

# BakeOff® with hotplates

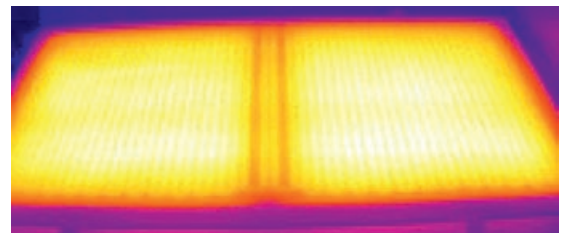
The perfect temperature for your oven-fresh baked goods



# BakeOff® with hotplates

*The perfect temperature for your oven-fresh baked goods*

- > *Keeps your baked goods gently warm over a longer period of time*
- > *More enjoyment for ready-to-eat goods*
- > *Suitable for BakeOff® 3.0*



**HOTPLATE IN OPERATION:** pictures taken with a infrared camera

**BAKEOFF 3.0 WITH HOTPLATES**

## *Baked goods are oven-fresh for longer*

The hotplates in the BakeOff modules consist of black ESG glass with integrated heating elements. The temperature can be set variably from 30°C to max. 75°C on every level. Suitable food can be placed directly on the glass plates or optionally on stainless steel sheets.



# BakeOff® with hotplates

BakeOff module:	Front filler	Rear filler
		
Width	1,000 mm	1,000 mm
Depth	<b>980 mm</b>	<b>995 mm</b>
Height	1,855 mm	1,855 mm
Weight	approx. 290 kg	approx. 290 kg
Overall load capacity	48 kg (with evenly distributed load)	48 kg (with evenly distributed load)
Load capacity per hot-plate	12 kg	12 kg
Warming surface (WxD)	929 mm x 716 mm ( per level)	929 mm x 716 mm ( per level)
<b>Parts</b>	<ul style="list-style-type: none"> <li>- Baked goods tower with 230V electrical connection</li> <li>- 4 levels for goods presentation</li> <li>- 4 ESG glass hotplates</li> <li>- 3 self-closing flaps per level</li> <li>- 1 pick-up tongs</li> <li>- 2 controls mounted on the front (customer side)</li> <li>1 control for 2 hotplates respectively</li> </ul>	<ul style="list-style-type: none"> <li>- Baked goods tower with 230V electrical connection</li> <li>- 4 levels for goods presentation</li> <li>- 4 ESG glass hotplates</li> <li>- 3 self-closing flaps per level</li> <li>- 1 pick-up tongs</li> <li>- 2 controls mounted on the back,</li> <li>1 control for 2 hotplates respectively</li> <li>- With door frame at rear and matching folding doors made of glass</li> </ul>

