

SPECIALISTS IN KITCHEN LOGISTICS



FOOD DISTRIBUTION EQUIPMENT

Cook & Serve...

There is a constant drive to optimise working procedures and processes using the standard Cook & Serve food distribution equipment - cost savings are always on the agenda, time is becoming ever more precious. Maximum efficiency is a must, it is the only way to get results.

At the same time the client expects top quality meals which are pleasing to the eye and served piping hot, it goes without saying that they must meet HACCP standards.

As specialists in kitchen logistics we provide products for every stage - from the delivery of fresh produce, to serving the food and then to the crockery return - ensuring a complete process chain. Our experience in the area of food distribution means that specialist knowledge is there to help you at all times.

We can supply you with a wide range of equipment to create a smooth-running distribution and serving system in the Cook & Serve area - starting with the HUPFER®EUCON modular conveyor belt using the whole range of essential products for distributing food and keeping it hot, not forgetting dispensing equipment and ward trolleys. With this equipment you can ensure high food and crockery temperatures, simplify working processes and ease the daily routine of your kitchen staff. All with one aim in view - the satisfied client.

...cooking, distributing and serving hot food!



...with HUPFER® products and equipment you can optimise your distribution - ensuring client satisfaction and making your team's work easier!



- Mobile bain marie SPA/EB-2F**
- New foil heating.
 - Heats up rapidly.
 - Less heat loss.
 - Energy-saving heating technology.
 - Well slopes towards drainage hole for ease of cleaning.



- Tray stacker OTA/53-37**
- Ergonomic dispensing height.
 - High capacity: 120 trays per stack.
 - Fits standard GN/EN/universal/trapezoid/breakfast trays.



- Food transport trolley SPTW-2/EBF/TEHCO**
- Heated plate tubes.
 - 2 heated bain maries.
 - 2 heated cupboards.
 - 1 ambient compartment.
 - Built-in ladle holders.
 - Integrated GN cover-receptacle in fold-down cover.
 - Sneeze guard which can be optionally lowered.



- Powerstapler® TEUH-2/26 P (circulating air heating)**
- Internal temperature 150°C.
 - Maximum wax pellet temperature 130°C.
 - High capacity up to 98 CNS pellets.
 - Heats up rapidly.



- Compact tray from temp-rite**



- Plate stacker TEUH-2/VC 19-26 (circulating air heating)**
- Maximum internal temperature 130°C.
 - Maximum crockery temperature 100°C.
 - Heats up rapidly.



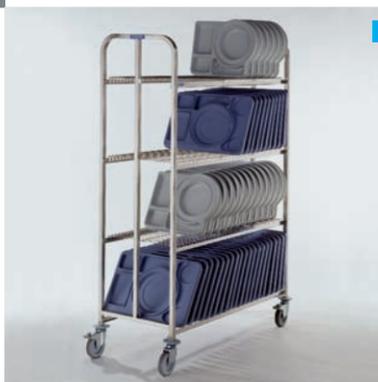
- Rack trolley for system tops and bases RTW-ST/18-12-5**



- Platform stacker BDK/57-57**
- Capacity up to 306 upper and lower parts of plastic insulating sets.
 - Internal compartment lining.
 - Optimally adapted to system components.



- Tray transport trolley TTW-PK (ward trolley)**
- Eutectic plate cooling.
 - Tray to collect condensation included.
 - Stays cold for up to 4 hours.



Cook & Chill...

The time gaps between cooking food, then transporting it (possibly off the premises), regeneration and serving demand a high level of expertise in kitchen logistics.

Clients have high expectations as to the quality of food you serve - not to mention the stringent regulations covering the daily handling of food in relation to hygiene and the temperatures at which the food is served (HACCP).

As specialists in kitchen logistics we provide products for every stage - from the delivery of fresh produce, to serving the food and to the crockery return - to ensure a complete process chain. Our experience in the area of food distribution means that specialist knowledge is there to help you at all times.

In the Cook & Chill area we offer a wide and highly specialised range of products, from food preparation equipment, the modular HUPFER®EUCON conveyor belt, as well as transport trolleys and portioning equipment with or without active or passive cooling. Equipment for distributing, regenerating and serving, and ward trolleys complete the picture. Our trademark products are all extremely user-friendly, are fully ergonomically designed and built with ease of cleaning in mind. A combination of our products correctly employed will ensure the greatest efficiency and maximum economic benefit. All with one aim - a satisfied client.

...cooking, cooling, portioning, distributing, regenerating and serving!



...modern HUPFER® induction technology, mobile adjustable cold transport not requiring a mains connection, transport and distribution equipment provide maximum safety and optimum food quality!



COOLSTAPLER® BDC/50-50

- Active circulating air cooling to keep food cold.
- Up to 5°C minimum crockery temperature.
- Keep food cold to HACCP standards even at normal room temperature.
- Also available for ca. 244 round items of crockery.
- Space-saving add-on insulating CNS cover.



Induction docking station IAS 2x10 and tray transport trolley TTW FreeZeo® (ward trolley)

- Cooled, mobile and adjustable transportation without mains connection (TTW FreeZeo®).
- Regeneration of food on trays where required using the induction docking station unit IAS 2x10.
- The use of induction docking stations units saves both weight and investment in the area of transport.



Induction crockery, trays and food covers



Gastronorm trolley RWG 18

- Integrated tipping and push-through protection on tray support rails.
- Also suitable for GN containers.
- Large product range.
- Space-saving nesting models.
- Model for inserting into the freezer.
- Tailored accessories such as pivotable transport guards or thermal covers.



