

FOOD DISPLAY

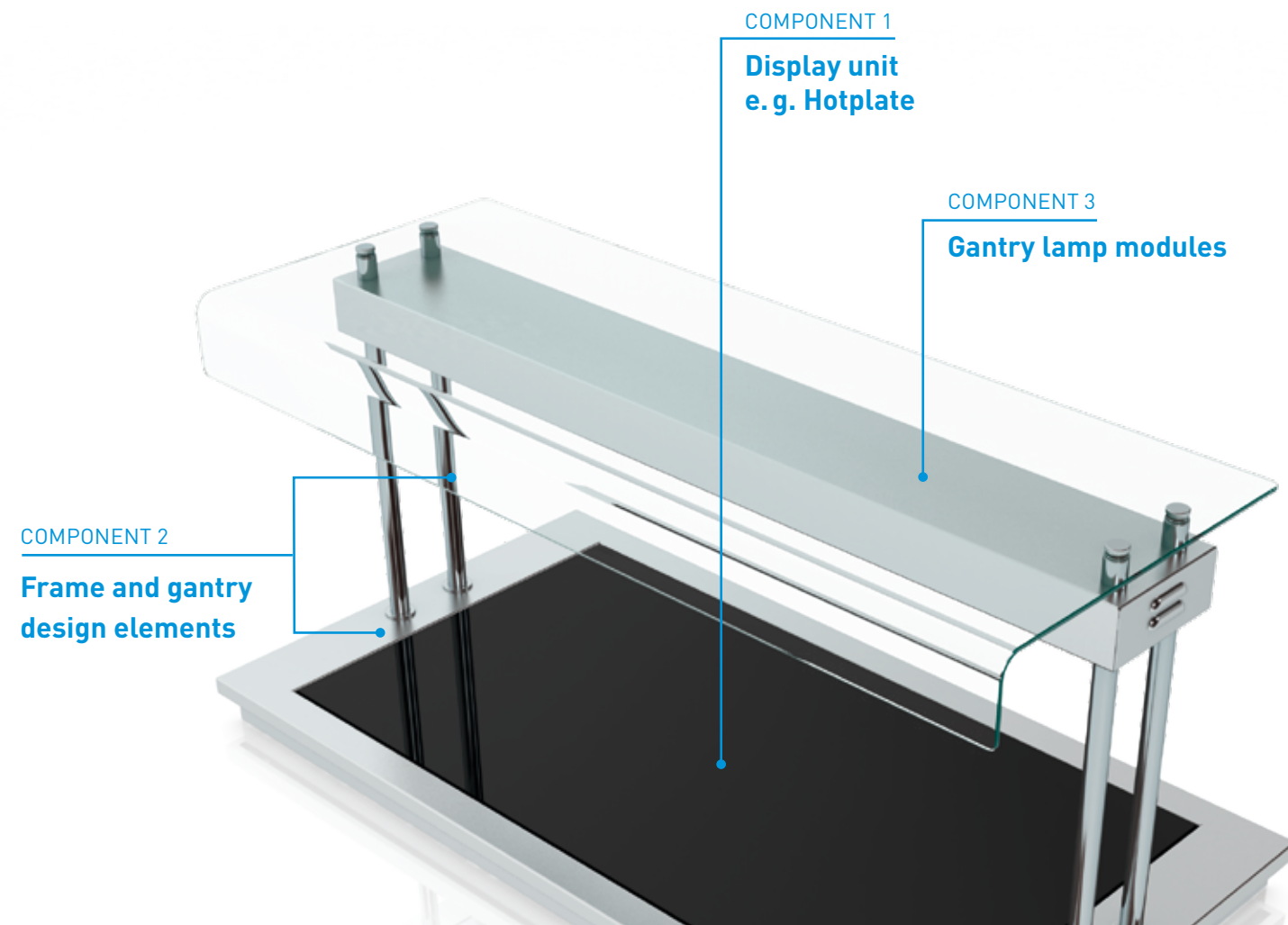
**ATTRACTIVE FOOD
PRESENTATION
TO IMPRESS GUESTS**



ATTRACTIVE FOOD PRESENTATION TO IMPRESS GUESTS

Appearance counts – including in the commercial catering sector. Appetising, hot main courses, delicious desserts, fresh salads – attractive food presentation is fundamental to keeping guests happy. Optimum presentation of the food being served must go hand-in-hand with efficient processes – both for loading and use by kitchen staff as well as for self-service by guests.

