

# Köhler® banquet trolley fan-assisted heating and passive cooling 28×GN 1/1

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

## Technical data

|                           |                     |
|---------------------------|---------------------|
| <b>Modular dimension:</b> | 57.5 mm             |
| <b>Insertion type:</b>    | Crosswise insertion |
| <b>Payload:</b>           | 270 kg              |
| <b>Capacity:</b>          | 1600 W              |
| <b>Supply voltage:</b>    | 220 V               |
| <b>Nominal current:</b>   | 6,9 A               |
| <b>Protection class:</b>  | Class I             |
| <b>Frequency:</b>         | 50 Hz               |
| <b>Weight:</b>            | 189 kg              |
| <b>Width:</b>             | 795 mm              |
| <b>Depth:</b>             | 895 mm              |
| <b>Height:</b>            | 1892 mm             |

Banquet trolley for holding constituents of meals on GN 2/1 or 1/1 gratings or in GN containers with lid.

Trolley made entirely of high-quality stainless steel, self-supporting design. Double-walled banquet trolley, closed on all sides, wall and doors thermally insulated CFC-free. Double-walled double-wing door with spring-supported door lock made of plastic, can be opened by 270° with one hand. Automatic door blocking when closed or open. Easy cleaning of trolleys. Interior of base with two removable shelf uprights with 14 L-shaped shelf rails at vertical distances of 2.3" (57.5 mm). Interior of upper section with two removable shelf uprights with 5 L-shaped shelf rails at distances of 2.8" (72 mm), with insertion option for two GN 1/1 eutectic plates. Heating of base by removable thermal module that automatically locks in place when inserted, infinitely variable from +86 to +203°F (+30 to +95 °C). Maximum temperature attainable within 25 minutes. Efficient convection heating with integrated hot damp air system, including humidification pan, sufficient for approx. 3.5 hours of operation, ensures optimum retention of temperature and taste. Prevention of heat losses thanks to removable special sealing profiles. Thermal partition between base and upper section. Temperature control using thermostat with analogue display in double-wing door. Upper neutral compartment can be cooled using cold storage plates, temperature control also via analogue thermometer in door. Four continuous vertical push bars (2 on each side), for manoeuvring even with the door open. Bumper protective feature provided by continuous bumper frame at bottom and top of trolley and additionally between the two compartments, effective also when door is open. Trolley runs on 2 swivel casters with total locks and 2 fixed casters, Ø 6.3" (160 mm),

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fastened by means of screw-on plates and several screws.

The Hupfer banquet trolley BKW 1 / 28 B-GN-57,5 + 10 PK has four vertical push bars to ensure effortless handling by persons of any size even when the door is open, and the use of removable tray racks ensures optimal cleaning results, while the clearance between the sides of the racks and the side panels of the trolley ensures improved air circulation. In addition, this module provides a combination of a heated lower compartment and a passively cooled upper neutral compartment.

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