

# Food Display



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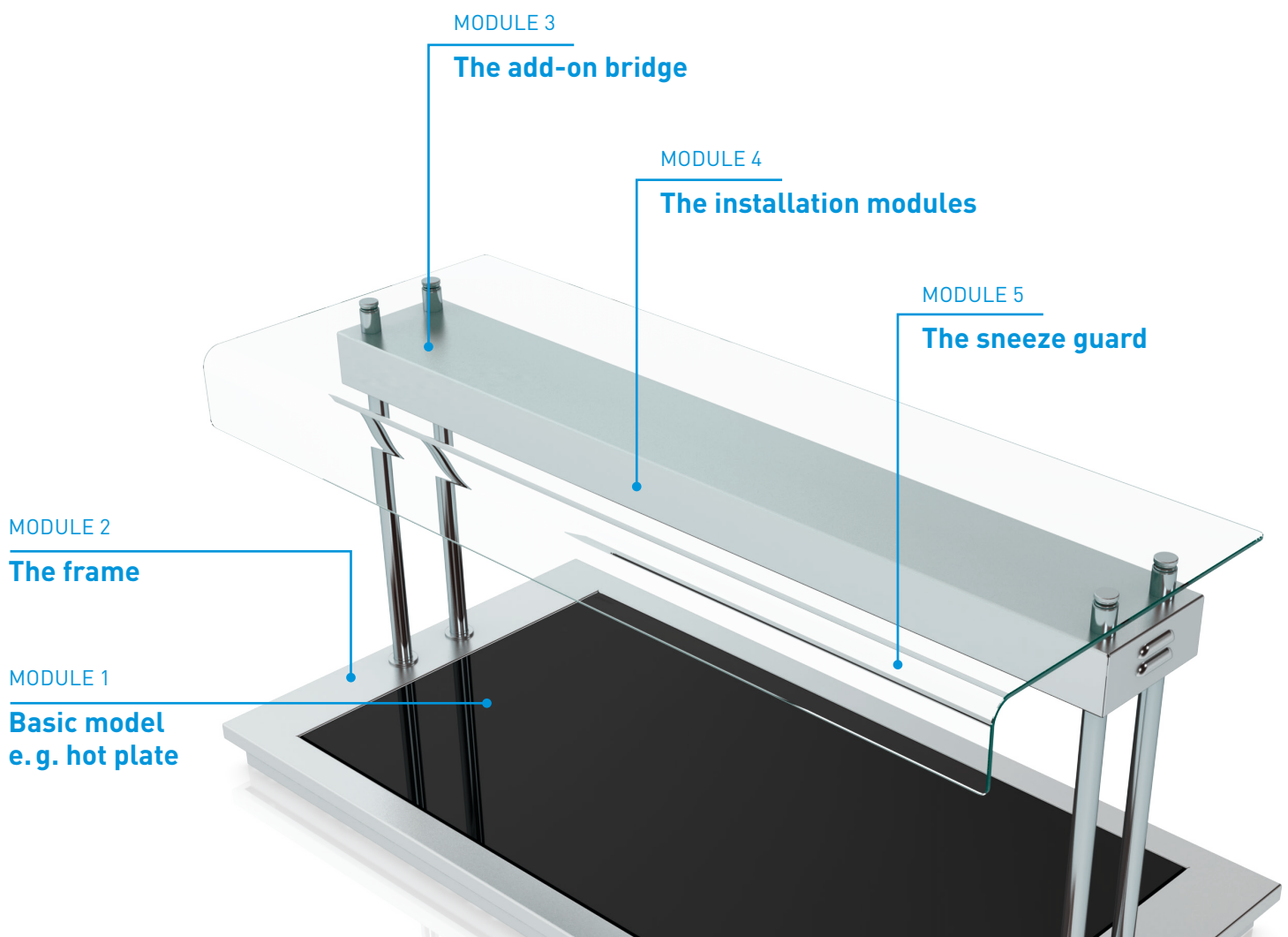
	Page		Page
<b>Introduction</b>	<b>4</b>	<b>Hot plate</b>	<b>16</b>
<b>Heated well</b>	<b>6</b>	Hot plate	16
Therma Dry Basic heated well	6	Options for hot plates	18
Therma Dry Ergo heated well	7	<b>Hot and cold plate</b>	<b>21</b>
Options for heated well	8	Hot and cold plate	21
<b>Refrigerated well</b>	<b>11</b>	Options for hot and cold plates	25
Refrigerated well with cooling unit	11	<b>Incounter stacking equipment</b>	<b>28</b>
Options for refrigerated wells	13	Incounter plate dispenser	28
		Incounter basket dispenser	29
		Incounter tray dispenser	30
		Incounter universal dispenser	31

# INTRODUCTION

## APPEALING FOOD PRESENTATION FOR ENTHUSIASTIC GUESTS

You eat with your eyes first – even in commercial catering. Appetising, perfectly tempered main courses, delicious desserts, fresh salads: attractive presentation of food is the first step to delighting your guests. The optimal presentation of food at the serving counter must go hand in hand with efficient processes – both in terms of stocking and serving by kitchen staff and for guests who serve themselves.

With our food display range and its diverse combination options, we offer a modular system that impresses kitchen staff and guests alike. This means that a tailor-made system can be put together during the planning stage to ensure a compelling food serving experience.



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## MODULE 1: THE BASIC MODEL

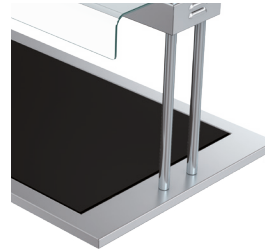
The most important decision when planning food service is choosing the basic model for presenting food. It is essential to select the most suitable model.



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## MODULE 2: THE FRAME

Whether the basic model is equipped with a frame is, on the one hand, a question of design, but on the other hand, it also depends on whether an additional add-on bridge is to be attached.



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## MODULE 3: THE ADD-ON BRIDGE

The add-on bridge is designed to blend harmoniously into your existing ambience and create a welcoming atmosphere. Choose a design that suits you perfectly and enriches the overall experience of your guests.



