HUPFER® have designed the range of stacking equipment with a wide variety of models that an appliance can be supplied which is ideally suited to all individual requirements stacking appliances are important links for building up a smooth-running process chain in every canteen and commercial kitchen. In order to meet these requirements, the user-orientated benefits play a crucial role in every new HUPFER® development. Our stacking equipment enables you to optimise your working processes and therefore increase the productivity of your business.

Especially for holding portions of cold food in the distribution of unheated dishes for salad buffets, cakes and desserts we have the model TE-2/V 19-26 and TE-2/V 27-33. The robust crockery guides of these appliances can be adjusted according to the model, without a tool, to plate diameters between 19 cm and 26 cm or between 27 cm and 33 cm respectively. In both appliances the variable tension spring system made from stainless steel ensures a constant serving height, even in crockery of differing weight.
We have reduced the dimensions of the stacking appliances TEH-1/V 19-26 and TEH-2/V 19-26 especially for use when serving food in self-service areas of cafeterias, bistros and restaurants. Both appliances can easily be adjusted to suit common plate diameters between 19 cm and 26 cm. The maximum crockery temperature of 70°C warms components that will hold temperature throughout service. With the heating switched off, these models are suitable for holding portions of cold food in distribution and for the provision of unwarmed plates for salad buffets and desserts in the area of self-service counters.

Simplifying work and procedures...

...by using HUPFER® stacking equipment you increase the motivation of your staff!

Details in overview

- Simple adjustment to common plate diameters.
- Gradual thermostatic temperature regulation between 20°C and 110°C in statically heated appliances (maximum crockery temperature: 70°C).
- 4 power ranges can be set.
- Appliances meet the requirements regarding water spray protection IPX5 according to DIN 40050.
- Stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- 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.

Plate stackers TEH-2/V 19-26 (heated) and TEH-1/V 19-26 (heated). We also supply these appliances for plate diameters of 27 cm to 33 cm. All appliances are supplied with covers. The covers reduce the heat loss through the stacking tubes and therefore ensure a reduced heat loss in the crockery.

Simple and user-oriented operation by means of an ergonomically formed and easy-clean knob.
Connection from the front by a flexible stable spiral cable with an angled plug.
Plug holder at the front in the form of a blind socket.

All HUPFER® brand stacking appliances are equipped with corrosion-resistant and maintenance-free plastic castors according to DIN 18867-8 which are mounted in ball bearings. 4 castors per appliance, 2 of which are lockable. Ø 125 mm.
The load-bearing capacity of each castor is 100 kg.

Coolstapler® BDC/54-54. Especially developed for the canteen catering and Cook & Chill sectors. This saves time and makes working procedures more efficient. The Coolstapler® is equipped with two lockable guide castors and 2 trolley castors, Ø 125 mm.
The load-bearing capacity per castor is 100 kg.
The force to be reckoned with...

...new-generation plate stackers heated by circulating air!

Details in overview

- Easily adjustable without tools to plate diameters between 19 cm and 26 cm.
- Heated by circulating air for quicker heating and higher maximum crockery temperatures.
- Gradual thermostatic temperature control.
- 4 power ranges can be set.
- Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.
- Material: stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- Corrosion resistant plastic castors according to DIN 18867-8, mounted in ball bearings and 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.

For holding portions of hot food on a food distribution belt and subsequently transporting hot food (Cook & Serve). We supply the plate stackers heated by circulating air TEUH-2/VS 19-26 with a maximum crockery temperature of 80°C and the TEUH-2/VC 19-26 with a maximum crockery temperature of 100°C. By a suitable choice of the basic conditions such as the temperature at which the food is served, the heat insulation by means of lids and the insulation of the tray transport trolley it can be ensured that the core temperature in the product does not fall below the critical limit of 65°C. HUPFER® stacking appliances are always perfectly tailored to the user due to their robust and high quality workmanship they meet even the strictest requirements.
The universal plate stacker UTUH/57-28, suitable for rectangular multi-part menu plates and round pieces of crockery is especially tailored for holding portions of hot food on a food distribution belt and subsequently transporting the warm food (Cook & Serve). The universal plate stacker USTH/57-28 is designed for holding portions of warm components in serving areas. The appliance has a capacity of up to 21 stacks of crockery - depending upon the type of crockery. Due to the maximum crockery temperature of 70°C this model is also suitable for use in self-service counters. The universal crockery stackers can also be supplied in an unheated model (UST/57-28) and in a heated model (USTUH/57-28).

