

# Hot and cold plate GN 2/1

P/N: 8900483 | KWP CER ZK-Co2 GN 2/1

**HUPFER**  
we make work flow



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

## Technical data

<b>Payload:</b>	18
<b>Capacity:</b>	1840 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>	20 kg
<b>Width:</b>	659 mm
<b>Depth:</b>	530 mm
<b>Height:</b>	200 mm

Hupfer offers a hot and cold plate that facilitates the organisation and transportation of food. It supports the storage and distribution of dishes at optimal temperatures.

Discover the Hupfer GN-2/1 Cold-Warm Plate – the perfect solution for efficient logistics in the catering industry. This innovative plate combines cold and heat retention in a well-thought-out design. With the GN-2/1 Cold-Warm Plate, your dishes will always be at the ideal serving temperature. Enjoy the benefits of optimal temperature management that preserves the quality and flavour of your meals. Made from high-quality materials, the GN-2/1 Cold-Warm Plate stands out for its durability and ease of use. It is ideal for storing, transporting, and serving food in the catering industry. Give your catering service the crucial advantage with the GN-2/1 Cold-Warm Plate – for satisfied guests and a successful business!

- **Versatile Hot-Cool Plate GN-2/1:** Optimal solution for maintaining the temperature of dishes simultaneously.
- **Efficient Temperature Control:** Ensures the ideal serving temperature for hot and cold dishes.
- **Robust Construction:** Durable materials provide high stability and resilience in the catering sector.
- **Compatible with GN-2/1 Containers:** Easy integration into existing kitchen

Time and date of the request:  
22.02.2026, 08:18:58

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

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systems and processes.

- **User-Friendly Design:** Ergonomic handling facilitates the serving and transporting of dishes.

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