

#### Shelving Range















#### Variety in all storage situations - the HUPFER® shelving range.

The demands of logistics today pose a challenge for every modern kitchen. The logistics function of **Storage** is of critical importance as it is the basis for continuous and hygienically safe kitchen procedures. As the Specialist in kitchen logistics HUPFER® has the right solution for each specific storage problem, especially for food storage. An extensive number of additional fittings mean that the shelving range can be minutely adapted to individual requirements and can thereby make a valuable contribution to daily working operations.

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Norm 28 shelving unit Polished galvanised steel/

polymer



#### HUPFER® standardised shelving - the principle.

HUPFER® standardised shelving can be precisely adapted to all kinds of spaces and therefore makes optimal and economical use of the available storage area. The principle: All HUPFER® standardised shelving consists of the basic shelving unit (2 uprights, 4 shelves, 1 cross brace). This basic shelving unit is extended with an extension shelving unit (1 upright, 4 shelves). If you plan to build around a 90° corner, this requires the use of corner hooks but no further upright, this would take up space unnecessarily.



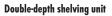
#### The basic shelving unit

Two uprights are required for each basic shelving unit which is to be set up individually.



#### Building around a 90° corner

It is possible to build around a 90° corner using the corner hooks (2 per shelf) which can be supplied for every shelving system. No extra upright required.



Placing shelving units back to back increases the usable depth of the shelf section. There is no need for a cross brace in addition to that of the basic structure because the uprights are screwed to each other.



#### The extension shelving unit

When extending the shelving (extension shelving unit), you need only one upright (i.e. 3 uprights for 2 sections of shelving, see figure) for each additional shelving section.



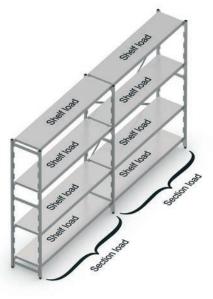
Up to 3 successive shelving sections are assembled with only one cross brace providing excellent rigidity.



The shelf load is the loading capacity of an individual shelf with a uniformly distributed load.

The total of all the shelf loads of a shel-

The total of all the shelf loads of a shelving section must not exceed the section load of the same shelving section.