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## MODULE 4: THE INSTALLATION MODULES

An add-on bridge with a corresponding installation module supports keeping food warm or cold, as well as presenting it.



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## MODULE 5: THE SNEEZE GUARD

The choice of the right sneeze guard protection for food service depends on the application scenario, either as classic counter service or for self-service.



## Therma Dry Basic heated well



### PRODUCT DESCRIPTION

The Therma Dry Basic heated well for installation in a food distribution system is used for keeping warm, presenting and serving hot food in GN containers up to 200 mm in height. Optimised for self-service systems.

- Infrared heating technology enables immediate use without preheating
- Up to 63% energy savings compared to conventional heating systems
- Continuous, welded inner tray in the corners made of high-quality stainless steel
- Adjustment of the heating intensity per GN field possible
- Infrared technology enables heating operation without water and water vapour
- No sanitary connections necessary

### THERMA DRY BASIC HEATED WELLS

Product code	Product name	Type designation	Size
8900473	Therma Dry Basic heated well GN 1/1	WHW TDB mTR GN 1/1 - 400	GN 1/1
8900474	ThermaDry Basic heated well GN 2/1	WHW TDB mTR GN 2/1 - 400	GN 2/1
8900475	ThermaDry Basic heated well GN 3/1	WHW TDB mTR GN 3/1 - 400	GN 3/1
8900476	ThermaDry Basic heated well GN 4/1	WHW TDB mTR GN 4/1 - 400	GN 4/1
8900477	ThermaDry Basic heated well GN 5/1	WHW TDB mTR GN 5/1 - 400	GN 5/1

### THERMA DRY BASIC HEATED WELLS WITH INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900516	ThermaDry Basic heated well with installation frame GN 1/1	WHW TDB ER mTR GN 1/1 - 400	GN 1/1
8900517	ThermaDry Basic heated well with installation frame GN 2/1	WHW TDB ER mTR GN 2/1 - 400	GN 2/1
8900518	ThermaDry Basic heated well with installation frame GN 3/1	WHW TDB ER mTR GN 3/1 - 400	GN 3/1
8900519	ThermaDry Basic heated well with installation frame GN 4/1	WHW TDB ER mTR GN 4/1 - 400	GN 4/1
8900520	ThermaDry Basic heated well with installation frame GN 5/1	WHW TDB ER mTR GN 5/1 - 400	GN 5/1

## Therma Dry Ergo heated well



### PRODUCT DESCRIPTION

The Therma Dry heated well for installation in a food distribution system is used for keeping warm, presenting and serving hot food in GN containers up to 200 mm in height.

- Infrared heating technology enables immediate use without preheating
- Up to 63% energy savings compared to conventional heating systems
- Separate, fully welded individual basins, each with a loading flap for ergonomic loading
- Adjustment of the heating intensity per GN field possible
- Infrared technology enables heating operation without water and water vapour
- No sanitary connections necessary

### THERMA DRY ERGO HEATED WELLS FOR ADD-ON BRIDGE

Product code	Product name	Type designation	Size
8900301-01	ThermaDry Ergo heated well GN 1/1	WHW TDE fWB mTR GN 1/1 - 400	GN 1/1
8900302-01	ThermaDry Ergo heated well GN 2/1	WHW TDE fWB mTR GN 2/1 - 400	GN 2/1
8900303-01	ThermaDry Ergo heated well GN 3/1	WHW TDE fWB mTR GN 3/1 - 400	GN 3/1
8900304-01	ThermaDry Ergo heated well GN 4/1	WHW TDE fWB mTR GN 4/1 - 400	GN 4/1
8900305-01	ThermaDry Ergo heated well GN 5/1	WHW TDE fWB mTR GN 5/1 - 400	GN 5/1

## Options for heated well

### OPTION: THERMA DRY BASIC HEATED WELL INSTALLATION FRAME FOR ADD-ON BRIDGE HORIZON 2

Product code	Product name	Type designation	Size
8900640	Installation frame for add-on bridge Horizon 2 GN 2/1	WHW Options ER HOR2 GN 2/1	GN 2/1
8900641	Installation frame for add-on bridge Horizon 2 GN 3/1	WHW Options ER HOR2 GN 3/1	GN 3/1
8900642	Installation frame for add-on bridge Horizon 2 GN 4/1	WHW Options ER HOR2 GN 4/1	GN 4/1
8900643	Installation frame for add-on bridge Horizon 2 GN 5/1	WHW Options ER HOR2 GN 5/1	GN 5/1

### OPTION: HOUSING FOR ADD-ON BRIDGE



#### PRODUCT DESCRIPTION

The housing of the add-on bridge ensures an appealing look in the upper area and supports the selection of an add-on bridge for keeping food warm and cold and optimising presentation.

- Design Horizon 2, consisting of two round tubes Ø 25 mm, with 90° angled and offset stainless steel housing to accommodate an add-on bridge
- Comfortable to work with due to the minimal heat given off max. temperature of 50°C on all contact surfaces
- Assembly of the selected sneeze guard on the uprights that pass through the stainless steel housing using ratchet screws

Product code	Product name	Type designation	Size
8900281	Housing for add-on bridge Horizon 2 GN 2/1	Options GE HOR2 GN 2/1	GN 2/1
8900282	Housing for add-on bridge Horizon 2 GN 3/1	Options GE HOR2 GN 3/1	GN 3/1
8900283	Housing for add-on bridge Horizon 2 GN 4/1	Options GE HOR2 GN 4/1	GN 4/1
8900284	Housing for add-on bridge Horizon 2 GN 5/1	Options GE HOR2 GN 5/1	GN 5/1

## OPTION: INSTALLATION MODULE FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The add-on bridge supports keeping food warm or cold. At the same time it is ideal for optimal food presentation.