With our Food Display program and its wide variety of possible combinations, we offer a modular system that is attractive to kitchen staff and guests alike. This way a tailor-made system for a pleasant canteen experience can be put together right from the planning stage.



COMPONENT 1: DISPLAY UNIT

The most important decision when planning a commercial servery is the choice of the display unit for presenting the food. The key is to select the most suitable unit for the application.



COMPONENT 2: FRAME AND GANTRY DESIGN ELEMENTS

Whether the display unit has a frame is not only a matter of design aesthetics, but also depends on whether a gantry is required.

With a food serving system, the design of the heated lamp gantry with sneeze guard should be chosen according to the environment where it will be positioned.



COMPONENT 3: GANTRY LAMP MODULES

The gantry lamp module is used to heat and display food in the ideal light. It can be equipped with infrared heating lamps and/or LED lamps.



INCOUNTER DISPENSERS

Dispensers for plates, cups and other crockery ensure a high crockery capacity – ambient or heated. It does not only look good in the counter, but also saves space.



EFFICIENT FOOD PRESENTATION IN PERFECTION

Enthusiastic guests who enjoy the food are what every kitchen aspires to. Presenting perfectly prepared hot meals in an attractive and hygienic way not only requires good kitchen staff but also needs equally effective technical solutions.

Attractive presentation, ergonomic handling and efficient operation are the three key advantages with which Therma Dry is revolutionising presentation in food serving systems. Therma Dry uses the thermal energy of infrared radiation to maintain a constant temperature without requiring a water supply or preheating. Instead of being a daily challenge, loading hot food into your servery becomes a simple, safe and effortless operation.

THERMA DRY HAS MANY BENEFITS:

- Greater safety and faster work processes
- Heat available immediately
- No steam hazard
- Lower energy input
- No limescale, making the system easy to clean
- No water pipes and no 400 V connection required

Discover the ideal solution for stationary hot commercial serveries

THE BENEFITS ARE IN THE DETAILS



OPTIMUM FOOD PRESENTATION

- Constant temperature
- With two step switch for temperature control
- No overcooking from reheating



SIMPLE AND EFFICIENT

- No preheating required
- Low wattage
- 63% less energy consumption*

*In comparison to the Bain-Marie with tubular heating element and 700 W connected load.



IDEAL HANDLING

- Ergonomic loading
- No steam hazard
- Easy to clean

63%
energy
conservation

TECHNICAL DATA

Version with wide edge for direct mounting of a heated lamp gantry



Version with narrow edge



GN capacity	Max. electrical power consumption	Energy consumption	Nominal voltage
1	340 W	340 Wh	230V AC
2	680 W	680 Wh	230V AC
3	1.020 W	1.020 Wh	230V AC
4	1.360 W	1.360 Wh	230V AC
5	1.700 W	1.700 Wh	230V AC

With two step switch; with wide edge to accommodate heated lamp gantry or with narrow edge; please refer to the data sheet for dimensions and further installation instructions.



DISPLAY UNIT: HOT AND COLD PLATE

OPTIMUM TEMPERATURE FROM MORNING TO EVENING

Cold food should be kept cold, hot food should remain hot. The right temperature for the right food is critical for retaining the quality of meals – and for keeping guests happy. Technical solutions that allow the user to decide to keep food hot or cool are the most efficient when it comes to the cost of purchase and operation. It's important to note that a compromise will not do – the equipment must perform both tasks with ease. And Hupfer offers exactly this with a combination of a hot and cold plate and gantry. In addition, the very latest LED technology presents the meals to guests in a perfect light. There is now no reason not to enjoy food at just the right temperature.

The temperature range extends from -5 to 140°C. The fast switchover speed is particularly important for real versatility. The plate can be cooled down from +140°C to -5°C in just 50 minutes. This is definitely enough for

the period between breakfast and lunch or two other meal times.

ONE PLATE – MANY ADVANTAGES:

- Low energy consumption
- Easy to clean
- Digital temperature control
- Short heating time
- Surface: Glass or Dekton®
- Temperature range: -5°C to +140°C
- Future proof refrigerant R290
- Integrated cooling element or connection to central refrigeration system
- Sizes: 1/1 to 4/1 GN

TIME SAVING

Time is always a scarce resource in the kitchen. Fast switchover times save long periods spent waiting, and result in a more efficient use of the appliances at hand.