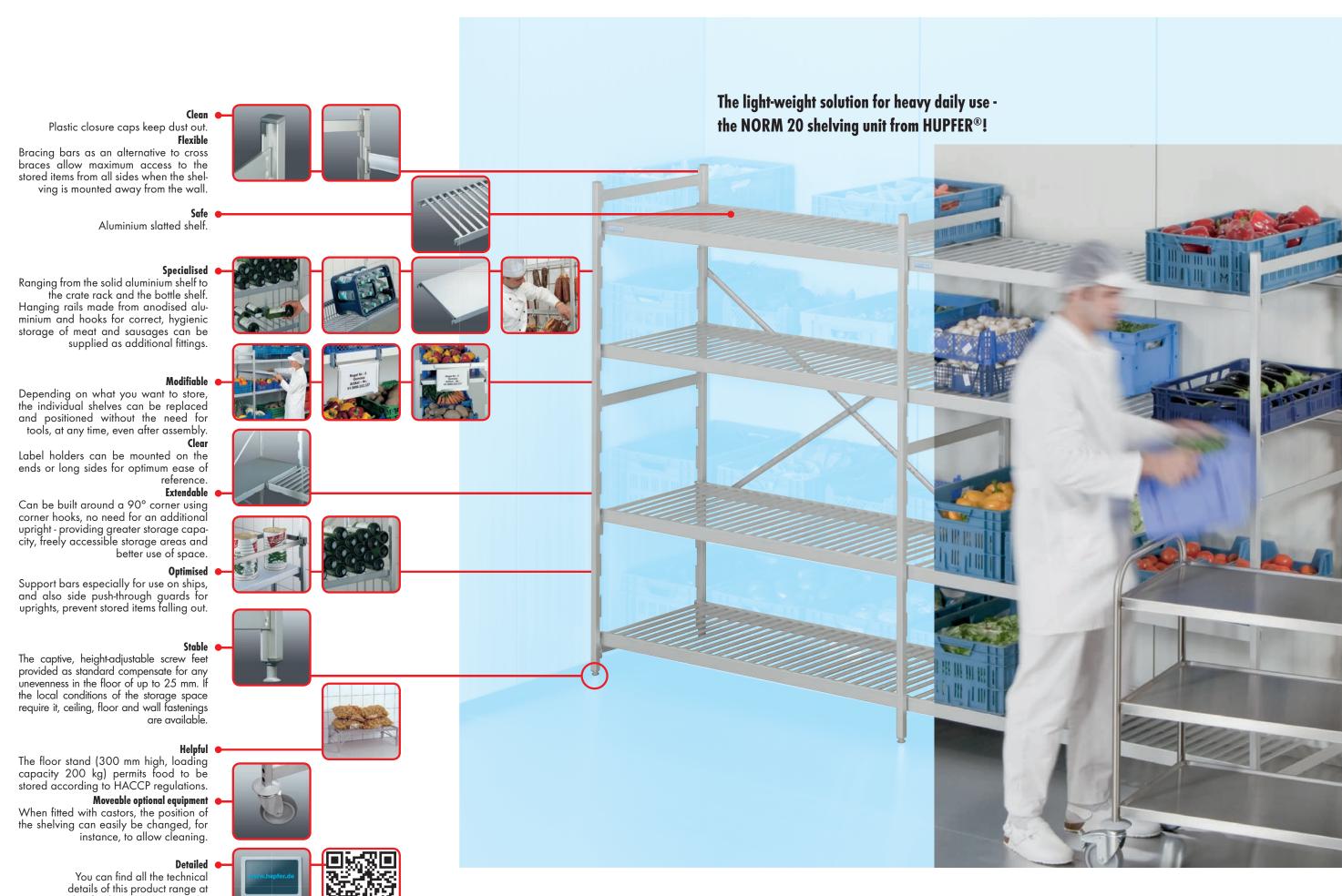




### NORM 20 aluminium shelving unit







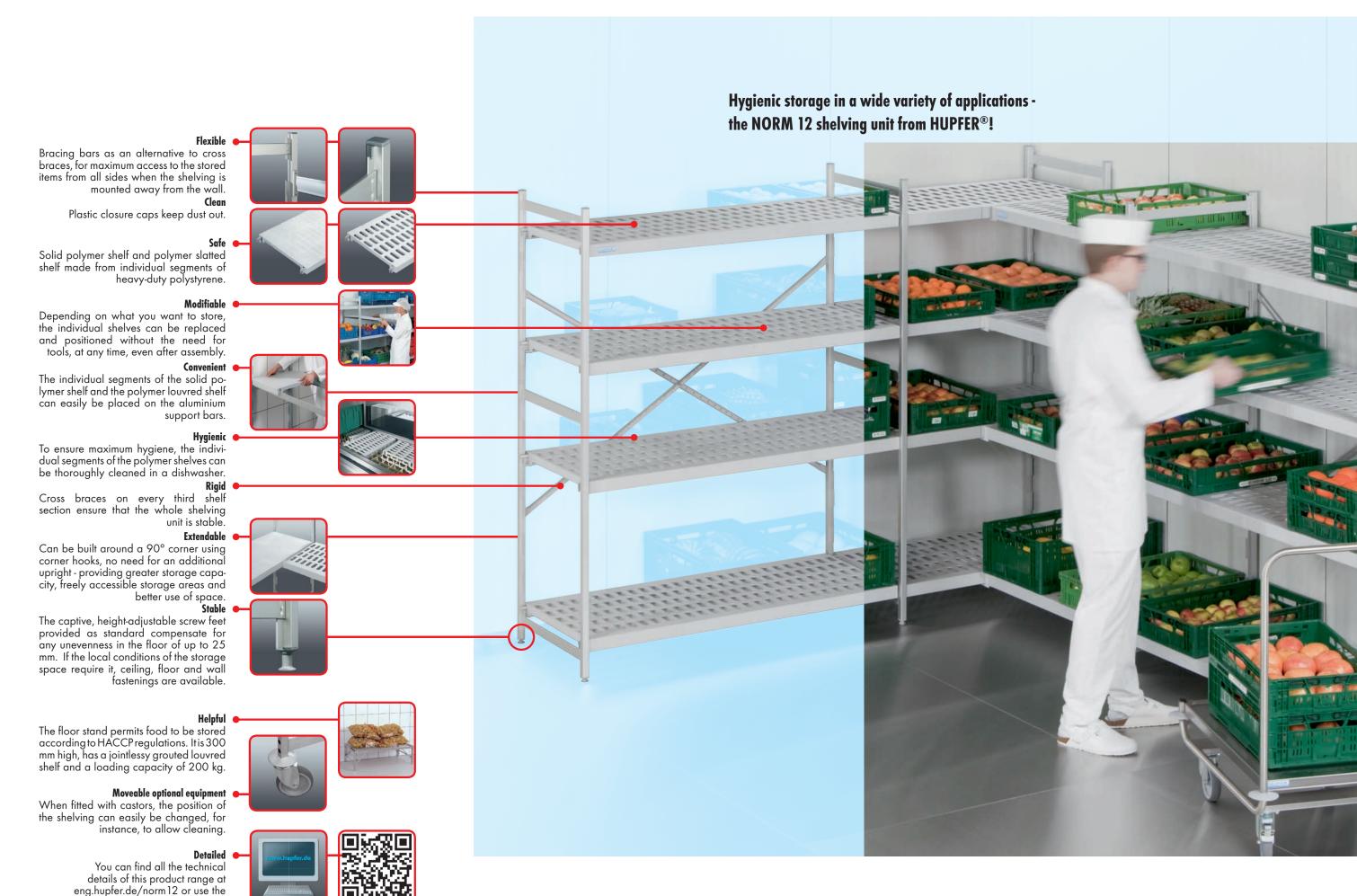
