

Product overview



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Our most successful product is customer satisfaction



Our success story began with metalworking and wire mesh production, and we have added many exciting new chapters to it over the years. Our philosophy and actions have always been determined by our understanding of quality, our instinctive grasp of precision and our aspiration to always offer the best possible solutions.

We have continually grown along with the challenges and expectations of our customers. Today, Hupfer is a specialist in kitchen logistics, sterile supplies logistics and general goods transport, offering bespoke "Made in Germany" concepts appreciated by more and more customers around the world.



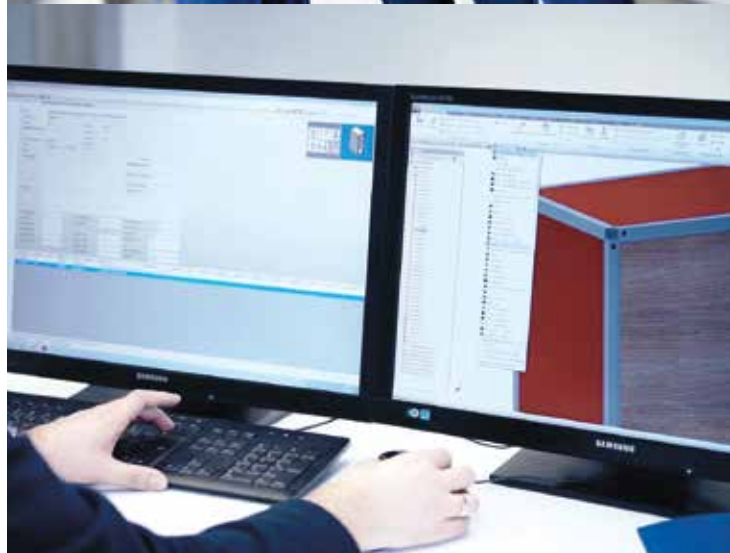
Outstanding quality down to the finest detail

Quality is our unmistakable trademark, from material and workmanship right through to functionality, safety, service and punctual delivery. We ensure this with our state-of-the-art planning and manufacturing technology, carefully chosen suppliers and partners, and comprehensive quality assurance.

But above all it is our highly trained employees who characterise the Hupfer brand. From development to delivery, they build every product using their expertise and craftsmanship, ensuring Hupfer quality right down to the last detail.

High-quality materials, high-quality workmanship

It is not only the high-quality stainless steel surfaces of our transport carts, but also the individual built-in parts that are in many cases entirely rust-free. Stainless steel products are particularly durable and therefore economical in use. One important benefit of this, especially when used in the kitchen environment, is that stainless steel surfaces remain permanently smooth and even, making them advantageous from a hygiene perspective.



Your partner for kitchen logistics



At Hupfer, we develop our products and systems based on a deep understanding of the logistical structures and individual requirements of commercial kitchens. As a kitchen logistics specialist, we offer holistic concepts for reliable processes and optimal workflows. Transporting food safely, reliably keeping it hot or cold, distributing it efficiently: our proven solutions fulfil these logistics functions and many more with distinction. With decades of experience, in-depth knowledge of the industry and comprehensive solutions, we support planners, specialist dealers and users, so that everyone involved can be sure that they can achieve the goals we all share: true customer satisfaction right up to consumption, combined with cost-effectiveness and compliance with hygiene and safety requirements.

ORGANISING

PREPARING

TRANSPORTING

STORING

SERVING

REGENERATING

KEEPING COLD

KEEPING HOT

DISTRIBUTING

OUR PROMISE – EFFICIENT FOOD PERFORMANCE – EFFICIENT FOOD SERVICE

Inspire your guests with state-of-the-art food presentation.
Take a look at the optimum commercial and ergonomic solutions for this!



3 STARS FOR THE TAKE-AWAY MARKET

Whether it's in a company canteen, a dining room, a hotel restaurant or a hospital, the consistent implementation of our Efficient Food Performance approach during the development of our solutions means we can offer operators and planners functionality, safety and efficiency at the highest level. The attractive presentation of dishes and the gentle regeneration process ensure that guests are satisfied.



