

Refrigerated well with cooling unit GN 3/1

P/N: 8900423 | KW UTK KA GN 3/1 - 710

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Technical data



Similar to illustration, technical modifications reserved. Without decoration.

Payload:	45
Capacity:	750 W
Cooling capacity:	1100 W
Supply voltage:	230 V
Nominal current:	3,2 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	108 kg
Width:	1049 mm
Depth:	690 mm
Height:	710 mm

The refrigerated well with cooling unit facilitates the storage and distribution of food items while maintaining optimal temperature conditions. The refrigerated well with cooling unit also supports self-service, allowing for efficient organisation and access to food by users.

The Hupfer Refrigerated Well with Cooling Unit is an essential solution for efficient food storage and distribution in commercial catering. This innovative unit features fan-assisted cooling with a laminar air curtain, ensuring uniform temperature distribution that preserves food freshness. The self-service suitability enhances user convenience, allowing for easy access to food items and improving the overall customer experience. Constructed from durable stainless steel, the refrigerated well guarantees long-lasting performance and effortless maintenance. The efficient cooling unit maintains optimal serving conditions, significantly reducing food waste. Its hygienic design supports cleanliness and compliance with health regulations, while the robust build quality ensures stability during high-traffic service periods. With a modern aesthetic, this refrigerated well complements various catering environments and enhances food presentation.

- Fan-assisted cooling with laminar air curtain ensures uniform temperature distribution and preserves food freshness
- Self-service suitability promotes user convenience and enhances customer

Time and date of the request: 05.04.2026, 03:46:27 *All information / dimensions are approximate, technical changes reserved. © Hupfer*

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- experience
- Durable stainless steel construction guarantees long-lasting performance and easy maintenance
 - Efficient cooling unit maintains optimal serving conditions and reduces food waste
 - Hygienic design supports cleanliness and compliance with health regulations
 - Robust build quality ensures stability and reliability during high-traffic service periods
 - Modern aesthetic complements various catering environments and enhances presentation

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