

HUPFER

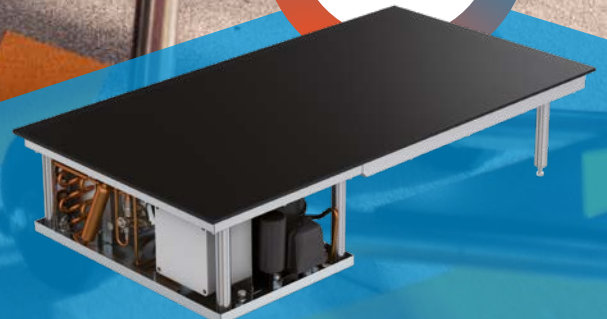
we make work flow



THE FASTEST CHANGE AT THE BUFFET

The hot and cold plate from Hupfer.
From +90°C  to -5°C 
in just 43 minutes.

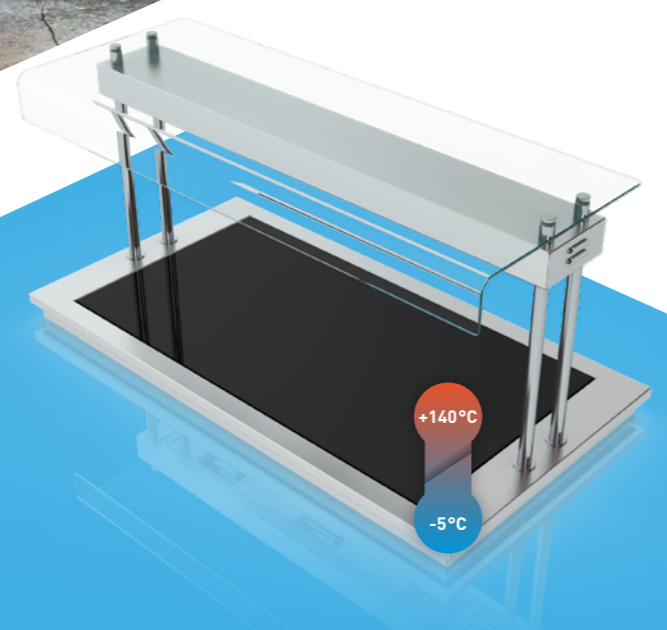
The
innovation
in food
presentation





The hot and cold plate from Hupfer
EXCELLENT PRESENTATION
VERSATILE USE

NEW
 Now available with scratch-resistant and shatterproof Laminam surface.



Times and energy consumption*

	Start temperature	Required temperature	Time	Energy consumption
Heating up from room temperature	+25 °C	+90 °C	12 min.	0.281 kWh
	+25 °C	+140 °C	39 min.	0.609 kWh
Cooling down from room temperature	+25 °C	+5 °C	15 min.	0.044 kWh
	+25 °C	-5 °C	24 min.	0.065 kWh
Switchover from hot to cold	+140 °C	-5 °C	52 min.	0.092 kWh
	+90 °C	-5 °C	43 min.	0.090 kWh
Switchover from cold to hot	-5 °C	+90 °C	23 min.	0.389 kWh
	-5 °C	+140 °C	46 min.	0.749 kWh

* Internal test with a 3/1-GN plate with glass surface and no gantry lamp modules.

TOP SPEED AT THE BUFFET

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. But compromise solutions don't usually fit well with a chef's time-critical and perfectionist way of working. **Thanks to our new, powerful hot and cold plate, you can now always achieve the perfect temperature for your creations in no time at all—simply at the push of a button.**

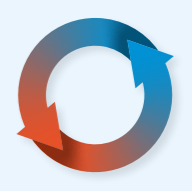
ALWAYS START IN POLE POSITION



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**.



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.



TIME-SAVING:
 With its **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 shortens your preparation time. The maximum temperature range even extends to between -5°C and 140°C.



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.



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**.



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.



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.

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.

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