

HUPFER
we make work flow

COLD DISHES, HOT EXPERIENCE

The Coolport system from Hupfer.
Cools the food efficiently,
not the room.





Lower operating costs

Cooling takes place via the Coolports, not through the room - which saves energy costs.



Better working conditions

Room temperatures of up to 32°C have a positive effect on sick leave.



Extremely flexible

The system can be customised to meet your individual requirements.



Future-proof

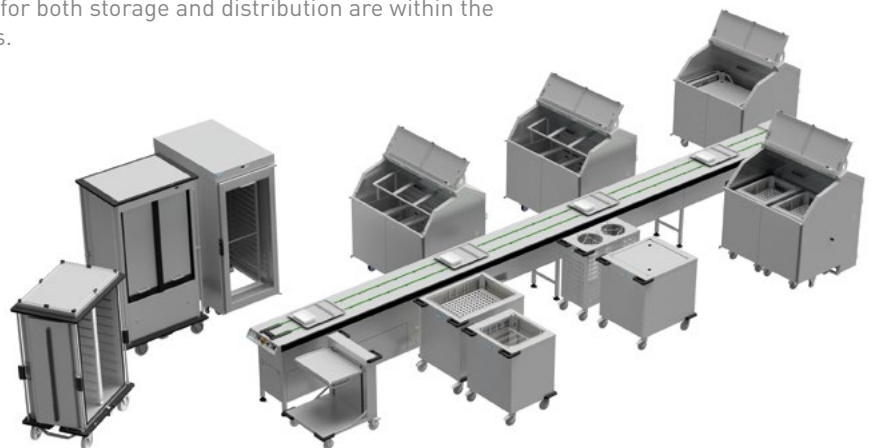
Neither the plug-in Coolport appliances nor the Plug&Cool versions for connection to the food distribution belt are affected by the EU F-Gas Regulation.

PLUG&COOL - A SYSTEM AS FLEXIBLE AS YOUR REQUIREMENTS.

Plug&Cool makes your food distribution at a pleasant room temperature safer, more flexible and more economical. **The system is made up of three integrated components: meal make-up conveyor, Coolports® and suitable trolleys.**

The Plug & Cool meal make-up conveyor has its own future-proof cooling circuit, which is attached to the existing refrigeration unit and which provides the connected Coolports® and inserted trolleys with the required refrigeration capacity at a central point.

In this way, optimum temperature control for compliance with HACCP guidelines is possible at all times. The temperatures for both storage and distribution are within the legal requirements.



The new system is suitable for all scenarios in food distribution, such as Cook & Freeze, Cook & Chill as well as Cook & Serve. It ensures fast and reliable processes and thus creates the ideal conditions for optimum food quality.

The variety of possibilities for connection on the conveyor belt and flexible hose connections to the Coolports provide the maximum in flexibility when positioning the devices.

FUN WITH FOOD DISTRIBUTION

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Cools the food efficiently, not the room.



Chilled food portioning is always a major challenge for care facilities. On the one hand, food must be cooled continuously and safely to ensure food safety. On the other hand, this often clashes with economic and/or optimal working conditions.

With the Hupfer Coolport system, you can look forward to these challenges with peace of mind. Whether Cook & Chill or Cook & Freeze - with the Coolport system from Hupfer you are perfectly positioned.

Because with the Coolports you don't cool the room, but actively cool the food. This reduces your energy costs, also reduces staff sick days and gives you peace of mind when it comes to food.

The Coolport system from Hupfer - this is how chilled food distribution works!

fewer sick days

because the Coolport stations allow room temperatures of up to 32°C.

less Energy costs

because the use of the Coolport stations, the room no longer has to be cooled to 8°C 24/7.

