

SPECIALISTS IN KITCHEN LOGISTICS



**FOOD TRANSPORT TROLLEYS**



# Food transport trolleys...

...HUPFER® brand - used worldwide by professionals!



**SPTW-2/EBF** Capacity for approx. 25 persons. Equipped with 2 compartments for maximum GN 1/1-200 and divisions thereof. For hot storage this appliance is equipped with 2 cupboard spaces which can be heated individually.

The seamless deep-down neatly welded compartments for keeping food warm are provided with easy-clean radii and are suitable for receiving at maximum GN 1/1-200 and divisions thereof. The welded-in drains ensure durability and best hygiene characteristics. In addition the splash wall ensures clean food serving.



**SPTW-2/EBF** with the equipment options: sliding cover, cold storage plate, GN basket inserts.

HUPFER® brand food transport trolleys are products which are established worldwide. The extensive range is so varied that even the most unusual requirements can be met. Therefore depending upon the model, they are used in smaller retirement homes and children's homes, child day-care centres, hospitals and clinics and wherever a tray system is not viable. Our range of food transport trolleys has been developed with the highest degree of "technical creativity". The result is versatile products with maximum benefits to the user.

By using HUPFER® food transport trolleys you complete your process chain efficiently and economically, and therefore increase the productivity of your operations and also your profits. At the same time, due to the practice- and user-orientated design of the appliance you achieve an optimisation of such important areas as simplification of work and procedures, ergonomics, safety at work and hygiene. All HUPFER® food transport trolleys are made from 1.4301 grade 18/10 stainless steel and manufactured on modern production lines and all products are subjected to strict quality control.

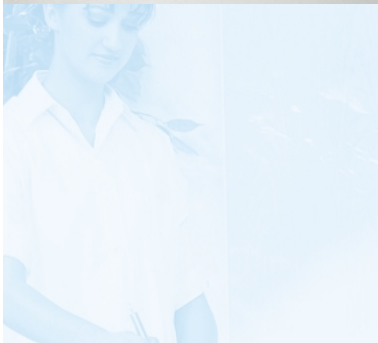
## „Technical creativity“ ... ...for the greatest efficiency and maximum user benefits!



Each cupboard space is provided with 4 pairs of seamless deep-drawn supporting beads. The vertical pitch is 75 mm. The high-grade frame seal of the cupboard spaces ensures optimum and therefore energy-saving insulation of the cupboard compartments.



The continuous buffer strip protects the doors and also serves as drip protection. The double-walled sound- and heat-insulated doors together with the peripheral lip seal prevent condensate formation. The wear-free easy-clean snap fastening can be operated easily with one hand.



The two-part sliding cover with standard peripheral rail is manufactured completely from 1.4301 grade 18/10 stainless steel. A specially developed sliding mechanism made from stainless steel round tube and PP block guides ensures easy running and extreme stability (static permanent load in the open state: about 40 kg per cover half). Even with the cover pulled out, the appliance can be manoeuvred without problem. The standard cover latch engages automatically in the end positions and can be released again with one hand. The automatic condensate recycling, in conjunction with wipers, ensures optimum hygiene and safety at work - the condensate always remains in the appliance.



Therefore we maintain the high HUPFER® quality standard that you expect. The models SPTW-2/EBF and SPTW-3/EBF are designed for the capacity of about 25 or 50 diners respectively. Models are available either without covers or with sliding or hinged covers.