Functionality

Safe regeneration, keeping food hot and cold, mobility and precise preparation in all processes with the strictest ergonomic requirements.



Safety

Optimum food presentation at serving points while adhering to hygiene, temperature and work safety regulations.



Efficiency

Minimum energy usage with maximum equipment durability while optimising staff deployment.

4 SPECIALISTS FOR THE ENTIRE VALUE CREATION CHAIN

"Efficient Food Performance" represents the quality and performance promised by the Hupfer, Rüther, MenüMobil and Trak brands with their harmonised solutions that range from reliable regeneration processes, efficient kitchen logistics and food distribution to attractive serving points.

HUPFER
we make work flow

High-quality solutions for safe, efficient and ergonomic work processes in commercial kitchens.

RÜTHER
Food-Präsentation & Ausgabetechnik

State-of-the-art serving points for perfect food presentation and the convenient provision and dispensing of meals.

menümobil
FOOD SERVICE SYSTEMS

Holistic systems for meal distribution in hospitals, care homes and meals-on-wheels.

trak
Catering Solutions

Customised crockery return systems and individual meal presentation.

1 – SHELVING SYSTEMS



Complete Flexibility

The dimensions of the uprights and shelves are optimally matched so that the shelving systems can be flexibly combined with each other.

Stainless steel

Norm 5

Our bestseller



Stainless steel
wired shelf

P. 18



Stainless steel
louvred shelf

NEW



Stainless steel
solid shelf

Norm 25

Our best value option



Stainless steel
solid shelf

P. 20

NEW

Norm 35

Our powerhouse



Stainless steel
wired shelf

P. 22



Stainless steel
solid shelf

NEW

Aluminium/polymer

Norm 12

Our washer friendly range



Polymer
louvred shelf

P. 24



Polymer
solid shelf

Norm 20

Our strong lightweight performer



Aluminium
louvred shelf

P. 26



Aluminium
solid shelf

NEW

Our latest shelving
range

Overview p.16



Website

Further
product details

Leading
shelving
manufacturer
for over
50 years



Stationary shelving elements

Our stationary shelving elements for shelving just how you want it.

P. 28



Up to 100%
more
storage space

Easy Rider systems

Our shelving systems fitted as Easy Rider systems optimise space utilisation and costs (except Norm 35). Space problems? Not anymore!

P. 34



Shelving accessories

Our special shelves and useful accessories for your requirements.

P. 36



Mobile shelving

Our mobile shelving gives you flexibility for delivery, storage and cleaning.

P. 42



Wall shelving

Individually tailored shelf dimensions and types for your specific needs.

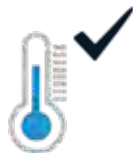
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INTRODUCTION TO OUR SHELVING RANGES

Comparison of solid shelves 1,300 mm	Norm 12	Norm 20	Norm 5	Norm 25	Norm 35
	Aluminium/ polymer	Aluminium	Stainless steel, various grades		
Maximum load	100	150	150	100	250
Price	€	€€	€€€	€€	€€€€
Basis: basic shelving unit including 4 solid shelves.					



Dry store



Cold room



Deep-freeze room



Production kitchen



Kitchen



Unpackaged
saltwater fish storage
Except stainless steel shelves



Further applications
Advice available at any time

WHY HUPFER?



Large selection, readily available

Thanks to our large warehouse, we are able to pre-produce many product variants in large quantities, so that your desired product reaches you as quickly as possible.



Efficient delivery logistics

Your order is packaged in bundles for each assembly location, for example, cold store, thereby enabling direct allocation and rapid assembly.



Top quality

High-quality materials and first-class workmanship guarantee lasting enjoyment of our products.



Acceptance drawing in 24 hours

Thanks to our internal shelf configurator, we can send you a final acceptance drawing within 24 hours.



