

# Incounter plate dispenser unheated closed

□190-260

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## Technical data

<b>Weight:</b>	6 kg
<b>Width:</b>	400 mm
<b>Depth:</b>	400 mm
<b>Height:</b>	651 mm

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

Hupfer offers a solution for efficient storage and organisation of plates in a closed stacking shaft. The design allows for easy handling and ensures a structured distribution of the dishware.

Discover the built-in plate stacker closed Ø190-260 from Hupfer – the perfect solution for your catering needs! This high-quality plate stacker made of robust stainless steel offers a hygienic and stable construction. The adjustable stacking shaft effortlessly accommodates round plates with a diameter of 190 to 260 mm. Thanks to the closed design and the plastic-coated rod construction, your tableware remains free from discolouration. The manually adjustable spring system guarantees a consistent output height, while the practical cleaning opening allows for easy maintenance. Optimise your logistics in the catering sector and create order with Hupfer's built-in plate stacker – for an efficient and stylish serving solution!

- **Adjustable stacking shaft** - Adapts to different plate sizes from Ø 190 to 260 mm, allowing for flexible use.
- **Hygienic stainless steel construction** - Robust and durable materials ensure high hygiene standards in the catering industry.
- **Enclosed design** - Prevents the ingress of dirt and ensures a clean environment during operation.
- **Tool-free adjustable dish guides** - Easy adjustment without additional tools, saving time and effort during use.

Time and date of the request: 27.04.2026, 12:52:26 *All information / dimensions are approximate, technical changes reserved. © Hupfer*

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- **Manually adjustable spring system** - Ensures a consistent output height, facilitating the serving of plates.
- **Easy cleaning options** - Cleaning from above and through a special opening ensures efficient maintenance and hygiene.

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