

Over 140 years of progress and development

When Julius Hupfer founded the company in 1870, he laid the foundation for successful ongoing development. From its initial operations solely in wire processing, the company expanded into three business sectors, namely commercial catering equipment, medical technology and customised products. Since 1990 HUPFER®'s national and international operations, involving representatives and branches in over 30 countries, have been coordinated from the headquarters in Coesfeld. The commercial catering equipment section has specialised in kitchen logistics. Further trademarks and subsidiaries, such as RÜTHER®, Köhler® and PKT, as well as TrakHUPFER®, have since then become part of the HUPFER® Group. This means that users, planners and stockists have a single point of access to know-how and products for all areas of kitchen logistics.

A consistent approach

HUPFER® partners with numerous organisations and associations, thus encouraging an active exchange of views and experience. This constant interaction with the market is also the basis for innovation and development. Both in philosophy and in commerce HUPFER® follows these guiding principles:

- Maximise customer benefit

Rather than profit maximisation being the driving force, all energies are directed at offering the greatest possible benefit to the customer.

- Have a consistent customer focus

Constantly maintaining close contact with the customer's working environment leads to consistent customer focus.

- Maintain standards

Average isn't good enough. The performance levels required to maximise benefit can be ensured only by applying the highest standards to the quality of work by our employees, suppliers and service providers.

- Stay on track

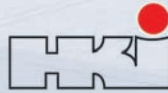
Exclusive concentration on developing core competencies and strengths.

- Make every contact a positive experience

Every contact should be a positive experience for the customer.

- Go global

The world is the market - whether buying or selling - we think and trade globally. This ongoing commitment to peak performance, modernity and the power of innovation is the basis of HUPFER®'s success on the national and international market - and has been for more than 140 years.