- Comfortable to work with due to the minimal heat given off temperature of touchable surfaces max. 50° C
- Innovative light reflector for heating food without scattering losses, with a connected load of 300 W per spotlight
- Infrared light spectrum of the heating lamp specially adapted to food and GN 1/1 field
- LEDs for the attractive lighting of dishes

Product code	Product name	Type designation	Size
8900158	Installation module for add-on bridge Infrared GN 2/1	Options EM IR GN 2/1	GN 2/1
8900159	Installation module for add-on bridge Infrared GN 3/1	Options EM IR GN 3/1	GN 3/1
8900160	Installation module for add-on bridge Infrared GN 4/1	Options EM IR GN 4/1	GN 4/1
8900161	Installation module for add-on bridge Infrared GN 5/1	Options EM IR GN 5/1	GN 5/1
8900184	Installation module for add-on bridge Infrared LED GN 2/1	Options EM IR+LED GN 2/1	GN 2/1
8900186	Installation module for add-on bridge Infrared LED GN 3/1	Options EM IR+LED GN 3/1	GN 3/1
8900188	Installation module for add-on bridge Infrared LED GN 4/1	Options EM IR+LED GN 4/1	GN 4/1
8900190	Installation module for add-on bridge Infrared LED GN 5/1	Options EM IR+LED GN 5/1	GN 5/1



## OPTION: SNEEZE GUARD FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The sneeze guard ensures that the food remains protected from aerosol contamination by physically separating the food from the guests.

- Variant one-sided, on the guest side bent downwards at a 90° angle with a radius of 20 mm and a length of 100 mm
- Variant one-sided, on the guest side at a 90° angle and 100 mm downwards UV-bonded
- Variant UV-bonded on both sides at a 90° angle and 100 mm downwards
- Polished 8x4 mm stainless steel pilaster strip as edge protection below the long sides of the panes, for UV-bonded versions

Product code	Product name	Type designation	Size
8900310	Sneeze guard for add-on bridge one-sided 90° bent GN 2/1	Options HS ES 90°/R20 GN 2/1	GN 2/1
8900311	Sneeze guard for add-on bridge one-sided 90° bent GN 3/1	Options HS ES 90°/R20 GN 3/1	GN 3/1
8900312	Sneeze guard for add-on bridge one-sided 90° bent GN 4/1	Options HS ES 90°/R20 GN 4/1	GN 4/1
8900313	Sneeze guard for add-on bridge one-sided 90° bent GN 5/1	Options HS ES 90°/R20 GN 5/1	GN 5/1
8900508	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 2/1	Options HS ES 90°/UV GN 2/1	GN 2/1
8900509	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 3/1	Options HS ES 90°/UV GN 3/1	GN 3/1
8900510	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 4/1	Options HS ES 90°/UV GN 4/1	GN 4/1
8900511	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 5/1	Options HS ES 90°/UV GN 5/1	GN 5/1
8900644	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 2/1	Options HS BS 90°/UV GN 2/1	GN 2/1
8900645	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 3/1	Options HS BS 90°/UV GN 3/1	GN 3/1
8900646	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 4/1	Options HS BS 90°/UV GN 4/1	GN 4/1
8900647	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 5/1	Options HS BS 90°/UV GN 5/1	GN 5/1

## Refrigerated well with cooling unit



### PRODUCT DESCRIPTION

The refrigerated well with cooling unit for installation in a food distribution system is used for effective and gentle cold storage, presentation and serving of cold food components in GN containers up to 150 mm high.

- Laminar air curtain ensures even cooling, preserves freshness and quality, insulates the cooling area and protects against warm ambient air
- Digital temperature control enables optimum storage conditions for all foods and ensures a long shelf life
- Interior panelling can be removed without tools for quick and easy cleaning, some are dishwasher-safe
- Ergonomic access to the ventilation components facilitates cleaning for perfect hygiene
- Self-cooled: R290, forced-air cooling unit installed underneath - can be pulled out for inspection purposes, on-site condensation drain required or condensation tray required as special equipment
- Centrally cooled: Installation lines led out on the underside, on-site condensation drain required or condensation tray required as special equipment

### REFRIGERATED WELLS WITH COOLING UNIT

Product code	Product name	Type designation	Size
8900422	Refrigerated well with cooling unit GN 2/1	kW UTK KA GN 2/1 - 710	GN 2/1
8900423	Refrigerated well with cooling unit GN 3/1	kW UTK KA GN 3/1 - 710	GN 3/1
8900424	Refrigerated well with cooling unit GN 4/1	kW UTK KA GN 4/1 - 710	GN 4/1
8900425	Refrigerated well with cooling unit GN 5/1	kW UTK KA GN 5/1 - 710	GN 5/1

### REFRIGERATED WELLS WITH COOLING UNIT AND INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900512	Refrigerated well with cooling unit with installation frame GN 2/1	kW UTK KA ER GN 2/1 - 710	GN 2/1
8900513	Refrigerated well with cooling unit with installation frame GN 3/1	kW UTK KA ER GN 3/1 - 710	GN 3/1
8900514	Refrigerated well with cooling unit with installation frame GN 4/1	kW UTK KA ER GN 4/1 - 710	GN 4/1
8900515	Refrigerated well with cooling unit with installation frame GN 5/1	kW UTK KA ER GN 5/1 - 710	GN 5/1

### REFRIGERATED WELL WITH COOLING UNIT FOR CENTRAL COOLING

Product code	Product name	Type designation	Size
8900427	Refrigerated well with cooling unit GN 2/1	kW UTK ZK GN 2/1 - 710	GN 2/1
8900428	Refrigerated well with cooling unit GN 3/1	kW UTK ZK GN 3/1 - 710	GN 3/1
8900429	Refrigerated well with cooling unit GN 4/1	kW UTK ZK GN 4/1 - 710	GN 4/1
8900430	Refrigerated well with cooling unit GN 5/1	kW UTK ZK GN 5/1 - 710	GN 5/1