Wide range of products

We have many different uprights and shelves, in various materials and with various accessories – for an exact fit in your room.



Assembly could not be easier

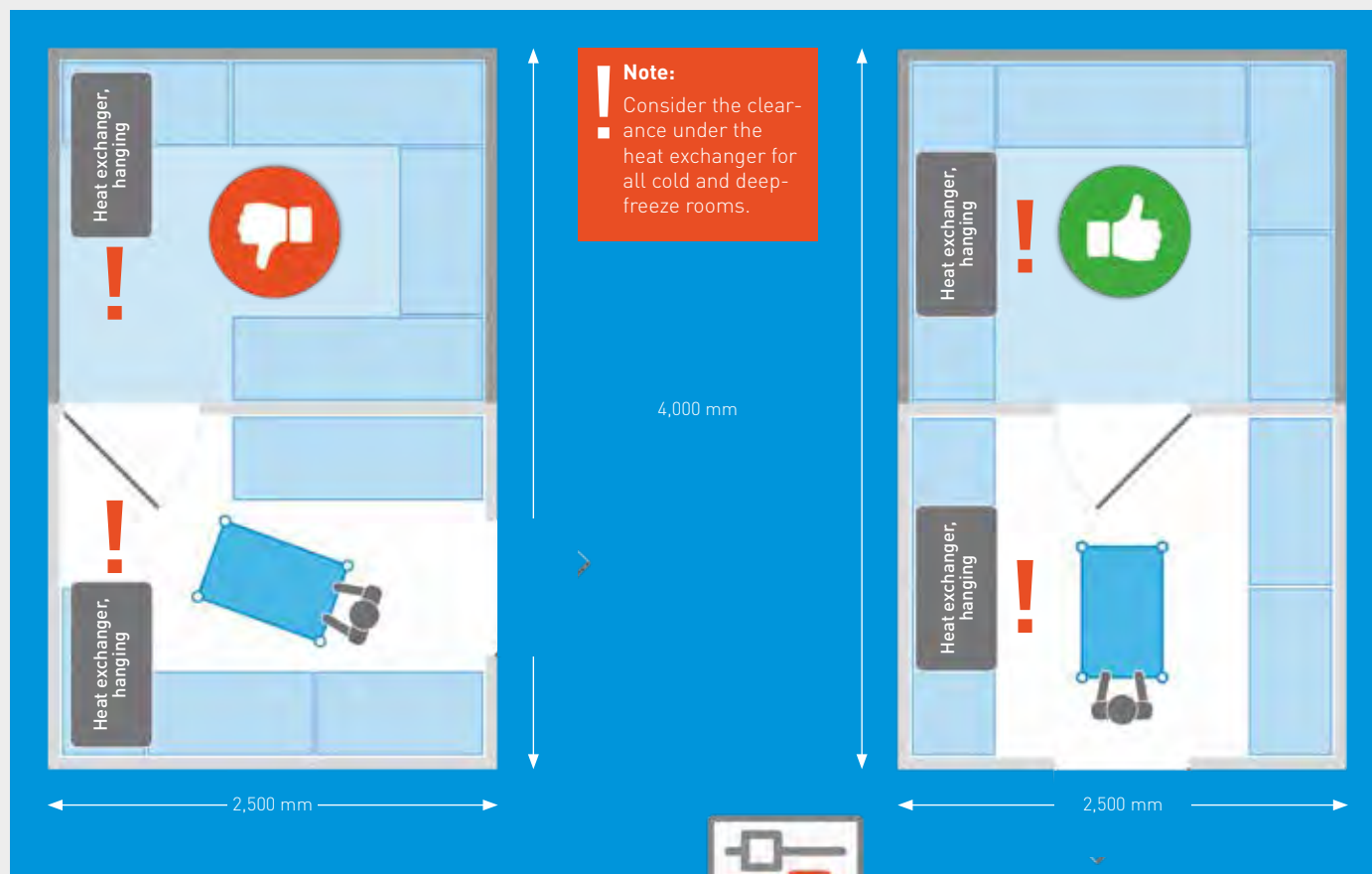
Our shelving systems can be assembled with basic tools and no prior knowledge. However, if required, we are also happy to organise an assembly team.

