

# Food serving trolley for cold food with 2 cupboards

P/N: 0163251 | KSPA 2/14

**HUPFER**  
we make work flow



*Similar to illustration, technical modifications reserved. Without decoration.*

## Technical data

<b>Modular dimension:</b>	75 mm
<b>Insertion type:</b>	Lengthwise insertion
<b>Payload:</b>	180 kg
<b>Weight:</b>	67 kg
<b>Width:</b>	992 mm
<b>Depth:</b>	690 mm
<b>Height:</b>	915 mm

Cold food mobile bain marie with passive cooling for transport and delivery of cold meals in flat GN containers.

Trolley in robust, self-supporting and hygienic design, made of high-quality stainless steel. Double-walled, closed cold food mobile bain marie in modular design, wall and doors insulated CFC-free. Closed modular design with cut-outs for GN 1/1-65 containers in top cover. Underneath, open-top cabinet compartments with one upper loading each and including one GN 1/1 cold storage plate. Cabinet compartments with deep-drawn shelf beads at the outer panels and L-shaped shelf rails at the middle panel for lengthwise insertion of GN 1/1-65 containers. Middle panel in open design with an additional cold storage plate and a removable condensate collection pan in the lower section. Long-lasting cooling process with well-frozen cooling plates through free convection. Double-walled double-wing doors with continuous seal, lockable in open and closed states. A continuous polyethylene bumper strip at the bottom that is effective also with the doors open and two polymer corner bumpers at the upper corners of the structure that serve as bumpers very effectively protect the equipment on all sides as well as building-side walls from being damaged, with integrated, ergonomically-shaped push bars. Trolley runs on 2 swivel casters with total locks and 2 fixed casters,  $\varnothing$  4.9" (125 mm), fastened by means of screw-on plates and several screws.

The Hupfer mobile bain marie KSPA 2/14 provides the option of keeping pre-chilled foods cold in flat GN containers for a limited period of time without requiring a power connection. The two push handles installed on the corners of the unit ensure optimal handling properties. The ergonomically shaped push handles also guarantee effective protection against injuries to the hands. The installation height of 900 mm is the standard working height in food distribution.

Time and date of the request:  
18.08.2025, 07:41:51

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