## REFRIGERATED WELL WITH COOLING UNIT FOR CENTRAL COOLING WITH INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900540	Refrigerated well with cooling unit with installation frame GN 2/1	kW UTK ZK ER GN 2/1 710	GN 2/1
8900541	Refrigerated well with cooling unit with installation frame GN 3/1	kW UTK ZK ER GN 3/1 710	GN 3/1
8900542	Refrigerated well with cooling unit with installation frame GN 4/1	kW UTK ZK ER GN 4/1 710	GN 4/1
8900543	Refrigerated well with cooling unit with installation frame GN 5/1	kW UTK ZK ER GN 5/1 710	GN 5/1

## Options for refrigerated wells

### OPTIONS FOR COOLING TROUGHS

Product code	Product name	Type designation
8900538	Control and expansion valve for CO2 up to 3/1	OPT ZK-CO2
8900539	Control and expansion valve for CO2 from 4/1	OPT ZK-4/1-CO2
8900505	GN-1/1 shelf with support bars	kW Options EB-1/1
8900503	Support bars for GN containers Crossbar 325 mm	kW Options STG Q325
8900504	Support bars for GN containers Longitudinal bar 530 mm	kW Options STG L530
8900506	Condensation tray	kW Options TAU

### INSTALLATION FRAME OPTION FOR ADD-ON BRIDGES

Product code	Product name	Type designation	Size
8900653	Installation frame for add-on bridge Horizon 2 GN 2/1	kW Options ER HOR2 GN 2/1	GN 2/1
8900654	Installation frame for add-on bridge Horizon 2 GN 3/1	kW Options ER HOR2 GN 3/1	GN 3/1
8900655	Installation frame for add-on bridge Horizon 2 GN 4/1	kW Options ER HOR2 GN 4/1	GN 4/1
8900656	Installation frame for add-on bridge Horizon 2 GN 5/1	kW Options ER HOR2 GN 5/1	GN 5/1

### HOUSING OPTION FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The housing of the add-on bridge ensures an appealing look in the upper area and supports the selection of an add-on bridge for keeping food warm and cold and optimising presentation.

- Design Horizon 2, consisting of two round tubes Ø 25 mm, with 90° angled and offset stainless steel housing to accommodate an add-on bridge
- Comfortable to work with due to the minimal heat given off max. temperature of 50°C on all contact surfaces
- Assembly of the selected sneeze guard on the uprights that pass through the stainless steel housing using ratchet screws

Product code	Product name	Type designation	Size
8900281	Housing for add-on bridge Horizon 2 GN 2/1	Options GE HOR2 GN 2/1	GN 2/1
8900282	Housing for add-on bridge Horizon 2 GN 3/1	Options GE HOR2 GN 3/1	GN 3/1
8900283	Housing for add-on bridge Horizon 2 GN 4/1	Options GE HOR2 GN 4/1	GN 4/1
8900284	Housing for add-on bridge Horizon 2 GN 5/1	Options GE HOR2 GN 5/1	GN 5/1

## OPTION INSTALLATION MODULE FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The add-on bridge helps to keep food warm. At the same time it is ideal for optimal food presentation.

- Comfortable to work with due to the minimal heat given off  
Temperature of touchable surfaces max. 50° C
- LEDs for the attractive lighting of dishes

Product code	Product name	Type designation	Size
8900176	Installation module for add-on bridge LED GN 2/1	Options EM LED GN 2/1	GN 2/1
8900177	Installation module for add-on bridge LED GN 3/1	Options EM LED GN 3/1	GN 3/1
8900179	Installation module for add-on bridge LED GN 4/1	Options EM LED GN 4/1	GN 4/1
8900181	Installation module for add-on bridge LED GN 5/1	Options EM LED GN 5/1	GN 5/1

## SNEEZE GUARD OPTION FOR ADD-ON BRIDGE



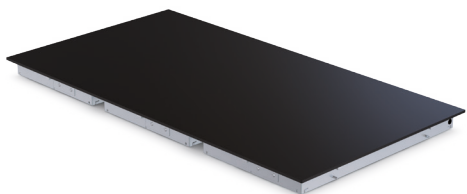
### PRODUCT DESCRIPTION

The sneeze guard ensures that the food remains protected from aerosol contamination by physically separating the food from the guests.

- Variant on one side, on the guest side bent downwards at a 90° angle with a radius of 20 mm and a length of 100 mm
- Variant one-sided, on the guest side at a 90° angle and 100 mm downwards UV-bonded
- Variant UV-bonded on both sides at a 90° angle and 100 mm downwards
- Polished 8x4 mm stainless steel pilaster strip as edge protection below the long sides of the panes, for UV-bonded versions

Product code	Product name	Type designation	Size
8900310	Sneeze guard for add-on bridge one-sided 90° bent GN 2/1	Options HS ES 90°/R20 GN 2/1	GN 2/1
8900311	Sneeze guard for add-on bridge one-sided 90° bent GN 3/1	Options HS ES 90°/R20 GN 3/1	GN 3/1
8900312	Sneeze guard for add-on bridge one-sided 90° bent GN 4/1	Options HS ES 90°/R20 GN 4/1	GN 4/1
8900313	Sneeze guard for add-on bridge one-sided 90° bent GN 5/1	Options HS ES 90°/R20 GN 5/1	GN 5/1
8900508	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 2/1	Options HS ES 90°/UV GN 2/1	GN 2/1
8900509	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 3/1	Options HS ES 90°/UV GN 3/1	GN 3/1
8900510	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 4/1	Options HS ES 90°/UV GN 4/1	GN 4/1
8900511	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 5/1	Options HS ES 90°/UV GN 5/1	GN 5/1
8900644	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 2/1	Options HS ES 90°/UV GN 2/1	GN 2/1
8900645	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 3/1	Options HS BS 90°/UV GN 3/1	GN 3/1
8900646	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 4/1	Options HS BS 90°/UV GN 4/1	GN 4/1
8900647	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 5/1	Options HS BS 90°/UV GN 5/1	GN 5/1

## Hot plate



### PRODUCT DESCRIPTION

Hot plate for installation in a food serving system is used to present and serve hot, pre-portioned food components.

- Self-regulating foil heating enables a short heat-up phase and rapid achievement of the desired food temperature
- Digital temperature control up to 90°C allows targeted programming and ensures a wide variety of foods are kept warm gently
- Excellent surface conductivity ensures optimum temperature distribution and professionally tempered food.

