

SPECIALISTS IN KITCHEN LOGISTICS



GASTRO-NORM CONTAINERS AND ACCESSORIES

Efficient catering procedures...

...with HUPFER® Gastro-Norm containers made from 1.4301 grade 18/10 stainless steel!



HUPFER® supplies different cover constructions for all GN containers. The range includes not only slot-in covers with silicone seal but also covers with a recess for ladles or for gripping and hinged covers.



Granite-enamelled insert containers for use in the combi-steamer as the special surface achieves the desired browning effect in cooked food. As a complement to this HUPFER® also supplies insert plates made from stainless steel.

Picture left: Special visibility by the use of polycarbonate covers on the stainless steel GN containers.



The possible uses of the HUPFER® Gastro-Norm containers are manifold. For example, they can be used not only in food transport trolleys and food serving trolleys but also in shelved trolleys, serving lines and ISOBOX® containers.



HUPFER® has cutlery containers in the range for storage and serving in the cafeteria sector. With inclined bases for better accessibility, HUPFER® cutlery containers can hold about 100 items of cutlery. The highest hygiene requirements are met by the hinged sneeze screen.



Storage, transportation, distribution and serving of food are important logistical functions which are carried out daily in your operations. You organise your work procedures efficiently and economically, only in that way can you meet the demands of your customers and at the same time achieve good business results. With the HUPFER® GN container range made from 1.4301 grade 18/10 stainless steel you can optimise your process chain - from acquisition of the goods to serving of the food. Our extensive range with approx 200 types of containers meets all usage requirements and can be used nationally and also internationally in all commercial kitchens and catering systems. The entire range meets the European Standard EN 631 and of course it meets the specific requirements in all areas. Regardless of whether they are used in food transport trolleys and food serving trolleys, shelf trolleys, in cooking and baking appliances, serving counters or salad bars - HUPFER® GN containers achieve the necessary standard in an efficient manner. See our extensive price list for information.

Advantages and benefits in overview

- **Made from 1.4301 grade 18/10 stainless steel for the highest hygiene standards.**
- **Deep-drawn from one piece and therefore machined without a joint.**
- **GN containers can be supplied without handles, with fixed handle or with drop-down handles.**
- **Perforated GN containers can be supplied without handles, with fixed handles or with stack-and-hinge handles.**
- **For space-saving storage all HUPFER® GN containers can be stacked inside one another.**
- **The perforated GN containers equipped with stack-and-hinge handles can also be stacked in the filled state.**
- **Large corner radii ensure that every part of the container can be reached with a ladle. All the food can therefore be removed without leaving any leftovers and easy cleaning is ensured.**
- **Perforated insert bases and bars for combining containers can be supplied.**

Appetising presentation... ...with transparent polycarbonate Gastro-Norm containers from HUPFER®!



Polycarbonate Gastro-Norm containers from HUPFER® can be supplied in the usual GN divisions.



To keep water from condensation away from the food, perforated HUPFER® insert bases made from polycarbonate can be supplied. Covers are obtainable for all sizes of containers, and in addition all cover variants from our wide range of stainless steel Gastro-Norm containers can be used.



The containers are provided with a litre scale to enable you to fill to a precise level.

Whether they are for storage, cooling or serving - HUPFER® polycarbonate Gastro-Norm containers can be used in all areas of large-scale catering. The transparency of the material allows a quick view of the contents of the containers and indirectly assists you in the presentation of your food, e.g. when serving cold food. HUPFER® polycarbonate Gastro-Norm containers are temperature-resistant to -40°C. The best preconditions for storage in cold-stores and deep-freeze rooms. The exact level to which the container has been filled can be read off easily from the inside and the outside with the aid of the integrated litre scale - a plus in terms of simplification of procedures. The container sizes meet the Gastro-Norm standard, starting from 1/1 containers. The covers can be combined with all stainless steel Gastro-Norm containers of the same size. Information about the extensive range of products we supply is available in our pricelist.

We are the specialists in kitchen logistics.
With us you have your process chain under control!