UTUH/57-28 (heated by circulating air). Stacking platform: 570 x 280 mm, ideal for two stacks of crockery.

USTH/57-28 (heated). Stacking platform: 570 x 280 mm, for up to 21 stacks of crockery.

Details in overview

- An illuminated ON/OFF switch gives clear information about the operating state even from a distance.
- 4 power ranges can be set.
- Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.
- Material: stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- 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.
HUPFER® stacking appliances simplify your working processes and enable you to organise your crockery efficiently. The open basket stackers OKO/50-50 and OKO/65-53 as well as the closed models KO/50-50 and KO/65-53 are used to provide crockery on the food distribution belt in the canteen catering sector. Both appliances are particularly suitable for stacking small pieces of crockery such as cups, saucers and mugs. The universal tension spring system made from stainless steel ensures, even with differing crockery weights, a uniform and ergonomic serving height.

**Basket stacker OKO/50-50**
- Stacking platform: 523 mm x 523 mm, designed for standard baskets: 500 mm x 500 mm or 508 mm x 508 mm.
- Due to the basket heights of 75 mm and 115 mm which are used, these basket stackers are suitable for small pieces of crockery which do not stack easily. Can also be supplied as OKO/65-53 for standard baskets 650 x 530 mm.

**Basket stacker KO/50-50**
- Stacking platform: 500 x 500 mm or 508 x 508 mm.
- Tailored for stacking baskets in dimensions 500 x 500 mm or 508 x 508 mm.
- Stacking platform: 500 x 500 x 150 mm.
- Can also be supplied as KO/50-50K with cooling slots, for the provision of cold components on a food distribution belt.

**Basket stacker KO/50-50K**
- Stacking platform: 500 x 500 x 150 mm which can be included in the stacking capacity. In addition, 7 baskets 115 mm high or 10 baskets 75 mm high can be used. The loosely positioned stacking platform can be removed easily for cleaning. A plastic cover 50-50 or 65-53 is available as an accessory.

**Basket stacker KO/65-50**
- Stacking platform: 523 mm x 523 mm, designed for standard baskets: 500 mm x 500 mm or 508 mm x 508 mm.
- Due to the basket heights of 75 mm and 115 mm which are used, these basket stackers are suitable for small pieces of crockery which do not stack easily. Can also be supplied as KO/65-53 for standard baskets 650 x 530 mm.

**Basket stacker KO/65-50K**
- Stacking platform: 500 x 500 x 150 mm which can be included in the stacking capacity. In addition, 7 baskets 115 mm high or 10 baskets 75 mm high can be used. The loosely positioned stacking platform can be removed easily for cleaning. A plastic cover 50-50 or 65-53 is available as an accessory.

**Details in overview**
- A uniform serving height, even with differing crockery weights, is guaranteed by the universal tension spring system made from stainless steel.
- Material: stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- 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.
Benefits maximised...

...HUPFER® basket stackers enable you to maximise the economy of your working processes!

The basket stackers KOUH/50-50 and KOUH/65-53 are heated by circulating air, enabling crockery for the portioning of warm items of food to be provided at the food distribution belt. These appliances are equipped with a gradual thermostatic temperature regulation between 20°C and 110°C. The combination of heating element and fan ensures rapid heating and a maximum crockery temperature of about 80°C. The four power ranges are set by way of an ergonomic knob, and in addition the appliances are equipped with an illuminated ON/OFF switch. As in all heated stacking appliances from HUPFER® this model is also provided with high-quality ceramic heat insulation. The power connection is on the front of the appliance via a flexible stable spiral cable with an angled plug.