INSTITUTE OF CULINARY ART®

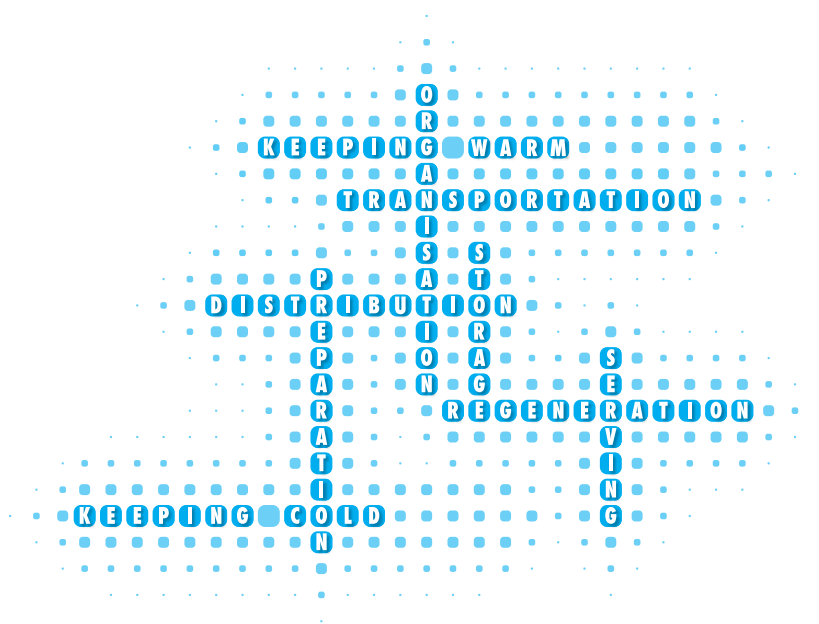


Förderndes Mitglied



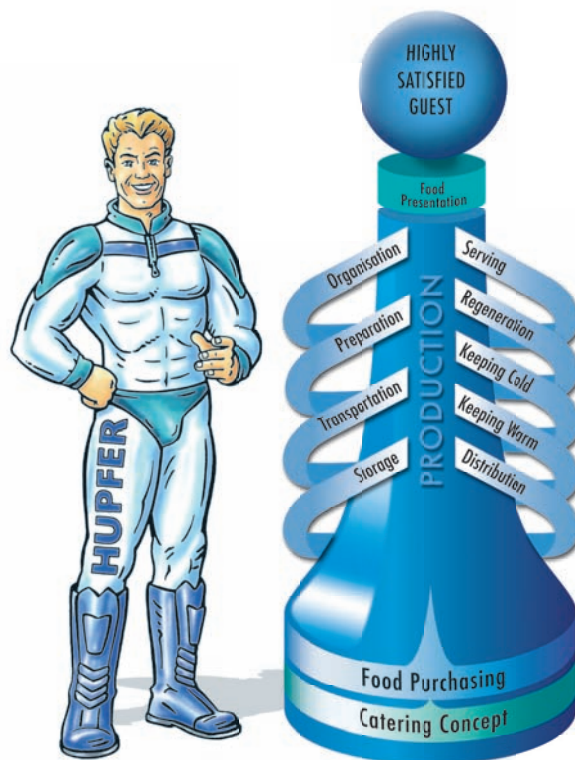
NETZWERK
CULINARIA

STARKE MARKEN - STARKE PARTNER

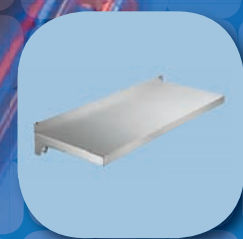


Specialist in kitchen logistics

Running a commercial kitchen successfully - today more than ever - means embracing this task as a complex management operation. Kitchen logistics are absolutely key to keeping all components of a functioning commercial kitchen working together cohesively. The single logistics functions, such as storage, transportation, preparation, organisation, distribution, keeping warm, keeping cold, regeneration and serving, form the basis of a complete process chain. HUPFER® develops and manufactures products and systems tailored to each individual logistics function. The extent of the HUPFER® range as a whole means that the widest range of different catering models and individual requirements of the catering team can be supported in a targeted way. The maximisation of customer benefit results in day-to-day operations running more efficiently, economically and smoothly. With this precise aim HUPFER® develops technically creative, user-oriented products and systems which focus on areas of benefit such as the simplification of work and processing, organisation, space saving, ergonomics, safety at work, hygiene, easy cleaning, efficiency and economics.



The logistics function „storage“ is essential to many areas of commercial kitchens, hospitals, residential homes, hotels and in all forms of catering operation. Different stored items require an extensive range of storage areas such as wet storage, dry storage, deep freezing and also intermediate storage during food production. Fortunately, HUPFER® has a logistics task force which tackles all these complex challenges by drawing on its vast product range and specifically tailored fittings.

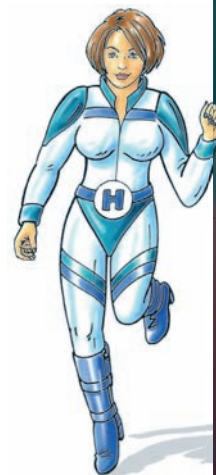


STORAGE

- Easy Rider
- Free Standing Shelving
- Gastronorm Trolleys
- Gastro-Norm-Containers and -Grids
- Incounter Dispensers
- Kitchen Furniture
- Meat and Sausage Rails
- Mobile Containers
- Mobile Shelving
- Plate Dispensers
- Plate Transport Trolley
- Platform Trolleys
- Spice Trolleys
- Tray Dispensers
- Wall Shelving Unit



Everything - ingredients, cold meals, hot meals, plates, cups, cutlery, glasses, trays - must be transported from one place to another. Whether items are transported in-house or to an outside location, legal requirements and hygiene regulations must be respected. The HUPFER® logistics task force provides the product range vital to this logistics function.



- Basket and Tray Trolleys
- Basket Dispensers
- Clearing Trolleys
- Coffee Dispensing Trolleys
- Conveyor Systems
- Cutlery Trolleys Pre-Soaking
- Food Transport Trolleys
- Gastronorm Trolleys
- Mobile Bain Maries
- Mobile Shelving
- Plate Dispensers
- Plate Transport Trolleys
- Platform Dispensers
- Platform Trolleys
- Potato and Vegetable Washing Trolleys
- Serving Trolleys
- Spice Trolleys
- Transport Trolleys
- Tray Dispensers
- Tray Trolleys

• **T R A N S P O R T A T I O N** •

Commercial success always depends on employees being motivated and ready for action, this also applies in commercial kitchens. This is where the HUPFER® logistics task force can provide support with products which create an in-house working environment which is optimised in terms of functionality and ergonomics, because food production - where time is of the essence - is precisely where the logistics function „preparation“ relies on having the right products supplied by the specialists.



PREPARATION

- Basket Dispensers
- Basket Trolleys
- Conveyor Systems
- Food Transport Trolleys
- Free Standing Shelving
- Furniture
- Gastronorm Trolleys

- Gastro-Norm-Containers and -Grids
- Hygiene Program
- Köhler® Banquet Trolleys
- Mobile Bain Maries
- Potato and Vegetable Washing Trolleys
- Rinsing Tables
- Tables
- Wall Shelving Unit
- Work Tables

A tidy kitchen, a tidy mind? Maybe. But you can be sure that the daily demands of food production and logistics can only be met if enough attention is given to the logistics function „organisation“. The specialists in kitchen logistics along with its task force can provide professional support in this area.