## Body in wood finish

**H1146**

Bardolino oak grey

**R5690**

Classic wenge

## Module colours

**7021**

Black/grey

**7422**

Umbra grey matt

**9261**

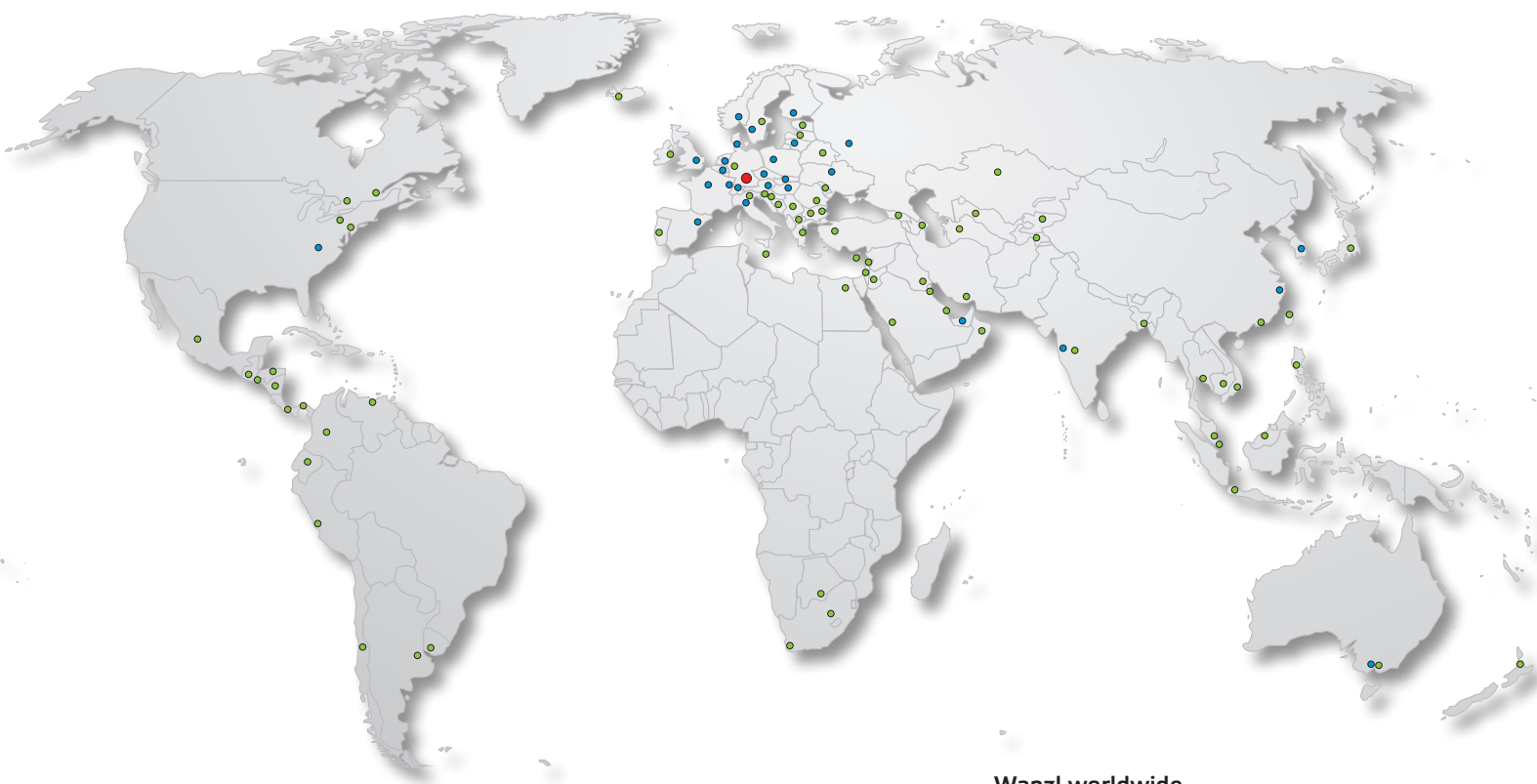
Iron shimmer matt

## Accessories (optional)

The stainless steel conduit sloping towards the **outside** guides condensed water droplets to the edge of the conduit thus ensuring that your baked goods always stay crispy.

Dimensions: 295 mm x 715 mm x 23.5 mm





## Wanzl worldwide

- Head Office
- Subsidiaries
- Partners



### GERMANY

Wanzl GmbH & Co. KGaA  
Rudolf-Wanzl-Straße 4  
89340 Leipheim

Phone +49 (0) 82 21 / 7 29-0  
Fax +49 (0) 82 21 / 7 29-1000

info@wanzl.com  
www.wanzl.com

### GREAT BRITAIN

Wanzl Ltd.  
Europa House  
Heathcote Lane  
Warwick CV34 6SP

Phone +44 (0) 1926 / 45 1951  
Fax +44 (0) 1926 / 45 1952

enquiries@wanzl.co.uk  
www.wanzl.com

### AUSTRALIA

Wanzl Australia Pty. Ltd.  
97 Highbury Road  
BURWOOD VIC 3125

Phone +61 (0) 3 / 98 08 22 99  
Fax +61 (0) 3 / 98 08 22 66

info.au@wanzl.com  
www.wanzl.com