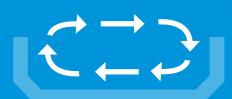




LAMINAR AIR FLOW VERSUS TURBULENT AIR FLOW





Our refrigerated wells use an advanced slow laminar air curtain that cools your food energy-efficiently and protects it from warm ambient air. This keeps your dishes fresh and tasty for longer – a safe and effective solution for your cooling requirements in the catering industry.

ALL THE ADVANTAGES AT A GLANCE



MAXIMUM ENJOYMENT

- Maximum food freshness: The slow-moving laminar air curtain ensures that your food is gently cooled without affecting its texture or taste.
- Protection from warm ambient air: By forming a laminar air curtain, your food is effectively isolated from the surrounding warm air. You can be sure that your food is always kept at the required temperature.

DON'T WASTE FOOD

- Well packaged: The slow-moving air curtain consumes less energy than conventional cooling systems because it acts where it is needed directly above your food.
- Reduced catering waste: Thanks to the uniform and gentle cooling, your food stays fresh and appetising for longer, reducing food waste and saving money.





ALWAYS CLEAN - ALWAYS SAFE

- Easy cleaning: The components can be removed without tools. This allows a spotless cleaning.
- No hidden corners: Say goodbye to places that are inaccessible for cleaning, especially around the fans.
- Dishwasher-safe: Many of the components are dishwasher-safe for more convenient and efficient cleaning.

SUSTAINABLE

- Future-proof refrigerant: Plug-in appliances are equipped with the climate-friendly refrigerant R290. If centralised cooling is used, cooling takes place via CO₂ or brine.
- Environmentally friendly design: The clever design is reliable, compliant with Ecodesign Directive and minimises the environmental footprint.
- Long-term savings: The low energy consumption and maximum ease of cleaning saves a lot of electricity and labour costs, which reduces your operating costs in the long term.



WANT SOME COOL INFO?



You can find a lot more information on our website.

Your Hupfer contact will be happy to advise you. Contact us now and make an appointment!

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