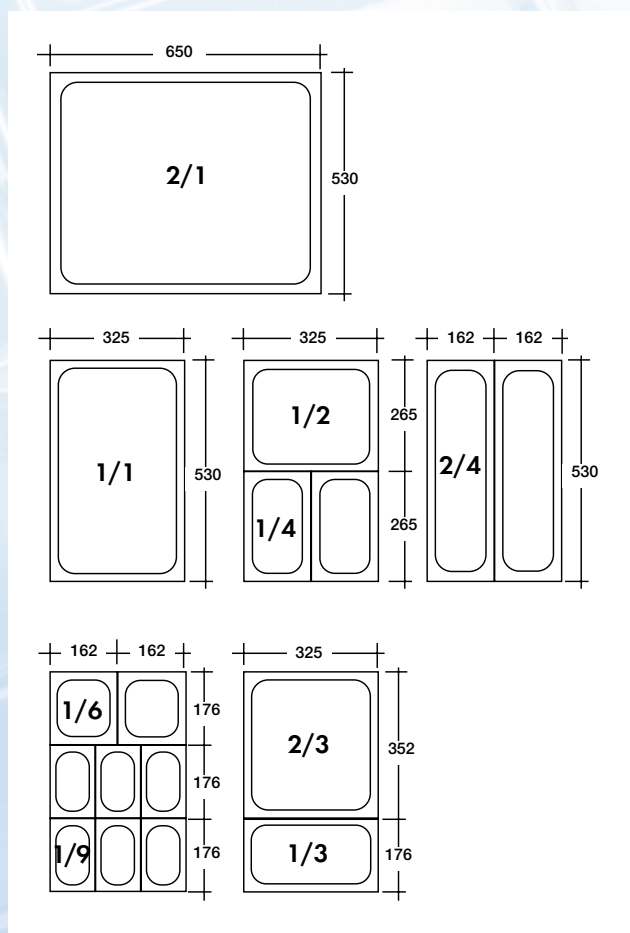
Advantages and benefits in overview

- Temperature-resistant to -40°C.
- Food-safe, neutral in terms of odour and taste, ergonomically acceptable as well as impact-resistant at the same time as being of light weight.
- Polycarbonate covers can be used on all stainless steel Gastro-Norm containers without handles.
- Space-saving storage as the containers can be stacked in or on each other.
- Easy cleaning, also in the dishwasher.



A comprehensive range...

...for all requirements and for every purpose!



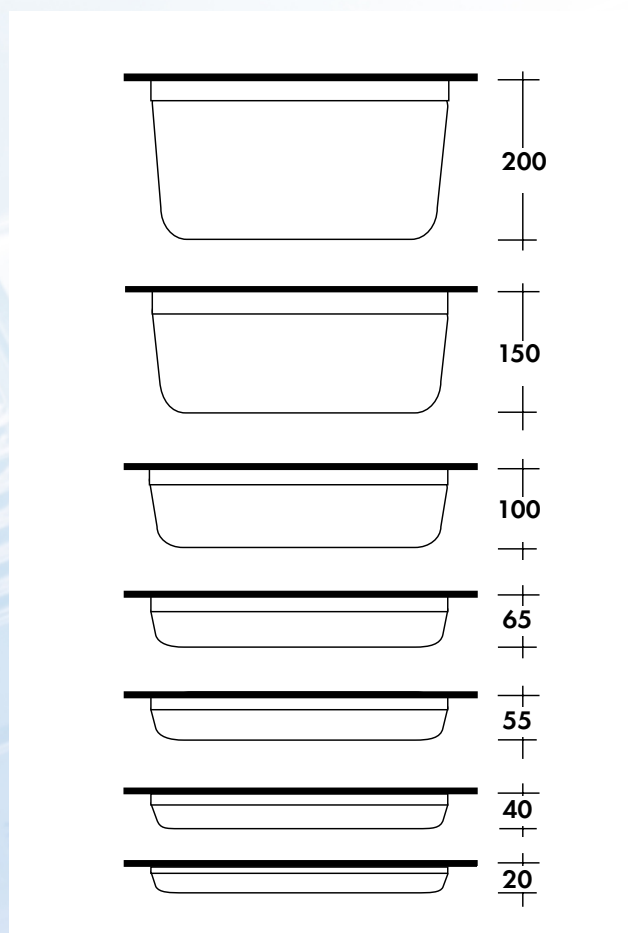
Please consult our extensive price list for the capacities of the individual GN containers.

Accessories for Gastro-Norm containers/ stainless steel

- Covers for GN containers without handles
- Covers with ladle recess for GN containers without handles
- Slot-in covers for GN containers (all designs) with silicone seal
- Insert bases perforated
- Covers for GN containers with handles or drop-down handles
- Covers with ladle recess for GN containers with handles or drop-down handles
- Bars

Accessories for polycarbonate Gastro-Norm containers

- Covers for polycarbonate Gastro-Norm containers
- Insert bases, perforated



The comprehensive range of HUPFER® Gastro-Norm containers is complemented by a complete range of Gastro-Norm wire racks which, depending upon the model, are made from chromium-plated steel wire or from 1.4301 grade 18/10 stainless steel. In addition we supply granite-enamelled Gastro-Norm containers as well as ice-cream containers and accessories. Please see our current price list for detailed information.