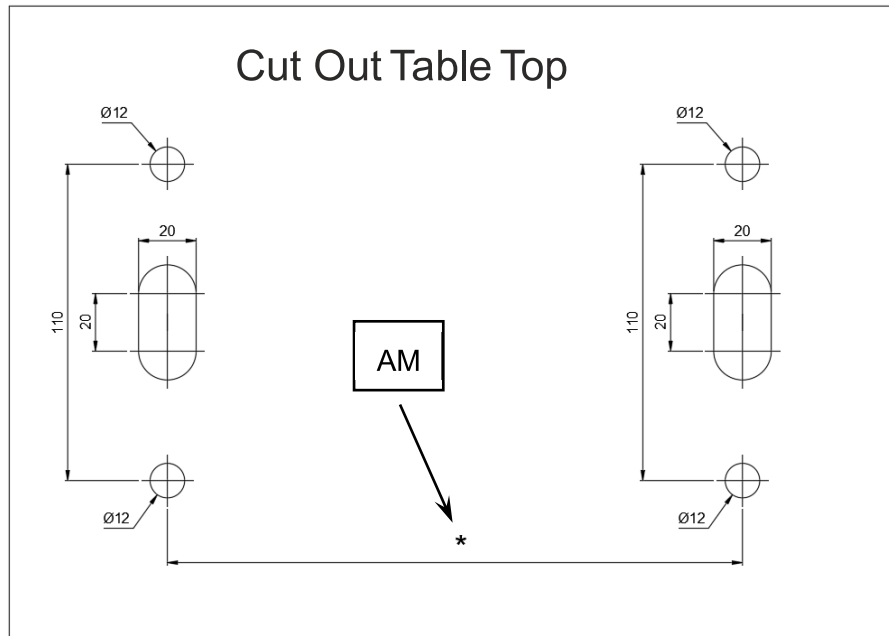
The customer can only chose between the straight forms, form L straight, form U straight, form I straight.

3 Mounting

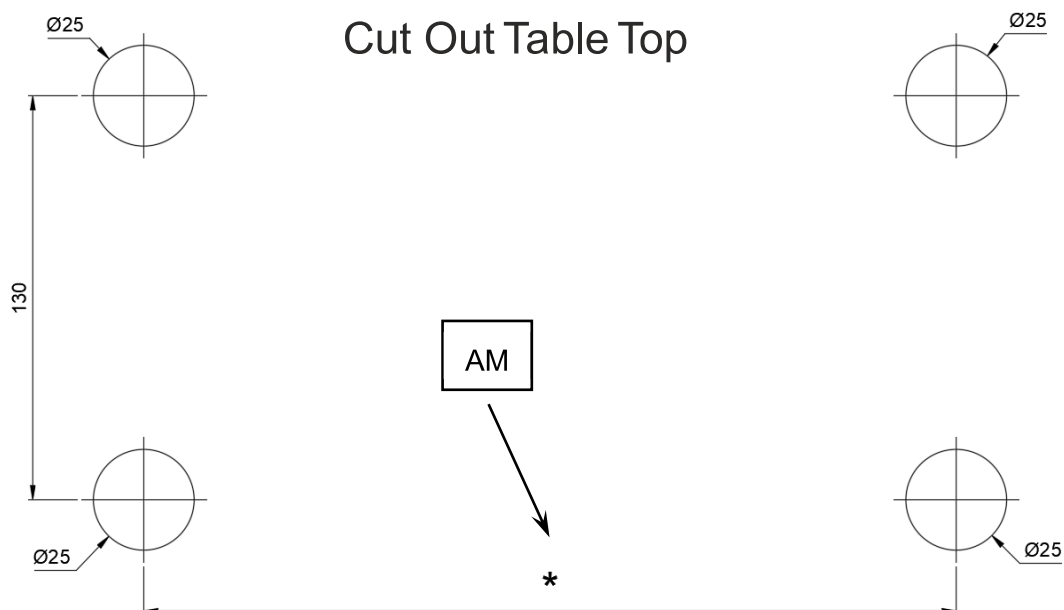
3.1 Mounting of the Bridge

Depending on the type of bar (form A, form B), different cut-outs are required in the table top.

