

SPECIALISTS IN KITCHEN LOGISTICS



The Standard series...

...the HUPFER® trademark - a varied range for professional use!



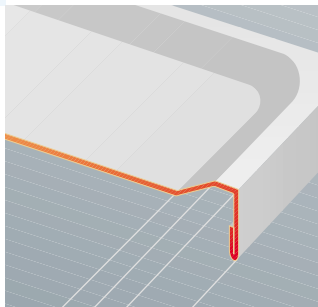
Serving trolley Standard **SW 8 x 5/3**, fitted with 3 shelves 800 x 500 mm.



The corners of the shelf are curved to make them easy to clean.



Pictured above: Serving trolley Standard **SW 6 x 4/2**, fitted with 2 shelves 600 x 400 mm.



This figure shows the hygienic lip structure of the shelves of all HUPFER® serving trolleys. The hygienic lip structure ensures maximum ease of cleaning.

As specialists in kitchen logistics we offer the professional user in commercial kitchen operations a wide range of serving trolleys offering extremely varied equipment options. The serving trolleys of the Standard series SW include 10 models, each with 2 to 5 shelves depending on the design. The shelf dimensions of the Standard series are 600 x 400 mm, 800 x 500 mm or 1000 x 600 mm. All models in this product line are manufactured from stainless steel 18/10, material 1.4301.

The high quality finishing fulfils the very highest hygiene requirements. The serving trolleys are fitted with 2 round tube pushing handles Ø 25 mm, deep drawn shelves with a raised profiled edge on all sides are welded between the handles.

Heavy duty design...

...HUPFER® serving trolleys for maximum load-bearing capacity!



Serving trolley **SSW 10 x 6/3**, heavy duty design, fitted with 3 shelves 1000 x 600 mm. Even when fully loaded the trolley can easily be pushed over uneven floors.



Serving trolley **SSW 10 x 6/5**, heavy duty design, fitted with 5 shelves 1000 x 600 mm.

Serving trolley **SSW 8 x 5/2**, heavy duty design, fitted with 2 shelves 800 x 500 mm.



The corner of the shelf are curved to make them easy to clean. High load-bearing capacity is achieved by attaching the castors to the cross-pieces.



The special feature of the SSW model series (serving trolleys, heavy duty design) is its high load-bearing capacity. 8 variations are available in this line. The twist-resistant structure, achieved by the round tube pushing frame with a diameter of 25 mm, in addition to the stabilising cross-pieces welded in between, makes it possible, for example, to push the trolley without difficulty over uneven floors even when fully loaded. This equipment series is also manufactured completely from stainless steel 18/10, material 1.4301.

Models are available with 2 to 5 welded-in shelves, fitted with a raised profiled edge on all sides. Depending on the model the shelves measure 800 x 500 mm or 1000 x 600 mm. The castors are mounted on the cross-pieces for maximum stability and long service life in daily use.

Ergo line serving trolleys...

...optimal ergonomic design to make working easier so that everything runs more smoothly!



Serving trolley **SSW 10 x 6/3 ERGO**, fitted with 3 shelves 1000 x 600 mm. Ergonomic pushing handle height: 900 - 1250 mm.



The shelves of the SSW-ERGO construction series are each fitted with a reinforcing subframe (Z-shaped profile) for maximum stability and maximum load-bearing capacity. In the SW-ERGO construction series the upper shelf in each case is provided with a reinforcing subframe (Z-shaped profile).



The serving trolley **SW 10 x 6/3 ERGO**, fitted with 3 shelves 1000 x 600 mm. The special ergonomic feature of the serving trolleys of this model series is the 900 - 1250 mm high, angle-bent pushing handle.

The special feature of the HUPFER® SSW-ERGO line serving trolleys is that on one side they have a higher 1250 mm pushing handle for optimal handling and therefore ease of use. The equipment series manufactured from stainless steel 18/10, material 1.4301, consists of 4 different models. The extremely stable structure ensures maximum load-bearing capacity. It consists of a round tube pushing frame Ø 25 mm. Depending on the design, 2 to 3 shelves with a raised profiled edge on all sides are welded into the frame. Each shelf has a load-bearing capacity of 60 kg.

Z-shaped reinforcing subframes under each shelf provide this strength. The upper shelf is at an ergonomic working height of 900 mm. Depending on the model, the shelves measure 800 x 500 mm or 1000 x 600 mm. The castor arrangement consists of 4 steering castors in galvanised chrome casings, 2 of which can be locked, and of a centrally placed fixed roller, Ø 200 mm. This running mechanism ensures excellent manoeuvrability and a minimum of effort to set it in motion even when the serving trolley is heavily loaded. 4 deflecting rollers protect against damage to the apparatus and its contents.

The HUPFER® clearing trolley... ...three models for every requirement!



Clearing trolley **ARW 10 x 6/2**,
fitted with 2 shelves
1000 x 600 mm.



Clearing trolley **ARW 10 x 6/3**,
fitted with 3 shelves
1000 x 600 mm.



