

Hot and cold plate GN 4/1

P/N: 8900481 | KWP GLA ZK-Co2 GN 4/1

HUPFER
we make work flow



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload:	36
Capacity:	2420 W
Supply voltage:	220 V
Nominal current:	10,5 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	34 kg
Width:	1320 mm
Depth:	530 mm
Height:	202 mm

Hupfer offers a hot-cold plate that optimises the transport and storage of food. Its compact design allows for efficient organisation and sorting of dishes.

Discover the Hupfer GN-4/1 cold-warm plate – the perfect solution for demanding gastronomy! This versatile plate offers both cooling and warming functions to optimally present and serve your dishes. The GN-4/1 cold-warm plate ensures that your meals are always kept at the ideal temperature, leading to higher customer satisfaction. Its modern design and high-quality construction from robust materials guarantee durability and ease of use. With the GN-4/1 cold-warm plate, you can master the challenges of logistics in catering and provide your guests with an unforgettable taste experience. Ideal for buffets and events – see for yourself the quality and functionality!

- **Efficient temperature control:** The GN-4/1 hot and cold plate allows for precise temperature regulation to keep food optimally maintained.
- **Versatile application:** Ideal for the catering industry, the plate supports the preparation and serving of hot and cold dishes.
- **High-quality materials:** Robust construction from durable stainless steel ensures high hygiene and easy cleaning.
- **Standardised format:** The GN-4/1 format guarantees compatibility with

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common catering and buffet systems.

- **Optimised logistics:** Compact design facilitates transport and storage, ideal for mobile applications in the catering industry.