

ISOBOX® Mobil 

Keeping warm · Keeping cold · Transportation · Distribution



**Maximum flexibility -
there's a word for that:
ISOBOX® Mobil from HUPFER®.**

Many demands are placed on everyone who works in food production, in commercial kitchens, catering operations, cafeterias, staff canteens etc. At HUPFER® we know how to support these people by providing products to make their work easier and simplify procedures - kitchen logistics from the Specialists. In this respect our highly esteemed innovation, the ISOBOX® Mobil, is the logical outcome of our continually user-oriented product development program. From food production to table, food distribution logistics can now be handled intuitively and very safely. Key to this new level of freedom are modules for keeping food warm or cold. The compartment for keeping food warm can be effortlessly turned into one that keeps food cold or vice versa by a simple hand movement without the need for any tools. Rigid constraints no longer apply, you can easily adapt the ISOBOX® Mobil to requirements just as you please. These modules safely keep food in large containers at the correct temperature over an extended period. How long is entirely up to you. Any interruption to the power supply is no problem, the special insulation ensures thermal separation from the ambient temperature and from the other compartment of the ISOBOX® Mobil. If this period is prolonged, the ISOBOX® Mobil can also be operated by battery.



Keeping warm or cold - you choose which function by selecting the appropriate module.
Just insert the module and the ISOBOX® Mobil is ready to go.



Strong but light-weight, it is ideal for catering and transportation off-site.



Quick to load - the ISOBOX® Mobil can hold a high number of large containers.
This creates space and speeds up workflow in the production kitchen.

Transport food safely and present it professionally -
the ISOBOX® Mobil from HUPFER®.



Anyone for seconds?
The ISOBOX® Mobil at the serving counter.



The ISOBOX® Mobil is easy to handle,
getting food to the table quickly.



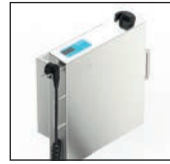
The ISOBOX® Mobil is inserted directly into the serving counter, simplifying procedures.

Get food from A to B smoothly, easily and safely... and keep the prepared food constantly at the right temperature - either warm or cold. The ISOBOX® Mobil, with its small dimensions, large loading capacity and low weight, is all you need. Just a single product - not a whole rank of trolleys - to quickly respond to changing needs. Easy operation, rapid conversion and a small footprint - a great advantage, not only in the production kitchen but also during transportation. The provision of additional quantities of food to maintain portion sizes at the point of serving is no longer a problem. The small footprint, right at the point of use, is a real advantage. And when the pressure is on during busy times at the point of serving, the serving process is not interrupted. This is also where the ISOBOX® Mobil relieves the strain and always keeps prepared food right on hand to replenish the serving point. Food is always kept safely at the temperature you select - either warm or cold.

ISOBOX®Mobil from HUPFER® - flexibility of use is underscored by the diversity of functions offered.



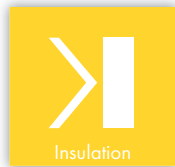
Reliably keep food warm with the HUPFER® ISOBOX®Mobil - simply insert the heating module. The internal temperature is raised very quickly to a maximum of 100°C. The temperature can be adjusted precisely using a digital controller - for optimum temperature control.



Safely keep cold food at the right temperature - insert the cooling module and the internal temperature is quickly lowered to +4°C. The temperature can be adjusted precisely using a digital controller.



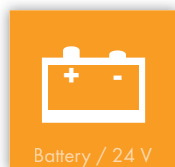
First keep food warm and then cold, keep some food warm and some cold at the same time, one above the other or side by side depending on the model and design - the modular technology and the special insulation of the ISOBOX®Mobil offer the user a host of possible combinations wherever it is used.



The special insulation ensures that, even without using the heating and cooling modules, any change in temperature is slight. The temperature in one compartment cannot affect that in another so that heat or cold impact only a single compartment.



Mains operation for stationary use in the preparing kitchen and wherever food is to be distributed or served.



With the optional battery, food can be reliably kept at the right temperature even beyond the reach of a socket. The battery is fully charged within three hours during mains operation.



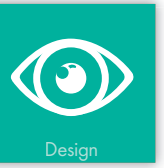
The ISOBOX®Mobil for covering long distances between the central kitchen and its associated serving points. Ideal for use on a lorry. Depending on the model, up to four units can fit side by side on the loading surface of a conventional lorry.



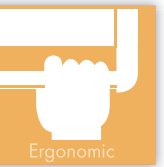
With up to 30 insertion rails, the ISOBOX®Mobil offers plenty of space for GN containers of different sizes within a small area. The pivotable doors which can be locked in position allow for optimum freedom of movement during loading.



Professional appearance: The ISOBOX®Mobil looks the part even in the dining area. The coloured sides can also be individually designed.



Integrated pushing handles and the light-weight, highly stable construction result in superb ergonomic properties and optimal handling.



The operating elements are quick and easy to understand. Simple and clear to see, even untrained operators can use them.



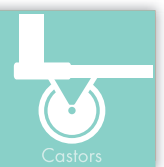
Smooth surfaces without re-entrant angles make the ISOBOX®Mobil easy to clean.



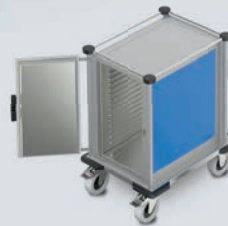
With impact-resistant protective edgings at all four corners, the ISOBOX®Mobil has a high level of protection. If transportation in a lorry is bumpier than usual, the optional lorry transportation protection is the right choice.



The large range of castor options can precisely meet all the your requirements and patterns of usage.



One compartment? Or two - side by side or one above the other? Whatever you need you will find in the ISOBOX®Mobil line of products.



You can find all technical details of this product range at: eng.hupfer.de/isoboxmobil or use the QR code.



