COMMERCIAL CATERING

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we make work flow

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Our most successful product is customer satisfaction

Our success story began with metalworking and wire mesh production, and we have added many exciting new chapters to it over the years. Our philosophy and actions have always been determined by our understanding of quality, our instinctive grasp of precision and our aspiration to always offer the best possible solutions.

We have continually grown along with the challenges and expectations of our customers. Today, Hupfer is a specialist in kitchen logistics, sterile supplies logistics and general goods transport, offering bespoke "Made in Germany" concepts appreciated by more and more customers around the world.

Outstanding quality down to the finest detail

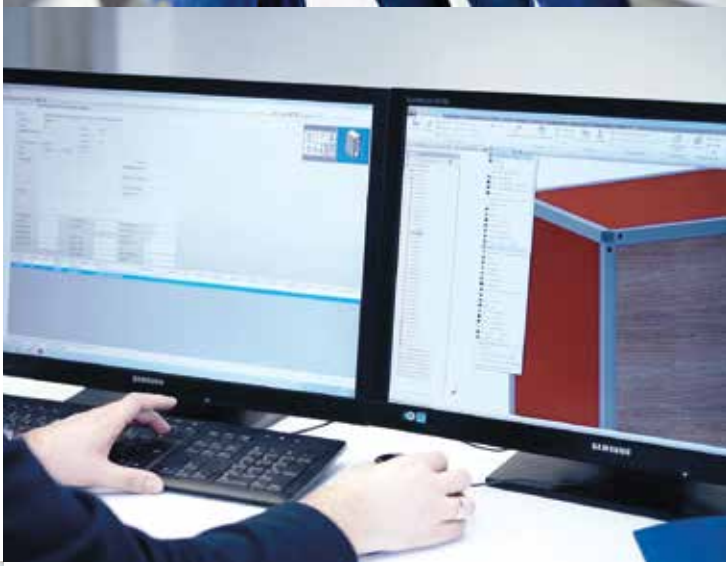
Quality is our unmistakable trademark, from material and workmanship right through to functionality, safety, service and punctual delivery. We ensure this with our state-of-the-art planning and manufacturing technology, carefully chosen suppliers and partners, and comprehensive quality assurance.

But above all it is our highly trained employees who characterise the Hupfer brand. From development to delivery, they build every product using their expertise and craftsmanship, ensuring Hupfer quality right down to the last detail.

High-quality materials, high-quality workmanship

It is not only the high-quality stainless steel surfaces of our transport carts, but also the individual built-in parts that are in many cases entirely rust-free. Stainless steel products are particularly durable and therefore economical in use. One important benefit of this, especially when used in the kitchen environment, is that stainless steel surfaces remain permanently smooth and even, making them advantageous from a hygiene perspective.

EDELSTAHL Rostfrei
INOX
STAINLESS STEEL



Your partner for kitchen logistics

At Hupfer, we develop our products and systems based on a deep understanding of the logistical structures and individual requirements of commercial kitchens.
As a kitchen logistics specialist, we offer holistic concepts for reliable processes and optimal workflows. Transporting food safely, reliably keeping it hot or cold, distributing it efficiently: our proven solutions fulfil these logistics functions and many more with distinction. With decades of experience, in-depth knowledge of the industry and comprehensive solutions, we support planners, specialist dealers and users, so that everyone involved can be sure that they can achieve the goals we all share: true customer satisfaction right up to consumption, combined with cost-effectiveness and compliance with hygiene and safety requirements.

ORGANISING

PREPARING

TRANSPORTING

STORING

SERVING

REGENERATING

KEEPING COLD

KEEPING HOT

DISTRIBUTING

OUR PROMISE – EFFICIENT FOOD PERFORMANCE – EFFICIENT FOOD SERVICE

Inspire your guests with state-of-the-art food presentation.
Take a look at the optimum commercial and ergonomic solutions for this!

Functionality

Safe regeneration, keeping food hot and cold, mobility and precise preparation in all processes with the strictest ergonomic requirements.

Safety

Optimum food presentation at serving points while adhering to hygiene, temperature and work safety regulations.

Efficiency

Minimum energy usage with maximum equipment durability while optimising staff deployment.

3 STARS FOR THE TAKE-AWAY MARKET

Whether it's in a company canteen, a dining room, a hotel restaurant or a hospital, the consistent implementation of our Efficient Food Performance approach during the development of our solutions means we can offer operators and planners functionality, safety and efficiency at the highest level. The attractive presentation of dishes and the gentle regeneration process ensure that guests are satisfied.

4 SPECIALISTS FOR THE ENTIRE VALUE CREATION CHAIN

"Efficient Food Performance" represents the quality and performance promised by the Hupfer, Rüther, MenüMobil and Trak brands with their harmonised solutions that range from reliable regeneration processes, efficient kitchen logistics and food distribution to attractive serving points.

HUPFER we make work flow

High-quality solutions for safe, efficient and ergonomic work processes in commercial kitchens.

RÜTHER Food-Präsentation & Ausgabetechnik

State-of-the-art serving points for perfect food presentation and the convenient provision and dispensing of meals.

menümobil FOOD SERVICE SYSTEMS

Holistic systems for meal distribution in hospitals, care homes and meals-on-wheels.

trak Catering Solutions

Customised crockery return systems and individual meal presentation.

1 – SHELVING SYSTEMS

Complete Flexibility
The dimensions of the uprights and shelves are optimally matched so that the shelving systems can be flexibly combined with each other.

Stainless steel

Norm 5

Our bestseller

Stainless steel louvred shelf

Stainless steel wired shelf

NEW
Stainless steel solid shelf

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Norm 25

Our best value option

NEW
Stainless steel solid shelf

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Norm 35

Our powerhouse

Stainless steel wired shelf

NEW
Stainless steel solid shelf

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Aluminium/polymer

Norm 12

Our washer friendly range

Polymer louvred shelf

Polymer solid shelf

P. 24

Norm 20

Our strong lightweight performer

Aluminium louvred shelf

NEW
Aluminium solid shelf

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Our latest shelving range

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Website

Further product details

Leading shelving manufacturer for over **50 years**

Stationary shelving elements

Our stationary shelving elements for shelving just how you want it.

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Up to 100% more storage space

Easy Rider systems

Our shelving systems fitted as Easy Rider systems optimise space utilisation and costs (except Norm 35). Space problems? Not anymore!

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Shelving accessories

Our special shelves and useful accessories for your requirements.

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Mobile shelving

Our mobile shelving gives you flexibility for delivery, storage and cleaning.

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Wall shelving

Individually tailored shelf dimensions and types for your specific needs.

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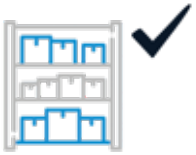
INTRODUCTION TO OUR SHELVING RANGES

Comparison of solid shelves 1,300 mm	Norm 12	Norm 20	Norm 5	Norm 25	Norm 35
	Aluminium/ polymer	Aluminium	Stainless steel, various grades		
Maximum load	100	150	150	100	250
Price	€	€€	€€€	€€	€€€€
Basis: basic shelving unit including 4 solid shelves.					



Dry store

Cold room

Deep-freeze room

Production kitchen

Kitchen

Unpackaged
saltwater fish storage
Except stainless steel shelves

Further applications
Advice available at any time

WHY HUPFER?

Large selection, readily available

Thanks to our large warehouse, we are able to pre-produce many product variants in large quantities, so that your desired product reaches you as quickly as possible.

Efficient delivery logistics

Your order is packaged in bundles for each assembly location, for example, cold store, thereby enabling direct allocation and rapid assembly.

Top quality

High-quality materials and first-class workmanship guarantee lasting enjoyment of our products.

Acceptance drawing in 24 hours

Thanks to our internal shelf configurator, we can send you a final acceptance drawing within 24 hours.

Wide range of products

We have many different uprights and shelves, in various materials and with various accessories – for an exact fit in your room.

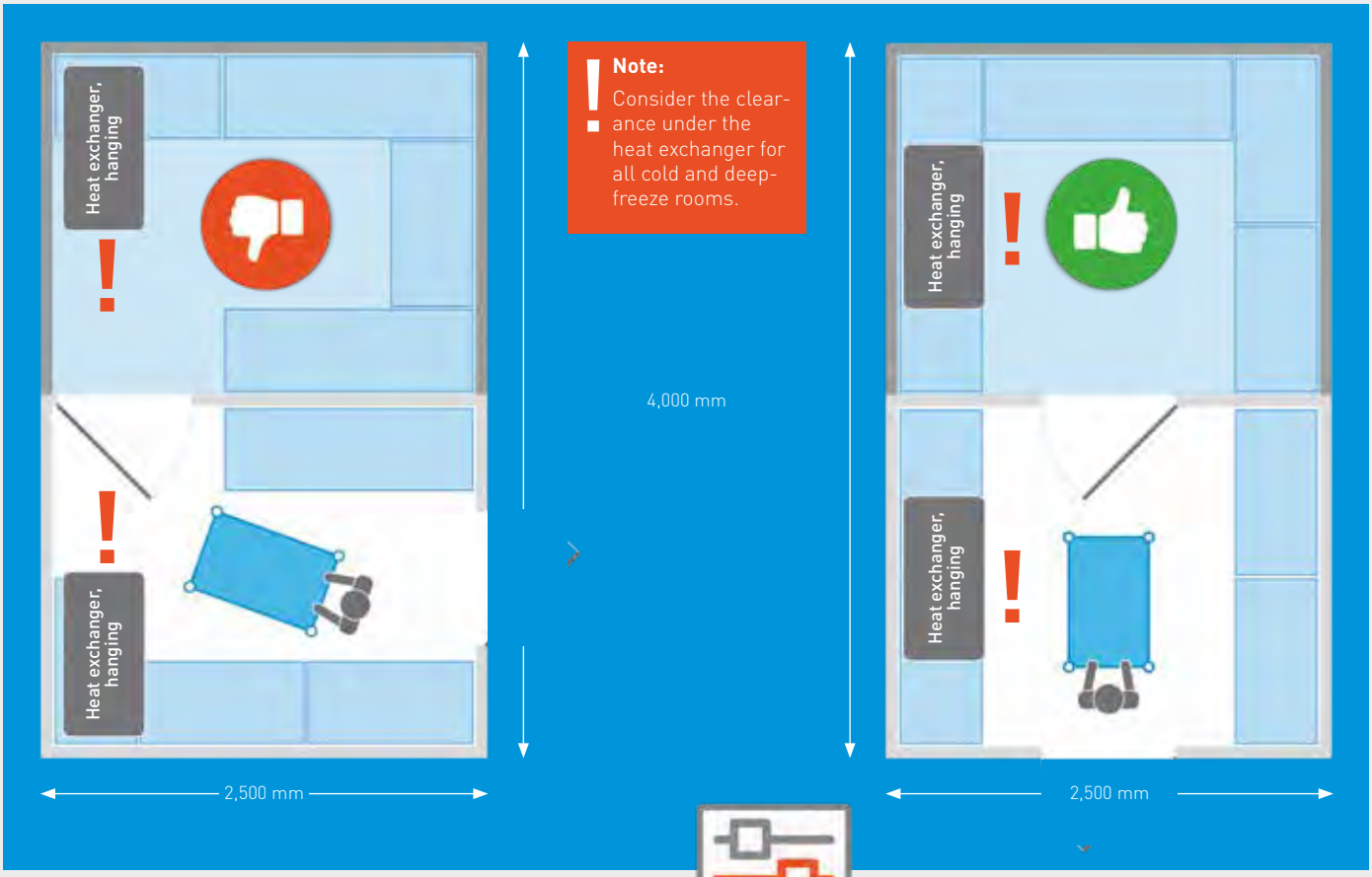
Assembly could not be easier

Our shelving systems can be assembled with basic tools and no prior knowledge. However, if required, we are also happy to organise an assembly team.

Time saves money: success through good planning

Taking the time to plan your layout in advance can save not only a lot of trouble later on, but also money.

Storage space in general, and cold rooms in particular, are extremely expensive. Saving space here **always pays off in the long run**.
Even small things, such as the position of the door in the room, make all the difference in the end – optimally designing your storage space can ensure a much more efficient and ergonomic workflow.

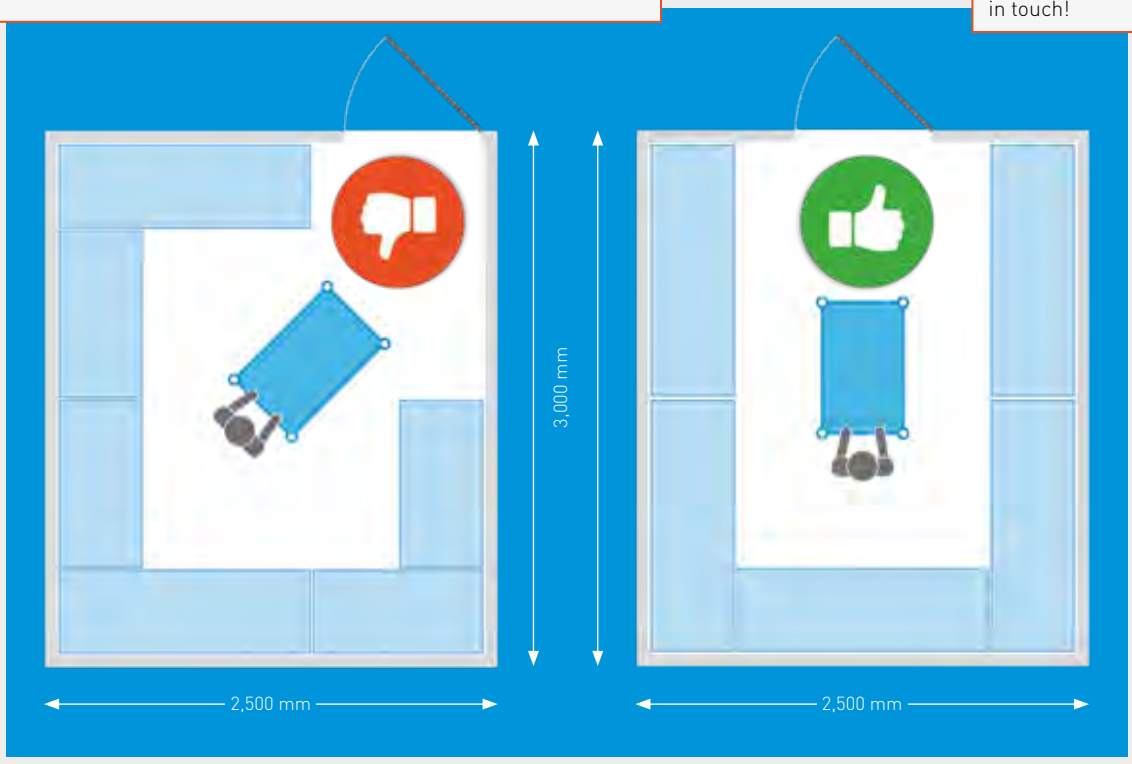


Reaching our destination together

We use our long-standing expertise to support you from planning to installation. Provide us with a description of your spatial conditions and we will configure an optimal shelving system for you and present it to you in the form of a visual drawing.

Our tips & tricks for you

Thanks to the knowledge we have built up over many years, we have developed a great deal of expertise, which we are happy to share. Just get in touch!



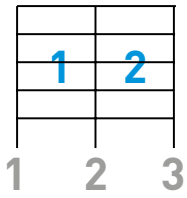
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

The principle

The basic and extension unit

For each basic shelving unit set up individually, you always need two uprights.

For an extension unit, only one additional upright is needed.



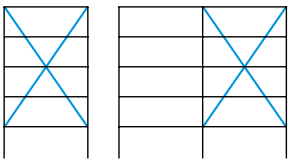
Construction – a simple explanation

Scan for the basics of shelf construction:

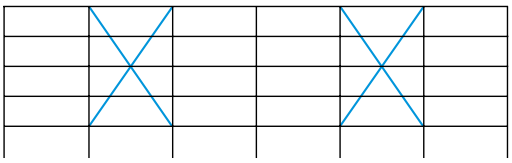
The cross brace

All uprights are prepared for attachment of a cross brace, if required, but not every shelving section requires a cross brace:

1-2 shelving sections: 1 cross brace

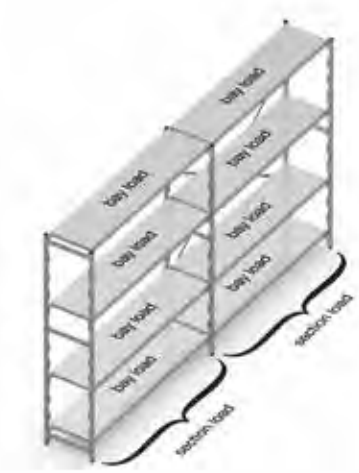


3+ shelving sections:
1 cross brace for every 3 shelving sections



Double shelf unit

For back-to-back assembly, the uprights are bolted together, meaning that a cross brace is not required for each shelving section. In this case, one cross brace is sufficient for two shelving sections.



Bay load/section load

The bay load is the evenly distributed load on a single shelf.

The sum of the total bay loads of a shelving section gives the section load, which must not be exceeded.

The right-angle construction

The right-angle construction requires corner hooks (2 per shelf) – see accessories.

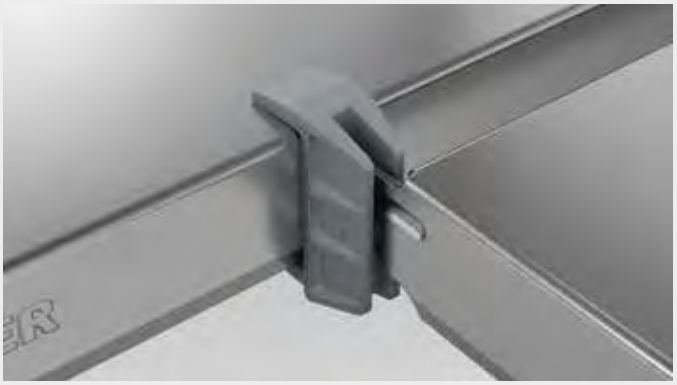
This means that no additional uprights are required.
Individual uprights and shelves can be found under "Stationary shelving elements".

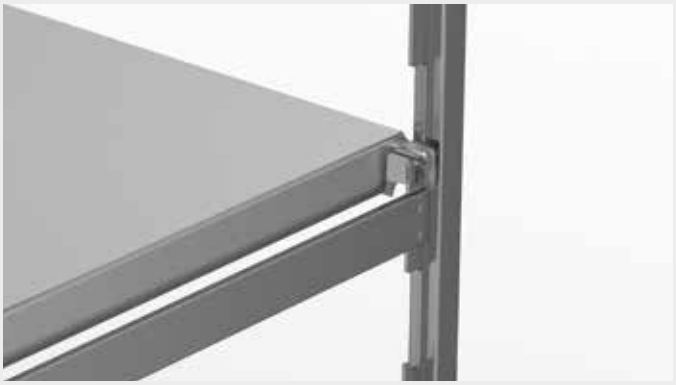
Norm 35 cannot be used as a right-angle shelf.

Example of shelf constructions

Effective shelf dimensions – a simple explanation

The shelving unit widths given relate to the widths of our shelves. **These dimensions change when shelving units are combined with each other,** as extension units or right-angle units. In this case, one or two fewer uprights are needed.





Corner hooks

In case of a right-angle shelf extension, the shelving units are connected to each other with the help of corner hooks. The hooks of the different shelving systems are of different sizes. In each shelving system, a different pitch is created and the actual shelving width is reduced accordingly.

Reduced dimension when using corner hooks
Norm 5: less 23 mm
Norm 25: less 23 mm
Norm 12: less 6 mm
Norm 20: less 25 mm
Norm 35: Right-angle extension not possible

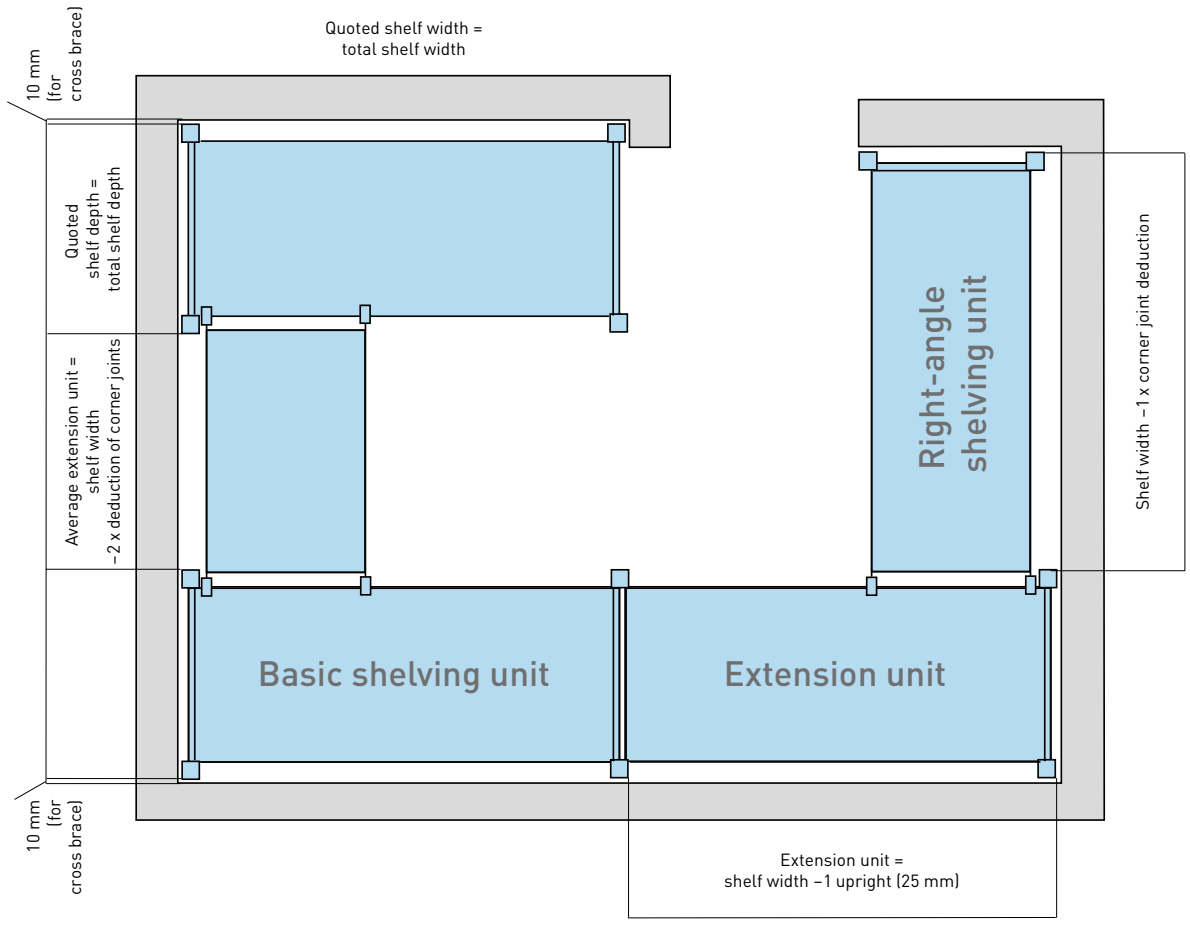
Effective shelf dimension

The shelf lugs are fixed to the bolts on the uprights – the usable shelf surface is therefore smaller:

Shelf width: **less 60 mm**
Shelf depth: **less 70 mm**

Effective upright height

The actual upright height can be up to 100 mm shorter.

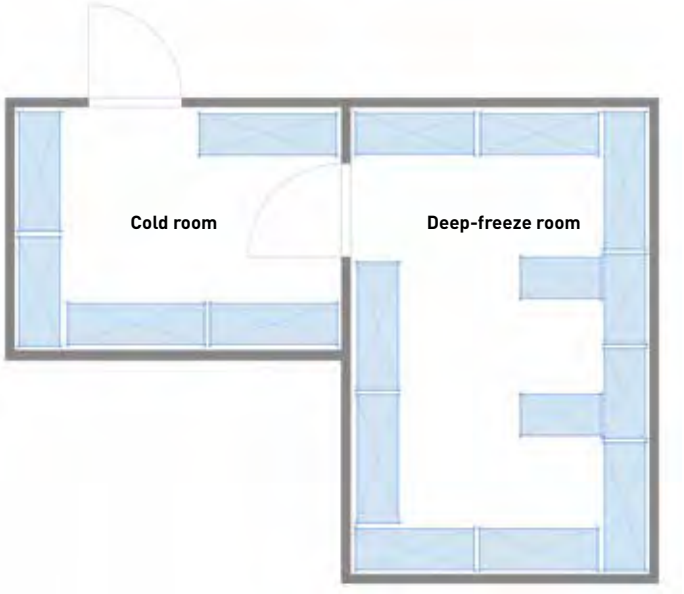


COMPARISON OF DIFFERENT SHELVING CONFIGURATIONS

Not all shelving is the same! Comprehensive preparation will ensure that you find the ideal shelving for your requirements. Which construction method is the most appropriate? What is the best way to use the existing space? If the initial conditions are clear, expensive mistakes can be avoided.

INDIVIDUAL SHELVING UNITS

Basis for calculation



STORAGE AREA: 147 m²

UTILISED AREA: 42%

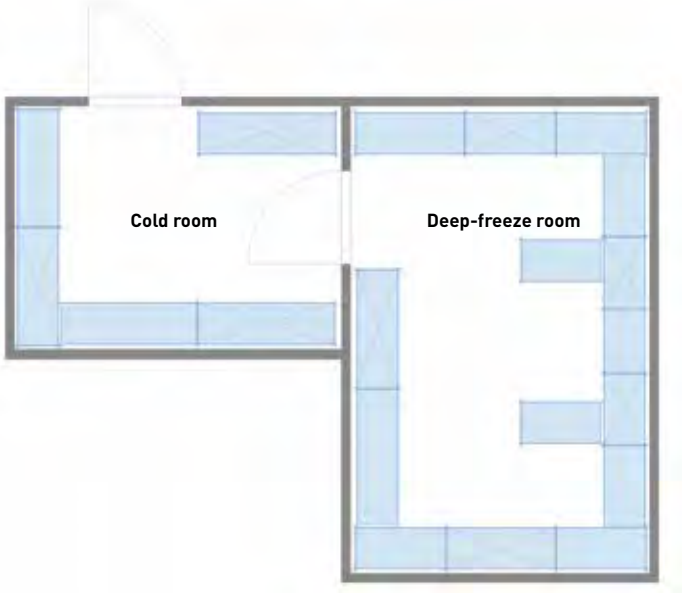
PRICE/m²: €€

TOTAL LOAD: 10,200 kg

FLEXIBILITY: medium

Individual shelving units are characterised by relatively low purchase costs and particularly simple assembly. They also have a higher load capacity than extension units.

EXTENSION UNITS



STORAGE AREA: 150 m²

UTILISED AREA: 44%

PRICE/m²: €

TOTAL LOAD: 9,600 kg

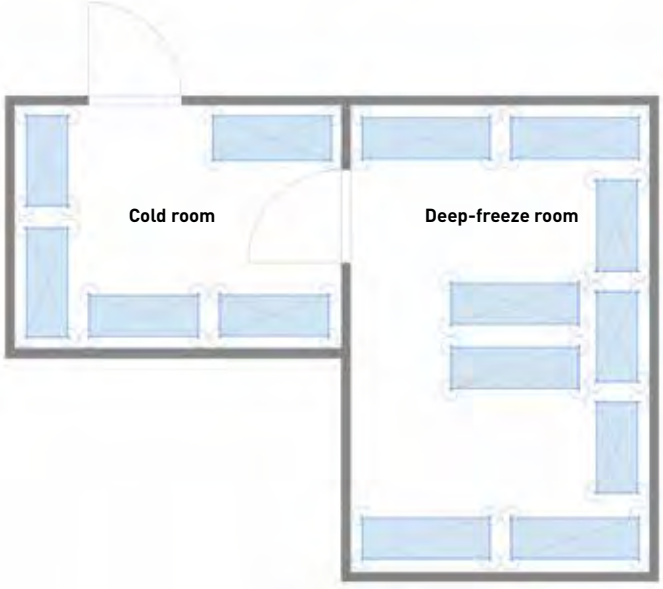
FLEXIBILITY: low

Clever savings: the extension system eliminates the need for an additional upright. Four uprights are required for two shelving sections with single shelves – with extension units, only three uprights are needed.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

EXAMPLE CALCULATION

MOBILE SHELVING



STORAGE AREA: 120 m²

UTILISED AREA: 34%

PRICE/m²: €€€

TOTAL LOAD: 2,800 kg

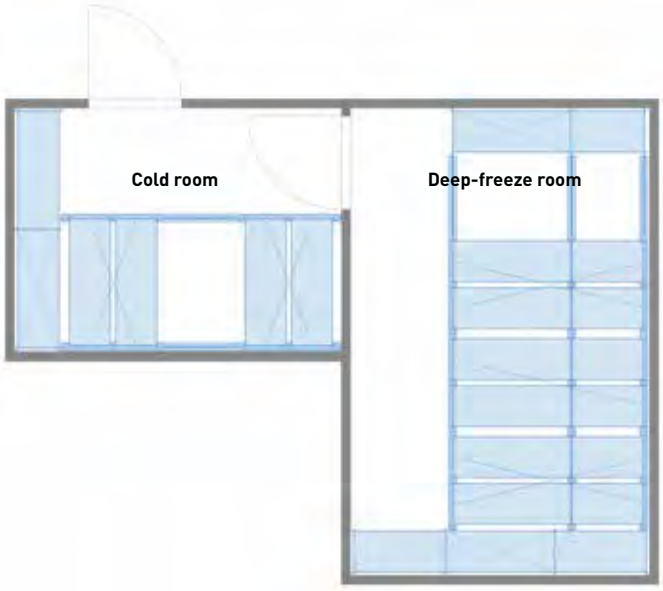
FLEXIBILITY: high

Mobile shelving gives you even **more flexibility** in your storage areas, as goods can be rolled directly into storage upon delivery and on to the production kitchen without repacking.

Mobile shelving also means even **higher levels of hygiene** as both the storage areas and the shelving units themselves can be fully cleaned thanks to their easy mobility.

The perfect combination: many of our customers rely on the proven combination of stationary and mobile shelving.

EASY RIDER SYSTEM



STORAGE AREA: 180 m²

UTILISED AREA: 52%

PRICE/m²: €€€

TOTAL LOAD: 13,800 kg

FLEXIBILITY: low

Our Easy Rider systems provide the ideal solution wherever the available space does not, at first glance, offer the required storage area, efficiently using the space available and increasing the usable area.

Basis for calculation:
Uprights and shelves: Norm 5 stainless steel
4 shelves per shelving section

Note:
All figures are approximate and refer to an example calculation. Many other shelf configurations are possible.

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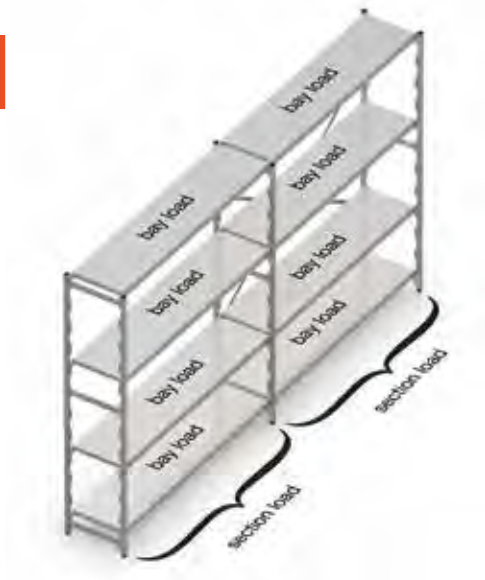
OUR TOP INNOVATIONS AT A GLANCE

1



STRONG PERFORMANCE WITH WIDTH UP TO 1,500 mm

Although the majority of our shelves have always been able to handle a bay load of 150 kg, the solid shelves of our best-selling Norm 5 and Norm 20 units can now also handle a 150 kg bay load consistently up to a width of 1,500 mm.

And the **maximum section load** for our 1,800 mm and 2,000 mm high uprights is now also **1,200 kg** (excludes Norm 25).

2

SUSTAINABILITY

The materials used in our shelving units can be completely separated and fully recycled. We are already using approximately 85% recycled materials.

3

BUY-BACK GUARANTEE

VALUE. STABLE.

Hupfer shelving is made of high-quality materials that are still valuable at the end of their useful life: they are the hidden treasure of a commercial kitchen. Hupfer offers to buy back your shelving at the per-kilo price of the recyclable material on the buy-back day.[1]

[1] Please see our current buy-back conditions. These can be found at: uk.hupfer.com/en/.

NEW FEATURES for our solid stainless steel and aluminium shelves:

4

WE LOVE EURO CONTAINERS

Fits like a glove. The new 700 and 1,300 mm shelf widths are perfectly matched to the standard dimensions of Euro containers (600 × 400 mm). Please also use the corresponding shelf depth of 400 or 600 mm.

5

LOGO!

Our solid shelves are now stylishly embossed with our logo on each side.

6

STRONG SUPPORTING LUG

The optimised lug shape increases stability and prevents buckling.

7

STABLE SUPPORT BAR

For wider shelves, the pre-assembled support bar provides perfect stability for our solid shelves.

8

NEW EDGING

Not only does it look good, the optimised edging on shelves wider than 1,000 mm gives a higher geometric moment of inertia. The result: maximum stability.

NORM 5 – STAINLESS STEEL

When nothing but the best will do?
The Norm 5 shelf has the highest material quality offering **maximum robustness**, toughness and extreme durability.

Website
Further product details

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid shelf	600-1,500	150
Louvred shelf	600-1,500	150
Wired shelf	600-1,500	150

Stainless steel uprights Norm 5	Maximum bay load kg	Shelving unit height in mm				
600 kg section load	150	1,200	1,400	1,600		
1,200 kg section load	150				1,800	2,000

SHELVING MODULES

- UPRIGHTS, see stationary shelving elements from p. 28.
- SHELVES, see stationary shelving elements from p. 29.
- CROSS BRACES as accessories for systems with 4+ uprights, see explanation on p. 32.
- CORNER HOOKS for right-angle construction, see accessories on p. 37.
- SPECIAL SHELVES, OTHER OPTIONS see accessories on p. 38.

We are happy to help you with the planning.

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EXAMPLE OF COMPLETE SHELVING SYSTEMS

Further dimensions available on our website.

Norm 5 stationary shelving unit – incl. 4 solid shelves*

▪ Shelving unit height 1,800 mm

Total width mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
600	01600318B	01600418B	01600518B	01600618B
700	01700318B	01700418B	01700518B	01700618B
800	01800318B	01800418B	01800518B	01800618B
900	01900318B	01900418B	01900518B	01900618B
1,000	011000318B	011000418B	011000518B	011000618B
1,200	011200318B	011200418B	011200518B	011200618B
1,300	011300318B	011300418B	011300518B	011300618B
1,400	011400318B	011400418B	011400518B	011400618B
1,500	011500318B	011500418B	011500518B	011500618B
up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.			

Norm 5 stationary shelving unit – incl. 4 wired shelves*

▪ Shelving unit height 1,800 mm

Total width mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
600	01600318R	01600418R	01600518R	01600618R
700	01700318R	01700418R	01700518R	01700618R
800	01800318R	01800418R	01800518R	01800618R
900	01900318R	01900418R	01900518R	01900618R
1,000	011000318R	011000418R	011000518R	011000618R
1,200	011200318R	011200418R	011200518R	011200618R
1,300	011300318R	011300418R	011300518R	011300618R
1,400	011400318R	011400418R	011400518R	011400618R
1,500	011500318R	011500418R	011500518R	011500618R
up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.			

Norm 5 stationary shelving unit – incl. 4 louvred shelves*

▪ Shelving unit height 1,800 mm

Total width mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
600	01600318G	01600418G	01600518G	01600618G
700	01700318G	01700418G	01700518G	01700618G
800	01800318G	01800418G	01800518G	01800618G
900	01900318G	01900418G	01900518G	01900618G
1,000	011000318G	011000418G	011000518G	011000618G
1,200	011200318G	011200418G	011200518G	011200618G
1,300	011300318G	011300418G	011300418G	011300618G
1,400	011400318G	011400418G	011400518G	011400618G
1,500	011500318G	011500418G	011500518G	011500618G
up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.			

***General notes:**

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

NORM 25 – STAINLESS STEEL

Superior quality. Our Norm 25 shelves are made entirely of a magnetic and rustproof stainless steel alloy. This means you can simply label your goods using a magnet. An attractive solution.

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid shelf	700-1,000	150
	1,200-1,300	100

Stainless steel uprights Norm 25	Maximum bay load kg	Shelving unit height in mm
600 kg section load	150	1,800

SHELVING MODULES

- UPRIGHTS, see stationary shelving elements from p. 28.
- SHELVES, see stationary shelving elements from p. 29.
- CROSS BRACES as accessories for systems with 4+ uprights, see explanation on p. 32.
- CORNER HOOKS for right-angle construction, see accessories on p. 37.
- SPECIAL SHELVES, OTHER OPTIONS see accessories on p. 38.

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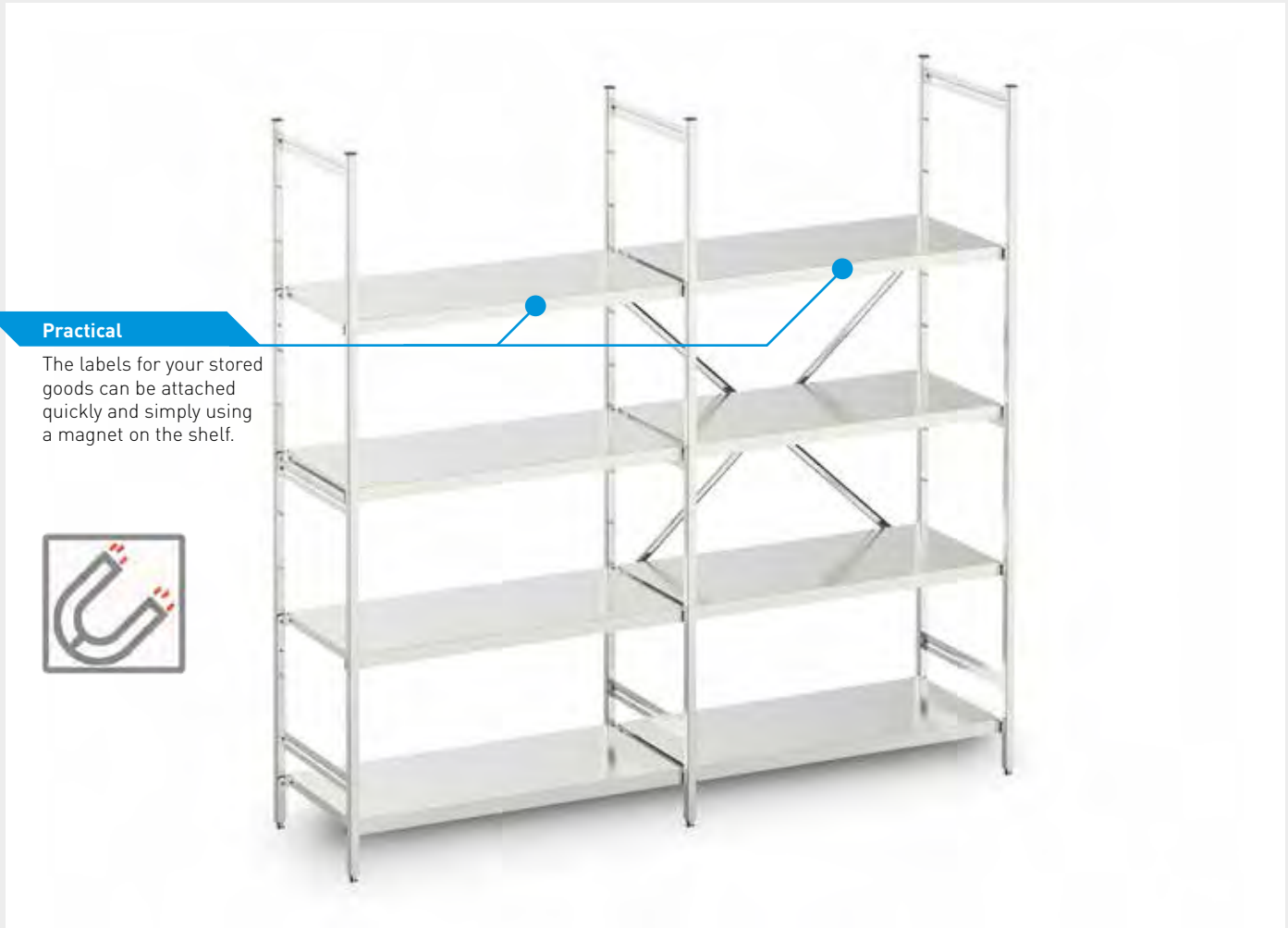
Further dimensions available on our website.

EXAMPLE OF COMPLETE SHELVING SYSTEMS

Norm 25 stationary shelving unit – incl. 4 solid shelves*

▪ Shelving unit height 1,800 mm

	Total width mm	Upright depth 500 mm	Upright depth 600 mm
	700	01700518BL25	01700618BL25
	900	01900518BL25	01900618BL25
	1,000	011.000518BL25	011.000618BL25
	1,200	011.200518BL25	011.200618BL25
	1,300	011.300518BL25	011.300618BL25
	up to 5,500	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.	



Practical

The labels for your stored goods can be attached quickly and simply using a magnet on the shelf.

***General notes:**

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.

Website

Further dimensions

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

NORM 35 – STAINLESS STEEL

Our load carrier – Norm 35 is used in places where heavy goods need to be stored. Special highlight: thanks to the reliable stability provided by lateral bracing bars, the Norm 35 shelving unit can be used from both sides with no cross brace to get in the way.

Website
Further product details

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid shelf	900-1,300	250
Wired shelf	900-1,300	250

Stainless steel uprights Norm 35	Maximum bay load kg	Shelving unit height in mm	
2,000 kg section load	250	1,800	2,000

SHELVING MODULES

- UPRIGHTS, see stationary shelving elements from p. 28.
- SHELVES see stationary shelving elements from p. 29.
- BRACING BARS 4 per shelving section, see accessories on p. 37.
- ALTERNATIVE: CROSS BRACES for each shelving section, see accessories on p. 32.
- SPECIAL SHELVES, OTHER OPTIONS see accessories on p. 38.

We are happy to help you with the planning.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Further dimensions available on our website.

EXAMPLE OF COMPLETE SHELVING SYSTEMS

Norm 35 stationary shelving unit – incl. 4 solid shelves*

▪ Shelving unit height 1,800 mm

	Total width mm	Upright depth 510 mm	Upright depth 610 mm
	900	0190051018B	0190061018B
	1,000	01100051018B	01100061018B
	1,300	01130051018B	01130061018B

Norm 35 stationary shelving unit – incl. 4 wired shelves*

▪ Shelving unit height 1,800 mm

	Total width mm	Upright depth 510 mm	Upright depth 610 mm
	900	0190051018R	0190061018R
	1,000	01100051018R	01100061018R
	1,300	01130051018R	01130061018R

Loading from both sides

Thanks to the stability of the shelving units provided by the bracing bars, no cross brace is required. This means you can use the shelving from both sides – a practical feature.

***General notes:**

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.

Website

Further dimensions

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NORM 12 – ALUMINIUM/POLYMER

Washer Friendly
The polymer shelves can be easily lifted out and cleaned in a washing device.
The support bars remain on the shelving unit.
Cleaning made easy.

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid polymer shelf, louvred shelf	600-1,000	200
	1,200	160
	1,300-1,500	100

Aluminium uprights Norm 12	Maximum bay load kg	Shelving unit height in mm				
600 kg section load	200	1,200	1,400	1,600	1,800	2,000
1,200 kg section load	200				1,800	2,000

SHELVING MODULES

- UPRIGHTS, see stationary shelving elements from p. 28.
- SHELVES, see stationary shelving elements from p. 29.
- CROSS BRACES as accessories for systems with 4+ uprights, see explanation on p. 32.
- CORNER HOOKS for right- angle construction, see accessories on p. 37.
- SPECIAL SHELVES, OTHER OPTIONS see accessories on p. 38.

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Further dimensions available on our website.

EXAMPLE OF COMPLETE SHELVING SYSTEMS

Norm 12 stationary shelving unit – incl. 4 solid polymer shelves*

▪ Shelving unit height 1,800 mm

Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
600	06600418BL	06600518BL	06600618BL
800	06800418BL	06800518BL	06800618BL
900	06900418BL	06900518BL	06900618BL
1,000	061000418BL	061000518BL	061000618BL
1,200	061200418BL	061200518BL	061200618BL
1,300	061300418BL	061300518BL	061300618BL
1,400	061400418BL	061400518BL	061400618BL
1,500	061500418BL	061500518BL	061500618BL
up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

Norm 12 stationary shelving unit – incl. 4 louvred shelves*

▪ Shelving unit height 1,800 mm

Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
600	06600418RL	06600518RL	06600618RL
800	06800418RL	06800518RL	06800618RL
900	06900418RL	06900518RL	06900618RL
1,000	061000418RL	061000518RL	061000618RL
1,200	061200418RL	061200518RL	061200618RL
1,300	061300418RL	061300518RL	061300618RL
1,400	061400418RL	061400518RL	061400618RL
1,500	061500418RL	061500518RL	061500618RL
up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

***General notes:**

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.

