

## GN-2/1 Cold-Warm Plate

P/N: 8900479 | KWP GLA ZK-Co2 GN 2/1

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

### Technical data

<b>Payload:</b>	18 kg
<b>Capacity:</b>	1840 W
<b>Supply voltage:</b>	220 V
<b>Nominal current:</b>	8,0 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50 Hz
<b>Weight:</b>	20 kg
<b>Width:</b>	659 mm
<b>Depth:</b>	530 mm
<b>Height:</b>	200 mm

The Hupfer cold-warm plate allows for the efficient storage and organisation of food. It supports transport and distribution through its standardised size and robust construction.

Discover the Hupfer GN-2/1 Cold-Warm Plate – the perfect solution for efficient logistics in the catering industry. This innovative plate allows you to keep dishes warm while also storing them cool. The practical use in GN format ensures optimal integration into your kitchen processes. The Cold-Warm Plate impresses with its high-quality craftsmanship and durability. Thanks to the thoughtful design, the quality of your dishes remains at the highest level. Rely on the GN-2/1 Cold-Warm Plate to optimise your catering processes and provide first-class service. Enjoy the benefits of a reliable solution for the perfect presentation and storage of your dishes!

- **Optimal Temperature Control:** The GN-2/1 cold-hot plate offers both cooling and heating functions for perfect food service.
- **Robust Construction:** High-quality materials ensure durability and resilience in intensive use.
- **Versatile Application:** Ideal for the catering industry, suitable for the storage and presentation of a variety of dishes.
- **Efficient Energy Use:** Energy-saving technology ensures low operating costs and environmentally friendly use.

Time and date of the request:  
30.04.2025, 03:33:19

*All information / dimensions are approximate, technical changes reserved. © Hupfer*

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- **Easy to Clean:** Smooth surfaces allow for effortless cleaning and hygiene, important for the catering sector.
- **Standardised Size:** GN-2/1 format fits into standard catering furniture and facilitates integration into existing systems.

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