Time saves money: success through good planning

Taking the time to plan your layout in advance can save not only a lot of trouble later on, but also money.

Storage space in general, and cold rooms in particular, are extremely expensive. Saving space here **always pays off in the long run**.

Even small things, such as the position of the door in the room, make all the difference in the end – optimally designing your storage space can ensure a much more efficient and ergonomic workflow.

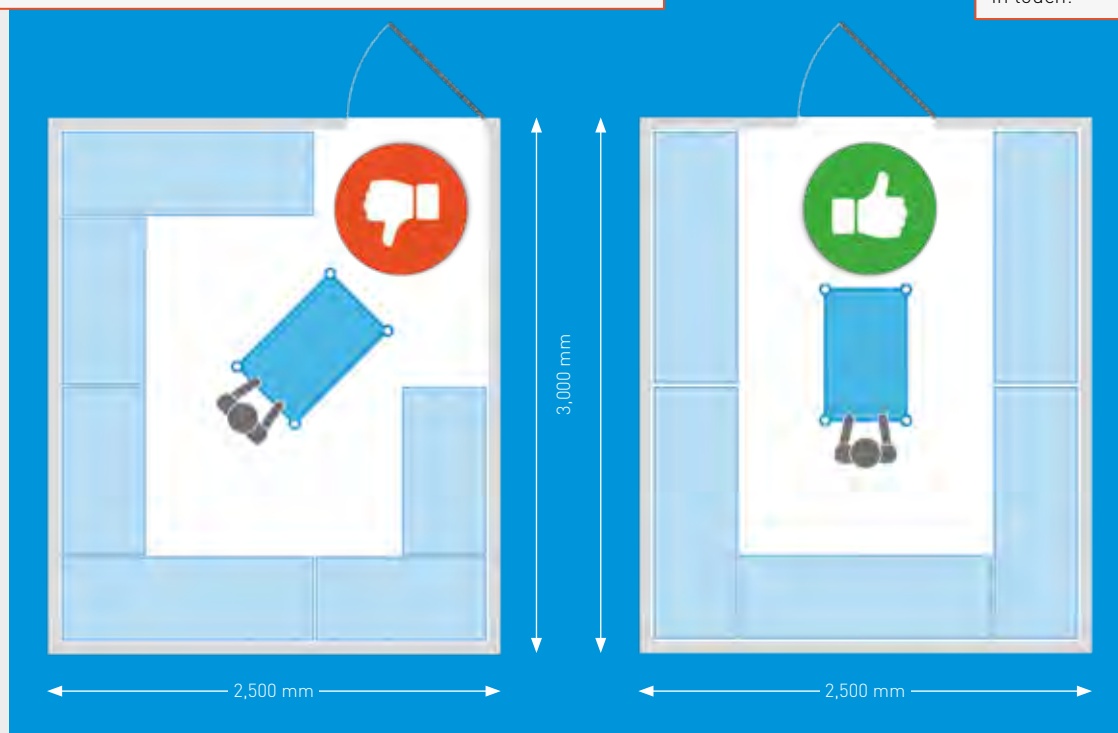


Reaching our destination together

We use our long-standing expertise to support you from planning to installation. Provide us with a description of your spatial conditions and we will configure an optimal shelving system for you and present it to you in the form of a visual drawing.

Our tips & tricks for you

Thanks to the knowledge we have built up over many years, we have developed a great deal of expertise, which we are happy to share. Just get in touch!

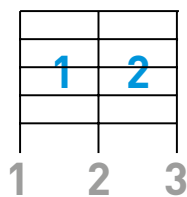


The principle

The basic and extension unit

For each basic shelving unit set up individually, you always need two uprights.