Website

Further dimensions

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NORM 20 – ALUMINIUM

An all-rounder – the Norm 20 stationary shelving unit. Whether it's vegetables, meat, dairy products or even drinks, this unit does it all. The various shelves and accessories make this unit very popular, including for dry stores.

Website
Further product details

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid aluminium shelf	600-1,500	150
Aluminium louvred shelf	600-1,000	200
	1,200	160
	1,300	150
	1,400-1,500	100

Aluminium uprights Norm 12	Maximum bay load kg	Shelving unit height in mm				
600 kg section load	200	1,200	1,400	1,600	1,800	2,000
1,200 kg section load	200				1,800	2,000

SHELVING MODULES

- UPRIGHTS, see stationary shelving elements from p. 28.
- SHELVES, see stationary shelving elements from p. 29.
- CROSS BRACES as accessories for systems with 4+ uprights, see explanation on p. 32.
- CORNER HOOKS for right-angle construction, see accessories on p. 37.
- SPECIAL SHELVES, OTHER OPTIONS see accessories on p. 38.

We are happy to help you with the planning.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Further dimensions available on our website.

EXAMPLE OF COMPLETE SHELVING SYSTEMS

Norm 20 stationary shelving unit – incl. 4 solid aluminium shelves*

▪ Shelving unit height 1,800 mm

Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
600	02600418B	02600518B	02600618B
700	02700418B	02700518B	02700618B
800	02800418B	02800518B	02800618B
900	02900418B	02900518B	02900618B
1,000	021000418B	021000518B	021000618B
1,200	021200418B	021200518B	021200618B
1,300	021300418B	021300518B	021300618B
1,400	021400418B	021400518B	021400618B
1,500	021500418B	021500518B	021500618B
up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

Norm 20 stationary shelving unit – incl. 4 louvred aluminium shelves*

▪ Shelving unit height 1,800 mm

Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
600	02600418R	02600518R	02600618R
700	02700418R	02700518R	02700620R
800	02800418R	02800518R	02800618R
900	02900418R	02900518R	02900618R
1,000	021000418R	021000518R	021000618R
1,200	021200418R	021200518R	021200618R
1,300	021300418R	021300518R	021300618R
1,400	021400418R	021400518R	021400618R
1,500	021500418R	021500518R	021500618R
up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

***General notes:**

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.

Website

Further dimensions

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

UPRIGHTS

Aluminium Norm 12/20 – uprights with max. section load of 600 kg

Model	Height mm	Upright depth 300 mm*	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,200	0201007	0201017	0201037	0201047
	1,400	0201077	0201087	0201107	0201117
	1,600	0201147	0201157	0201177	0201187
	1,800	0201217	0201227	0201247	0201257
	2,000	0201287	0201297	0201317	0201327

Aluminium uprights: special square tube set 25 × 25 mm. Integrated support lugs at 150 mm intervals. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm. * Not suitable for Norm 12.

Aluminium Norm 12/20 – uprights with max. section load of 1,200 kg

Model	Height mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,800	0201225	0201245	0201255
	2,000	0201295	0201315	0201325

Aluminium uprights: special square tube set 25 × 25 mm. Integrated support lugs at 150 mm intervals. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

Stainless steel Norm 5 – uprights with max. section load of 600 kg

Model	Height mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,200	0101007	0101017	0101037	0101047
	1,400	0101077	0101087	0101107	0101117
	1,600	0101147	0101157	0101177	0101187

Stainless steel uprights: special square tube set 25 × 25 mm. Fully welded shelving bolts Ø 7 mm at intervals of 150 mm. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

Stainless steel Norm 5 – uprights with max. section load of 1,200 kg

Model	Height mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,800	0101215	0101225	0101245	0101255
	2,000	0101285	0101295	0101315	0101325

Stainless steel uprights: special square tube set 25 × 25 mm. Fully welded shelving bolts Ø 7 mm at intervals of 150 mm. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Stainless steel Norm 25 – uprights with max. section load of 600 kg

Model	Height mm	Upright depth 500 mm	Upright depth 600 mm
	1,800	0137004	0137005

Stainless steel uprights: special square tube set 25 × 25 mm. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

Stainless steel Norm 35 – uprights with max. section load of 2,000 kg

Model	Height mm	Upright depth 510 mm	Upright depth 610 mm
	1,800	0126002	0126012
	2,000	0126042	0126052

Right-angle construction not possible. Stainless steel uprights: Square tube sets 30 × 30 mm. Two loose hanging rail supports (supplied) per upright can be hooked on flexibly. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

General notes:

- Upright pitch: 150 mm.
- The effective upright height can be up to 100 mm shorter.
- Bay loads for the shelves can be found in the relevant section.

SHELVES

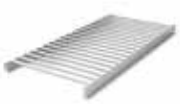
Aluminium Norm 20: Solid shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0202432	0202442	0202462	0202472
	700	0202522	0202552	0202562	0202592
	800	0202502	0202512	0202532	0202542
	900	0202572	0202582	0202602	0202612
	1,000	0202642	0202652	0202672	0202682
	1,200	0202712	0202722	0202742	0202752
	1,300	0202762	0202772	0202802	0202832
	1,400	0202782	0202792	0202812	0202822
	1,500	0202852	0202862	0202882	0202892

Bevelled along long and front sides. Additional reinforced bar for long lengths. Increased stability due to lug embossing. Increased rigidity due to side profiling. Embossed logo on both sides.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Aluminium Norm 20: Louvred shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0201532	0201542	0201562	0201572
	700	0201522	0201552	0201582	0201592
	800	0201602	0201612	0201632	0201642
	900	0201672	0201682	0201702	0201712
	1,000	0201742	0201752	0201772	0201782
	1,200	0201812	0201822	0201842	0201852
	1,300	0201862	0201872	0201902	0201932
	1,400	0201882	0201892	0201912	0201922
	1,500	0201952	0201962	0201982	0201992

Louvred shelf made of aluminium bracing bars with seamlessly compressed crosswise 20 × 7 mm rectangular tubes spaced at 30 mm.

Polymer Norm 12: Solid shelf

Model	Width mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0602449	0602469	0602479
	800	0602519	0602539	0602549
	900	0602589	0602609	0602619
	1,000	0602659	0602679	0602689
	1,200	0602729	0602749	0602759
	1,300	0602349	0602369	0602379
	1,400	0602799	0602819	0602829
	1,500	0602869	0602889	0602899

Version with polystyrene segments on aluminium support bars.

Polymer Norm 12: Louvred shelf

Model	Width mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0601549	0601569	0601579
	800	0601619	0601639	0601649
	900	0601689	0601709	0601719
	1,000	0601759	0601779	0601789
	1,200	0601829	0601849	0601859
	1,300	0601349	0601369	0601379
	1,400	0601899	0601919	0601929
	1,500	0601969	0601989	0601999

Version with polystyrene segments with perforation 75 × 25 mm on aluminium support bars.

Stainless steel Norm 5: Solid shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0102432	0102442	0102462	0102472
	700	0102522	0102552	0102562	0102592
	800	0102502	0102512	0102532	0102542
	900	0102572	0102582	0102602	0102612
	1,000	0102642	0102652	0102672	0102682
	1,200	0102712	0102722	0102742	0102752
	1,300	0102732	0102762	0102772	0102872
	1,400	0102782	0102792	0102812	0102822
	1,500	0102852	0102862	0102882	0102892

Bevelled along long and front sides. Reinforced bar at 1,500 mm width. Increased stability due to lug embossing.
Increased rigidity due to side profiling. Embossed logo on both sides.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Stainless steel Norm 5: Louvred shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0101537	0101547	0101567	0101577
	700	0101527	0101557	0101587	0101597
	800	0101607	0101617	0101637	0101647
	900	0101677	0101687	0101707	0101717
	1,000	0101747	0101757	0101777	0101787
	1,200	0101817	0101827	0101847	0101857
	1,300	0101867	0101877	0101937	0101947
	1,400	0101887	0101897	0101917	0101927
	1,500	0101957	0101967	0101987	0101997

Stainless steel louvred shelf made of 0.8 mm sheet metal, with burr-free 40 or 49 mm edges on the long side, 37 mm on the front side. Deep-pressed, approx. 32 mm wide slots spaced at 50 mm.

Stainless steel Norm 5: Wired shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0101532	0101542	0101562	0101572
	700	0101522	0101552	0101582	0101592
	800	0101602	0101612	0101632	0101642
	900	0101672	0101682	0101702	0101712
	1,000	0101742	0101752	0101772	0101782
	1,200	0101812	0101822	0101842	0101852
	1,300	0101862	0101872	0101932	0101942
	1,400	0101882	0101892	0101912	0101922
	1,500	0101952	0101962	0101982	0101992

Electro-polished, stainless steel wired shelf, made of 35 × 10 × 3.0 mm or 41 × 8 × 3 mm longitudinal angle sections. Crosswise Ø 3.5 mm wires welded in between with spacing of 25 mm and reinforced bars made from flat bars and wire.

Stainless steel Norm 25: Solid shelf

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	700	0137016	0137026
	800	0137046	0137056
	900	0137076	0137086
	1,000	0137106	0137116
	1,200	0137136	0137146
	1,300	0137126	0137210

Bevelled along long and front sides. Reinforced bar for long lengths. Increased stability due to lug embossing. Increased rigidity due to side profiling. Embossed logo on both sides.

Stainless steel Norm 35: Solid shelf

Model	Width mm	For upright depth 510 mm	For upright depth 610 mm
	900	0126342	0126352
	1,000	0126382	0126392
	1,300	0126462	0126472

Right-angle construction not possible. Bevelled along long and front sides. Including reinforced bar. Increased stability due to lug embossing. Increased rigidity due to side profiling. Embossed logo on both sides.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Stainless steel Norm 35: Wired shelf

Model	Width mm	For upright depth 510 mm	For upright depth 610 mm
	900	0126142	0126152
	1,000	0126182	0126192
	1,300	0126262	0126272

Right-angle construction not possible. Electro-polished, stainless steel wired shelf, made of 41 × 8 × 3 mm longitudinal angle sections. Crosswise Ø 4.0 mm wires welded in between with spacing of 25 mm and 39 × 3 mm reinforced bars made from flat bars.

General notes:

- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.

CROSS BRACES

Cross brace

Model		Suitable for	Product code
	Aluminium cross brace	Norm 12, 20	**0203062**
	Stainless steel cross brace	Norm 5, 25	**0103072**
	Stainless steel cross brace	Norm 35	**0126602**
	Stainless steel cross brace for back-to-back assembly	Norm 5, 12, 20, 25	**0103082**

Adjustable to all shelf widths.

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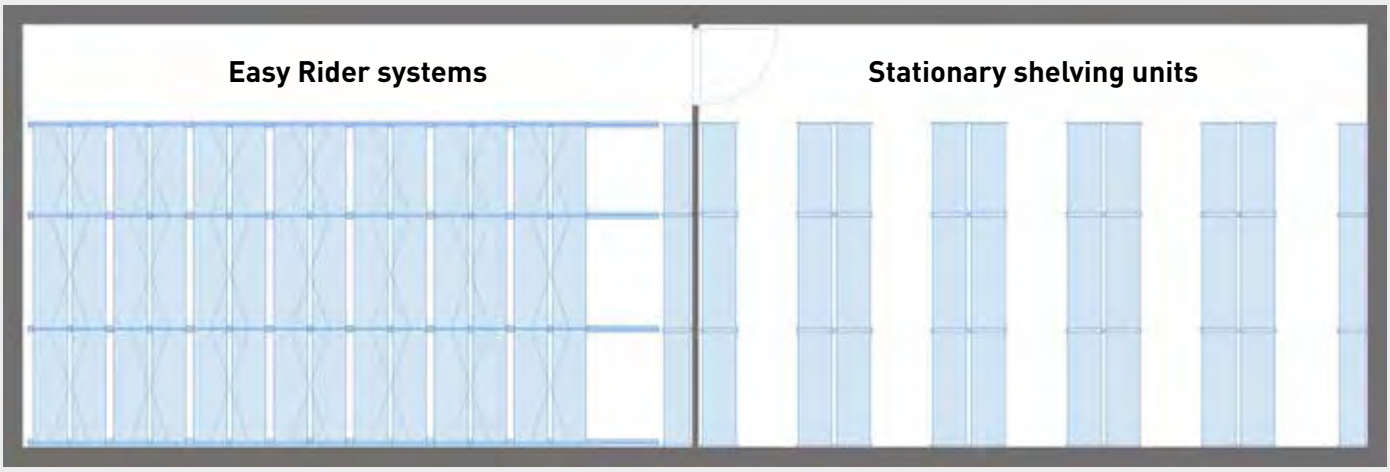
EASY RIDER SYSTEMS

Website
Further product details

Easy Rider systems – an investment that always pays off

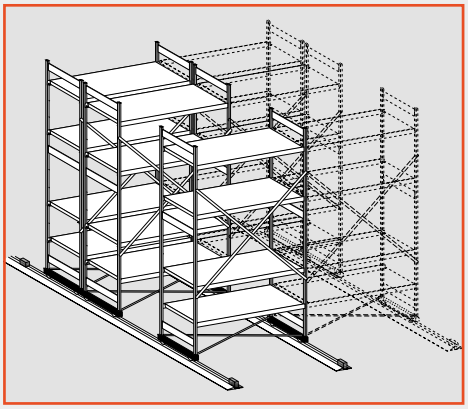
The mobility of the Easy Rider systems gives you the flexibility to create **up to 100% more shelf space** with the same room size! This large space saving **makes an Easy Rider system worthwhile in all cases** – despite the higher initial investment costs.

Cold rooms **in particular are extremely expensive**, so optimum use of space has a real cash value.



You can use the various stationary Norm 5, 25, 12 and 20 shelving elements (uprights and shelves) **to create your own individual Easy Rider system**.

These can then simply be mounted onto Easy Rider floor rails, **which do not need fixing to the floor and require no special tools**, to become mobile. The rails allow the shelves to be moved safely and easily.



An Easy Rider system generally consists of the following minimum components:

1. Uprights and shelves, cross braces (see stationary shelving elements p. 28)
2. 2 Easy Rider floor rails
3. 4 Easy Rider floor rail end stops
4. 2 Easy Rider roller chassis
5. 1 Horizontal cross brace for connecting the Easy Rider roller chassis

The Easy Rider system can be extended up to the following maximum dimensions:

- Three shelving sections side by side
- Max. total width 3,600 mm
- Max. load per running unit 2,000 kg
- Aisle width: min. 750 mm, max. 1,000 mm

Easy Rider floor rail

		Dimensions D × H mm	Product code
	Flat design means they are easy for standard transport trolleys to cross.	160 × 17	**0120810**
		83 × 23	**0120910**

Stainless steel version. Specially profiled Easy Rider floor rail to accommodate the trolleys. Simple use: it can be placed on the ground without a screw connection. Standard designs with widths of 1,000 mm, 1,500 mm and 2,500 mm, which can be extended indefinitely using impact transfer and connection elements. Length is manufactured according to the order.

Easy Rider floor rail end stop

		For Easy Rider floor rail height mm	Product code
		17	**0120922**
		23	**0120917**

Stainless steel/polymer version.

Roller chassis – for Norm 5, 25, 20 and 12 shelving systems

	For upright depth mm	Effective depth mm	Product code
	1 × 600	638	**0120932**
	2 × 400	852	**0120952**
	2 × 500	1,052	**0120962**

Stainless steel version. To accommodate the respective shelves used, each with two ball-bearing-mounted brass rollers (Hupfer special rollers).

Foot brake

		Dimensions W × D × H mm	Product code
		210 × 75 × 53	**0120811**

For assembly on the roller chassis.

Horizontal cross brace for roller chassis

		For shelf width mm	Product code
		600	**0120943**
		700-1,500	**0120942**

Stainless steel version. To connect the roller chassis.

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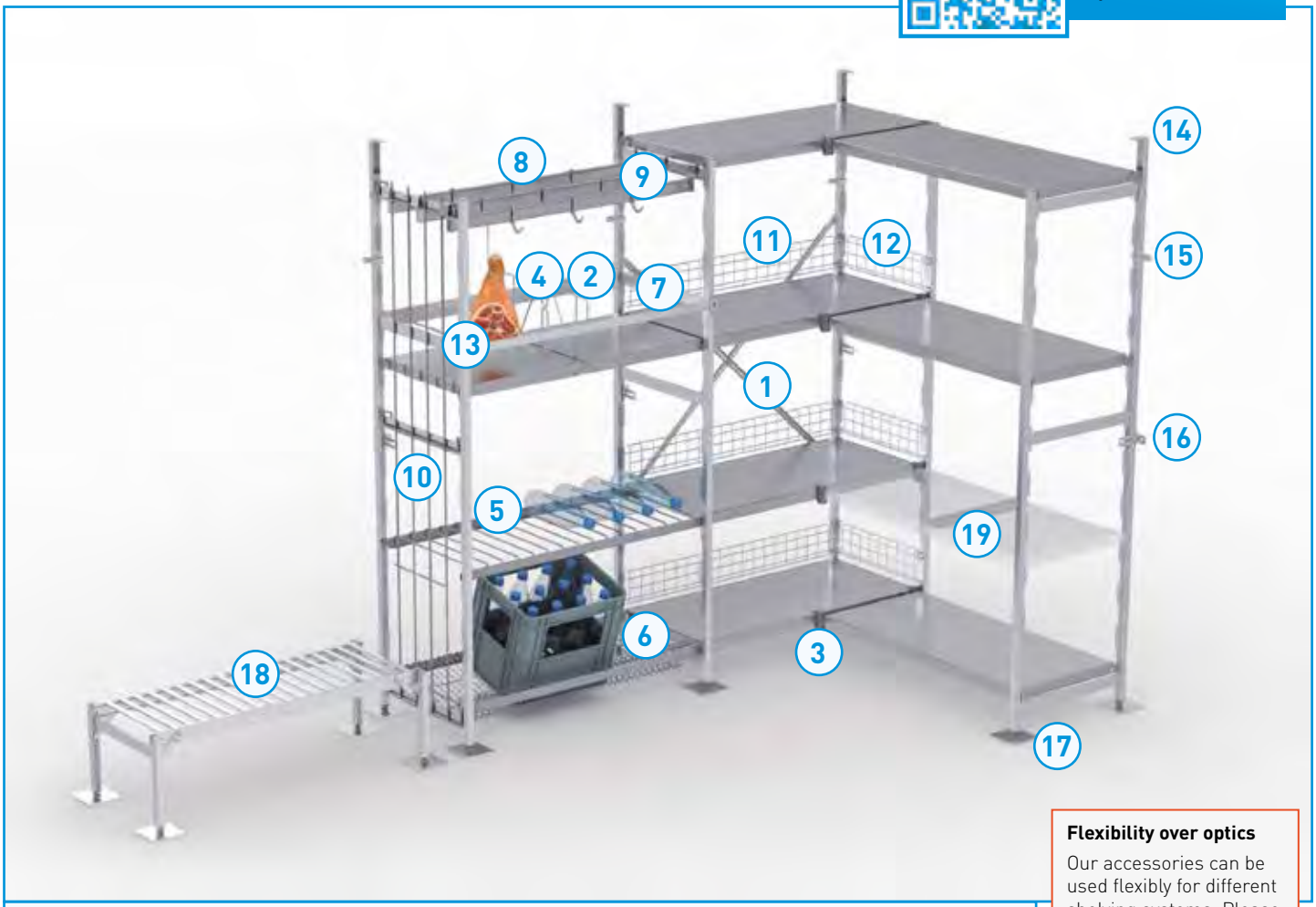
ACCESSORIES

Website
Further product details



Flexibility over optics
Our accessories can be used flexibly for different shelving systems. Please note that the material and colour may not match the shelving system you have chosen.

1 Cross brace, p. 36.
2 Bracing bar, p. 37.
3 Corner hooks, p. 37.
4 Shelf divider, p. 37.
5 Bottle shelf, p. 38.
6 Box storage shelf, p. 38.
7 Hanging rail support for hanging rail, p. 38.
8 Hanging rails, p. 38.
9 Sliding hook for hanging rail, p. 39.
10 Lateral push-through protection, p. 39.
11 Longitudinal push-through protection, p. 39.
12 Push-through protection, p. 39.
13 Shelf railing, shelf railing holder, p. 39, 40.
14 Ceiling and floor fixing attachment, p. 40.
15 Wall mount, p. 40.
16 Wall fixing, p. 40.
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18 Wire floor, p. 41.
19 Reinforced bar, p. 41.

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Cross brace

Model		Suitable for	Product code
	Aluminium cross brace	Norm 12, 20	**0203062**
	Stainless steel cross brace	Norm 5, 25	**0103072**
	Stainless steel cross brace	Norm 35	**0126602**
	Stainless steel cross brace for back-to-back assembly	Norm 5, 12, 20, 25	**0103082**

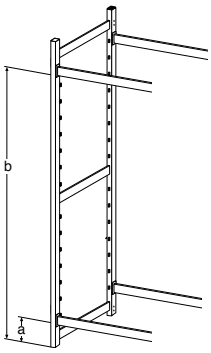
Adjustable to all shelf widths.

For **more information** on the need for and use of a cross brace, see p. 12.

One for all
Our cross brace can be adjusted to all our shelf widths.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Bracing bar – alternative to the cross brace

Model		Suitable for	Width mm	Product code
	Order information: a. Ground clearance for first bracing bar b. Ground clearance for second bracing bar 	Norm 20, 12 Material: Aluminium	600	**0217022**
			700	**0217029**
			800	**0217023**
			900	**0217024**
			1,000	**0217025**
			1,200	**0217026**
			1,300	**0217030**
			1,400	**0217027**
			1,500	**0217028**
		Norm 5, 25 Material: Stainless steel	600	**0117022**
			700	**0117030**
			800	**0117023**
			900	**0117024**
			1,000	**0117025**
			1,200	**0117026**
			1,300	**0117031**
			1,400	**0117027**
			1,500	**0117028**
		Norm 35 Material: Stainless steel	900	**0114074**
			1,000	**0114075**
			1,300	**0114080**

Right-angle extension is not possible with shelves with bracing bar.

Corner hooks

Model	Shelf type	Suitable for	Product code
	For wired shelves	Norm 5	**0103122**
	For polymer louvred and solid shelves	Norm 12	**0603139**
	For Norm 20 solid and louvred shelves, and Norm 5 louvred shelves	Norm 5, 20, 25	**0203126**
	Double corner hook for right-angle attachment of a hanging rail to a louvred or solid shelf	Norm 20	**0211056**

For **further information** on dimensions when using corner hooks, see p. 13.

For right-angle assembly. Right-angle extension is not possible with Norm 35 shelving.

Shelf dividers for solid shelves

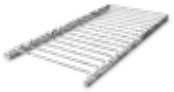
Model	For shelf width mm	For shelf depth mm	Suitable for	Dimensions W × D × H mm	Product code
	600-1,000	600	Norm 5, 20	558 × 100 × 210	**7504220**
	600-1,000	500		458 × 100 × 210	**7504221**
	1,200-1,500	600		558 × 100 × 219	**7506197**
	1,200-1,500	500		458 × 100 × 219	**7506198**
	700-1,300	600	Norm 25*	558 × 100 × 210	**7504220**
	700-1,300	500		458 × 100 × 210	**7504221**

Stainless steel version.

* Not suitable for louvred and wired shelves.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Bottle shelf

Model	Suitable for	Capacity for 0.75 and 1.0 l bottles (approx.)		Dimensions W × D mm	Product code
		Units	Units, stacked on 2 shelves		
	Norm 5, 12, 20, 25	6	11	800 × 500	**0104072**
		8	15	1,000 × 500	**0104082**

Silver-grey polymer-coated stainless steel version. Bay load 100 kg, right-angle extension not possible.

Box storage shelf

Model	Suitable for	Capacity Units	Dimensions W × D mm	Product code
	Norm 5, 12, 20, 25	3 beverage crates	1,000 × 500	**0104052**

Electro-polished, stainless steel version. Bay load 100 kg, right-angle extension not possible.

Wired shelf for GN lid

Model	Suitable for	Capacity Units			Dimensions W × D mm	Product code
		1/1 GN lid	1/2 GN lid	1/3 GN lid		
	Norm 5, 12, 20, 25	23	46	69	1,000 × 600	**0130492**
		28	56	84	1,200 × 600	**0130432**

Electro-polished, stainless steel version.

Hanging rail support – to accommodate a hanging rail

Only at Hupfer

Model		Material	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	Norm 12, 20	Aluminium	**0221862**	**0221872**	**0221892**	**0221902**
	Norm 5	Stainless steel	**0123582**	**0123592**	**0123602**	**0123612**
					For upright depth 510 mm	For upright depth 610 mm
	Norm 35	Stainless steel			**0126502**	**0126512**

For holding the hanging rail, and for lateral securing of storage goods.

Hanging rail

Model	Suitable for	Material	For shelf width mm	Product code
	Norm 5, 12, 20, 35	Aluminium	600	**0203162**
			700	**0203232**
			800	**0203172**
			900	**0203182**
			1,000	**0203192**
			1,200	**0203202**
			1,300	**0203242**
			1,400	**0203212**
			1,500	**0203222**

Universal holder 45 × 10 mm, hooks on between two uprights, for holding hooks.

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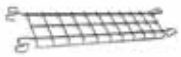
Sliding hook for hanging rail

Model	Suitable for	Product code
	Sliding onto a hanging rail for the storage of hanging food, for example	**0306652**
Aluminium version. Continuous use in cold and deep-freeze rooms possible.		

Push-through protection – for front-side attachment

Model		For upright depth mm	Product code
		400	**0117401**
		500	**0117402**
		600	**0117403**
Electro-polished, stainless steel version.			

Push-through protection – for attachment between two uprights on the side of a shelf

Model	Suitable for	For shelf width mm	Product code
	Norm 5.12, 20, 25	600	**0117411**
		700	**0117418**
		800	**0117412**
		900	**0117413**
		1,000	**0117414**
		1,200	**0117415**
		1,300	**0117419**
		1,400	**0117416**
		1,500	**0117417**
Electro-polished, stainless steel version.			

Push-through protection – for side attachment to the uprights

Model	Suitable for	For uprights H × D mm	Product code
	Norm 5, 25	1,800 × 500	**0130451**
		1,800 × 600	**0130452**
		2,000 × 500	**0130453**
		2,000 × 600	**0130454**
	Norm 12, 20	1,800 × 500	**0204104**
		1,800 × 600	**0204105**
		2,000 × 500	**0204106**
		2,000 × 600	**0204107**
Electro-polished, stainless steel version.			

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Shelf railing – for longitudinal securing of stored goods

Only at Hupfer

Model	Suitable for	For shelf width mm	Product code
	Norm 5, 12, 20, 25	600	**0115242**
		700	**0115241**
		800	**0115243**
		900	**0115244**
		1,000	**0115245**
		1,200	**0115246**
		1,300	**0115249**
		1,400	**0115247**
		1,500	**0115248**

Stainless steel version. Including polymer end caps. Right-angle extension not possible.

Shelf railing holder

Model	Suitable for	Product code
	Norm 5,12, 20, 25	**0115252**

Stainless steel version. For use with shelf railing. Freely height-adjustable. Right-angle extension not possible.

Ceiling and floor fixing attachment for uprights

Only at Hupfer

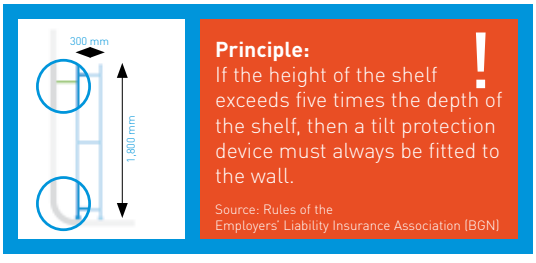
Model	Suitable for	Product code
	Norm 5, 12, 20, 25	**0103152**

Stainless steel version. For additional securing of shelves. Fixing material not included.

Wall mount for uprights

Model	Suitable for	Material	Dimensions W × D × H mm	Product code
	Norm 12, 20	Stainless steel	77 × 40 × 18	**0116036**
	Norm 5	Stainless steel	77 × 36 × 18	**0116032**
	Norm 35	Stainless steel	82 × 41 × 18	**0116033**
	All Norms	Attachment screw DIN 571 A2 Ø 5 × 40 mm		**0116037**
		Attachment screw DIN 571 Ø A2 5 × 50 mm		**0116038**

Stainless steel version. Attachment screws not included in wall mount.



All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Wall fixing for uprights

Model	Suitable for		Dimensions W × D × H mm	Product code
	Norm 5, 12, 20, 25		85 × 68 × 58	**0116031**
	All Norms	Attachment screw DIN 571 A2 Ø 5 × 40 mm		**0116037**
		Attachment screw DIN 571 Ø A2 5 × 50 mm		**0116038**

Stainless steel version. For uprights used against walls with coving. Attachment screws not included in wall fixing.

Weight distribution plate

Model	Suitable for	Dimensions W × D × H mm	Product code
	All Norms	115 × 115 × 6	**0203142**

Aluminium version.

Wire floor

Only at Hupfer

Model	Material	Bay load with equal load distribution kg	Dimensions W × D × H mm	Product code
	Aluminium	200	1,000 × 505 × 305	**0203422**
		200	1,000 × 605 × 305	**0203442**
		160	1,200 × 505 × 305	**0203412**
		160	1,200 × 605 × 305	**0203432**
	Stainless steel	200	1,000 × 550 × 300	**0114452**
		200	1,200 × 550 × 300	**0114492**

For self-assembly.

Reinforced bar for shelves

Model	Suitable for	For upright depth mm	Product code
	Norm 5, 20, 25 Solid shelves	300	**0102099**
		400	**0102100**
		500	**0102101**
		600	**0102102**

Stainless steel version. Offers increased surface stability of the shelves. Not possible with Norm 20 for shelf widths of 1,400 mm and 1,500 mm.

Lockable secured shelving

Model	Suitable for	Dimensions W × D × H mm	Product code
	Norm 5, 12, 20, 25 For shelves: 1,000 × 500 mm only	1,009 × 538 × 1,802	**0219000**

Aluminium version. Including 1,800 × 500 mm (H × D) uprights. For any Norm 5, 12, 20 or 25 1,000 × 500 mm (W × D) shelves only. Closed top. Perforated back and side panels for optimum air circulation. Hinged doors with Plexiglas filling and magnetic closure as well as eyelets for a padlock. Height-adjustable screw feet.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Storage on wheels
A fully-fledged mobile shelving unit. Delivery – storage – kitchen: non-stop – no rearranging or repacking of stored goods.

A cleaning dream:
Thorough cleaning is quite simple, even in the very back corners. Simply move the mobile shelves – it couldn't be easier.

SELF-ASSEMBLY TRANSPORT SHELVING UNIT – STAINLESS STEEL

Compactly packed
This self-assembly transport shelving unit is securely delivered in compact packaging to save space.

Transport shelving unit – self-assembly – height 900 mm

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z 10-5/900	1,000 × 500	150	200	1,075 × 575 × 900	**0121390**
	RTW/Z 10-6/900	1,000 × 600			1,075 × 675 × 900	**0121391**
	RTW/Z 12-5/900	1,200 × 600			1,275 × 575 × 900	**0121392**
	RTW/Z 12-6/900	1,200 × 600			1,275 × 675 × 900	**0121393**
	RTW/Z 13-5/900	1,300 × 500			1,375 × 575 × 900	**0121414**
	RTW/Z 13-6/900	1,300 × 600			1,375 × 675 × 900	**0121415**
	RTW/Z 14-5/900	1,400 × 500			1,475 × 575 × 900	**0121394**
	RTW/Z 14-6/900	1,400 × 600			1,475 × 675 × 900	**0121395**

Stainless steel version. Without shelves. For shelves, see page 29. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.

Transport shelving unit – self-assembly – height 1,200 mm

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z 10-5/1200	1,000 × 500	150	200	1,075 × 575 × 1,200	**0121403**
	RTW/Z 10-6/1200	1,000 × 600			1,075 × 675 × 1,200	**0121404**
	RTW/Z 12-5/1200	1,200 × 500			1,275 × 575 × 1,200	**0121405**
	RTW/Z 12-6/1200	1,200 × 600			1,275 × 675 × 1,200	**0121406**
	RTW/Z 13-5/1200	1,300 × 500			1,375 × 575 × 1,200	**0121416**
	RTW/Z 13-6/1200	1,300 × 600			1,375 × 675 × 1,200	**0121417**
	RTW/Z 14-5/1200	1,400 × 500			1,475 × 575 × 1,200	**0121409**
	RTW/Z 14-6/1200	1,400 × 600			1,475 × 675 × 1,200	**0121410**

Stainless steel version. Without shelves. For shelves, see page 29. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.

Transport shelving unit – self-assembly – height 1,652 mm

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z 10-5/1652	1,000 × 500	150	200	1,075 × 575 × 1,652	**0123092**
	RTW/Z 10-6/1652	1,000 × 600			1,075 × 675 × 1,652	**0123093**
	RTW/Z 12-5/1652	1,200 × 500			1,275 × 575 × 1,652	**0123094**
	RTW/Z 12-6/1652	1,200 × 600			1,275 × 675 × 1,652	**0123095**
	RTW/Z 13-5/1652	1,300 × 500			1,375 × 575 × 1,652	**0121418**
	RTW/Z 13-6/1652	1,300 × 600			1,375 × 675 × 1,652	**0121419**
	RTW/Z 14-5/1652	1,400 × 500			1,475 × 575 × 1,652	**0123096**
	RTW/Z 14-6/1652	1,400 × 600			1,475 × 675 × 1,652	**0123097**

Stainless steel version. Without shelves. For shelves, see page 29. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

FULLY WELDED TRANSPORT SHELVING UNIT – STAINLESS STEEL

Fully welded and heavy duty transport shelving unit versions.

Load carriers

Extreme stability for loads up to 400 kg. For anyone carrying heavy loads.

The all-rounder

Goods delivery, storage, kitchen, cleaning: the all-rounder helps you in all areas.

Body tension

Fully welded bracing bars further increase stability in the housing.

All-round protection

Tough thanks to solid impact protection on all sides.

Robust wheels

The wheels are fixed to bolt-on panels to give the chassis extra stability.

Transport shelving unit – fully welded – heavy-duty design

Heavy duty

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/S 10-5/1800	1,000 × 500	190	400	1,065 × 563 × 1,800	**0109642**
	RTW/S 10-6/1800	1,000 × 600			1,065 × 663 × 1,800	**0109702**
	RTW/S 12-5/1800	1,200 × 500			1,265 × 563 × 1,800	**0109672**
	RTW/S 12-6/1800	1,200 × 600			1,265 × 663 × 1,800	**0109732**

Stainless steel version. Without shelves. For shelves, see page 29. Welded design. 4 swivel castors, 2 of which have total brakes, Ø 160 mm in corrosion-resistant housings.

Transport shelving unit for system components – fully welded

Model	Model code	Floor space mm	Number of shelves Units	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/ST 12-5/1800	1,150 × 500	4	400	200	1,275 × 625 × 1,800	**0121625**

Stainless steel version. Incl. 4 fully welded wired shelves 1,200 × 500 mm. For approx. 60-80 system upper and lower parts. 4 swivel castors, 2 of which have total brakes, Ø 125 mm, with pin fastening.

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SHELVES FOR TRANSPORT SHELVING UNITS

Solid shelf for RTW/Z and RTW/S

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	**0102672**	**0102682**
	1,200	**0102742**	**0102752**
	1,300	**0102772**	**0102872**
	1,400	**0102812**	**0102822**

Stainless steel version. Only 1,000 mm and 1,200 mm shelves possible in RTW/S.

Louvred shelf for RTW/Z and RTW/S

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	**0101777**	**0101787**
	1,200	**0101847**	**0101857**
	1,300	**0101937**	**0101947**
	1,400	**0101917**	**0101927**

Stainless steel version. Only 1,000 mm and 1,200 mm shelves possible for RTW/S.

Wired shelf for RTW/Z and RTW/S

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	**0101772**	**0101782**
	1,200	**0101842**	**0101852**
	1,300	**0101932**	**0101942**
	1,400	**0101912**	**0101922**

Electro-polished, stainless steel version. Only 1,000 mm and 1,200 mm shelves possible for RTW/S.

Wired shelf for Gastronorm lid for RTW/Z and RTW/S

Model	Width mm	Capacity			For upright depth 600 mm
		1/1 GN lid	1/2 GN lid	1/3 GN lid	
	1,000	23	46	69	**0130492**
	1,200	28	56	84	**0130432**

Electro-polished, stainless steel version.

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MOBILE SHELVING UNIT – ALUMINIUM

Cleaning made easy – thanks to the wheels, you can simply push the mobile shelving unit to the side. Transport shelving units are preferable for long distances.

Mobile shelving unit, for self-assembly

Model	Model code	Matching shelves W × D mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RG-VRZ 10/5/1643	1,000 × 500	200	1,035 × 539 × 1,643	**0223015**
	RG-VRZ 10/6/1643	1,000 × 600	200	1,035 × 639 × 1,643	**0223017**
	RG-VRZ 12/5/1643	1,200 × 500	200	1,235 × 539 × 1,643	**0223016**
	RG-VRZ 12/6/1643	1,200 × 600	200	1,235 × 639 × 1,643	**0223018**
	RG-VRZ 13/5/1643	1,300 × 500	200	1,335 × 539 × 1,643	**0223061**
	RG-VRZ 13/6/1643	1,300 × 600	200	1,335 × 639 × 1,643	**0223062**
	RG-VRZ 15/5/1643	1,500 × 500	200	1,535 × 539 × 1,643	**0223027**
	RG-VRZ 15/6/1643	1,500 × 600	200	1,535 × 639 × 1,643	**0223026**

Aluminium version. Collapsible. Can be moved for cleaning purposes. Without shelves. For shelves, see page 29.
4 polymer swivel castors Ø 125 mm, 2 of which have total brakes, in corrosion-resistant housings.

Solid aluminium shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	**0202672**	**0202682**
	1,200	**0202742**	**0202752**
	1,300	**0202802**	**0202832**
	1,500	**0202882**	**0202892**

Aluminium version.

Aluminium louvred shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	**0201772**	**0201782**
	1,200	**0201842**	**0201852**
	1,300	**0201902**	**0201932**
	1,500	**0201982**	**0201992**

Aluminium version.

Solid polymer shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	**0602679**	**0602689**
	1,200	**0602749**	**0602759**
	1,300	**0602369**	**0602379**
	1,500	**0602889**	**0602899**

Version with polystyrene segments. Easy cleaning, suitable for washing device.

Louvred polymer shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	**0601779**	**0601789**
	1,200	**0601849**	**0601859**
	1,300	**0601369**	**0601379**
	1,500	**0601989**	**0601999**

Version with polystyrene segments. Easy cleaning, suitable for washing device.

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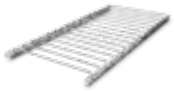
Bottle shelf – for self-assembly mobile shelving unit

Model	Width mm	Capacity for 0.75 and 1.0 l bottles (approx.)		For upright depth mm	Product code
		One shelf Unit	Two shelves, stacked Unit		
	1,000	8	15	500	**0105082**
Silver-grey polymer-coated stainless steel version. Right-angle extension not possible. 100 kg bay load with equal load distribution.					

Box storage shelf – for self-assembly mobile shelving unit

Model	Width mm	Capacity Units	For upright depth mm	Product code
	1,000	3 beverage crates	500	**0104052**
Electro-polished, stainless steel version.				

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

WALL SHELVING

Website

Further product details

The perfect add-on – wall shelves are ideal for using every nook for storage.

Choose between direct **wall mounting or** wall shelves with **adjustable rail,**which allows you to adjust the height of the shelves without the need for tools.

Bay load

Depth mm	Bay load with equal load distribution in kg/ per running metre
300	45
400	60

Adjustable rail for wall mounting – to hold brackets

Model	Shelf capacity	Length mm	Dimensions W × D × H mm	Product code
	2	740	60 × 25 × 740	**0163432**
	3	1,200	60 × 25 × 1,200	**0163433**

Stainless steel version, without fixing material. 3 bores. Pitch 75 mm.

Bracket for adjustable rail – to hold Norm 5/20 shelves

Model		For shelf depth mm	Product code
		300	**0163461**
		400	**0163462**

Stainless steel version. Suitable Norm 5, 20 shelves from p. 29.

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Bracket for adjustable rail – to hold storage shelves

Model		For shelf depth mm	Product code
	up to length 1,400 mm = 2 brackets from length 1,500 mm = 3 brackets	300	**0163434**
		400	**0163435**

Stainless steel version.

Bracket for direct wall mounting – to hold storage shelves

Model		Shelf depth mm	Product code
		300	**0163436**
		400	**0163437**

Stainless steel version. Fixing material not included.

Storage shelf – for placement on brackets

Model	Width mm	Für Tiefe 300 mm	Für Tiefe 400 mm
Further widths on request.	600	**0163422**	**0163427**
	800	**0163423**	**0163428**
	1,000	**0163424**	**0163429**
	1,200	**0163425**	**0163430**
	1,400	**0163426**	**0163431**

Stainless steel version. Rear side with 40 mm high upstand.

Bracket for adjustable rail – to hold pipe shelves

Model	Suitable for	Shelf depth mm	Direction	Product code
	4 pipe shelves	300	Left	**0163463**
		300	Middle	**0163464**
		300	Right	**0163465**
	5 pipe shelves	400	Left	**0163466**
		400	Middle	**0163467**
		400	Right	**0163468**

Stainless steel version.

Pipe shelf – for placement on brackets

Model	Width mm	For depth 300 mm	For depth 400 mm
	All widths	**on request**	**on request**

Stainless steel version.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

2 – TRANSPORT TROLLEYS

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General purpose trolleys

Our all-rounder – in all standard sizes.

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Clearing trolleys

Quickly to hand for rapid clearing.

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Service trolley

Our solution for morning and evening catering.

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Spice and ladle trolleys

Special solutions for special requirements.

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Cutlery transport solutions

Our all-rounder: one solution – various uses.

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Plate transport trolleys

Transport plates with ease.

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Gastronorm trolley

Incredible amount of storage space in a small area.

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Aluminium TAWALU tray clearing trolley

Our light and attractive clearing trolley.

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Stainless steel TAWEDEL tray clearing trolley

Our stainless steel clearing trolley – robust and elegant.

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Container transport solutions

Transport containers with ease.

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Platform trolley

Universal transport solution – even when things get heavy.

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Further transport solutions

Discover our transport trolleys.

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Wheel variants

Many wheel options – for every application.

GENERAL PURPOSE TROLLEYS

Website

Further product details

Features of our general purpose trolleys

High stability

Continuous welded seams stabilise the housing of the general purpose trolleys.

Hygienic

Easy to clean thanks to the smooth and cavity-free raised edges.

Quiet

Soundproof shelves are included as standard; air-identic wheels are also available as an option.

All-round protection

disk bumpers serve as collision protection.

EDELSTAHL® Rost frei

High material quality

We only use high-quality stainless steel.

Easy to manoeuvre

Thanks to push bars integrated into both sides of the tubular frame.

Individual planning

Our products can be individually adapted to your needs.
Just get in touch.

General purpose trolleys

Our classic – for all your needs.

Heavy duty

Heavy-duty general purpose trolley

For maximum stability.

Ergonomics

Ergonomic general purpose trolley

Stay healthy at work.

Heavy duty

Ergonomics

Heavy-duty ergonomic general purpose trolley

Our all-in-one solution.

NEW

Solid Black general purpose trolley

First-class design: the eye-catcher.

Enclosed general purpose trolley

Perfectly suited to guest areas.

GENERAL PURPOSE TROLLEYS

- Stable: Continuous welded seams.
- Hygienic: Smooth and cavity-free raised edges.
- Quiet: Sound-insulated shelves.
- Easy handling: Push bars integrated into the tubular frame.