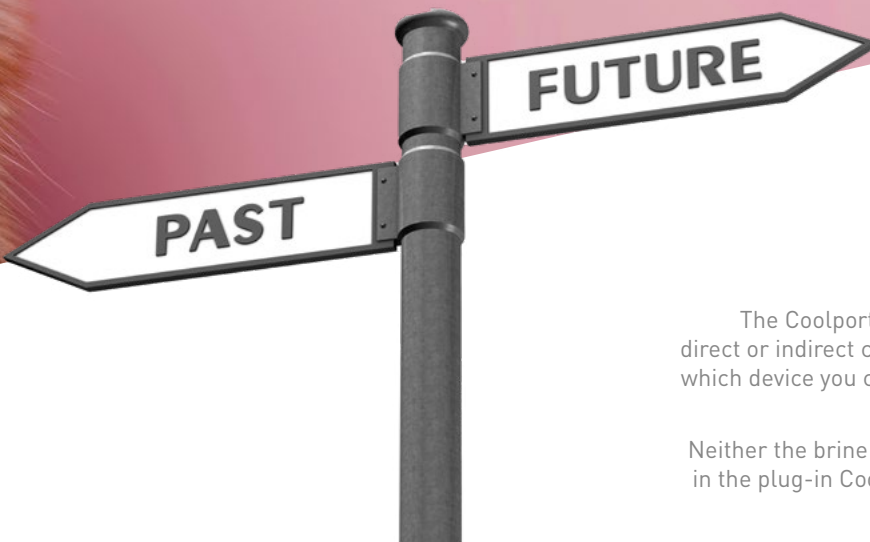
100 % future-proof

as the cooling circuit inside the belt is independent of the on-site central cooling system and has its own glycol-based brine cooling carrier.

LOWER OPERATING COSTS

Make your food distribution more efficient! With the Coolport system from Hupfer, you save money every day. Do away with 24/7 cooling of entire rooms and cool your food efficiently with the innovative retractable stations.

In addition, the modular system allows you to optimise your processes in the long term and simplify food distribution in your company.



ABSOLUTELY FUTURE PROOF

The Coolports from Hupfer are available as plug-in units or for direct or indirect connection to the central cooling supply. No matter which device you choose, your investment is absolutely future-proof.

Neither the brine refrigerant in the conveyor belt nor the R290 used in the plug-in Coolports are subject to the long-term restrictions of the EU F-Gas Regulation.

BETTER WORKING CONDITIONS

Cooling the food in the Coolport drive-in stations significantly improves the working conditions for staff. At room temperatures of up to 32°C, food distribution is not only much more enjoyable for employees, but also has a positive impact on sickness rates.

In addition to this, the system boasts an extremely low level of noise pollution due to its whisper-quiet operation. The parallel use of ergonomic Hupfer stacking devices also prevents back problems and minimises the amount of work involved.



EXTREMELY FLEXIBLE

Retracting stations and retracting units are precisely harmonised in form and function. This means optimum cooling, secure and smooth handling, as well as maximum space utilisation and efficiency.

For **created dishes** such as providing the main components and their side dishes.



Coolport (medium)*

Air-curtain refrigerator for open food serving trolleys for connection to the Plug&Cool conveyor or as a variant with compressor cooling.



Trolley

Open container food serving trolley with top frame for holding GN 1/1 containers and their subdivisions with pre-cooled food.

Type: SPA/O 3/21 A-3GN BP

For **portioned dishes** such as salads or yoghurts.



Coolport (high)

Air-curtain refrigerator for high Gastronorm trolleys for connection to the Plug&Cool conveyor or as a variant with compressor cooling.



Trolley

Gastronorm trolley in high design for holding GN 1/1 containers and their subdivisions with pre-cooled food.

Type: RWG 1/36 GN 75-B-U

For **trays, crockery and system parts**



Coolport (medium)*

Air-curtain refrigerator for open container food serving trolleys for connection to the Plug&Cool conveyor or as a variant with compressor cooling.



Coolport (medium)

Stacking equipment for porcelain standard crockery in open design (front illustration).

Type: BPN/O

Basket dispenser for plastic components and trays (rear illustration).

Type: BD/O 75-53

*also available as Coolport (low)

Scan QR code for further information.



NEED MORE INFORMATION?



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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