

Transport Trolleys ■
Plate Transport Trolleys



Store crockery and have it ready to hand with the HUPFER® plate transport trolleys!

The plate transport trolleys from HUPFER® can safely store and transport stackable crockery in many different diameters and in large quantities. The large selection of trolleys types in the plate transport trolley range - having been designed to meet different requirements - provides the basis for more efficient logistics processes in the commercial kitchen. Models which can be loaded from one or both sides are available for the broad spectrum of usage options within kitchen logistics. Tall and low-level plate transport trolleys are adapted to the intended use and therefore to the desired height at which the crockery will be removed or the place where it will be stored. Thus, for example, the low-level models can be pushed under furniture, such as tables, so that the crockery is stored close to where it is needed without taking up space.



Washed crockery from the dishwasher can go directly into storage on the plate transport trolley - no need for reloading.



Quick access. During preparation, for example, of banquets, the plate transport trolley carries large amounts of crockery within a small surface area directly to where it is needed.

Sturdy and individually equipped - for efficient processes!

All HUPFER® plate transport trolleys are designed for heavy daily usage. The different models of the TETW product range can be supplemented by optional features for customised improvement of logistics processes and to support working procedures in the kitchen, in food distribution, canteens or restaurants.



Quick access. During preparation, for example, of banquets, the plate transport trolley carries large amounts of crockery within a small surface area directly to where it is needed.



Sturdy

The sturdy overall construction in stainless steel, the high-quality components and high manufacturing standards guarantee reliable use over a long period even under the toughest conditions.



Protected

Optional polyester cover hoods improve safety during transportation and storage of the crockery and shield it from dirt.

Easy-to-clean

The stainless steel sheet and wire construction of the plate transport trolleys, with no undercuts, provides optimum cleaning options.



Stable

Separating screens are available to keep the individual crockery stacks on the trolley apart. They can be attached in different places to allow for the widest range of crockery diameters.



Safe to transport

A separating screen with a front retainer is available as an accessory to make transporting crockery even safer. It can quickly be attached and removed manually without the need for tools.

Secure

The inclined floor of the plate transport trolleys improves the stability of the crockery stacks during loading, transportation and removal of the crockery.



Castors

Four smooth-running steering castors with a diameter of 125 mm, two of which can be locked, ensure optimum manoeuvrability. Bumpers protect the trolley and its contents from damage during transportation.



Details

All technical details of this product range can be found at: eng.hupfer.de/platetransporttrolleys

Kitchen logistics from the Specialists - your very own task force!

Kitchen logistics have a key role in the management task of successfully running a commercial kitchen operation. HUPFER® is the specialist in kitchen logistics and is committed to helping you meet the challenges of each day - it's just like sending in a kitchen logistics task force. HUPFER® plate transport trolleys assist you in the logistics functions of storage, transportation, organisation and distribution. It is not the individual components but the system as a whole which guarantees a complete process chain. Thus HUPFER® offers an extensive, well-developed product range for all kitchen logistics areas, for logistics functions such as storage, transportation, preparation, organisation, distribution, keeping warm, keeping cold, regeneration and service. HUPFER® leads the way in all day-to-day aspects of kitchen logistics, with every requirement met from a single source, and with its task force commitment. We will also be happy to provide you with specialist advice on site.

