

Hot and cold plate GN 3/1

P/N: 8900484 | KWP CER ZK-Co2 GN 3/1

HUPFER
we make work flow



Similar to illustration, technical modifications reserved. Without decoration.

Technical data

Payload:	27
Capacity:	2070 W
Supply voltage:	220 V
Nominal current:	9,0 A
Protection class:	Class I
Frequency:	50 Hz
Weight:	26 kg
Width:	990 mm
Depth:	530 mm
Height:	200 mm

Hupfer enables the efficient storage and transportation of food through a standardised format. The products support the organisation and sorting of dishes for a smooth process in logistics.

Discover the Hupfer GN-3/1 Cold-Warm Plate – the perfect solution for the catering industry! This innovative plate combines cold and warmth in an elegant design. Made from high-quality materials, the Cold-Warm Plate ensures optimal temperature control for dishes. The GN-3/1 Cold-Warm Plate allows for efficient storage and serving of meals. Enjoy the benefits of the perfect combination of cooling and warmth that keeps your dishes fresh and appetising. Ideal for catering professionals, this plate offers a reliable solution to the challenges of food logistics. Trust in the quality of Hupfer and enhance your guests' satisfaction with perfectly tempered dishes!

- **Temperature Control:** The GN-3/1 cold-warm plate offers precise temperature regulation for optimal food quality.
- **Versatile Use:** Ideal for holding, warming, and cooling dishes, supporting various catering applications.
- **Robust Construction:** High-quality materials ensure durability and resilience in daily use.
- **Efficient Organisation:** The GN-3/1 format allows for easy integration into

Time and date of the request:
21.02.2026, 23:20:51

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existing catering concepts and systems.

- **User-Friendliness:** Intuitive operation ensures easy handling and quick readiness for use.