Induction cart ITW 2x10 UK

- High-performance induction generator for optimum food regeneration at point of serving.
- High-performance integrated circulation air cooling.
- Uniform temperature distribution.



Mobile bain marie KSPA-3

- Keeping ready and distributing cold food in GN containers.
- Passive cooling using cold storage plate.
- Cooled serving area.
- Insulated and passively cooled cupboard compartments.
- Snap shut doors which stay closed over rough surfaces.



Tray transport trolley TTW FreeZeo® (ward trolley)

- Mobile, adjustable cooling not requiring mains connection - even for lengthy transportation in an unrefrigerated lorry.
- User-friendly operator interface via membrane keyboard/display.
- Cooling controlled at the touch of a button continuously or intermittently.
- 2005 prize for innovation.



Platform stacker BD/60-60 K

- Platform stacker for large round plates or rectangular meal trays.
- Crockery cooled by room temperature in the cold storage area.
- Up to 372 items of crockery with the stacker's cover removed.



Open-sided basket stacker OKO/50-50

- For small items of crockery which do not stack well, in stacking baskets.
- Always constant, individually adjustable dispensing height.
- Storage capability for empty baskets.
- Openwork base plate prevents water being carried from the washing area.



Open-sided food serving trolley SPA/O-3

- For transportation, keeping ready and distribution of accompaniments in GN containers made from stainless steel or polycarbonate.



Cook & Freeze...

Transporting deep-frozen food in bulk or partly portioned quantities, portioning deep-frozen foods from bulk quantities and finally optimally regenerating the portioned foods requires a well organised flow of items and clearly structured working processes.

Clients have high expectations as to the quality of food you serve - not to mention the stringent regulations covering the daily handling of food in relation to hygiene and the temperatures at which the food is served (HACCP).

As specialists in kitchen logistics we provide products for every stage - from the delivery of fresh produce, to serving the food and then to the crockery return - to ensure a complete process chain. Our experience in the area of food distribution means that specialist knowledge is there to help you at all times.

Our products in the Cook & Freeze range optimise and simplify your working processes. Starting with the modular HUPFER®EUCON conveyor belt, as well as open-sided distribution and serving equipment and open-sided and closed-sided dispensing products with or without cooling vents, to regeneration equipment, transport equipment / ward trolleys with passive or active cooling and FreeZeo®, the mobile adjustable cooling technology which does not require a mains connection, we offer an integrated range of products in order to optimise all kitchen-logistics processes. We therefore ease the work of your team and at the same time achieve optimum results. All with one aim in view - a satisfied client.

...storing, portioning, transporting, regenerating and serving!



...with high-performance HUPFER® equipment you can complete a rationalised economical process chain, ensuring satisfaction for both your clients and your personnel!



Plate stacker TE-2/VK 19-26

- Cooling via cooling vents / room temperature.
- Adjustable crockery guide.
- Plastic-coated guide rods prevent black marks on the crockery.
- Holding capacity up to 166 plates.



Universal crockery stacker UST/57-28

- For rectangular or round meal trays.
- 16 insert sites for CNS guide rods optimally guide columns of crockery.
- High capacity of ca. 615 items of crockery.



TABLOMAT 1

- Automated dispensing of trays or items of crockery reduces work for kitchen personnel.
- Fewer breakages.
- Higher portioning rate can be achieved by uniform tray spacing.
- Food-safe components used throughout.
- Useable for Cook & Serve, Cook & Chill and Cook & Freeze solutions.



Plate transport trolley TETW 1/26 BL HOCH

- Ergonomic removal height of 400 mm, designed to be positioned against a conveyor belt.
- High capacity of ca. 150 items of crockery, e. g. 26 cm diameter plates.
- Wire model with double capacity also available.



Open-sided serving trolley SPA/O-3S

- Open-sided construction for maximum cooling contact with cool ambient air.
- High transport capacity in minimum space.
- Maximum visibility and quick access.



Double walled tray trolley TTW (ward trolley)

- Vertical pushing handles, manoeuvrable even with the doors open.
- Secure door closure which can be operated with one hand.
- Integrated device to hold door open.
- Doors within the protected area even when held open.
- Modular construction also permits inexpensive conversions or the replacement of parts at a later stage.



Tray trolley TTW FreeZeo® (ward trolley)

- Mobile, adjustable cooling requiring no mains connection - even for lengthy transportation in an unrefrigerated lorry.
- User-friendly operator interface via membrane keyboard/display.
- Cooling controlled at the touch of a button continuously or intermittently.
- 2005 prize for innovation.



Serving trolley SSW 10 x 6 / 3 ERGO

- Ergonomic handle height of 900-1250 mm.
- Reinforced subframe along all sides.
- All edges with a hygienic lip.
- A fifth fixed castor for optimal manoeuvrability as standard.

Picture from apetito



Tray stacker TA-2/53-37

- Two tray columns for a total of 240 trays.
- Adjustable spring system ensures ergonomic dispensing height.



Induction transport cart ITW-PK

- High-performance induction generator for optimum food regeneration at point of serving.
- Uniform temperature distribution by passive cooling.



Induction docking station unit IAS

- Regenerates foods in tray trolley TTW/ward trolley.
- Saving in investment and weight in the tray trolley.
- Opti-Temp ensures uniform regeneration values even with different numbers of trays.
- Docking process by single-handed load-reducing lever operation.
- Height-adjustable coil supports prevent trays being left behind when unhooking.