### HOT PLATES WITH GLASS SURFACE

Product code	Product name	Type designation	Size
0164663	Hot plate with glass surface GN 1/1	WHP GLA GN 1/1	GN 1/1
0164397	Hot plate with glass surface GN 2/1	WHP GLA GN 2/1	GN 2/1
0164398	Hot plate with glass surface GN 3/1	WHP GLA GN 3/1	GN 3/1
0164399	Hot plate with glass surface GN 4/1	WHP GLA GN 4/1	GN 4/1

### HOT PLATE WITH GLASS SURFACE WITH INSTALLATION FRAME

Product code	Product name	Type designation	Size
0164834	Hot plate with glass surface with installation frame GN 1/1	WHP GLA ER GN 1/1	GN 1/1
0164835	Hot plate with glass surface with installation frame GN 2/1	WHP GLA ER GN 2/1	GN 2/1
0164836	Hot plate with glass surface with installation frame GN 3/1	WHP GLA ER GN 3/1	GN 3/1
0164837	Hot plate with glass surface with installation frame GN 4/1	WHP GLA ER GN 4/1	GN 4/1

### HOTPLATES WITH SINTERED CERAMIC SURFACE

Product code	Product name	Type designation	Size
0164795	Hot plate with sintered ceramic surface GN 1/1	WHP CER GN 1/1	GN 1/1
0164796	Hot plate with sintered ceramic surface GN 2/1	WHP CER GN 2/1	GN 2/1
0164797	Hot plate with sintered ceramic surface GN 3/1	WHP CER GN 3/1	GN 3/1
0164798	Hot plate with sintered ceramic surface GN 4/1	WHP CER GN 4/1	GN 4/1

## HOTPLATES WITH SINTERED CERAMIC SURFACE WITH INSTALLATION FRAME

Product code	Product name	Type designation	Size
0164838	Hot plate with sintered ceramic surface with installation frame GN 1/1	WHP CER ER GN 1/1	GN 1/1
0164839	Hot plate with sintered ceramic surface with installation frame GN 2/1	WHP CER ER GN 2/1	GN 2/1
0164840	Hot plate with sintered ceramic surface with installation frame GN 3/1	WHP CER ER GN 3/1	GN 3/1
0164841	Hot plate with sintered ceramic surface with installation frame GN 4/1	WHP CER ER GN 4/1	GN 4/1



## Options for hot plates

### INSTALLATION FRAME OPTION FOR ADD-ON BRIDGE

Product code	Product name	Type designation	Size
8900661	Installation frame for add-on bridge Horizon 2 GN 1/1	WHP Options ER HOR2 GN 1/1	GN 1/1
8900662	Installation frame for add-on bridge Horizon 2 GN 2/1	WHP Options ER HOR2 GN 2/1	GN 2/1
8900663	Installation frame for add-on bridge Horizon 2 GN 3/1	WHP Options ER HOR2 GN 3/1	GN 3/1
8900664	Installation frame for add-on bridge Horizon 2 GN 4/1	WHP Options ER HOR2 GN 4/1	GN 4/1

### HOUSING OPTION FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The housing of the add-on bridge ensures an appealing look in the upper area and supports the selection of an add-on bridge for keeping food warm and cold and optimising presentation.

- Design Horizon 2, consisting of two round tubes Ø 25 mm, with 90° angled and offset stainless steel housing to accommodate an add-on bridge
- Comfortable to work with due to the minimal heat given off max. temperature of 50°C on all contact surfaces
- Assembly of the selected sneeze guard on the uprights that pass through the stainless steel housing using ratchet screws

Product code	Product name	Type designation	Size
8900281	Housing for add-on bridge Horizon 2 GN 2/1	Options GE HOR2 GN 2/1	GN 2/1
8900282	Housing for add-on bridge Horizon 2 GN 3/1	Options GE HOR2 GN 3/1	GN 3/1
8900283	Housing for add-on bridge Horizon 2 GN 4/1	Options GE HOR2 GN 4/1	GN 4/1

## OPTION INSTALLATION MODULE FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The housing of the add-on bridge ensures an appealing look in the upper area and supports the selection of an add-on bridge for keeping food warm and cold and optimising presentation.

- Design Horizon 2, consisting of two round tubes Ø 25 mm, with 90° angled and offset stainless steel housing to accommodate an add-on bridge
- Comfortable to work with due to the minimal heat given off max. temperature of 50°C on all contact surfaces
- Assembly of the selected sneeze guard on the uprights that pass through the stainless steel housing using ratchet screws

Product code	Product name	Type designation	Size
8900158	Installation module for add-on bridge infrared GN 2/1	Options EM IR GN 2/1	GN 2/1
8900159	Installation module for add-on bridge infrared GN 3/1	Options EM IR GN 3/1	GN 3/1
8900160	Installation module for add-on bridge infrared GN 4/1	Options EM IR GN 4/1	GN 4/1
8900184	Installation module for add-on bridge infrared LED GN 2/1	Options EM IR+LED GN 2/1	GN 2/1
8900186	Installation module for add-on bridge infrared LED GN 3/1	Options EM IR+LED GN 3/1	GN 3/1
8900188	Installation module for add-on bridge infrared LED GN 4/1	Options EM IR+LED GN 4/1	GN 4/1

## SNEEZE GUARD OPTION FOR ADD-ON BRIDGE



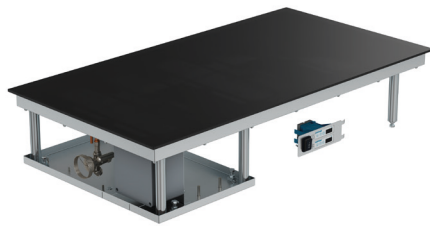
### PRODUCT DESCRIPTION

The sneeze guard ensures that the food remains protected from aerosol contamination by physically separating the food from the guests.

