Stationary shelving set norm 20 with slatted shelf

HUPFER
we make work flow

Technical data

Similar to illustration, technical modifications reserved. Without decoration.

Modular dimension:	150 mm
Material thickness:	0.8 mm
Perforation:	Ø 3 mm
Carbon footprint (TM65 Midlevel Report)	391 kgCO□e
TM65 Midlevel Report	Link to the certificate
Weight:	18 kg
Width:	1575 mm
Depth:	400 mm
Height:	1200 mm

The stationary shelving is designed for storage and to optimise space utilisation. The shelving has a high load capacity and is suitable for use at an ambient temperature of -30°C. The slatted shelf of the shelving norm 20 provides a ventilated, stable and hygienic storage surface. The set contains 4 shelves per shelf section.

The Hupfer Norm 20 stationary shelving is a lightweight structure made from anodised aluminium. The shelving offers a clearly arranged and easily accessible storage solution for organised logistics. The modular design allows for a needs-specific layout for a wide variety of spatial and temperature conditions, thereby ensuring the most efficient use of space. Uneven floors and temperatures from -40°C to +60°C are no problem, even on a permanent basis. The shelving is easy to assemble and can be extended at any time in a straight line or even around corners and is easily adapted to changes in everyday logistics. The slatted shelf, which can be hooked in effortlessly, provides a ventilated, stable and easy-to-clean storage surface. This shelf holds heavy loads despite its light weight. The materials used are sustainable, 100% recyclable, and so valuable that Hupfer guarantees that it will buy back all of your shelving at the end of its useful life.

The Hupfer GN container BGN 1/1-55 P provides options for use in food preparation, e.g. for pressure cooking and steaming, as well as a hygienic transport, storage, distribution unit, as well as for handing out warm and cold foods of all types.

Hupfer · Dieselstrasse 20, 48653 COESFELD · Postfach 1463, 48634 COESFELD · Tel.: +49 2541 805-0 · Fax: +49 2541 805-111
info@hupfer.de · www.hupfer.com