

COMPLETELY RELAXED COUNTER CONSTRUCTION

The hot and cold plate from Hupfer. Easy installation. Innovative technology.

The innovation in food presentation

The hot and cold plate from Hupfer SEAMLESS INSTALLATION INTUITIVE ASSEMBLY

SIMPLY INSTALL AND YOU'RE READY TO GO

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 usually don't meet the high visual requirements you set for yourself as a counter builder. Thanks to our new, powerful hot and cold plate, you now get more freedom for your design—with minimal effort.

BUILD YOUR COUNTER WITH EASE



Thanks to the accurately illustrated,

step-by-step assembly instructions

installation of the hot and cold plate

and a perfectly fitting mounting

frame, quick and **uncomplicated**



PRACTICAL:

Fast switchover times during operation and minimal work preparation. Simply create a predefined cutout, connect the hot and cold plate, insert using a matching mounting frame and seal it all-and you're done.



INTUITIVE:

is guaranteed.

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.



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.

Technical data

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





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.



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.

THIS PLATE WON'T LEAVE YOU COLD! ARE WE GETTING YOU FIRED UP?



You can find a lot more information on our website.

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

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HUPFER we make work flow