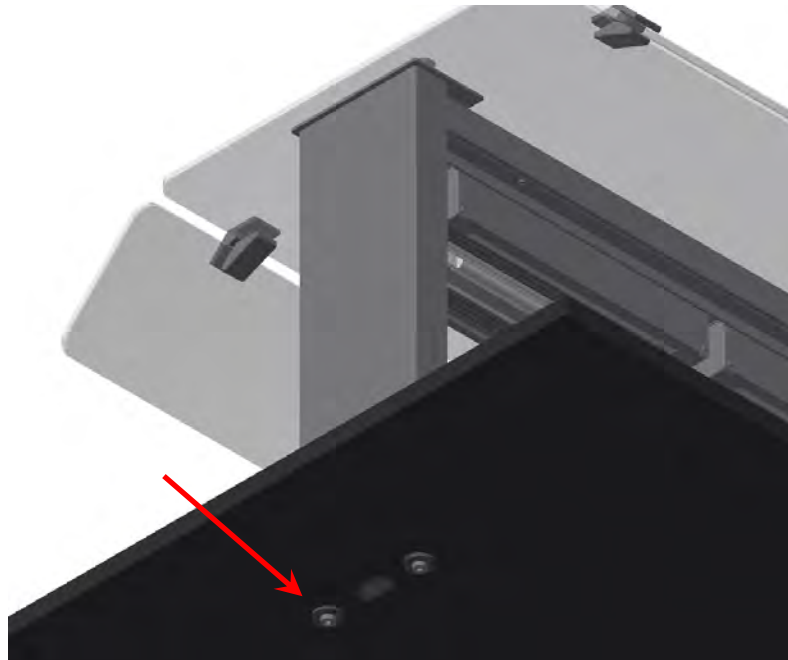
Shape A



- Form B



The mounting on the table top takes place with screws and shims. The screws (M8x80) which are delivered with the bridges are suitable for table top plates with a thickness of up to 70 mm.

