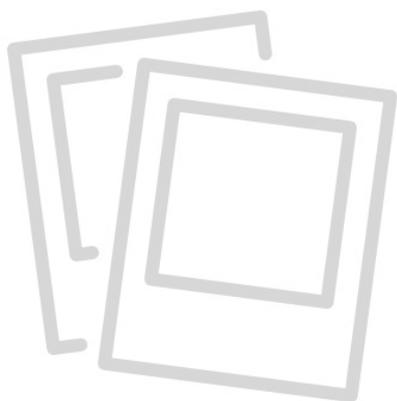


# Hot and cold plate GN 3/1

**HUPFER**  
we make work flow

Технические характеристики изделия 8900480 | KWP GLA ZK-Co2 GN 3/1



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

## Технические характеристики

Полезная нагрузка:	27
Мощность:	2070 W
Входное напряжение:	220 V
Номинальный ток:	9,0 A
Класс защиты:	Class I
Частота:	50 Hz
Масса:	26 кг
Ширина:	990 мм
Глубина:	530 мм
Высота:	202 мм

Hupfer offers a hot-cold plate that allows for the storage of food at optimal temperatures. This plate supports the efficient organisation and distribution of dishes in catering establishments.

Discover the Hupfer GN-3/1 Cold-Warm Plate – the perfect solution for versatile gastronomy! This innovative plate combines cold and warm holding functions in an elegant design. Made from robust, high-quality materials, the GN-3/1 Cold-Warm Plate guarantees durability and reliability in your kitchen operations. Its unique functionality allows for optimal food storage while keeping items fresh. This ensures efficient organisation and a smooth service process. With the GN-3/1 Cold-Warm Plate, you are opting for the highest quality and professionalism in the gastronomy sector. Ideal for catering events or buffets, this plate ensures that your dishes are always presented at the perfect temperature. Trust Hupfer and experience how the GN-3/1 Cold-Warm Plate can revolutionise your catering logistics!

- **Versatile Application:** Cold-Hot Plate GN-3/1 for simultaneous temperature control of food.
- **Efficient Temperature Maintenance:** Optimal heat and cold retention for the ideal serving temperature.
- **Hygienic Design:** Easy-to-clean surfaces for the highest hygiene standards in the catering industry.

Дата обращения: 20.05.2026,  
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*Технические характеристики изделия 8900480 | KWP GLA ZK-Co2 GN 3/1*

- **Robust Construction:** Durable materials ensure reliable use in commercial settings.
- **Standardised Format:** GN-3/1 size for easy integration into existing catering concepts.
- **Space-Saving Solution:** Efficient use of available space in kitchens and buffet areas.

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