SW general purpose trolley – standard design

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SW 6×4/2	600 × 400	800	538	80	695 × 495 × 900	**0124002**
	SW 8×5/2	800 × 500	850	591	80	895 × 595 × 950	**0111932**
	SW 10×6/2	1,000 × 600	850	591	80	1,095 × 695 × 950	**0112052**
	SW 6×4/3	600 × 400	800	252	120	695 × 495 × 900	**0124012**
	SW 8×5/3	800 × 500	850	278	120	895 × 595 × 950	**0111962**
	SW 10×6/3	1,000 × 600	850	278	120	1,095 × 695 × 950	**0112082**
	SW 8×5/4	800 × 500	1,168	278	150	895 × 595 × 1,265	**0111992**
	SW 10×6/4	1,000 × 600	1,168	278	150	1,095 × 695 × 1,265	**0112112**
	SW 8×5/5	800 × 500	1,480	278	150	895 × 595 × 1,575	**011.2022**
	SW 10×6/5	1,000 × 600	1,480	278	150	1,095 × 695 × 1,575	**0112142**

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

HEAVY-DUTY GENERAL PURPOSE TROLLEY

- Maximum stability: Closed, all-round tubular frame.
- Additional reinforcement crossbars.
- Particularly stable castor attachment thanks to multiple mounting plate fixings.

SSW general purpose trolley – heavy-duty design

Heavy duty

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SSW 8×5/2	800 × 500	920	591	120	895 × 595 × 1,015	**0112172**
	SSW 10×6/2	1,000 × 600	920	591	120	1,095 × 695 × 1,015	**0112292**
	SSW 8×5/3	800 × 500	920	278	180	895 × 595 × 1,015	**0112202**
	SSW 10×6/3	1,000 × 600	920	278	180	1,095 × 695 × 1,015	**0112322**
	SSW 8×5/4	800 × 500	1,232	278	200	895 × 595 × 1,325	**0112232**
	SSW 10×6/4	1,000 × 600	1,232	278	200	1,095 × 695 × 1,335	**011.2352**
	SSW 8×5/5	800 × 500	1,545	278	200	895 × 595 × 1,640	**0112262**
	SSW 10×6/5	1,000 × 600	1,545	278	200	1,095 × 695 × 1,640	**0112382**

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ERGONOMIC GENERAL PURPOSE TROLLEY

- Easy handling: raised push handle enables ergonomic horizontal and vertical access.
- Increased stability: upper shelf with reinforced bar, consisting of two fully welded longitudinal struts and one diagonal strut.

SW general purpose trolley – ERGO

Ergonomics

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SW 8×5/2 ERGO	800 × 500	850	591	120	1,035 × 595 × 1,270	**0133703**
	SW 10×6/2 ERGO	1,000 × 600	850	591	100	1,235 × 695 × 1,270	**0133723**
	SW 8×5/3 ERGO	800 × 500	850	278	140	1,035 × 595 × 1,270	**0133713**
	SW 10×6/3 ERGO	1,000 × 600	850	278	140	1,235 × 695 × 1,270	**0133733**

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

HEAVY-DUTY ERGONOMIC GENERAL PURPOSE TROLLEY

- Easier to move: large cord corner guides.
- Ergonomic: horizontal and vertical access.
- Directionally stable manoeuvring: additional central fixed castor.
- High stability: all-round tubular frame, bolt-on panels with reinforcement crossbars and all shelves with reinforced bars and extremely robust wheels.

SSW heavy-duty general purpose trolley – ERGO

Heavy duty Ergonomics

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SSW 8×5/2 ERGO	800 × 500	920	510	120	895 × 595 × 1,250	**0112222**
	SSW 10×6/2 ERGO	1,000 × 600	920	510	120	1,095 × 695 × 1,240	**0129730**
	SSW 8×5/3 ERGO	800 × 500	920	237	180	895 × 595 × 1,250	**0112252**
	SSW 10×6/3 ERGO	1,000 × 600	920	237	180	1,095 × 695 × 1,240	**0129731**

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 200 mm, in corrosion-resistant housings, 2 of which with total brakes and 1 with central fixed castor. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

SOLID BLACK GENERAL PURPOSE TROLLEY

NEW

Special coating

Insensitive, dirt-repellent coating based on vegetable raw materials.

First-class design

The transport trolley impresses with its refined, deep black look.

Higher load capacity

Special welding ensures extra-high load capacity.

Extra solid

Disk bumpers protect the general purpose trolley and your premises from damage.

Extra quiet

Air-identic wheels enable optimal front-of-house use.

Solid Black general purpose trolley

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SW 8×5/3 Black	800 × 500	850	278	150	900 × 600 × 946	**0112595**

Stainless steel, matt black coated. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, air-identic, 2 of which have total brakes.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ENCLOSED GENERAL PURPOSE TROLLEY

Behind closed doors

Perfect for use in guest areas thanks to panels on all sides.

Magnetic closure

Doors remain securely closed even during transport.

Extra quiet

Thanks to air-identic and puncture-proof wheels.

Enclosed general purpose trolley GSW

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	GSW 8×5/2	800 × 500	855	591	80	900 × 600 × 950	**0111934**
	GSW 10×6/2	1,000 × 600	855	591	80	1,100 × 700 × 950	**0112054**
	GSW 8×5/3	800 × 500	855	278	120	900 × 600 × 950	**0111964**
	GSW 10×6/3	1,000 × 600	855	278	120	1,100 × 700 × 950	**0112084**

Stainless steel version. General purpose trolley with stainless steel panels on three sides, two hinged doors including grip holes and magnetic closure. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors with air-identic and puncture-proof running surface for minimum noise when in motion, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ACCESSORIES: GENERAL PURPOSE TROLLEY

Reinforced bar

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VUZ SW 6×4	SW model 6×4	575 × 397 × 29	**0114584**
	VUZ SW 8×5	SW model 8×5	775 × 497 × 29	**0114582**
	VUZ SW 10×6	SW model 10×6	975 × 597 × 29	**0114583**

Stainless steel version. Fully welded. Extra load: 20 kg.

Three-sided gallery rail

	Model	Dimensions W × D × H mm	Product code
	GA/3-s Ø8/599/330/50 for SW 6×4	599 × 330 × 50	**0114506**
	GA/3-s Ø8/799/430/50 for SW and SSW 8×5	799 × 430 × 50	**0114502**
	GA/3-s Ø8/999/530/50 for SW and SSW 10×6	999 × 530 × 50	**0114503**

Stainless steel version. Gallery height 50 mm.

Four-sided gallery rail

	Model	Dimensions W × D × H mm	Product code
	GA/4-s Ø8/599/399/50 for SW 6×4	599 × 399 × 50	**0114507**
	GA/4-s Ø8/799/499/50 for SW and SSW 8×5	799 × 499 × 50	**0114504**
	GA/4-s Ø8/999/599/50 for SW and SSW 10×6	999 × 599 × 50	**0114505**

Stainless steel version. Gallery height 50 mm.

Hook-on container

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH GN 420/200/250 SW for general purpose trolley	420 × 200 × 250	**0116192**

Stainless steel version. With clamp.

Hook-on container GN 1/3-150

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH GN 1/3-150 SW for general purpose trolley	325 × 176 × 203	**0116202**

Stainless steel version. With clamp.

Waste/laundry collector

	Model	For general purpose trolley	Dimensions W × D × H mm	Product code
	MHR 120 350/283/736	SW 8 × 5 and 10 × 6	350 × 283 × 736	**0114802**

Stainless steel version. To hold 120 l waste bags.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

CLEARING TROLLEYS

Website
Further product details

- Safe: high side panels protect glasses and crockery from falling out.
- Stable: Continuous welded seams.
- Hygienic: Smooth and cavity-free raised edges.
- Quiet: Sound-insulated shelves.
- Easy to manoeuvre: Push bars integrated into the tubular frame.

Clearing trolleys

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	ARW 10×6/2	1,000 × 600	850	591	80	1,095 × 695 × 1,031	**0127762**
	ARW 10×6/3	1,000 × 600	850	278	120	1,095 × 695 × 1,028	**0127772**

Stainless steel version with welded, deep-drawn shelves with circumferential lip and 3-sided stainless steel apron, 100 mm high. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Clearing trolley – 2 shelves – high apron

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	ARW 10×6/2 HS	1,000 × 600	700	372	120	1,095 × 695 × 1,012	**0139292**

Stainless steel version with 2 welded, deep-drawn shelves with circumferential lip and 3-sided stainless steel apron, 210 mm high. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Clearing trolley AMM – 3 shelves

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	AMM 1205/695/1080 with pull-out shelf 200 mm	1,122 × 620	710	Top to middle shelf: 157 Middle to bottom shelf: 280	155	1,202 × 695 × 1,080	**0163056**

Stainless steel version with 3 shelves, 1 of which is removable (well for glasses, for example). 4 swivel castors, Ø 125 mm, 2 of which have total brakes.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

CLEARING TROLLEY

Safe

High side panels protect glasses and crockery from falling out.

Increased stability

Shelves with reinforced bars.

Optional hinged shelf

Provides additional storage space.

Functional

Pull-out drawer for crockery baskets with transport securing device.

Whether short or tall

At 710 mm, the low height of the top shelf is particularly child-friendly.

ACCESSORIES: CLEARING TROLLEY

Hinged shelf for clearing trolley AMM – front-side

		Dimensions W × D × H mm	Product code
		625 × 320 × 40	**0163255**

Stainless steel version.

Hook-on container GN 1/3-150

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH GN 1/3-150 AMM for clearing trolley	325 × 195 × 212	**0163195**

Stainless steel version. With clamp.

Hook-on container

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH 420/200/250 AMM for clearing trolley	420 × 200 × 250	**0163275**

Stainless steel version. With clamp.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Our all-rounder:

Offers a compact all-purpose solution, especially for breakfast and dinner service, allowing for 500 × 500 mm crockery baskets, EN trays, GN containers and much more.

Extra quiet

Air-identic and puncture-proof wheels enable quiet use and make it easier to use on uneven surfaces.

Optional: Frame top for service trolley, for tea packets or polymer containers for sugar, sweetener, milk, etc., for example.

Optional: Clamp for tray transport cart – allows both trolleys to be pulled efficiently by one person.

Service trolley

	Model	Insertion dimensions mm	Height of top shelf mm	Maximum load kg	Dimensions W × D × H mm	Product code
1 compartment	**SVW 1**	530 × 325, 530 × 370	990	100	488 × 655 × 1,111	**0163509**
2 compartments	**SVW 2**	530 × 500, 500 × 500	990	150	862 × 655 × 1,111	**0163492**
3 compartments	**SVW 3**	530 × 500, 530 × 370	990	200	1,265 × 655 × 1,111	**0163438**

Stainless steel version. 4 swivel castors with roller bearings, air-identic and puncture-proof, with pin fastening, Ø 125 mm, galvanised steel housing.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Frame top for service trolley

	Suitable for	Dimensions W × D × H mm	Product code
	SVW 2, SVW 3	478 × 117 × 620	**0163441**

2 holding rails for polymer containers and tea display.

Tow hook for service trolleys

	Model	Suitable for	Dimensions W × D × H mm	Product code
	ANH-BÜG 617/180/67	Tray transport carts	617 × 180 × 67	**0163442**

Stainless steel version. For attaching service trolleys to tray transport carts.

Hook-on container

	Model	Colour	Dimensions W × D × H mm	Product code
	AB 250/200/375	Grey	250 × 200 × 375	**0163477**

Polypropylene version with swing lid, stable and hygienic.

Website

Further product details

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

SPICE AND LADLE TROLLEYS

Website
Further product details

- Easy handling: low empty weight and push bars integrated into the tubular frame.
- Easy to clean: chamfered and inwardly folded raised edges.
- Low noise: sound-absorbing lined shelves.
- Flexible: attach kitchen utensils anywhere.
- All-round protection: disk bumpers serve as collision protection.

Spice and ladle trolleys

	Model	Shelf dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	GLW 8×5	800 × 500	120	895 × 595 × 949	**0114412**

Stainless steel version. Shelves have openings for inserting 13 stirring implements (Ø 40 mm) and compartments for max. 10 spice jars (3 litres), 9 seasoning bottles and max. 2 buckets (10 litres). 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Spice jar with lid

	Model	Capacity in litres	Dimensions W × D × H mm	Product code
	3-litre spice jar with lid	3	140 × 175 × 215	**0114532**

Polymer version, white, with lid.

Bucket with lid and handle

	Model	Capacity in litres	Dimensions W × D × H mm	Product code
	10-litre bucket with lid and handle	10	296 × 198 × 271	**0114622**

Polymer version, white.

Ladle trolleys

	Model	Shelf dimensions mm	Perforated plate dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	LW 8×5	800 × 500	800 × 200	120	895 × 595 × 949	**0115102**

Stainless steel version. With 12 openings in each of the shelves that are fully welded in the upper part for insertion of stirring implements (Ø 40 mm), 2 fully welded bars for hanging ladles, meat forks, etc. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Simple exchange
Bring full trolleys to the kitchen, take reloaded trolleys back with you – thanks to the mobile design.

Cutlery and tray trolleys

	Model	GN container capacity (included)	Tray capacity (approx.)	Shelf clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BTW 4GN/ 50TA H:900	4 × 1/4-150	50 GN or EN	632 × 380	120	752 × 500 × 900	**0163336**
	BTW 4GN/ 100TA H:1,300	4 × 1/4-150	100 GN or EN	632 × 380	120	752 × 499 × 1,292	**0118622**
	BTW 5GN/100TA H:1,300	5 × 1/4-150	100 GN 1/1 + 5 GN 1/4-150	794 × 380	120	914 × 499 × 1,290	**0163446**
	BTW 8GN/200TA H:1,300	8 × 1/4-150	200 GN or EN	670 × 593	200	790 × 713 × 1,292	**0118632**

Stainless steel version. GN container with movable sneeze guard for 100 pieces of cutlery per container. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Cutlery and tray trolley – incl. polymer top frame

	Model	GN container capacity (included)	Tray capacity (approx.)	Shelf clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BTW 4KGN/100TA H:1,300	4 × 1/4-150	100 GN or EN	605 × 355	120	700 × 475 × 1,300	**0116352**

Stainless steel version. Polymer top frame for cutlery. GN container with movable sneeze guard for 100 pieces of cutlery per container. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Tray dispenser with cutlery holder – open

	Model	GN container capacity (included)	Tray column	Tray capacity (approx.)	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA-E BA-4GN	4 × 1/4-150	1	100 GN or EN	120	795 × 713 × 1,289	**0118902**

Stainless steel version. Open stainless steel guide basket with tension springs adjustable to serving height. GN container with movable sneeze guard for 100 pieces of cutlery per container. 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Table top cutlery container

	Model	GN container capacity (included)	Dimensions W × D × H mm	Product code
	BA/4xGN	4 × 1/4-150	682 × 360 × 369	**0118642**
	BA/8xGN	8 × 1/4-150	682 × 580 × 533	**0118862**

Stainless steel version. Removable GN container with movable sneeze guard for 100 pieces of cutlery per container.

Cutlery soak sink – heated

	Model	Power kW	Electrical connection	Thermostat setting °C	Protec-tion class	Maximum load kg	Dimensions W × D × H mm	Product code
	BTH 60-60	2.0	AC 220-230 V N PE 50/60 Hz	Variable control from 20-70	IPX 4	120	805 × 765 × 730	**0161750**

Stainless steel version. Heated design to pre-soak pieces of cutlery, preferably for inserting under tabletops and conveyor systems, in combination with magnetic cutlery take-off solution. Heating: tubular heating element. Deep-drawn well 600 × 600 × 300 mm with 1" ball valve. Trivet 500 × 500 × 20 mm protects insert basket from direct contact with pan base. 4 swivel castors, Ø 125 mm, 2 of which have total brakes.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Holder for napkin dispenser

	Model	Suitable for	Product code
	Holder 430/145/155	BTW/4xGN	**0118932**
	Holder 643/145/155	BTW/8xGN	**0118942**
	Holder 444/145/155	OTA	**0118952**

Stainless steel version. For side attachment.

Gastro standard container for cutlery – with sneeze guard

	Model		Dimensions W × D × H mm	Product code
	BGN 1/4-150 HS		160 × 265 × 164	**0116382**

Stainless steel version. 1/4-150 GN container with movable sneeze guard for 100 pieces of cutlery per container.

Napkin dispenser

		Dimensions W × D × H mm	Product code
		105 × 311 × 132	**0116690**

Aluminium/polymer version. Fixing material not included. For approx. 275 25 × 30 mm napkins. Suitable for use on many of the Hupfer cutlery and tray trolleys as well as a stackable dispenser on a counter, when used in combination with an appropriate holder.

Napkin dispenser – Incounter/add-on unit

		Dimensions W × D × H mm	Product code
		120 × 300 × 148	**8600010**

Stainless steel version. To hold approx. 200 napkins with max. size 120 × 95 mm. Suitable for models BTW/4 × GN, BTW/8 × GN or OTA-E/BA-4 × GN when used in combination with holder for napkin dispenser.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

PLATE TRANSPORT TROLLEYS

Space saving

Space saver
The guiding principle here is a lot of dishes in a small space. Everything stays in place thanks to the additional wire basket dividers.

Perfectly matched
The low versions are perfectly matched to standard table heights and can be stowed under the table in no time at all.

Website
Further product details

Plate transport trolley – low version – can be loaded from one side only

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crockery capacity.	Dimensions W × D × H mm	Product code
	TETW/n 1/26	875 × 255	248	135 Ø 260 mm	995 × 485 × 770	**0163479**
	TETW/n 1-6/26	875 × 518	248	270 Ø 260 mm	995 × 721 × 770	**0163483**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Plate transport trolley – high version – can be loaded from one side only

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crockery capacity.	Dimensions W × D × H mm	Product code
	TETW/h 1/26	875 × 255	433	135 Ø 260 mm	995 × 485 × 955	**0163480**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Plate transport trolley – low version – can be loaded from two sides

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crockery capacity.	Dimensions W × D × H mm	Product code
	TETW/n 2/26	875 × 255	248	270 Ø 260 mm	995 × 795 × 770	**0163481**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Plate transport trolley – high version – can be loaded from two sides

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crockery capacity.	Dimensions W × D × H mm	Product code
	TETW/h 2/26	875 × 255	433	270 Ø 260 mm	995 × 795 × 955	**0163482**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

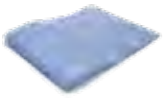
ACCESSORIES: PLATE TRANSPORT TROLLEYS

Cutlery holder for plate transport trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	BEA TETW 935/310/303	All models	935 × 310 × 303	**0163847**

Stainless steel version. Holder for four cutlery containers GN ¼-150, for placing on a plate transport trolley.

Thermoprotective cover for plate transport trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	**SH 940/455/585**	Plate transport trolleys 0163480, 0163479	940 × 455 × 585	**0191246081**
	SH 940/735/585	Plate transport trolleys 0163482, 0163481	940 × 735 × 585	**0191223444**

Polyethylene version.

Wire basket divider for plate transport trolley

	Model		Dimensions W × D × H mm	Product code
	Without fall-out protection	For use in plate transport trolleys TETW	26 × 252 × 578	**0163485**
	With fall-out protection	For use in plate transport trolleys TETW	205 × 276 × 578	**0163486**
	With fall-out protection	For use in plate transport trolleys TETW-1/6-26	205 × 539 × 578	**0163484**

Electro-polished, stainless steel version. For side separation of plate stacks.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

GASTRONORM TROLLEY

Insert types for our gastronorm trolleys

U-shaped rail

Our option for extra safety: with integrated tilt protection for GN or EN containers.

Angle rail

Very easy to operate: for quick insertion of GN containers or baking trays with or without side guides.

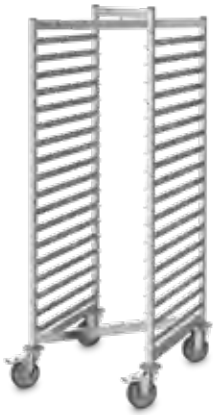
Gastronorm trolley with U-shaped rail

Our option for extra safety: integrated tilt protection thanks to U-shaped rail.

Gastronorm trolley with angle rail

Our all-rounder: extra easy to operate.

Space saving

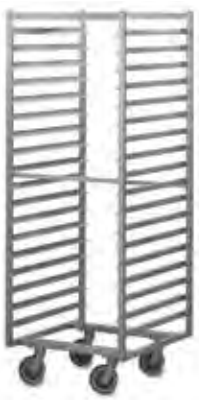


Gastronorm trolleys that can be pushed inside each other

Our space-saving option for small rooms.

Gastronorm trolley with tabletop

Extra practical work surface on top.

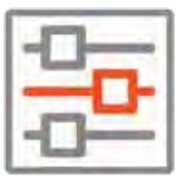


Gastronorm trolley that can be slid into refrigerators/ heated cupboards

Parking perfection thanks to internal wheels.

Gastronorm trolley with panels on all sides

All-round protection with elegant design.



Individual planning

Our products can be individually adapted to your needs.
Just get in touch.

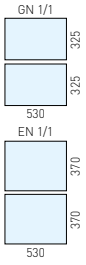
GASTRONORM TROLLEY WITH U-SHAPED RAIL

Gastronorm trolley – U-shaped rails – lengthwise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/18 GN 75-L-U	GN 1/1 and their subdivisions	18	18 × GN 1/1	90	454 × 619 × 1,662	**0112775**
	RWG 2/36 GN 75-L-U	GN 1/1 and their subdivisions	2 × 18	36 × GN 1/1	180	813 × 619 × 1,662	**0112575**

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley – U-shaped rails – crosswise insertion

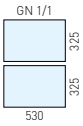
	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/36 GN 75-B-U	GN 1/1 and their subdivisions	18	36 × GN 1/1 18 × GN 2/1	180	659 × 739 × 1,662	**0112535**
	RWG 1/36 EN/GN 75-B-U	 GN/EN 1/1 and their subdivisions	18	36 × GN/EN 1/1	180	829 × 659 × 1,662	**0118275**

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Gastronorm trolley – U-shaped rail – crosswise insertion – self-assembly

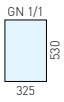
Compactly packed
This self-assembly transport shelving unit is securely delivered in compact packaging to save space.

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/Z 1/36 GN 75-B-U NB	 GN 1/1 and their subdivisions	18	36 × GN 1/1 trays	200	739 × 659 × 1,659	**0164294**

Stainless steel version. For self-assembly. Collapsible. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

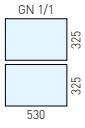
GASTRONORM TROLLEY WITH ANGLE RAIL

Gastronorm trolley – angle rail – lengthwise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/20 GN 75-L-L	 GN 1/1 and their subdivisions	20	20 × GN 1/1 trays	100	454 × 619 × 1,818	**0119002**
	For baking trays **RWG 1/20 600/400 75-L-L**		20	20 baking trays 600 × 400 mm	100	691 × 528 × 1,818	**0119022**

Stainless steel version. Pitch: 75 mm. Angle rails according to DIN EN 18867-2 with push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley – angle rail – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/40 GN 75-B-L	 GN 1/1 and their subdivisions	20	40 × GN 1/1 or 20 × GN 2/1	200	659 × 739 × 1,818	**0119012**

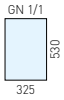
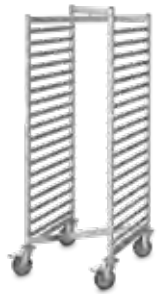
Stainless steel version. Pitch: 75 mm. Angle rails according to DIN EN 18867-2 with push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

GASTRONORM TROLLEYS THAT CAN BE PUSHED INSIDE EACH OTHER

Save space with the Gastronorm trolleys that fit inside one another
The rule of thumb is 5 to 2: five empty gastronorm trolleys take up the same space as 2 full gastronorm trolleys.

Gastronorm trolleys that can be pushed inside each other – U-rails

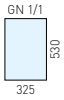
	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/E 1/18 GN 75-L-U	 GN 1/1 and their subdivisions	18	18 × GN 1/1 Lengthwise insertion	90	454 × 619 × 1,686	**0163317**
	**RWG/E 1/36 GN 75-B-U**	GN 1/1 and their subdivisions	18	36 × GN 1/1 or 18 × GN 2/1 Crosswise insertion	180	659 × 739 × 1,686	**0112525**

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

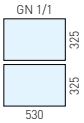
GASTRONORM TROLLEY WITH TABLETOP

Gastronorm trolley with tabletop – U-shaped rails – lengthwise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/AP 1/7 GN 75-L-U	 GN 1/1 and their subdivisions	7	7 × GN 1/1	85	454 × 619 × 856	**0112465**
	RWG/AP 2/14 GN 75-L-U	GN 1/1 and their subdivisions	14	14 × GN 1/1	85	813 × 619 × 856	**0112505**

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley with tabletop – U-shaped rails – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/AP 1/14 GN 75-B-U	 GN 1/1 and their subdivisions	7	14 × GN 1/1 or 7 × GN 2/1	85	659 × 739 × 856	**0112445**

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

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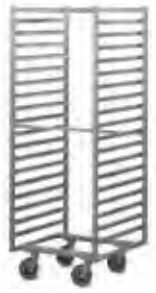
GASTRONORM TROLLEY THAT CAN BE SLID INTO REFRIGERATORS/HEATED CUPBOARDS

Gastronorm trolleys for insertion into refrigerators/heated cupboards – U-shaped rails – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	**RWG/S 1/36 GN 75-B-U**	GN 1/1 and their subdivisions	18	36 × GN 1/1 or 18 × GN 2/1	180	589 × 669 × 1,630	**0112555**

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolleys for insertion into refrigerators/heated cupboards – U-shaped rails – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/VT 1/36 GN 75-B-U	GN 1/1 and their subdivisions	18	36 × GN 1/1 or 18 × GN 2/1	180	659 × 739 × 1,665	**0163351**

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

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ACCESSORIES: GASTRONORM TROLLEY

Transport securing device for Gastronorm trolleys – swivelling for self-assembly

		Product code
	For 18 shelves	**0113272**
	For 20 shelves	**0113132**

Thermoprotective cover for gastronorm trolleys

		Dimensions W × D × H mm	Product code
	SH 425/580/1500 for RWG model 1/18 and 1/20, GN lengthwise insertion	425 × 580 × 1,500	**0123742**
	SH 630/690/1500 for RWG model 1/36 and 1/40, GN crosswise insertion	630 × 690 × 1,500	**0123722**
	SH 610/775/1500 for RWG model 1/36, EN/GN crosswise insertion	610 × 775 × 1,500	**0123732**

Polyethylene version. With vision panel, zip fastener on the front.

Thermoprotective cover for gastronorm trolleys

	Model		Dimensions W × D × H mm	Product code
	SH – Thermo 630/690/1500 PE gr	For RWG model 1/36, GN crosswise insertion	630 × 690 × 1,500	**0162651**

Base plate for gastronorm trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	RWG-ELB 0112535	Model 0112535	671 × 586 × 30	**0164350**
	RWG-ELB 0118275	Model 0118275	758 × 587 × 30	**0164351**

Stainless steel version. For retrofitting a gastronorm trolley for use in a Coolport® induction docking station.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ALUMINIUM TAWALU – TRAY CLEARING TROLLEY

TAWALU – tray clearing trolley for space-saving temporary storage and smooth return transport

The Hupfer TAWALU series tray clearing trolleys are ideal for use wherever there is a need for smooth and efficient crockery return, whether in communal catering, self-service restaurants, cafeterias or similar operations.

TAWALU – closed basic models with perspex door(s)

1 compartment

2 compartments

TAWALU – open basic models

1 compartment

2 compartments

Versions
TAWALU – open/closed

- For insertion and transport of trays holding dirty crockery.
- DIN EN 18867-2 push-through barrier on both sides.
- Sturdy tray racks made of 6 mm solid stainless steel, firmly connected to the tubular frame.
- Special-profile tubular frame with polymer connection elements.
- Effective impact protection due to 4 polymer swivelling disk bumpers.
- 4 swivel castors, 2 of which have total brakes, Ø 125 mm, in various versions. Other wheel variants are available on page 99.
- Hygienic, sturdy anodised aluminium construction.

Closed models

- Hinged doors with flat door handle that does not protrude beyond the impact protection on the trolley.
- Adjustable magnetic closure recessed into the profile frame so as not to get in t he way when loading trays.

Website

Further product details

EQUIPMENT LEVELS

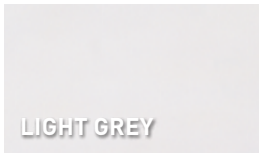
	BASIC	SMART	BLACK	INDIVIDUAL
Sizes	Standard sizes			Standard & individual sizes
Frame	Anodised aluminium	Anodised aluminium	Black anodised aluminium	Anodised aluminium
Basic finishes	✓	—	—	optional
Smart finishes	—	✓	✓	optional
Individual finishes	—	—	—	✓
Wheels (Ø 125 mm)*				
Galvanised steel housing with polymer wheel	✓	—	—	optional
Polymer housing with polymer wheel	—	—	—	optional
Stainless steel housing with polymer wheel	—	—	—	optional
Galvanised steel housing with polymer wheel and air-identic tyres	—	✓	✓	optional
All models available in closed and open versions.				

***Other wheel versions available on request.**

BASIC – SIMPLE BUT EFFECTIVE

- Available in over 200 versions.
- Anodised aluminium frame.
- Rust-resistant wheels with bolt hole attachment, chrome-galvanised housing, polymer wheel and plain bearing.
- Available with Basic white or light grey finish.

BASIC FINISHES



SMART – THE COMPLETE SOLUTION

In addition to the Basic model:

- Range of colours thanks to our new Smart finishes, which not only look good, but also have antibacterial properties.
- Puncture-proof and noise-insulated air-identic wheel for particularly quiet and comfortable transport.

BLACK – DESIGN IN EVERY DETAIL

Same as the SMART design but with black components.

SMART FINISHES

ANTI-BACTERIAL PROPERTIES

U15230 LIGHT VANILLA	U18003 CRYSTAL BLUE	U19006 MINT			**LIGHT** Light and friendly.
U17005 CARMINE RED	U18068 HEAVEN BLUE	U19507 IRIS	U16009 GOLDEN ORANGE	U 15194 ZINC YELLOW	**STRONG** Modern, vibrant and eye-catching.
U11077 CREAM WHITE	U12168 CASHMERE	U12257 GRAPHITE	U12011 VULCANO		**ACHROMATIC** Reserved and serious.
R38000 NW CHESTNUT	R20315 NW ARTISAN OAK	R20128 RU SONOMA LIGHT OAK			**WOOD** Authentic, vibrant and natural.
F79934 CR FERRO BLACK	S60036 SX CLASSIC CONCRETE				**STONE** Discreet and modern.

Finish application

- Open models: Side panels and middle panel.
- Closed models: Rear and side panels, middle panel, trolley top and floor.

INDIVIDUAL – DESIGN YOUR TAWALU

Anything is possible – even special dimensions.
We would love to configure a TAWALU specifically for your requirements.
Just tell us what you want.

RAL

Individual planning

Our products can be individually adapted to your needs.
Simply get in touch with us.

TAWALU push handle

		Product code
		–

Aluminium version. Round tube with polymer end caps, fixed to the tubular frame. Not suitable for TAWALU with two compartments and doors.

Gallery

		Product code
	For TAWALU 1 compartment	–
	For TAWALU 2 compartments	–

Stainless steel version. With stainless steel trolley top for goods to be transported.

Push-through protection, 1 compartment – for open TAWALU models

	Model	Suitable for		Product code
	DS TAWALU 1,435	TAWALU models 1,435 mm high	Per compartment	**0222908**
	DS TAWALU 1,635	TAWALU models 1,635 mm high		**0222909**

Stainless steel version with wire from top to bottom for trolleys without rear panel. For 1 compartment in TAWALU.

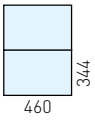
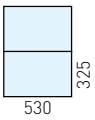
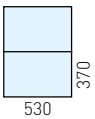
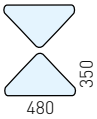
Basket – for open TAWALU models

	Model		Opening roof width mm	Product code
	AKo TAWALU	for TAWALU 2 × GN/EN 1/1 crosswise insertion	540	**0222560**
		for TAWALU 1 × GN 1/1 lengthwise insertion	335	**0222566**
		for TAWALU 1 × EN 1/1 lengthwise insertion	380	**0222567**
		for TAWALU Universal 1/1 crosswise insertion	470	**0222563**
		for TAWALU Universal 1/1 lengthwise insertion	355	**0222565**
		for TAWALU 2 × trapezoid	485	**0222564**

Polymer-coated stainless steel version for tool-free attachment per compartment.

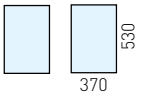
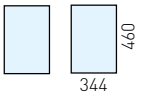
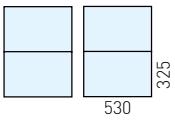
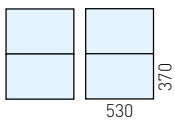
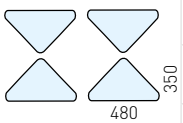
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

TAWALU OPEN – 1 COMPARTMENT

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capacity	min./max. tray width mm	Product code
GN 1/1	TAWALU-1/ 6 GN	460 × 687 × 1,435	646	175	6	295/333	**0222002-N**
	TAWALU-1/7 GN			150	7		**0222003-N**
	TAWALU-1/9 GN			125	9		**0222004-N**
	TAWALU-1/11 GN			100	11		**0222005-N**
	TAWALU-1/15 GN			75	15		**0222006-N**
	TAWALU-1/7 GN	460 × 687 × 1,635	646	175	7	295/333	**0222012-N**
	TAWALU-1/9 GN			150	9		**0222013-N**
	TAWALU-1/10 GN			125	10		**0222014-N**
	TAWALU-1/13 GN			100	13		**0222015-N**
	TAWALU-1/18 GN			75	18		**0222016-N**
EN	TAWALU-1/6 EN	505 × 687 × 1,435	691	175	6	340/378	**0222022-N**
	TAWALU-1/7 EN			150	7		**0222023-N**
	TAWALU-1/9 EN			125	9		**0222024-N**
	TAWALU-1/11 EN			100	11		**0222025-N**
	TAWALU-1/15 EN			75	15		**0222026-N**
	TAWALU-1/7 EN	505 × 687 × 1,635	691	175	7	340/378	**0222032-N**
	TAWALU-1/9 EN			150	9		**0222033-N**
	TAWALU-1/10 EN			125	10		**0222034-N**
	TAWALU-1/13 EN			100	13		**0222035-N**
	TAWALU-1/18 EN			75	18		**0222036-N**
2 × universal 	TAWALU-1/12 UNI	595 × 855 × 1,435	781	175	12	430/468	**0222042-N**
	TAWALU-1/14 UNI			150	14		**0222043-N**
	TAWALU-1/18 UNI			125	18		**0222044-N**
	TAWALU-1/22 UNI			100	22		**0222045-N**
	TAWALU-1/30 UNI			75	30		**0222046-N**
	TAWALU-1/14 UNI	595 × 855 × 1,635	781	175	14	430/468	**0222052-N**
	TAWALU-1/18 UNI			150	18		**0222053-N**
	TAWALU-1/20 UNI			125	20		**0222054-N**
	TAWALU-1/26 UNI			100	26		**0222055-N**
	TAWALU-1/36 UNI			75	36		**0222056-N**
2 × GN 1/1 	TAWALU-1/12 GN	665 × 815 × 1,435	851	175	12	500/538	**0222062-N**
	TAWALU-1/14 GN			150	14		**0222063-N**
	TAWALU-1/18 GN			125	18		**0222064-N**
	TAWALU-1/22 GN			100	22		**0222065-N**
	TAWALU-1/30 GN			75	30		**0222066-N**
	TAWALU-1/14 GN	665 × 815 × 1,635	851	175	14	500/538	**0222072-N**
	TAWALU-1/18 GN			150	18		**0222073-N**
	TAWALU-1/20 GN			125	20		**0222074-N**
	TAWALU-1/26 GN			100	26		**0222075-N**
	TAWALU-1/36 GN			75	36		**0222076-N**
2 × EN 	TAWALU-1/12 EN	665 × 905 × 1,435	851	175	12	500/538	**0222082-N**
	TAWALU-1/14 EN			150	14		**0222083-N**
	TAWALU-1/18 EN			125	18		**0222084-N**
	TAWALU-1/22 EN			100	22		**0222085-N**
	TAWALU-1/30 EN			75	30		**0222086-N**
	TAWALU-1/14 EN	665 × 905 × 1,635	851	175	14	500/538	**0222092-N**
	TAWALU-1/18 EN			150	18		**0222093-N**
	TAWALU-1/20 EN			125	20		**0222094-N**
	TAWALU-1/26 EN			100	26		**0222095-N**
	TAWALU-1/36 EN			75	36		**0222096-N**
2 × trapezoid 	TAWALU-1/12 DT	610 × 855 × 1,435	796	175	12	380/483	**0222102-N**
	TAWALU-1/14 DT			150	14		**0222103-N**
	TAWALU-1/18 DT			125	18		**0222104-N**
	TAWALU-1/22 DT			100	22		**0222105-N**
	TAWALU-1/30 DT			75	30		**0222106-N**
	TAWALU-1/14 DT	610 × 855 × 1,635	796	175	14	380/483	**0222112-N**
	TAWALU-1/18 DT			150	18		**0222113-N**
	TAWALU-1/20 DT			125	20		**0222114-N**
	TAWALU-1/26 DT			100	26		**0222115-N**
	TAWALU-1/36 DT			75	36		**0222116-N**

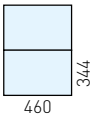
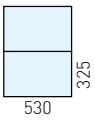
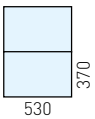
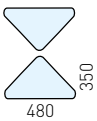
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

TAWALU OPEN – 2 COMPARTMENT

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capacity	min./max. tray width mm	Product code
2 × GN 1/1	TAWALU-2/12 GN	820 × 687 × 1,435	1,006	175	6	295/333	**0222152-N**
	TAWALU-2/14 GN			150	7		**0222153-N**
	TAWALU-2/18 GN			125	9		**0222154-N**
	TAWALU-2/22 GN			100	11		**0222155-N**
	TAWALU-2/30 GN			75	15		**0222156-N**
	TAWALU-2/14 GN	820 × 687 × 1,635	1,006	175	7	295/333	**0222162-N**
	TAWALU-2/18 GN			150	9		**0222163-N**
	TAWALU-2/20 GN			125	10		**0222164-N**
	TAWALU-2/26 GN			100	13		**0222165-N**
	TAWALU-2/36 GN			75	18		**0222166-N**
2 × EN 	TAWALU-2/12 EN	910 × 687 × 1,435	1,096	175	6	340/378	**0222172-N**
	TAWALU-2/14 EN			150	7		**0222173-N**
	TAWALU-2/18 EN			125	9		**0222174-N**
	TAWALU-2/22 EN			100	11		**0222175-N**
	TAWALU-2/30 EN			75	15		**0222176-N**
	TAWALU-2/14 EN	910 × 687 × 1,635	1,096	175	7	340/378	**0222182-N**
	TAWALU-2/18 EN			150	9		**0222183-N**
	TAWALU-2/20 EN			125	10		**0222184-N**
	TAWALU-2/26 EN			100	13		**0222185-N**
	TAWALU-2/36 EN			75	18		**0222186-N**
2 × universal 	TAWALU-2/12 UNI	860 × 615 × 1,435	1,046	175	12	315/353	**0222192-N**
	TAWALU-2/14 UNI			150	14		**0222193-N**
	TAWALU-2/18 UNI			125	18		**0222194-N**
	TAWALU-2/22 UNI			100	22		**0222195-N**
	TAWALU-2/30 UNI			75	30		**0222196-N**
	TAWALU-2/14 UNI	860 × 615 × 1,635	1,046	175	14	315/353	**0222202-N**
	TAWALU-2/18 UNI			150	18		**0222203-N**
	TAWALU-2/20 UNI			125	20		**0222204-N**
	TAWALU-2/26 UNI			100	26		**0222205-N**
	TAWALU-2/36 UNI			75	36		**0222206-N**
4 × GN 1/1 	TAWALU-2/24 GN	1,230 × 815 × 1,435	1,416	175	12	500/538	**0222212-N**
	TAWALU-2/28 GN			150	14		**0222213-N**
	TAWALU-2/36 GN			125	18		**0222214-N**
	TAWALU-2/28 GN	1,230 × 815 × 1,635	1,416	175	14	500/538	**0222222-N**
	TAWALU-2/36 GN			150	18		**0222223-N**
4 × EN 	TAWALU-2/24 EN	1,230 × 905 × 1,435	1,416	175	12	500/538	**0222272-N**
	TAWALU-2/28 EN			150	14		**0222273-N**
	TAWALU-2/36 EN			125	18		**0222274-N**
	TAWALU-2/28 EN	1,230 × 905 × 1,635	1,416	175	14	500/538	**0222282-N**
	TAWALU-2/36 EN			150	18		**0222283-N**
4 × trapezoid 	TAWALU-2/24 DT	1,120 × 855 × 1,435	1,306	175	12	380/483	**0222232-N**
	TAWALU-2/28 DT			150	14		**0222233-N**
	TAWALU-2/36 DT			125	18		**0222234-N**
	TAWALU-2/28 DT	1,120 × 855 × 1,635	1,306	175	14	380/483	**0222242-N**
	TAWALU-2/36 DT			150	18		**0222243-N**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

TAWALU CLOSED WITH PERSPEX DOOR – 1 COMPARTMENT

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capacity	min./max. tray width mm	Product code
GN 1/1	TAWALU-1/ 6 GN	460 × 687 × 1,435	646	175	6	295/333	**0222002-T**
	TAWALU-1/7 GN			150	7		**0222003-T**
	TAWALU-1/9 GN			125	9		**0222004-T**
	TAWALU-1/11 GN			100	11		**0222005-T**
	TAWALU-1/15 GN			75	15		**0222006-T**
	TAWALU-1/7 GN	460 × 687 × 1,635	646	175	7	295/333	**0222012-T**
	TAWALU-1/9 GN			150	9		**0222013-T**
	TAWALU-1/10 GN			125	10		**0222014-T**
	TAWALU-1/13 GN			100	13		**0222015-T**
	TAWALU-1/18 GN			75	18		**0222016-T**
EN	TAWALU-1/6 EN	505 × 687 × 1,435	691	175	6	340/378	**0222022-T**
	TAWALU-1/7 EN			150	7		**0222023-T**
	TAWALU-1/9 EN			125	9		**0222024-T**
	TAWALU-1/11 EN			100	11		**0222025-T**
	TAWALU-1/15 EN			75	15		**0222026-T**
	TAWALU-1/7 EN	505 × 687 × 1,635	691	175	7	340/378	**0222032-T**
	TAWALU-1/9 EN			150	9		**0222033-T**
	TAWALU-1/10 EN			125	10		**0222034-T**
	TAWALU-1/13 EN			100	13		**0222035-T**
	TAWALU-1/18 EN			75	18		**0222036-T**
2 × universal 	TAWALU-1/12 UNI	595 × 855 × 1,435	781	175	12	430/468	**0222042-T**
	TAWALU-1/14 UNI			150	14		**0222043-T**
	TAWALU-1/18 UNI			125	18		**0222044-T**
	TAWALU-1/22 UNI			100	22		**0222045-T**
	TAWALU-1/30 UNI			75	30		**0222046-T**
	TAWALU-1/14 UNI	595 × 855 × 1,635	781	175	14	430/468	**0222052-T**
	TAWALU-1/18 UNI			150	18		**0222053-T**
	TAWALU-1/20 UNI			125	20		**0222054-T**
	TAWALU-1/26 UNI			100	26		**0222055-T**
	TAWALU-1/36 UNI			75	36		**0222056-T**
2 × GN 1/1 	TAWALU-1/12 GN	665 × 815 × 1,435	851	175	12	500/538	**0222062-T**
	TAWALU-1/14 GN			150	14		**0222063-T**
	TAWALU-1/18 GN			125	18		**0222064-T**
	TAWALU-1/22 GN			100	22		**0222065-T**
	TAWALU-1/30 GN			75	30		**0222066-T**
	TAWALU-1/14 GN	665 × 815 × 1,635	851	175	14	500/538	**0222072-T**
	TAWALU-1/18 GN			150	18		**0222073-T**
	TAWALU-1/20 GN			125	20		**0222074-T**
	TAWALU-1/26 GN			100	26		**0222075-T**
	TAWALU-1/36 GN			75	36		**0222076-T**
2 × EN 	TAWALU-1/12 EN	665 × 905 × 1,435	851	175	12	500/538	**0222082-T**
	TAWALU-1/14 EN			150	14		**0222083-T**
	TAWALU-1/18 EN			125	18		**0222084-T**
	TAWALU-1/22 EN			100	22		**0222085-T**
	TAWALU-1/30 EN			75	30		**0222086-T**
	TAWALU-1/14 EN	665 × 905 × 1,635	851	175	14	500/538	**0222092-T**
	TAWALU-1/18 EN			150	18		**0222093-T**
	TAWALU-1/20 EN			125	20		**0222094-T**
	TAWALU-1/26 EN			100	26		**0222095-T**
	TAWALU-1/36 EN			75	36		**0222096-T**
2 × trapezoid 	TAWALU-1/12 DT	610 × 855 × 1,435	796	175	12	380/483	**0222102-T**
	TAWALU-1/14 DT			150	14		**0222103-T**
	TAWALU-1/18 DT			125	18		**0222104-T**
	TAWALU-1/22 DT			100	22		**0222105-T**
	TAWALU-1/30 DT			75	30		**0222106-T**
	TAWALU-1/14 DT	610 × 855 × 1,635	796	175	14	380/483	**0222112-T**
	TAWALU-1/18 DT			150	18		**0222113-T**
	TAWALU-1/20 DT			125	20		**0222114-T**
	TAWALU-1/26 DT			100	26		**0222115-T**
	TAWALU-1/36 DT			75	36		**0222116-T**

The TAWALU-1/xx DT models for trapezoid trays are equipped with a second door instead of the rear panel!

