

EFFICIENCY MEETS **HOTEL**

Intelligent solutions for your
professional hotel
catering

We are always happy to help:

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As an "efficiency creator", Hupfer is represented with its products along the entire catering process chain in hotels and can therefore fine-tune almost all processes to ensure a holistic and efficient process.

FROM DELIVERY TO FORK

Hotel processes thought through
holistically

Complex hotel processes pose a major challenge, particularly due to staff shortages, difficult staff retention and increasing cost pressure. The physical strain on employees jeopardises their health and exacerbates staff shortages. The coordination of storage, transport and distribution requires sophisticated systems. At the same time, hotels must provide flexible catering options at different times of the day and for varying numbers of guests, without compromising on quality and presentation.

HUPFER offers holistic, modular concepts for the entire process chain. From storage to transport to the guest - everything from a single source, sustainably designed and flexibly customisable to your needs. Our solutions optimise work processes, increase employee satisfaction and the presentation quality of your food.

HUPFER IN HOTELS IN NUMBERS

In over 35
countries

present
worldwide

More than 430
employees

produce quality "Made in
Germany" in Coesfeld

With more than 150
years of experience

We are your competent partner
for kitchen logistics

SHELVING SYSTEMS

In hotel catering, efficiency starts with well thought-out storage. Limited space capacities, high hygiene standards and fast access to a wide range of goods place special demands on storage systems. The right balance between space optimisation, clarity and flexibility is crucial to ensure smooth processes both at peak times and in day-to-day business.



STATIONARY SHELVING DEVELOPED FOR ETERNITY

Hupfer storage solutions are robust and durable. We have the right shelf for every application in the kitchen and offer different versions in a variety of sizes to meet your requirements.



EASY RIDER SYSTEMS MORE SPACE, LESS WORRIES!

Maximise your storage capacity with ease. Our sliding shelves create up to 100% more space and move effortlessly on rails for seamless organisation.



MOBILE SHELVING STORAGE ON CASTORS

Effortless organisation for delivery, storage and kitchen requirements. Optimise your processes without having to rearrange or repack stored goods.

TRANSPORT TROLLEYS

In hotel catering, the smooth transport of goods, food and equipment is crucial for efficient processes. Particularly under conditions of staff shortages and difficult staff retention, transport processes must be optimised in order to save valuable working time and minimise ergonomic stress. The variety of transport tasks - from the warehouse to the kitchen to the buffet - requires well thought-out solutions that can be flexibly adapted to different requirements.



VARIOCART MORE THAN MEETS THE EYE

The Variocart impresses with an impressive load capacity of up to 300 kg and exceptional robustness. Height-adjustable shelves and ergonomic handles ensure comfortable handling.

EURO CONTAINER TRANSPORT SOLUTIONS SAFER, FASTER, MORE FLEXIBLE

Euro container logistics forms the basis for efficient hotel kitchens. Our specially developed transport and storage concepts for Euro containers follow a holistic system approach rather than individual solutions.



HOT AND COLD FOOD TRANSPORT

In the hotel sector, banquets, buffet replenishment and room service place special demands on food transport. Temperature maintenance is also crucial for the quality of your food at events in separate rooms. HUPFER offers sophisticated solutions that combine flexibility with reliability.



BANQUET TROLLEY

A TRUE CLASSIC - TRIED AND TESTED FOR GENERATIONS

Our banquet trolleys are the proven all-rounders in food transport. With their robust construction and high capacity, they can handle even demanding large-scale events effortlessly. You can create the right indoor climate for your food using the built-in humidification system.



ISOBOX

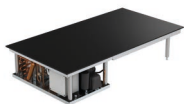
THE SPACE-COOLING-HEATING- TRANSPORT-DESIGN-WONDER

The IsoBox Flex impresses with its simple and customisable design that blends harmoniously into any ambience. The innovative, modular technology enables a flexible response to requirements: You decide with just one IsoBox whether you want to operate it warm, cold or neutral.

FOOD DISTRIBUTION SYSTEMS

DROP-INS FOR EVERY PURPOSE

In the hotel sector, the appealing presentation of food is a decisive factor for success. Our versatile drop-in solutions enable a flexible design of your serving stations and buffets. Each element can be harmoniously integrated into your existing furnishings and supports both the optimum temperature and the aesthetic presentation of your culinary creations.



HOT AND COLD PLATE

THE FASTEST CHANGE AT THE BUFFET

Thanks to the flexible technology, you can switch effortlessly and efficiently between keeping food cold and warm - perfect for frequently changing requirements.



REFRIGERATED WELL

FRESHNESS THAT CONVINCES

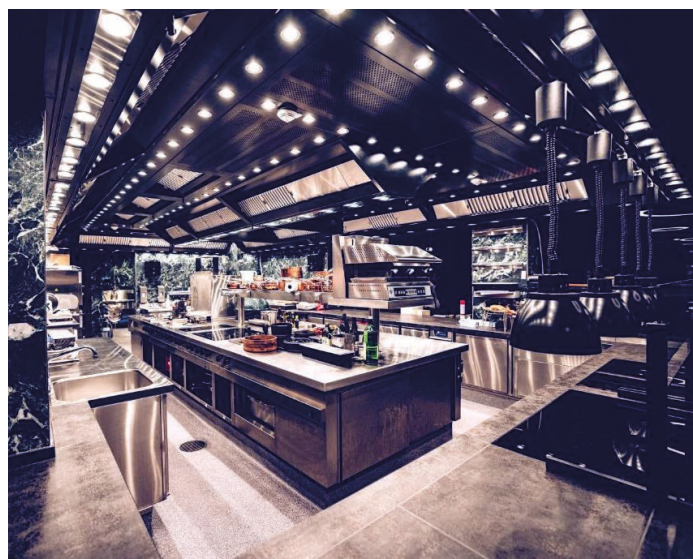
Our refrigerated well ensures even cooling of your food and prevents it from drying out.



THERMA DRY

ON YOUR MARKS, READY, HOT

With our Therma Dry heated well, which is based on infrared heat radiation, we guarantee you a reliable and efficient solution to keep your food at the optimum temperature at all times and delight your guests.



YOUR FOOD IN THE BEST LIGHT CUSTOMISED SOLUTIONS FOR GENUINE HOSPITALITY

HUPFER offers you not just individual products, but holistic furnishing concepts for your entire hotel business. Our customised solutions combine functionality with aesthetics and create optimal working conditions with an attractive design.

RELIEVE STAFF. INSPIRE GUESTS.



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further information

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GREAT TRUST!**

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apartment hotels

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MARRIOTT

LAPITA
AUTOGRAF COLLECTION
HOTELS

nordwave hotel
**THE
FLAMINGO**
TIMMENDORFER STRAND

ATLANTIC
HOTELS

Jumeirah

NIKKI BEACH
RESORT & SPA
Dubai

DER
wilde
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HUPFER
we make work flow