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Project _____

Order _____

Quantity _____

Date _____

Food transport trolley 2× GN 1/1

Product code	Type
0162943	SPTW 2EBH 2WF

FUNCTIONAL DESCRIPTION

The Food transport trolley 2×GN 1/1 from Hupfer serves storing food components in GN containers, food distribution and keeping food warm in GN containers.

- Hygienic stainless steel surfaces ensure a low-germ environment and enable quick, residue-free cleaning
- Fully insulated, seamless wells with foil heating provide efficient and even heat transfer for optimal food temperature maintenance
- Thermal separation between wells and compartments allows independent transport of hot and cold food, preserving quality
- Robust corner bumpers with integrated push bars protect the trolley and surrounding areas from damage during handling
- Ergonomic temperature controls and durable castors with locks ensure easy operation and secure manoeuvrability



EQUIPMENT FEATURES

Deep-drawn wells
The deep-drawn wells impress with their seamless, joint-free design and meet the highest hygiene standards. The particularly smooth surface makes cleaning much easier, while the stable, dimensionally stable construction ensures durability and visual precision.

Hygienic stainless steel surfaces
Hygienic stainless steel surfaces ensure a low-germ environment. The smooth, non-porous structure can be cleaned quickly and without leaving any residue. This saves you time, reduces cleaning costs and meets strict hygiene standards – ideal for commercial kitchens and medical areas. Robust, durable and reliable in daily use.

Corner bumpers
The corner bumpers protect the body at the exposed points of the equipment from damage caused by bumping or impact. The plastic construction on the chassis provides solid protection for the trolley.

Thermal separation between well and compartments
Thanks to the thermal insulation between well and compartments, you can transport hot and cold food independently and keep them hot or cold respectively.

Deep-drawn stainless steel beads
The deep-drawn stainless steel beading in the side walls provides a hygienic and stable support for GN containers, trays and grids. The seamless design without undercuts ensures optimum cleanability.

Heated cupboard compartments

Heated wells

foil heating
The foil heating is bonded to the carrier medium over a large area. The heat is transferred very efficiently and evenly thanks to the large-surface contact.</p

GENERAL TECHNICAL DATA

Rated capacity

Position	Rated capacity	Quantity
Compartments	GN 1/1	10
Basin	GN 1/1	2

Width actual	922 mm
Depth actual	700 mm
Height	979 mm
Weight	75 kg
Payload	120 kg
Main material	Stainless steel

WELL PROPERTIES

Number of wells	2
Well size	GN 1/1
Useful height of the wells	200 mm
Fill level marking	Yes
Drain construction	Ball valve

OPERATION

Control elements

Operation area	Operation element	Minimum adjustable tempera-ture	Maximum adjustable tempera-ture
Setting per compartment	Rotary knob	30 °C	80 °C

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Food transport trolley 2×GN 1/1

Operation area	Operation element	Minimum adjustable temperature	Maximum adjustable temperature
Setting per basin	Rotary knob	30 °C	95 °C
Additional	On/off switch		

Control element	Rotary knob On/off switch
Minimum adjustable temperature	30 °C
Maximum adjustable temperature	95 °C

SLIDE-IN PROPERTIES

Insertions construction	Beads
Number of insertions	10
Insertion type	Lengthwise insertion

ELECTRICS

Power rated	2.300 W
Operational Current	10 A
Voltage rated	220 V
Frequency	50 Hz
IP code	IPX5
Protection class	Class I
Plug	Schuko plug
Connection cable	Spiral cable
Max. length of connection cable	1.600 mm

HOUSING PROPERTIES

Cart construction	Welded
Cart housing construction	Double-walled, insulated
Number of doors	2
Door construction	Double-walled Hinged doors
Door lock (closed)	Snap lock
Door lock (car wash position)	No
Max. Door opening angle	270 °
Door seal construction	Frame seal on the body
With sealing flap	No

HEATING

Heat generator	Foil heating Tubular heating element
Heating technology	Heat radiation
Total heat output	2.300 W
Heat output per compartment	450 W
Recirculated air distribution	No
Heat output per GN unit/well	700 W
Heating time	30 m
Safety temperature limiter	Yes

INTERIOR PROPERTIES

Compartment construction

compartment	equipment
Compartment 1	Inserts
Compartment 2	Inserts

Interior/compartment material	Stainless steel
Construction of the middle panel	Partition wall with support beads

COOLING

Refrigeration technology	Cold storage plate

MOBILITY

Set of castors	2 fixed castors 2 swivel castors with brakes
Castor attachment	Bolt-on panel
Castor bearing material	Stainless steel
Castor bearing type	Ball bearing
Castor housing material	Plastic
Castor housing colour	Grey
Wheel ø	125 mm
Type of tyre tread	Rubber – Standard
Wheels with thread guard	Yes
Design of the locks	Total lock
Impact protection construction	Corner bumpers
Push handle construction	Push handles