For an extension unit, only one additional upright is needed.



Construction – a simple explanation

Scan for the basics of shelf construction:

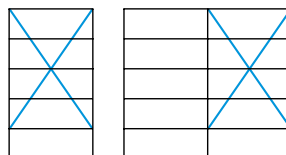


The cross brace

All uprights are prepared for attachment of a cross brace, if required, but not every shelving section requires a cross brace:



1-2 shelving sections: 1 cross brace



3+ shelving sections:
1 cross brace for every 3 shelving sections



Double shelf unit

For back-to-back assembly, the uprights are bolted together, meaning that a cross brace is not required for each shelving section. In this case, one cross brace is sufficient for two shelving sections.



Bay load/section load

The bay load is the evenly distributed load on a single shelf.

The sum of the total bay loads of a shelving section gives the section load, which must not be exceeded.



The right-angle construction

The right-angle construction requires corner hooks (2 per shelf) – see accessories.

This means that no additional uprights are required. Individual uprights and shelves can be found under "Stationary shelving elements".

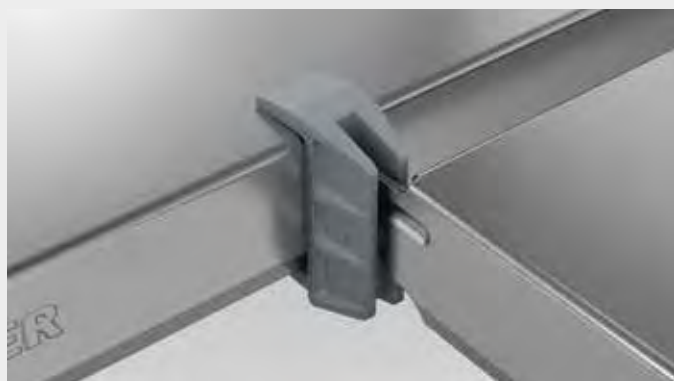
Norm 35 cannot be used as a right-angle shelf.

Example of shelf constructions



Effective shelf dimensions – a simple explanation

The shelving unit widths given relate to the widths of our shelves. **These dimensions change when shelving units are combined with each other,** as extension units or right-angle units. In this case, one or two fewer uprights are needed.



Corner hooks

In case of a right-angle shelf extension, the shelving units are connected to each other with the help of corner hooks. The hooks of the different shelving systems are of different sizes. In each shelving system, a different pitch is created and the actual shelving width is reduced accordingly.