eng.hupfer.de/norm20 or use the



## NORM 12 aluminium/polymer shelving unit



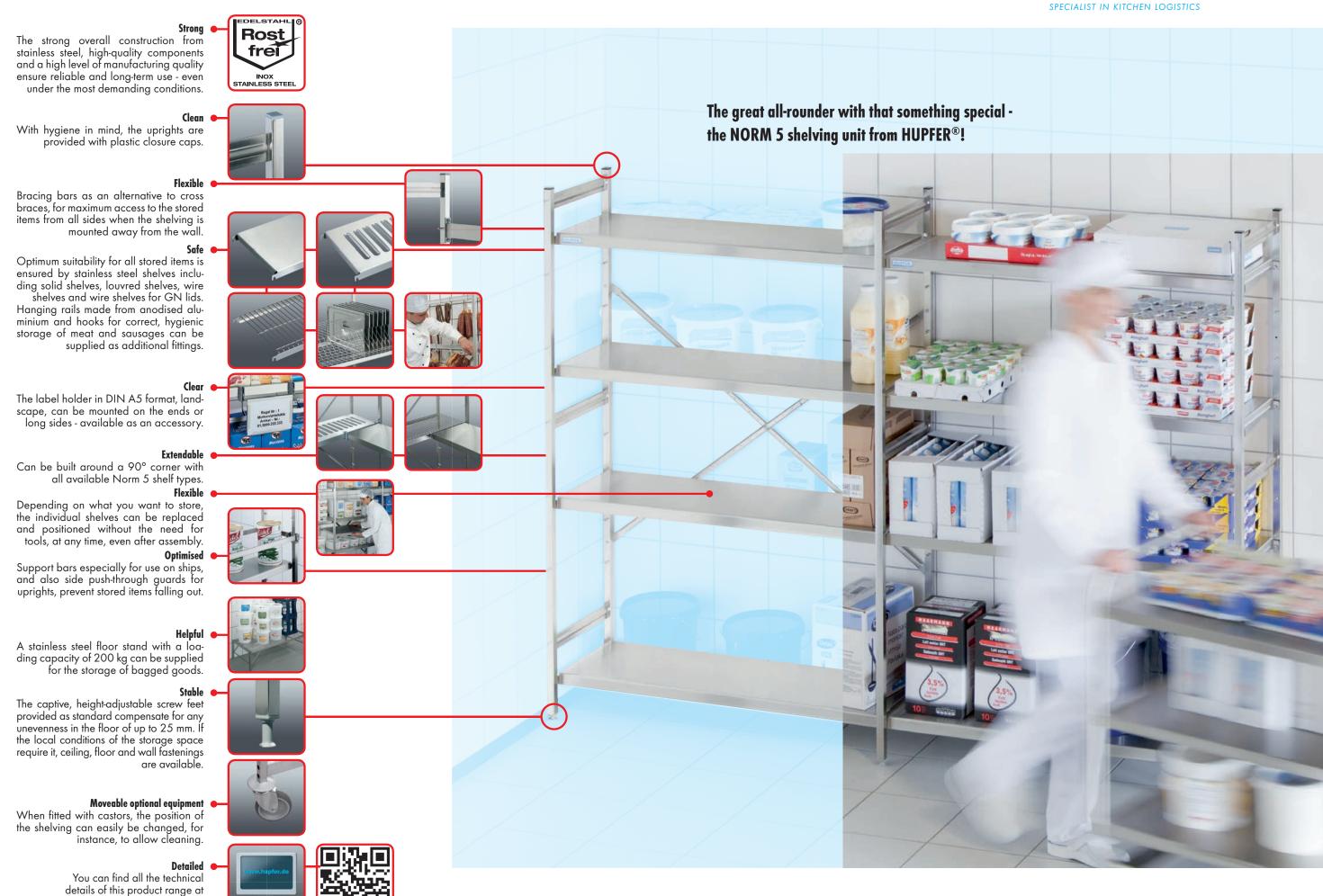