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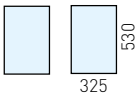
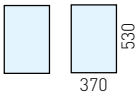
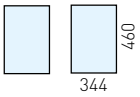
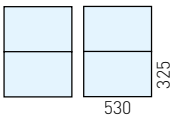
TAWALU CLOSED WITH PERSPEX DOOR – 2 COMPARTMENT

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capacity	min./max. tray width mm	Product code
2 × GN 1/1 	TAWALU-2/12 GN	820 × 687 × 1,435	1,006	175	12	295/333	**0222152-T**
	TAWALU-2/14 GN			150	14		**0222153-T**
	TAWALU-2/18 GN			125	18		**0222154-T**
	TAWALU-2/22 GN			100	22		**0222155-T**
	TAWALU-2/30 GN			75	30		**0222156-T**
	TAWALU-2/14 GN	820 × 687 × 1,635	1,006	175	14	295/333	**0222162-T**
	TAWALU-2/18 GN			150	18		**0222163-T**
	TAWALU-2/20 GN			125	20		**0222164-T**
	TAWALU-2/26 GN			100	26		**0222165-T**
	TAWALU-2/36 GN			75	36		**0222166-T**
2 × EN 	TAWALU-2/12 EN	910 × 687 × 1,435	1,096	175	12	340/378	**0222172-T**
	TAWALU-2/14 EN			150	14		**0222173-T**
	TAWALU-2/18 EN			125	18		**0222174-T**
	TAWALU-2/22 EN			100	22		**0222175-T**
	TAWALU-2/30 EN			75	30		**0222176-T**
	TAWALU-2/14 EN	910 × 687 × 1,635	1,096	175	14	340/378	**0222182-T**
	TAWALU-2/18 EN			150	18		**0222183-T**
	TAWALU-2/20 EN			125	20		**0222184-T**
	TAWALU-2/26 EN			100	26		**0222185-T**
	TAWALU-2/36 EN			75	36		**0222186-T**
2 × universal 	TAWALU-2/12 UNI	860 × 615 × 1,435	1,046	175	12	315/353	**0222192-T**
	TAWALU-2/14 UNI			150	14		**0222193-T**
	TAWALU-2/18 UNI			125	18		**0222194-T**
	TAWALU-2/22 UNI			100	22		**0222195-T**
	TAWALU-2/30 UNI			75	30		**0222196-T**
	TAWALU-2/14 UNI	860 × 615 × 1,635	1,046	175	14	315/353	**0222202-T**
	TAWALU-2/18 UNI			150	18		**0222203-T**
	TAWALU-2/20 UNI			125	20		**0222204-T**
	TAWALU-2/26 UNI			100	26		**0222205-T**
	TAWALU-2/36 UNI			75	36		**0222206-T**
4 × GN 1/1 	TAWALU-2/24 GN	1,230 × 815 × 1,435	1,416	175	24	500/538	**0222212-T**
	TAWALU-2/28 GN			150	28		**0222213-T**
	TAWALU-2/36 GN			125	36		**0222214-T**
	TAWALU-2/28 GN	1,230 × 815 × 1,635	1,416	175	28	500/538	**0222222-T**
	TAWALU-2/36 GN			150	36		**0222223-T**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

TAWEDEL – Stainless steel tray clearing trolley – lengthwise insertion

	Model	Tray size	Effective dimensions mm	Tray capacity	Pitch mm	Dimensions W × D × H mm	Product code
1 compartment	**TAWEDEL 1/10 GN 125-L**	GN	530 × 325	10	125	470 × 636 × 1,547	**0138014**
	TAWEDEL 1/12 GN 100-L	GN	530 × 325	12	100	470 × 636 × 1,547	**0138062**
	TAWEDEL 1/10 EN 125-L	EN	530 × 370	10	125	495 × 636 × 1,547	**0138034**
	TAWEDEL 1/12 EN 100-L	EN	530 × 370	12	100	495 × 636 × 1,547	**0138082**
2 compartments	**TAWEDEL 2/20 GN 125-L**	GN	530 × 325	20	125	845 × 636 × 1,547	**0138164**
	TAWEDEL 2/24 GN 100-L	GN	530 × 325	24	100	845 × 636 × 1,547	**0138165**
	TAWEDEL 2/20 EN 125-L	EN	530 × 370	20	125	895 × 636 × 1,547	**0138184**
	TAWEDEL 2/24 EN 100-L	EN	530 × 370	24	100	900 × 641 × 1,547	**0138272**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

TAWEDEL – Stainless steel tray clearing trolley – crosswise insertion

	Model	Tray size	Effective dimensions mm	Tray capacity	Pitch mm	Dimensions W × D × H mm	Product code
1 compartment	**TAWEDEL 1/20 B-EN 125**	EN	530 × 370	20	125	845 × 675 × 1,547	**0138094**
	TAWEDEL 1/24 EN 100-B	EN	530 × 370	24	100	675 × 845 × 1,547	**0138095**
1 compartment	**TAWEDEL 1/20 DT-125-B**	Trapezoid	480 × 350	20	125	605 × 845 × 1,547	**0138114**
	TAWEDEL 1/24 DT-100-B	Trapezoid	480 × 350	24	100	605 × 845 × 1,547	**0138115**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Website
Further product details

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: uk.hupfer.com/en/

Stainless steel rear panel

	Model	Suitable for	Product code
	RV/TAWEDEL 1-GN-L	TAWEDEL 0138014, 0138062	**0138372**
	RV/TAWEDEL 2-GN-L	TAWEDEL 0138164, 0138165	**0138373**
	RV/TAWEDEL 1-DT-B	TAWEDEL 0138114, 0138115	**0138371**
	RV/TAWEDEL 1-EN-B	TAWEDEL 0138094, 0138095	**0138370**
	RV/TAWEDEL 1-EN-L	TAWEDEL 0138034, 0138082	**0138368**
	RV/TAWEDEL 2-EN-L	TAWEDEL 0138184, 0138272	**0138369**

Stainless steel version. Bolted to the frame.

Hardboard rear panel

	Model	Suitable for	Product code
	RV/TAWEDEL 1-GN-L HDF	TAWEDEL 0138014, 0138062	**0138378**
	RV/TAWEDEL 2-GN-L HDF	TAWEDEL 0138164, 0138165	**0138379**
	RV/TAWEDEL 1-DT-B HDF	TAWEDEL 0138114, 0138115	**0138377**
	RV/TAWEDEL 1-EN-L HDF	TAWEDEL 0138034, 0138082	**0138374**
	RV/TAWEDEL 2-EN-L HDF	TAWEDEL 0138184, 0138272	**0138375**
	RV/TAWEDEL 1-EN-B HDF	TAWEDEL 0138094, 0138095	**0138376**

Melamine-coated hardboard version. Special colours and finishes on request.

Stainless steel side panelling

	Model	Suitable for	Product code
	SV/TAWEDEL	TAWEDEL with lengthwise insertion	**0138701**
	SV/TAWEDEL	TAWEDEL with crosswise insertion	**0138702**

Stainless steel version. Panels on both sides. Bolted to the frame.

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Hardboard side panel

	Model	Suitable for	Product code
	SV/TAWEDEL	For TAWEDEL with lengthwise insertion	**0138714**
	SV/TAWEDEL	For TAWEDEL with crosswise insertion	**0138715**

Melamine-coated hardboard version. Panels on both sides. Special colours and finishes on request.

Push handle

	Model	Suitable for	Product code
	SG/ TAWEDEL L	TAWEDEL with lengthwise insertion	**0138704**
	SG/ TAWEDEL B	TAWEDEL with crosswise insertion	**0138705**

Stainless steel version. Diameter of the bar: 20 mm. Bolted to the tubular frame.

Trolley top

	Model	Suitable for	Product code
	WD/TAWEDEL 1 L-GN	TAWEDEL 0138014, 0138062	**0138710**
	WD/TAWEDEL 2 L-GN	TAWEDEL 0138164, 0138165	**0138711**
	WD/TAWEDEL 1 B-DT	TAWEDEL 0138114, 0138115	**0138709**
	WD/TAWEDEL 1 L-EN	TAWEDEL 0138034, 0138082	**0138706**
	WD/TAWEDEL 2 L-EN	TAWEDEL 0138184, 0138272	**0138707**
	WD/TAWEDEL 1 B-EN	TAWEDEL 0138094, 0138095	**0138708**

Stainless steel version. Continuous gallery, height: 40 mm.

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Basket trolley – for dishwash baskets

	Model	Number of compartments	Insertion dimensions mm	Number of runners	Maximum load kg	Dimensions W × D × H mm	Product code
	KTW 1/10 50-50	1	500 × 500 to 515 × 515	10	120	638 × 630 × 1,752	**0128892**

High stainless steel version, with a usable height of 145 mm (clearance), for empty and loaded crockery baskets in sizes 500 × 500 mm to 515 × 515 mm. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Basket trolley with tabletop and gallery – for dishwash baskets

	Model	Number of compartments	Insertion dimensions mm	Number of runners	Maximum load kg	Dimensions W × D × H mm	Product code
	KTW 1/5 50-50	1	500 × 500 to 515 × 515	5	80	638 × 630 × 1,061	**0128872**
	KTW 2/10 50-50	2	500 × 500 to 515 × 515	2 × 5 = 10	140	1,176 × 630 × 1,062	**0128882**

Low stainless steel version, with a usable height of 145 mm (clearance), for empty and loaded crockery baskets in sizes 500 × 500 mm to 515 × 515 mm. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Drip tray for basket trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	KTW 1/5 50-50	For basket trolleys with baskets 500 × 500 mm	510 × 510 × 20	**0128912**

Stainless steel version.

Website

Further product details

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Basket dolly for crockery baskets – without handle

	Model	Crockery baskets mm	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KR/oGr 50-50	500 × 500 to 520 × 520	525 × 525	80	529 × 529 × 190	**0121593**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Push handle

	Model		Dimensions W × D × H mm	Product code
	Push handle for KR/oGr 50-50		610 × 310 × 885	**0129163**

Stainless steel version.

Basket dolly for crockery baskets

	Model	Crockery baskets mm	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KR 50-50	500 × 500	516 × 518	80	708 × 580 × 1,021	**0119332**
	KR 65-53	650 × 530	658 × 541	80	850 × 606 × 1,021	**0112752**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Platform trolley – particularly stable – due to reinforcement crossbars

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	PW 8×5	800 × 500	120	895 × 595 × 1,012	**0112602**
	PW 10×6	1,000 × 600	120	1,095 × 695 × 1,012	**0112632**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Reinforced bar for platform trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VUZ SW 8×5	PW model 8×5	775 × 497 × 29	**0114582**
	VUZ SW 10×6	PW model 10×6	975 × 597 × 29	**0114583**

Stainless steel version. Fully welded. Extra load: 20 kg.

Platform trolley – particularly compact – due to small external dimensions

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	PW 5.4×5.4	545 × 545	120	708 × 606 × 1,024	**0112662**
	PW 8.2×5.4	820 × 545	120	983 × 605 × 1,020	**0112692**

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

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Heavy-duty transport trolley

Heavy duty

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	TW/s 12 × 6	1,200 × 600	500	1,366 × 660 × 1,054	**0162578**

Stainless steel version. 2 swivel castors with total brakes and 2 fixed castors in corrosion-resistant housings, Ø 160 mm.
Other wheel variants available.

Front panel for heavy-duty platform trolleys

	Suitable for	Dimensions W × D × H mm	Product code
	Heavy-duty platform trolley 0162578	551 × 526 × 21	**0162588**

Stainless steel version. With cut-outs at the side for hooking items on. Plate thickness: 1.0 mm.

Heavy-duty platform trolley with plate

Heavy duty

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	STWP 8.5×5	850 × 500	500	970 × 500 × 944	**0114192**
	STWP 10×7	1,000 × 700	500	1,117 × 700 × 938	**0114212**

Stainless steel version. 2 swivel castors with total brakes and 2 fixed castors in corrosion-resistant housings, Ø 200 mm.
Other wheel variants available.

Website
Further product details

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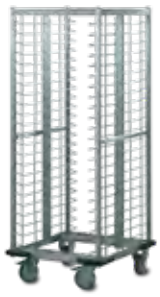
Transport trolley for eutectic plates

	Model	Insertion dimensions mm	Number of runners	Insertion type	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	**KPTW 1/46 GN 60-B**	GN 530 × 325	46	Crosswise	46 × eutectic plates GN 1/1	200	745 × 665 × 1,660	**0139282**
	KPTW 1/23 GN 60-L	GN 530 × 325	23	Lengthwise	23 × eutectic plates GN 1/1	100	460 × 645 × 1,660	**0162973**

Stainless steel version. For storing and transporting eutectic plates GN 1/1. Product code 0129282: 2 fixed castors, 2 swivel castors, Ø 125 mm, 2 of which have total brakes. Product code 0162973: 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Shelf pitch 60 mm.
Other wheel variants are available on page 99.

Transport securing device for transport trolley for eutectic plates

	Model	Suitable for	Dimensions W × D × H mm	Product code
	TS KPTW 1/23+1/46	Models KPTW 1/46 and 1/23	1,345 × 120 × 51	**0163637**

For subsequent self-assembly. Pivoting.

Pre-portioning EN trolley – crosswise insertion – 1 compartment

	Model	Insertion dimensions mm	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	VTW 1/24 EN 115-B-U	EN 530 × 370	12	24 EN trays or 24 EN insert baskets	220	659 × 819 × 1,652	**0113065**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Shelf pitch 115 mm.
Other wheel variants are available on page 99.

Base plate for pre-portioning trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VTW-ELB 0113065	Pre-portioning EN trolley 0113065	557 × 534 × 24	**0164353**

Stainless steel version. For retrofitting a pre-portioning EN trolley for use in a Coolport® induction docking station.

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Kitchen stool

	Model	Shelf dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KH 45 F	450 × 450	120	450 × 450 × 500	**0114932**

Stainless steel version. 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Round mobile container

	Model	Capacity in litres	Number of handles	Chassis	Maximum load kg	Dimensions W × D × H mm	Product code
	BHR 50L	50	2	Fixed	50	Ø 412 × 518 × 557	**0124683**
	BHR 50L SF	50	2	Separate	50	505 × 421 × 501	**0124685**
	BHR 65L SF	65	3	Separate	65	Ø 520 × 500 × 630	**0124689**

Stainless steel version. Round mobile container incl. lid. Product code 0124683 and 0124685: 4 swivel castors, Ø 75 mm, in corrosion-resistant housings, polymer wheel with plain bearing. Product code 0124689: 4 swivel castors, Ø 50 mm, in corrosion-resistant housings, with plain bearing.

Potato and vegetable container

	Model	Capacity	Dimensions W × D × H mm	Product code
	KGWW 90L	Capacity: 90 l 2 × GN 1/1-200, perforated	807 × 610 × 605	**0124262**
	KGWW 160L	Capacity: 160 l 4 × GN 1/1-200, perforated	810 × 615 × 580	**0124272**

Stainless steel version. With lever drain valve 2" sieve.

Trivet for potato and vegetable container

	Model	Suitable for	Dimensions W × D × H mm	Product code
	KGWW-SB	Potato and vegetable container	733 × 543 × 25	**0124263**

Stainless steel version. For filtering dirt as perforated panel insert for potato and vegetable container.

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Self-assembly defrosting trolley – height 1,650 mm

	Model	Thawing pan dimensions W × D × H mm	Pitch mm	Dimensions W × D × H mm	Product code
	RTW/Z 10-6/1650 AUF-TW	1,000 × 546 × 140	150	1,069 × 670 × 1,650	**0121388**

Stainless steel version. Including 4 thawing pans and 1 condensate pan. 4 swivel castors, Ø 125 mm, in stainless steel housings, 2 of which have total brakes.

Hook-on container

	Model	Capacity	Dimensions W × D × H mm	Product code
	AB 50L	50 L	450 × 545	**0124162**
	AB 75L	75 L	520 × 535	**0124172**

Food-grade polymer version, sturdy and hygienic. Including 2 handles.

Hook-on container lid

	Model	Suitable for	Dimensions W × D × H mm	Product code
	AB-DK 50L	Hook-on container 50 l	370 × 20	**0124202**
	AB-DK 75L	Hook-on container 75 l	460 × 20	**0124212**

Food-grade polymer version. The clean and hygienic way to cover hook-on containers.

Hook-on container chassis

	Model	Suitable for	Dimensions W × D × H mm	Product code
	AB-FG 50L	Hook-on container 0124162 (50 l)	554 × 481 × 287	**0124232**
	AB-FG 75L	Hook-on container 0124132 (75 l)	481 × 553 × 281	**0124132**

Stainless steel version. With hygienic polymer sealing caps. Adjustable support and fixing bar. Antistatic castors.

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Waste/laundry collector – 1 compartment – with foot pedal and lid

	Model	Holder frame dimensions in mm	Dimensions W × D × H mm	Product code
	SWAF-1	350 × 250 × 30	350 × 496 × 913	**0163920**

Stainless steel version. With foot pedal, lid and rubber ring. 4 swivel castors, Ø 75 mm, 2 of which have total brakes, in corrosion-protected housings.

Waste/laundry collector – 2 compartment – with foot pedal and lid

	Model	Holder frame dimensions in mm	Dimensions W × D × H mm	Product code
	SWAF-2	350 × 250 × 30	680 × 496 × 913	**0163921**

Stainless steel version. With foot pedal, lid and rubber rings. 4 swivel castors, Ø 75 mm, 2 of which have total brakes, in corrosion-protected housings.

Waste/laundry collector – 3 compartment – with foot pedal and lid

	Model	Holder frame dimensions in mm	Dimensions W × D × H mm	Product code
	SWAF-3	350 × 250 × 30	1,010 × 496 × 913	**0163922**

Stainless steel version. With foot pedal, lid and rubber rings. 4 swivel castors, Ø 75 mm, 2 of which have total brakes, in corrosion-protected housings.

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Castor set – polymer housing with polymer wheel

(Initial ex works delivery of castor set instead of standard castor Ø 125 mm in galvanised steel housing)

Wheel attachment		Housing	Castor bearing	Tyres	Diameter Ø mm	Product code
Pin	1 set = 2 swivel castors with locks and 2 swivel castors	Polymer, polymer wheel	Ball bearing	85 Shore A	125	**0127063**
Plate	1 set = 2 swivel castors with locks and 2 swivel castors	Polymer, polymer wheel	Ball bearing	85 Shore A	125	**0127033**

Suitable for washing devices. With thread guard.

Castor set – stainless steel housing with polymer wheel

(Initial ex works delivery of castor set instead of standard castor Ø 125 mm in galvanised steel housing)

Wheel attachment		Housing	Castor bearing	Tyres	Diameter Ø mm	Product code
Pin	1 set = 2 swivel castors with locks and 2 swivel castors	Stainless steel, polymer wheel	Ball bearing	55 Shore A	125	**0163328**
Plate	1 set = 2 swivel castors with locks and 2 swivel castors	Stainless steel, polymer wheel	Ball bearing	55 Shore A	125	**0163329**

Suitable for washing devices.

Castor set – galvanised steel housing with polymer wheel and air-identic and puncture-proof tyres

(Initial ex works delivery of castor set instead of standard castor Ø 125 mm in galvanised steel housing)

Wheel attachment		Housing	Castor bearing	Tyres	Diameter Ø mm	Product code
Pin	1 set = 2 swivel castors with locks and 2 swivel castors	Galvanised steel, Polymer wheel	Ball bearing	82 Shore A	125	**0127095**
Plate	1 set = 2 swivel castors with locks and 2 swivel castors	Galvanised steel, Polymer wheel	Ball bearing	82 Shore A	125	**0127075**

Air-identic and puncture-proof wheels. Polyurethane, foamed. This wheel type ensures minimum rolling noise and is particularly suitable for uneven travel paths.

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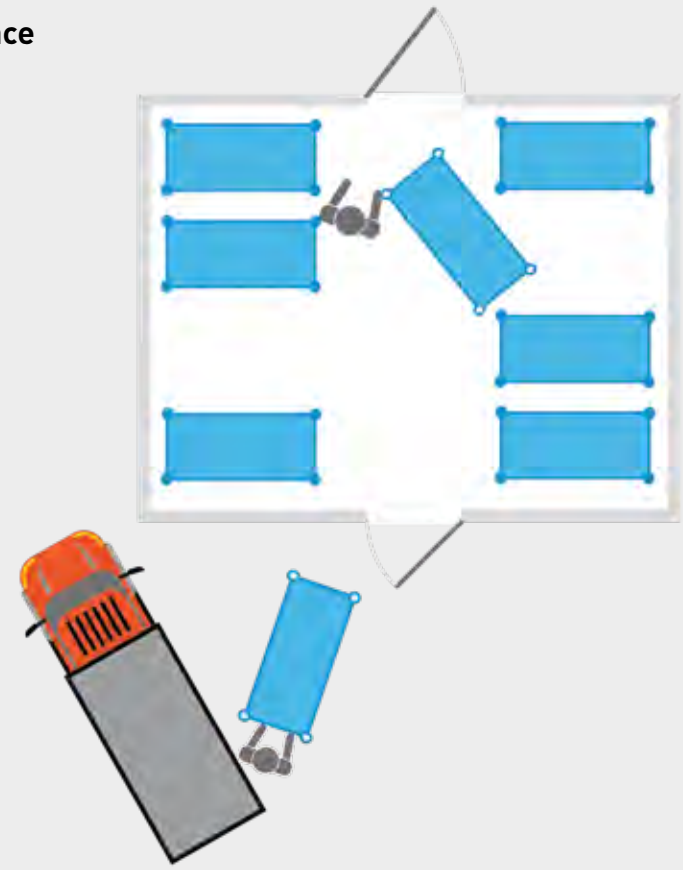
Website

Further product details

The system solution that saves time and space

- Covering the entire logistics chain from delivery to the kitchen.
- Versatile solutions for small and large quantities.
- Extremely stable and easy-to-clean stainless steel construction.
- High capacity with low space requirements.



P. 102

Transport shelving unit for Euro containers

For easy access thanks to sloping shelves.

P. 104

Euro container production trolley

For small quantities: lightweight, compact and always at hand.

P. 105

Euro container picking trolley

For safe transport of large, heavy quantities.

P. 106

Basket dolly for Euro containers

For narrow recesses: our space-saving transport solution.

P. 107

Platform dispenser for Euro containers

Healthy for your back: work ergonomically thanks to a constant working height.

Storage

Kitchen

Production kitchen

Delivery

Transport

Picking

TRANSPORT SHELVING UNIT FOR EURO CONTAINERS

- More flexibility: mobility on robust wheels.
- Smart dimensions: also ideal for storing smaller quantities.
- All-round protection: disk bumpers serve as collision protection.
- Safe storage: with push-through protection and transport securing devices to separate between containers.

At hand
Sloped wired shelves facilitate access to the containers.

Transport shelving unit for Euro containers – without shelves

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z EB 5-6/1850	for 1-5 special wired shelves (max. 5 Euro containers)	80	670 × 570 × 1,851	**0123103**
	RTW/Z EB 10-6/1850	for 1-5 special wired shelves (max. 10 Euro containers)	100	1,070 × 670 × 1,851	**0123104**
	RTW/Z EB 14-6/1850	for 1-5 special wired shelves (max. 15 Euro containers)	200	1,470 × 670 × 1,851	**0123102**

Stainless steel version. Delivered partially assembled. Special wired shelves are available separately. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.

Special wired shelf

	Model	Suitable for	Max. capacity	Dimensions W × D mm	Product code
	A-DR 1xEB 500/600	RTW/Z EB 5-6/1850	Per wired shelf: 1 Euro container 600 × 400 (max. 5 Euro containers)	500 × 570	**0164171**
	A-DR 2xEB 1,000/600	RTW/Z EB 10-6/1850	Per wired shelf: 2 Euro containers 600 × 400 mm	1,000 × 570	**0164172**
	A-DR 3xEB 1,400/600	RTW/Z EB 14-6/1850	Per wired shelf: 3 Euro containers 600 × 400 mm	1,400 × 570	**0164173**

Electro-polished stainless steel version. For inclined attachment in transport shelving units.

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Transport shelving units for Euro containers – with solid shelves

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z EB 13-6/1650	For 12 Euro containers 600 × 400 mm	200	1,370 × 670 × 1,651	**0123099**

Stainless steel version. Delivered partially assembled. With 4 solid shelves. 4 swivel castors, Ø 125 mm, 2 with locks.
Other wheel variants are available on page 99.

Transport shelving unit for Euro containers – with solid shelves – fully welded version

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/S EB 13-6/1650	For 12 Euro containers 600 × 400 mm	200	1,370 × 670 × 1,650	**0123100**

Stainless steel version. Welded design. With 4 solid shelves. 4 swivel castors, Ø 125 mm, 2 with locks.
Other wheel variants are available on page 99.

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EURO CONTAINER PRODUCTION TROLLEY

- Space saver: ideal for tighter kitchens thanks to compact design.
- Quick to hand: with space for up to five Euro containers, ideal for picking smaller quantities.
- More flexibility: mobility on robust wheels.
- All-round protection: disk bumpers serve as collision protection.

Euro container production trolley

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	PW EB 1/5 539/702/1530	for 5 Euro containers 600 × 400 × 300 mm	125	539 × 702 × 1,535	**0163610**

Stainless steel version. With 5 pairs of L-shape profile rails. 4 swivel castors, Ø 125 mm, 2 with locks.
Other wheel variants are available on page 99.

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EURO CONTAINER PICKING TROLLEY

- Robustly built: ideal for transporting large quantities and heavy loads.
- Safe: continuous bars keep the goods securely together.
- All-round protection: thanks to solid, all-round corner bumpers.
- More flexibility: mobility on sturdy wheels.

Euro container picking trolley

	Model	Max. capacity	Base shelf mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/S EB 82-63/1711	for 12 Euro containers 600 × 400 × 300 mm	—	350	969 × 694 × 1,711	**0163872**
	RTW/S EB 82-63/1711 ZB	for 12 Euro containers 600 × 400 × 300 mm	820 × 630	350	969 × 694 × 1,711	**0163798**

Stainless steel version. 2 swivel castors with brakes and 2 fixed castors, 160 mm.

Secured for transport

The containers can be secured for transport by means of two swivelling safety bars on the front.

Ergonomic gadget

All picking trolleys can be upgraded to Movexx's pulling aid T1.000, which has a motor to make pulling or pushing the trolley easy for everyone. **The pulling aid can be purchased directly from Movexx.**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

BASKET DOLLY FOR EURO CONTAINERS

- Practical: ideal for transporting empty or loaded containers.
- Spontaneous: ideal for mobile storage.
- More flexibility: mobility on robust wheels.
- Top handling: also available with push handle.

Basket dolly for Euro containers – without handle

	Model		Maximum load kg	Dimensions W × D × H mm	Product code
	KR/oGr 60-40 EB		80	629 × 429 × 190	**0164174**

Stainless steel version. Without handle. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.

Basket dolly for Euro containers

	Model		Maximum load kg	Dimensions W × D × H mm	Product code
	KR 60-40 EB		80	800 × 476 × 1,021	**0164183**

Stainless steel version. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

PLATFORM DISPENSER FOR EURO CONTAINERS

- All-rounder: transport, store and retrieve.
- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- No tilting thanks to ball-bearing platform guide.

Platform dispenser for Euro containers – open– reinforced design

	Model	Suitable for	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD/0 EB 60-40 FM	1 stack of Euro containers	610 × 410	120	710 × 802 × 899	**0163895**

Reinforced, stainless steel version. 4 swivel castors, Ø 125 mm, 2 with locks.

Platform dispenser for Euro containers – open

	Model	Suitable for	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD/0 EB 2/60-40	2 stack of Euro containers Horizontal arrangement:	820 × 610	240	758 × 1,023 × 982	**0163524**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.

Along for the ride

A transport trolley for moving containers that have already been emptied can be attached to the side attachment bracket.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

4 – STACKING DEVICES

Plate dispenser

For round plates in sizes from Ø 180 mm to Ø 330 mm.

P. 110

Platform dispenser

For round and quadrangular plates of various sizes.

P. 114

Tray dispenser

For a wide range of tray dimensions.

P. 118

Basket dispensers

For large quantities of crockery or pre-portioned food in baskets.

P. 121

Dispenser for Porcelain norm

For PN dishes and matching polymer covers.

P. 126

Dispenser for polymer items

For cloches, insulated items and polymer covers.

P. 128

Thermal versions

Unheated
For dishes, trays and covers at room temperature.

Statically heated
For hot dishes for food serving and distribution.

Fan-assisted heating
Fast heating of dishes for hot distribution.

Fan-assisted/100°C
High heating capacity up to dish temperature of 100°C – for situations where the route to the guest is very long.

Cooling slots
For dishes that have been pre-cooled in the cold store for cold distribution.

Fan-assisted cooling
Active fan-assisted cooling for safely keeping temperature-sensitive food cold.

PLATE DISPENSER

Website

Further product details

NEW

Ergonomic serving height

A constant, ergonomic serving height can be set on the tension springs.

Flexible to fit various plate

Adjusted to plate sizes. Adjust the guide bars to your plates. Now even more flexible.
NEW: Ø 180-330 mm.
OLD: Ø 270-330 mm.

Protects your crockery

No marks on the porcelain thanks to polymer-coated plate guides.

More flexibility

mobility on robust wheels.

All-round protection

Effective impact protection on all sides.

Plate dispenser – unheated

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE 2/19-26	190-260	2	144 crockery items	166 crockery items	140	930 × 459 × 960	**0162805**
	TE 2/18-33	180-330	2	106 crockery items	122 crockery items	140	1,050 × 529 × 960	**0162806**

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Lids not included! Matching lids can be found on page 113. Other wheel variants can be found on page 99.

Plate dispenser – statically heated

70°C	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE/H 19-26	190-260	1	72 crockery items	83 crockery items	70	610 × 459 × 1,072	**0162808**
	TE/H 18-33	180-330	1	53 crockery items	61 crockery items	70	710 × 529 × 1,072	**0162809**
	TE/H 2/19-26	190-260	2	144 crockery items	166 crockery items	140	930 × 459 × 1,072	**0162810**
	TE/H 2/18-33	180-330	2	106 crockery items	122 crockery items	140	1,051 × 529 × 1,072	**0162811**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Crockery temperature	Temperature control	Thermostat setting
TE/H 19-26	Stainless steel tubular heating element	0.9	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C	Variable control	30–115°C
TE/H 18-33	Stainless steel tubular heating element	0.9	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C	Variable control	30–115°C
TE/H 2/19-26	Stainless steel tubular heating element	0.9	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C	Variable control	30–115°C
TE/H 2/18-33	Stainless steel tubular heating element	1.5	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C	Variable control	30–115°C

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: transparent lid(s), single-walled, high. Other lids can be found on page 113.
Other wheel variants can be found on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Plate dispenser – fan-assisted heating

80°C	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE/UH 19-26 VS	190-260	1	72 crockery items	83 crockery items	70	610 × 459 × 1,072	**0162966**
	TE/UH 2/19-26 VS	190-260	2	144 crockery items	166 crockery items	140	930 × 459 × 1,072	**0162967**
	TE/UH 2/18-33 VS	180-330	2	106 crockery items	122 crockery items	140	1,050 × 529 × 1,072	**0163346**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Crockery temperature	Temperature control	Thermostat setting
TE/UH 19-26 VS	Power module	0.9	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 80°C	Variable control	30–115°C
TE/UH 2/19-26 VS	Power module	1.5	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 80°C	Variable control	30–115°C
TE/UH 2/18-33 VS	Power module	1.5	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 80°C	Variable control	30–115°C

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: transparent lid(s), single-walled, high. Other lids can be found on page 113.
Other wheel variants can be found on page 99.

The **plate dispenser heated to 100°C via a fan-assisted heating system** is particularly suitable for hot portioning on the meal make-up conveyor with subsequent hot transport (Cook & Serve)**.** The right basic conditions such as food distribution temperature, heat insulation by means of cloches and insulation of the tray transport cart can ensure that the product's core temperature does not fall below the critical limit of 65°C here.

Plate dispenser – fan-assisted heating/100°C

100°C	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE/UH 2/19-26 VC	190 – 260	2	130 crockery items	138 crockery items	140	961 × 512 × 972	**0161590**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Crockery temperature	Thermostat setting	Temperature control
TE/UH 2/19-26 VC	Power module	2.0	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 100°C	30–130°C	Variable control

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 2 transparent lids, single-walled, flat. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Plate dispenser – cooling slots

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE 2/19-26 K	190 – 260	2	144 crockery items	166 crockery items	140	930 × 459 × 960	**0162807**

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Lids not included! Matching lids can be found on page 113. Other wheel variants can be found on page 99.

ACCESSORIES: PLATE DISPENSER

Accessories	Model	Material	Height mm	Optics	For model	Product code
	Cover, flat	Polymer	100	Semi-transparent	Stacking compartments Ø 19-26 cm	**0162200**
	Lid, high	Polymer	200	Semi-transparent	Stacking compartments Ø 19-26 cm	**0162201**
					Stacking compartments Ø 18-33 cm	**0162202**

Polycarbonate version, robust and shock-resistant. 3-point locking mechanism for release with little effort. Condensation drain for quick drying after cleaning, washing device safe, stackable.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

One for all:
the stack for all dish shapes and sizes.

Platform dispensers
For larger quantities when distributing food.

Exclusively at Hupfer

Platform dispenser with fan-assisted cooling
This special device has fan-assisted cooling for cold portioning in communal catering and food distribution.

With future-proof refrigerant R290.

Universal crockery dispenser
For use in recesses and during food distribution thanks to compact dimensions and attached push handles.

100°C

Flexible crockery sizes
Suitable for different crockery sizes thanks to individually adjustable guide bars.

Website
Further product details

PLATFORM DISPENSER

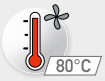
- Work ergonomically at a constant height.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Helpful inspection openings in the base plate.

Platform dispenser – unheated

	Model	Suitable for	Max. number of dish stacks	Max. capacity without lid	Max. capacity with lid	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD 60-60	Round crockery items Ø 140–300 mm or rectangular crockery items with edge length 160–270 mm	16 depending on crockery size	306	372	600 × 600	200	902 × 760 × 900	**0161780**

Stainless steel version. Guide basket: Stainless steel platform. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.
The capacity depends on the stacking height of the crockery and the crockery size. Note: Lid not included in scope of delivery/price.
Other wheel variants are available on page 99.

Platform dispenser – fan-assisted heating

	Model	Suitable for	Max. number of dish stacks	Max. capacity without lid	Max. capacity with lid	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
									
	BD/UH 60-60 4S	Round crockery items Ø 140–300 mm or rectangular crockery items with edge length 160–270 mm	16 depending on crockery size	306	372	600 × 600	200	991 × 760 × 1,084	**0162988**

Heating	Heating	Power kW	Electrical connection	Protection class	Crockery temperature	Temperature control	Thermostat setting
BD/UH 60-60 4S	Power module	2.0	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 80°C	Variable control	30-115°C

Stainless steel version. Guide basket: Stainless steel platform. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.
The capacity depends on the stacking height of the crockery and the crockery size. Included in delivery: 1 transparent polymer lid and 4 stainless steel guide bars. Other wheel variants are available on page 99.

Platform dispenser – with cooling slots

	Model	Suitable for	Max. number of dish stacks	Max. capacity without lid	Max. capacity with lid	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD 60-60 K	Round crockery items Ø 140–300 mm or rectangular crockery items with edge length 160–270 mm	16 depending on crockery size	306	372	600 × 600	200	902 × 760 × 900	**0161790**

Stainless steel version. Guide basket: Stainless steel platform. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.
The capacity depends on the stacking height of the crockery and the crockery size. Note: Lid not included in scope of delivery/price.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

PLATFORM DISPENSER • UNIVERSAL CROCKERY DISPENSER

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Helpful inspection openings in the base plate.

Platform dispenser with fan-assisted cooling

Future-proof refrigerant

5°C	Model	Crockery Ø mm	Max. item capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BDC/UK 54-54	240-260	244	540 × 540	200	1,092 × 761 × 900	**0161460**

Cooling	Cooling	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class	Crockery temperature	Refrigerant
BDC/UK 54-54	Fan-assisted cooling	0.4	0.55	AC 220-230 V N PE 50/60 Hz	IPX 4	min. 5°C	R290, CFC-free

Stainless steel version. Guide basket: Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 1 stainless steel lid, flat, double-walled and insulated, with handle and 4 stainless steel guide bars. Other wheel variants are available on page 99.

Universal crockery dispenser – unheated

	Model	Crockery Ø or edge length in mm	Platform dimensions mm	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	UST 57-28	80-280	570 × 280	510 crockery items	615 crockery items	100	750 × 510 × 900	**0162991**

Stainless steel version. Guide basket: Stainless steel grid, polymer-coated. For round and rectangular items with Ø or edge length 80-280 mm; also suitable for small items. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 2 stainless steel guide bars. Other wheel variants are available on page 99.

Universal crockery dispenser – statically heated

85°C	Model	Crockery Ø or edge length in mm	Platform dimensions mm	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	UST/H 57-28	80-280	570 × 280	510 crockery items	615 crockery items	100	750 × 510 × 1,023	**0162993**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Crockery temperature	Temperature control	Thermostat setting
UST/H 57-28	Stainless steel tubular heating element	1.0	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 85°C	Variable control	30-115°C

Stainless steel version. Guide basket: Stainless steel grid, polymer-coated. For round and rectangular items with Ø or edge length 80-280 mm; also suitable for small items. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 1 transparent polycarbonate lid, 57-28, 2 stainless steel guide bars.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Universal crockery dispenser – fan-assisted heating/100°C

	Model	Crockery Ø or edge length in mm	Platform dimensions mm	Max. capacity without lid	Max. capacity with lid	Maxi-mum load kg	Dimensions W × D × H mm	Product code
	UST/UH 57-28	80-280	570 × 280	510 crockery items	615 crockery items	100	750 × 510 × 1,020	**0162994**

Heating	Heating	Capacity kW	Electrical connection	Crockery temperature	Temperature control	Thermostat setting
UST/UH 57-28	Power module	1.5	AC 220-230 V N PE 50/60 Hz	max. 100°C	Variable control	30-115°C

Stainless steel version. Guide basket: Stainless steel grid, polymer-coated. For round and rectangular items with Ø or edge length 80-280 mm; also suitable for small items. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 1 transparent polycarbonate lid, 2 stainless steel guide bars.
Other wheel variants are available on page 99.

Guide tube

	Suitable for	Dimensions W × D × H mm	Product code
	Stacking equipment BD, BDUH, UST, USTH, USTUH	20 × 825	**0191124358**

Holder for guide bars

	Suitable for	Guide bars	Product code
	UST and UST/H incounter universal dispenser	4 guide bars up to max. Ø 20 mm	**0119462**

For unused stainless steel guide bars – mounted on the front of an incounter universal dispenser. Two-piece holder made of polyethylene, consisting of upper and lower parts.

Platform insert: cup dispenser

	Suitable for	Dimensions W × D × H mm	Product code
	UST 57-28, UST/H 57-28, UST/UH 57-28	550 × 260 × 16	**0162748**

To optimise stacking of coffee and soup cups. Better sturdiness and stability when stacking due to the flat level as well as individual application options for the guide bars thanks to user-friendly hole guides. Easy attachment with the supplied fixing material.

Lid

	Model	Material	Suitable for	For platform dimensions mm	Dimensions W × D × H mm	Product code
	Lid	Stainless steel	Universal crockery dispenser	570 × 280	600 × 310 × 144	**014122202**
	Cover, clear	Polycarbonate	Universal crockery dispenser	570 × 280	603 × 313 × 120	**014122075**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Website
Further product details

Everything at hand: tray dispenser for seamless workflows

NEW

Open tray dispenser

For food distribution and easy to clean.

Closed tray dispenser

For guest areas thanks to the closed construction.

Simplified cleaning

Thanks to the removable platform and the additional inspection openings in the base plate.

Tray dispenser with adjustable platform

For your trays thanks to the adjustable platform. Suitable for lengthwise and widthwise stacking in washing devices.

Tray dispenser for crockery return belts

For stacking trays in combination with an automatic stacking device.

TRAY DISPENSER

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.

Tray dispenser – 1 compartment – open

Now with inter-changeable platform

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA 47-36	1 stack of universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	Approx. 120	490 × 380	120	800 × 515 × 900	**0164626**
	OTA 53-37	1 stack of GN trays 530 × 325 mm or EN trays 530 × 370 mm or universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	Approx. 120	540 × 380	120	800 × 510 × 900	**0164627**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Interchangeable platforms for tray dispenser – 1-compartment – open NEW

	Model	Suitable for	Dimensions W × D × H mm	Product code
	OTA PF 47/36	1 stack of universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	490 × 380	**0164577**
	OTA PF 53/37	1 stack of GN trays 530 × 325 mm or EN trays 530 × 370 mm or universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	540 × 380	**0164578**
	OTA PF 50/50	500 × 500 or 508 × 508 crockery baskets	523 × 523	**0164579**

Stainless steel version. For mounting on tray dispenser – 1-compartment – open.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Tray dispenser – 2 compartment – open

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	TA 2/53-37	2 stacks of EN trays 530 × 370 mm or GN trays 530 × 325 mm	Approx. 240	760 × 539	240	963 × 685 × 909	**0161770**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Tray dispenser with adjustable platform

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA U-BW	Various tray sizes	Approx. 80-120	325-550 × 320-566	120	510 × 822 × 1,025	**0161740**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Tray dispenser – open – with stacking device for Hupfer crockery return belts

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA 53-37 S	Tray widths of 325-380 mm (adjustable)	Approx. 100	540 × 315	120	515 × 803 × 900	**0162777**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Tray dispenser – 1 compartment – closed

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	TA/G 53-37	1 stacks of EN trays 530 × 370 mm or GN trays 530 × 325 mm	Approx. 120	540 × 380	120	513 × 820 × 900	**0161760**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Real space-saving miracle workers: high-quality basket dispensers

Integrated crockery basket
Closed basket dispensers with removable basket as guide basket.

NEW

Open basket dispenser

For stacking tasks at room temperature, e.g. within food preparation areas.

Basket dispenser

For guest areas thanks to the closed construction.

Basket dispenser with fan-assisted cooling

This special device has fan-assisted cooling for cold portioning in communal catering and food distribution.

Exclusively at Hupfer
In addition to stacking equipment for 500 × 500 baskets, 650 × 530 baskets are also available for increased capacity.

Website
Further product details

OPEN AND STANDARD BASKET DISPENSERS

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.

Basket dispenser – open – unheated

Now with inter-changeable platform

	Model	Crockery baskets mm	Maximum basket capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	OKO 50-50	500 × 500 or 508 × 508	6 × 115 mm high or 10 × 75 mm high	120	800 × 565 × 900	**0164628**
	OKO 65-53	650 × 530	6 × 115 mm high or 10 × 75 mm high	170	800 × 715 × 900	**0162781**

Stainless steel version. Guide basket: Stainless steel platform, upfold on all sides. For small and hard-to-stack items in baskets. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Interchangeable platform for basket dispenser – open – unheated

	Model		Dimensions W × D × H mm	Product code
	OTA PF 47/36	1 stack of universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	490 × 380	**0164577**
	OTA PF 53/37	1 stack of GN trays 530 × 325 mm or EN trays 530 × 370 mm or universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	540 × 380	**0164578**
	OTA PF 50/50	500 × 500 or 508 × 508 crockery baskets	523 × 523	**0164579**

Stainless steel version. For mounting on basket dispenser – open – unheated.

Basket dispenser – closed – unheated

	Model	Crockery baskets mm	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KO 50-50	500 × 500 or 508 × 508	Additional 6 × 115 mm or 9 × 75 mm high	500 × 500 × 150	100	712 × 760 × 900	**0161660**
	KO 65-53	650 × 530	Additional 6 × 115 mm or 9 × 75 mm high	650 × 530 × 150	150	851 × 760 × 900	**0161670**

Stainless steel version. For small and hard-to-stack items in baskets. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Guide basket: Stainless steel, polymer-coated; the stacking platform (included in the price) is designed as a basket and can be included in the stacking capacity. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Basket dispenser – fan-assisted heating

80°C	Model	Crockery baskets mm	Number of dish stacks	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KO/UH 50-50	500 × 500 and 508 × 508	depending on crockery size	Additional 6 × 115 mm or 9 × 75 mm high	500 × 500 × 150	150	850 × 761 × 1,078	**0161690**
	KO/UH 65-53	650 × 530	depending on crockery size	Additional 6 × 115 mm or 9 × 75 mm high	650 × 530 × 150	200	992 × 760 × 1,082	**0161700**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Crockery temperature	Temperature control	Thermostat setting
KO/UH 50-50	Power module	2.0	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 80°C	Variable control	30-115°C
KO/UH 65-53	Power module	2.0	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 80°C	Variable control	30-115°C

Stainless steel version. Guide basket: Polymer-coated stainless steel. For crockery for soups and warm side dishes. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The guide basket is designed as a basket and can be included in the stacking capacity. Included in delivery: 1 polymer lid, 1 basket as guide basket.
Other wheel variants are available on page 99.

