

SPECIALIST IN KITCHEN LOGISTICS



EUCON · TABLOMAT · SUSHI-KONZEPT CONVEYOR SYSTEMS

Food distribution reaches another



Commercial kitchens everywhere are entering a new era with the introduction of the brand new HUPFER® EUCON-SPV food distribution belt system. HUPFER® EUCON-SPV - an important part of HUPFER®'s complete and carefully conceived food distribution system solutions - provides real advantages even at the planning stage. The key is the technically innovative modular construction. Its extremely wide range of standard components means that this food distribution conveyor belt can be optimally adapted to fit any space. HUPFER® EUCON can therefore usually take away the need to design and produce special

separate parts - a big bonus as far as delivery time is concerned - while at the same time reducing the investment required. With our tried and trusted range of modern high-performance peripheral products - from tray and plate stackers, through food serving trolleys and basket stackers to tray transport trolleys and TABLOMAT, we offer the kitchen specialist all the components required to create an integrated system solution and therefore a closed process chain for every time-critical food distribution task - Cook&Serve, Cook&Chill or Cook&Freeze.

level - HUPFER® EUCON-SPV...

...a technically innovative conveyor system for maximum efficiency in food distribution.



A summary of advantages and benefits

- Operation and the flow of items simplified by semi-automated food distribution with system components selected to meet the pressures of time and other demands.
- Efficiency and economy achieved by fine-tuning the belt speed to the serving of portions by the distribution team.
- Confidence in planning and short delivery times permitted by clever modular design.
- Optimum hygiene through easy-to-clean construction.
- Operating safety assured through special construction features.

EUCON-SPV permits a choice between a round belt and a belt band. The plainly visible and easy-to-understand controls on the end panel mean that the chef always has the progression of the food distribution belt under his command.

Efficient return of used crockery -



Designing a well thought-out, individually-tailored system for the return of used crockery requires far more than specialist knowledge of manufacturing technology. Only with a broad understanding of how kitchen logistics can be optimised it is possible to plan and implement a well conceived system for returning used crockery by conveyor belt, which well and truly meets user requirements. As specialists in kitchen logistics we have also put all our knowledge into practice in our new HUPFER® EUCON-SGR used crockery return system in order to offer the user of every commercial kitchen operation a system which can be specifically tailored to his requirements. The planners and users of the HUPFER® EUCON-SGR can

draw upon a large number of individual modules. These can be fitted together so that an economical solution adapted to the space available is always possible, whether in round belt, belt band or plate versions. As this is a standard range based on the modular principle, the modules are already available, which not only ensures shorter delivery times but also means that in most cases there is no need to produce special components - this reduces costs and naturally also the investment required. The range is effectively completed by a carefully planned selection of peripheral items such as tray, platform or basket stackers, cutlery-lifting magnets and cutlery soaking trolleys.

HUPFER® EUCON-SGR...

...HUPFER®'s used crockery return system - practical and economical to use.



As specialists in kitchen logistics we always lay special emphasis on optimisation of user benefit when designing and refining our brand name products - especially with a view to those who use and work with our products and systems on a daily basis. The basic design and the detail of both the HUPFER® food distribution belts and crockery return belts are fundamentally orientated to maximising user benefit such as simplification of work and the flow of items, ergonomics, operating safety, hygiene and ease of cleaning.

A summary of advantages and benefits

- **Rapid sorting of trays by finely matching semi-automation with manual handling.**
- **Confidence in planning and short delivery times permitted by refined modular design.**
- **Operating safety assured through special construction features.**
- **Operation and the flow of items simplified by wide selection of standard accessories such as automatic tray stacking, sorting bridges, widest possible range of curve designs or belt limit stops - to suit every kitchen.**
- **Ergonomically and safely positioned belt control, optionally above the belt body or available in a wall-mounted design.**

The closed process chain...

...ensures success over the long term.



S T O R A G E



T R A N S P O R T A T I O N



P R E P A R A T I O N



O R G A N I S A T I O N



D I S T R I B U T I O N



K E E P I N G F O O D W A R M



R E G E N E R A T I O N



S E R V I N G

It is not the individual components but the integral system which provides you with a closed process chain. In addition to the HUPFER® conveyor systems we offer you a complex and refined product range which is especially tailored to individual logistics functions such as storage, transportation, preparation, organisation, distribution, keeping food warm, regeneration and serving.

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

