



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

### Technical data

<b>Payload:</b>	60
<b>Capacity:</b>	1000 W
<b>Cooling capacity:</b>	1600 W
<b>Supply voltage:</b>	230 V
<b>Nominal current:</b>	4,2 A
<b>Protection class:</b>	Class I
<b>Frequency:</b>	50 Hz
<b>Weight:</b>	156 kg
<b>Width:</b>	1472 mm
<b>Depth:</b>	782 mm
<b>Height:</b>	713 mm

The air-cooled cooling trough with cooling unit is used for the presentation and dispensing of chilled food in a controlled environment. The cooling trough also allows for the organisation and sorting of products for efficient handling.

The Hupfer refrigerated display bath with cooling unit offers an optimal solution for the presentation and dispensing of chilled food in a controlled environment. This innovative display bath ensures uniform cooling thanks to the laminar air curtain, which preserves the freshness and quality of the products. The reliable cooling unit allows for precise temperature control and extends the shelf life of food, while the integrated mounting frame supports easy integration into existing systems and increases flexibility. Made from high-quality stainless steel, the display bath guarantees the highest hygiene standards and effortless cleaning. Optimise your operations in commercial catering with the Hupfer display bath and offer your customers fresh, perfectly presented products.

- Recirculating cooling with a laminar air curtain ensures even cooling and maintains freshness and quality.
- The refrigeration unit enables reliable temperature control and extends the shelf life of food.

- The installation frame supports easy integration into existing systems and enhances flexibility.
- High-quality stainless steel ensures easy cleaning and the highest hygiene standards.