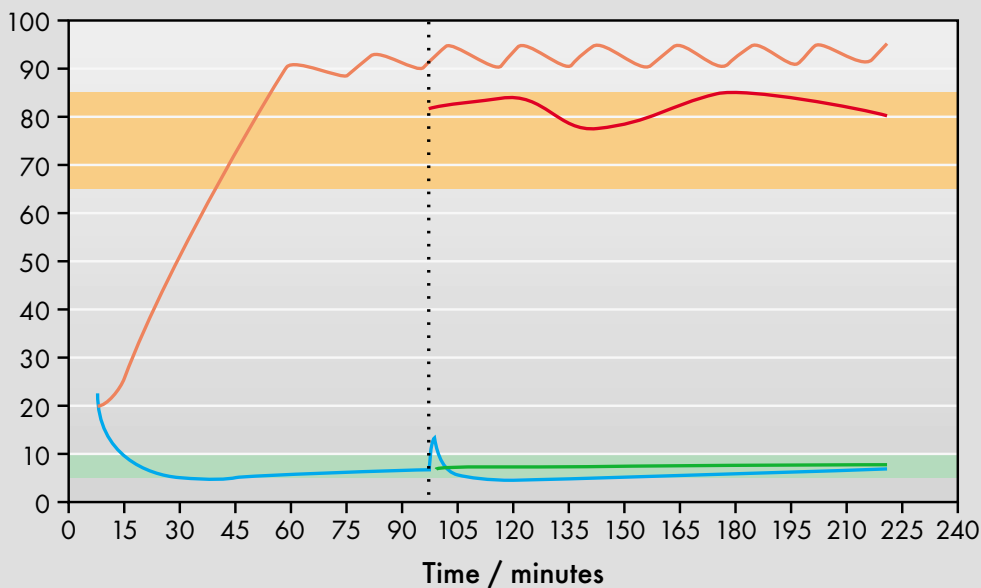
Ergonomic pushing handles with integrated side buffers protect against damage to the appliance and injuries to the hands (hinged cover version with continuous handle bar). All HUPFER® food transport trolleys are equipped with 4 lower corner buffers.

Compartments and cupboard spaces are heated by way of tubular heating elements made from 1.4301 grade 18/10 stainless steel, and in each case the temperature is regulated separately. Gradual thermostatic regulation in the compartments between 30 and 90°C, in the cupboard compartments between 30 and 80 °C, 4 power ranges can be set. Operation is by means of ergonomically shaped knobs which are very easy to clean and have markings which are very clearly visible from a distance. Embossed raised markings, which can withstand even the hardest everyday use, ensure that you can always identify the relevant knob for each individual compartment cupboard. The additional on/off switch gives clear information as to the operating state of the appliance.

# Optimum serving temperatures... ...complying with the strict HACCP guidelines!

## Temperature trends SPTW 3 / EBF

- Bain marie
- Food, warm
- Cupboard space, cold
- Food, cold
- Desired temperature range, food warm
- Desired temperature range, food cold
- Time of loading with food (already possible after 60 minutes)



**SPTW-3/EBF** Capacity for about 50 persons. Equipped with 3 compartments for at maximum GN 1/1-200 and divisions thereof. For hot storage this appliance is equipped with 3 cupboard spaces which can be heated individually.



**SPTW-3/EBF** with the equipment options: hinged lid, cold storage plate, GN basket inserts.

As an option - with the appliance switched off the cupboard spaces can also be used for cold components such as salads, bread, cold meats, desserts or the like. The high-quality thermal separation makes it possible, by means of a cold storage plate, which is available as an accessory, even with the compartments switched on, will achieve a good cooling effect over several hours (please see diagram above for detailed information).

The thermally separated compartments and cupboard spaces are heat- and sound-insulated all round with high-grade ceramic insulation. The insulating material is not combustible, does not create any chemical effects, is moisture-resistance and safe in terms of health - therefore if there is a need for servicing there is no need for additional protective measures. The electrical components are located in an energy module which is fixed by screws, and this applies also for the compartments, heating elements and drain pipes. The rear wall module ensures quick access. This saves time and therefore money if servicing is needed.



## Designed to be user-friendly...

...many details demonstrate the high technical quality of our food transport trolleys!



All HUPFER® brand food transport trolleys are equipped with the especially developed energy module. The module can be removed by undoing only 2 readily accessible screws - this saves time and money if servicing is needed.

The hinged cover is divided 1/3 to 2/3, is provided on the front sides with bracket handles and is manufactured completely from 1.4301 grade 18/10 stainless steel. The 2/3 segment is equipped with a condensate collecting channel. In the opened state, this cover segment is suitable for supporting GN covers up to a size of GN 1/1. The 1/3 segment, also provided with a condensate collecting channel, can be locked in the 180° position (for holding portions of food, provision of plates, etc.). The perforated sheet insert can be removed easily for cleaning purposes.



