GASTRO ECONOMY

THERMA DRY

A better way to keep food warm – food served with Therma Dry boosts the appetite

How you benefit:
63%
energy savings



HUPFER
we make work flow

The latest-generation Therma Dry

Dry heat for a gourmet experience

Every kitchen aims to thrill its guests. To ensure that perfectly prepared warm dishes can be presented attractively and hygienically, the right technical solutions are essential.

Ergonomic to use, efficient to operate: Therma Dry utilises the thermal energy of infrared waves – without added water or pre-heating and at a constant temperature.

Functional design, versatile use:

- Work ergonomically in comfort
- Saves energy and time
- No special facilities such as water lines, or a 400 V power supply, required

Discover this ideal solution for serving hot dishes from commercial serveries and mobile servery counters.

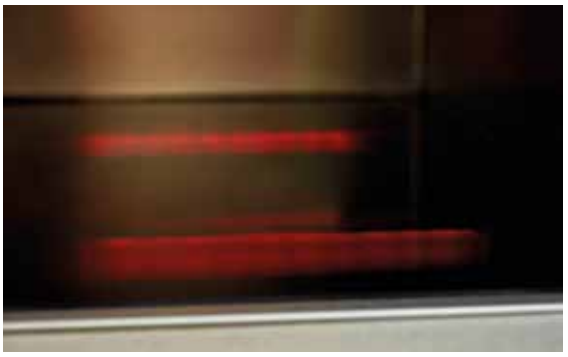


The benefits are in the details: Therma Dry rises to the challenge in commercial serveries

Perfect food presentation
- Constant temperature
- With two step switch for temperature control
- No carryover cooking



Optimum efficiency
- No preheating required
- Low wattage
- 63% energy savings*



Ideal handling
- Ergonomic loading
- No steam hazard
- Easy to clean



A comparison of food serving systems

	Therma Dry with infrared heating	Bain marie with tubular heating element
Power consumption	325 Wh	887 Wh**
Connected load	340 W	700 W
No pre-heating	+	-
No water inlet or outlet required	+	-
No steam	+	-
No descaling	+	-
Ergonomic	+	-
HACCP compliant	+	+

* *In comparison to a bain marie with a 700 W heating element.*
** *Incl. pre-heating.*

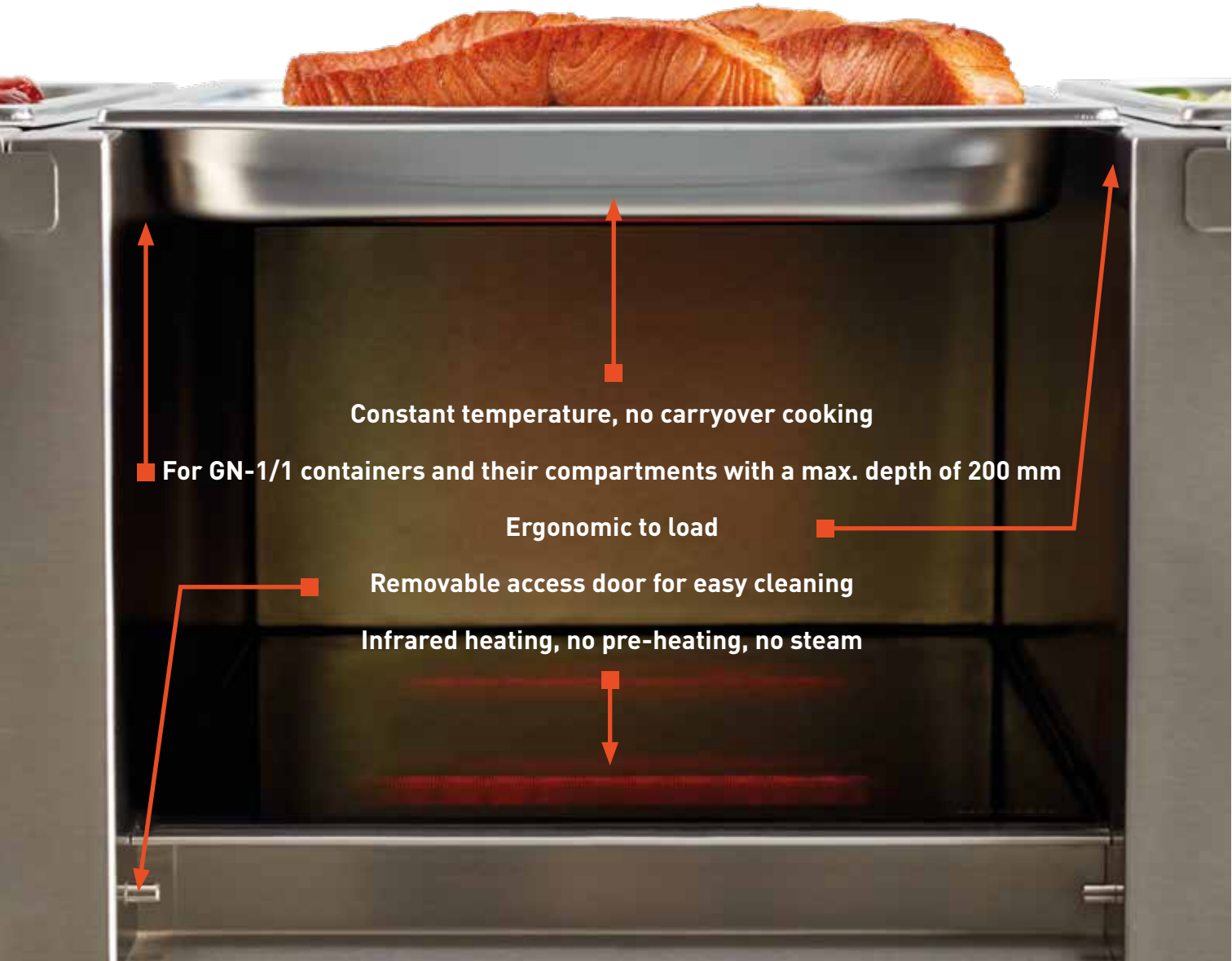
Open the door to the new Therma Dry

Serving piping hot food is a daily challenge. Heavy, hot and, in part, filled with liquids, GN containers are often difficult to handle. The access door now ensures ideal ergonomics.

The infrared heating means that no steam is required to transfer heat to the GN containers.
This brings huge practical benefits:

- Higher levels of occupational safety
- No steam hazard
- Less heat wastage
- No water required
- Easy cleaning
- No limescale

The access door can be removed easily for cleaning purposes to ensure maximum hygiene.



Technical data: Therma Dry

GN capacity	Connected load / W	Power consumption / Wh	Voltage / V
1	340	325	230
2	680	650	230
3	1,020	975	230
4	1,360	1,300	230
5	1,700	1,625	230

Ideal combination: Therma Dry and our new gantry heat lamp

By combining the innovations offered by Therma Dry and the gantry heat lamp with infrared lights and the latest LED technology, you'll be presenting well-heated dishes in the perfect light for your guests.

- Focus light: innovative reflector technology to focus heat on the GN containers
- Energy savings of up to 50% in comparison to conventional gantry heat lamps
- Max. temperature of 40 °C on all contact surfaces
- Infrared light spectrum of the heat lamps specifically calibrated for food
- LEDs to illuminate dishes to encourage sales



Activate heating from above ...



... or LED lighting.

Highly recommended:
The know-how and experience of our experts

We will be happy to help you!

GASTRO ECONOMY

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