

Cold-Warm Plate GN-3/1

P/N: 8900480 | KWP GLA ZK-Co2 GN 3/1

HUPFER
we make work flow



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload:	27 kg
Capacity:	2070 W
Supply voltage:	220 V
Nominal current:	9,0 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	26 kg
Width:	990 mm
Depth:	530 mm
Height:	200 mm

Hupfer offers a hot-cold plate that allows for the storage of food at optimal temperatures. This plate supports the efficient organisation and distribution of dishes in catering establishments.

Discover the Hupfer GN-3/1 Cold-Warm Plate – the perfect solution for versatile gastronomy! This innovative plate combines cold and warm holding functions in an elegant design. Made from robust, high-quality materials, the GN-3/1 Cold-Warm Plate guarantees durability and reliability in your kitchen operations. Its unique functionality allows for optimal food storage while keeping items fresh. This ensures efficient organisation and a smooth service process. With the GN-3/1 Cold-Warm Plate, you are opting for the highest quality and professionalism in the gastronomy sector. Ideal for catering events or buffets, this plate ensures that your dishes are always presented at the perfect temperature. Trust Hupfer and experience how the GN-3/1 Cold-Warm Plate can revolutionise your catering logistics!

- **Versatile Application:** Cold-Hot Plate GN-3/1 for simultaneous temperature control of food.
- **Efficient Temperature Maintenance:** Optimal heat and cold retention for the ideal serving temperature.
- **Hygienic Design:** Easy-to-clean surfaces for the highest hygiene standards in the catering industry.

Time and date of the request:
30.04.2025, 05:07:00

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

Cold-Warm Plate GN-3/1

P/N: 8900480 | KWP GLA ZK-Co2 GN 3/1

HUPFER
we make work flow

- **Robust Construction:** Durable materials ensure reliable use in commercial settings.
- **Standardised Format:** GN-3/1 size for easy integration into existing catering concepts.
- **Space-Saving Solution:** Efficient use of available space in kitchens and buffet areas.

Time and date of the request:
30.04.2025, 05:07:00

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