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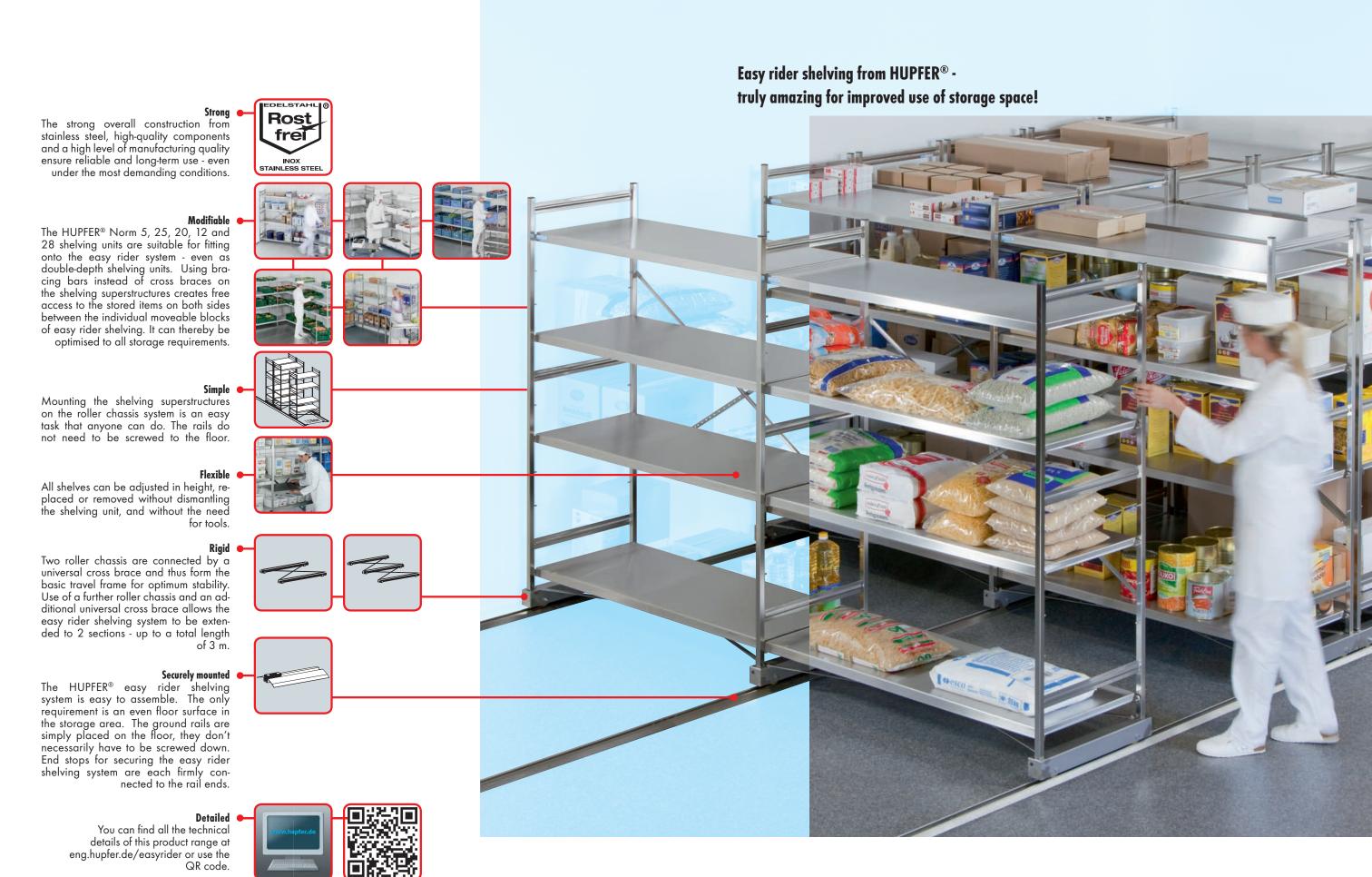




