

# Hot and cold plate GN 4/1

P/N: 8900485 | KWP CER ZK-Co2 GN 4/1

**HUPFER**  
we make work flow



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

## Technical data

<b>Payload:</b>	36 kg
<b>Capacity:</b>	2420 W
<b>Supply voltage:</b>	220 V
<b>Nominal current:</b>	10,5 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50 Hz
<b>Weight:</b>	34 kg
<b>Width:</b>	1320 mm
<b>Depth:</b>	530 mm
<b>Height:</b>	200 mm

The Hupfer cold-warm plate enables the simultaneous storage and transportation of dishes at different temperatures. It supports the organisation and sorting of dishes for efficient menu presentation.

Discover the GN-4/1 Cold-Warm Plate from Hupfer – the perfect solution for the demanding gastronomy sector. This innovative plate combines cold and warmth in an elegant design, ensuring the optimal presentation of your dishes. The outstanding advantage of the GN-4/1 Cold-Warm Plate lies in its versatility. It keeps dishes warm while simultaneously keeping cold foods fresh. This way, you always provide your guests with the best quality and temperature. Made from robust materials and featuring an appealing design, the GN-4/1 Cold-Warm Plate fits perfectly into any professional kitchen. Trust in the quality of Hupfer and optimise your logistics in the catering sector. Make a difference with the GN-4/1 Cold-Warm Plate!

- **Efficient temperature control:** The GN-4/1 cold-hot plate ensures precise regulation of temperatures to keep food at its best.
- **Versatile use:** Ideal for simultaneously keeping dishes warm and cool, allowing for flexible menu design.
- **Robust construction:** High-quality materials guarantee durability and resilience in intensive use within the catering industry.
- **Standardised format:** The GN-4/1 format allows for easy integration into

Time and date of the request:  
19.07.2025, 20:44:03

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

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existing kitchen systems and processes.

- **User-friendliness:** Simple handling and cleaning ensure efficient workflows in the kitchen.

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