

# Food transport trolley with sliding lid 3×GN 1/1

**HUPFER**  
we make work flow

P/N: 0162948-01 | SPTW 3EBH 3WF SD

## Technical data



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

<b>Insertion type:</b>	Lengthwise insertion
<b>Payload:</b>	200 kg
<b>Capacity:</b>	3450 W
<b>Supply voltage:</b>	220 V
<b>Nominal current:</b>	15,0 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50 Hz
<b>Weight:</b>	134 kg
<b>Width:</b>	1393 mm
<b>Depth:</b>	795 mm
<b>Height:</b>	1061 mm

Food transport trolley in heated design for transport, delivery and provisioning of prepared dishes in GN containers.

Trolley in robust, self-supporting and hygienic design, made of high-quality stainless steel. Closed design with cover folded on all sides and continuous raised perimeter. A two-part sliding lid above the cover, that also fulfils its function when using GN containers with lid and that is equipped with a continuous, 2.1" (52 mm) high gallery made of  $\varnothing 0.6$ " (16 mm) stainless steel round tubes. Both lid halves can be loaded with 88.2 lbs (40 kg) each, with automatic locking in closed and opened positions, single-handed unlocking using frontal levers. Very robust and quiet sliding mechanism made of stainless steel round tubes and polypropylene block guides. Replaceable rubber lips as condensate strippers on the underside of the sliding lid. Trolley cover with seamless and jointless welded and fully insulated wells, for wet heating, with deep-drawn fill level marking. Each well holds one GN 1/1-200 container or smaller container. Residue-free emptying of well thanks to special inclination of well via separate drain and using 1/2" ball valve to be operated from the exterior. Drain tap protected against inadvertent opening, setting can easily be seen even from a distance. In base completely sealed by welding, heated cabinet compartments with deep-drawn shelf beads for provisioning of meals in GN containers or baskets. Double-walled and sound-insulated double-wing doors with a safely locking vice-action latch and continuous frame seal ensure  $\zeta$  together with a high-quality insulation and the thermal partition between the cabinet compartments and to the wells  $\zeta$  minimise temperature losses even when used as cooling compartment

Time and date of the request:  
26.07.2025, 22:47:04

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with a cold storage plate. Heating of the wells through energy-efficient film heaters with optimum heat conduction. Reduced heating time to reach a water temperature of 194°F (90 °C) for max. 30 minutes, with a radiated heat at the outer housing of approx. 95°F (35 °C). Heating of cabinet compartments through stainless steel tubular heating elements. Frontal operation of heaters using On/Off switch with integrated indicator light, separately thermostat-controlled via continuously variable, ergonomically-shaped temperature controllers that are easy to read even from a distance, with temperature limiter as per VDE. Current supply via dimensionally stable and extractable spiral cable with angle plug and dummy socket in switch plate. Four polymer corner bumpers at the bottom and two at the upper corners of the structure that serve as bumpers and very effectively protect the equipment on all sides as well as building-side walls from being damaged, with integrated ergonomically-shaped push bars. Trolley runs on 2 swivel casters with total locks, 2 fixed casters, fastened by means of screw-on plates and several screws.

The Hupfer food transport trolley SPTW 3EBH 3WF SD features the use of foil heating elements in the well area, which significantly reduces the heating time while providing the same output, as well as reducing the heat emitted by the outer housing and thereby allowing considerable savings in energy costs in the long term. Separate drainage channels running right up to the base shelf guarantee an uninterrupted discharge of water from the well. The cabinets feature a capacity up to 25 % greater in comparison to other products (when 65 mm deep GN containers are placed in it). The spring locks on the hinged doors close securely, even when subject to rough treatment. Two push handles installed on the corners of the unit ensure optimal handling properties. The ergonomically shaped push handles also guarantee effective protection against injuries to the hands.

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