

SPECIALISTS IN KITCHEN LOGISTICS





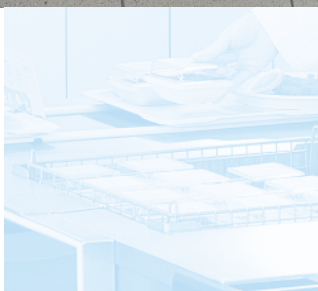
# HACCP-compliant portions of food...

...and reliable temporary storage - without breaking the cooling chain!



## COOLSTAPLER® BDC/50-50

Specially for keeping portions of food and covered side dishes cold. The appliance is equipped with corner buffers made from impact-resistant plastic. 2 ergonomic pushing handles with integrated side buffer ensure optimum handling. 2 lockable castors and 2 trestle castors, Ø 125 mm, with wire protection, guarantee satisfactory manoeuvrability in hectic everyday operation. Standard equipment includes the stacking platform in the form of a basket. Suitable for crockery baskets 500 x 500 or 508 x 508 mm. In addition up to 7 baskets 75 mm high can be used.



## COOLSTAPLER® BDC/65-53

For keeping portions of food and covered side dishes cold.

Standard equipment includes the stacking platform in the form of a basket. Suitable for baskets 650 x 530 mm.

In addition up to 7 baskets 75 mm high can be used.



The new COOLSTAPLER®s from HUPFER® are especially suitable for the canteen catering and Cook & Chill sectors. With the models BDC/50-50 and BDC/65-53 side dishes which are already portioned and covered can be kept cold for a long time. This is made possible by high-powered cooling using circulating air in combination with an ingenious special air ducting system. So in your kitchen operation you can be sure that cold food components can be stored until serving in compliance with HACCP and without breaking the cooling chain.

With a view to such beneficial areas as hygiene and ease of cleaning our COOLSTAPLER®s are made from 1.4301 grade 18/10 stainless steel and in terms of machining quality they offer an absolutely flawless finish to the known high HUPFER® quality. The standard supply range includes not only the basket-shaped stacking platform which can be included in the stacking capacity but also a double-walled insulated cover made from 1.4301 grade 18/10 stainless steel.

## Provide cooled...

**...for optimum serving temperatures!**



The ergonomic pushing handle with integrated edge buffer ensures on the one hand optimum handling and on the other hand protects the user against injuries when pushing the appliance.



Corrosion-resistant and maintenance-free plastic castors according to DIN 18867-8 which are mounted in ball bearings, with wire protection, Ø 125 mm. Each appliance is provided with 2 lockable guide castors and 2 trestle castors.



The fully-insulated cover can be easily removed and can be fixed without problems on the side of the appliance for the loading or serving process.



### Advantages and benefits in overview

- Keeping food cold and serving now in one appliance.
- Uniform food temperatures in the whole interior due to efficient cooling by circulating air.
- HACCP-compliant serving temperatures.
- Optimum energy efficiency due to high-quality thermal insulation of cooling space and cover.
- Organisation by visible placing in baskets or variable adjustable plate guides.
- Simplification of operation by constant serving height.
- Easy-clean appliance design and central drain opening in appliance base.
- Optimum hygiene and durability due to high-grade machining of 1.4301 grade 18/10 stainless steel.
- The appliances are wired in accordance with VDE 0100, protected against water spray in accordance with IPX4 and certified with the CE symbol.
- Ergonomic pushing handles with integrated side buffer.



# Keep crockery optimally cool...

...with the COOLSTAPLER® BDC/54-54 from HUPFER®!



The BDC/54-54 is designed with 4 variably adjustable guide rods, for crockery diameters of 240 to 260 mm.



## COOLSTAPLER® BDC/54-54

For keeping whole stacks of crockery cool whilst transporting. The appliance is equipped with 2 ergonomically shaped pushing handles, 2 lockable castors and 2 trestle castors, Ø 125 mm, with wire protection, ensure optimum handling. Corner buffers made from impact-resistant plastic protect the appliance and any stock from damage during transport.



The double-walled insulated cover made from 1.4301 grade 18/10 stainless steel which is included in the range of products supplied can be easily attached to the side of the appliance during loading and serving processes.

## COOLSTAPLER® BDC

### BDC/50-50

External dimensions WxDxH: 760 x 1090 x 900 mm

Crockery baskets: 500 x 500 or 508 x 508 mm

Stacking platform: 500 x 500 x 150 mm, plastic-coated stainless steel, basket-shaped

Capacity (baskets): additional 7 at 75 mm height or additional 4 at 115 mm height

Interior temperature: up to 5°C with cover closed

### BDC/65-53

External dimensions WxDxH: 760 x 1210 x 900 mm

Crockery baskets: 650 x 530 mm

Stacking platform: 650 x 530 x 150 mm, plastic-coated stainless steel, basket-shaped

Capacity (baskets): additional 7 at 75 mm height or additional 4 at 115 mm height

Interior temperature: up to 5°C with cover closed

### BDC/54-54

External dimensions WxDxH: 760 x 1090 x 900 mm

Crockery: Ø 240 to 260 mm

Stacking platform: stainless steel 540 x 540 mm

Capacity (crockery): up to 244 pieces, depending upon the stacking height of the crockery

Interior temperature: up to 5°C with cover closed

For keeping up to 4 stacks of crockery cold we have developed the COOLSTAPLER® BDC/54-54. The appliance is made from 1.4301 grade 18/10 stainless steel, and machining is to the highest quality with a view to ease of cleaning and hygiene. Stacking platform and 4 guide rods are included in the standard range of products supplied. Depending upon the stacking height of the crockery the stacking capacity is up to 244 pieces.

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

