

Hot and cold plate GN 1/1

P/N: 8900482 | KWP CER ZK-Co2 GN 1/1

HUPFER
we make work flow



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload:	9 kg
Capacity:	1840 W
Nominal current:	8,0 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	13 kg
Width:	330 mm
Depth:	530 mm
Height:	200 mm

Hupfer offers a solution for the simultaneous storage of hot and cold food. The products enable efficient organisation and distribution of food.

Discover the Hupfer GN-1/1 cold-warm plate – the perfect solution for the catering industry! This innovative plate combines cold and heat in a practical GN format. The cold-warm plate ensures that your dishes are always optimally tempered. Enjoy the advantage of being able to present both cold and hot dishes simultaneously. Thanks to high-quality materials, the cold-warm plate offers excellent durability and user-friendliness. It optimises your logistics and increases efficiency in meal service. Opt for quality and flexibility with the GN-1/1 cold-warm plate – for an unforgettable culinary experience!

- **Versatile Use:** The GN-1/1 hot-cold plate allows for simultaneous heating and cooling of food.
- **Optimal Temperature Control:** Integrated technology ensures precise temperature regulation for optimal food quality.
- **Hygienic Design:** Durable materials facilitate easy cleaning and meet the highest hygiene standards.
- **Efficient Energy Use:** Energy-saving functionality reduces operating costs and is environmentally friendly.
- **Space-Saving Design:** Compact dimensions allow for flexible integration into existing kitchen layouts.

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