

# Refrigerated well GN 2/1 with cooling unit

P/N: 8900422 | KW UTK KA GN 2/1 - 710

**HUPFER**  
we make work flow

## Technical data



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

<b>Payload:</b>	30 kg
<b>Capacity:</b>	500 W
<b>Cooling capacity:</b>	499 W
<b>Nominal current:</b>	2,2 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50/60 Hz
<b>Weight:</b>	86 kg
<b>Width:</b>	724 mm
<b>Depth:</b>	690 mm
<b>Height:</b>	710 mm

The cooling trough with circulating cooling is used for the presentation and dispensing of food in food dispensing systems. Plug-and-play version for easy installation in a dispensing unit.

In communal catering, the safe and appealing presentation of cold dishes is essential. The Hupfer cooling tank keeps your food at optimal temperature at all times. The laminar air curtain ensures uniform and reliable cooling, preserving freshness and quality. Thanks to the whisper-quiet recirculating cooling with slow airflow, you save energy and reduce your cooling costs. The digital temperature control allows for optimal storage conditions and ensures the long shelf life of your food. With the digital display, you can always keep an eye on the temperature. This provides easy monitoring and high safety. The ergonomic design also facilitates cleaning and ensures the highest hygiene standards at all times. The tool-free removable interior cladding allows for easy and quick cleaning, some parts even in the dishwasher. The cooling and ventilation unit is ergonomically accessible, making it easier to clean the interior for perfect hygiene. Experience efficient and safe food presentation with our cooling tank – the perfect solution for your food service.

- A laminar air curtain ensures uniform cooling and preserves freshness and quality. - A laminar air curtain isolates the cooling area and protects against warm ambient air. - Recirculating cooling with slow airflow saves energy and reduces cooling costs. - Digital temperature control enables optimal storage conditions for all foods and ensures long shelf life. - Digital temperature display allows for easy monitoring and high safety. - Tool-free removable interior panels ensure easy and quick cleaning, some even dishwasher safe. - Ergonomic access to the ventilation components facilitates cleaning for perfect hygiene.

Time and date of the request:  
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*All information / dimensions are approximate, technical changes reserved. © Hupfer*