COST SAVING

The same applies to the price. More versatile use means that fewer appliances are required for food presentation.

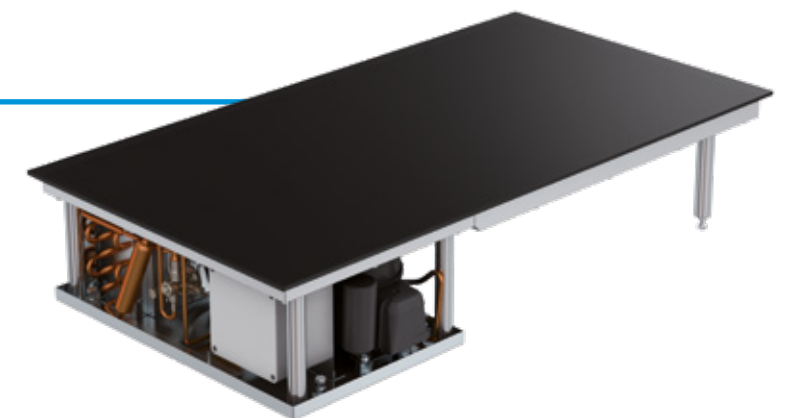
SPACE SAVING

Less space is required if the same plate can be used for keeping food cool or hot.

SUITABLE FOR FUTURE USE

R290 refrigerant is used for cooling. Thanks to its low GWP value, it will comply with the limits in the EU F-gas regulations for a long time.

TECHNICAL DATA



GN capacity	Surface	Max. electrical power consumption	Cooling capacity	Refrigerant	Nominal voltage
1	Glass oder Dekton®	1.840 W	340 W	R290	230V AC
2	Glass oder Dekton®	1.840 W	340 W	R290	230V AC
3	Glass oder Dekton®	2.070 W	340 W	R290	230V AC
4	Glass oder Dekton®	2.420 W	340 W	R290	230V AC

Integrated cooling element or connection to central refrigeration system; frameless or with a stainless steel frame for fitting the gantry; please refer to the data sheet for dimensions and further notes on installation





DEKTON® SURFACE

Scratch-proof, heat-resistant, freeze- and thaw-resistant, non-staining: Dekton surfaces combine a large number of useful features. However, this is not the only reason they are the first choice for use in food presentation. They also help ensure the food service area remains attractive overall. The hot and cold plate fits seamlessly in the serving area, with only a thin expansion joint. The standard colour for Dekton® surfaces is black. Other finishes are available on request.

TIMES AND ENERGY CONSUMPTION *

	Start temperature	Target temperature	Time	Energy consumption
Heating up from room temperature	25 °C	90 °C	12 min	0,281 kWh
	25 °C	140 °C	39 min	0,609 kWh
Cooling down from room temperature	25 °C	5 °C	15 min	0,044 kWh
	25 °C	-5 °C	24 min	0,065 kWh
Switchover from hot to cold	140 °C	5 °C	45 min	0,092 kWh
	140 °C	-5 °C	52 min	0,101 kWh
Switchover from cold to hot	-5 °C	90 °C	23 min	0,389 kWh
	-5 °C	140 °C	46 min	0,749 kWh

*Test with a 3/1 GN plate with glass surface, without a heated lamp gantry; status 07/19

DISPLAY UNIT: HOTPLATE

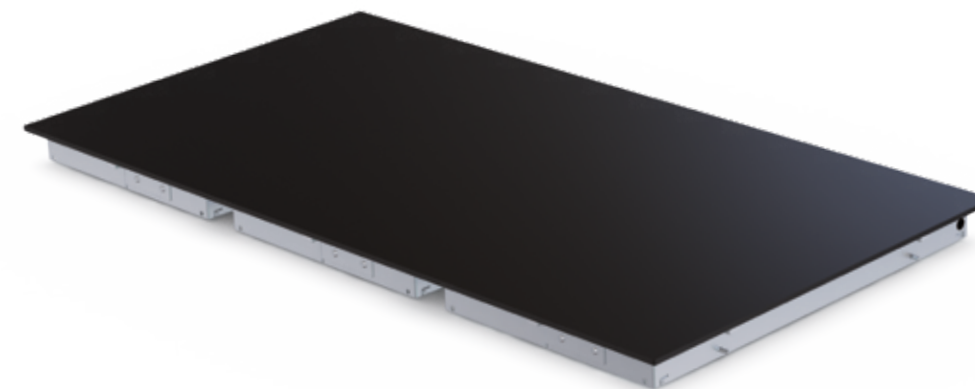


RIGHT ON **THE HOT SPOT**

Maintaining the correct temperature for hot food is crucial for its taste and appearance – and therefore ensures every kitchen can keep its customers satisfied. Hupfer hotplates are renowned for their reliability and efficiency. Kitchen staff can rest assured that they will always achieve the required result within the temperature range of 30 to 90 °C, and that high-quality meals will retain that high quality.

