

Logistics system for Euro containers

Safer, faster, more flexible

Making the most effective use of transport and storage logistics in the community catering



HUPFER® 

SPECIALIST IN KITCHEN LOGISTICS

Time is money: get your logistics moving

Whenever it comes to taking deliveries, storage facilities, production kitchens or dishwashing logistics, the practical Euro containers ensure things are clearly organised both in small catering businesses as well as in EU-accredited commercial kitchens. They make it possible to clearly separate “clean” from “not clean” and they use different colours to signal the intended purpose to your staff at first glance.

As specialist in kitchen logistics, HUPFER has developed special-purpose transport and storage systems for Euro containers. Where simple crate trolleys reach their limits, HUPFER's systems ensure improved safety, flexibility and economy in all working procedures.



Be surprised: video of the HUPFER logistics system for Euro containers



Discover the logistics system in action and learn how it makes handling Euro containers in commercial kitchens safer, quicker and more flexible. You can watch the current video showing actual use online via the Web link or on a mobile device using the QR code below.



<http://tiny.cc/euro-containers>

Everything under control: more space, improved clarity, greater flexibility

The HUPFER logistics system for Euro containers encompasses solutions for almost every area of application. Trolleys, shelf trolleys and stackers are sized exactly to fit Euro containers. They guarantee maximum use of space, excellent functionality and an ergonomic design specifically for working in commercial kitchens. Every aspect of the robust design impresses with great stability and durability, along with secure handling, even of heavy loads.



Shelving trolley



Easy Rider System

Racks for Euro containers

- **Making maximum use of available space:** the angle of the containers offers an unobstructed view of the contents and easy access.
- **Squeaky clean:** the streamlined rack structure with narrow trays provides an excellent level of hygiene.
- **The racks can easily be combined** with the extensive range of shelves.

Taking deliveries Storage

Numerous benefits for large-scale kitchens

From initial delivery into the cold store, from the storeroom to picking, from the production kitchen to the dishwashing area: with HUPFER you benefit by gaining time and space throughout the entire logistics chain.

- Sturdy, ideally engineered, ergonomic stainless steel structure
- Easy to move for safe handling
- Hard-wearing surfaces for easy cleaning
- High capacity but requiring little space

Mobile shelving for Euro containers

The shelf trolley combines two functions in one: deliveries of goods can be transported straight into the cold store and kept there temporarily without unpacking them.

The trolley is easy to move thanks to sturdy castors, which ensure flexibility when organising storage space and make cleaning of storage areas more convenient. The mobile shelving unit accommodates 12 Euro containers (600 x 400 mm) and has a total load-bearing capacity of 260 kg.

Free standing shelving



Transport Picking

Basket trolley for Euro containers

Thanks to a platform with an upstand on all edges to accommodate 600 x 400 mm Euro containers, the basket trolleys ensure secure transport and prevent the Euro containers from slipping on inclined surfaces or when braking. The sturdy stainless steel construction and smooth-running castors make handling of even heavy loads particularly easy. Smooth surfaces guarantee the highest standard of hygiene.

The basket trolleys are available in two versions: with permanently welded push handle and an enclosed platform, they are ideal for use in the tough conditions of everyday kitchen operations. In the simple version without push handle, they allow for maximum use of space when using off premises and in transport vehicles. Both versions have a load-bearing capacity of 80 kg.



Picking trolley for Euro containers

The sturdy design of the picking trolley ensures safe transport even with heavy loads. This means it is suitable both for taking deliveries of goods and for picking large quantities from storage areas.

The special-purpose transport lock ensures that the goods are kept in place securely and, with an overall load-bearing capacity of 350 kg, allows swift handling in commercial kitchen operations.



Dishwashing Production

Production trolley for Euro containers

The production trolley for Euro containers has been purpose-designed for picking smaller quantities and is ideal for preparing a variety of production batches in kitchens.

Its compact design means it is easy and safe to move around, even in confined kitchen spaces. The trolley accommodates five Euro containers (600 x 400 mm) and has a total load-bearing capacity of 125 kg.



ERGO stackers for Euro containers

Items are always removed from the ERGO stacker at the same height, resulting in particularly good ergonomic organisation of the work area. This makes a noticeable reduction in the strain involved in repetitive tasks. For example, the stacker is also suitable for using in the scullery.

The removable platform (820 x 610 mm), with platform guide rails fitted with ball bearings and adjustable tension springs, can carry 3 x 2 Euro containers (600 x 400 x 220 mm) and has a total load-bearing capacity of 240 kg. A model with a smaller platform (610 x 410 mm) is also available as an alternative.



Above standard: quality and service “Made in Germany”



Given to you by

We're happy to advise you

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