Basket dispenser – cooling slots

Model	Crockery baskets mm	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
KO 50-50 K	500 × 500 or 508 × 508	Additional 6 × 115 mm or 9 × 75 mm high	500 × 500 × 50	120	761 × 710 × 900	**0161680**

Stainless steel version. For crockery for cold meals. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Guide basket: Stainless steel, polymer-coated; the stacking platform (included in the price) is designed as a basket and can be included in the stacking capacity. Other wheel variants are available on page 99.

ACCESSORIES: BASKET DISPENSERS

Rustproof

Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 650/530/75	25 × 43	5.0	2.5	650 × 530 × 93	**0117002**
	Crockery basket//coated 650/530/115	25 × 43	5.0	2.5	650 × 530 × 133	**0117012**

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 500/500/75	25 × 45	5.0	2.5	500 × 500 × 93	**0116982**
	Crockery basket//coated 500/500/115	25 × 45	5.0	2.5	500 × 500 × 133	**0116992**

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

***incl. Stacking corner**

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Crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 650/530/75	27 × 27	5.0	2.5	650 × 530 × 93	**0113822**
	Crockery basket 650/530/115	27 × 27	5.0	2.5	650 × 530 × 133	**0113832**

Stainless steel, electro-polished, looped version. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

Crockery basket

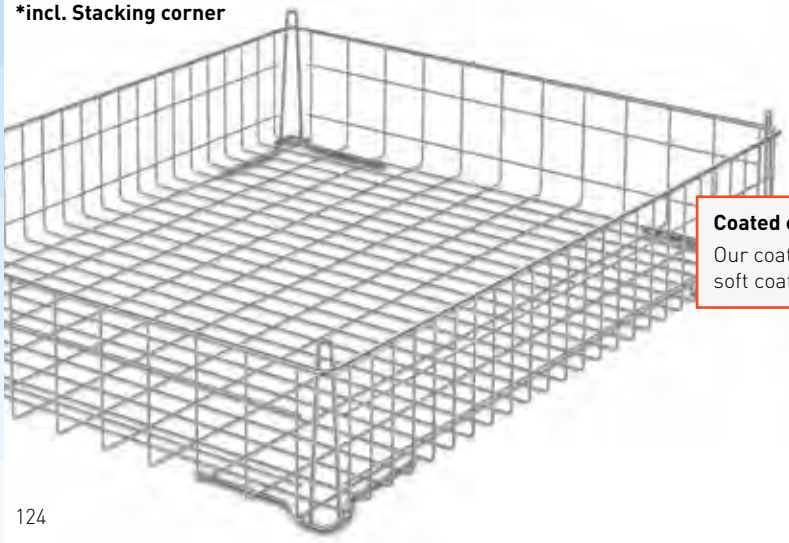
	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 500/500/75	27 × 27	5.0	2.5	500 × 500 × 93	**0113812**
	Crockery basket 500/500/115	27 × 27	5.0	2.5	500 × 500 × 133	**0115332**

Stainless steel, electro-polished, looped version. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

Lid

	Model	Material	Colour	For platform dimensions mm	Dimensions W × D × H mm	Product code
Similar to illustration	**AH PP 555/555/180/4 gr**	Polycarbonate	Transparent	For dispenser with baskets 500 × 500 mm	555 × 555 × 180	**0119672**
Similar to illustration	**AH PP 710/590/180/4 gr**	Polycarbonate	Transparent	For dispenser with baskets 650 × 530 mm	710 × 590 × 180	**014041071**

***incl. Stacking corner**



Coated crockery baskets

Our coated stainless steel baskets with a high-quality, special polyamide soft coating ensure gentle handling and quiet transport of crockery.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

BASKET DISPENSER WITH FAN-ASSISTED COOLING

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- Simply practical: just hang the lid on the hook.
- Cool: double-walled, insulated stainless steel lid with lip seal.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Helpful inspection openings in the base plate.

Platform dispenser with fan-assisted cooling

5°C	Model	Crockery baskets mm	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BDC/UK 50-50	500 × 500 or 508 × 508	Additional 4 × 115 mm or 7 × 75 mm high	500 × 500 × 150	100	1,092 × 761 × 900	**0161450**
	BDC/UK 65-53	650 × 530	Additional 4 × 115 mm or 7 × 75 mm high	650 × 530 × 150	150	1,212 × 761 × 900	**0161451**

Cooling	Cooling	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class	Crockery temperature	Refrigerant
BDC/UK 50-50	Fan-assisted cooling	0.4	0.55	AC 220-230 V N PE 50/60 Hz	IPX 4	>=5°C	R290, CFC-free
BDC/UK 65-53	Fan-assisted cooling	0.4	0.55	AC 220-230 V N PE 50/60 Hz	IPX 4	>=5°C	R290, CFC-free

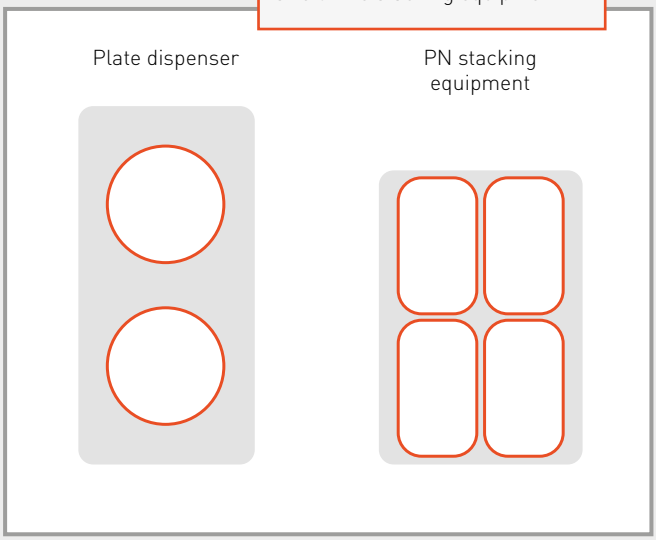
Stainless steel version. Guide basket: Polymer-coated stainless steel. With double-walled and insulated stainless steel lid. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The guide basket is designed as a basket and can be included in the stacking capacity (guide basket included in delivery).
Other wheel variants are available on page 99.

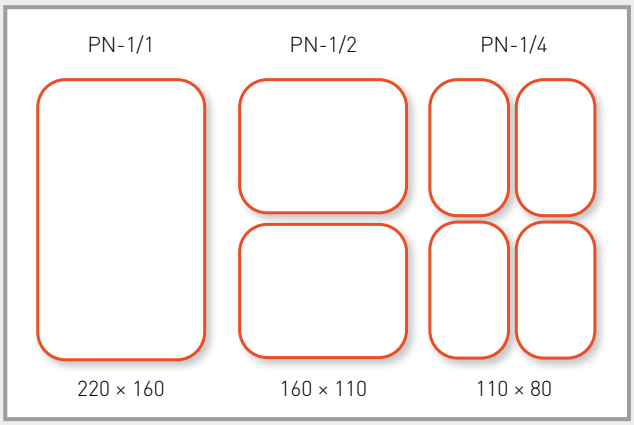
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

When it simply fits

Our stacking equipment for PN crockery will win you over with its enormous capacity. The secret: the stacking equipment is perfectly adapted to rectangular porcelain norm crockery. Optimum use of space in the stacking equipment and on the tray.

Optimum use of space
Due to rectangular porcelain dishes perfectly matched to the size of the stacking equipment.





Combination options
All PN sizes can be flexibly combined with each other.

PORCELAIN NORM STACKING EQUIPMENT

- Work ergonomically at a constant working height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.

Platform dispenser for porcelain norm crockery

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BPN 4-P	Porcelain norm crockery items	9 depending on crockery size	160 containers PN-1/1, 37 mm high or 340 plates PN-1/1, 22 mm high	470 × 340	160	710 × 530 × 900	**0164088**

Stainless steel version. Guide basket: HPL platform. Protective grid: polymer-coated stainless steel wire. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size.
Other wheel variants are available on page 99.

Stacking equipment for PN lids

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BPN 4-D	Porcelain standard polymer lids	9 depending on crockery size	60 cloches 1/2 EN 212 lids 1/1 PN	517 × 373	50	748 × 555 × 923	**0164087-1**

Stainless steel version. Guide basket: Stainless steel platform. Protective grid: polymer-coated stainless steel wire. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size.
Other wheel variants are available on page 99.

Website
Further product details

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Inspection openings in the base plate.

Dispenser for polymer items – unheated

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BDK 57-57	Top and bottom parts of polymer insulation sets	9 depending on crockery size	306	570 × 570	80	761 × 851 × 909	**0161810**
	BDK 85-60	Polymer lids	12 depending on crockery size	406	850 × 600	90	760 × 1,171 × 909	**0161820**

Stainless steel version. Guide basket: Polymer-coated stainless steel basket. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Other wheel variants are available on page 99.

Dispenser for polymer items with cooling slots

Exclusively at Hupfer

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BDK 57-57 K	Top and bottom parts of polymer insulation sets	9 depending on crockery size	306	570 × 570	80	852 × 760 × 900	**0162518**

Stainless steel version. Guide basket: Polymer-coated stainless steel basket. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Website

Further product details

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5 – MOBILE BAIN MARIE

P. 131

Mobile bain marie with tubular heating element

One, two, three or even four GN containers – in line with your requirements.

P. 132

Mobile bain marie with foil heating

Particularly energy-efficient and quick to use.

P. 133

Mobile bain marie with lateral mounted controls

Ideal for use in mobile counters.

P. 134 NEW

Mobile bain maries with Therma Dry heated well

Extra economical thanks to infrared heating.

P. 135 NEW

Mobile bain marie with active cooling

For providing non-pre-portioned cold food, portioning on the conveyor belt or self-service.

P. 136

Food serving trolley for cold food

For everything that needs to stay cold: cold cuts, yoghurt, salads, etc.

P. 137

GN container food serving trolley

The solution for temperature-neutral or cold food in a cool environment.

P. 138

Pre-portioning EN Trolley

Pre-portioned components flexibly at hand.

P. 139

Accessories

First-class accessories for your complete solution.

Website

Further product details

MOBILE BAIN MARIE WITH TUBULAR HEATING ELEMENT

- Hygienic: seamlessly fully welded bain-marie wells.
- Flexible: each bain-marie well can be heated individually to any temperature.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.
- Clear: thanks to embossed display of the maximum water level.

Dry and wet heating*

Mobile bain maries – tubular heating elements – front-side operation

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA EB-1	1	for GN 1/1-200 or smaller	200	55	677 × 604 × 900	**0161470**
	SPA EB-2	2	for GN 1/1-200 or smaller	200	110	677 × 924 × 900	**0164197**
	SPA EB-3	3	for GN 1/1-200 or smaller	200	165	677 × 1,274 × 900	**0164198**
	SPA EB-4	4	for GN 1/1-200 or smaller	200	220	677 × 1,623 × 900	**0164199**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPA EB-1	Stainless steel tubular heating element	0.7	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control	30-95°C
SPA EB-2	Stainless steel tubular heating element	1.4	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPA EB-3	Stainless steel tubular heating element	2.1	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPA EB-4	Stainless steel tubular heating element	2.8	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C

Stainless steel version. Fully welded, deep-drawn, individually heatable Therma Dry heated wells with large, cleaner-friendly radii and embossing for max. water level filling, to hold GN1/1 containers and their subdivisions. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

* Wet heating (recommended): The containers are filled with water up to the fill level mark. The hot steam keeps the food in the suspended GN containers warm for a long time and in an energy-efficient manner.

Dry heating: The serving trolley can be heated without water. The heating element heats the air in the well, reliably keeping your food warm.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

MOBILE BAIN MARIE WITH FOIL HEATING

Exclusively at Hupfer

- Hygienic: seamlessly fully welded bain-marie wells.
- Flexible: each bain-marie well can be heated individually to any temperature.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.
- Clear: thanks to embossed display of the maximum water level.

Benefits of foil heating

Ready for use in a short time: operating temperature can be reached within 30 min.

Energy savings of up to 50%*: the direct contact between the foil heating element and the GN well enables effective, fast heating.

Comfort while working: particularly low waste heat allows for comfortable working temperatures.

*Example of the EB-3 model.

Wet heating*

Mobile bain maries – foil heating – front-side operation

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA EB-2 FH	2	for GN 1/1-200 or smaller	200	110	677 × 924 × 900	**0164205**
	SPA EB-3 FH	3	for GN 1/1-200 or smaller	200	165	677 × 1,274 × 900	**0164207**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPA EB-2 FH	Foil heating element, device not suitable for dry heating	1.4	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPA EB-3 FH	Foil heating element, device not suitable for dry heating	2.1	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Fully welded, deep-drawn, individually heatable Therma Dry heated wells with large, cleaner-friendly radii and embossing for max. water level filling, to hold GN1/1 containers and their subdivisions. **Note:** Transport carts with foil heating are designed exclusively for heating up wells filled with water. Hupfer expressly excludes dry heating of the wells! Other wheel variants are available on page 99.

* Wet heating: The containers are filled with water up to the fill level mark. The hot steam keeps the food in the suspended GN containers warm for a long time and in an energy-efficient manner.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

MOBILE BAIN MARIE WITH LATERAL MOUNTED CONTROLS

- Sophisticated: Ideal for use in mobile counters.
- Hygienic: seamlessly fully welded bain-marie wells.
- Flexible: each bain-marie well can be heated individually to any temperature.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.
- Clear: thanks to embossed display of the maximum water level.

Dry and wet heating*

Mobile bain marie – heated – with lateral mounted controls

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA EB-2 LS	2	for GN 1/1-200 or smaller	200	110	886 × 677 × 900	**0164206**
	SPA EB-3 LS	3	for GN 1/1-200 or smaller	200	165	677 × 1,236 × 900	**0164208**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPA EB-2 LS	Stainless steel tubular heating element	1.4	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPA EB-3 LS	Stainless steel tubular heating element	2.1	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C

Stainless steel version. Fully welded, deep-drawn, individually heatable Therma Dry heated wells with large, cleaner-friendly radii and embossing for max. water level filling, to hold GN1/1 containers and their subdivisions. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

* Wet heating (recommended): The containers are filled with water up to the fill level mark. The hot steam keeps the food in the suspended GN containers warm for a long time and in an energy-efficient manner.

Dry heating: The serving trolley can be heated without water. The heating element heats the air in the well, reliably keeping your food warm.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

MOBILE BAIN MARIES WITH THERMA DRY HEATED

Exclusively at Hupfer

Mobile bain maries – with Therma Dry heated well

NEW

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA TD 3 mTR	3	GN 1/1 GN 1/2	200	190	1,311 × 695 × 1,417	**0164495**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control
SPA TD 3 mTR	Infrared	1.02	AC 220-230 V N PE 50/60 Hz	IPX 5	2 levels per well Preconfigured switching levels; Level 1 for GN container depths >100 mm (e.g. 150 or 200 mm) Level 2 for GN container depths <100 mm (e.g. 65 mm)

Stainless steel version. Seamlessly fully welded, individually heatable bain-marie wells with large, cleaner-friendly radii and removable loading flap, to hold GN1/1 containers and their subdivisions. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.

THE BENEFITS ARE IN THE DETAILS

63% energy saving

Optimum food presentation

- Constant temperature.
- Two-step switch for temperature control.
- No overcooking from reheating.

Infrared

Simply efficient

- No preheating, thanks to infrared heating.
- Low wattage.
- 63% less energy consumption*.

Ideal handling

- Ergonomic loading.
- No steam hazard.
- Easy to clean.

* In comparison to a bain marie with a 700 W heating element.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

MOBILE BAIN MARIE WITH ACTIVE COOLING

- Suitable for future use: we use a confirmed future-proof refrigerant in accordance with the European F-Gas Regulation.
- Optimum settings: minimal ice or frost formation due to optimally adjusted cooling value.
- Hygienic: seamlessly fully welded bain-marie wells.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.

Mobile bain marie – actively cooled NEW

Future-proof refrigerant

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/K 2GN DW	1	510 × 630 for 2 × GN 1/1-200 or smaller	200	200	970 × 695 × 899	**0129470-1**
	SPA/K 3GN DW	1	510 × 955 for 3 × GN 1/1-200 or smaller	200	225	1,302 × 695 × 899	**0129471-1**

Cooling	Refrigerant	Temperature range	Refrigeration system	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class
SPA/K 2GN DW	R290, CFC-free	6°C fixed	Compressor cooling	0.34	0.365	AC 220-230 V N PE 50/60 Hz	IPX 3
SPA/K 3GN DW	R290, CFC-free	6°C fixed	Compressor cooling	0.34	0.365	AC 220-230 V N PE 50/60 Hz	IPX 3

Stainless steel version. Large-volume, full-length wells, suitable for holding GN containers and their subdivisions, as well as for directly storing packaged products such as yoghurts or bottles. Cooling element positioned as a module underneath the well. Better hygiene provided by condensation-free usable space; high cooling performance by means of circumferential piping. CFC-free. The maximum cooling performance is applied automatically. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

FOOD SERVING TROLLEY FOR COLD FOOD

- Can be used anywhere: no power connection necessary.
- Optimum cold distribution: eutectic plates on top and in the middle panel.
- Low loss of cooling energy: optimal insulation on both housing and hinged doors.
- All-round protection: all-round bumper strip, effective even when the doors are open.

Food serving trolley for cold food – lengthwise insertion – with 2 cabinet compartments

	Model	Top plate cut-outs	Number of cabinet compartments	Runners per cabinet	Cut-out size for	Maximum load kg	Dimensions W × D × H mm	Product code
	KSPA 2/14	2	2	7 × GN 1/1-65	GN 1/1	180	992 × 690 × 915	**0163251**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.
Included in delivery: 3 eutectic plates. Other wheel variants are available on page 99.

Food serving trolley for cold food – lengthwise insertion – with 3 cabinet compartments

Exclusively at Hupfer

	Model	Top plate cut-outs	Number of cabinet compartments	Runners per cabinet	Cut-out size for	Maximum load kg	Dimensions W × D × H mm	Product code
	KSPA 3/21	3	3	7 × GN 1/1-65	GN 1/1	175	691 × 1,382 × 915	**0163252**

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 5 eutectic plates.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

GN CONTAINER FOOD SERVING TROLLEY

- Safe: push-through protection on both sides of the shelf rails.
- Everything within reach: additional GN containers can be hung on the top frame of the base frame.
- Hygienic: sturdy, high-quality stainless steel construction.
- Clean: easy cleaning of the open frame.
- All-round protection: disk bumpers serve as collision protection.

GN container food serving trolley

	Model	Runners	Top frame/upper frame capacity	Max. total capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/O 3/24 A-3GN	3 × 8 GN 1/1-65 lengthwise insertion	3 × GN 1/1-65/ 3 × GN 1/1-65/	30 × GN 1/1-65	120	1,174 × 797 × 1,109	**0112865**

Stainless steel version. Mobile bain marie with three-part top frame to hold GN 1/1 containers and their subdivisions, for cold food. Pitch 75 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

GN container food serving trolleys – top frame on left

	Model	Runners	Top frame/upper frame capacity	Max. total capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/O 3/24 AL-4GN	3 × 8 GN 1/1-65 lengthwise insertion	4 × GN 1/1-65/ 3 × GN 1/1-65	31 × GN 1/1-65	120	1,165 × 829 × 1,388	**0162644**

Stainless steel version. Mobile bain marie with three-part and additional flush-left top frame to hold GN 1/1 containers and their subdivisions, for cold food. Pitch 75 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

GN container food serving trolleys – top frame on right

	Model	Runners	Top frame/upper frame capacity	Max. total capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/O 3/24 AR-4GN	3 × 8 GN 1/1-65 lengthwise insertion	4 × GN 1/1-65/ 3 × GN 1/1-65	31 × GN 1/1-65	120	1,165 × 827 × 1,388	**0162645**

Stainless steel version. Mobile bain marie with three-part and additional flush-right top frame to hold GN 1/1 containers and their subdivisions, for cold food. Pitch 75 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

PRE-PORTIONING EN TROLLEY

- Dimensionally stable: high-quality, robust stainless steel frame.
- Clever: fully welded U-shaped rails provide tilt protection for trays or baskets.
- Safe: thanks to push-through protection on both sides at the shelf ends.
- All-round protection: solid impact protection on all sides.

Pre-portioning EN trolley – crosswise insertion – 1 compartment

For cold components

	Model	Insertion dimensions mm	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	VTW 1/24 EN 115-B-U	EN 530 × 370	12	24 EN trays or 24 EN baskets	220	659 × 819 × 1,652	**0113065**

Stainless steel version. Shelf pitch 115 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ACCESSORIES: MOBILE BAIN MARIE

	Model	Suitable for	Dimensions W × D × H mm	Product code
	Hinged shelf on front side	All mobile bain maries	614 × 250 × 30	**0162264**
Similar to illustration.	**Hinged shelf on long side**	All SPA 2-well models	650 × 250 × 30	**0162261**
	Hinged shelf on long side	All SPA 3-well models	999 × 250 × 30	**0162262**
	Hinged shelf on long side	All SPA 4-well models	1,350 × 250 × 30	**0162263**
	Drain extension tube for mobile bain marie	All mobile bain maries	Length: 425	**0162260**
	Eutectic plate GN 1/1	Food serving trolley for cold food	530 × 325 × 30	**0163584**
Similar to illustration.	**Gantry lamp modules with sneeze guard**	All SPA 2-well models	838 × 339 × 546	**0172507006**
	Gantry lamp modules with sneeze guard	All SPA 3-well models	1,138 × 343 × 546	**0172507007**
Similar to illustration.	**Low insertion basket**	Pre-portioning EN Trolley	530 × 325 × 70	**0118612**
	High insertion basket	Pre-portioning EN Trolley	530 × 370 × 108	**7215010**
	Fold down tray slide	All SPA 3-well models	1,168 × 313 × 122	**0162899**
Similar to illustration.	**Overshelf with sneeze guard**	All SPA 2-well models	780 × 444 × 380	**0163013**
	Overshelf with sneeze guard	All SPA 3-well models	1,135 × 444 × 380	**0162901**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

6 – FOOD TRANSPORT TROLLEY

Website

Further product details

Food transport trolleys

Our classic: easy to move and optimised over decades.
With foil heating and heated cupboards, your food gets safely from A to B.

P. 142

Food transport trolley with sliding lid

Ideal for storing GN containers, crockery and anything else you need to be close at hand.

P. 143

Food transport trolley with hinged lid

Additional storage space and the GN container lids perfectly stowed away: our food transport trolley with hinged lid is sure to surprise with many well thought-out features.

P. 144

Food transport trolley with plate dispenser

Our all-in-one solution:
thanks to an additional plate dispenser, crockery and food is all in one place.

P. 145

Accessories

All the add-ons:
gantry lamp modules, sneeze guards, eutectic plates and much more.

P. 146

Food transport trolley – statically heated

	Model	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF	2/2	12 × GN-65	530 × 325	120	922 × 700 × 979	**0162943**
	SPTW 3EBH 3WF	3/3	18 × GN-65	530 × 325	140	1,317 × 700 × 979	**0162946**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF	Foil heating element Transport cart not suitable for dry heating!	2.3	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPTW 3EBH 3WF	Foil heating element Transport cart not suitable for dry heating!	3.45	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
Heating element for heated cupboards	Stainless steel tubular heating element				Variable control, separate for each heated cupboard	30-80°C

Stainless steel version. 5 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, corrosion-resistant. Other wheel variants are available on page 99.

Energy efficient

Very low waste heat due to good insulation and short well heat-up time thanks to foil heating.

Slosh-proof

An all-round raised edge prevents liquids from inadvertently running down the sides.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.

Hygienic

High-quality H2 design of heated cupboards and seamlessly fully welded wells.

Quick cleaning

All wells can be easily emptied at the same time via a floor drain.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

FOOD TRANSPORT TROLLEY WITH SLIDING LID

Food transport trolley – sliding lid

	Model	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF SD	2/2	12 × GN-65	530 × 325	140	1,000 × 795 × 1,062	**0162945**
	SPTW 3EBH 3WF SD	3/3	18 × GN-65	530 × 325	200	1,393 × 795 × 1,062	**0162948**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF SD	Foil heating element Transport cart not suitable for dry heating!	2.3	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPTW 3EBH 3WF SD	Foil heating element Transport cart not suitable for dry heating!	3.45	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
Heating element for heated cupboards	Stainless steel tubular heating element				Variable control, separate for each heated cupboard	30-80°C

Stainless steel version. 5 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, corrosion-resistant. Other wheel variants are available on page 99.

Along for the ride

Thanks to the all-round gallery, other items, e.g. those in baskets, can also be transported at the same time.

Strong

Both lid halves can be loaded with up to 40 kg when extended: Suitable for heavy GN containers.

Hygienic

High-quality H2 design of heated cupboards and seamlessly fully welded wells.

Energy efficient

Very low waste heat due to good insulation and short well heat-up time thanks to foil heating.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.

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FOOD TRANSPORT TROLLEY WITH HINGED LID

Food transport trolley – hinged lid

	Model	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF KD	2/2	12 × GN-65	327.5 × 560 × 438	140	945 × 729 × 1,043	**0162944**
	SPTW 3EBH 3WF KD	3/3	18 × GN-65	327.5 × 560 × 438	140	1,315 × 729 × 1,043	**0162947**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF SD	Foil heating element Transport cart not suitable for dry heating!	2.3	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPTW 3EBH 3WF SD	Foil heating element Transport cart not suitable for dry heating!	3.45	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
Heating element for heated cupboards	Stainless steel tubular heating element				Variable control, separate for each heated cupboard	30-80°C

Stainless steel version. 5 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, corrosion-resistant. Other wheel variants are available on page 99.

A sense of order

If the large lid is folded down completely, the GN lids that are not required can simply be inserted into it.

Energy efficient

Very low heat emissions due to good insulation and short well heat-up time thanks to foil heating.

Hygienic

High-quality H2 design of heated cupboards and seamlessly fully welded wells.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.

Storage space

The small lid, with removable drip tray, can be folded down completely if required or simply snapped into place to serve as a storage surface for items such as ladles.

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FOOD TRANSPORT TROLLEY WITH PLATE DISPENSER AND HINGED LID

Food transport trolley – plate dispenser and hinged lid

	Model	Ø of plate dispenser mm	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF TEHC0	190 – 260 (Capacity for 60-70 plates)	2/2	10 × GN-65	330 × 540 × 370	178	1,324 × 673 × 1,118	**0162754**

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF TEHC0	Foil heating element Transport cart not suitable for dry heating!	2.8	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control, separate for each well	30-95°C
Heating element for heated cupboards	Stainless steel tubular heating element				Variable control, separate for each heated cupboard	30-80°C
Plate dispenser heating element	Stainless steel tubular heating element				Variable control	30-80°C

Stainless steel version. 4 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. Without sneeze guard, 1 compartment, unheated. 4 swivel castors, Ø 160 mm, in corrosion-resistant housings, 2 with total brakes and 1 central fixed castor.
Included in delivery: 1 transparent lid 19-26, single-walled, high, 1 stainless steel hinged lid divided 1/3 to 2/3.
Other wheel variants are available on page 99.

All-in-one

Thanks to additionally installed plate dispensers, the required crockery is also available.

Well thought-out

The integrated GN container serves as a practical ladle shelf and the neutral compartment also provides additional storage space for temperature-neutral food.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.

Hinged lids

The small lid can optionally be fixed as a useful storage surface. The rear lid can be folded down completely to serve as a shelf for the GN lids.

Energy efficient

Very low heat emissions due to good insulation and short well heat-up time thanks to foil heating.

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ACCESSORIES: FOOD TRANSPORT TROLLEYS

	Model	Suitable for	Dimensions W × D × H mm	Product code
Similar to illustration.	**Hinged shelf on front side**	SPTW statically heated 0162943, 0162946	641 × 250 × 30	**0163038**
	Hinged shelf on front side	SPTW with hinged lid 0162944, 0162947	580 × 250 × 30	**0163037**
	Hinged shelf, long side, 2 wells	SPTW statically heated 0162943	650 × 250 × 30	**0162261**
	Hinged shelf, long side, 3 wells	SPTW statically heated 0162946	999 × 250 × 30	**0162262**
	Sneeze guard, retractable	SPTW with plate dispenser 0162754	763 × 35 × 420	**0162629**
Similar to illustration.	**Overshelf with sneeze guard, 2 wells**	SPTW statically heated 0162943	780 × 444 × 380	**0163013**
	Overshelf with sneeze guard, 3 wells	SPTW statically heated 0162946	1,135 × 444 × 380	**0162901**
Similar to illustration.	**Gantry lamp modules with sneeze guard, 2 wells**	SPTW statically heated, with hinged lid, with plate dispenser 0162943, 0162944, 0162754, 0162945	838 × 339 × 546	**0172507006**
	Gantry lamp modules with sneeze guard, 3 wells	SPTW statically heated, with hinged lid, with sliding lid 0162946, 0162947, 0162948	1,180 × 343 × 546	**0172507007**
	Eutectic plate GN 1/1	All SPTW models	530 × 325 × 30	**0163584**
Similar to illustration.	**Tray slide, 2 wells**	SPTW statically heated, with sliding lid, with plate dispenser 0162943, 0162945, 0162754	816 × 313 × 122	**0172507001**
	Tray slide, 3 wells	for 0162946, 0162948	1,211 × 313 × 122	**0172507003**

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7 – ISOBOX® FOOD TRANSPORT TROLLEY

The food transport trolley adapted for your requirements

Optional: Heating plate on the top for direct food service.

ISOBOX® Mobil Flex

Maximum flexibility: without effort – without tools. Just a flick of the wrist and the compartment that keeps food warm becomes one that keeps it cold – or vice versa. Ideal for off-premises transport, catering and long transport distances between kitchen and serving station.

With heating, cooling or neutral unit

P. 149

ISOBOX® Mobil Basic

Maximum reliability: outstanding insulating properties to keep your food hot, cold or neutral even without active technology.

The entry-level model for transporting cold or hot food with a short time spent in the trolley.

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Website

Further product details

Special insulation

Great insulation ensures the temperature is maintained: low temperature loss and minimal influence on neighbouring compartments.

230V power

One socket is sufficient for the ISOBOX® to reliably maintain the selected temperature in stationary operation.

Lockable doors

270° pivoting doors are securely held open by a magnet.

Ergonomic

Integrated push handles offer optimal ergonomic features and ideal handling.

All-round protection

Solid corner bumpers provide sufficient protection for the ISOBOX® and walls. Optional: HGV transport securing device, eutectic plates.

Hygienic

Easy to clean, stainless steel beaded walls.

Heating, cooling or neutral units

In the Flex version, the modules can be exchanged without the need for tools, making it possible to react spontaneously to changing requirements or a defective module.

Heating unit: Max. 95°C.
Cooling unit: Up to an ambient temperature of max. 25°C or 32°C.

Your ISOBOX® in your favourite design

Design the transport trolley according to your taste or needs, e.g. "traffic red" for trolleys with hot food and "sky blue" for cold food transport.

U15230 LIGHT VANILLA	U18003 CRYSTAL BLUE	U19006 MINT			**LIGHT** Light and friendly.
U17005 CARMINE RED	U18068 HEAVEN BLUE	U19507 IRIS	U16009 GOLDEN ORANGE	U 15194 ZINC YELLOW	**STRONG** Modern, vibrant and eye-catching.
U11077 CREAM WHITE	U12168 CASHMERE	U12257 GRAPHITE	U12011 VULCANO		**ACHROMATIC** Reserved and serious.
R38000 NW CHESTNUT	R20315 NW ARTISAN OAK	R20128 RU SONOMA LIGHT OAK			**WOOD** Authentic, vibrant and natural.
F79934 CR FERRO BLACK	S60036 SX CLASSIC CONCRETE				**STONE** Discreet and modern.

ANTIBACTERIAL PROPERTIES

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: uk.hupfer.com/en/

ISOBOX® Mobil Flex – 1-compartment – low version

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 1/8 75	8 GN 1/1 max. depth 65 mm lengthwise insertion	75	590 × 800 × 930	**0223040**
	ISOBOX® Mobil Flex 1/15 37.5	15 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	590 × 800 × 930	**0223041**

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model. Without gallery as standard. Other wheel variants are available on page 99.

ISOBOX® Mobil Flex – 1-compartment – high version

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 1/16 75	16 GN 1/1 max. depth 65 mm lengthwise insertion	75	590 × 800 × 1,530	**0223042**

With stainless steel inner housing with fully welded shelf options. Only the neutral panel or 800 W heating unit can be used with this model. Without gallery as standard. Other wheel variants are available on page 99.

ISOBOX® Mobil Flex – 2 compartments side-by-side

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 2/16 75 AP	2 × 8 = 16 GN 1/1 max. depth 65 mm lengthwise insertion	75	1,100 × 800 × 970	**0223043**
	ISOBOX® Mobil Flex 2/30 37.5 AP	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	1,100 × 800 × 970	**0223044**

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model.
Other wheel variants are available on page 99.

ISOBOX® Mobil Flex – 2 compartments one above the other

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex/V 2/16 75	2 × 8 = 16 GN 1/1 max. depth 65 mm lengthwise insertion	75	590 × 800 × 1,670	**0223045**
	ISOBOX® Mobil Flex/V 2/30 37.5	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	590 × 800 × 1,670	**0223046**

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model. Without gallery as standard. Other wheel variants are available on page 99.

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ISOBOX® Mobil Flex with heat plate – 2 compartments side-by-side

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 2/16 75 3HP	2 × 8 = 16 GN 1/1 max. depth 65 mm lengthwise insertion	75	1,100 × 800 × 999	**0223083**
	ISOBOX® Mobil Flex 2/30 37.5 3HP	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	1,100 × 800 × 999	**0223084**

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model. Self-regulating heating plate at the top with 3 1/1 GN heating fields, can be switched separately. Other wheel variants are available on page 99.

Extra hot

The integrated heat plate on the top allows food to be kept warm in GN containers for direct serving.

ACCESSORIES: ISOBOX® MOBIL FLEX

ISOBOX® Mobil Flex – heating unit with digital controls – from 30 to 95°C

	Model	Suitable for	Dimensions W × D × H mm	Product code
	Heating unit D 230/400	All ISOBOX® Flex models except 0223042	451 × 155 × 398	**0163553**
	Heating unit D 230/800	0223042	451 × 155 × 398	**0163554**

Heating	Power kW	Electrical connection	Protection class
Heating unit D 230/400	0.45	230 V 1N AC 50/60 Hz	IP22
Heating unit D 230/800	0.85	230 V 1N AC 50/60 Hz	IP22

Stainless steel version.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ISOBOX® Mobil Flex – cooling unit with digital controls

	Model	Suitable for	For ambient temperatures	Dimensions W × D × H mm	Product code
	Cooling unit D 230/150 25°C	All ISOBOX® Flex models except 0223042	max. 25°C	456 × 155 × 428	**0163590**
	Cooling unit D 230/150 32°C	All ISOBOX® Flex models	max. 32°C	456 × 155 × 478	**0164247**

Cooling	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class
Cooling unit D 230/150 25°C	0.15	0.24	230 V 1N AC 50/60 Hz	IP22
Cooling unit D 230/150 32°C	0.15	0.4	230 V 1N AC 50/60 Hz	IP22

Stainless steel version.

ISOBOX® Mobil Flex – neutral unit

	Model		Dimensions W × D × H mm	Product code
	Neutral unit D		354 × 62 × 350	**0163862**

Stainless steel version.

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OPTIONS: ISOBOX® MOBIL FLEX

Other accessories

Additional GN containers or grids can be found in the "Accessories for commercial kitchens" section that starts on page 228.

	Item	Model	Suitable for
	1	**Stainless steel cover**	0223040, 0223041
	2	**Card holder**	All ISOBOX® Flex models
	3	**Paper clamp**	
	4	**Lockable door**	
	5	**All-round bumper strip, top and bottom**	0223043, 0223044, 0223083, 0223084
	6	**Gallery, 4-sided**	All ISOBOX® Flex models
	7*	**Gallery, 3-sided**	0223043, 0223044, 0223083, 0223084
	8*	**Eutectic plate**	All ISOBOX® Flex models
	9*	**HGV transport securing device**	0223042, 0223045, 0223046
	10*	**Country-specific mains plugs**	

Options must be selected when ordering and cannot be retrofitted – except for the eutectic plate.

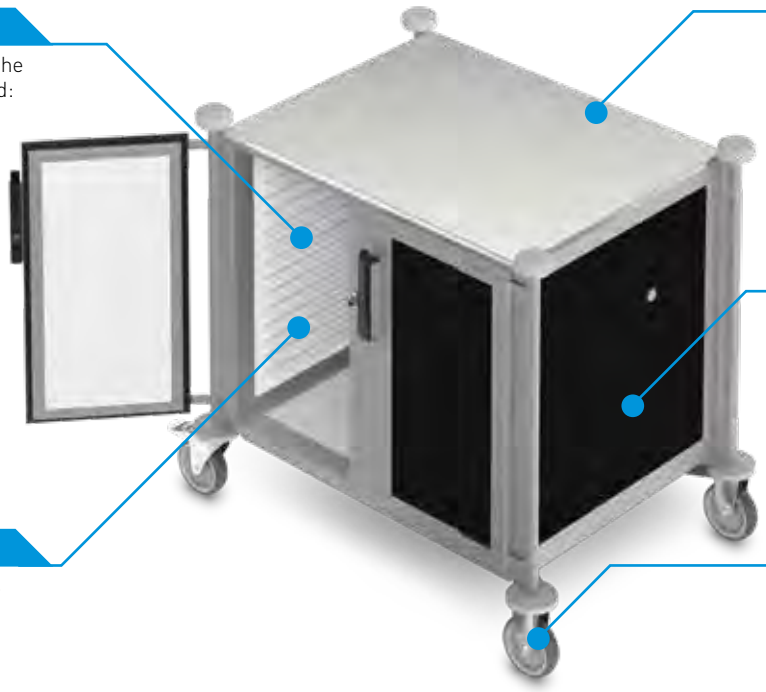
*** Not shown in the picture.**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ISOBOX® MOBIL BASIC

Website
Further product details

Perfectly insulated
Great insulation ensures the temperature is maintained: low temperature loss and minimal influence on neighbouring compartments.



On top
Accessories and options such as a gallery or the eutectic plate round off your ISOBOX®.

Eye-catcher
The ability to choose the colour of the side panels also makes the ISOBOX® a winner in guest areas.

Easy to clean
Fully welded shelf options make cleaning a doddle.

Runs
Can be fully adapted to your needs with a wide range of wheel equipment.

7

Your ISOBOX® in your favourite design

Design the transport trolley according to your taste or needs, e.g. “traffic red” for trolleys with hot food and “sky blue” for cold food transport.

U15230 LIGHT VANILLA	U18003 CRYSTAL BLUE	U19006 MINT			**LIGHT** Light and friendly.
U17005 CARMINE RED	U18068 HEAVEN BLUE	U19507 IRIS	U16009 GOLDEN ORANGE	U 15194 ZINC YELLOW	**STRONG** Modern, vibrant and eye-catching.
U11077 CREAM WHITE	U12168 CASHMERE	U12257 GRAPHITE	U12011 VULCANO		**ACHROMATIC** Reserved and serious.
R38000 NW CHESTNUT	R20315 NW ARTISAN OAK	R20128 RU SONOMA LIGHT OAK			**WOOD** Authentic, vibrant and natural.
F79934 CR FERRO BLACK	S60036 SX CLASSIC CONCRETE				**STONE** Discreet and modern.

ANTIBACTERIAL PROPERTIES

ISOBOX® Mobil Basic – 1 compartment

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Basic 1/15 37.5	15 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	550 × 730 × 925	**0223047**
	ISOBOX® Mobil Basic 1/30 37.5	30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	550 × 730 × 1,490	**0223048**

Basic version with closed rear panel. Not compatible with heating or cooling unit. Choose the Flex version, designed for use with heating or cooling units. With polymer inner housing with fully welded shelf options. Gallery and holder for eutectic plate at additional cost. Other wheel variants are available on page 99.

ISOBOX® Mobil Basic – 2 compartments side-by-side

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Basic 2/30 37.5 AP	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	975 × 730 × 925	**0223049**

Basic version with closed rear panel. Not compatible with heating or cooling unit. Choose the Flex version, designed for use with heating or cooling units. With polymer inner housing with fully welded shelf options. Gallery and holder for eutectic plate at additional cost. Other wheel variants are available on page 99.

ISOBOX® Mobil Basic – 2 compartments one above the other

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Basic/V 2/30 37.5	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	550 × 730 × 1,640	**0223050**

Basic version with closed rear panel. Not compatible with heating or cooling unit. Choose the Flex version, designed for use with heating or cooling units. With polymer inner housing with fully welded shelf options. Gallery and holder for eutectic plate at additional cost. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

ACCESSORIES: ISOBOX® MOBIL BASIC

Other accessories

Additional GN containers or grids can be found in the "Accessories for commercial kitchens" section that starts on page 228.

	Item	Model	Suitable for
	1	**HGV transport securing device**	0223048, 0223050
	2	**Gallery, 3-sided/4-sided**	All ISOBOX® Basic models
	3	**Paper clamp**	
	4	**Card holder**	
	5	**Lockable door**	
	6	**Stainless steel cover**	
	7*	**Eutectic plate**	
	8*	**Country-specific mains plugs**	

Options must be selected when ordering and cannot be retrofitted – except for the eutectic plate.

*** Not shown in the picture.**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Mobis Buffetcart

Brings flexibility to breakfast service: compact transport trolley with two compartments for efficient, guest-friendly breakfast service.

Available for 40 or 60 trays.

P. 159

Mobis Buffetcart Plus

The buffet on wheels:

individually adapted to your wishes and requirements, with even more storage space and additional options.

Available with 3 or 4 compartments.

P. 160

Just as you want it

Choose the right colour for you from the many modern shades.

Clever: the finishes have antibacterial properties for increased hygiene.

ANTIBACTERAL PROPERTIES

U15230 LIGHT VANILLA | U18003 CRYSTAL BLUE | U19006 MINT

LIGHT
Light and friendly.

U17005 CARMINE RED | U18068 HEAVEN BLUE | U19507 IRIS | U16009 GOLDEN ORANGE | U15194 ZINC YELLOW

STRONG
Modern, vibrant and eye-catching.

U11077 CREAM WHITE | U12168 CASHMERE | U12257 GRAPHITE | U12011 VULCANO

ACHROMATIC
Reserved and serious.

R38000 NW CHESTNUT | R20315 NW ARTISAN OAK | R20128 RU SONOMA LIGHT OAK

WOOD
Authentic, vibrant and natural.

F79934 CR FERRO BLACK | S60036 SX CLASSIC CONCRETE

STONE
Discreet and modern.

Variety at breakfast with the Mobis® Buffetcart:

A bonus for patients and budgets.

Specially designed for use in hospitals and care facilities, the compact transport trolley scores highly with a combination of practical configurations and its attractive design. This saves staff time and provides residents and patients with a high-quality, varied breakfast selection.

On top

A hook-in GN 1/1 shelf offers additional storage space.

Along for the ride

The sturdy gallery serves as a push handle and holder for attachments, e.g. waste paper baskets.

Eye-catcher

Side panels available in various colours.

Robust

High-density Black Line tabletop with scratch-resistant surface.

Storage space

40 inserts for 1/2 GN trays. The 40 mm pitch offers flexibility in distribution.

Hygienic

The seamless design makes cleaning extremely easy.

Hard-wearing

The sturdy stainless steel base makes this transport trolley particularly durable.

Illustration shows optional equipment.

Mobis® Buffetcart

The Mobis Buffetcart® provides for a contemporary, hospitable breakfast service.

Mobis® Buffetcart for 40 GN 1/2 trays	Mobis® Buffetcart for 60 GN 1/2 trays
Configuration: 2 segments, neutral.	Configuration: 3 segments, neutral.

Tailored to your needs

We will be happy to help you find exactly the right equipment.

Everything on board with the Mobis® Buffetcart Plus:

The all-round solution for mobile food distribution

The innovative solution for meeting **individual patient wishes**, such as in the distribution and service of breakfast and evening meals. This allows patients to freely select the products and quantities they want – an important step towards **reducing food waste**.