The advantages summarised:

- Uniform serving height, even with differing crockery weights, due to the universal tension spring system made from stainless steel.
- The KOUH appliances are equipped as standard with a plastic cover 50-50 or 65-53.
- Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.
- Material: stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- 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.
The tray stackers OTA/47-36 and OTA/53-37 are designed with 3 open sides and are especially suitable for use in the customer areas of self-service counters and cafeterias and also for the provision of trays on food distribution belts in canteen catering. These appliances are also used in dishwashing areas in which there is no automatic destacking of trays.

- Uniform serving or receiving height, even with differing tray sizes, due to the universal tension spring system made from stainless steel.
- The open construction of the whole structure guarantees very easy cleaning of the appliances.
- Material: stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- 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.
The HUPFER® tray stacker TAG-1/53-37 is particularly for use as a tray dispenser in the customer areas of cafeterias, canteens and service areas. In contrast to the open tray stackers, different tray colours are not visible with this appliance. The tray stacker TA-2/53-37 is open on 2 sides and because of its high capacity it is ideally tailored to use on food distribution belts in canteen catering. All common tray sizes are suitable, e.g. 2 stacks each of EN trays 530 mm x 370 mm, GN trays 530 mm x 325 mm, universal trays 460 mm x 344 mm, trapezoidal trays or 4 stacks of breakfast trays 325 mm x 212 mm. An appliance with versatile uses in the tough everyday operation.

Advantages and benefits in brief

- The vertical guiding of the stacking platform by means of ball bearings ensures outstanding running characteristics, even under a heavy loading.
- The entire appliance design guarantees very easy cleaning.
- To meet the strict hygiene regulations in the kitchen sector.
- Material: stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- 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.
The vertical guiding of the stacking platform ensures outstanding running, even under heavy loading.

The stacking platform is positioned loosely from above and is easily removable without tools for cleaning purposes. The base plate allows for cleaning and draining - in accordance with hygiene regulations.

Material: stainless steel.

2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.

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.

For the provision of unheated readily stackable crockery for holding portions of cold food in meal distribution our range includes the unheated platform stacker BD/60.60. This appliance is also suitable for stacking of lids. Special induction lids, as these parts require a relatively large amount of space due to their stacking height. The unheated platform stacker BD/60-60 K is suitable for holding portions of cooled food dishes in Cook & Chill kitchens. The cooling slots in the body of the appliance ensure that the initially warm stacker atmosphere is rapidly exchanged with the cold air of the cold store and therefore ensures a uniform distribution of the low temperature throughout the crockery.
The platform stacker BDUH/60-60/4-S which is heated by circulating air is provided especially for holding portions of hot food on a food distribution belt and subsequently transporting this warm food. It is operated by means of an ergonomic knob, the gradual thermostatic control between 20°C and 110°C can be adjusted in 4 power ranges. A maximum crockery temperature of 80°C is achieved very quickly by the high-powered heating by circulating air.

The platform stackers BDK/57-57 and BDK/85-60 are specially for the provision of plastic parts for keeping food warm on food distribution belts in canteen catering. These appliances are ideally suited for use with lids, upper and lower parts.

**Advantages and benefits in overview**

- The vertical guiding of the stacking platform ensures excellent running, even under a very heavy loading.
- Consistent serving height even with differing crockery weights.
- Material: stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- 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.
- Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.
Only the complete process chain...  
is a long-term guarantee of economical and efficient working procedures!

The stacking appliances are designed to meet your needs and the corresponding requirements form the basis for an unbroken process chain in your operations. As specialists in kitchen logistics we develop and produce innovative appliances and systems, especially tailored to the important logistical functions such as storage, transportation, preparation, organisation, distribution, keeping food warm, regeneration and serving.

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