THE ADVANTAGES OF OUR HOTPLATES

- Easy to clean
- Versatility
- Temperature can be controlled digitally from 30 to 90 °C
- Short heating time



TECHNICAL DATA

GN capacity	Surface	Energy consumption	Nominal voltage
2	Glass	600 W	AC 220–230V N PE
3	Glass	900 W	AC 220–230V N PE
4	Glass	1.200 W	AC 220–230V N PE
5	Glass	1.500 W	AC 220–230V N PE

Frameless, or with a stainless steel frame, to fit the heated lamp gantry; please refer to the data sheet for dimensions and further notes on installation.

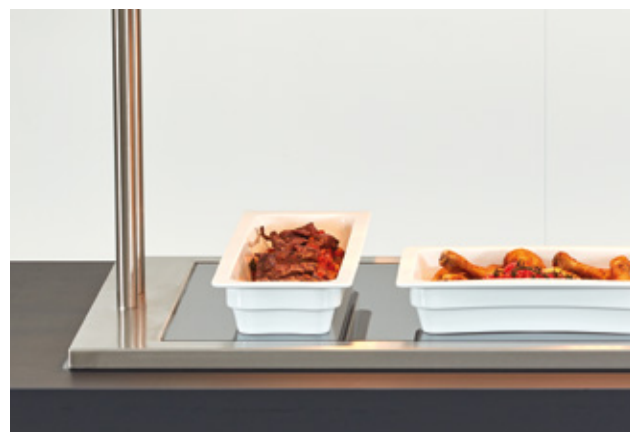


PERFECT IN EVERY DETAIL

Every detail is vital to ensure guests enjoy an impressive all-round experience. Not only the food, but also the appliances used to keep meals hot or cold have to look perfect. The hotplate is available with glass surfaces and the hot and cold plate is available with glass and Dekton surfaces. They can be installed with or without a stainless steel frame. Above all, the frameless version is suitable for seamless and virtually indiscernible integration into a counter.

Frame or frameless: Both options are components of our modular system. The best version to use is decided by two factors:

- Design
- Addition of other components (e.g. gantry)



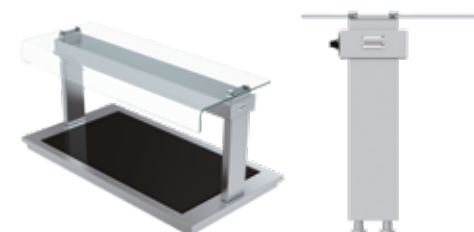
WITH FRAME



WITHOUT FRAME AND WITH DEKTON® SURFACE

LOOKS ALSO MATTER

DESIGN HORIZON



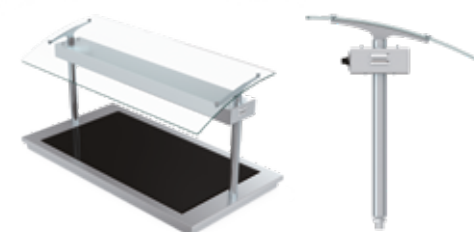
Gantries increase food safety and display and heat food in the ideal light. Different design options can be used throughout our whole range.

THERE ARE THREE DESIGNS AVAILABLE TO CHOOSE FROM.

DESIGN HORIZON 02



DESIGN OPTIMA



A HOT SPOT FOR SPOT-ON MEALS

Appetising fish and meat dishes, tasty pasta, tempting desserts – a mere glance at the service area should make guests' mouths water. Correct lighting is an important factor for this, and ceiling lighting often proves inadequate. More important yet: Only food that has been kept at the correct temperature at all times can deliver what was promised. Additional heat from above guarantees this promise is kept.

Our gantry modules can be used for all our base units and provide the ideal solution to display and keep food at the ideal temperature. Energy-efficient infrared lamps are used to keep food warm. When the hot and

cold plate is in cooling mode, LEDs put the meals in a light that helps promote sales.

