

# Cold-Warm Plate GN-1/1

P/N: 8900482 | KWP CER ZK-Co2 GN 1/1

**HUPFER**  
we make work flow



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

## Technical data

<b>Payload:</b>	9 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>	13 kg
<b>Width:</b>	330 mm
<b>Depth:</b>	530 mm
<b>Height:</b>	200 mm

Hupfer offers a solution for the simultaneous storage of hot and cold food. The products enable efficient organisation and distribution of food.

Discover the Hupfer GN-1/1 cold-warm plate – the perfect solution for the catering industry! This innovative plate combines cold and heat in a practical GN format. The cold-warm plate ensures that your dishes are always optimally tempered. Enjoy the advantage of being able to present both cold and hot dishes simultaneously. Thanks to high-quality materials, the cold-warm plate offers excellent durability and user-friendliness. It optimises your logistics and increases efficiency in meal service. Opt for quality and flexibility with the GN-1/1 cold-warm plate – for an unforgettable culinary experience!

- **Versatile Use:** The GN-1/1 hot-cold plate allows for simultaneous heating and cooling of food.
- **Optimal Temperature Control:** Integrated technology ensures precise temperature regulation for optimal food quality.
- **Hygienic Design:** Durable materials facilitate easy cleaning and meet the highest hygiene standards.
- **Efficient Energy Use:** Energy-saving functionality reduces operating costs and is environmentally friendly.

Time and date of the request:  
30.04.2025, 08:19:28

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

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- **Space-Saving Design:** Compact dimensions allow for flexible integration into existing kitchen layouts.

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