Website

Further product details

Mobis® Buffetcart Plus for approx. 25 people	Mobis® Buffetcart Plus for approx. 40 people
Configuration: 2 segments, 1 technical compartment.	Configuration: 3 segments, 1 technical compartment.

Tailored to you

The picture shows equipment options – we will configure the Mobis® Buffetcart individually for you, based on your needs in terms of technology, equipment and decorative surfaces.

Please contact us directly!

MOBIS® BUFFETCART PLUS: 2 segments plus technical compartment

Same features and options as Mobis® Buffetcart Plus with 3 segments.

Illustration shows optional equipment.

Designed by industry for industry:

To ensure that our innovative Mobis Buffetcarts best meet all requirements in day-to-day use, we assessed around 1,000 patient cards when designing the transport trolleys. From the technology to the drawer configuration: the Mobis Buffetcart is now a proven companion in hospitals, clinics and care facilities.

At hand

The frame top provides easy access to portion packs, for example, and also serves as a sneeze guard.

Other accessories

Protective elements, an attachable shelf or a cutting board and other helpful extras are available on request.

Reliably cold

The recessed cooling plate offers temperature safety, e.g. for cold cuts.

Everything on board

Stacking compartments for safely transporting plates up to Ø 200 mm.

Eye-catcher

Side panels available in various colours.

Flexible configuration

The combination of cabinets and drawers is available in several variants, e.g. hot/cold or neutral.

Clean

Waste pull-out for transporting waste.

Bread drawer

For transporting baked goods.
Clever: cover plate serves as a cutting board.

Nice and cold

Drawers for items requiring refrigeration.

GN dimensions

Matches popular GN dimensions.

Moves with ease

A fifth, electrically driven wheel ensures that the trolley is easy to manoeuvre. Optionally, the Mobis can also be equipped for use in traction operation.

Illustration shows optional equipment.

N'Ice & Easy

The transport trolley's patented N'Ice & Easy® cooling system with mains-independent, energy-efficient ice storage ensures that food requiring refrigeration is kept cold for up to 120 min. even without a mains connection. Permanent cooling in mains operation is also possible.

Cooling when not connected to the mains during food distribution:

- virtually silent in mains-independent operation.
- Does not require large and heavy batteries.
- No limit to charging cycles due to independent ice storage.
- Low power consumption.
- Future-proof refrigerant (R600a).

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

9 – KÖHLER® BANKETTWAGEN

Must-haves for every event

The Köhler® banquet trolleys bring a timeless design to hot and cold food catering.

P. 164

Banquet trolley with fan-assisted heating

Variably adjustable temperatures always in view: our classic model keeps items conveniently warm.

P. 165

Banquet trolley with fan-assisted heating and passive cooling compartment

Hot at the bottom, cold at the top: our double-decker for all occasions.

P. 166

Banquet trolleys with fan-assisted cooling

High-performance cooling with optimum air circulation.

P. 166

Banquet trolley unheated

Outstanding insulating properties to keep your food hot, cold or neutral even without active technology.

P. 167

Accessories

All the add-ons: Gallery, GN-grid, eutectic plates.

Website

Further product details

GENERAL FEATURES OF THE KÖHLER® BANQUET TROLLEY

Robust and hygienic

Optimum cleaning and hygiene properties thanks to stainless steel housing.

Energy efficient

Effective insulation ensures temperatures are maintained for a long time even without mains power.

Ergonomic

Easy to manoeuvre thanks to the vertical push bars – even with the doors open.

Easy to clean

Tray ladders can be easily removed manually for cleaning.

Secured doors

Lockable, automatically latching doors without additional handle.

Optimum air circulation

Same space – same temperature thanks to optimised air circulation.

All-round protection

Thanks to solid impact protection strips at the top and bottom – even for HGV transport.

MODEL-SPECIFIC FEATURES

Heating cassette

The heating cassette with humidification tray is easy to remove.

Passive cooling compartment

Thermal separation of the hot and cold areas. Up to five GN 1/1 can be further cooled using the eutectic plate.

Fan-assisted cooling

Powerful yet energy-saving fan-assisted cooling system with future-proof R290 refrigerant.

BANQUET TROLLEY – FAN-ASSISTED HEATING

Köhler® banquet trolley – fan-assisted heating – lengthwise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/14 L-GN-57.5	14 × GN 1/1	530 × 325	100	640 × 775 × 1,308	**0163291**
	BKW 1/20 L-GN-57.5	20 × GN 1/1	530 × 325	100	640 × 775 × 1,653	**0163292**

Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
BKW 1/14 L-GN-57.5	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C
BKW 1/20 L-GN-57.5	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C

Stainless steel version. Pitch: 57.5 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings.
Other wheel variants are available on page 99.

Köhler® banquet trolley – fan-assisted heating – crosswise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/36 B-GN-57.5	36 × GN 1/1	530 × 325	180	795 × 895 × 1,573	**0163293**

Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
BKW 1/36 B-GN-57.5	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C

Stainless steel version. Pitch: 57.5 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

BANQUET TROLLEY – WITH FAN-ASSISTED HEATING AND PASSIVE COOLING COMPARTMENT

Köhler® banquet trolley – fan-assisted heating/passive cooling – lengthwise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/14 L-GN-57.5 +5 PK	14 × GN 1/1 in base + 5 × GN 1/1 in top frame + 1 × eutectic plate GN 1/1 (not included in price)	530 × 325	95	640 × 775 × 1,857	**0163294**

Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
BKW 1/14 L-GN-57.5 + 5 PK	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C

Stainless steel version. Pitch: 57.5 mm in base, 72 mm in top frame. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings. Other wheel variants are available on page 99.

Köhler® banquet trolley – fan-assisted heating/passive cooling – crosswise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/28 B-GN-57.5 +10 PK	28 × GN 1/1 in base + 10 × GN 1/1 in top frame + 2 × eutectic plate GN 1/1 (not included in price)	530 × 325	270	795 × 895 × 1,892	**0163282**

Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
BKW 1/28 B-GN-57.5 +10 PK	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C

Stainless steel version. Pitch: 57.5 mm in base, 72 mm in top frame. 2 swivel castors with total brakes and 2 fixed castors, Ø 160 mm.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

BANQUET TROLLEYS – FAN-ASSISTED COOLING

Köhler® banquet trolley – fan-assisted cooling – crosswise insertion

Future-proof refrigerant

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/40 B-GN-57.5 UK	40 × GN 1/1	530 × 325	200	795 × 895 × 1,872	**0163295**

Heating	Refrigeration capacity	Refrigeration capacity kW	Power kW	Electrical connection Cooling element	Protection class	Temperature control	Thermostat setting
BKW 1/40 B-GN-57.5 UK	R290, CFC-free	0.35	0.26	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	0–10°C

Stainless steel version. Pitch: 57.5 mm in base. 2 swivel castors with total brakes and 2 fixed castors, Ø 160 mm.
Other wheel variants are available on page 99.

BANQUET TROLLEYS – UNHEATED

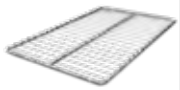
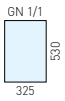
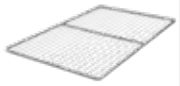
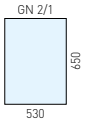
Köhler® banquet trolley – unheated – lengthwise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/23 L-GN-57.5 Neutral	23 × GN 1/1	530 × 325	115	640 × 775 × 1,654	**0163345**

Stainless steel version. Pitch: 57.5 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

GN grids

	Model		Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
	**1/1 – type A**		6.0	3.0	20	530 × 325	**01139029**
	**1/1 – type B**		7.0	3.0	17	530 × 325	**7209535**
	2/1 – type A		7.0	3.0	35	650 × 530	**01139129**

Electro-polished, stainless steel version with brushed edges.

	Model	Suitable for	Dimensions W × D × H mm	Product code
	Gallery	0163291, 0163294, 0163292, 0163345	557 × 717 × 52	**0163311**
	Gallery	0163282, 0163293, 0163295	837 × 738 × 52	**0163312**
	Eutectic plate	0163294, 0163282	530 × 325 × 30	**0163584**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

10 – TRAY TRANSPORT CART

The economical combo

With our tray transport carts, we offer an economical solution that combines temperature-safe transport and direct food service.

P. 169

Tray transport cart-E
Single-walled

P. 169

Tray transport cart-CS
Cook-Serve

P. 170

Tray transport cart-M
Modular construction

P. 170

Tray transport cart-V
Internally welded

P. 171

Accessories

Website

Further product details

OUR TRAY TRANSPORT CART GUIDE

Tailored to you:
Let our customer service advise you – we will configure your tray transport cart to meet your individual requirements.

	Tray transport cart-E Single-walled	Tray transport cart-M Modular construction	Tray transport cart-V Internally welded	Tray transport cart-CS Cook & Serve
Special features	For insulation systems.	Sustainable thanks to exchangeable modules.	Suitable for washing devices.	Thermal separation in the interior for hot and cold components.
Tray types	✓ EN ✓ GN ✓ ½ EN ✓ Veska ✓ Insulation systems	✓ EN ✓ GN ✓ ½ EN ✓ Veska Insulation systems	✓ EN ✓ GN ✓ ½ EN ✓ Veska Insulation systems	✓ EN (special trays) GN ½ EN Veska Insulation systems
Tray capacity	20, 24, 30	16, 20, 24, 30, 32, 36, 40	16, 20, 24, 30, 32, 36, 40	20
Intended use	Breakfast/lunch/dinner service			
Preferred food distribution systems	Cook & Serve	Cook & Freeze Cook & Chill	Cook & Freeze Cook & Chill	Cook & Serve with long distribution times
Cooling	No cooling	1. No cooling 2. Passive cooling	1. No cooling 2. Passive cooling	Passive cooling
Insulation	✗	✓	✓	✓

TRAY TRANSPORT CART-E & TRAY TRANSPORT CART-CS

Tray transport cart-E

Our tray transport cart-E is particularly suitable for transporting insulated systems with special trays and cloches, which have their own insulation. A double-walled tray transport cart is therefore no longer necessary.

Tray transport cart-CS

This system is designed for Cook & Serve food distribution with long transport times. The special middle panel in the interior creates a thermal separation so that hot and cold food can maintain their temperature on a special tray. The cold food is also cooled via eutectic plates that slot in.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Model tray transport cart-M shown. Also representative of tray transport cart-V.

Long life cycle

High-quality, robust stainless steel throughout the outer and inner housing ensures maximum durability.

Ergonomic

Thanks to the full length push bar, users can operate at a handle height to suit them.

Passive cooling

Eutectic plates can be inserted into the middle panel to keep food components cold for several hours.

All-round housing seal

Dust-proof closure and low temperature losses thanks to an all-round seal.

Perfectly insulated

The double-walled, insulated housing maintains the temperatures inside for a long time.

Fully welded tray racks

No dirt in the shelves. For the easiest cleaning imaginable.

Solid impact protection

The all-round impact protection on the chassis and top protects the transport trolley from damage.

Transport-safe door lock

The 2-point locking system ensures that the doors remain closed, even during HGV transport.

Image shows optional equipment.

Tray transport cart-V: Highest hygiene standards

Welding in the interior of the transport trolley enables thorough cleaning in a trolley washing device – the height of hygiene.

Tray transport cart-V

Tray transport cart-V
With fully welded interior.

Tray transport cart-M: Sustainable modular construction

Tray transport cart-M

The rear and side panels, trolley top, hinged door and push bar are replaceable. This means that individual parts can be replaced if damaged – which is particularly economical.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Wheel variant

We offer the right wheel for every transport requirement.

Lockable doors

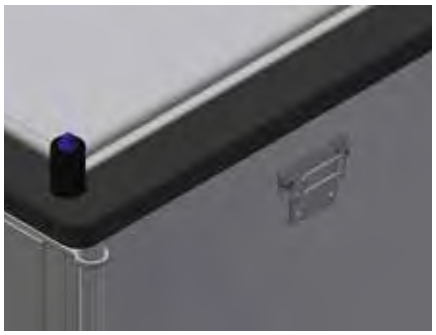
A triangular lock enables safe transport and prevents unauthorised access.

Docking mechanism and towing device

Directionally stable traction operation due to the towing device.

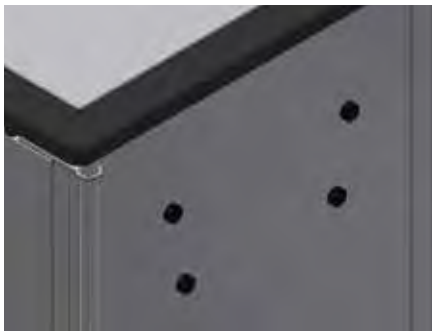
HGV transport securing device

Serves to protect on-site handrails or to secure loads on the HGV.



Paper clamp

Practical clamp for station cards or accompanying papers.



Card holder

4 polymer buttons for the cards in different sizes.

Laser engraving

Our individual laser engraving options for your tray transport cart, e.g. trolley number.

Gallery

For safe transport of baskets with glasses or similar on the trolley top.

Labelling cone

Different coloured labelling cones make it easier for you to assign the transport trolleys.

ACCESSORIES

Eutectic plates

Baskets

and much more...

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

11 – FOOD DISTRIBUTION

The service systems for up to 250 meals

As specialists in commercial kitchen logistics, at Hupfer, we can draw on years of expertise when it comes to implementing efficient and functional food distribution systems.

Food distribution in retirement homes

Mobile bain maries, stacking equipment, isoboxes and the like are all present in this efficient system.

S. 173

Compact food distribution

Here, stacking equipment, freezers, etc. are combined to form an efficient "portioning line".

S. 176

FOOD DISTRIBUTION IN RETIREMENT HOMES

Food distribution in retirement homes demands a great deal of flexibility. The residents are all very different and have their own individual needs. Energetic residents want to prepare their own meals, others eat together in the dining room and bedridden residents can only take their meals in their own room. The selection and arrangement of our products optimally meets these requirements.

PORTIONING

The arrangement of the transport trolleys and furniture enables efficient portioning by serving from both sides.

Portioning is carried out in the kitchen area by specialist kitchen staff, guaranteeing fast and skilful work processes.

KEEPING FOOD HOT AND COLD

The ISOBOX® is then loaded with the portioned food. This is kept either cold or warm, as required.

DISTRIBUTING

Our system enables rapid distribution of the food, as cold and hot components can be transported together and the trolley can be easily pushed through the aisles thanks to its optimum design.

SERVING

With our food distribution system, nursing staff are only responsible for final serving, and do not have to worry about portioning the food. This leaves more time for actually caring for residents.

Diners can look forward to fast, reliable meal distribution with meals at the optimum temperature.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Website

Further product details

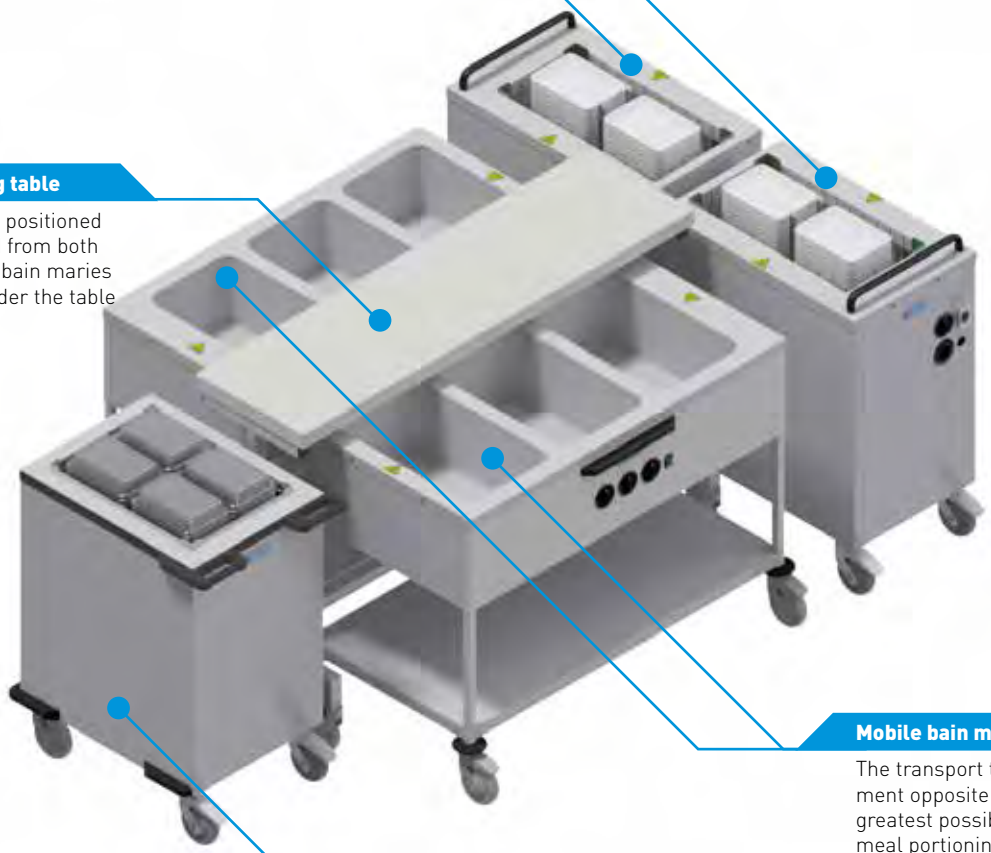
Example of an efficient portioning station configuration in a retirement home

Heated platform dispenser

The advantage: rectangular porcelain norm crockery can be used, which offers optimum use of space and is particularly suitable for senior citizens thanks to the high rim.

Mobile portioning table

Here the trays are positioned and can be loaded from both sides. The mobile bain maries can be pushed under the table to save space.



Mobile bain maries

The transport trolley arrangement opposite provides for the greatest possible efficiency in meal portioning.

Stacking equipment for PN lids

After portioning on the tray, the PN crockery is fitted with the matching lid.

3.OG
König Ludwig
HUPFER
heiß

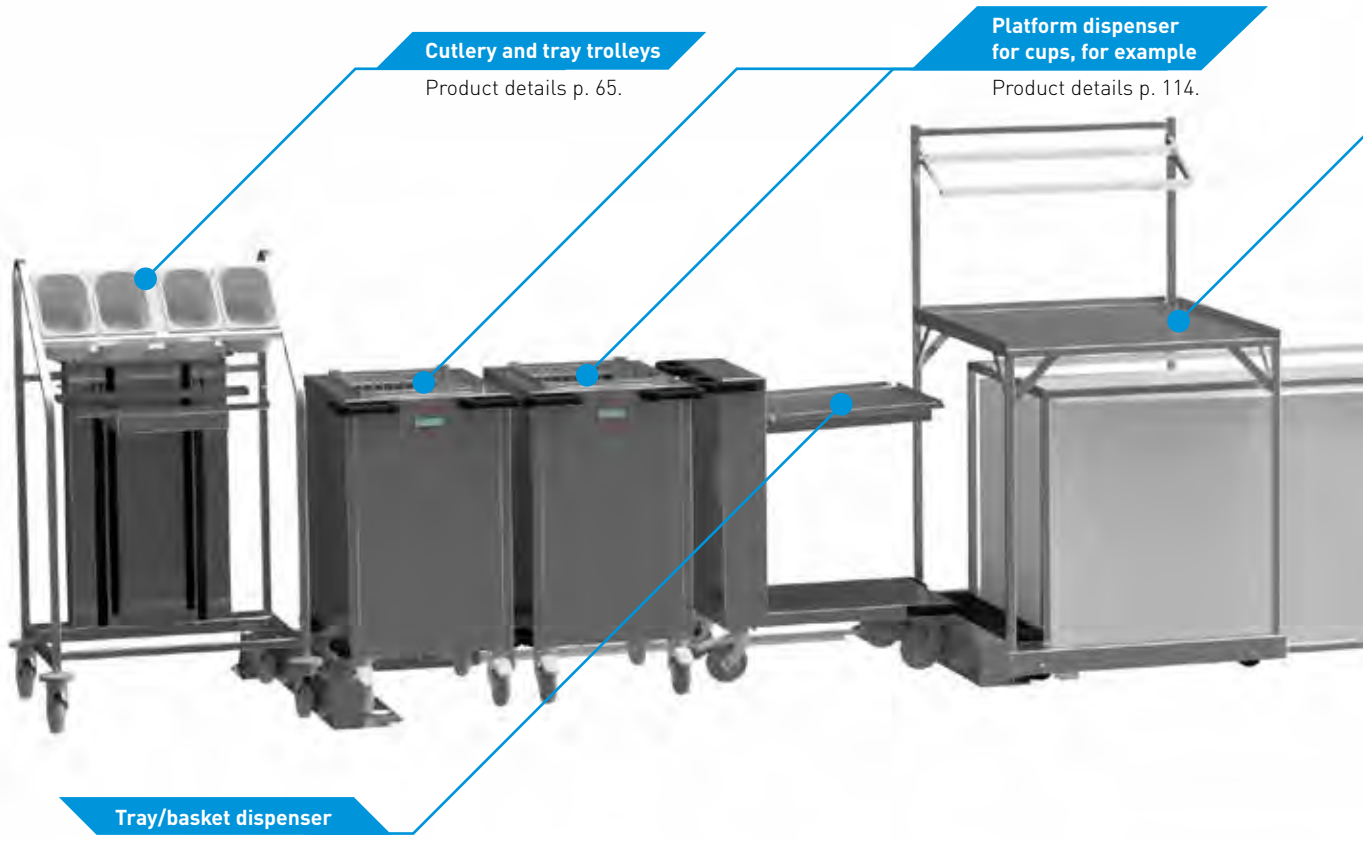
kalt

EXAMPLE ARRANGEMENT

For efficient food distribution, portioning must be as smooth and simple as possible. This is because there is a wide range of requirements to take into account, from the **right choice of food** to **temperature safety** and **punctuality of delivery**.

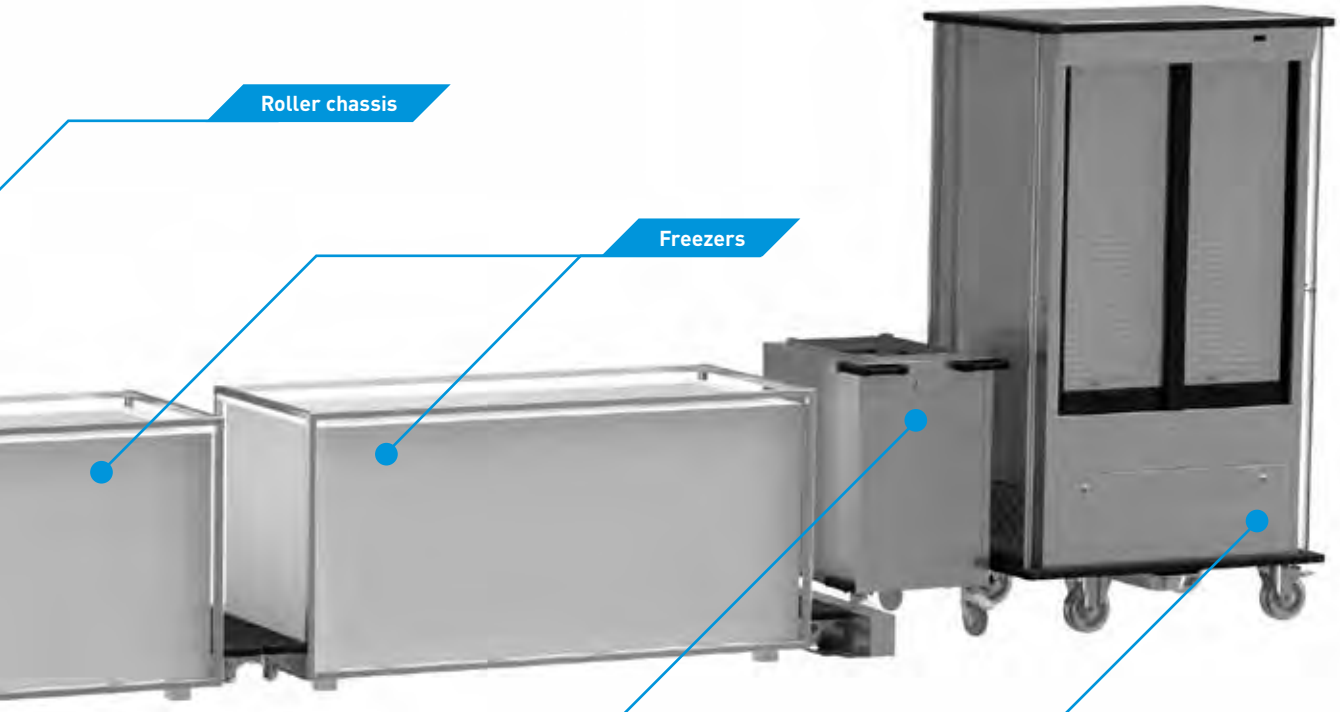
It does not always have to be personnel-intensive food distribution on a conveyor belt, but can also be a serving station as in the example shown here. The major advantage: portioning can be done by just one person.

Example arrangement of our Hupfer transport carts to form a complete serving station



BENEFITS AT A GLANCE:

- No production kitchen required: just min. 1 × 230V socket.
- Portioning can be done by just one person.
- Portion completion in just one minute.
- Catering for up to 200 people.
- Ergonomic working height.
- Smooth-running portioning table.



Product details p. 127.

Product details p. 190.

Individual design

The graphic shows only one application example of a compact food distribution system. **Numerous other unit configurations or arrangements are possible, e.g. a U-shape**.

We will be happy to provide advice in line with your individual requirements.

12 – FOOD DISTRIBUTION WITH CONVEYOR TECHNOLOGY

Website

Further product details

The solution when catering for many people

To ensure that everything fits together seamlessly, our solutions for food distribution with conveyor technology ensure optimum routines **from portioning to distribution.**

This creates **efficient process chains**, guarantees compliance with required temperatures and increases occupational safety for your employees through routine handling.

As a specialist in this field, we take into account an extremely wide range of requirements and offer **solutions that are individually tailored to your needs** for every distribution system, whether Cook & Freeze, Cook & Chill or Cook & Serve.

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Cook & Serve food distribution

From the kitchen straight to the guest:
with our solutions, hot food stays hot and cold food stays cold.

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Cook & Chill and Cook & Freeze food distribution

Discover our solutions for optimum food regeneration.

Cook & Serve food distribution

Freshly cooked and straight to your guests: Cook & Serve systems place high demands on processes, requiring consistent compliance with the necessary temperatures for hot and cold components at the same time. Hupfer offers you a wide range of products for a reliable all-round solution.

Cook & Freeze and Cook & Chill food distribution

For food distribution systems involving food that is chilled or deep-frozen after preparation and then regenerated, our Plug & Cool meal make-up conveyor with integrated cooling circuit offers innovative and efficient complete solutions. Advantage: Portioning at room temperature – benefiting staff while reducing operating costs.

PRACTICAL EXAMPLE

Practical example from lunch catering

This configuration is just one of many possible arrangements.
We present some highlights in more detail in this section.

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Reserve

- Köhler® banquet trolley, heated.

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Pre-portioned cold components

Options:

- CoolMultiMobil®

  or
- Coolport®, induction docking station with fan-assisted cooling,
- Pre-portioning EN trolley,
- Coolstapler® platform dispenser.

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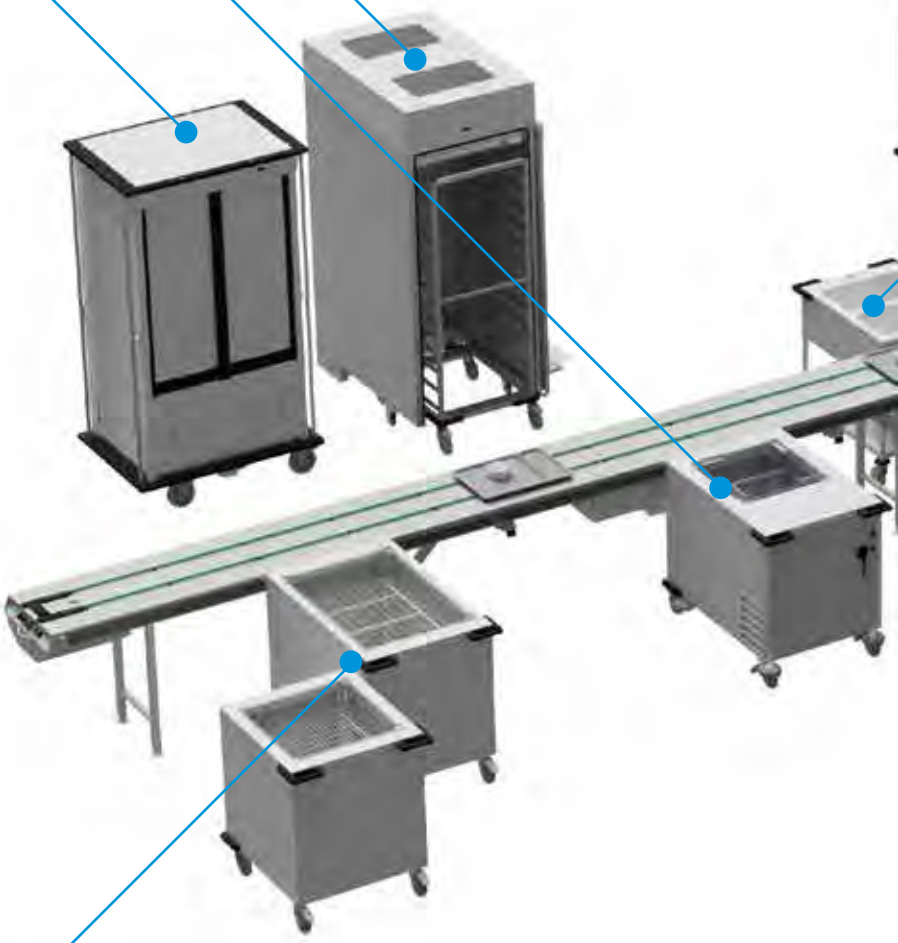
Food distribution

- Thermally insulated tray transport cart.



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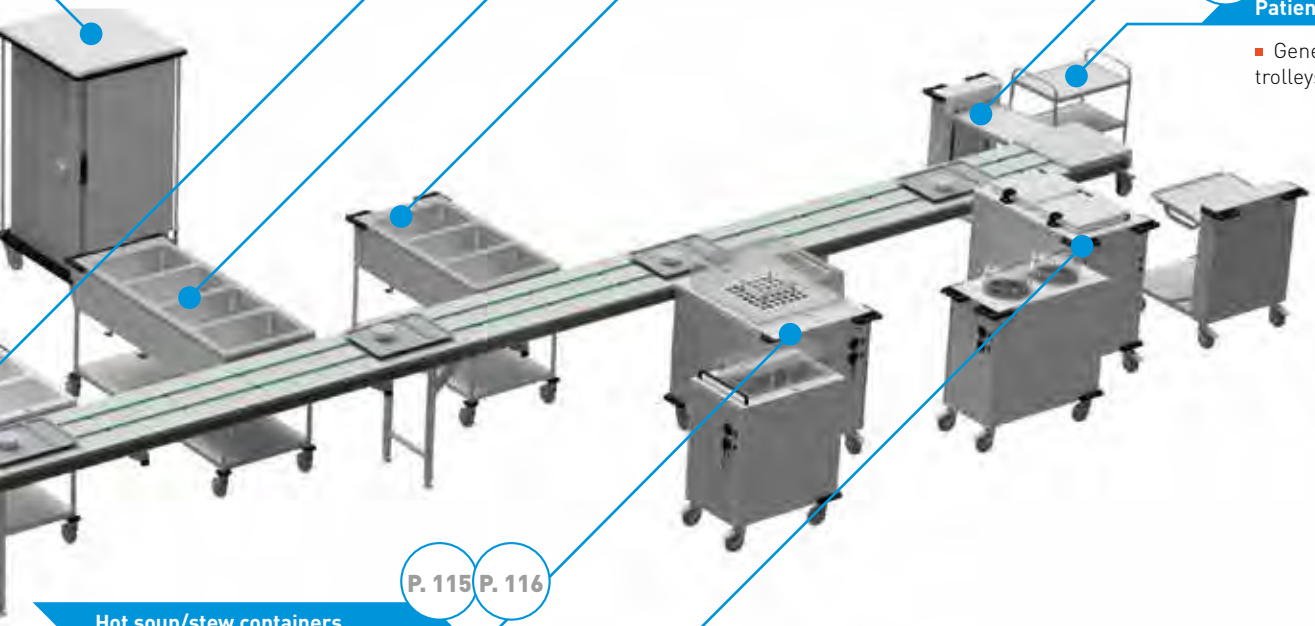
Cloches/covers

- Basket dispenser for polymer components.



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Hot food

- Mobile bain marie.

P. 119

Trays

- Tray dispenser.

P. 52

Patient cards

- General purpose trolleys.

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Hot soup/stew containers

- Platform dispenser, fan-assisted heating,
- Universal crockery dispenser, fan-assisted heating.

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Main dishes

- Power dispenser,
- Plate dispenser, fan-assisted heating

Individual planning

Please contact us for detailed advice in line with your requirements.

PRACTICAL EXAMPLE

Practical example from lunch catering

This cart configuration is just one of many possible arrangements.
Some highlights of the transport carts shown here are presented in more detail in this section.

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Pre-portioned cold components

Options:

- CoolMultiMobil®

  or
- Coolport®, induction docking station with fan-assisted cooling,
- Pre-portioning EN trolley.

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Food distribution

- Tray transport cart, modular construction,
- Tray transport cart, fully welded.

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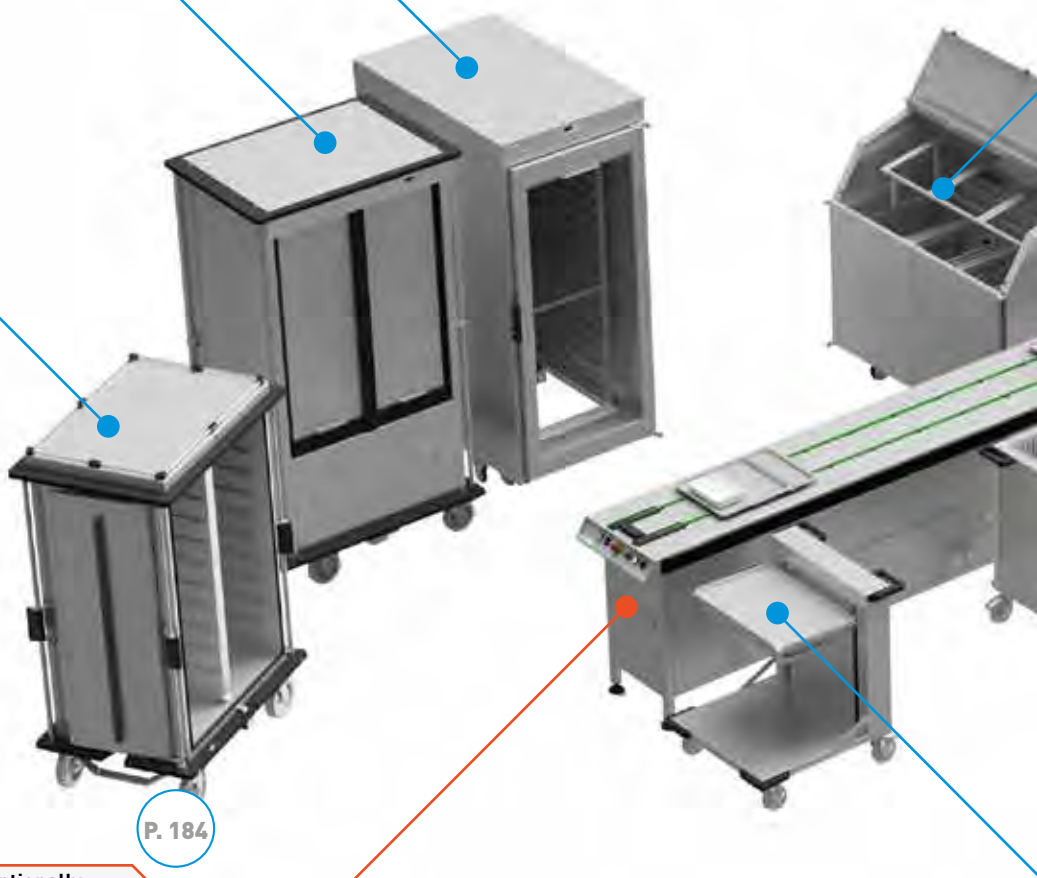
Alternative all-in-one solution

- Induction cart.



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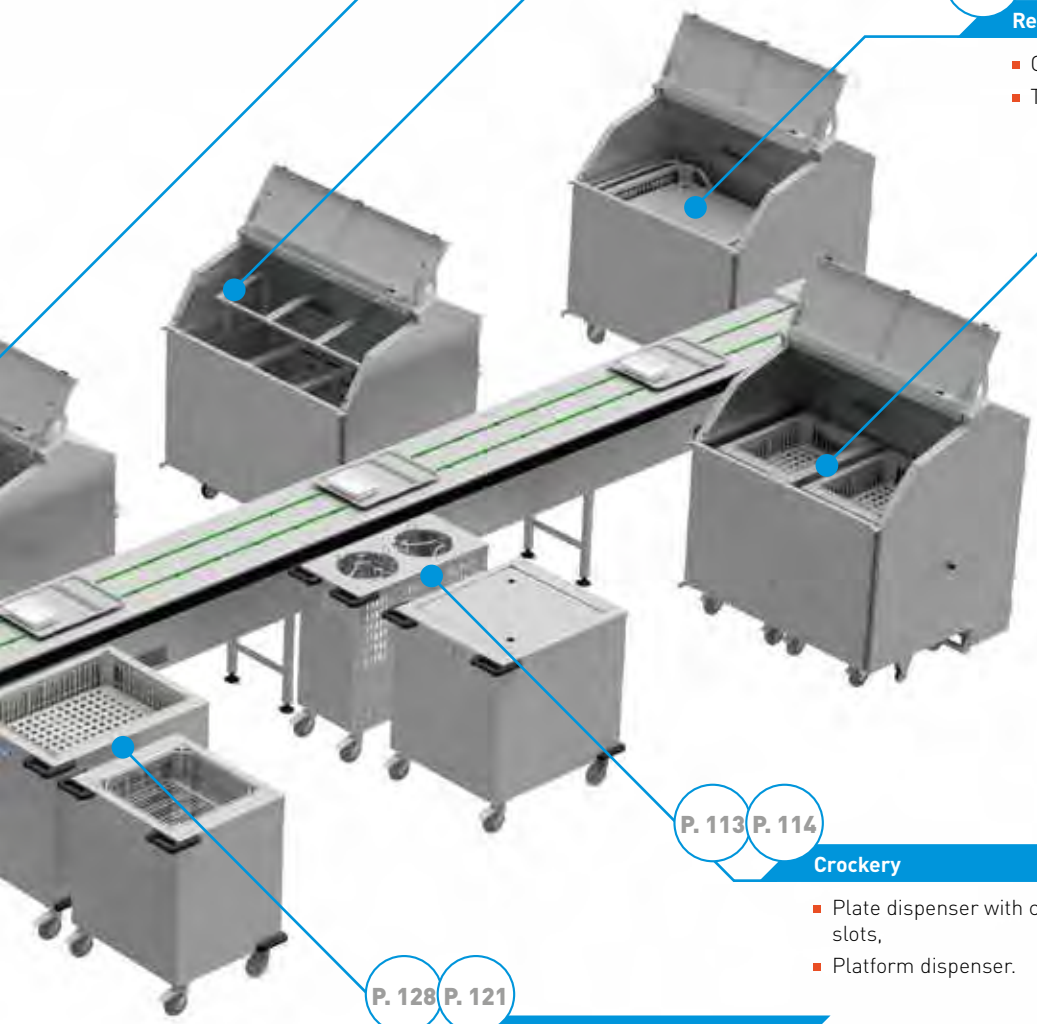
Exclusively at Hupfer

Meal make-up conveyor optionally available with integrated cooling circuit

- The transport carts are connected to the conveyor cooling circuit in the Plug & Cool system so that the carts themselves do not require cooling.
- Further option: also available with air curtain cooling for cooling during conveyor belt operation.



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Refrigerated/frozen dishes

- Coolport®,
- GN container food serving trolley.

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Refrigerated trays

- Coolport®
- Tray dispenser.

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Refrigerated crockery

- Coolport®
- Open platform dispenser.

P. 113 P. 114

Crockery

- Plate dispenser with cooling slots,
- Platform dispenser.

P. 128 P. 121

Cloches/covers

- Dispenser for polymer items,
- Basket dispenser.

P. 107

Cutlery

- Dispenser for Euro containers.

Individual planning

Please contact us for detailed advice in line with your requirements.

MEAL MAKE-UP CONVEYOR WITH COOLING CIRCUIT FOR COOK & CHILL AND COOK & FREEZE

The Plug & Cool meal make-up conveyor

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.

COOL ADVANTAGES AT A GLANCE

Exclusively at Hupfer

- **TAILOR-made:** with custom belt configuration, connections can be positioned anywhere on the belt – we'll find the best solution for your space.
- **MOVABLE:** the arrangement of the transport carts can be changed in no time with no need for tools thanks to optional quick-release fasteners – for example, if there are differences in morning and lunch-time procedures.
- **EMPLOYEE-FRIENDLY:** as the meal make-up conveyor offers an integrated cooling circuit, work can be done at normal room temperatures.
- **SUITABLE FOR FUTURE USE:** the cooling system refrigerant is based on an environmentally friendly brine base, which is not only safe to use in food environments, but also eliminates the need for regular testing, which is obligatory for other refrigerants.
- **EASY TO CLEAN:** the optional quick-release fasteners enable tool-free coupling and uncoupling – docked transport carts can therefore be moved very easily for cleaning purposes.
- **LOW NOISE:** Almost silent operation as only one system runs instead of multiple refrigeration units.

Quick connection, no tools required

The new quick-release fasteners make coupling and uncoupling possible without any tools whatsoever.

Coolport coupling

Up to two Coolports can be coupled to one connection.

COOLPORTS®: NEXT-GENERATION INDUCTION DOCKING STATIONS

Cool head

Even at high ambient temperatures of up to 25°C, cold foods are reliably cooled.

Top circulation

Fans in the lower area of the Coolports ensure reliable cold circulation.

Powerhouse

Powerful yet energy-saving heat exchangers guarantee efficient cooling of the Coolports.

Simple technology

Each Coolport is equipped with connections for power and cooling supply.

Maintenance-friendly

The swivelling air deflector door in the rear panel makes it easier to clean the heat exchanger and allows you to use a hose for cleaning.

Hygienically designed

The open floor and mobility of the Coolports create ideal conditions for cleaning.

Coolport® – induction docking station with fan-assisted cooling for GN container food serving trolleys

	Model	For trolley	Temperature control	Electrical connection	Dimensions W × D × H mm	Product code
	COP/UK SPA/O+ KK	with top frame	3-12°C	AC 220-230 V N PE 50/60 Hz	1,325 × 1,070 × 1,468	**0164291**

Stainless steel version. Also available with compressor cooling for meal make-up conveyors without integrated cooling circuit.

Trolley – GN container food serving trolley

	Model	For trolley	Capacity	Capacity of top frame	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/O 3/21 A-3GN BP	with top frame	21 runners GN 1/1	3 × GN 1/1	150	1,171 × 724 × 1,174	**0164329**

Stainless steel version. With floor plate. 3 compartments. To hold GN 1/1 containers and their subdivisions with pre-cooled meals. Pitch 75 mm.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Coolport® – induction docking station with fan-assisted cooling for crockery and tray dispensers

	Model	For trolley	Temperature control	Electrical connection	Dimensions W × D × H mm	Product code
	COP/UK BD/ BPN KK	Crockery and tray dispenser	3-12°C	AC 220-230 V N PE 50/60 Hz	1,265 × 1,190 × 1,544	**0164312**
Stainless steel version. Also available with compressor cooling for meal make-up conveyors without integrated cooling circuit.						

Trolley – dispenser for porcelain norm crockery

	Model	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BPN 4-K	510 × 365	160	741 × 547 × 923	**0164314**
Stainless steel version. Open design.					

Trolley – dispenser for polymer items and trays

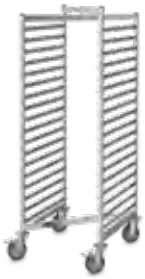
	Model	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD/O 75-53	812 × 595	240	1,078 × 751 × 909	**0164313**
Stainless steel version.					

Coolport® – induction docking station with fan-assisted cooling

	Model	Temperature control	Electrical connection	Dimensions W × D × H mm	Product code
	COP/UK RWG KK	3-12°C	AC 220-230V N PE 50/60 Hz	817 × 1,373 × 1,907	**0163887**
Stainless steel version. Also available with compressor cooling for meal make-up conveyors without integrated cooling circuit.					

