

# HUPFER

we make work flow

## MORE EFFICIENCY FOR YOUR BUFFET

The MOBIS Buffetcart by Hupfer.



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for more information!







Sustainable supply

# MORE CHOICE, MORE SAFETY

# MOBIS BUFFETCART: MORE EFFICIENCY FOR YOUR BUFFET

With the MOBIS Buffetcart, you enter into the possibilities of cold catering food distribution. Fulfil individual patient and resident requests, now easier than ever. Sustainability, efficiency and well-being are at the heart of the MOBIS Buffetcart. With the MOBIS Buffetcart, HUPFER presents an innovative solution that combines both environmental friendliness and the highest quality in catering. We rely on future-proof refrigerant that is not only environmentally friendly but also ensures efficient cooling of our food.

The result: Less detours for fetching and bringing, fewer waste and more resource conservation. Flexibility is another core principle of our work. Menu requests can be served immediately with the MOBIS Buffetcart. The HACCP-compliant cooling system ensures the highest hygiene standards, even without a direct power supply. This means not only safety, but also a reduction in the use of goods and the minimisation of food waste. If you desire additional equipment and design requirements, the MOBIS Buffetcart Plus series offers numerous individualisation options.



**+**  
Also available as  
**Buffetcart plus**  
with additional  
equipment and  
design options



## Advantages at a glance:



### SUSTAINABILITY

- Packaging waste is reduced
- Future-proof refrigerant



### TIME SAVING

- Less detours for fetching and bringing
- Menu requests can be served at once



### SAFETY

- HACCP compliant working due to permanent cooling of the food, even without direct power supply



### COST OPTIMISATION

- Less use of goods
- Food waste minimised



### INCREASE IN SERVICE PERFORMANCE

- Animation of the residents due to a more appealing food presentation and an increased choice
- Prevention of malnutrition



The actively cooled drawer unit with GN 1/1 drawers easily accommodates chilled food.



Thanks to its large, smooth-running swivel castors with a diameter of 160 mm, the Buffetcart can also be pushed comfortably around corners, even when fully loaded.

# WANT TO KNOW MORE?



You can find a lot more  
information on our  
website.

Your Hupfer contact person will be happy to advise you.  
Contact us now and make an appointment!

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