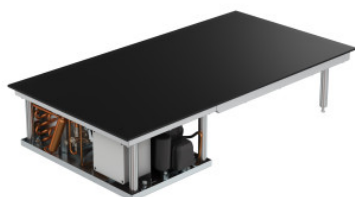


# Hot and cold plate GN 2/1

P/N: 8900217 | KWP GLA KA GN 2/1

**HUPFER**  
we make work flow

## Technical data



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

|                          |         |
|--------------------------|---------|
| <b>Payload:</b>          | 18      |
| <b>Capacity:</b>         | 1840 W  |
| <b>Cooling capacity:</b> | 340 W   |
| <b>Supply voltage:</b>   | 220 V   |
| <b>Nominal current:</b>  | 8,0 A   |
| <b>Protection class:</b> | Class I |
| <b>Frequency:</b>        | 50 Hz   |
| <b>Weight:</b>           | 32 kg   |
| <b>Width:</b>            | 660 mm  |
| <b>Depth:</b>            | 530 mm  |
| <b>Height:</b>           | 202 mm  |

Hot and cold plate for the presentation and serving of hot and cold food. Device for installation in a counter or mobile bain marie.

High-quality stainless steel unit in stable, self-supporting and hygienic design. A hot and cold plate with a cover plate that ensures optimum temperature distribution due to its excellent temperature distribution is integrated in the cover. The use of a control system with digitally programmable temperatures and compressor cooling technology on the one hand and self-regulating PTC heating elements with a short heat-up phase and a constant linear temperature curve on the other hand additionally enables a fast change between cold and hot operation in the range from -5°C to +140° C.

Time and date of the request:  
16.05.2026, 03:51:29

*All information / dimensions are approximate, technical changes reserved. © Hupfer*