Reduced dimension when using corner hooks

Norm 5: less 23 mm

Norm 25: less 23 mm

Norm 12: less 6 mm

Norm 20: less 25 mm

Norm 35: Right-angle extension not possible

Effective shelf dimension

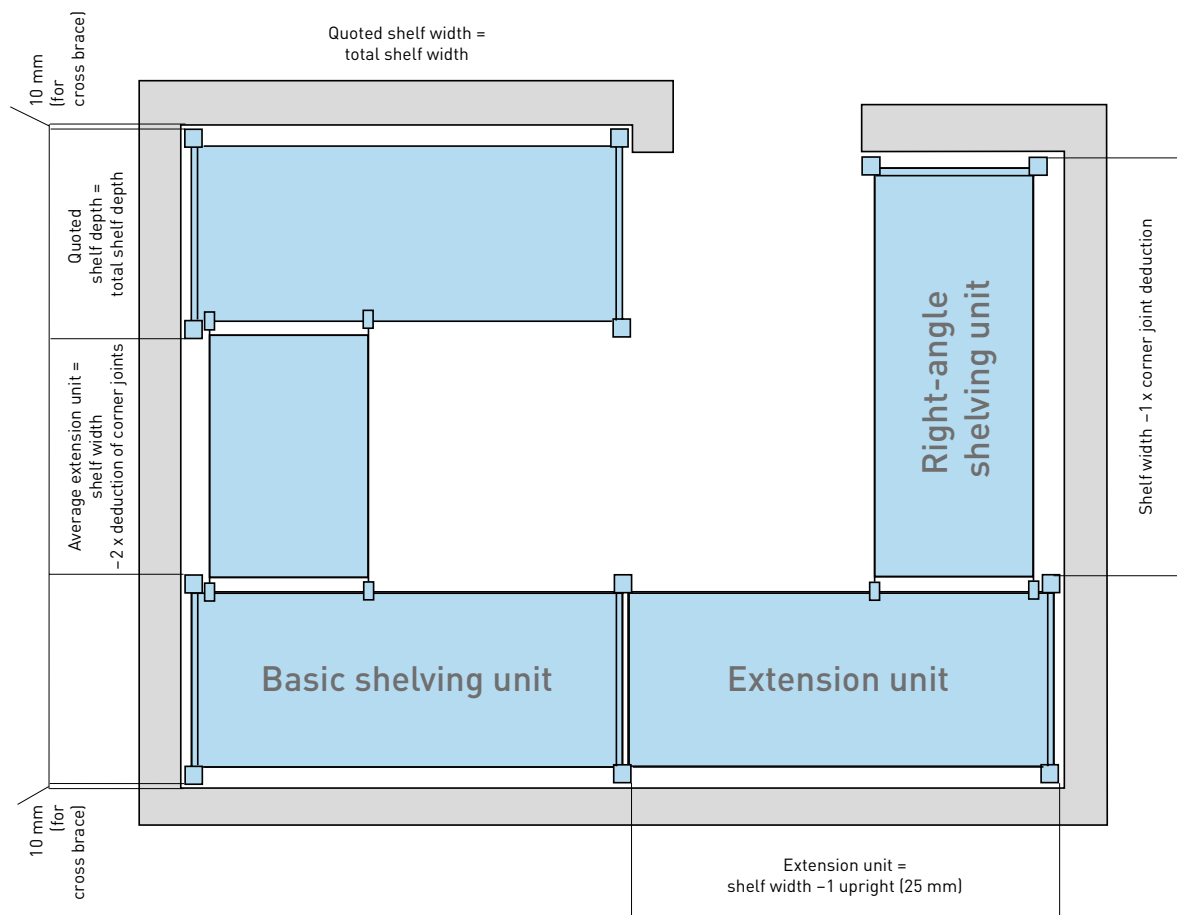
The shelf lugs are fixed to the bolts on the uprights – the usable shelf surface is therefore smaller:

Shelf width: less 60 mm

Shelf depth: less 70 mm

Effective upright height

The actual upright height can be up to 100 mm shorter.

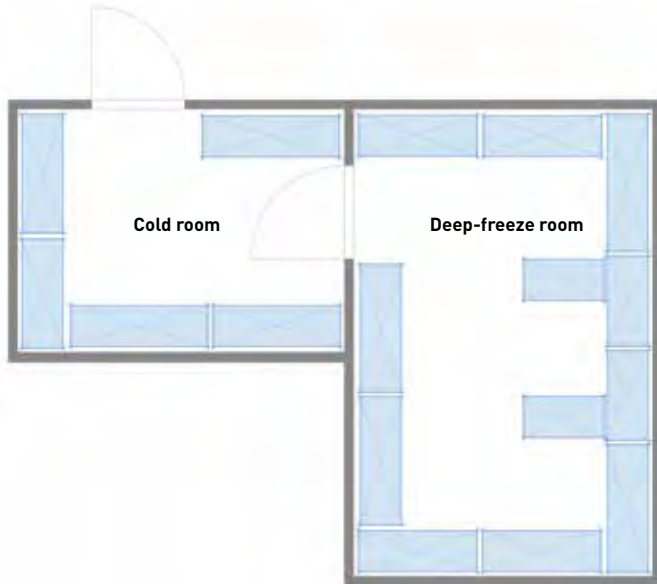


COMPARISON OF DIFFERENT SHELVING CONFIGURATIONS

Not all shelving is the same! Comprehensive preparation will ensure that you find the ideal shelving for your requirements. Which construction method is the most appropriate? What is the best way to use the existing space? If the initial conditions are clear, expensive mistakes can be avoided.

