

Technical data



Protection class: Class I

Frequency: 50/60 Hz

Similar to illustration, technical modifications reserved. Without decoration.

The air-cooled refrigerated trough for a brine central cooling system is designed for the presentation and dispensing of chilled food at consistently low temperatures. The refrigerated trough for central cooling allows for efficient organisation and distribution of the stored products.

The Hupfer cooling basin for central refrigeration is the ideal solution for the appealing presentation and distribution of chilled foods. This air-cooled cooling basin ensures uniform cooling through its laminar air curtain, preserving the freshness and quality of the products. The reliable refrigeration unit provides optimal storage conditions and a constant temperature for all dishes. The practical installation frame allows for easy integration into existing systems and enhances flexibility in use. Made from high-quality stainless steel, the cooling basin not only offers high hygiene standards but also easy cleaning and durability. Ideal for efficient organisation and distribution in the catering industry. Experience the highest quality and functionality in food presentation with the Hupfer cooling basin.

- Recirculating cooling with a laminar air curtain ensures even cooling and maintains freshness and quality.
- The refrigeration unit guarantees reliable temperature control and optimal storage conditions for all foods.
- The installation frame allows for easy integration into existing systems and increases flexibility in use.
- Stainless steel ensures high hygiene, easy cleaning, and durability of the product.

Time and date of the request:
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