

Norm 20 dunnage rack 1000×600 mm

P/N: 0203442 | RG-BR/N20 1000/600/300

Technical data



Weight: 4 kg

Width: 1000 mm **Depth:** 605 mm

Height: 305 mm

Similar to illustration, technical modifications reserved. Without decoration.

The floor shelf for the standing shelf provides a storage surface for food and all types of stored goods. It is suitable for continuous use at ambient temperatures from -40° C to $+60^{\circ}$ C.

The firmly pressed frame, serving as a base shelf for the upright shelving unit, is made of aluminium and is delivered disassembled for space-saving self-assembly. The base shelf provides an additional HACCP-compliant storage surface for foodstuffs and all types of stored goods. The frame features height-adjustable screw feet that easily compensate for any unevenness in the floor. The seamless pressed aluminium grate offers a secure, well-ventilated, and easy-to-clean additional storage surface capable of bearing heavy loads. With a cleaning-friendly height clearance from the floor, the base shelf is a welcome accessory for our Hupfer upright shelving units in the standard series.

Temperatures from -40°C up to +60°C pose no problem, even for prolonged periods.

- Firmly pressed frame ensures secure, well-ventilated, and hygienic storage of food as well as additional storage space
- Design with clearance from the floor simplifies cleaning
- Height-adjustable screw feet compensate for possible floor unevenness and ensure a stable base and secure storage surface
- High-quality aluminium workmanship allows for easy cleaning and perfect

Time and date of the request: 09.10.2025, 08:51:45

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hygiene

- Valuable materials ensure sustainability and value retention
- Robust construction guarantees high load capacity

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