

Hotplate with sintered ceramic top GN 1/1

P/N: 0164795 | WHP CER GN 1/1



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

| | |
|--------------------------|---------|
| Payload: | 9 |
| Capacity: | 300 W |
| Supply voltage: | 220 V |
| Nominal current: | 1,5 A |
| Protection class: | Class I |
| Frequency: | 50 Hz |
| Weight: | 5 kg |
| Width: | 330 mm |
| Depth: | 530 mm |
| Height: | 43 mm |

The warming plate with a sintered ceramic surface is designed for the efficient presentation and serving of food. The warming plate helps maintain temperature and ensures the freshness of the food during service.

The Hupfer hot plate with a sintered ceramic surface offers an efficient solution for the presentation and serving of food in the hospitality sector. The highly scratch-resistant surface ensures easy cleaning and meets the highest hygiene standards. The hot plate allows for optimal organisation and appealing presentation of dishes in GN sizes. Thanks to the even heat retention, the quality and freshness of the food are guaranteed throughout the entire service. The robust construction provides high stability and load capacity, making it ideal for intensive use in the hospitality industry. This versatile application supports efficiency in kitchen logistics and makes the Hupfer hot plate an indispensable aid in any kitchen.

- **Sintered ceramic surface:** High scratch resistance and easy cleaning, ensures durable use and hygienic standards.
- **GN format:** Optimal for the catering industry, allows for efficient organisation and presentation of dishes.
- **Heat retention:** Even temperature distribution, ensures the quality and freshness of dishes during service.
- **Robust construction:** High stability and load capacity, ideal for intensive use

Time and date of the request: 05.04.2026, 14:07:06 *All information / dimensions are approximate, technical changes reserved. © Hupfer*

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HUPFER
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in the catering industry.

- **Versatile application:** Suitable for various hot dishes, supports efficiency in kitchen logistics.

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