GASTRO ECONOMY

Immediately hot
Thanks to innovative infrared technology, there is no need for tedious preheating.

Particularly efficient
Save up to 63 % on energy costs.

Very attractive
Perfectly adjustable temperatures ensure perfect food presentation.

Large flap
The practical flaps make loading food particularly ergonomic.



READY FOR THE **THERMA DRY?**

We are happy to advise you.
Contact us now and make an appointment!

You can find a lot more information on our website.

GASTRO ECONOMY

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HUPFER
we make work flow

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READY, SET, **HOT.**

Therma Dry from Hupfer -
attractive and efficient food presentation
at the touch of a button.



LET'S **GO!**

The infrared technology of the Therma Dry from Hupfer provides heat when it is needed.

The modern commercial kitchen has to overcome many challenges on a daily basis. With the Therma Dry from Hupfer, you can cross efficiency, ergonomics and attractive food presentation off your to-do list with a clear conscience. Therma Dry utilises innovative infrared technology - without adding water or preheating, with a constant temperature level. This turns food presentation from a daily challenge into child's play.

EFFICIENCY HAS A NAME: **THERMA DRY**

The infrared technology of Therma Dry from Hupfer is the heating method of the future.

- **Saves time:** The Therma Dry provides heat at the touch of a button without the need for tedious and lengthy preheating.
- **Saves operating costs:** Thanks to its low connected load (max. 1.7 kW at 230 V), the Therma Dry is particularly economical - meaning up to 63 % lower energy costs for you.
- **Saves installation costs:** The dry heating of the pools eliminates the cost of water connections and supply lines for new installations.
- **Saves cleaning costs:** Dry heating eliminates the familiar limescale deposits. This minimises cleaning times and saves on personnel costs.

EXCEEDS **THE HIGHEST DEMANDS**



With the Therma Dry from Hupfer, attractive food presentation is very convinient.

Ideal food temperature included:
The practical energy regulators allow you to set the right temperature for every dish.

Simply delicious:
The constant temperature level actively prevents unsavoury overcooking and guarantees full enjoyment.

YOU CAN SAVE**!**

approx. 900 €
Installation costs

approx. 400 €
Cleaning costs per year

approx. 570 €
Operating costs per year*

*Assumption: GN-3/1 appliance for 260 operating days per year at 3 hours operating time.
You can find all the details at https://www.hupfer.com/en/therma-dry.

OPTIMISES **YOUR EVERYDAY**



The Therma Dry is a real everyday hero.

Big mouth: Thanks to the practical flaps, loading GN containers is ergonomic child's play. Simply open the flap, insert the GN container, close the flap and you're done.

Safe at all times Thanks to dry heating, there is no more annoying and disruptive water vapour. The risk of scalding is also eliminated.

More flexibility: With full heat output available at the touch of a button, you can focus more on the really important things in the process.

Directly on it: The infrared radiation ensures direct and immediate heat transfer to GN containers and food without heating the surrounding air.

THE REVOLUTION **OF FOOD-PRESENTATION CONTINUES**

The future looks bright: In the future, we will expand the product portfolio for the Therma Dry. As a stand-alone solution, the new Therma Dry is optimised for employee-free food distribution in communal catering. Of course, the Therma Dry is just as efficient and powerful as the well-known Therma Dry.

More information will follow - stay tuned!

Available from **Q4/2024**

Customise your Therma Dry to suit your individual needs.

Lone fighter: The new Therma Dry is optimised as a self-service counter. This saves effort and personnel.

Very economical: In terms of efficiency, the new Therma Dry is in no way inferior to the other models. Good for you and your wallet.

Looks good: The new Therma Dry can be optimally integrated into your counter concept, making it a real eye-catcher.



All information about Therma Dry and the accessories can be found here:

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