Clearing trolley **ARW 10 x 6/2 HS**,
fitted with 2 shelves 1000 x 600 mm.
For maximum stability each shelf is fitted
with reinforcing subframes (Z-shaped profile),
the apron height is 230 mm.

The HUPFER® trademark clearing trolleys are an indispensable aid in the operation of every commercial kitchen. The structure of the models ARW 10 x 6/2 and ARW 10 x 6/3 consists of 2 round tube pushing handles, Ø 25 mm, and shelves welded in between with a raised profiled edge on all sides. The trolleys are fitted with 2 or 3 shelves of 1000 x 600 mm depending on the design, the upper shelf having a 50 mm high apron on three sides. For maximum load-bearing capacity the ARW 10 x 6/2 HS model consists of a round tube pushing frame, Ø 25 mm, with two welded-in shelves.

All shelves are fitted with reinforcing subframes (Z-shaped profile) for maximum load-bearing capacity. The 230 mm height of the three-sided apron allows the trolley to be stacked high and therefore allows maximum capacity to be achieved in the smallest space. The shelf dimensions are 1000 x 600 mm. All HUPFER® clearing trolleys are manufactured from stainless steel 18/10, material 1.4301, and finished to a high standard.

Accessories to suit every user...

...the best way to make work easier and to optimise the flow of items!



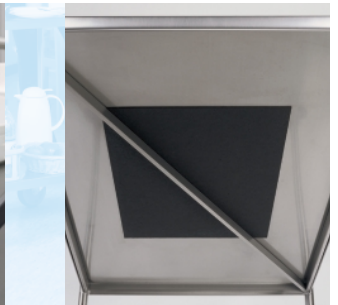
Waste container with hanger, made from stainless steel 18/10, material 1.4301. Suitable for all models 8 x 5 and 10 x 6.



The waste bag holder frame supplied as an accessory is suitable for use with all models 8 x 5 and 10 x 6.

GN cutlery holder, size 1/3 GN, made from stainless steel 18/10, material 1.4301. Suitable for all models.

All shelves can be fitted in the factory with their own subframe to increase stability and load-bearing capacity.



The stability and durable construction make the HUPFER® trademark serving and clearing trolleys very economical to use. Even with their standard equipment all the models in the series are tailored optimally to suit the hectic daily operation of commercial kitchens. They can be used in many ways and make work easier and simplify the flow of items. As specialists in kitchen logistics we also offer a range of accessories adapted to the requirements of the individual user, consisting of waste containers, GN-cutlery containers and waste bag holder frames.

You can further increase the usefulness of the HUPFER® serving and clearing trolleys by special fitting options such as the 3 or 4-sided barrier rail or 4 protective corners made from impact-resistant plastic. Additional optional reinforcing subframes increase the possible load-bearing capacity of the surface of the shelf by 20 kg if required. The comprehensive fittings range is completed with the choice of 3 different castor fittings.

Useful additional details...

...for maximum user benefit, individual requirements and every application!



Standard rustproof castor in a galvanised chrome casing, with plastic wheel and slide bearing. Available with journal or plate attachment depending on the model.



Rustproof plastic castor with ball bearing, suitable for the wet area, available with journal or plate attachment made from stainless steel 18/10, material 1.4301, depending on the model.



Rustproof castor with plastic wheel and smoothly gliding running surface, ball bearing-mounted in a galvanised chrome casing. This type of castor ensures that the trolley moves with a minimum of noise and is particularly suitable for running over uneven floors.



A 50 mm high, 3 or 4-sided barrier rail made from stainless steel wire, Ø 8 mm, is available as a special fitting for all construction series to prevent items falling from the trolley.

Instead of the standard rotatable deflecting rollers all HUPFER® serving and clearing trolleys can, if desired, be fitted with 4 protective corners made from impact-resistant plastic.

Advantages and benefits in overview

- Large choice of models for a wide range of uses.
- Economic advantages as a result of a stable and therefore long-lasting construction.
- Ergonomic benefits achieved by user-friendly design of the equipment. ERGO line pushing handle height: 900 - 1250 mm.
- Simplification of the flow of items achieved by different designs specially adapted to the application concerned.
- Work made easier by a user-orientated range of accessories which is specially adapted to the most varied requirements.
- Ease of cleaning owing to the 180° hygienic lip structure on all sides. No sharp edges, no corners where dirt can collect.
- Hygiene achieved through high quality processing of stainless steel 18/10, material 1.4301.
- Extra load-bearing capacity achieved by reinforcing subframes (Z-shaped profile) on all shelves.
- Provision of rotatable deflecting rollers throughout the series offers optimal protection for the apparatus and its contents - especially when coming into contact with walls.

The complete process chain...

...ensures success over the long term!



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It is not the individual components but the continuous system which guarantees you a complete process chain. In addition to the HUPFER® serving and clearing trolleys we offer you a complex and highly-developed product range, specially adapted to the individual logistics 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!**

