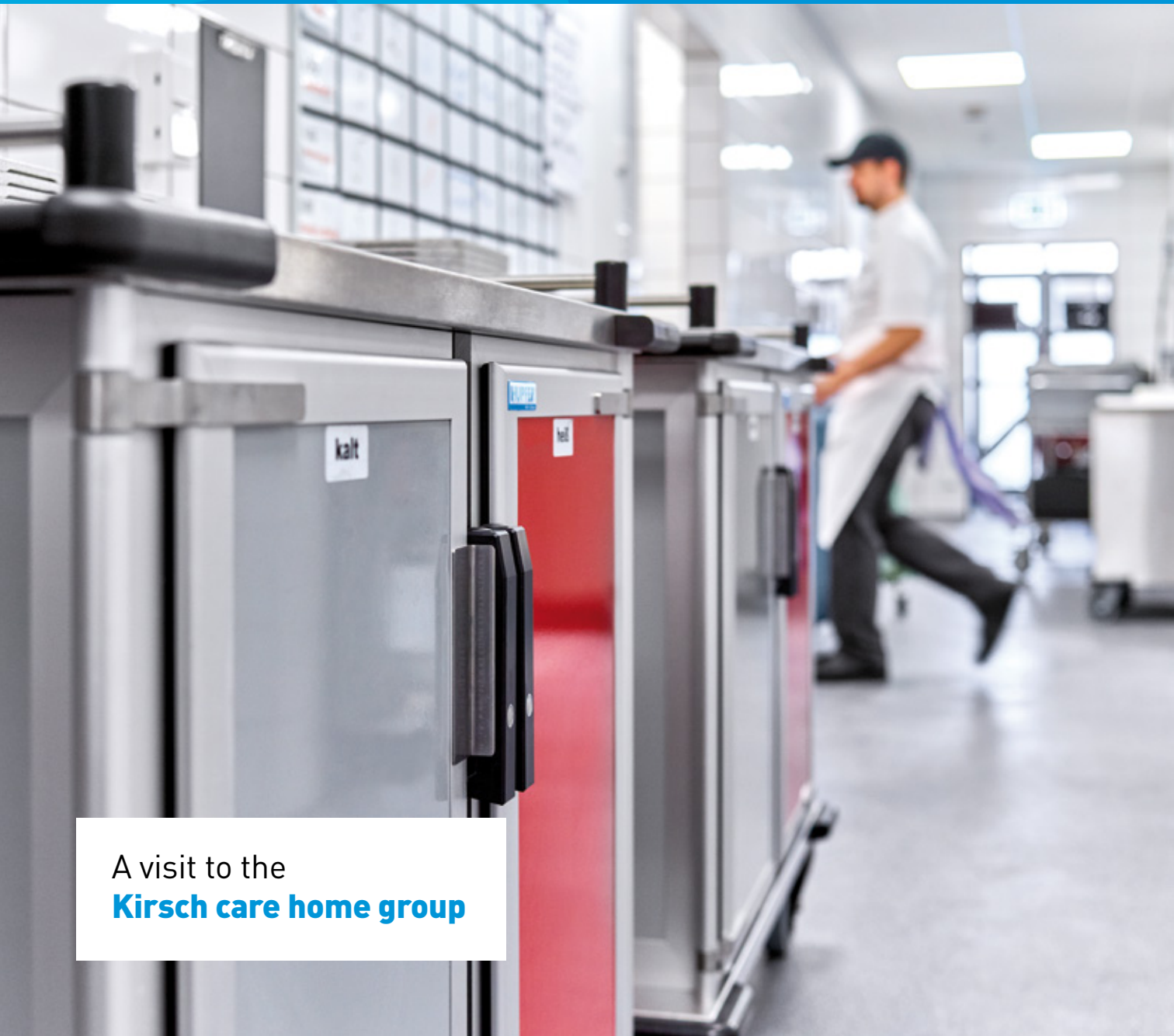


Relieve staff – provide reliable care



A visit to the
Kirsch care home group

REQUIREMENTS FOR FOOD DISTRIBUTION IN CARE HOMES

Food distribution in care homes demands a great deal of flexibility. The residents are all very different and have their own individual needs. The most active among them want to make their own meals. Others want prepared meals served in the dining room. Care-dependent, bedridden residents need all their meals brought to their room.

A universal system cannot react flexibly enough to these widely varying requirements for food distribution in care homes. But at the same time, individuality cannot come at the expense of efficiency. The care staff should be able to serve the food as quickly as possible.



