

HEAT RETENTION SYSTEM WITH WAX BASE 24 CM (9 1/2 IN.)

HOSPITALA



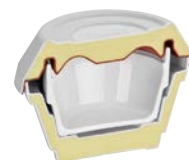
Variomet-Wax with
stew bowl



Variomet-Wax
cross-section



Spill-proof insulating set
for soup



Set for soup
cross-section

THE PERFECT SOLUTION FOR EXTREMELY LONG DISTRIBUTION TIMES OF UP TO APPROX. 120 MINUTES

- **Active and continuous reheating of the hot dishes.**
- 18/10 stainless steel base, double-walled, homogeneously welded with heating core welded fully to base and additional wax-filling for optimum heat transfer.
- Thermoplastic cover, double-walled insulation, homogeneously welded, with reinforced foam core.
- Insulating cover also functions as lid for stew bowl diameter, so no extra plastic lid needed.
- The deep rim of the insulating cover seats it firmly on the plate and also helps minimise spillage of the contents, even when transport routes are problematic.
- The insulating cover is high-walled, allowing ample room for food presentation on the plate (including for example dumplings, stuffed peppers or filled rolls)

Spill-proof insulating set for soup

- Extremely compact, space-saving version for maximum filling volume of 235 ml (7.95 fl. oz.)
- Spill-proof design due to inside splash groove, prevents soups from slopping out during difficult transport situations.
- For perfect-fit porcelain soup bowls of 0.35 l (11.83 fl. oz.) capacity with inside spill-stop groove.
- Soup bowls are easy to insert and remove, making handling simple.
- Insulating cover in two-colour design, dark side of the cover avoids visible discolourations caused by food with intense colour pigments.

Hygienic covering of salad and dessert dishes with extra-thick, high plastic lids or cooling lids.



HEAT RETENTION SYSTEM WITH WAX BASE 24 CM (9 1/2 IN.)

HOSPITALA



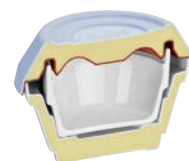
Variomet-Wax with
stew bowl



Variomet-Wax
cross-section



Spill-proof insulating set
for soup



Set for soup
cross-section

TECHNICAL FEATURES

- **NEW:** Now also suitable for porcelain crockery items with D=240 mm (9 1/2 in.) and deep soup bowls with D=178 mm (7 in.)
- The base is made from polished stainless steel 18/10, double-walled, homogeneously welded, with heating core welded fully to base.
- Deep-drawn base with four wide segments on the underside, enabling good air circulation and limited downwards heat transfer.
- With two raised base rings for optimal stability of the porcelain crockery items.
- Extreme postheating-effect of the portioned food due to optimal heat discharge of the preheated heat holding-bottom part and porcelain plate

SYSTEM VARIOMET-WAX

Insulating cover VARIO,
24 cm (9 1/2 in.), thermoplastic

Item-No. 41.8024

Heat holding system bottom part,
24 cm (9 1/2 in.), stainless steel 18/10,
with heat core and additional wax filling

Item-No. 40.7724.0010

Insulating cover, spill-proof
Insulating base part, spill-proof

Item-No. 41.8071

Item-No. 41.8074

Additional items:
single-walled cover, cooling cover,
card holder, cutlery



Before using the first time, it is recommended to clean the products with water due to hygienic reasons



proHeq GmbH
HEPP HOSPITALA
Carl-Benz-Straße 10
75217 Birkenfeld · Germany
Phone: +49 7231 4885 100
Fax: +49 7231 4885 292
www.hepp-hospitala.de
info@hepp.de



Qualitätsmanagement
Umweltmanagement
ISO 9001
ISO 14001
www.dekra-stiegeld.de