

Overview

Mobile and heated pop up plate dispensers. Each tube has four adjustable guide rods to enable it to take various size plates from 8" to 12" (205mm - 305mm) in diameter with a maximum capacity of around 75 plates per tube. The dispensers have a variable spring system to accommodate different weights of plates. Lift off top plate and the next one automatically moves up into position. Heated units fitted with the renowned Moffat Sahara fan forced air system complete with Impact resistant ABS covers and 10 amp plug and cable. Temperature is thermostatically controlled and is adjustable between 30°C and 110° C, for convenience there is a handy cover /lid holder.



Key Features:

- Forced air heating and recirculation.
- Fast heat up and recovery times
- Energy saving efficiency and even heat distribution
- Thermostatic control adjustable from 30° C to 110° C.
- Interior finished in clinical bright polished stainless steel.
- Capacity approximately 75 plates per tube depending on type, profile and thickness
- Supplied with ABS lids
- Simplistic easy adjustable springs allows repeated pop up plate presentation.
- 24/7 operation.
- Exterior panels in durable plastic coated steel
- Easily adjustable plate guides, no tools required.
- Complete with a 2 metre long cable and 10 amp plug



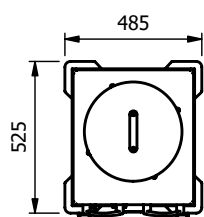
These units feature the Versigen pop- up plate system with multi-spring, adjustable, floating platform and Versigen's renowned, Sahara fan heating cell



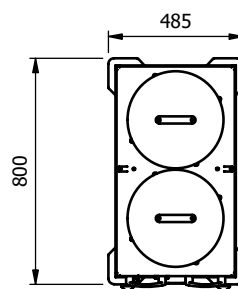
Model	Weight (kg)	L x W x H (mm)	Electrical Supply	Power Rating (kw)
HP1	32	485 x 525 x 1015	10amp	0.9
HP2	46	485 x 800 x 1015	10amp	1.9

Capacity

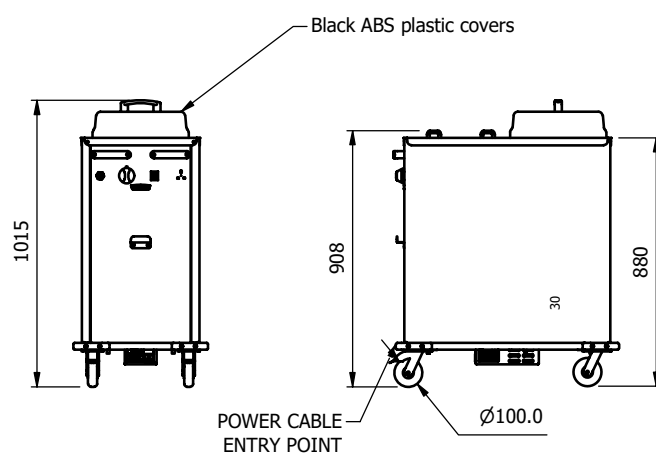
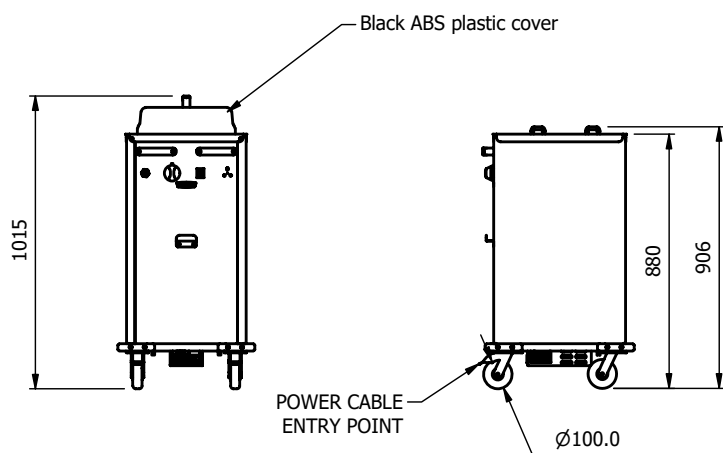
Model	Number of dispensing tubes	Number of plates approximately	Plate Diameter (mm)
HP1	1	75	203 - 305
HP2	2	150	203 - 305



HP1



HP2



MADE IN BRITAIN

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