

# Refrigerated well GN 1/1 for centralised cooling

**HUPFER**  
we make work flow

P/N: 8900426 | KW UTK ZK 1/1 - 690

## Technical data



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

The cooling trough with circulating cooling is used for the presentation and dispensing of food in food service systems. It is designed for connection to currently common central refrigeration systems using R134a or R513.

In communal catering, the safe and appealing presentation of cold dishes is essential. The Hupfer cooling basin keeps your food at an optimal temperature at all times. The laminar air curtain ensures even and reliable cooling, preserving freshness and quality. The whisper-quiet circulating cooling with slow airflow saves energy and reduces 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 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 panels allow for easy and quick cleaning, some even dishwasher-safe. 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 basin – the perfect solution for your food service.

- A laminar air curtain provides 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 cladding ensures simple and quick cleaning, partly even dishwasher safe. - Ergonomic access to the ventilation components facilitates cleaning for perfect hygiene.

Time and date of the request: 04.04.2025, 21:25:40 *All information / dimensions are approximate, technical changes reserved. © Hupfer*