

HUPFER
we make work flow

FRESHNESS THAT
CONVINCES
– **EVERY DAY.**

Keep your food reliably cold with the Hupfer refrigerated well.



Call us for advice:

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Simply efficient

The laminar air curtain keeps your food fresh, prevents drying out and protects against turbulent ambient air.



Future-proof

with R290 and CO2 connection, the Hupfer refrigerated well is your safe solution for the future.



Culinary presentation

Consistent cooling ensures that your food always stays fresh and appealing.



Easy-to-clean

Dishwasher-compatible components offer optimal hygiene with minimal effort.

ONE REFRIGERATED WELL, FOUR SIZES



Refrigerated well, GN 2/1



Refrigerated well, GN 4/1



Refrigerated well, GN 3/1



Refrigerated well, GN 5/1



FRESHNESS THAT CONVINCES – EVERY DAY

Optimum cooling and presentation for perfect cold food experiences.

Not only is the presentation of cold dishes of utmost importance within the catering industry, it is crucial to keep them at a constant temperature. In addition to this, a refrigerated well must be easy and efficient to clean to meet high hygiene standards.

Our refrigerated well with cooling unit offers the perfect solution: It keeps your cold dishes at an even and optimal temperature for up to 3 hours, reduces excessive drying of the dishes and even looks good while doing so! Thanks to its sophisticated housing and dishwasher-compatible components, cleaning is a breeze, so that you can focus on the essentials – the guest experience.

THE REFRIGERATED WELL IN FIGURES

M2

Constant cold temperatures between -1 and +7°C for optimal freshness.

4 Sizes

Available in sizes GN-2/1, 3/1, 4/1 and 5/1.

2 Connection types

Either ready to plug in with the refrigerant R290 or for connection to the on-site central refrigeration system, e.g. R744.

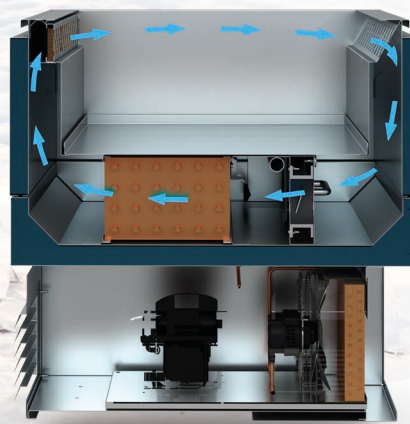
2 Installation variants

Without mounting frame for flush installation or with mounting frame for easy integration of gantry lamp modules for optimum food presentation.

PERFECT FRESHNESS, EVERY DAY.

PRESERVE PROTECTION. ENJOY FRESHNESS. EXPERIENCE QUALITY.

- **Laminar air curtain** ensures full-surface and effective distribution of cold temperatures, reduces energy consumption and at the same time protects the food below from turbulent warm ambient air.
- **Consistent cold temperatures:** Experience consistently cool temperatures throughout the refrigerated well for consistent freshness.
- **No drying out of food:** Your creations remain juicy and fresh without drying out.



CONSTANT COLD

The laminar air curtain
cools the food
evenly.

ALWAYS SAFE: HYGIENE MADE EASY.

EASY CLEANING. SAFE TO ENJOY. WORK COMFORTABLY.

- **Easy cleaning:** Thanks to tool-free removal of the components and a clever plug-in system, complete cleaning is a breeze. The heat exchanger can easily be folded up and locked with one hand, making cleaning even more convenient.
- **Dishwasher-safe:** Many components are dishwasher-safe and thus offer additional cleaning comfort.
- **No hidden corners:** Sufficient clearance below the heat exchanger and to the fans makes cleaning by hand no issue at all. Corners that are commonly difficult to access, can be easily cleaned.
- **Intuitive Handling:** Due to the well thought-out plug-in system, incorrect assembly after cleaning is ruled out. The components only fit together in the correct position, making them easy and intuitive to use.



BIG FLAP

The internal heat exchanger can be folded up with one hand for cleaning. All other components can be removed without tools and are therefore easy to clean.

RESPONSIBLY INTO THE FUTURE.

PROTECT THE ENVIRONMENT. REDUCE COSTS. SECURE THE FUTURE.

- **Future-proof refrigerant:** Our units are equipped with the R290 climate-friendly refrigerant, while central cooling systems are cooled via CO2.
- **Long-term savings:** The low energy consumption and the ease of cleaning reduce your operating costs sustainably.
- **High Quality Material:** Lasting quality thanks to high-quality stainless steel and other materials, the environment is protected.



ALWAYS READY FOR USE.

JUST WAIT. RESPOND QUICKLY. ALWAYS READY.

- **Reduced Maintenance:** The refrigerated well can be completely pulled out on plug-in devices to provide maximum ergonomic access.
- **Kibi-Ready:** Our refrigerated wells are pre-equipped for connection with Kibi-Scada. Benefit from fault messages and maintenance intervals (requires Kibi-Scada).



FAST PIT STOP

Service and maintenance are made easy thanks to the pull-out technical compartment.

Want more information?
No problem! Scan QR code and learn more.



STAY COOL IN THE FUTURE?



You can find a lot more information on our website.

Are you interested in our refrigerated well and would like to find out more?
Your Hupfer contact will be happy to advise you.
Contact us now and make an appointment!

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