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VENDING MACHINE RX1-2 HOT SNACK FOR HOT SANDWICHES

Key Features:

- Discover the Hot Snack Standard: The Hot Snack line offers a wide selection of paninis, wraps, and toasted snacks, prepared in a dedicated heating module. The technology used guarantees freshly baked results and perfect crispness with every order. We've moved away from standard reheating to a process that preserves the product's perfect structure and brings out its depth of flavor.
- Safety and Sterility: The highest standards are paramount in the food service industry. Our system eliminates direct contact with food – each snack remains sealed in protective packaging throughout the entire process: from storage, through the toasting process, to delivery to the customer.
- Contact Grill 250°C Technology: This solution outclasses traditional microwaves. The device is equipped with an industrial contact grill that heats up to 250°C (482°F). This guarantees authentic grill marks and quality that no standard vending machine can match.
- Frozen Freshness: We store our products at -18°C (0°F). This ensures complete food safety and consistent quality, without product loss or the pressure of rapid turnover.
- Top-Quality Ingredients: Low-temperature storage preserves the full nutritional value and flavor, allowing you to serve premium dishes in any location.
- Peak Hour Efficiency: The machine is designed for reliability and speed. Its 200-product capacity and intuitive 55-inch touchscreen allow you to serve hundreds of people daily – without expensive infrastructure or staff.

Technical specifications:

Width: 1330 mm (52.4")
Depth: 896 mm (35.3")
Height: 2085 mm (82.1")
Support: 4 adjustable feet
Construction: powder-coated galvanized sheet metal, stainless steel
Power supply: 230 V
Power: 3200 W
Capacity: approx. 200 products
Storage temperature: -18 degrees Celsius (0 degrees Fahrenheit)
Heating technology: microwave + contact grill
Logistics: Delivery on a standard EUR pallet



