

Buffet-Table with integrated COOL+HOT element . On this table you can keep the food cold (min. -5°C) or keep the food warm (max. +140°C).

This COOL+HOT element (manufactured by HÖLLER GmbH) is mounted in a metal case under the glass top of the buffet-table.

In case of changing the mode from COOL to HOT (or the other direction) you have to wait 30 minutes to avoid damage of the glass top.

Table:

manufacturer: Büchin Design GmbH & Co. KG

table-model: STAGE_80 (size_XS)

measures: (LxWxH) 80 x 80 x 74 cm

(height adjustable in four steps up to 98 cm)

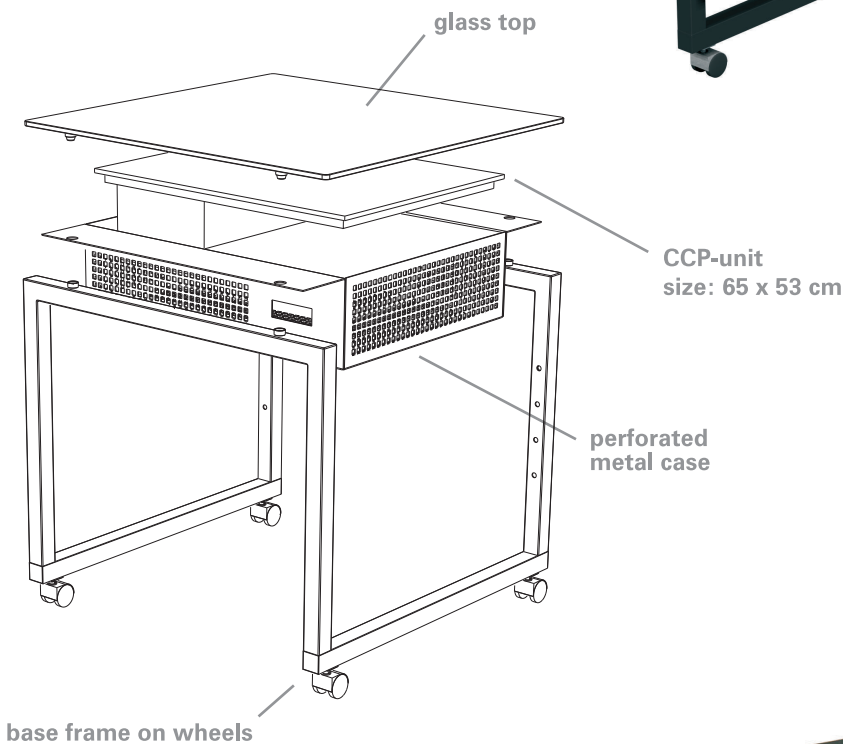
total weight: 61 kg

weight of the table-base: 18 kg

weight of the glass-top: 15 kg

metal case: 10 kg

CCP-unit: 18 kg



**COOL + HOT unit
by Josef Höller GmbH**

technical details:
model: CCP built-in system, GN 2/1
size: 660 x 530 mm
height: 190 mm
power supply: 230 Volt, 50-60 Hz
heat output: 1400 Watt
coolant: R600a
cooling output: 140 Watt

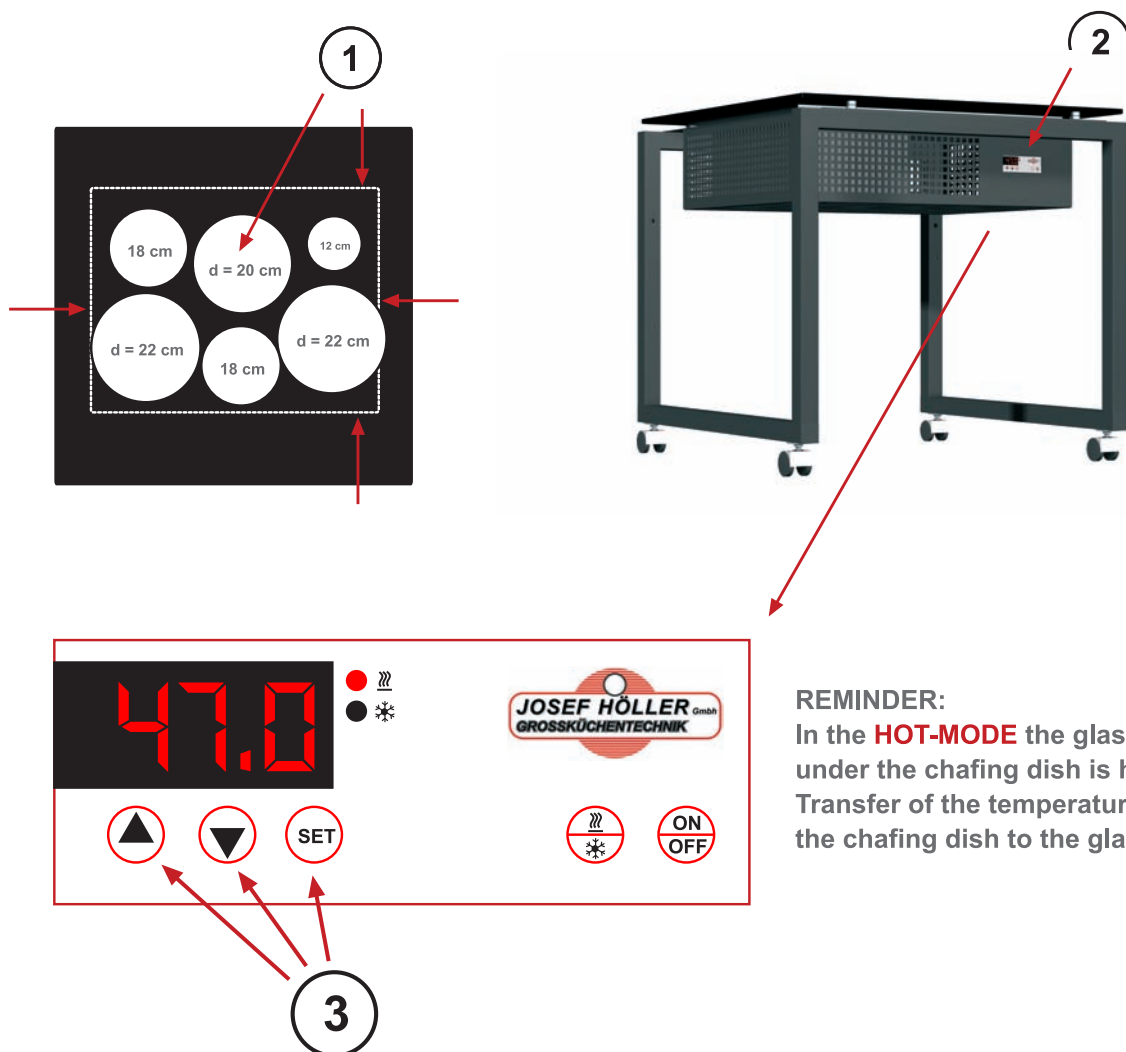


COLD or HOT
combined in one table

temperature variable
from -5°C to +140°C



1. Place the chafing dishes and the bowls inside of the marks (65 x 53 cm)
2. Push the button **on/off** at the front side of the perforated metal case under the table
3. Choose a temperature between -5°C up to +140°C (visible on digital display), push and hold the button "SET" and use the "UP" and "DOWN" buttons to adjust the temperature
4. Please take care that in case of changing the mode from COOL to HOT (or the other direction) you have to wait 30 minutes to avoid damage of the glass top.



In case of disregard these instructions you will loose every warranty.