- Variant on one side, on the guest side bent downwards at a 90° angle with a radius of 20 mm and a length of 100 mm
- Variant one-sided, on the guest side at a 90° angle and 100 mm downwards UV-bonded
- Variant UV-bonded on both sides at a 90° angle and 100 mm downwards
- Polished 8x4 mm stainless steel pilaster strip as edge protection below the long sides of the panes, for UV-bonded versions

Product code	Product name	Type designation	Size
8900310	Sneeze guard for add-on bridge one-sided 90° bent GN 2/1	Options HS ES 90°/R20 GN 2/1	GN 2/1
8900311	Sneeze guard for add-on bridge one-sided 90° bent GN 3/1	Options HS ES 90°/R20 GN 3/1	GN 3/1
8900312	Sneeze guard for add-on bridge one-sided 90° bent GN 4/1	Options HS ES 90°/R20 GN 4/1	GN 4/1
8900508	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 2/1	Options HS ES 90°/UV GN 2/1	GN 2/1
8900509	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 3/1	Options HS ES 90°/UV GN 3/1	GN 3/1
8900510	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 4/1	Options HS ES 90°/UV GN 4/1	GN 4/1
8900645	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 2/1	Options HS ES BS GN 2/1	GN 2/1
8900646	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 3/1	Options HS ES BS GN 3/1	GN 3/1
8900647	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 4/1	Options HS ES BS GN 4/1	GN 4/1

## Hot and cold plate



### PRODUCT DESCRIPTION

Hot and cold plate for installation in a food serving system is used to present and serve pre-portioned cold and hot food components.

- Quickly switch between hot and cold dishes within 30-45 minutes. Ideal for flexible use between meal times
- Flush installation enables harmonious integration into the food serving system and inviting presentation of the food
- Even heat and cold distribution for professionally tempered food
- Digital temperature control enables quick switching from cold to hot and saves time and money
- Self-cooled: R290, forced-air refrigeration unit installed underneath, future-proof in the long term
- Centrally cooled: Installation cables led out on the underside, on-site connection required

### HOT AND COLD PLATE WITH GLASS SURFACE AND COOLING UNIT

Product code	Product name	Type designation	Size
8900213	Hot and cold plate with glass surface GN 1/1	KWP GLA KA GN 1/1	GN 1/1
8900217	Hot and cold plate with glass surface GN 2/1	KWP GLA KA GN 2/1	GN 2/1
8900237	Hot and cold plate with glass surface GN 3/1	KWP GLA KA GN 3/1	GN 3/1
8900306	Hot and cold plate with glass surface GN 4/1	KWP GLA KA GN 4/1	GN 4/1

### HOT AND COLD PLATE WITH GLASS SURFACE WITH COOLING UNIT AND INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900586	Hot and cold plate with glass surface with installation frame GN 1/1	KWP GLA KA ER GN 1/1	GN 1/1
8900587	Hot and cold plate with glass surface with installation frame GN 2/1	KWP GLA KA ER GN 2/1	GN 2/1
8900588	Hot and cold plate with glass surface with installation frame GN 3/1	KWP GLA KA ER GN 3/1	GN 3/1
8900585	Hot and cold plate with glass surface with installation frame GN 4/1	KWP GLA KA ER GN 4/1	GN 4/1

### HOT AND COLD PLATE WITH DEKTON SURFACE FOR CENTRAL REFRIGERATION SYSTEM

Product code	Product name	Type designation	Size
8900214	Hot and cold plate with glass surface GN 1/1	KWP GLA ZK GN 1/1	GN 1/1
8900218	Hot and cold plate with glass surface GN 2/1	KWP GLA ZK GN 2/1	GN 2/1
8900256	Hot and cold plate with glass surface GN 3/1	KWP GLA ZK GN 3/1	GN 3/1
8900257	Hot and cold plate with glass surface GN 4/1	KWP GLA ZK GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH GLASS SURFACE FOR CENTRAL COOLING AND INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900581	Hot and cold plate with glass surface with installation frame GN 1/1	KWP GLA ZK ER GN 1/1	GN 1/1
8900582	Hot and cold plate with glass surface with installation frame GN 2/1	KWP GLA ZK ER GN 2/1	GN 2/1
8900583	Hot and cold plate with glass surface with installation frame GN 3/1	KWP GLA ZK ER GN 3/1	GN 3/1
8900584	Hot and cold plate with glass surface with installation frame GN 4/1	KWP GLA ZK ER GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH GLASS SURFACE FOR CENTRAL COOLING CO2

Product code	Product name	Type designation	Size
8900478	Hot and cold plate with glass surface GN 1/1	KWP GLA ZK-CO2 GN 1/1	GN 1/1
8900479	Hot and cold plate with glass surface GN 2/1	KWP GLA ZK-CO2 GN 2/1	GN 2/1
8900480	Hot and cold plate with glass surface GN 3/1	KWP GLA ZK-CO2 GN 3/1	GN 3/1
8900481	Hot and cold plate with glass surface GN 4/1	KWP GLA ZK-CO2 GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH GLASS SURFACE FOR CENTRAL COOLING CO2 AND INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900665	Hot and cold plate with glass surface with installation frame GN 1/1	KWP GLA ZK-CO2 ER GN 1/1	GN 1/1
8900666	Hot and cold plate with glass surface with installation frame GN 2/1	KWP GLA ZK-CO2 ER GN 2/1	GN 2/1
8900667	Hot and cold plate with glass surface with installation frame GN 3/1	KWP GLA ZK-CO2 ER GN 3/1	GN 3/1
8900668	Hot and cold plate with glass surface with installation frame GN 4/1	KWP GLA ZK-CO2 ER GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH SINTERED CERAMIC SURFACE AND COOLING UNIT