HEAT RIGHT WHERE IT IS NEEDED

Heat should only be generated where it is needed – in the meals. An innovative reflector makes sure of this. This technology ensures that the infrared rays are only directed solely down onto the meals, and doesn't accumulate around the heated lamp gantry. The contact surfaces of the heated gantry do not heat up to more than 50°C, there by minimising the risk of burns.

THE RIGHT LIGHT FOR EVERY OCCASION



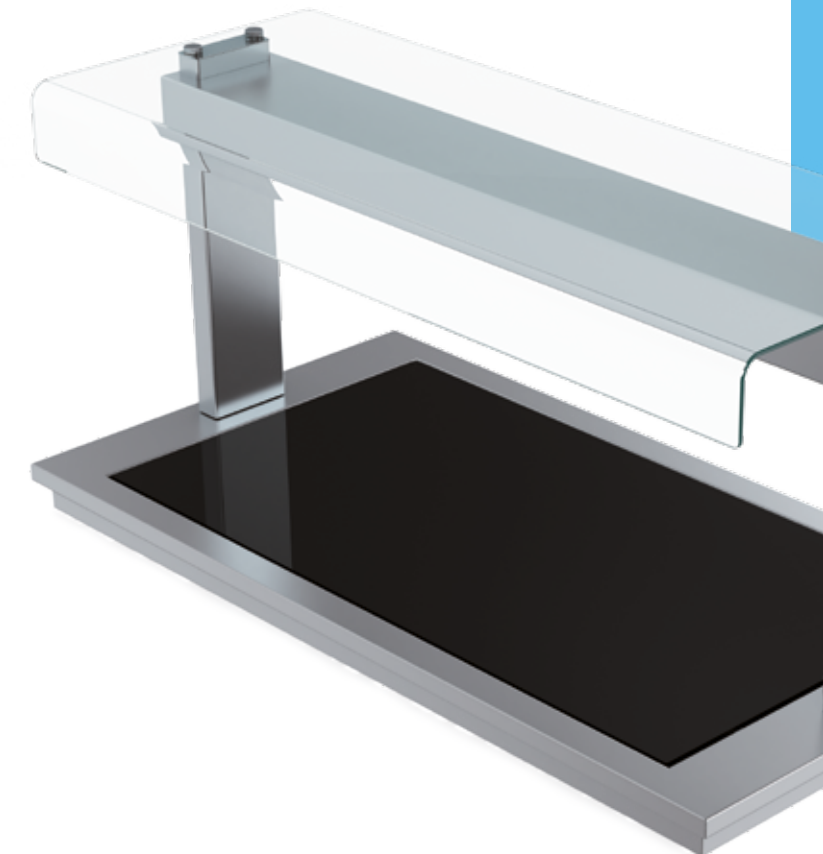
Efficient 300-watt heating lamp for each 1/1 GN field



LED lighting for sales-promoting illumination of cold food – especially in combination with the hot and cold plate

OVERVIEW OF THE ADVANTAGES OF THE GANTRY LAMP MODULES:

- Innovative light reflector for heating food without scatter losses
- Low connected load of 300 W
- Work remains comfortable because of little waste heat
- Max. temperature of 50 °C on all contact surfaces
- Energy savings of up to 50 % in comparison to conventional heated gantries
- Infrared light spectrum of the heat lamp is specifically tailored to food
- LEDs to illuminate dishes to promote sales



INCOUNTER DISPENSERS



INCOUNTER PLATE DISPENSER (ambient)

- Stainless steel
- 3 adjustable crockery guides, polymer-coated

P/N	Crockery	Capacity	Ø Worktop cut-out	Installation depth
0161830	round, Ø 190–260 mm	up to 60 parts (w/o cover) up to 70 parts (with cover)	Ø 385 mm	640 mm from work top
0162250	round, Ø 270–330 mm	Up to 44 parts (w/o cover) Up to 52 parts (with cover)	Ø 455 mm	640 mm from work top



INCOUNTER PLATE DISPENSER (heated)

- Stainless steel
- 3 adjustable crockery guides, polymer-coated
- Stainless steel tubular heating elements; 70 °C max. crockery temperature; variable temperature control; 600 W output