INDIVIDUAL SHELVING UNITS

Basis for calculation



STORAGE AREA: 147 m²



UTILISED AREA: 42%



PRICE/m²: €€



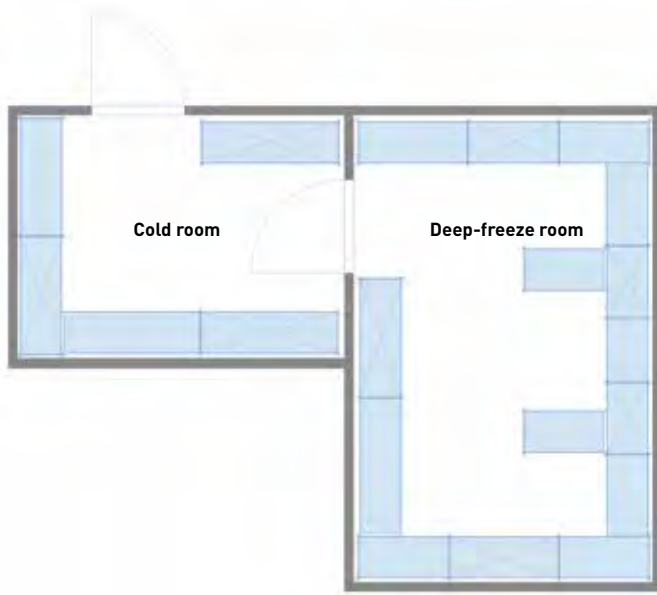
TOTAL LOAD: 10,200 kg



FLEXIBILITY: medium

Individual shelving units are characterised by relatively low purchase costs and particularly simple assembly. They also have a higher load capacity than extension units.

EXTENSION UNITS



STORAGE AREA: 150 m²



UTILISED AREA: 44%



PRICE/m²: €



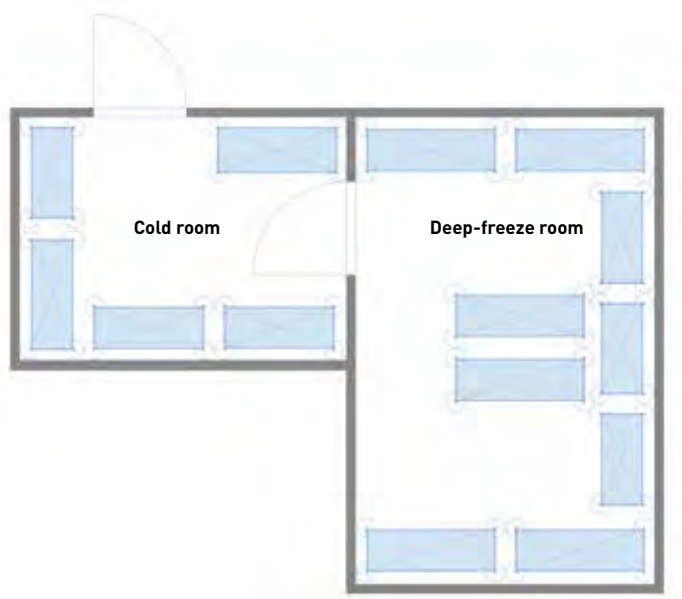
TOTAL LOAD: 9,600 kg



FLEXIBILITY: low

Clever savings: the extension system eliminates the need for an additional upright. Four uprights are required for two shelving sections with single shelves – with extension units, only three uprights are needed.