### Advantages and benefits in the overview

- Simplification of work and procedures by bringing all the dishes during transport from the kitchen to the serving area.
- Saving of space by restocking from heated or cooled cupboard spaces.
- Efficiency due to temperature sensors in the cupboard space, precise regulation, no radiant heat through heated compartments.
- Economical operation due to thermal separation, double-walled insulated doors and frame lip seal to cupboard space.
- Hygiene due to perfect machining of 1.4301 grade 18/10 stainless steel, and fully welded cupboard areas.
- Optional castor sizes: Ø 125, 160 and 200 mm.
- Models can be supplied without covers, with sliding and hinged covers.
- Energy module and back panel removable to minimise time and costs if servicing is needed.
- Gradual separate temperature regulation of the compartments and cupboard spaces.
- Due to the high-quality thermal separation and by means of cold storage plates the cupboard spaces are also suitable for use as cold components.
- Embossed raised markings on the carcass of the appliance ensure that you can always identify the relevant knob for each individual compartment or cupboard.
- Drain valves set back below the appliances, damage in everyday operation is practically excluded.

# The multi-model...

...with this HUPFER® brand food transport trolley you have many appliances in one!



**SPTW-2/EBF/TEHCO** Capacity for about 50 persons. This model is distinguished in particular by its appliance-specific additional benefits.

The food transport trolley SPTW-2/EBF/TEHCO is a special appliance in terms of economy, simplification of procedures and simplification of work. This model is designed for about 50 persons and is distinguished in particular by its versatile equipment. Heated plate cylinders for crockery diameters of 190 to 265 mm, 2 heated compartments for at maximum GN 1/1-200 and divisions thereof, 2 heated cupboard spaces each with 4 pairs of seamlessly deep-drawn supporting beads at a pitch of 75 mm, 1 unheated cupboard space with support compartment, ladle support in the upper plate, hinged cover divided 1/3 to 2/3 (on the one hand for holding portions of food, on the other hand as a GN cover support) - all in one appliance.

## Advantages and benefits in overview

- Everything for transport and serving of food in one appliance.
- Compartments and cupboard compartments thermally separated from one another and insulated against one another.
- Cupboard compartments also suitable for cold food because of the high-quality thermal separation and by means of cold storage plates.
- Hinged cover divided 1/3 to 2/3, on the one hand for holding portions of food, on the other hand for temporary storage of GN covers.
- Upper plate with splash wall - food cannot drip down on the appliance during serving.
- Plate cylinders with lockable transparent cover - impact-resistant, heat-resistant and dishwasher-safe.



## Accessories and equipment...

...for every purpose and for individual requirements!



As an option, the models SPTW-2/EBF and SPTW-3/EBF can be supplied with an easy-clean hinged table made from 1.4301 grade 18/10 stainless steel mounted on the long side or on the front. (Not in combination with sliding or hinged covers).

In all HUPFER® food transport trolleys with upper compartments which hold water, the drain valves are protected, in a set-back position under the appliance. This has 3 major advantages. Firstly the rear wall of the appliance is smooth and therefore very easy to clean, and secondly the drain valves cannot be damaged during transport. Thirdly, because of this construction the drain pipes run absolutely vertically from the compartments to the drain valves - in this way the danger of blockage is excluded to the greatest possible extent. The modular appliance rear wall can be removed by simply undoing 3 screws, so the drain pipes and the heating elements are accessible quickly and in an uncomplicated way - a big plus as regards saving time and money.



The appliances are equipped as standard with corrosion-resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection, Ø 125 mm. 2 lockable castors and 2 trestle castors per appliance. The appliances can also be supplied with 160 or 200 castor diameter. For even better handling there is an option of one centrally placed trestle castor.

All HUPFER® food transport trolleys can be supplied for export with corresponding plug variants.

We also have the models SPTW-2/EBF-SP and SPTW-3/EBF-SP with storage heating. The high bain marie and cupboard space temperatures ensure high heat retention when units are disconnected from the electrical supply. In this way transport of the food at the right temperature from the kitchen to the serving area is ensured.

For the storage of portioned GN serving containers (also for cold storage by means of cold storage plates) we have the models SPTW-2 and SPTW-3 in our range. These appliances are used for example in event and business catering.

# The process chain...

...guarantees success!



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It is not the individual components but the uninterrupted system which guarantees you a complete process chain. Apart from the HUPFER® food transport trolleys in the most varied designs we offer you an extensive and perfected product range especially tailored to the individual logistical functions such as for example 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!**