Product code	Product name	Type designation	Size
8900318-01	Hot and cold plate with sintered ceramic GN 1/1	KWP CER KA GN 1/1	GN 1/1
8900225-01	Hot and cold plate with sintered ceramic GN 2/1	KWP CER KA GN 2/1	GN 2/1
8900226-01	Hot and cold plate with sintered ceramic GN 3/1	KWP CER KA GN 3/1	GN 3/1
8900227-01	Hot and cold plate with sintered ceramic GN 4/1	KWP CER KA GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH SINTERED CERAMIC SURFACE WITH COOLING UNIT AND INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900577	Hot and cold plate with sintered ceramic with installation frame GN 1/1	KWP CER KA ER GN 1/1	GN 1/1
8900578	Hot and cold plate with sintered ceramic with installation frame GN 2/1	KWP CER KA ER GN 2/1	GN 2/1
8900579	Hot and cold plate with sintered ceramic with installation frame GN 3/1	KWP CER KA ER GN 3/1	GN 3/1
8900580	Hot and cold plate with sintered ceramic with installation frame GN 4/1	KWP CER KA ER GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH DEKTON SURFACE FOR CENTRAL REFRIGERATION SYSTEM

Product code	Product name	Type designation	Size
8900239-01	Hot and cold plate with sintered ceramic GN 1/1	KWP CER ZK GN 1/1	GN 1/1
8900240-01	Hot and cold plate with sintered ceramic GN 2/1	KWP CER ZK GN 2/1	GN 2/1
8900241-01	Hot and cold plate with sintered ceramic GN 3/1	KWP CER ZK GN 3/1	GN 3/1
8900242-01	Hot and cold plate with sintered ceramic GN 4/1	KWP CER ZK GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH SINTERED CERAMIC SURFACE FOR CENTRAL COOLING AND INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900573	Hot and cold plate with sintered ceramic with installation frame GN 1/1	KWP CER ZK ER GN 1/1	GN 1/1
8900574	Hot and cold plate with sintered ceramic with installation frame GN 2/1	KWP CER ZK ER GN 2/1	GN 2/1
8900575	Hot and cold plate with sintered ceramic with installation frame GN 3/1	KWP CER ZK ER GN 3/1	GN 3/1
8900576	Hot and cold plate with sintered ceramic with installation frame GN 4/1	KWP CER ZK ER GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH SINTERED CERAMIC SURFACE FOR CENTRAL COOLING CO2

Product code	Product name	Type designation	Size
8900482	Hot and cold plate with sintered ceramic GN 1/1	KWP CER ZK-CO2 GN 1/1	GN 1/1
8900483	Hot and cold plate with sintered ceramic GN 2/1	KWP CER ZK-CO2 GN 2/1	GN 2/1
8900484	Hot and cold plate with sintered ceramic GN 3/1	KWP CER ZK-CO2 GN 3/1	GN 3/1
8900485	Hot and cold plate with sintered ceramic GN 4/1	KWP CER ZK-CO2 GN 4/1	GN 4/1

## HOT AND COLD PLATE WITH SINTERED CERAMIC SURFACE FOR CENTRAL COOLING CO2 AND INSTALLATION FRAME

Product code	Product name	Type designation	Size
8900669	Hot and cold plate with sintered ceramic with installation frame GN 1/1	KWP CER ZK-CO2 ER GN 1/1	GN 1/1
8900670	Hot and cold plate with sintered ceramic with installation frame GN 2/1	KWP CER ZK-CO2 ER GN 2/1	GN 2/1
8900671	Hot and cold plate with sintered ceramic with installation frame GN 3/1	KWP CER ZK-CO2 ER GN 3/1	GN 3/1
8900672	Hot and cold plate with sintered ceramic with installation frame GN 4/1	KWP CER ZK-CO2 ER GN 4/1	GN 4/1

## Options for hot and cold plates

### OPTION INSTALLATION FRAME HOT AND COLD PLATE FOR ADD-ON BRIDGE HORIZON 2

Product code	Product name	Type designation	Size
8900685	Installation frame for add-on bridge Horizon 2 GN 2/1	KWP Options ER HOR2 GN 2/1	GN 2/1
8900686	Installation frame for add-on bridge Horizon 2 GN 3/1	KWP Options ER HOR2 GN 3/1	GN 3/1
8900687	Installation frame for add-on bridge Horizon 2 GN 4/1	KWP Options ER HOR2 GN 4/1	GN 4/1

### HOUSING OPTION FOR ADD-ON BRIDGE



#### PRODUCT DESCRIPTION

The housing of the add-on bridge ensures an appealing look in the upper area and supports the selection of an add-on bridge for keeping food warm and cold and optimising presentation.

- Design Horizon 2, consisting of two round tubes Ø 25 mm, with 90° angled and offset stainless steel housing to accommodate an add-on bridge
- Comfortable to work with due to the minimal heat given off max. temperature of 50°C on all contact surfaces
- Assembly of the selected sneeze guard on the uprights that pass through the stainless steel housing using ratchet screws

Product code	Product name	Type designation	Size
8900281	Housing for add-on bridge Horizon 2 GN 2/1	Options GE HOR2 GN 2/1	GN 2/1
8900282	Housing for add-on bridge Horizon 2 GN 3/1	Options GE HOR2 GN 3/1	GN 3/1
8900283	Housing for add-on bridge Horizon 2 GN 4/1	Options GE HOR2 GN 4/1	GN 4/1



## OPTION INSTALLATION MODULE FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The add-on bridge for the bridge supports keeping food warm or cold. At the same time it is ideal for optimal food presentation.

- Comfortable to work with due to the minimal heat given off  
Temperature of touchable surfaces max. 50° C
- Innovative light reflector for heating food without scattering losses, with a connected load of 300 W per spotlight
- Infrared light spectrum of the heating lamp specially adapted to food and GN 1/1 field
- LEDs for the attractive lighting of dishes

Product code	Product name	Type designation	Size
8900158	Installation module for add-on bridge infrared GN 2/1	Options EM IR GN 2/1	GN 2/1
8900159	Installation module for add-on bridge infrared GN 3/1	Options EM IR GN 3/1	GN 3/1
8900160	Installation module for add-on bridge infrared GN 4/1	Options EM IR GN 4/1	GN 4/1
8900184	Installation module for add-on bridge infrared LED GN 2/1	Options EM IR+LED GN 2/1	GN 2/1
8900186	Installation module for add-on bridge infrared LED GN 3/1	Options EM IR+LED GN 3/1	GN 3/1
8900188	Installation module for add-on bridge infrared LED GN 4/1	Options EM IR+LED GN 4/1	GN 4/1

## SNEEZE GUARD OPTION FOR ADD-ON BRIDGE



### PRODUCT DESCRIPTION

The sneeze guard ensures that the food remains protected from aerosol contamination by physically separating the food from the guests.

