

BakeOff® with hotplates

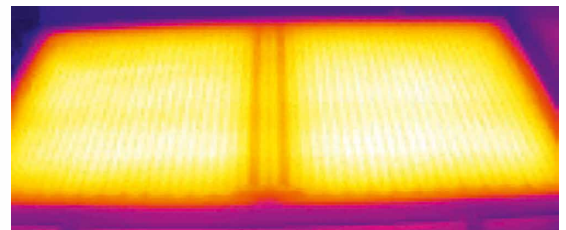
The perfect temperature for your oven-fresh baked goods



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	980 mm	995 mm
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)
Parts	<ul style="list-style-type: none"> - Baked goods tower with 230V electrical connection - 4 levels for goods presentation - 4 ESG glass hotplates - 3 self-closing flaps per level - 1 pick-up tongs - 2 controls mounted on the front (customer side) 1 control for 2 hotplates respectively 	<ul style="list-style-type: none"> - Baked goods tower with 230V electrical connection - 4 levels for goods presentation - 4 ESG glass hotplates - 3 self-closing flaps per level - 1 pick-up tongs - 2 controls mounted on the back, 1 control for 2 hotplates respectively - With door frame at rear and matching folding doors made of glass

Body in wood finish



H1146
Bardolino oak grey



S427
Halifax oak natural

Module colours



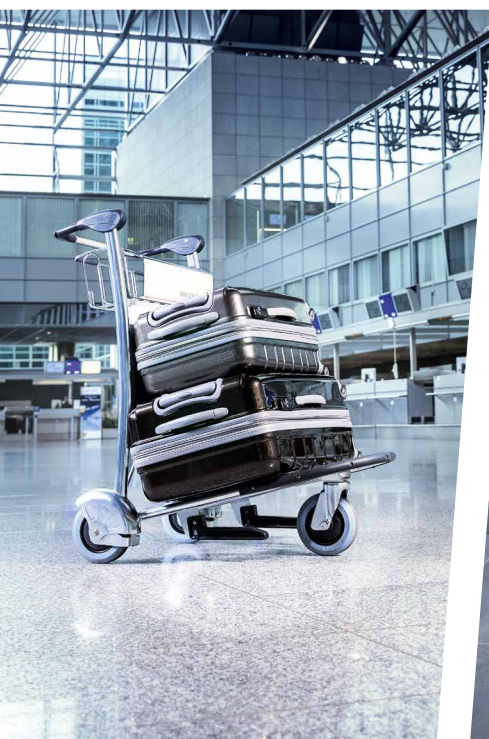
7021
Black/grey

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



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