



NEWS

HUPFER® Mobile Bain Marie...

...the new generation! ...exact warming of food!

...saving operating expenses by optimal energy consumption! ...pleasant working conditions by reduced heat radiation!



Advantages and benefits in overview

Exact warming of food

- The foil is situated on the smooth bottom of the well (DBGM). Therefore, the heat is conducted only to the place where it is needed.
- After less than 30 minutes the operating temperature is reached (... with standard tube heating elements you need approximately 50 minutes).
- The controller action is very precise. Higher water temperatures without security risks (for example superheated steam) are possible.
- · Very fast heat-up time also when water is filled up.

Minimum radiaton loss

- Heat radiation is minimised. The ambient temperature is less heated up.
- The temperature at the side walls is very operating friendly (... less than 40°C in comparison to 55 - 60°C with standard tube heating elements).

Optimum energy saving

 Energy saving of, for example, more than 1000 KWh a year is possible when using a 3-well Mobile Bain Marie with foil heating in comparison to a trolley with standard tube frame heating element.

Standard execution for all our standard types...

...with focus on the detail!

- The smooth and sloping bottom of the wells ensures residue-free outflow.
- Water level indication for optium work with easiest operation.





Profitability calculation...

Situation: Inside a Mobile Bain Marie with three wells three 1/1 GN-containers each with

80°C food inside are kept warm. Food distribution: Three times a day.

Run: Bain Marie switched on, heated-up to 90°C water temperature, put in

GN-containers with food. Distribution process is finished after 4 hours.

NAWS

1. Mobile Bain Marie with standard tube frame heating element

Energy costs 365 days: € 193.76

2. Mobile Bain Marie NEW with foil heating

Energy costs 365 days: € 93.41

This results in a saving potential for energy costs of € 100.35 for each Mobile Bain Marie SPA/EB-3 a year without changing operation and handling.

A further saving potential is offered as a lower operating time is possible by reduced heat-up time of the trolley with foil heating.

We are the specialists in kitchen logistics.

With us you have your process chain under control!

