

SPECIALISTS IN KITCHEN LOGISTICS



FOOD SERVING TROLLEYS

Optimum serving temperatures...

...with the new HUPFER® food serving trolleys!



Food serving trolley SPA/EB-2

All appliances in this series of models are especially suitable for use on food distribution belts and in canteen catering.



Base shelves for retrofitting can be supplied as an option for all HUPFER® food serving trolleys.



Food serving trolley SPA/EB-3 with open base. The trolley can be drained via the base channel directly.



For holding portions of food, temporary storage of crockery or resting ladles a shelf made from 1.4301 grade 18/10 stainless steel can be supplied which is hinged on the long side or the front.

Two ergonomically shaped pushing handles with integrated side buffer protect against injuries to the hands and damage to the appliance.



User friendly knobs and switches which are designed to be clearly visible eliminate operating errors.

The new generation of HUPFER® food serving trolleys are an important part of the complete process chain in every commercial kitchen. The whole range with its variety of models is carefully thought-out and designed to be suitable for any purpose and also for individual requirements in every respect. User-orientated product development is always at the forefront at HUPFER®. Our range of food serving trolleys is designed to simplify work and procedures in your operation. Also the economy and efficiency of your working processes is significantly improved in the long term. Our range includes the models SPA/EB-1 to SPA/EB-4 especially for use on food distribution belts and in commercial catering. Depending

upon the model, these food serving trolleys are equipped with 1 to 4 individually heatable compartments, for 1 to 4 x 1/1 GN containers and divisions thereof. Event catering is as additional area where this range of trolleys can be used. All HUPFER® food serving trolleys are made from 1.4301 grade 18/10 nickel chromium steel. The robust square tube frame construction complies with DIN 18867-7, for the heaviest use in hectic everyday operations. The quality of the machining meets the high standards expected of HUPFER®. The design of all the appliances in the range is intended to optimise such benefits as, for example, ergonomics, safety at work and hygiene. The food serving trolleys are

HUPFER® brand food serving...

...special appliances where food is served from the long side and the compartments are arranged side by side!



Food serving trolley SPA/EB-3 LS
All appliances in this range are particularly suitable for use in the food serving area.



The food serving trolleys SPA/EB-2 LS and SPA/EB-3 LS are suitable to accommodate respectively 2 or 3 x 1/1 GN containers and divisions thereof.

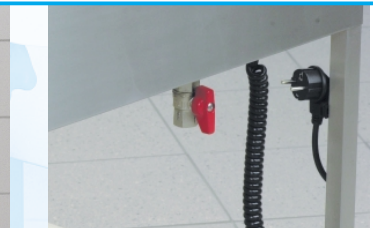


operated by means of ergonomically shaped knobs, each compartment can be gradually regulated thermostatically between 30°C and 90°C. The 4 power ranges are characterised by markings on the knobs which are clearly visible from a distance. The numbers embossed on the appliance guarantee that the relevant switch can be identified for each compartment. In addition, every HUPFER® food serving trolley is equipped with an ON/OFF switch with an integrated display function "Appliance ready for operation". The operating state can be easily recognised from a distance. Trolley types SPA/EB-2 LS and SPA/EB-3 LS especially for the food serving sector (self-service counters or food-serving counters).

The arrangement parallel to the counter and the compartments lengthwise alongside one another permit maximum utilisation of the available counter width. A further advantage of this range of appliances is the arrangement of the operating elements on the long side of the trolley. The readjustment of the - compartment temperatures is significantly simpler and also the arrangement of the appliances can be optimised due - to the food being served from the long side. The collision protection made from impact-resistant plastic is equipped with an integrated gripping depression and therefore guarantees that the appliance can be easily pulled out of the serving area. These models can also be used in event catering. All HUPFER® food serving trolleys are designed to take account of the strict hygiene regulations.

Efficient working processes...

...by maximising benefits to the tiniest detail!



