

# Refrigerated well GN 5/1 with cooling unit

P/N: 8900425 | KW UTK KA GN 5/1 - 710

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## Technical data



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

<b>Payload:</b>	75 kg
<b>Capacity:</b>	1250 W
<b>Cooling capacity:</b>	1199 W
<b>Supply voltage:</b>	AC 220-230 V
<b>Nominal current:</b>	5,4 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50/60 Hz
<b>Weight:</b>	169 kg
<b>Width:</b>	1699 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 variant for easy installation in a dispensing unit.

In communal catering, the safe and appealing presentation of cold dishes is essential. The Hupfer cooling tray keeps your food at the optimal temperature at all times. The laminar air curtain ensures even and reliable cooling, preserving freshness and quality. With the whisper-quiet recirculating cooling and 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. Thanks to the digital display, you always have the temperature in view. This creates easy monitoring and high safety. The ergonomic design also facilitates cleaning and guarantees the highest hygiene standards at all times. The tool-free removable interior panels allow for easy and quick cleaning, some even in the dishwasher. The cooling and ventilation unit is ergonomically accessible and simplifies the cleaning of the interior for perfect hygiene. Experience efficient and safe food presentation with our cooling tray – the perfect solution for your food service.

- A laminar air curtain ensures even 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 coverings allow for easy and quick cleaning, some even dishwasher safe. - Ergonomic access

Time and date of the request: 25.04.2025, 06:57:59 *All information / dimensions are approximate, technical changes reserved. © Hupfer*

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to the ventilation components facilitates cleaning for perfect hygiene.

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