- Basket Dispensers
- Basket Transport Trolleys
- Clearing Trolleys
- Cutlery Trolleys Pre-Soaking
- Easy Rider
- Free Standing Shelving
- Gastronorm Trolleys
- Gastro-Norm-Containers and -Grids
- Meat and Sausage Rails
- Mobile Containers
- Spice and Ladle Trolleys
- Spice Trolleys
- Tray Clearing Trolleys
- Tray Trolleys
- Wall Shelving Unit
- Waste Collectors
- Waste Containers

ORGANISATION

Numerous demands are placed on the logistics function „distribution“ to ensure that everything gets to where it is supposed to go - food to the guest or ingredients to the production area. The HUPFER® task force also simplifies working processes and increases efficiency in precisely this area of a commercial kitchen operation.



DISTRIBUTION

- Basket and Tray Trolleys
- Basket Dispensers
- Conveyor Systems
- Food Transport Trolleys

- Gastronorm Trolleys
- Gastro-Norm-Containers and -Grids
- Induction Carts
- Induction Docking Stations
- Köhler® Banquet Trolleys
- Mobile Bain Maries
- Plate Dispensers
- Platform Dispensers
- Powerstapler®
- Serving Trolleys
- Spice Trolleys
- Tray Dispensers
- Tray Trolleys

HUPFER® is fully committed to helping the professional user of a commercial kitchen to achieve the highest aim: customer satisfaction. This is precisely why the logistics function „keeping warm“ is so critical, all the culinary skill in the world counts for nothing if the food does not reach the customer at the right temperature.



- Basket Dispensers
- Food Transport Trolleys
- Heated Basket Dispensers
- Incounter Dispensers
- Köhler® Banquet Trolleys
- Mobile Bain Maries
- Plate Dispensers
- Platform Dispensers
- Powerstapler®
- Thermal Bridges
- Warming Cabinets

• **K E E P I N G W A R M** •



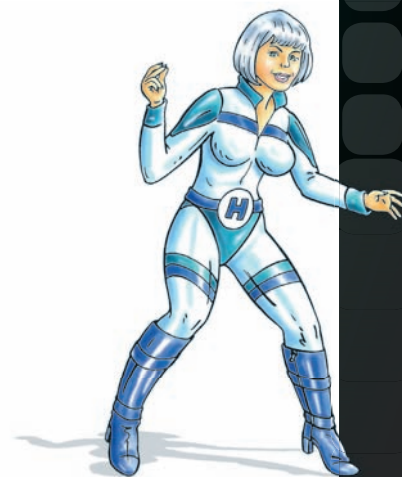
Keeping cold food cold and chilling hot food until it is to be regenerated, either for the distribution process or en route to the customer. This proves the worth of the technical creativity and many years of experience offered by a logistics task force of the specialists in kitchen logistics, because not only must procedural efficiency be ensured but also compliance with all regulations, such as HACCP regulations.



KEEPING COLD



- Coolport®
- Coolstapler®
- Food Transport Trolleys
- Induction Carts
- Induction Docking Stations
- Köhler® Banquet Trolleys
- Mobile Bain Maries
- Tray Trolleys FreeZeo®



Regeneration is an efficient option for bringing food to its serving temperature within a time-critical catering model. For this reason, regeneration has also continually proved itself in many catering operations. HUPFER® was also the vanguard company in this area. A logistics task force is standing by to help so that you can benefit from this wealth of experience.



Induction Carts
Induction Docking Stations
Tray Trolleys FreeZeo®



• • R E G E N E R A T I O N • •

Everything which goes to the customer, everything he picks up, must be served. Catering models vary so much and the number of customers can also differ widely, so a comprehensive product range of outstanding manufacturing quality is required. A task force from the specialists in kitchen logistics can also provide professional assistance in this area.



- Basket Dispensers
- Coffee Dispensing Trolleys
- Conveyor Systems
- Counter Systems
- Cutlery Trolleys
- Food Transport Trolleys
- Free Flow Systems
- Gastro-Norm-Containers and -Grids
- Incounter Dispensers
- Mobile Bain Maries
- Plate Dispensers
- Plate Transport Trolleys
- Platform Dispensers
- Powerstapler®
- Serving Trolleys
- Tray Dispensers
- Tray Trolleys

S E R V I N G