### Stainless steel easy rider system



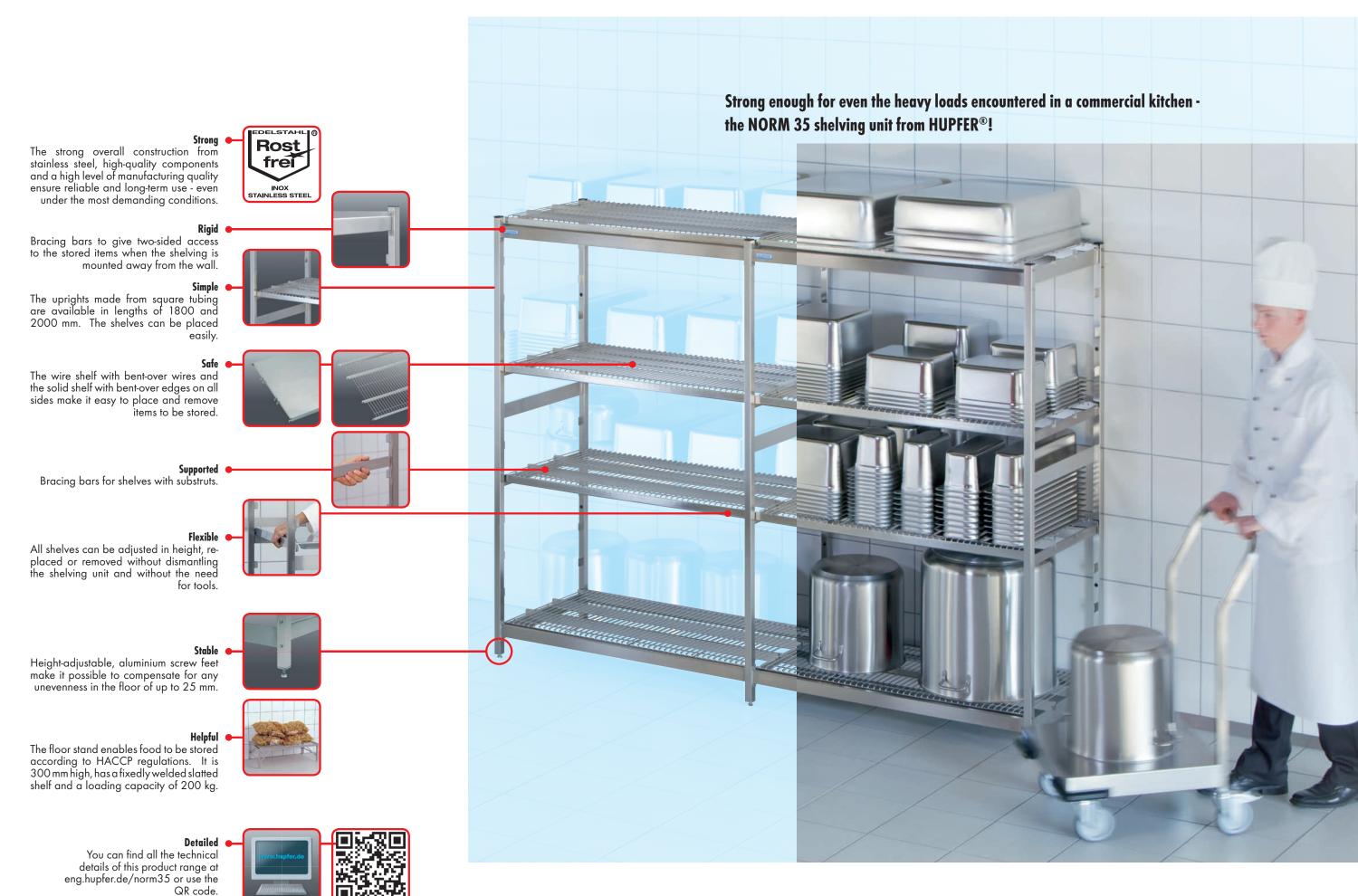










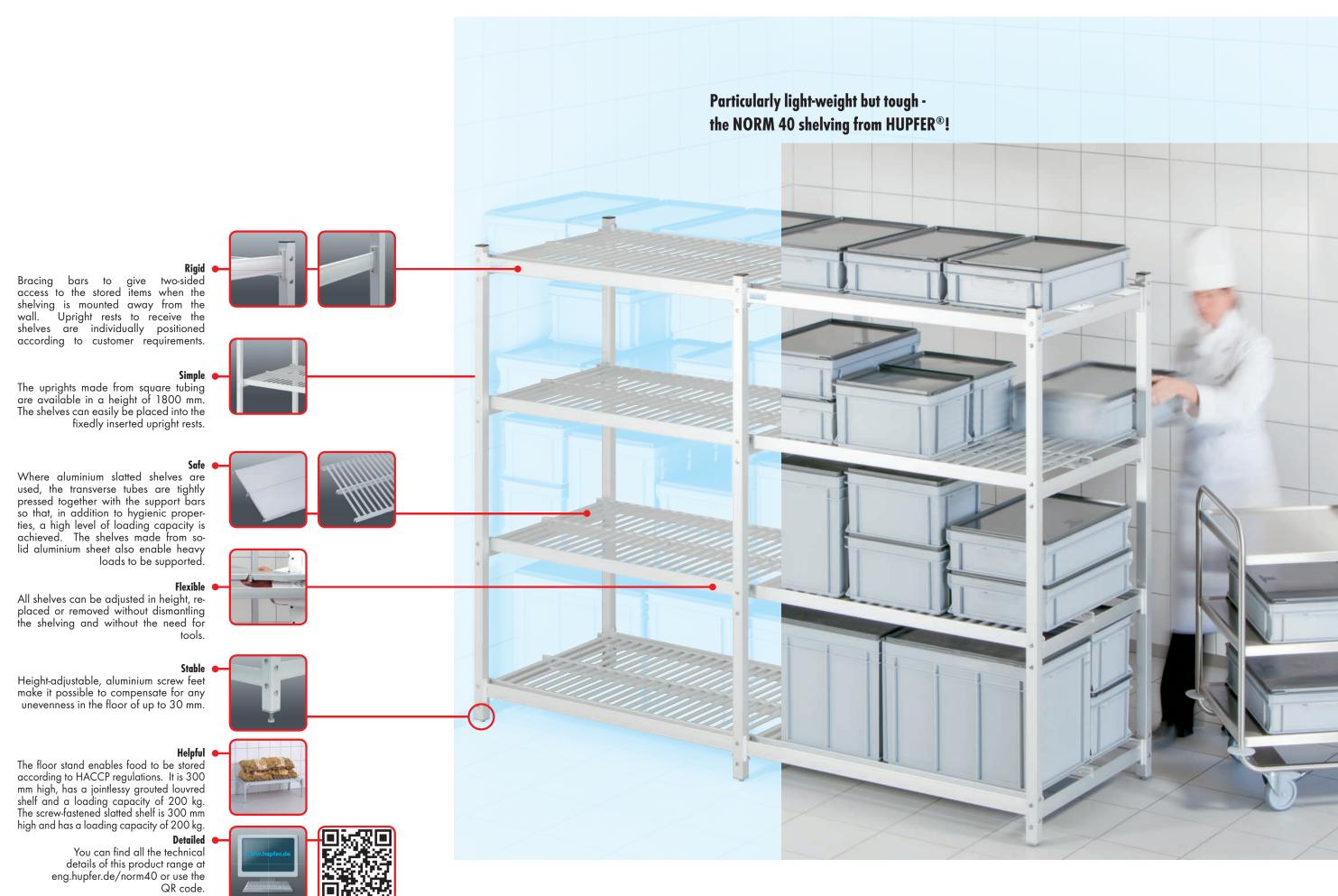


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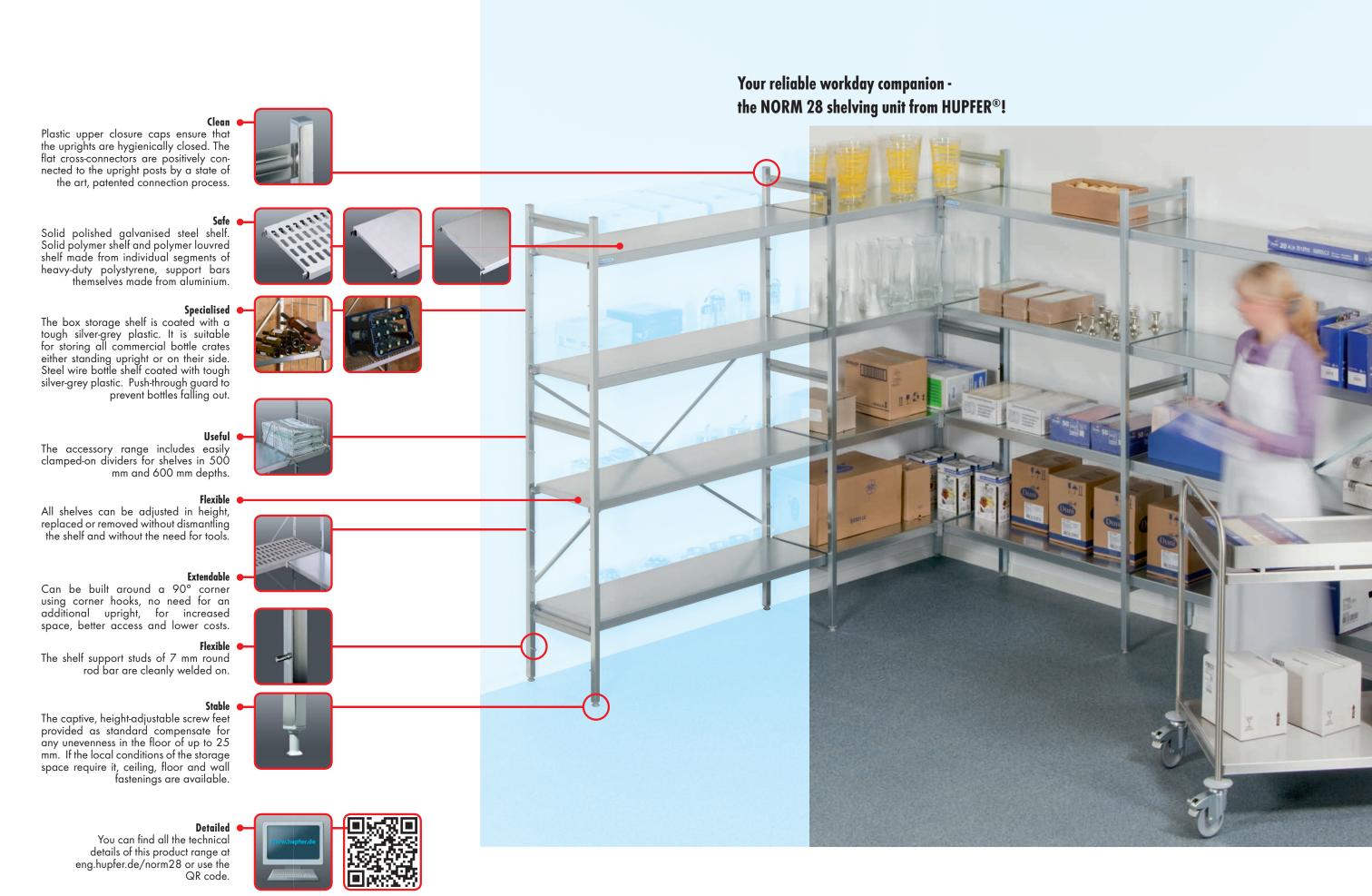




## NORM 28 shelving unit made from polished galvanised steel/polymer







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#### Kitchen logistics from the Specialists - like your own task force supporting you!

Kitchen logistics have a key role in the management task of successfully running a commercial kitchen operation. HUPFER® is the specialist in kitchen logistics and is committed to helping you meet the challenges of each day - it's just like sending in a kitchen logistics task force. The HUPFER® shelving range assists you in the logistics functions of storage and organisation. It is not the individual components but the system as a whole which guarantees a complete process chain. Thus HUPFER® offers an extensive, well-developed product range for all kitchen logistics areas, for logistics functions such as storage, transportation, preparation, organisation, distribution, keeping warm, keeping cold, regeneration and service. HUPFER® leads the way with all aspects of kitchen logistics handled from a single source, with its task force commitment and readiness to provide you with specialist advice on site.