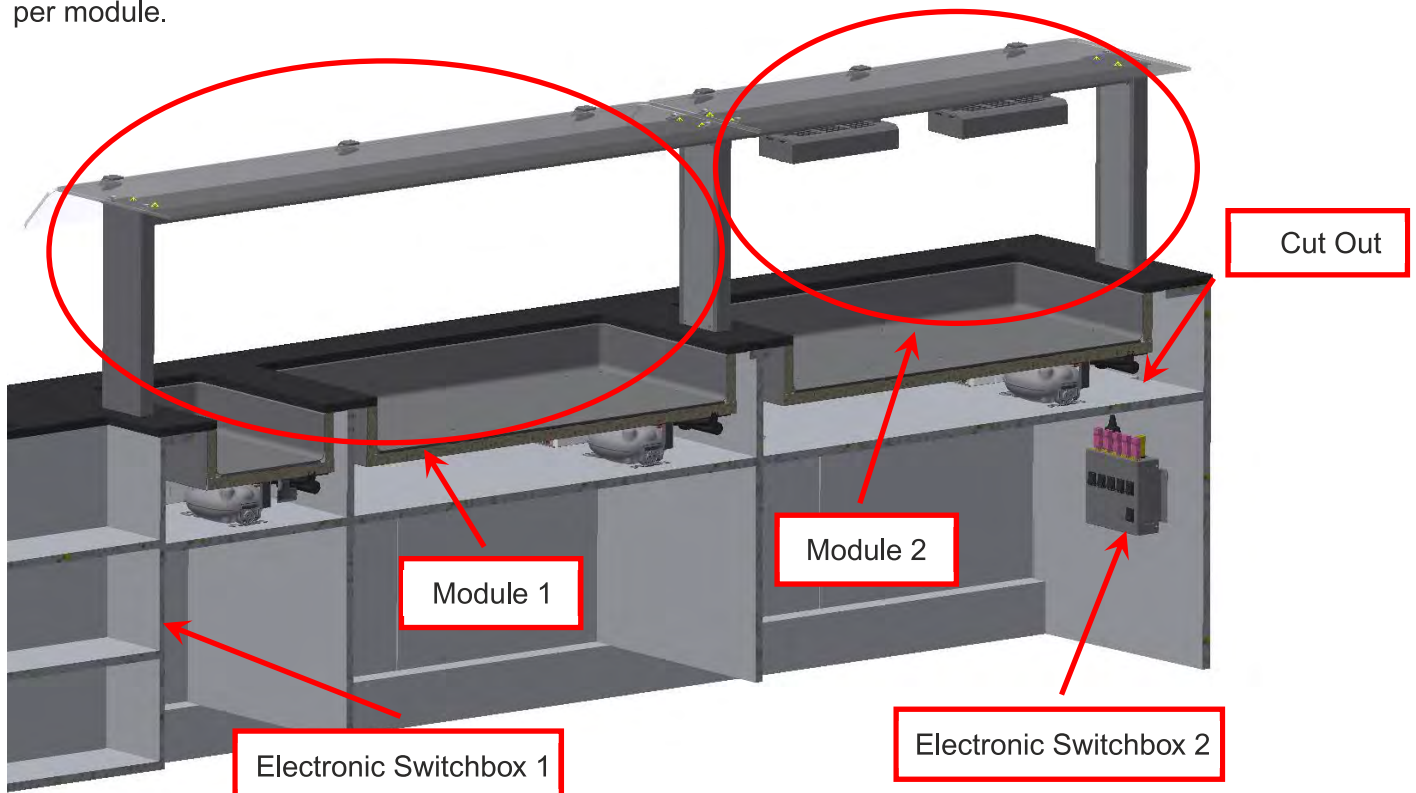


3.2 Electronic Switchbox

An electrical switch box is installed to control light or the heating lamps. Enough space has to be provided for this, underneath the bridge (see picture - acc. Dimensions of the switchbox).

A cut out can also be required for the cables.

Endless-Bridges (with two or more modules with middle bars) are delivered with one electro switchbox per module.



4 Order Process

Possible Order Schema:

- Standard Bridge
 1. Design bar: Form A, Form B
 2. Design Sneeze Guard: Form L straight, Form L curved, Form U straight, Form U curved, Form I
 3. Type of Bridge: Light Bridge, Heating Bridge along, Heating Bridge across
 4. Dimensions: GN1, GN2, GN3, GN4

- Custom-Bridge
 1. Design bar: Form A, Form B
 2. Design Sneeze Guard: Form L straight, Form U straight, Form I
 3. Type of Bridge: Light Bridge, Heating Bridge along, Heating Bridge across
 4. Dimensions: Dimension of Axes, if over 1700 mm - amount of middle bars?
(if it differs: height and width dimensions)
 5. Amount of Heating Lamps per Module

A hand-drawn, Auto-CAD, ... if available would be very helpful.

HEATING LAMP CLASSIC

INNOVATION

Heat Output **250 watts**

HANDCRAFTED

Features

Heating lamp for keeping dishes warm

Sizes

Height = 250 mm, diameter = 180 mm

Product Description

Hoeller heat lamps are designed for the kitchen of tomorrow and combine timeless design with components of the highest quality

Each lamp was designed in cooperation with our powerful partners and is made by hand from high-quality, anodised aluminium

Bulb: E27 IR bulb with max. 250 W

Surfaces

- Black glossy
- Black matt
- Aluminium
- Chrome
- Brass
- Copper
- Other colours upon request

Models

- Fixed length
- Raise and lowering function

Power Requirements

- 230 V – 50/60 Hz
- 250 W

Important Information

Regarding installation, maintenance and care can be found in the user manual

1 - Black Glossy



2 - Black matt finish



3 - Aluminium



4 - Chrome



5 - Brass



6 - Copper



Version A23 CE



in Bearbeitung



HEATING LAMP FOCUS

INNOVATION

Heat Output **250 watts**

HANDCRAFTED

Features

Heating lamp for keeping dishes warm

Sizes

Height = 250 mm

Diameter = 200 or 220 mm

Product Description

Hoeller heat lamps are designed for the kitchen of tomorrow and combine timeless design with components of the highest quality

Each lamp was designed in cooperation with our powerful partners and is made by hand from high-quality, anodised aluminium

Bulb: E27 IR bulb with max. 250 W

Surfaces

Black Matt

Medium Grey

Aluminum

Racing Green

Concrete Grey

Copper

Other colours upon request

Models

Fixed length

Raise and lowering function

Power Requirements

230 V – 50/60 Hz

250 W

Important Information

Regarding installation, maintenance and care can be found in the user manual

2 - Black matt finish



8 - Mid Grey



9 - Aluminium



10 - Racing Green



11 - Concrete Grey



12 - Copper



QUARTZ COMPACT HEATING BRIDGE

Heat Output **575 to 1050 watts**

INNOVATION

HANDCRAFTED



Function

Quartz-Compact-Heating Bridge for keeping dishes warm. Temperature continuously adjustable

Sizes

Height = 60 mm
Depth = 150 mm

Device width with light	
750 mm	575 W + 50 W
820 mm	575 W + 50 W
1225 mm	750 W + 50 W
1430 mm	1000 W + 50 W

Device widths without light	
570 mm	575 W
640 mm	575 W
945 mm	750 W
1250 mm	1000 W

Product Description

Four different lengths, with or without lighting, adjustable fastenings with quartz-heating element
Installation approx. 30 to 40 cm above the food