- Variant on one side, on the guest side bent downwards at a 90° angle with a radius of 20 mm and a length of 100 mm
- Variant one-sided, on the guest side at a 90° angle and 100 mm downwards UV-bonded
- Variant UV-bonded on both sides at a 90° angle and 100 mm downwards
- Polished 8x4 mm stainless steel pilaster strip as edge protection below the long sides of the panes, for UV-bonded versions

Product code	Product name	Type designation	Size
8900310	Sneeze guard for add-on bridge one-sided 90° bent GN 2/1	Options HS ES 90°/R20 GN 2/1	GN 2/1
8900311	Sneeze guard for add-on bridge one-sided 90° bent GN 3/1	Options HS ES 90°/R20 GN 3/1	GN 3/1
8900312	Sneeze guard for add-on bridge one-sided 90° bent GN 4/1	Options HS ES 90°/R20 GN 4/1	GN 4/1
8900508	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 2/1	Options HS ES 90°/UV GN 2/1	GN 2/1
8900509	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 3/1	Options HS ES 90°/UV GN 3/1	GN 3/1
8900510	Sneeze guard for add-on bridge one-sided 90° UV-bonded GN 4/1	Options HS ES 90°/UV GN 4/1	GN 4/1
8900645	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 2/1	Options HS ES 90°/UV GN 2/1	GN 2/1
8900646	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 3/1	Options HS BS 90°/UV GN 3/1	GN 3/1
8900647	Sneeze guard for add-on bridge on both sides 90° UV-bonded GN 4/1	Options HS BS 90°/UV GN 4/1	GN 4/1

## Incounter plate dispenser



### PRODUCT DESCRIPTION

A incounter plate dispenser for installation in a food distribution system is used to hold round plates in a practical stacking shaft.

- Fits elegantly into any worktop and creates a tidy, modern kitchen look
- Thanks to the ergonomic design, plates can be stacked and removed effortlessly - for a smooth workflow
- Available as a heated or unheated version to meet individual requirements and always provide plates at the perfect temperature
- The heated version offers infinitely variable temperature control up to a maximum crockery temperature of approx. 70° C to provide plates at the perfect temperature at all times
- Made from high-quality stainless steel, it offers durability and resistance to daily wear and tear

### INCOUNTER PLATE DISPENSER, UNHEATED

Product code	Product name	Type designation
0161830	Incounter plate dispenser for plates ø190	EB-TE
0162250	Incounter plate dispenser for plates ø180	EB-TE

### BUILT-IN TRAY DISPENSER, STATICALLY HEATED

Product code	Product name	Type designation
0161850	Incounter plate dispenser for plates ø190	EB-TE H
0161840	Incounter plate dispenser for plates ø190	EB-TE H
0162251	Incounter plate dispenser for plates ø180	EB-TE H

## Incounter basket dispenser



### PRODUCT DESCRIPTION

An incounter basket dispenser 500x500 for installation in a food distribution system is used to hold baskets in a practical stacking shaft.

- Fits elegantly into any worktop and creates a tidy, modern kitchen look
- Thanks to the ergonomic design, baskets can be stacked and removed effortlessly - for a smooth workflow
- Available as a heated or unheated version to meet individual requirements and always provide plates at the perfect temperature
- The heated version offers infinitely variable temperature control up to a maximum crockery temperature of approx. 70° C to provide plates at the perfect temperature at all times
- Made from high-quality stainless steel, it offers durability and resistance to daily wear and tear

### BUILT-IN BASKET STACKER UNHEATED FREE-STANDING

Product code	Product name	Type designation
0118179	Incounter basket dispenser for baskets 500x500 mm	EB-KO F 500/500

### BUILT-IN BASKET STACKER SUSPENDED UNHEATED

Product code	Product name	Type designation
0119559	Incounter basket dispenser for baskets 500x500 mm	EB-KO E 500/500

### BUILT-IN BASKET STACKER, STATICALLY HEATED, FREE-STANDING

Product code	Product name	Type designation
0116153	Incounter basket dispenser for baskets 500x500 mm	EB-KO H F 500/500
0162256	Incounter basket dispenser for baskets 500x500 mm	EB-KO H E 500/500

## Incounter tray dispenser



### PRODUCT DESCRIPTION

An incounter tray dispenser for installation in a food distribution system is used to hold EN or GN trays in a practical stacking shaft.

- Fits elegantly into any worktop and creates a tidy, modern kitchen look
- Thanks to the ergonomic design, EN or GN trays can be stacked and removed effortlessly - for a smooth workflow
- Made from high-quality stainless steel, it offers durability and resistance to daily wear and tear

### INCOUNTER TRAY DISPENSER, UNHEATED

Product code	Product name	Type designation
0119549	Incounter tray dispenser for trays 530x370 mm	EB-TAB

## Incounter universal dispenser



### PRODUCT DESCRIPTION

An incounter universal dispenser for installation in a food serving system is used to hold various types of crockery in a practical stacking chute.

- Fits elegantly into any worktop and creates a tidy, modern kitchen look
- Thanks to the ergonomic design, a wide variety of crockery items can be stacked and removed effortlessly - for a smooth workflow
- Available as a heated or unheated version to meet individual requirements and always provide plates at the perfect temperature
- The heated version offers infinitely variable temperature control up to a maximum crockery temperature of approx. 70° C to provide plates at the perfect temperature at all times
- Made from high-quality stainless steel, it offers durability and resistance to daily wear and tear

### BUILT-IN UNIVERSAL STACKER STATICALLY HEATED

Product code	Product name	Type designation
0163006	Incounter universal dispenser	EB-UNI H

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