

## Stationary shelving set norm 20 with slatted shelf



Similar to illustration, technical modifications reserved. Without decoration.

## **Technical data**

Modular dimension: 150 mm

Material thickness: 0.8 mm

Perforation: Ø 3 mm

**Carbon footprint (TM65 Midlevel Report)** 391 kgCO $\Box$ 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.

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