P/N	Crockery	Capacity	Ø Worktop cut-out	Installation depth
0161840	round, Ø 190–260 mm	up to 60 parts (w/o cover) Up to 70 parts (with cover)	Ø 385 mm	640 mm from work top
0162251	round, Ø 270–330 mm	up to 44 parts (w/o cover) Up to 52 parts (with cover)	Ø 455 mm	640 mm from work top



INCOUNTER PLATE DISPENSER (heated)

- Stainless steel
- 3 adjustable crockery guides, polymer-coated
- Stainless steel tubular heating elements; 70 °C max. crockery temperature; variable temperature control; 1000 W output

P/N	Crockery	Number of crockery stacks	Capacity	Ø Worktop cut-out	Installation depth
0161850	round, Ø 190–260 mm	2	up to 120 parts (with cover)	610 × 420 mm	Appliance height up to bottom edge, support frame 640 mm



INCOUNTER CROCKERY DISPENSER (ambient)

- Stainless steel
- 3 adjustable crockery guides, polymer-coated

P/N	Crockery	Number of crockery stacks	Capacity	Ø Worktop cut-out	Installation depth
0162541	for round cups, glasses and mugs, Ø 70–120 mm	3 to 8 (depending on crockery size)	up to 64 parts (w/o cover) up to 72 parts (with cover)	Ø 385 mm	640 mm from work top
0162540	for round cups, glasses and mugs, Ø 100–150 mm	3 to 8 (depending on crockery size)	Up to 98 parts (w/o cover) Up to 104 parts (with cover)	Ø 455 mm	640 mm from work top



INCOUNTER CROCKERY DISPENSER (heated)

- Stainless steel
- 3 adjustable crockery guides, polymer-coated
- Stainless steel tubular heating elements; 70 °C max. crockery temperature; variable temperature control; 600 W output

P/N	Crockery	Number of crockery stacks	Capacity	Ø Worktop cut-out	Installation depth
0162543	for round cups, glasses and mugs, Ø 70–120 mm	3 to 8 (depending on crockery size)	up to 64 parts (w/o cover) up to 72 parts (with cover)	Ø 385 mm	640 mm from work top
0162542	for round cups, glasses and mugs, Ø 100–150 mm	3 to 8 (depending on crockery size)	up to 98 parts (w/o cover) up to 104 parts (with cover)	Ø 455 mm	640 mm from work top



INCOUNTER BASKET DISPENSER (ambient)

- Stainless steel
- For holding 500 × 500 mm crockery baskets
- Installation possible both from above and below the work top

P/N	Crockery	Capacity	Ø Worktop cut-out	Installation depth
0118179	small or difficult-to-stack crockery item	5 baskets 115 mm high/ 8 baskets 75 mm high	526 × 526 mm	640 mm from work top; Screw feet allow enlargement to max. 665 mm



INCOUNTER BASKET DISPENSER (heated)

- Stainless steel
- For holding 500 × 500 mm crockery baskets
- Stainless steel tubular heating elements; 70 °C max. crockery temperature; variable temperature control; 600 W output
- Installation possible both from above and below the work top

P/N	Crockery	Capacity	Ø Worktop cut-out	Installation depth
0116153	small or difficult-to-stack crockery item	5 baskets 115 mm high/ 8 baskets 75 mm high	526 × 526 mm	640 mm from work top; Screw feet allow enlargement to max. 665 mm



INCOUNTER TRAY DISPENSERS (ambient)

- Stainless steel

P/N	Trays	Capacity	Ø Worktop cut-out	Installation depth
0119549	EN trays 530 × 370 mm or GN trays 530 × 325 mm	approx. 100 trays EN/GN	630 × 430 mm	640 mm from work top



INCOUNTER UNIVERSAL DISPENSER (heated)

- Stainless steel
- 16 slots for stainless steel guide rods
- Stainless steel tubular heating elements; 60 °C max. crockery temperature in 150 min.; variable temperature control; 1000 W output

P/N	Crockery	Number of crockery stacks	Capacity	Ø Worktop cut-out	Installation depth
0163006	for round and rectangular plates up to Ø 280 mm, also suitable for small items	up to 21 depending on crockery size	up to 435 parts (w/o cover) up to 555 parts (with cover)	584 × 294 mm	640 mm from work-top; Screw feet allow enlargement to max. 740 mm



HIGHLY RECOMMENDED:

The know-how and
experience of our experts

Call us for advice!

PRESENTED BY

HUPFER

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