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Trolley – high gastronorm trolley – without base plate

	Model	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	**RWG 1/36 GN 75-B-U**	36 × GN 1/1 – 18 × GN 2/1	180	659 × 739 × 1,662	**0112535**

Stainless steel version. To hold GN 1/1 containers and their subdivisions with pre-cooled meals. Base plate 0164350 required for use in Coolport®. Pitch 75 mm.

Base plate for GN trolley RWG 1/36

		Dimensions W × D × H mm	Product code
		671 × 586 × 30	**0164350**

Stainless steel version. For retrofitting GN trolley 0112535 for insertion into a Coolport®.

Pre-portioning EN trolley – crosswise insertion – 1 compartment

	Model	Insertion dimensions mm	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	VTW 1/24 EN 115-B-U	EN 530 × 370	12	24 EN trays or 24 EN baskets	120	659 × 819 × 1,652	**0113065**

Stainless steel version. For storage or provision of pre-portioned cold components. No trolley for a Coolport®. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Shelf pitch 115 mm. Other wheel variants are available on page 99.

Base plate for pre-portioning trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VTW-ELB 0113065	Pre-portioning EN trolley 0113065	557 × 534 × 24	**0164353**

Stainless steel version. Base plate for retrofitting a pre-portioning EN trolley for use in a Coolport® induction docking station.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

MENÜMOBIL®
FOOD SERVICE SYSTEMS

Perfect food distribution systems for over 30 years!

We have been providing numerous social institutions **throughout the world with innovative solutions for food distribution systems for communal catering** for over 30 years.
Our systems are not only impressive, with their **easy handling and aesthetics,** but have also proven themselves to be **functional and meet hygiene and food temperature requirements** in day-to-day use.
We make it possible to integrate our systems seamlessly into existing portioning processes thanks to **the right logistics and necessary expertise of a specialist!**

ContactLine

Selective and economical heating

Contact heating and temperature sensor technology Targeted heating saves energy

InductLine

The high-efficiency food distribution system

Combines innovative and energy-saving regeneration processes with the delight of a perfect meal.

With the diverse product range from MenüMobil, you can have the right system for any application area:

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HUPFER we make work flow · MENÜMOBIL FOOD SERVICE SYSTEMS · RÜTHER Food-Präsentation & Ausgabetechnik · trak Catering Solutions

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Portioning, storing and serving cold foods

With our CoolMultiMobil, you can keep food components requiring refrigeration safely cold throughout the entire cold chain.
This means that the CoolMultiMobil not only achieves a higher level of temperature safety during food distribution, but also has many other benefits thanks to state-of-the-art technology and optimum handling properties.

1 Serving variety

Variable loading enables a high-quality and varied range of food to be served.

2 Space saver

Over 400 portions can be prepared when using quadrangular PN crockery.

3 Efficient and future-proof

Thanks to fan-assisted cooling, the CoolMultiMobil ensures constant temperature distribution over several hours on all levels. R290 future-proof refrigerant is used for cooling.

4 Hygienic

The support ledge frames, base plates and air baffles can be easily removed for cleaning without the need for tools.

5 Ergonomic

Thanks to ergonomic, continuous push bars, a comfortable removal height and smooth-running wheels.

6 Saves expensive storage capacity

Temporary storage in a cost-intensive cold store is no longer necessary thanks to the in-built cooling system.

CoolMultiMobil – fan-assisted cooling – air curtain cooling

	Model	Runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	CMM UK	2 × 13 lengthwise insertion 26 runners total	26 × EN or GN 1/1 (selection in advance) e.g. 1/4 porcelain norm containers = 416 pieces	Total: 320 per insert: 12	1,114 × 798 × 1,973	**0164476-VK**
Cooling	Refrigerant	Cooling	Refrigeration capacity	Power	Electrical connection	Protection class
	R290, CFC-free	Active fan-assisted cooling with cold air curtain	1.04 kW	0.85 kW	AC 220-230 V N PE 50/60 Hz	IPX3

Stainless steel version. For holding pre-portioned food components in EN or GN format. Frames included. Pitch for shelves: 75 mm. 2 swivel castors with brakes, 2 fixed castors Ø 160 mm.

Equipment options

	Model	Specification	Product code
2 frames with Euronorm runners	**CMM 26EN**	26 pairs of L-brackets for lengthwise insertion	**0172020002**
2 frames with Gastronorm runners	**CMM 26GN**	26 pairs of L-brackets for lengthwise insertion	**0172020003**
LED lighting	**CMM LED MON**		**0172020020**
Exchange shutters for 2 lockable shutters (1 per compartment)	**CMM SHUTTER LOCK**		**0172020032**

Cannot be ordered separately.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

POWER DISPENSER

Tightly sealed

The double-walled insulated lid with special seal and additional hinges reliably insulates the interior – without inefficient temperature losses.

Perfectly insulated

High-quality all-round insulation ensures efficiency and minimal energy consumption.

Frugal

A low wattage of 1.84 kW is sufficient for our power dispenser.
This means that 2 power dispensers can be operated on one 230 V 16 A line.

Powerhouse

The power dispenser heats the interior to up to 130°C, causing the wax in the pellets to liquefy. The hot pellets then effectively work to maintain the food temperatures – even during long transport journeys.

A dream team:

our power dispenser and the plate dispenser are a perfect match. The plate dispenser preheats the crockery and, thanks to the extra hot wax pellets, the temperature is reliably maintained. This creates safe process chains and satisfied guests.

Power dispenser – fan-assisted heating

	Model	Pellet dimensions for plates Ø mm	Number of dish stacks	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	PSUH 2/26	260	2	Approx. 80-84 stainless steel pellets	140	993 × 633 × 1,037	**0163974**

Heating	Heating	Power kW	Electrical connection	Protection class	Pellet temperature	Temperature control	Thermostat setting
PSUH 2/26		1.84	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 130°C	Fixed	138°C

Stainless steel version. For wax pellets. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Plate dispenser – fan-assisted heating/100°C

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE/UH 2/19-26 VC	190 – 260	2	130 crockery items	140	961 × 512 × 972	**0161590**

Heating	Heating	Power kW	Electrical connection	Crockery temperature	Thermostat setting	Temperature control
TE/UH 2/19-26 VC	Power module	2.0	AC 220-230 V N PE 50/60 Hz	max. 100°C	30-130°C	Variable control

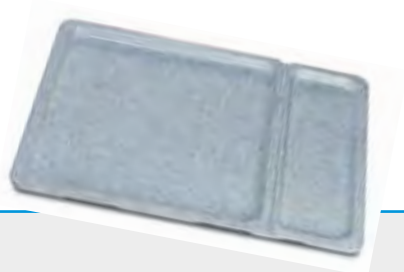
Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 2 transparent lids, single-walled, flat. Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

TRAY TRANSPORT CARTS

Clear separation

Special polymer profiles allow for thermal separation within the tray transport cart-CS, enabling **hot and cold food** to be portioned on the divided tray at the **same time** and kept at temperature for up to **75 minutes** thanks to the special insulation.
Even two EN trays 1/1 can be inserted here one behind the other, making our tray transport cart-CS a real **space saver**. Thanks to the **flexible insertion of eutectic plates**, cold food can also be cooled without affecting the temperature of the warm side.



Thermally insulated tray transport cart

	Model	Insertion type	Tray capacity	Cabinets	Hinged doors	Number of eutectic plates (optional)	Dimensions W × D × H mm	Product code
	TTW/CS 1/20 EN 115-B PK	Crosswise insertion	20 EN special trays cold/hot	1	1	4	798 × 947 × 1,606	**0163879**

Stainless steel version. For thermally-insulated accommodation of ready-portioned hot and cold foods on special Euronorm trays in the Cook & Serve system. Pitch 115 mm. 2 swivel castors with brakes and 2 fixed castors, Ø 160 mm, zinc-plated housing.
Other wheel variants are available on page 99.

Divided tray for tray transport cart-CS

	Model	Suitable for	Temperature resistance	Dimensions W × D × H mm	Product code
	TAB EN-1/1 GRP Gran-A83 get	Rectangular porcelain norm crockery	-40°C to +140°C	530 × 370 × 17	**0163356**

Fibreglass-reinforced polymer version. For use in thermally separated tray transport carts for Cook & Serve food distribution.

Eutectic plate for tray transport cart-CS

	Model	Temperature application range	Specification	Dimensions W × D × H mm	Product code
	KP PP 656/182/34 ligr	-15°C to +95°C	With finger grip	656 × 182 × 34	**0163959**

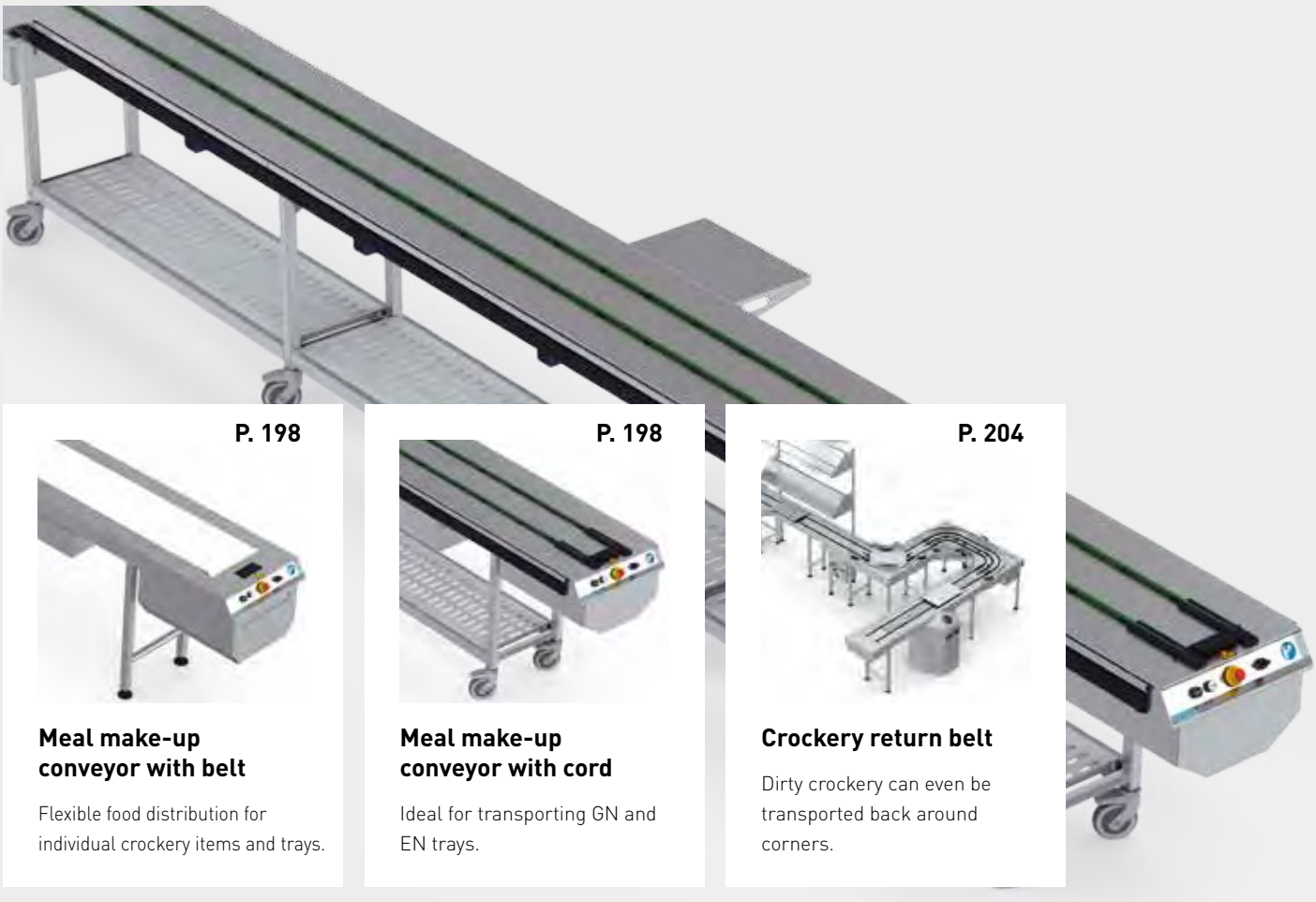
Polyethylene version. Washing device suitable.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

13 – CONVEYOR TECHNOLOGY

Our conveyor technology offers the “flow” you want

With conveyor technology from Hupfer, planners and users can draw from a wide range of individual modules. All components can be combined in a way that creates the optimum solution for the available space. Effective solutions can be implemented with both cord and belt conveyors. With our crockery return belts, the crockery safely finds its way back to the kitchen.



P. 198

Meal make-up conveyor with belt

Flexible food distribution for individual crockery items and trays.

P. 198

Meal make-up conveyor with cord

Ideal for transporting GN and EN trays.

P. 204

Crockery return belt

Dirty crockery can even be transported back around corners.

Meal make-up conveyors

For perfectly coordinated processes: If the meal make-up conveyor has been well thought out, the individual work steps dovetail seamlessly. Not only can errors be minimised through practised, routine handling, our complete systems also make daily work much more efficient.

Crockery return belts

The return of used crockery also needs to be well thought out: with our solutions, dirty crockery finds its way from the dining room back to the kitchen in the most efficient way possible – along a straight route or even around corners. We have numerous options to simplify daily work routines, for example, automatic tray stacking.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

EQUIPMENT OPTIONS FOR OUR MEAL MAKE-UP CONVEYORS

Meal make-up conveyor with cord

Rotary table shelf

Rotary table above the belt housing for patient cards or laptops.

Universal storage space

Here, patient cards, for example, can be easily stored at the beginning of the belt.

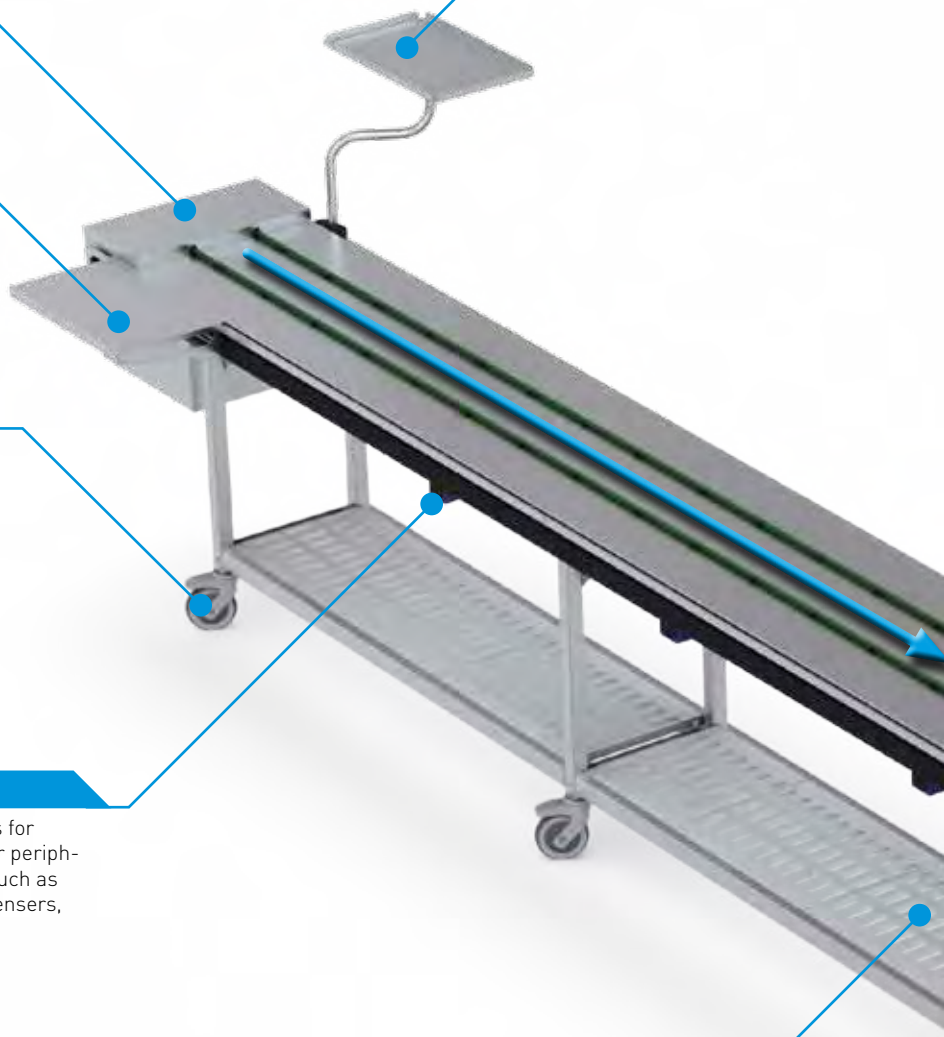
Additional shelf

Various cooking utensils such as ladles can be stored here. The shelf can be permanently positioned on the left or right, at the front or back, up to a maximum of 300 mm from the end of the belt.

Mobile installation

As an option, we offer our belt with roller equipment, which simplifies cleaning and provides more flexibility for subsequent positional adjustments.

Our standard option offers belt system legs with ergonomic height adjustment of ± 20 mm and additional selectable floor fixing attachment.

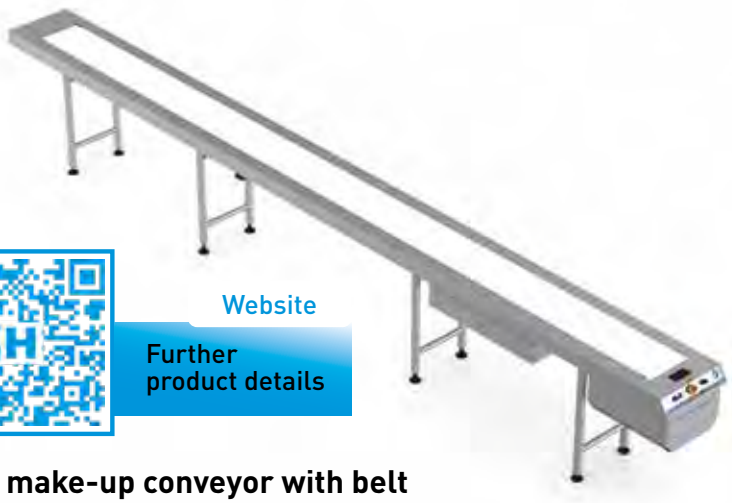


Sockets

Additional sockets for connecting Hupfer peripheral equipment, such as heated plate dispensers, see p. 112.

Base

Polymer louvred shelf as base for practical storage of large containers, for example. Other shelves available on request.



Website

Further product details

Meal make-up conveyor with belt

The equipment options shown for the cord version also apply to our belt version.

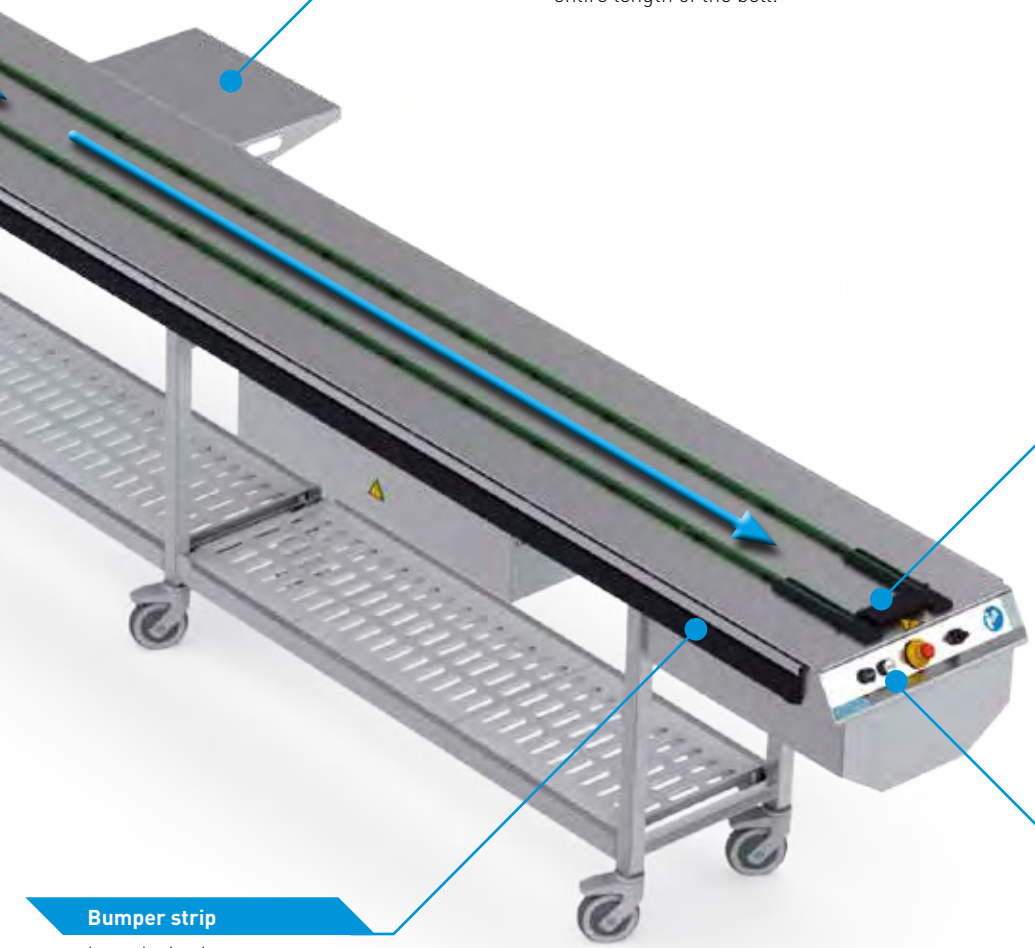
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Website

Further product details

Individual planning

Please contact us for detailed advice in line with your requirements.



Fold-down shelf

A rail system on both sides of this shelf allows for flexible positioning of the shelf along the entire length of the belt.

Mechanical limit rocker switch

This stops the belt automatically as soon as a tray touches the rocker. Once the tray is removed, the belt restarts automatically.

Alternative: photo-electric limit switch

If the tray passes over the sensor built into the belt housing, the stop-start mechanism takes effect.

Belt control

This is where the belt really gets going – START-STOP switch, speed regulator and emergency stop button are installed on the front side.

Bumper strip

Lengthwise impact protection on both sides helps to keep the belt in good condition.

Illustration shows optional equipment.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

STANDARD EQUIPMENT FOR MEAL MAKE-UP CONVEYORS

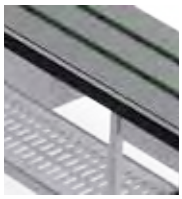
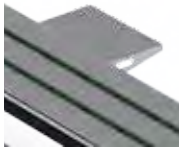
	Basic equipment	Technical data	Conveyor	Standard dimensions W × D × H mm
Cord version	**1 main switch, 1 START button, 1 STOP button, 1 EMERGENCY STOP button, 1 potentiometer for speed control**	Conveyor length minus 500 mm in the tray return and 50 mm in the removal area Cord spacing: 180 mm Diameter: 12 mm Maximum load 100 N/m	Cord material: polyurethane, green, exchangeable Belt guide elements HDPE 25/25/19, black, exchangeable – guarantees a stable conveying direction	6,000 × 500 × 900
				9,000 × 500 × 900
				12,000 × 500 × 900
Standard lengths of meal make-up conveyors: stationary/mobile version: 3,000-13,000 mm. Other lengths on request.				
Belt version	**1 main switch, 1 START button, 1 STOP button, 1 EMERGENCY STOP button, 1 potentiometer for speed control**	Conveyor length minus 250 mm in the tray return and 200 mm in the removal area Belt width: 300 mm Maximum load 100 N/m	Belt material: polyester fabric and PVC coating, white, exchangeable	6,000 × 500 × 900
				9,000 × 500 × 900
				12,000 × 500 × 900
Standard lengths of meal make-up conveyors: Stationary version: 2,000-13,000 mm, mobile version: 3,000-7,000 mm. Other lengths on request.				

Electrical system	Sockets	Protection class	Electrical connection	Total connected load
Polymer switch cabinet, depending on number of sockets, number of motors and electrical variants	Basic design without sockets On request, at additional cost: various 230 V/400 V plug versions, depending on type F/CEE plug design	IP X5	without sockets: 230 V ~ 50 Hz NPE with sockets: 400 V 3 ~ 50 Hz NPE	0.12 kW without sockets For conveyor belts with sockets, the total power is dependent on the type and number of consumers attached to the sockets

Motor	Power	Speed range	Protection class
1 motor for straight, stationary conveyors up to 13 m in length	Helical bevel geared motor 0.12 kW with soft start	Variable control from 4 to 18 m/min	IP X5 Heat class F
Stainless steel version. Hygienic and self-supporting construction, modular design consisting of screwed-on belt segments, on pedestals made of stainless steel square tube set with height-adjustable polymer screw feet or as mobile design on wheels.			

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

EQUIPMENT OPTIONS: MEAL MAKE-UP CONVEYORS

	Model	Material	Dimensions W × D × H mm
	Mobile design: **Castors** Max. 7 m for belt version and 12 m for cord version. Mobile thanks to Ø 125 mm swivel castors, with total brake, polymer housing, polymer wheel with stainless steel ball bearing, according to DIN 18867-8, including stainless steel bracing set between the belt system legs		
	Floor fixing attachment for standard floor feet	Stainless steel	105 × 75 × 52
	Mechanical limit rocker switch integrated in standard belt		
	Photo-electric limit switch built into the belt housing		
	**Bumper strip** on both sides, lengthwise	Polymer	60 × 20
	Rotary table shelf Flexible positioning – max. 300 mm from the beginning or end of the belt	Stainless steel	500 × 300 × 530
	Hook-in shelf incl. rail system	Stainless steel	500 × 300 × 530
	**Fold-down shelf**	Stainless steel	500 × 300 × 530

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

	Model	Material	Dimensions W × D × H mm
	Tray shelf for cord version		250 × 500/ 500 × 500
	Universal drawer	Stainless steel	480 × 420 × 230
	Base with louvred shelf	Polymer grid	
	Additional foot switch for starting/stopping the conveyor		
	Additional start/stop switch	Flexible positioning along the belt	
	Additional emergency stop button	Flexible positioning along the belt	
	Additional socket Schuko, 230V, 16A, IP44 on one or both sides		

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

PRACTICAL EXAMPLE: CROCKERY RETURN BELT

Our crockery return belts can be designed to your specific needs – distances from the dining room to the kitchen can also be configured for you, even around corners. Trays with used crockery return efficiently via our system.

Sorting check

Reliable stop for trays that have not been cleared. Mechanical or visual version available as an option.
For conveyors with automatic tray stacking.

Photo-electric limit switch

This is used to stop the belt automatically as soon as a tray triggers the sensor. Once the tray is removed, the belt restarts automatically.

Alternative: Mechanical limit rocker switch
Here, the same stop-start system takes effect as soon as a tray makes contact with the rocker**.**
For conveyors without automatic tray stacking.

Tray dispenser

Our open tray dispensers are ideally matched to the SGR belt system. Product details can be found in the section "Stacking equipment" on p. 118.

Docking mechanism

Tray dispensers are safely coupled to the SGR belt for smooth and automated transfer of empty trays. With this version, there is no need for a limit switch.

Tapered belt housing

The tapered section of the belt, which goes from 500 mm to 400 mm in width, allows easy ergonomic access to the rear basket shelves.

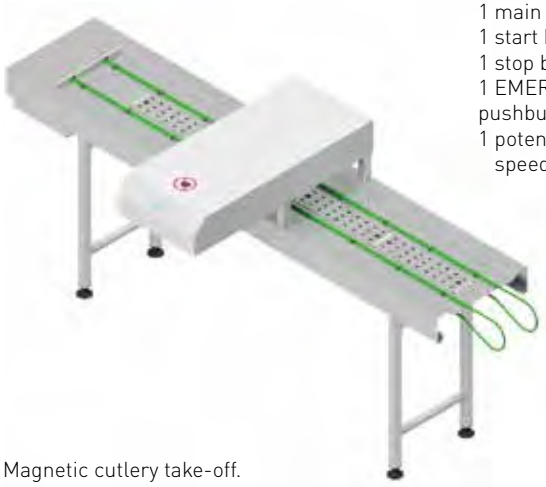
Belt control

4 different control configurations are available according to the configuration of your conveyor.

The following are included as standard:
1 main switch,
1 start button,
1 stop button,
1 EMERGENCY STOP pushbutton,
1 potentiometer for speed control.

Tray guides

All tray sizes can be guided here.



Magnetic cutlery take-off.

Further additional options

- Magnetic cutlery take-off (automatic collection of cutlery from the tray and transfer to a cutlery soak sink (Product code 0161750)).
- Sound/screening tunnel (contamination-free guidance through clean areas possible).
- Emergency stop button.
- Queue-clocked circuit.
- Sockets.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Website

Further product details

Individual planning

Please contact, us for detailed advice in line with your requirements and the space you have available.

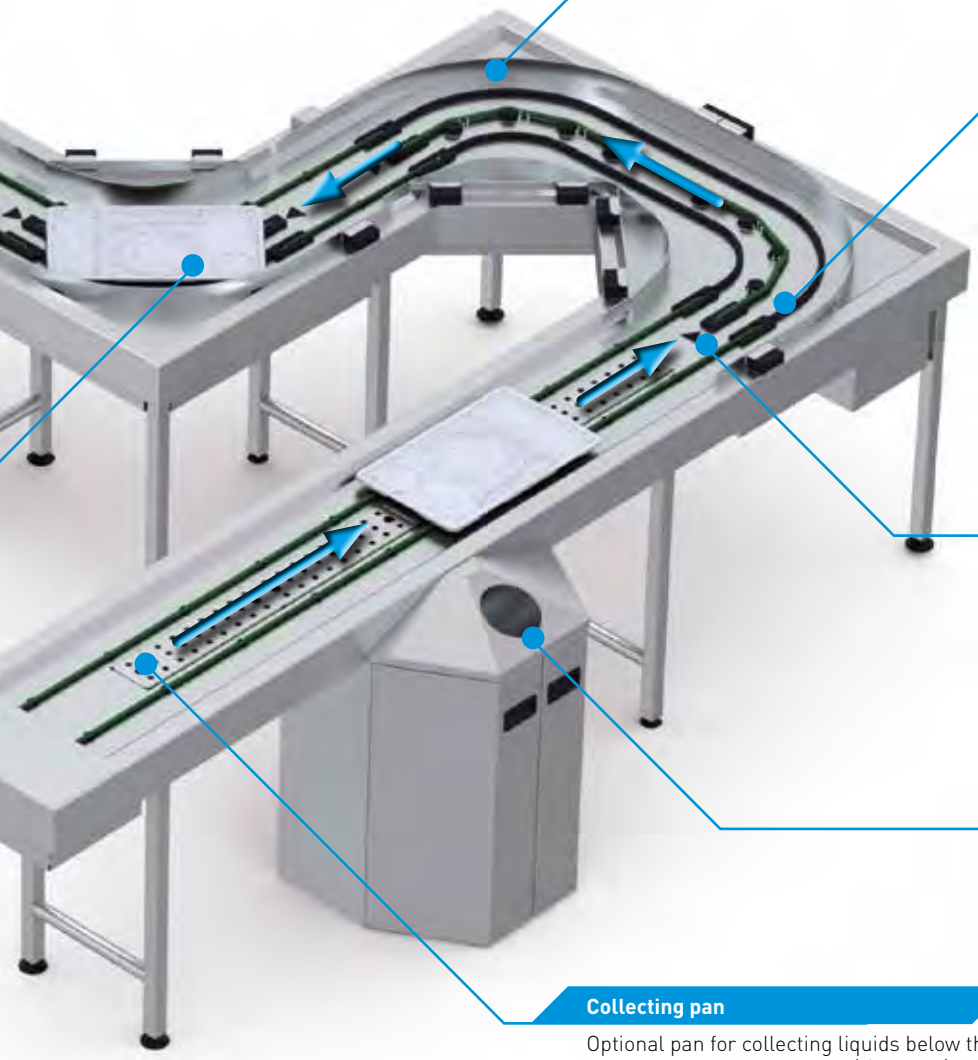
Basket shelf

Used to hold crockery washing baskets and for further sorting of crockery.
Available for 3, 4 or 5 baskets (510 × 510 mm).

Curves

90° or 180° curve, equipped with a cord (Ø 15mm), with two lateral stainless steel and polymer guides to optimally take the trays through the curves.

Further customer-specific curves possible depending on require-ments
e.g. 15°/30°/45°/60°.



Cords

Polyurethane cord, green, belt distance 180 mm, belt guide elements HDPE 25/25/19, black, exchangeable.

1) Straight conveyor section.
2) Curves 70° and above.

Queue-clocked circuit

The queue-clocked circuit ensures a smooth and optimised passage of the trays over the entire conveyor.

Base with discharge chute

This allows you to easily separate waste in an environmentally conscious way at the beginning of the conveyor system.

Collecting pan

Optional pan for collecting liquids below the tray return. Connection pipe (Ø 50 mm) for an additional disposal line is available.

Illustration shows optional equipment.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

14– BUILT-IN APPLIANCES FOR FOOD SERVING COUNTERS

FOOD DISPLAY

Individual advice

Many of our solutions can also be retrofitted into your food serving counter. We would be happy to review the options together with you. Just tell us what you want.

Attractive food presentation for your guests

Serving food that guests can enjoy is a key focus of kitchens. Presenting meals professionally at the optimum temperature and in an attractive way not only requires good kitchen staff but also needs equally effective technical solutions.

P. 208

Therma Dry

Therma Dry impresses with attractive presentation, ergonomic handling and efficient operation.

P. 210

Hot and cold plate

Thanks to the fast switching time, the hot and cold plate can be used at any time of the day – saving costs and space.

P. 211

Hotplate

Our hot plate stands out thanks to its short heating times and reliable temperatures.

P. 214

Incounter dispenser

Securely installed in a food serving counter for plates, cups, baskets, etc.

P. 217

Counter construction

Our partner Trak combines your built-in appliances to form a holistic food serving counter.

trak Catering Solutions

MODULAR DESIGN OF OUR BUILT-IN APPLIANCES

Basic model

Therma Dry

P. 208

Hot and cold plate

P. 210

Hotplate

P. 211

Surface

- Stainless steel surface with black Ceran® glass hotplate

P. 213

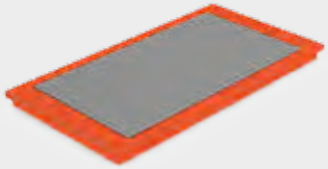
- Standard: Ceran® glass black or Dekton® black

- Ceran® glass black

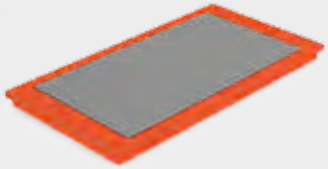
Frame

- Only with frame

P. 213



- Frameless
- With frame



- Frameless
- With frame

Optional gantry lamp modules

GANTRY LAMP MODULE EQUIPMENT

- Infrared
- LED
- Infrared and LED

P. 212

GANTRY LAMP MODULE DESIGN

- Optima
- Horizon
- Horizon 2

P. 212

① Low power consumption

Therma Dry consumes up to 63% less energy than a conventional bain-marie.

② PERFECT TEMPERATURES

Due to the uniform heating with infrared technology, the food maintains a constant temperature – without any reheating.

③ EFFICIENT OPERATION

Therma Dry can be used immediately without preheating. GN containers with food are conveniently inserted instead of awkwardly hooked in from above.

④ EASY CLEANING

The front loading flaps can be removed very easily. This makes cleaning the Ceran® glass surfaces even easier.

⑤ GREATER SAFETY WHEN WORKING

Therma Dry is operated entirely without water. This minimises the risk of injury from hot steam and makes handling much more convenient for employees.

⑥ NO WATER LINE

Therma Dry offers great flexibility in positioning, as it does not require a peripheral water line, just a 230 V connection.

THE BENEFITS AT A GLANCE

63% energy saving

Optimum food presentation

Simply efficient

Ideal handling

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Therma Dry with wide rim – for direct attachment of gantry lamp modules

	Model	GN size	V/kW	Energy consumption kWh	Dimensions W × D × H mm	Product code
	WHB TD 1/1 mTR fWB EW1	1/1	230/0.41	0.41	536 × 635 × 402	**8900301**
	WHB TD 2/1 mTR fWB EW1	2/1	230/0.82	0.82	868 × 635 × 402	**8900302**
	WHB TD 3/1 mTR fWB EW1	3/1	230/1.23	1.23	1,200 × 635 × 402	**8900303**
	WHB TD 4/1 mTR fWB EW1	4/1	230/1.64	1.64	1,532 × 635 × 402	**8900304**
	WHB TD 5/1 mTR fWB EW1	5/1	230/2.05	2.05	1,864 × 635 × 402	**8900305**

Therma Dry with narrow rim – available with gantry lamp modules as an option*

	Model	GN size	V/kW	Energy consumption kWh	Dimensions W × D × H mm	Product code
	WHB TD 1/1 mTR EW1	1/1	230/0.41	0.41	359 × 635 × 402	**8900406**
	WHB TD 2/1 mTR EW1	2/1	230/0.82	0.82	691 × 635 × 402	**8900407**
	WHB TD 3/1 mTR EW1	3/1	230/1.23	1.23	1,023 × 635 × 402	**8900408**
	WHB TD 4/1 mTR EW1	4/1	230/1.64	1.64	1,355 × 635 × 402	**8900409**
	WHB TD 5/1 mTR EW1	5/1	230/2.05	2.05	1,687 × 635 × 402	**8900410**

*** The gantry lamp modules are mounted on the adjacent food serving counter – not on the Therma Dry.**

Website

Further product details

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

HOT AND COLD PLATE

① TIME SAVING

The hot and cold plate impresses thanks to its fast switching times. The plate can cool from +140°C to -5°C in just 45 minutes.

② SPACE & COST SAVINGS

For hot and cold food service – saving space and costs.

③ FUTURE-PROOF

We use the refrigerant R290, which has long-term approval in accordance with the EU F-Gas Regulation.

-5°C to +140°C

④ EFFICIENT

The hot and cold plate consumes just 750 Wh of power to heat up from -5°C to +140°C.

⑤ DIGITAL CONTROL

Controls directly at the counter allow for flexible setting of the desired temperatures.

Model shows counter as optional equipment. More information on p. 217.

Website

Further product details

Hot and cold plate

Model	GN size	Surface	V/kW	Dimensions W × D × H mm	Product code
KWP 1/1 GLA KA EW1	1/1	Ceran® glass, black	230/1.84	330 × 530 × 200	**8900213**
KWP 2/1 GLA KA EW1	2/1	Ceran® glass, black	230/1.84	660 × 530 × 200	**8900217**
KWP 3/1 GLA KA EW1	3/1	Ceran® glass, black	230/2.07	990 × 530 × 200	**8900237**
KWP 3/1 GLA KA EW1	4/1	Ceran® glass, black	230/2.42	1,320 × 530 × 200	**8900306**
KWP 1/1 DEK KA EW1	1/1	Dekton®, black	230/1.84	330 × 530 × 200	**8900318**
KWP 2/1 DEK KA EW1	2/1	Dekton®, black	230/1.84	660 × 530 × 200	**8900225**
KWP 3/1 DEK KA EW1	3/1	Dekton®, black	230/2.07	990 × 530 × 200	**8900226**
KWP 4/1 DEK KA EW1	4/1	Dekton®, black	230/2.42	1,320 × 530 × 200	**8900227**

Refrigeration capacity: 340 Watt, ready to plug in with cooling element, future-proof refrigerant: R290. Connection for central refrigeration system on request.

Hotplate

Model	GN size	Surface	V/kW	Dimensions W × D × H mm	Product code
WHP 2/1 GLA EW1	2/1	Ceran® glass, black	230/0.6	660 × 530 × 43	**0164397**
WHP 3/1 GLA EW1	3/1	Ceran® glass, black	230/0.9	990 × 530 × 43	**0164398**
WHP 4/1 GLA EW1	4/1	Ceran® glass, black	230/1.2	1,320 × 530 × 43	**0164399**
WHP 5/1 GLA EW1	5/1	Ceran® glass, black	230/1.5	1,650 × 530 × 43	**0164400**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

① SHORT HEATING TIMES

The hotplate is ready for use in no time at all.

② FLEXIBLE USE

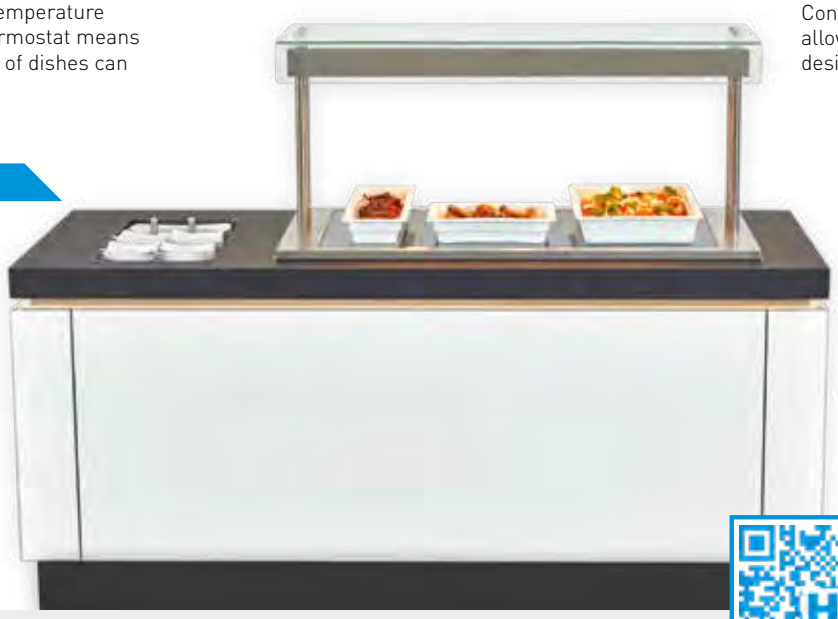
Flexible and fast temperature control via the thermostat means a very wide variety of dishes can be served.

③ DIGITAL CONTROL

Controls directly at the counter allow for flexible setting of the desired temperatures.

④ EASY CLEANING

The flat surfaces make cleaning the counter very easy.



+30°C to +90°C

Website

Further product details

GANTRY LAMP MODULES

① FOOD QUALITY

Special infrared light waves are absorbed particularly well by the food as well as reducing moisture loss.

② INNOVATIVE

Thanks to energy-efficient infrared heaters, the food reliably maintains its temperature without any loss whatsoever.

③ COMFORTABLE WORKING

The very low level of heat lost from the gantry lamp modules and a maximum surface heat-up temperature of 50°C make working comfortable and safe.

Up to 50%

④ ENERGY SAVINGS

Compared to conventional gantry lamp modules, our innovative gantry lamp modules achieve energy savings of up to 50%.

⑤ LIGHTING TO PROMOTE SALES

State-of-the-art LEDs provide optimum lighting, maximising the impact and appeal of the food on display.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

GANTRY LAMP MODULE DESIGNS

EYE-CATCHER

Something else that helps present meals in their best light is the matching design of the housing and sneeze guard featured by the gantry lamp modules.

THERE ARE THREE **DIFFERENT DESIGNS** AVAILABLE TO CHOOSE FROM

Optima design

Horizon design

Horizon 02 design

Gantry lamp modules

	Model	GN size	Design	V/kW	Energy consump-tion kWh	Dimensions W × D × H mm	Product code
	WB 2/1	2/1	Horizon/Horizon 2/Optima	230/0.6	0.6	854 × 450 × 515	**0164563666**
	WB 3/1	3/1	Horizon/Horizon 2/Optima	230/0.9	0.9	1,186 × 450 × 515	**0164564666**
	WB 4/1	4/1	Horizon/Horizon 2/Optima	230/1.2	1.2	1,518 × 450 × 515	**0164565666**
	WB 5/1	5/1	Horizon/Horizon 2/Optima	230/1.2	1.5	1,850 × 450 × 515	**0164566666**

Gantry lamp modules can be equipped with either infrared or infrared & LED fitted module.

