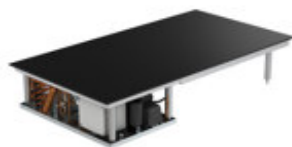**HUPFER**
we make work flow

Product

Hot-Cold-Plate GN-1/1, with glass top, with cooling unit, built-in

Hot and cold plate for the presentation and serving of hot and cold food. Hot-Cold-Plate for installation in a counter or mobile bain marie.

Features

Time-saving	Fast switching speeds from cold to warm and warm to cold.
Flexible	Versatile use in the action area due to cold and warm temperatures.
Temperature-safe	Digital temperature setting accurate to the degree.
Future-proof	Refrigerant R290 according to EU F-Gas Regulation (517/2014/EU).

Usage & Capacity

Capacity		1x GN-1/1
Usable width	mm	330
Usable depth	mm	530
Max. load capacity	kg	9
Temperature range	°C	- 5° C bis + 140° C

Equipment

Construction

Design	Unit in stable, self-supporting and hygienic construction made of high-quality stainless steel. A cold-warm plate with cover plate is integrated into the cover, which provides optimum temperature distribution due to its excellent conductivity.
Surface	with glass top

Technical features

Heating technology

Heat generation		Self-regulating PTC heating elements with short heat-up phase and constant linear temperature curve.
Heating capacity	W	1840

Cooling technology

Cooling technology		Compressor cooling technology
Refrigerant		R290
Refrigerant, quantity	g	150
Cooling capacity	W	340
Air flow for supply & exhaust air	m³/h	240

Control

Position	Unit control on a stainless steel panel for installation in an on-site installation compartment or a separately tendered heat/light gantry.
Control operation	Operating and control unit with digital temperature display, main switch (on/off, cold/warm) and buttons for setting the target temperature.
Temperature range	- 5° C bis + 140° C
Connection	Control unit supplied loose with 1.8m connection cable.

Technical Data

Dimensions (approx.)

Width	mm	330
Depth	mm	530
Height	mm	200

Weight & load capacity (approx.)

Weight, net	kg	20

Electrical connection

Electrical voltage	V	230
Electrical connected load	W	1840
Nominal current	A	8
Frequency	Hz	50 - 60
Protection class		IPX3 (in installed condition)

Cleaning

Permissible cleaning methods

Manual cleaning — Suitable for manual, damp wipe cleaning. Smooth surfaces on the outside ensure easy and hygienic cleaning.

Permissible cleaning agents — Suitable for commercially available, grease-dissolving cleaning agents. Use according to the instructions of the cleaning agent manufacturer.

Options for equipment

Mounting frame

Mounting frame — Stainless steel installation frame for flush or surface installation of the cold-warm panel.

Mounting frame — Stainless steel installation frame for flush-mounted or surface-mounted installation of the cold-warm panel and for direct mounting of a Hupfer thermal bridge.

**Heated/Light Gantry
Design**

Horizon 1 — Top frame made of closed sheet metal profiles with 90° angled glass pane 450/100 mm
made of Horizon glass type. Height approx. 515 mm above worktop.

Horizon 2 — Top frame made of 2 round tubes Ø 25 mm with 90° angled glass pane 450/100 mm
made of Horizon glass type. Height approx. 515 mm above worktop.

Optima — Top frame made of round tube Ø 38 mm with curved glass pane, approx. 510 mm deep,
made of Optima glass type. Height approx. 565 mm above worktop.

Built-in module

Infrared emitter & LED — Built-in module with innovative infrared and light reflector for heating food without scattering losses per GN compartment and LEDs for attractive presentation of cold food. Installed in the top housing of the thermal bridge. Temperature of the touchable surfaces of the thermal bridges max. 50 °C.

Heat output per infrared emitter	W	300
Light colour	K	3000

Brand

Manufacturer	HUPFER Metallwerke GmbH & Co. KG
Model	KWP GN-1/1 GLA KA EW1
Designation	Hot-Cold-Plate GN-1/1, with glass top, with cooling unit, built-in
Item no.	8900213

Document

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