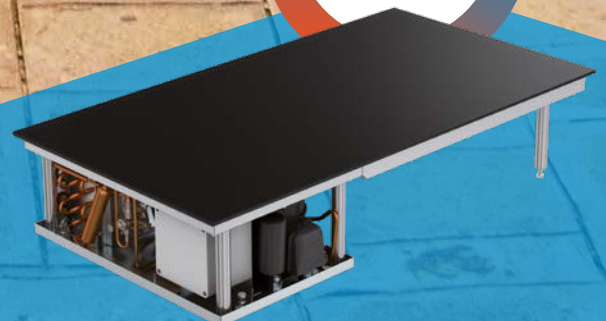


**HUPFER**  
we make work flow

## BUFFET PLANNING IN THE SMALLEST SPACE

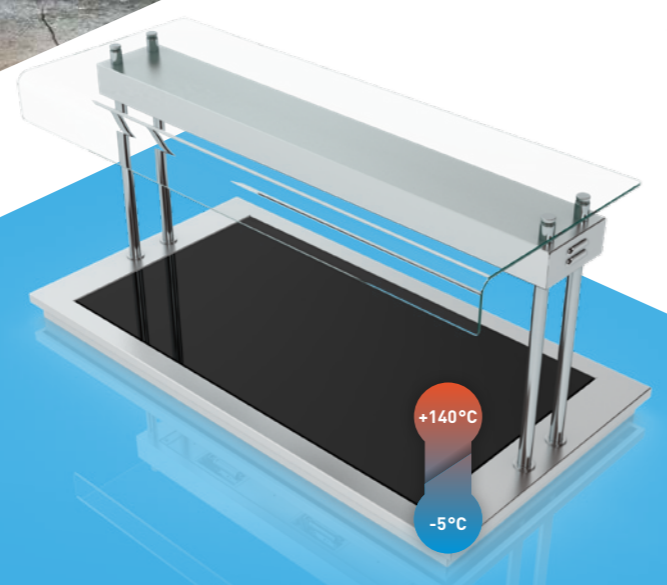
The hot and cold plate from Hupfer.  
Clever two-in-one solution  
for more food variety.

The  
innovation  
in food  
presentation





The hot and cold plate from Hupfer  
**DOUBLE THE POSSIBILITIES**  
**HALF THE SPACE**



#### Technical data

GN capacity	Surface	Max. electrical power consumption	Dimensions (W x D x H) without mounting frame	Dimensions (W x D x H) with mounting frame
1	Glass or Laminam	1,840 W	330 x 530 x 200 mm	535 x 635 x 200 mm
2	Glass or Laminam	1,840 W	660 x 530 x 200 mm	868 x 635 x 200 mm
3	Glass or Laminam	2,070 W	990 x 530 x 200 mm	1,200 x 635 x 200 mm
4	Glass or Laminam	2,420 W	1,320 x 530 x 200 mm	1,532 x 635 x 200 mm

Cooling capacity: 340 W, refrigerant: R290, nominal voltage: 230 V AC  
 Integrated cooling element or connection to external cooling system; frameless or with a stainless steel frame to fit the gantry lamp modules.

# LESS SPACE, MORE POWER

Changing quickly between hot and cold and vice versa has always presented a great challenge for restaurateurs. These rapid temperature changes are essential for the presentation and quality of the food. Compromise solutions are not always satisfactory for you as a planner either. **Thanks to our innovative hot and cold plate, you now have more planning freedom and the key to satisfying your customers and their guests.**

## STEER YOUR PLANNING IN THE RIGHT DIRECTION



#### SPACE-SAVING:

A fixed plate for hot and cold food **cuts the space requirement in half**. Its low installation height also allows the base to be used for additional storage space, such as niches for trays and plates.



#### INVISIBLE:

Installing the hot and cold plate without a mounting frame allows almost **seamless** and flush **installation** in a food serving system, enabling it to blend in harmoniously with its surroundings.



#### FLEXIBLE:

A powerful and versatile performer, the hot and cold plate **can be used in many ways**—from keeping dishes hot or cold in food servery counters to serving at events, and presentations as part of conference catering.



#### EXCELLENT:

Thanks to high-quality workmanship and a large selection of finishes, the hot and cold plate has an impressive and modern look. Perfect lighting also guarantees **attractive food presentation**.



#### TIME-SAVING:

Thanks to the **fast switchover speed** from -5°C to 90°C in 23 minutes and from 90°C to -5°C in just 43 minutes, the hot and cold plate reduces your preparation time. The maximum temperature range even extends to between -5°C and 140°C.



#### FUTURE-PROOF:

Thanks to the use of refrigerant R-290 in plug-in units, which is compliant with the EU F-gases regulation, and its connection to the existing central refrigeration system, the hot and cold plate helps **reduce emissions**.



#### EXTENDED DESIGN:

The complete package, including the mounting frame and associated gantry lamp modules with centralised operation makes it possible to implement an **integrated design concept**—even above the food servery counter.



#### COST-EFFICIENT:

With fewer transport carts, lower operating costs, and innovative heating and cooling technology, Hupfer's hot and cold plate saves more energy than any other hot and cold plate and so **basically pays for itself**.



#### TEMPERATURE STABILITY:

With incredibly **accurate temperature settings** via its digital display, the hot and cold plate ensures that all dishes arrive at the guest's table at the perfect temperature. Its intuitive operation eliminates errors.

You can find a lot more information on our website: <https://www.hupfer.com/en/hot-and-cold-plates>

# THIS PLATE WON'T LEAVE YOU COLD!

# ARE WE GETTING YOU FIRED UP?

Your Hupfer contact will be happy to advise you.  
Contact us now and make an appointment!



You can find a lot more  
information on our website.

Hupfer Metallwerke GmbH & Co. KG  
Dieselstrasse 20 · 48653 Coesfeld, Germany  
Tel.: +49 2541 805-0  
Fax: +49 2541 805-111  
info@hupfer.com · www.hupfer.com

*LC 03/22 PT 09/22 RWS 04/22 © HUPFER® 2022. All data/dimensions are approximate. Subject to technical changes.  
Not to be reproduced in any form, whether in part or in full, without prior permission. Concept and layout: LIVING CONCEPT Werbeagentur GmbH, Münster.*

**HUPFER**  
we make work flow