THE CHALLENGES

INDIVIDUALITY A system that is flexible to use and caters for different requirements.

STAFF SHORTAGE Quick and easy to use and fast for new employees to learn.

PRESENTATION Appetising food presentation and correct portioning, even with a variety of meals.

HANDLING Optimally matching components. The crockery must also be suitable for senior citizens.

TEMPERATURE The required hot and cold temperatures must be guaranteed, during the whole process.



OPTIMUM SOLUTIONS FOR FOOD DISTRIBUTION

Portioning, keeping hot and cold, distribution and serving must be carried out in a few simple steps with a clear division of tasks. Hupfer's solution for the Kirsch care home group is that the cooks portion the meals on plates in the kitchen and the food is kept hot or cold in the trolley. The care staff transport the trolleys to the living area and serve the residents their chosen meals on trays. This saves a lot of time for the care staff and ensures that all the meals are correctly put together.

EFFICIENCY COUNTS

Two meals on the menu are portioned by only two employees in a minimal space. The Hupfer products interlink seamlessly, so that staff can carry out repetitive tasks quickly and safely. This enables efficient food distribution, with minimum staff levels.

FROM PORTIONING TO DISTRIBUTION – EVERY MOVEMENT IS EFFICIENT



OPTIMAL ARRANGEMENT OF ALL PRODUCTS

Distributing food should take as little time as possible. This is only possible if there is an optimum match between crockery dispenser, portioning table and mobile bain marie. This enables a smooth workflow without any hold-ups or waiting.



WORKFLOW



PORTIONING & LOADING

All the portioning takes place in the kitchen – with the work optimally shared between two employees, each preparing one of two menus. A third employee is responsible for loading the ISOBOX®, knowing where the meals are going. The portioning table has plenty of space and works perfectly in conjunction with the mobile bain marie. Ergonomic working is guaranteed, with no unnecessary movements.

KEEP FOOD HOT AND COLD

Food has to be kept at the right temperature, even over lengthy periods and distances. The ISOBOX® is ideal for this. The principle is to preheat the cabinet compartments to up to 90 °C, using heating units or to precool them with eutectic plates or optional cooling units. The double-walled insulation of the two separate compartments gives staff the flexibility they need for transporting the food to the living area.



DISTRIBUTION & SERVING

Quick distribution and nicely served meals is the challenge for the care staff. With non-slip trays for PN standard crockery and a reliable food transport trolley with ergonomic handles on all sides, castors with total lock and corner bumpers to ensure that every movement is efficient, this task can be completed in the minimum time.



OUR PRODUCTS
IN ACTION

www.hupfer.com/en/kirsch



Technical information

230V

ISOBOX® Mobil Flex 2/30 37.5 AP

For transporting and serving meal components on Euro-norm trays inserted lengthwise. Available with worktop/gallery rail, eutectic plates/neutral panel or optional cooling/heating units.

- Flexible unit mounting
- 2 compartments side-by-side



Mobile portioning table

with adapted design for two mobile bain maries.

Mobile bain marie

with front mounted controls and working adapted height (850 mm) to the portioning table.

- With tubular heating elements
- 3 wells
- Temperature range: 30–95 °C



Heated universal dispenser

heating crockery items.

- Fan-assisted heating
- Max. crockery temperature: 100 °C
- 2 crockery guides
- Up to 615 crockery items



Dispenser for PN lids

Enclosed platform dispenser with suspended platform for holding rectangular PN plastic lids.



"In a care home, the distribution of food has to run smoothly. The processes are fast and the products have to be able to handle it. The solutions from Hupfer really impressed us: The meals are attractively presented, the temperature is always right, and everything is high quality and robust."

Ralf Kirsch (r.), Managing Director

"It really impressed me how a cleverly designed food serving system can take the workload off our care staff. With Hupfer's system, most of the work takes place in the kitchen, which saves a lot of time and reduces the burden on the care staff."

Magnus Kirsch (l.), Co-Director

HUPFER RECOMMENDS



PN CROCKERY – THE RELIABLE STANDARD

Developed in 2011 by Hupfer the PN ("Porcelain Norm") crockery is an intelligent solution for all commercial kitchens. The rectangular crockery makes optimum use of the space on the tray, takes up very little space when stored and has a high rim that makes it ideal for use by senior citizens.

Highly recommended: The know-how and experience of our experts

Call us for advice!

Presented by

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we make work flow