So that the cable does not get in the way, the connection is positioned on the back of the appliance. The flexible spiral cable, which retains its shape, is provided at the end with an angled plug and can be extended if need be to up to 1.80 m. A plug holder on the back of the appliance provides effective protection against damage.



4 deflector rollers which are each positioned above a castor protect against damage on all sides of the appliance.



Details in overview

The compartments are seamlessly deep-drawn and provided with easy-clean radii. In each bowl there is a downward drainage device for draining the water. The shape and marking of the drain cocks give quick information about the open or closed state. The open base ensures direct emptying of the bowls into base drainage channels. For the distribution of cooled components in Cook & Chill kitchens and cold components such as yoghurt or cold meats in conventional Cook & Serve kitchens we have the food serving trolleys SPA/K-2 DW and SPA/K-3 DW in our range. The high-powered silent cooling combined with optimum insulation of the compartments guarantees that storage, transport and serving can be carried out in accordance with the HACCP guidelines.

- **Material:** 1.4301 grade 18/10 stainless steel, quality machined - for the highest standard of hygiene.
- **User-orientated appliance design** with a view to simplification of work and procedures in your business.
- **Corrosion-resistant plastic castors** according to DIN 18867-8, which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg. 4 deflector rollers protect against damage.
- **All appliances wired in accordance with VDE 0100 and certified with the CE symbol.**
- **The heated appliances are protected against water spray in accordance with IPX5.**
- **A range of options complement the extensive range of HUPFER® food serving trolleys.**

Simple self-service...

...with specially designed HUPFER® food serving trolleys!



Food serving trolley SPA/EB-2 SL

Equipped with corrosion-resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm. Deflector rollers protect against damage.



Operation and reloading made easy. On the one hand the operating elements arranged on the long side ensure optimum utilisation of space in the positioning in the serving line, and on the other hand you always have a good view of the operating state of the appliances.



Use of the food serving trolleys SPA/EB-1 SL and SPA/EB-2 SL in combination with the HUPFER® Self-Serve system. The arrangement of the compartments enables your guests to serve themselves easily. Depending upon the model, these trolleys are suitable for accommodating respectively 1 or 2 x 1/1 GN containers and divisions thereof.



Food serving trolley SPA/EB-1 SL

The HUPFER® food serving trolleys SPA/EB-1 SL and SPA/EB-2 SL are ideally suited to the self-service area and especially for use in self-service counters. The arrangement of the compartments lengthwise alongside one another means that the depth of the appliance is not very great and therefore ensures an optimum depth for the consumer who is serving himself to remove food. Moreover, the broad side of the compartment facing the consumer allows more room for selection within the buffet components. Since these appliances can be set up in the self-service area to save space and parallel to the serving counter, the operating and display elements are also positioned on the long side on these models.

We are the specialists in kitchen logistics.

With us you have your process chain under control!

Advantages and benefits in overview

- The appliances have been developed especially for the self-service sector.
- The shallow depth due to the container arrangement - provides perfect and ergonomically favourable access to the individual buffet components for your guests.
- Operating elements positioned on the long side always ensure optimum monitoring of the operating state.
- The collision protection positioned on the long side with integrated gripping depression allows your staff to pull the appliance easily out of the serving counters.
- Optimum ease of cleaning and therefore compliance with strict hygiene regulations.
- All appliances are wired in accordance with VDE 0100, protected against water spray in accordance with IPX5 and certified with the CE symbol.

Only the complete process chain...

...is a permanent guarantee of economical and efficient working procedures!



STORAGE



TRANSPORTATION



PREPARATION



ORGANISATION



DISTRIBUTION



KEEPING FOOD WARM



REGENERATION



SERVING

The food serving trolleys together with a design tailored to your needs and requirements form the basis for an unbroken process chain in your operation. As specialists in kitchen logistics we develop and produce innovative products and systems, specially tailored to the important logistical functions such as storage, transportation, preparation, organisation, distribution, keeping food warm, regeneration and serving food.

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

