

Refrigerated well with cooling unit GN 3/1

Технические характеристики изделия 8900423 | KW UTK KA GN 3/1 - 710

Технические характеристики



Показан пример без декоративных элементов,
точность технического описания не
гарантируется.

Полезная нагрузка:	45
Мощность:	750 W
Холодопроизводительность:	1100 W
Входное напряжение:	230 V
Номинальный ток:	3,2 A
Класс защиты:	Class I
Частота:	50 Hz
Масса:	108 кг
Ширина:	1049 мм
Глубина:	690 мм
Высота:	710 мм

The refrigerated well with cooling unit facilitates the storage and distribution of food items while maintaining optimal temperature conditions. The refrigerated well with cooling unit also supports self-service, allowing for efficient organisation and access to food by users.

The Hupfer Refrigerated Well with Cooling Unit is an essential solution for efficient food storage and distribution in commercial catering. This innovative unit features fan-assisted cooling with a laminar air curtain, ensuring uniform temperature distribution that preserves food freshness. The self-service suitability enhances user convenience, allowing for easy access to food items and improving the overall customer experience. Constructed from durable stainless steel, the refrigerated well guarantees long-lasting performance and effortless maintenance. The efficient cooling unit maintains optimal serving conditions, significantly reducing food waste. Its hygienic design supports cleanliness and compliance with health regulations, while the robust build quality ensures stability during high-traffic service periods. With a modern aesthetic, this refrigerated well complements various catering environments and enhances food presentation.

- Fan-assisted cooling with laminar air curtain ensures uniform temperature distribution and preserves food freshness
- Self-service suitability promotes user convenience and enhances customer

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experience

- Durable stainless steel construction guarantees long-lasting performance and easy maintenance
- Efficient cooling unit maintains optimal serving conditions and reduces food waste
- Hygienic design supports cleanliness and compliance with health regulations
- Robust build quality ensures stability and reliability during high-traffic service periods
- Modern aesthetic complements various catering environments and enhances presentation