Power Requirements

230 V – 50/60 Hz

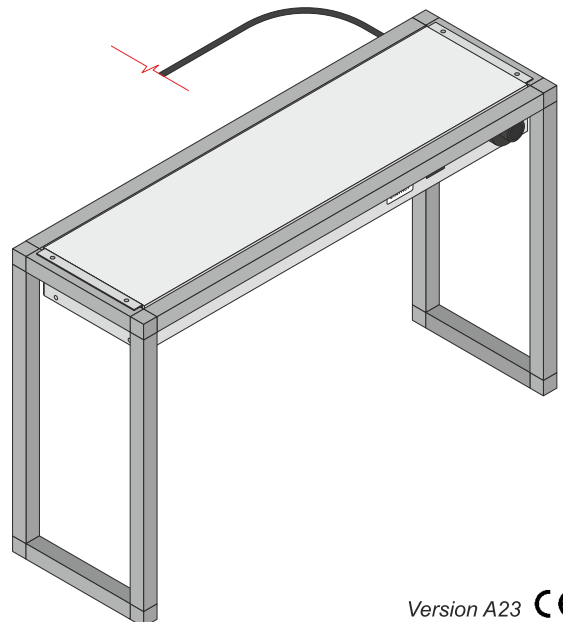
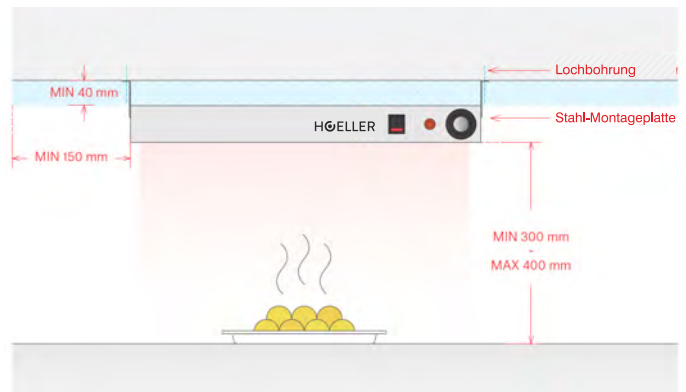
Power consumption see size overview

Accessories

Table rack
Chain for hanging

Important Information

Regarding installation, maintenance and care can be found in the user manual



WINE BARREL

The irresistible charm of a wine barrel bar adds a unique flair to your next event or buffet presentation. Be it a wine cellar that longs for a touch of comfort, a standing table event or an extraordinary food display presentation. But what really makes this wine barrel standing table so special is the built-in bucket holder, which can regulate temperatures between -5° to $+140^{\circ}$ Celsius. This wine barrel is an eye-catcher and a functional element at the same time.

HANDCRAFTED

Available in two Versions

Cold-Warm bucket holder with a temperature regulation from -5° to $+140^{\circ}$ C

Cold bucket holder with temperature regulation from -5° to $+15^{\circ}$ C

The barrel is delivered ready to plug-in.
With an adjustable temperature control display and supply line.

Power Requirements

230 V - 50/60 Hz

Cold-Warm bucket holder: 700 W

Cold bucket holder: 100 W

Refrigerant

R600a

Construction

Bucket holder
made of 1.5 mm stainless steel
Diameter: 450 mm
Depth: 400 mm

Table Top
Material: Beech wood with a wild edge
Diameter: 1100 mm

Barrel foot rail
The barrel foot is available in two options:
Made of flat steel or shaped tube



DEKTON

Dekton has all the technical specifications that are necessary for a highly resistant surface to design any residential project, both indoors and outdoors.

INNOVATION IN APPLIED DESIGN

Applications

- Kitchen Work Surfaces
- Sinks
- Outdoor Work Surfaces
- Floor Coverings for Outdoor Terraces
- Exterior Walls and Facades
- Washroom Walls
- Interior Floors
- Floor Coverings for Washrooms and Pools
- Floor Coverings for Outdoor Terraces
- Staircases

Advantages

- Durable Colour
- Minimal Water Absorption
- Fire Resistant Material
- Scratch Resistant
- Abrasion Resistant
- Stain Resistant
- Superior Mechanical Strength
- Dimensional Stability
- High Resistance to UV Rays
- Maximum Fire and Heat Resistance
- Frost and Dew Resistant
- Easy Cleaning and Minimal Maintenance

Textures

Dekton is available in different textures, so the only limit is the imagination of the architect or designer, whether ultra-shiny, matte, or velvety texture options.



* Polished

☒ X-Gloss

☒ Ultra Textur

☒ Ultra Matt

☒ Velvet Texture

☒ Dekton Grip+

