



ZUB 4.0



Bain-Marie 4.0

DELIVERY TROLLEY 4.0 - NOW WITH SWISS|PLY PLATE

The new delivery trolley 4.0: now cook, keep food hot and serve using one appliance. It is fitted with SWISS-PLY® multi-layer material in the base. The thermal conductivity is up to 10 times higher than with previous delivery trolleys (energy efficiency) thanks to the use of patented SWISS-PLY® multi-layer material.

In future you can even actively cook with the delivery trolley 4.0 thanks to this added value. The maximum heating performance is +200 °C. The benefit to you: cooking, keeping hot and serving using one appliance. The ZUB (delivery trolley) can be heated wet as well as dry and has a digital control as well as a digital temperature display. The optimum and even heat distribution ensures that you receive high-quality results when cooking and/or keeping food hot. It goes without saying that you can fit our **gastronorm 360** system into the delivery trolley as usual – for optimum cooking, hot holding and serving.

The delivery trolley 4.0 is also ideal as a complement to our **AVAC 4.0** module (automatic filling/vacuum-sealing module) as well as to a conventional food distribution conveyor.

TECHNICAL DATA

Material	Stainless steel
Approx. external dimensions (W x D x H)	858 x 675 x 900 mm
Weight	34,5 kg
Rated voltage	1N AC 230 V, 50/60 Hz
Power	Heating 3200 W
ZUB 4.0	On request

BAIN-MARIE 4.0 - NOW WITH SWISS|PLY PLATE

The Bain-Marie 4.0 is an electrical cooking appliance that is used for keeping food hot and also cooking food from now on. It is fitted with patented SWISS-PLY® multi-layer material in the base. The thermal conductivity is up to 10 times higher than with previous bain-maries thanks to the use of patented SWISS-PLY® multi-layer material. The maximum heating performance is +200 °C. The benefit to you: cooking, keeping hot and serving using one appliance. The bain-marie can be heated wet as well as dry and has a digital control as well as a digital temperature display. The optimum and even heat distribution ensures that you receive high-quality results when cooking and/or keeping food hot. It goes without saying that you can fit our **gastronorm 360** system into the bain-marie as usual – for optimum cooking, keeping food hot and serving. Can be used as a tabletop unit or niche solution.

TECHNICAL DATA

Material	Stainless steel
Approx. external dimensions (W x D x H)	370 x 574 x 228 mm
Weight	9 kg
Rated voltage	1N AC 230 V, 50/60 Hz
Power	Heating 1600 W
Bain-Marie 4.0	On request

ZUB 4.0 + Bain-Marie 4.0

hot from the core



ZUB 4.0

The ideal complement for food distribution on the **AVAC 4.0** module (automatic filling/vacuuming-sealing module).



Bain-Marie 4.0

Easy insertion of your dosing dispenser for the energy-efficient hot holding and serving of hot sauces, for example.



ZUB 4.0 and Bain-Marie 4.0

Now with a digital control and temperature display.



SWISS-PLY® multi-layer material for optimum thermal and refrigeration conductivity (up to 10 times higher compared to stainless steel).



ZUB 4.0 and Bain-Marie 4.0

Now with **SWISS-PLY**® multi-layer material in the base.



MOBILE °CHECK[®]
Measuring, capturing, evaluating and thinking for itself - for optimum food quality.

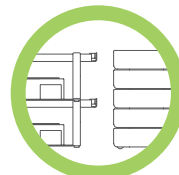
BENEFITS AT A GLANCE.



BETTER QUALITY



HIGHER SAFETY



SIMPLER LOGISTICS



COST SAVINGS

