



**Do you know  
what's happening...**

# ...right along your process chain, all the way to the customer?

We've all heard the saying, 'a chain is only as strong as its weakest link'. It's just the same with kitchen logistics. That process chain is also made up of links, some stronger than others. At the end of the day, your service stands or falls by each of its individual steps all the way to the customer. Many people responsible for that chain fail to realise this and, as a result, a huge amount of time and effort can quickly go to waste. So what's the answer? You may think the best way to ensure the customer always receives the highest quality food is to change the whole catering system. This is not always necessary, as we, the specialists in kitchen logistics, are well aware. Small changes can go a long way. Great strides can be made in food production just by exchanging a piece of equipment or making a useful addition here and there in food distribution. We help you find your weak spots and maximise the reliability of your process.



**Cook & Serve** food production has a great track record in catering establishments. Our cutting-edge products ensure better results, and much more besides.



# Want a continuous process chain?!

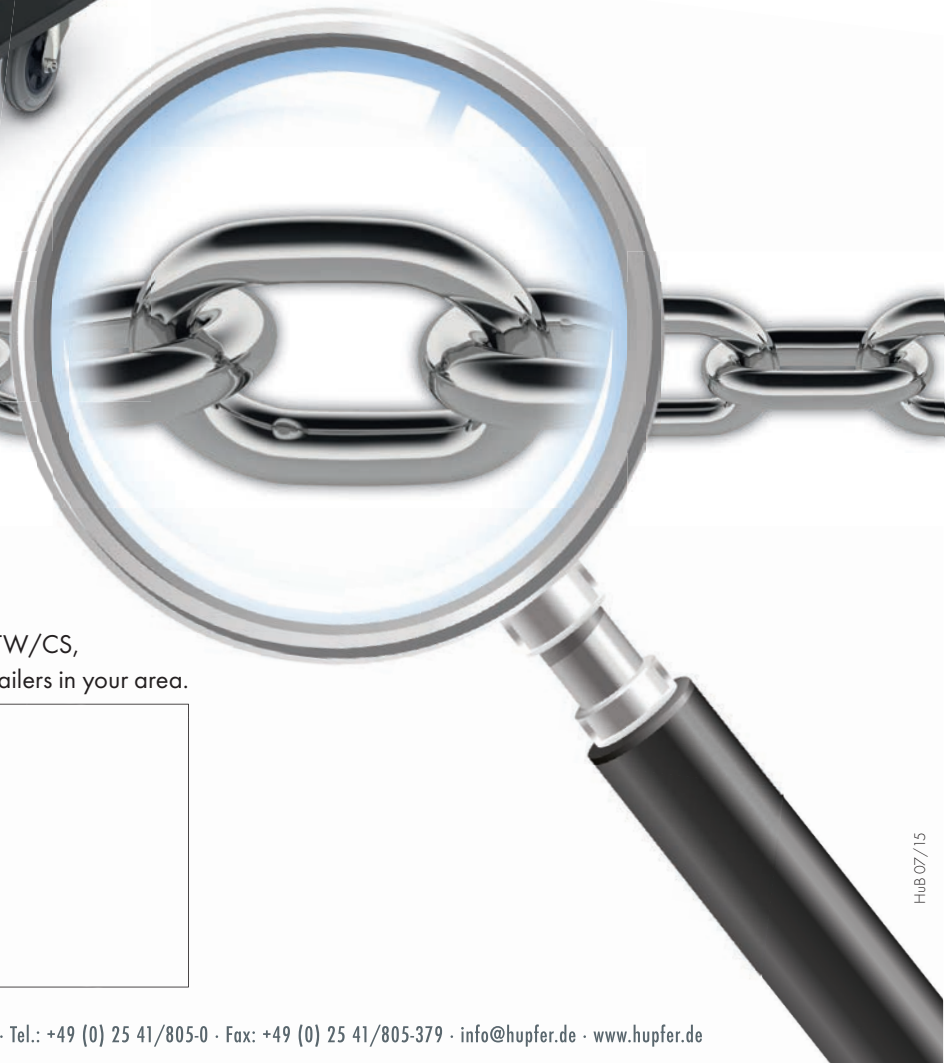
## The new HUPFER®TTW/CS!

New Product!



Anyone who has managed to overcome all the problems involved in getting meals onto trays knows that this is where the problems really start. The food still isn't in front of the customer. We all know the difficulties of controlling food temperature up to that point. The legislation on this is very specific and, ideally, we'd all like to abide by it - but we know that in practice it doesn't always work out that way.

We understand this issue and have responded by developing a tray transport trolley specific to the Cook & Serve range, the HUPFER®TTW/CS, which finally solves these problems. In the TTW/CS, the cold food areas can be kept at temperature by eutectic plates, and the hot areas by wax-filled bottom plates. For a passive system this isn't all that new, but we have minimised the thermal impact of these areas so that, after the TTW/CS has been loaded, the temperature of the food not only stays within legal requirements for up to an hour but also remains at the optimal level to ensure customer satisfaction.



If you'd like to know more about the new HUPFER®TTW/CS, please contact our team of advisors and specialist retailers in your area.