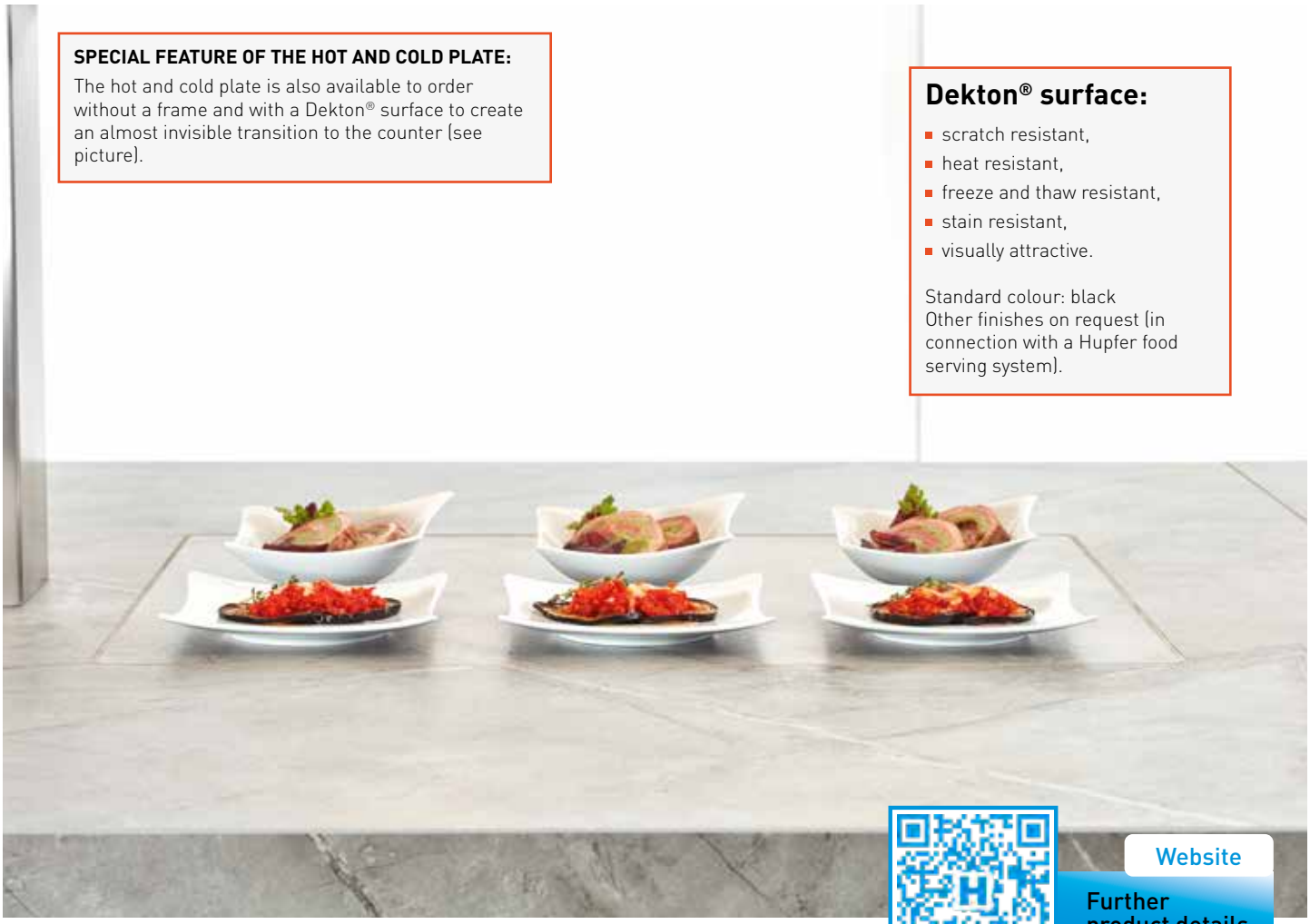
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

SPECIAL FEATURE OF THE HOT AND COLD PLATE:
The hot and cold plate is also available to order without a frame and with a Dekton® surface to create an almost invisible transition to the counter (see picture).

Dekton® surface:

- scratch resistant,
- heat resistant,
- freeze and thaw resistant,
- stain resistant,
- visually attractive.

Standard colour: black
Other finishes on request (in connection with a Hupfer food serving system).



Website
Further product details

Examples

HOT AND COLD PLATE

- Grey Dekton® finish
- Without frame
- Grey Dekton® counter as optional equipment

HOTPLATE

- Black Ceran® glass surface
- With frame

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

INCOUNTER DISPENSER

THE PERFECT MATCH

We offer a wide range of incounter dispensers for plates, baskets, cups, etc. to make your food serving system as practical and efficient as possible.

Incounter plate dispenser, unheated

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	Number of stacking chutes	Product code
	EBR-TE 19-26	Round, Ø 190-260 mm	Up to 6/70 items	385	1	**0161830**
	EBR-TE 18-33	Round, Ø 180-330 mm	Up to 44/52 items	455	1	**0162250**

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated.
Installation depth: unit height to lower edge of support frame: 640 mm.

Incounter plate dispenser, heated – 1 compartment

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBR-TE/H 19-26	Round, Ø 190-260 mm	Up to 60/70 items	385	230/0.6	1	**0161840**
	EBR-TE/H 18-33	Round, Ø 180-330 mm	Up to 44/52 items	455	230/0.6	1	**0162251**

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated, incl. lid. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W. Installation depth: unit height to lower edge of support frame: 640 mm incl. lid.

Incounter plate dispenser, heated – 2 pipes

	Model	Crockery	Capacity with lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBR-TE/H 19-26	Round, Ø 190-260 mm	Up to 120 items	610 × 420	230/1.0	2	**0161850**

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated, incl. lids. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 1,000 W. Installation depth: unit height to lower edge of support frame: 640 mm.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Incounter crockery dispenser, unheated

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	Number of stacking chutes	Product code
	EBR-TAS 70-120	For round cups, glasses and mugs Ø 70-120 mm	Up to 64/72 items	385	3 to 8 (depending on the crockery diameter)	**0162541**
	EBR-TAS 100-150	For round cups, glasses and mugs Ø 100-150 mm	Up to 98/104 items	455	3 to 8 (depending on the crockery diameter)	**0162540**

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated.
Installation depth: unit height to lower edge of support frame: 640 mm.

Incounter crockery dispenser, heated

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBR-TAS/H 70-120	For round cups, glasses and mugs Ø 70-120 mm	Up to 64/72 items	230/0.6	230/0.6	3 to 8 (depending on the crockery diameter)	**0162543**
	EBR-TAS/H 100-150	For round cups, glasses and mugs Ø 100-150 mm	Up to 98/104 items	230/0.6	230/0.6	3 to 8 (depending on the crockery diameter)	**0162542**

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W. Installation depth: unit height to lower edge of support frame: 640 mm.

Incounter basket dispenser, unheated

	Model	Crockery	Capacity	Ø of worktop cut-out mm	Instal-lation	Number of stacking chutes	Product code
	EBS-KO 50-50	Small items that are difficult to stack	1 fixed container + 4 loose containers (115 mm high)/ 1 fixed container + 6 loose containers (75 mm high)	526 × 526	From below	1	**0118179**
	EBST-KO 50-50			610 × 566	From above	1	**0119559**

Stainless steel version. For holding crockery baskets 500 × 500 mm*. Installation depth: unit height to lower edge of unit frame: 640 mm, can be extended to max. 665 mm by means of screw feet.

*** Crockery baskets can be found on p. 237.**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

INCOUNTER DISPENSER

Incounter basket dispenser, heated

	Model	Capacity	Ø of worktop cut-out mm	V/kW	Instal-lation	Number of stacking chutes	Product code
	EBS-KO/H 50-50	1 fixed container + 4 loose containers (115 mm high)/ 1 fixed container + 6 loose containers (75 mm high)	526 × 526	230/2.0	From below	1	**0116153**
	EBST-KO/H 50-50		630 × 630	230/2.0	From above	1	**0162256**

Stainless steel version. For holding crockery baskets 500 × 500 mm*, in which small or hard-to-stack crockery can be provided. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W, incl. lid.
Installation depth: unit height to lower edge of unit frame: 640 mm.

Incounter tray dispenser, unheated

	Model	Trays	Capacity	Ø of worktop cut-out mm	Number of stacking chutes	Product code
	EBST-TAB 53-37	1 stack of EN trays 530 × 370 mm or GN trays 530 × 325 mm	Approx. 100 EN/GN trays	630 × 430	1	**0119549**

Stainless steel version. For holding trays. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W.
Installation depth: unit height to lower edge of unit frame: 640 mm*. Installation possible both from above and below.

Incounter universal dispenser, heated

	Model	Trays	Capacity with lid/without lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBS-UST/H 57-28	For round and rectangular plates up to Ø 280 mm; also suitable for small items	Up to 435/555 items	585 × 295	230/1.0	Up to 21 depending on crockery size	**0163006**

Stainless steel version. Centring device with 16 slots for stainless steel guide rods. Stainless steel tubular heating element, 60°C max. dish temperature in 150 min., infinitely variable thermostat, 1,000 W, incl. lid. Installation depth: unit height to top edge of cover plate: 640 mm, can be extended to max. 740 mm by means of screw feet.

*** Crockery baskets can be found on p. 237.**

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Teamwork for your perfect food service

Hupfer and Trak: two strong partners of the Hupfer Group, who together implement food serving systems as a complete solution for you.
Hupfer provides the individual serving appliances and Trak contributes its specialist knowledge in plant construction with a very wide range of materials.
Two partners, one goal: simple all-round service with just one point of contact, guaranteeing perfect presentation of your food.

trak Catering Solutions

THE ADVANTAGES AT A GLANCE

Expertise

We develop our products and solutions based on a deep understanding of the logistical structures and individual requirements of our customers and their working environments.

Planning

With the help of state-of-the-art drawing programs, we give you a 3D-presentation of the results before implementation.

Production

At Hupfer, craftsmanship and technology work hand in hand: from our in-house carpentry workshop to varnishing.
Our long-standing and qualified employees ensure a perfect result that will inspire you and your guests.

Exhibition

High-quality materials and workmanship must be seen and felt. For us, it therefore goes without saying that we have on-site sampling and factory acceptance at Trak in England.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

The right working height is different for everyone

For healthy working and satisfied staff: with our height-adjustable work tables and the serving station ErgoMultiPoint, we are setting state-of-the-art standards for more ergonomics in commercial kitchens.

Serving station ErgoMultiPoint

The all-rounder in the à la carte business.

P. 219

Work tables

Height-adjustable tables for ergonomic working.

P. 220

Website

Further product details

Serving station ErgoMultiPoint

Particularly suitable for quick serving in the à la carte business. The ErgoMultiPoint means you can have everything at hand – from prepared dishes to knives and even herbs for the final garnish.

Interested?
Please contact us for detailed information and comprehensive advice and to discuss any integration into a food serving counter.

Everything ready to hand
Here, for example, GN containers of many different sizes can be filled with sauces and herbs.

Height-adjustable
An ergonomic working height is crucial for healthy, happy staff. Thanks to electro-hydraulic height adjustment, this can be achieved quickly and easily.

Direct connection
Appliances such as mixers and hand blenders can all be connected directly to the ErgoMultiPoint.

Hot or cold
The right-hand cabinet can be heated or cooled with eutectic plates, as needed.

Hygienic
We use stainless steel, which is easy to clean and hygienic in the long term.

Image shows optional equipment.

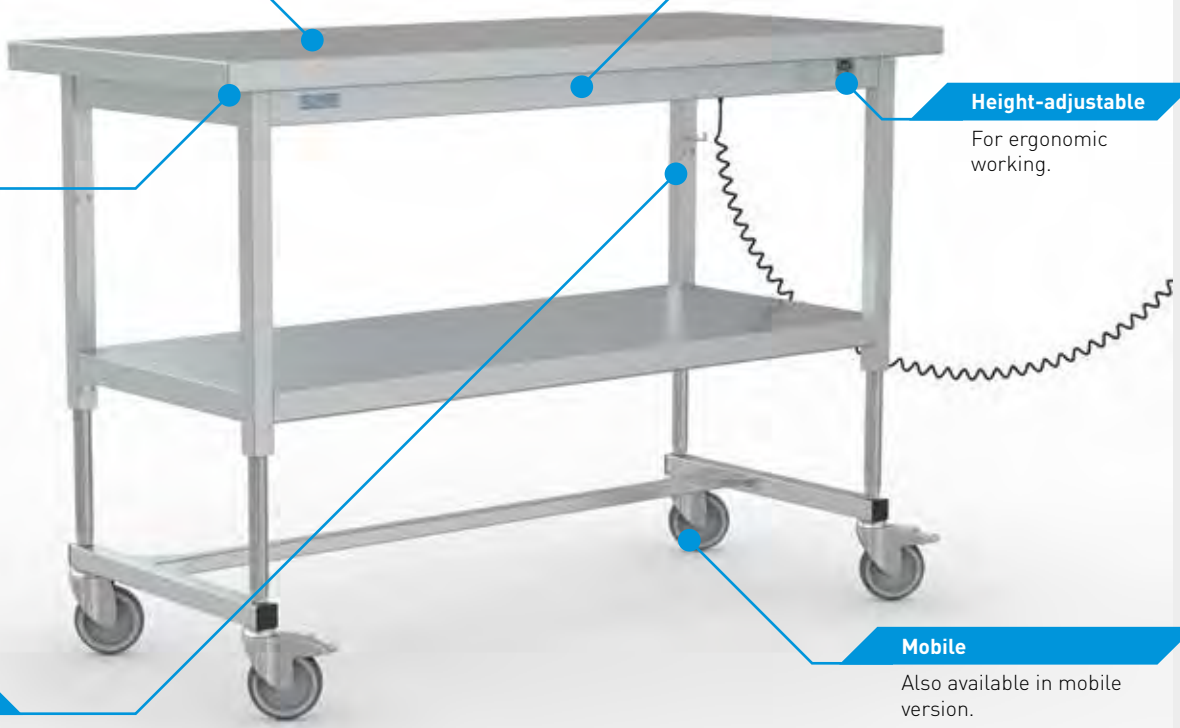
Serving station ErgoMultiPoint

	Model	Construction	Maximum load kg	Dimensions W × D × H mm	Product code
	EMP 1450/ 750/855-1155	Closed, double-walled, three-part	220	1,450 × 720 × 850 – 1,150	**0163193**
Electrical height adjustment		Capacity kW	Supply voltage	Rated current A	Protection class
		7.5	230 V AC 50 Hz	16	IPX 4

Stainless steel version. Excluding top frame and container.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

High-quality stainless steel work tables in a hygienic design with optional hydraulic height adjustment system for ergonomic adaptation to users of different heights.



Durable

High maximum load thanks to struts in the base.

Hygienic

Fully welded design.

Height-adjustable

For ergonomic working.

Safe

No sharp edges.

Mobile

Also available in mobile version.

Ready to go

Delivered ready for installation.

Work tables – open – not height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-0	On request	300	1,200 × 750 × 900	**0164605**
	AT-14-0		300	1,400 × 750 × 900	**0164606**
	AT-16-0		300	1,600 × 750 × 900	**0164607**
	AT-18-0		300	1,800 × 750 × 900	**0164608**
	AT-20-0		300	2,000 × 750 × 900	**0164609**

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes.
Other wheel variants are available on page 99.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Work tables with base shelf – not height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-ZB	On request	300	1,200 × 750 × 900	**0164610**
	AT-14-ZB		300	1,400 × 750 × 900	**0164611**
	AT-16-ZB		300	1,600 × 750 × 900	**0164612**
	AT-18-ZB		300	1,800 × 750 × 900	**0164613**
	AT-20-ZB		300	2,000 × 750 × 900	**0164614**

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes.
Other wheel variants are available on page 99.

Work tables – open – electrically height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-O-EH	On request	300	1,200 × 750 × 850-1,150	**0164615**
	AT-14-O-EH		300	1,400 × 750 × 850-1,150	**0164616**
	AT-16-O-EH		300	1,600 × 750 × 850-1,150	**0164617**
	AT-18-O-EH		300	1,800 × 750 × 850-1,150	**0164618**
	AT-20-O-EH		300	2,000 × 750 × 850-1,150	**0164619**
Electrical height adjustment		Capacity kW	Supply voltage	Rated current A	Protection class
		2.4	230 V AC 50 Hz	1.04	IPX 4

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes.
Other wheel variants are available on page 99.

Work tables with base shelf – electrically height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-O-EH	On request	300	1,200 × 750 × 850-1,150	**0164620**
	AT-14-O-EH		300	1,400 × 750 × 850-1,150	**0164621**
	AT-16-O-EH		300	1,600 × 750 × 850-1,150	**0164622**
	AT-18-O-EH		300	1,800 × 750 × 850-1,150	**0164623**
	AT-20-O-EH		300	2,000 × 750 × 850-1,150	**0164624**
Electrical height adjustment		Capacity kW	Supply voltage	Rated current A	Protection class
		2.4	230 V AC 50 Hz	1.04	IPX 4

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes.
Other wheel variants are available on page 99.

Mobile preparation table

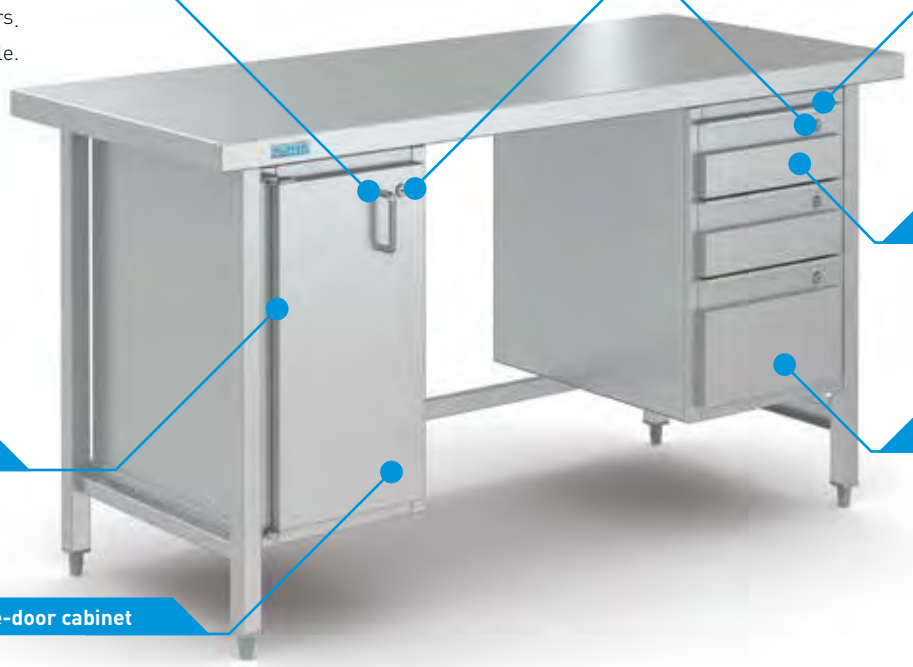
	Model	Suitable for	Operation	Dimensions W × D × H mm	Product code
	AT 1450/ 600/1000 F	2 mobile bain maries	From the side	1,450 × 600 × 1,000	**0164493**

Stainless steel version.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Drawer blocks and hinged-door cupboards are ideal for storing cutting boards, knives, pots, ladles, GN containers, etc.

Options



Lockable

- Drawer block: top drawer only or all drawers lockable.
- Hinged-door cabinet: door lockable.

Handles

- Recessed handle: no protruding contours.
- Bow-shaped handle.

Handles

- Recessed handle: no protruding contours.
- Bow-shaped handle.

Drawers

- CNS telescopic fully extending drawer.
- With self-closing mechanism on request.

Door stop

- Left or right (optional).

Drawer block

- Box drawer.
- Framed drawer (for GN 1/1).

Base shelf for hinge-door cabinet

- With base shelf (max. 2 pieces on shelving bolts).
- Without shelving bolts.

Drawer block

	Width optional mm	Depth mm	Height mm	Drawer configuration mm
	402 (GN-1/1 lengthwise)/450	594	202	1 × 100
	402 (GN-1/1 lengthwise)/450	594	351	2 × 100
	402 (GN-1/1 lengthwise)/450	594	451	2 × 150
	402 (GN-1/1 lengthwise)/450	594	501	3 × 100
	402 (GN-1/1 lengthwise)/450	594	551	2 × 200

Stainless steel version.

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Drawer block

	Width mm	Depth optional mm	Height mm
	350	400/450/500/550/600	350
	400	400/450/500/550/600	400
	450	400/450/500/550/600	450
	500	400/450/500/550/600	500
	550	400/450/500/550/600	550

Stainless steel version.

Individual planning

Please contact, us for detailed advice in line with your requirements and the space you have available.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

16 – HYGIENE RANGE

For a clean solution

Washing, cleaning, disinfecting. This is the basis for every process – after all, we are dealing with food here. We consider our hygiene range to be a necessary point of support for all processes in commercial kitchens.

Hygiene programme

From disinfectant dispensers to hand wash basins and waste paper baskets, we offer you practical additions.

S. 225

Soap dispenser for interchangeable bottle – lockable

	Model	Capacity litres (approx.)	Dimensions W × D × H mm	Product code
	Soap dispenser/ K TC1-13	0.5	71 × 109 × 301	**8600004**
	Soap dispenser TC1-01	1.0	76 × 120 × 298	**8600025**

Stainless steel version. With vision panel.

Towel dispenser – lockable

	Model		Dimensions W × D × H mm	Product code
	Towel dispenser TC1-14		300 × 126 × 308	**8600006**
	Towel dispenser TC1-03		298 × 120 × 298	**8600022**

Stainless steel version. With vision panel. Opens using deadbolt lock.

Waste paper basket

	Model	Capacity litres (approx.)	Dimensions W × D × H mm	Product code
	Waste paper basket TC1-11	Approx. 38	340 × 265 × 425	**8600029**

Electro-polished, stainless steel version. Free-standing or attachable.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Universal holder for pump bottles – manual height adjustment

	Packaging unit	Dimensions W × D × H mm	Product code
	12 units	198 × 120 × 238	**8600138**

Stainless steel version. For wall mounting. Universally applicable for pump bottles, e.g. disinfectant or soap dispensers in commercially available shapes and sizes. Contactless operation.

Soap/disinfectant dispenser

	Model	Capacity in litres	Dimensions W × D × H mm	Product code
	SDMS Type I-1000	1	99 × 195 × 305	**8600129**

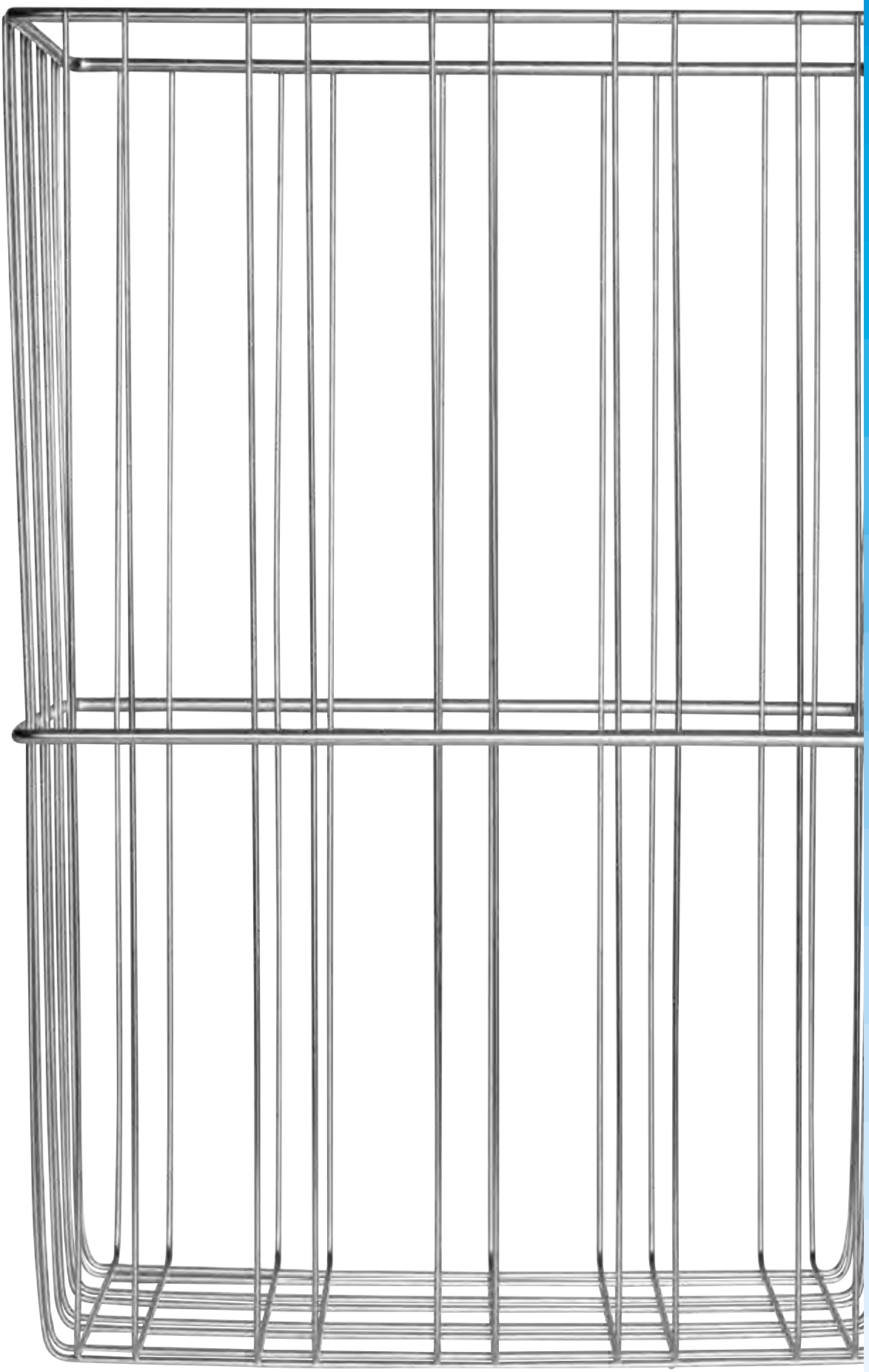
Stainless steel version. Soap dispenser can be operated without hand contact. Freely fillable with liquid soap, washing lotion or disinfectant. Fill level indicator in the user's field of vision.

Hand wash basin

	Model		Dimensions W × D × H mm	Product code
	Hand wash basin EWB 400/310/560		400 × 310 × 560	**8200342**

Stainless steel version. Knee operation, with rear panel. Including fitting. Lavatory basin for wall mounting.

All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**



17 – COMMERCIAL KITCHEN ACCESSORIES

Website

Further product details

Logistics down to the smallest detail

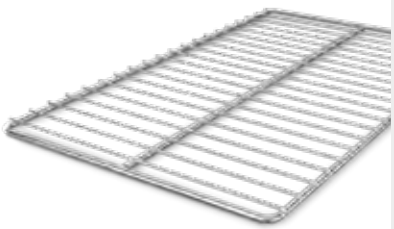
As kitchen logistics specialists, we strive to offer you a range that covers each detail – all from a single source. We therefore also offer an extensive range of accessories to complement our Hupfer appliances.

P. 229

Gastronorm containers

We offer a wide variety of formats, heights and handle variations for the greatest possible flexibility.

P. 236



Gastronorm grids

The number and diameter of the wires make our grids particularly stable.

P. 237

Crockery baskets

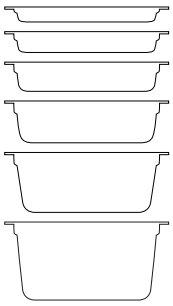
Our sturdy, durable crockery baskets fit perfectly with our basket dispensers.

P. 239

Various accessories

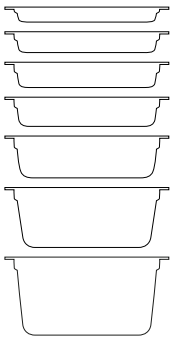
This is what we mean by kitchen logistics down to the last detail: a wide range of small kitchen aids to complete our range.

Gastronorm container 2/1

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code
BGN 2/1 	20	650 × 530	BGN 2/1-20 **0130502H**	—
	40		BGN 2/1-40 **0130512H**	—
	65		BGN 2/1-65 **0130522H**	—
	100		BGN 2/1-100 **0130532H**	BGN 2/1-100 O **0130572H**
	150		BGN 2/1-150 **0130542H**	BGN 2/1-150 O **0130582H**
	200		BGN 2/1-200 **0130552H**	BGN 2/1-200 O **0130592H**

Stainless steel version.

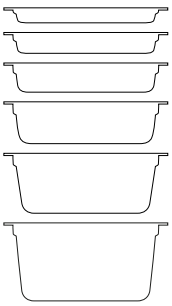
Gastronorm container 1/1

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/1 	20	530 × 325	BGN 1/1-20 **0130602H**	—	—
	40		BGN 1/1-40 **0130612H**	—	—
	55		BGN 1/1-55 **0132792H**	—	—
	65		BGN 1/1-65 **0130622H**	BGN 1/1-65 O **0130662H**	BGN 1/1-65 F **0130622HF**
	100		BGN 1/1-100 **0130632H**	BGN 1/1-100 O **0130672H**	BGN 1/1-100 F **0130632HF**
	150		BGN 1/1-150 **0130642H**	BGN 1/1-150 O **0130682H**	BGN 1/1-150 F **0130642HF**
	200		BGN 1/1-200 **0130652H**	BGN 1/1-200 O **0130692H**	BGN 1/1-200 F **0130652HF**

Stainless steel version.

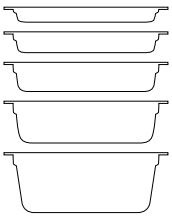
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Gastronorm container 2/3

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 2/3 	20	354 × 325	BGN 2/3-20 **0131202H**	—	—
	40		BGN 2/3-40 **0131212H**	—	—
	65		BGN 2/3-65 **0131222H**	—	BGN 2/3-65 F **0131222HF**
	100		BGN 2/3-100 **0131232H**	—	BGN 2/3-100 F **0131232HF**
	150		BGN 2/3-150 **0131242H**	BGN 2/3-150 O **0131182H**	BGN 2/3-150 F **0131242HF**
	200		BGN 2/3-200 **0131252H**	—	BGN 2/3-200 F **0131252HF**

Stainless steel version.

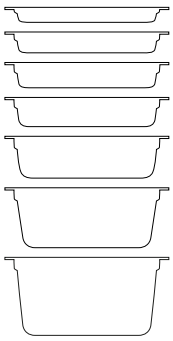
Gastronorm container 2/4

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 2/4 	20	530 × 162	BGN 2/4-20 **0130902H**	—	—
	40		BGN 2/4-40 **0130912H**	—	—
	65		BGN 2/4-65 **0130922H**	—	BGN 2/4-65 F **0130922HF**
	100		BGN 2/4-100 **0130932H**	—	—
	150		BGN 2/4-150 **0130942H**	BGN 2/4-150 O **0130972H**	BGN 2/4-150 F **0130942HF**

Stainless steel version.

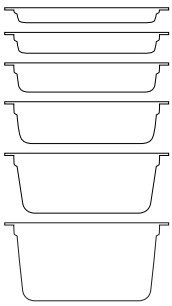
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Gastronorm container 1/2

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/2 	20	325 × 265	BGN 1/2-20 **0130752H**	—	—
	40		BGN 1/2-40 **0130762H**	—	—
	55		BGN 1/2-55 **0132802H**	—	—
	65		BGN 1/2-65 **0130772H**	—	BGN 1/2-65 F **0130772HF**
	100		BGN 1/2-100 **0130782H**	—	BGN 1/2-100 F **0130782HF**
	150		BGN 1/2-150 **0130792H**	BGN 1/2-150 O **0130832H**	BGN 1/2-150 F **0130792HF**
	200		BGN 1/2-200 **0130802H**	BGN 1/2-200 O **0130842H**	BGN 1/2-200 F **0130802HF**

Stainless steel version.

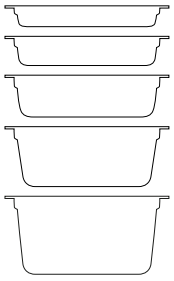
Gastronorm container 1/3

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/3 	20	325 × 176	BGN 1/3-20 **0131352H**	—	—
	40		BGN 1/3-40 **0131362H**	—	—
	65		BGN 1/3-65 **0131372H**	—	BGN 1/3-65 F **0131372HF**
	100		BGN 1/3-100 **0131382H**	—	BGN 1/3-100 F **0131382HF**
	150		BGN 1/3-150 **0131392H**	BGN 1/3-150 O **0131432H**	BGN 1/3-150 F **0131392HF**
	200		BGN 1/3-200 **0131402H**	BGN 1/3-200 O **0131442H**	BGN 1/3-200 F **0131402HF**

Stainless steel version.

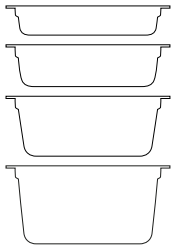
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Gastronorm container 1/4

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/4 	40	265 × 162	BGN 1/4-40 **0133422H**	—	—
	65		BGN 1/4-65 **0131022H**	—	BGN 1/4-65 F **0131022HF**
	100		BGN 1/4-100 **0131032H**	—	BGN 1/4-100 F **0131032HF**
	150		BGN 1/4-150 **0131042H**	BGN 1/4-150 O **0131082H**	BGN 1/4-150 F **0131042HF**
	200		BGN 1/4-200 **0131052H**	—	BGN 1/4-200 F **0131052HF**

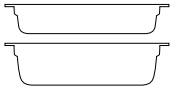
Stainless steel version.

Gastronorm container 1/6

Model	Depth mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/6 	65	176 × 162	BGN 1/6-65 **0131502H**	—	—
	100		BGN 1/6-100 **0131512H**	BGN 1/6-100 O **0131552H**	BGN 1/6-100 F **0131512HF**
	150		BGN 1/6-150 **0131522H**	—	BGN 1/6-150 F **0131522HF**
	200		BGN 1/6-200 **0131532H**	BGN 1/6-200 O **0131572H**	BGN 1/6-200 F **0131532HF**

Stainless steel version.

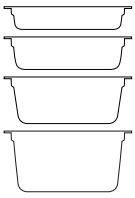
Gastronorm container 1/9

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code
BGN 1/9 	65	176 × 108	BGN 1/9-65 **0131622H**
	100		BGN 1/9-100 **0131632H**

Stainless steel version.

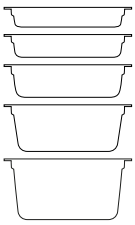
All data/dimensions are approximate, and we reserve the right to make technical changes. · As of: 1 September 2021 · For further details, models, prices and accessories, please visit: **uk.hupfer.com/en/**

Gastronorm containers 2/1 – perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code
BGN 2/1 	65	650 × 530	BGN 2/1-65 P **0132902H**
	100		BGN 2/1-100 P **0132912H**
	150		BGN 2/1-150 P **0132922H**
	200		BGN 2/1-200 P **0132932H**

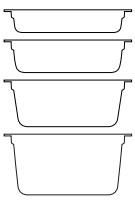
Stainless steel version.

Gastronorm containers 1/1 – perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with drop handles Model Product code	Containers with hinged handles Model Product code
BGN 1/1 	65	530 × 325	BGN 1/1-65 P **0132572H**	BGN 1/1-65 PF **0132572HF**	—
	100		BGN 1/1-100 P **0132582H**	BGN 1/1-100 PF **0132582HF**	BGN 1/1-100 PK **0132582HK**
	150		BGN 1/1-150 P **0132592H**	—	BGN 1/1-150 PK **0132592HK**
	200		BGN 1/1-200 P **0132602H**	BGN 1/1-200 PF **0132602HF**	BGN 1/1-200 PK **0132602HK**

Stainless steel version.

Gastronorm containers 2/3 – perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with drop handles Model Product code	Containers with hinged handles Model Product code
BGN 2/3 	65	354 × 325	BGN 2/3-65 P **0132942H**	—	—
	100		BGN 2/3-100 P **0132952H**	—	BGN 2/3-100 PK **0132952HK**
	150		BGN 2/3-150 P **0132962H**	BGN 2/3-150 PF **0132962HF**	—
	200		BGN 2/3-200 P **0132972H**	—	BGN 2/3-200 PK **0132972HK**

Stainless steel version.

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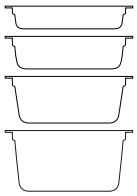
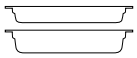
Gastronorm containers 1/2 – perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with drop handles Model Product code	Containers with hinged handles Model Product code
BGN 1/2 	65	325 × 265	BGN 1/2-65 P **0132612H**	BGN 1/2-65 PF **0132612HF**	—
	100		BGN 1/2-100 P **0132622H**	—	BGN 1/2-100 PK **0132622HK**
	150		BGN 1/2-150 P **0132632H**	BGN 1/2-150 PF **0132632HF**	—
	200		BGN 1/2-200 P **0132642H**	BGN 1/2-200 PF **0132642HF**	BGN 1/2-200 PK **0132642HK**

Stainless steel version.

Gastronorm container 1/3 – only floor perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code
BGN 1/3 	40	325 × 175	BGN 1/3-40 P **0133002H**
	65		BGN 1/3-65 P **0133012H**

Stainless steel version.

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ACCESSORIES: GASTRONORM CONTAINERS

GN container lid

	Model		Product code
	BGD 1/1	For containers without handles	**0131642H**
	BGD 2/3		**0131692H**
	BGD 2/4		**0131842H**
	BGD 1/2		**0131652H**
	BGD 1/3		**0131702H**
	BGD 1/4		**0131672H**
	BGD 1/6		**0131712H**
	BGD 1/9		**0131722H**
	BGD 1/1 OF	For containers with handles	**0131732HD**
	BGD 2/3 OF		**0131742HD**
	BGD 2/4 OF		**0131772HD**
	BGD 1/2 OF		**0131782HD**
	BGD 1/3 OF		**0131792HD**
	BGD 1/4 OF		**0131752HD**
	BGD 1/6 OF		**0131802HD**

Stainless steel version.

Lid for GN containers with seal

	Model	For container size	Product code
	BGD 1/1 ISO	GN container 1/1	**0132252HD**
	BGD 2/3 ISO	GN container 2/3	**0132272HD**
	BGD 1/2 ISO	GN container 1/2	**0132292HD**
	BGD 1/3 ISO	GN container 1/3	**0132312HD**
	BGD 1/4 ISO	GN container 1/4	**0132332HD**
	BGD 1/6 ISO	GN container 1/6	**0132352HD**

Stainless steel version. Suitable for all GN container designs (without handle, with handles, etc.).

Perforated base plate for GN containers

	Model	For container size	Product code
	BG-ELB 1/2	Container GN 1/2	**0132532HB**
	BG-ELB 1/3	Container GN 1/3	**0132562HB**

Stainless steel version.

GN container divider bar

	Model	Dimensions W × D × H mm	Product code
	BG-SB-325 16.5	325 × 16 × 15	**0132502H**
	BG-SB-325 20.5	325 × 21 × 15	**0132522H**
	BG-SB-530 23.5	530 × 24 × 15	**0132512H**

Stainless steel version.

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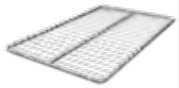
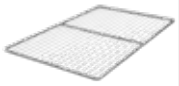
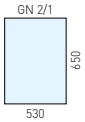
GN-grid 1/1 – Type A

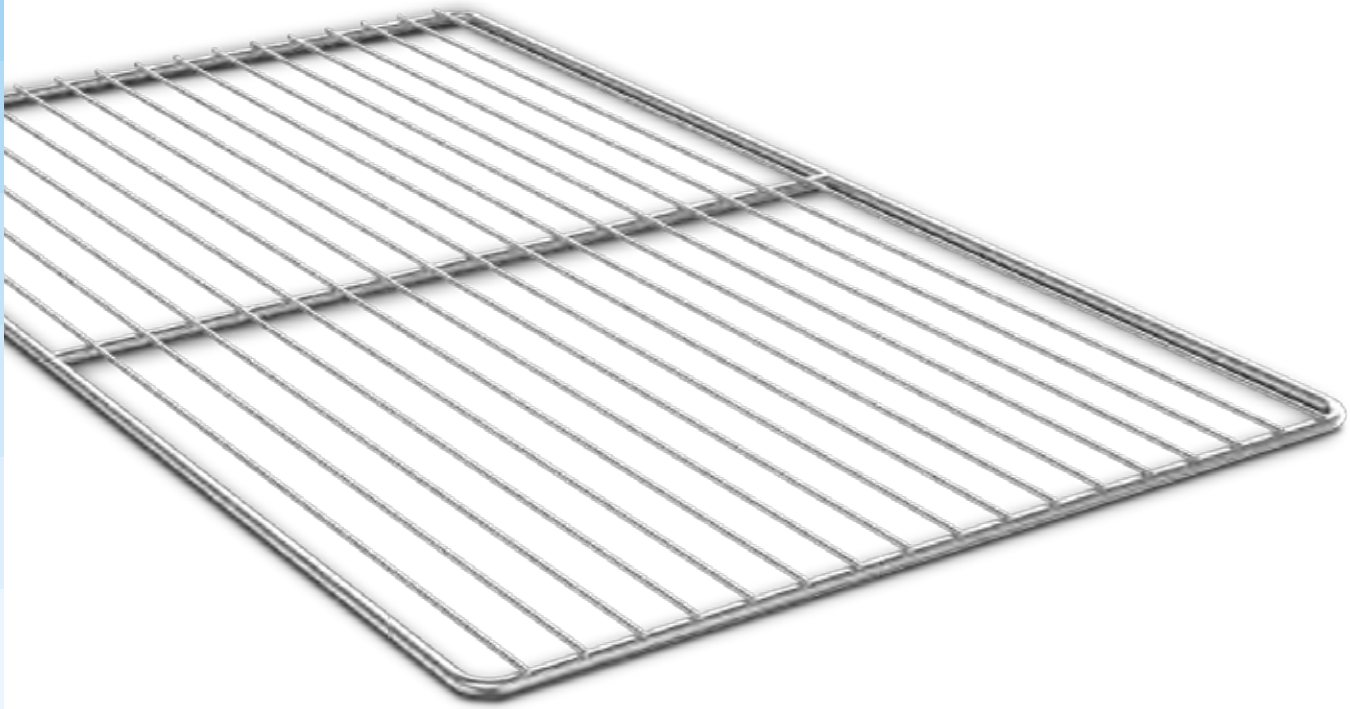
	Model	Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
		6.0	3.0	20	530 × 325	**01139029**
Electro-polished, stainless steel version with brushed edges.						

GN-grid 1/1 – Type B

	Model	Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
		7.0	3.0	17	530 × 325	**7209535**
Electro-polished, stainless steel version with brushed edges.						

GN-grid 2/1 – Type A

	Model	Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
		7.0	3.0	35	650 × 530	**01139129**
Electro-polished, stainless steel version with brushed edges.						



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Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 650/530/75	25 × 43	5.0	2.5	650 × 530 × 93	**0117002**
	Crockery basket//coated 650/530/115	25 × 43	5.0	2.5	650 × 530 × 133	**0117012**

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 500/500/75	25 × 45	5.0	2.5	500 × 500 × 93	**0116982**
	Crockery basket//coated 500/500/115	25 × 45	5.0	2.5	500 × 500 × 133	**0116992**

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

Crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 650/530/75	27 × 27	5.0	2.5	650 × 530 × 93	**0113822**
	Crockery basket 650/530/115	27 × 27	5.0	2.5	650 × 530 × 133	**0113832**

Stainless steel, electro-polished, looped version. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

Crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 500/500/75	27 × 27	5.0	2.5	500 × 500 × 93	**0113812**
	Crockery basket 500/500/115	27 × 27	5.0	2.5	500 × 500 × 133	**0115332**

Stainless steel, electro-polished, looped version. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

***incl. Stacking corner**

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Loading basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H mm	Product code
			Basket frame	Basket base and walls		
	Loading basket/coated 530/325/70	26 × 26	5.0	2.5	530 × 325 × 70 (GN version)	**0118612**
	Loading basket/coated 530/370/108 gr	26 × 26	5.0	2.5	530 × 370 × 108 (EN version)	**7215010**

Silver-grey, polymer-coated stainless steel version. Temperature resistance: -50°C to +80°C (dry). Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

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Cutting board holder

	Model	Board capacity	Max. board thickness mm	Dimensions W × D × H mm	Product code
	Cutting board holder 202/340/270 – 6 × 25	6	25	202 × 340 × 270	**7212536**
	Cutting board holder 505/340/270 – 10 × 40	10	40	505 × 340 × 270	**7212526**

Electro-polished, stainless steel version. Including 4 polymer foot caps.

Hose holder – wire version

	Model		Dimensions W × D × H mm	Product code
	Hose holder 352/162/185 mm, wire		352 × 162 × 185	**7212095**

Electro-polished, stainless steel version.

Hose holder – solid version

	Model		Dimensions W × D × H mm	Product code
	Hose holder solid 400 × 150 × 300 mm		400 × 154 × 300	**0122752**

Electro-polished, stainless steel version. With four bore holes Ø 8.5 mm.

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Round mobile container

	Model	Capacity in litres	Number of handles	Chassis	Maximum load kg	Dimensions W × D × H mm	Product code
	BHR 50L	50	2	Fixed	50	Ø 412 × 518 × 557	**0124683**
	BHR 50L SF	50	2	Separate	50	505 × 421 × 501	**0124685**
	BHR 65L SF	65	3	Separate	65	Ø 520 × 500 × 630	**0124689**

Stainless steel version. Round mobile container incl. lid. Product code 0124683 and 0124685: 4 swivel castors, Ø 75 mm, in corrosion-resistant housings, polymer wheel with plain bearing. Product code 0124689: 4 swivel castors, Ø 50 mm, in corrosion-resistant housings, with plain bearing.

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