MOBILE SHELVING



STORAGE AREA: 120 m²



UTILISED AREA: 34%



PRICE/m²: €€€



TOTAL LOAD: 2,800 kg



FLEXIBILITY: high

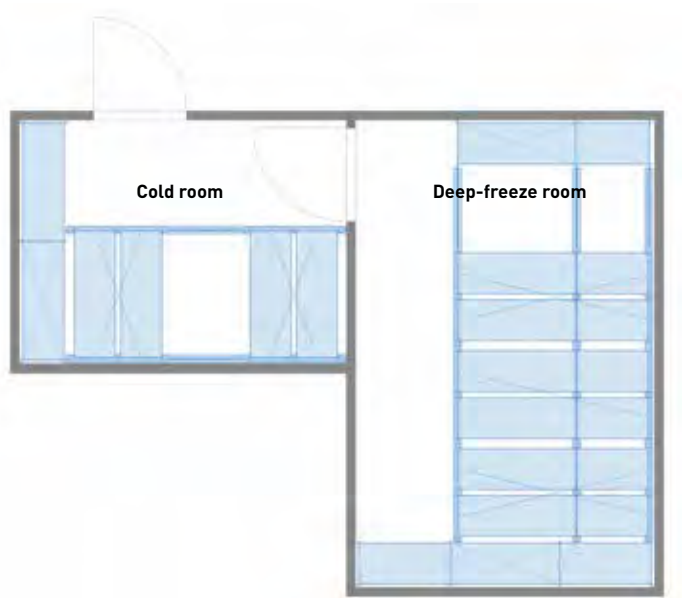


Mobile shelving gives you even **more flexibility** in your storage areas, as goods can be rolled directly into storage upon delivery and on to the production kitchen without repacking.

Mobile shelving also means even **higher levels of hygiene** as both the storage areas and the shelving units themselves can be fully cleaned thanks to their easy mobility.

The perfect combination: many of our customers rely on the proven combination of stationary and mobile shelving.

EASY RIDER SYSTEM



STORAGE AREA: 180 m²



UTILISED AREA: 52%



PRICE/m²: €€€



TOTAL LOAD: 13,800 kg



FLEXIBILITY: low

Our Easy Rider systems provide the ideal solution wherever the available space does not, at first glance, offer the required storage area, efficiently using the space available and increasing the usable area.

Basis for calculation:

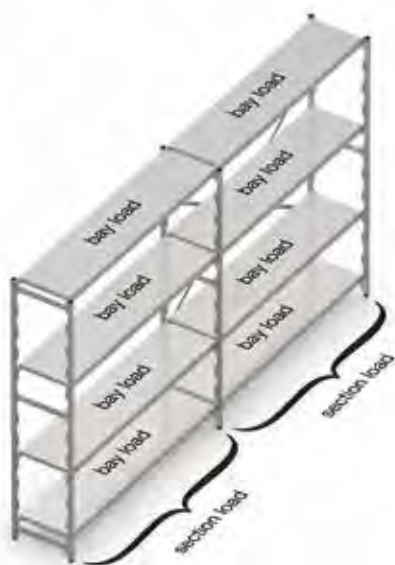
Uprights and shelves: Norm 5 stainless steel
4 shelves per shelving section

Note:

All figures are approximate and refer to an example calculation. Many other shelf configurations are possible.

OUR TOP INNOVATIONS AT A GLANCE

1



STRONG PERFORMANCE WITH WIDTH UP TO 1,500 mm

Although the majority of our shelves have always been able to handle a bay load of 150 kg, the solid shelves of our best-selling Norm 5 and Norm 20 units can now also handle a 150 kg bay load consistently up to a width of 1,500 mm.

And the **maximum section load** for our 1,800 mm and 2,000 mm high uprights is now also **1,200 kg** (excludes Norm 25).



SUSTAINABILITY

The materials used in our shelving units can be completely separated and fully recycled. We are already using approximately 85% recycled materials.

2

3

BUY-BACK GUARANTEE

VALUE. STABLE.

Hupfer shelving is made of high-quality materials that are still valuable at the end of their useful life: they are the hidden treasure of a commercial kitchen. Hupfer offers to buy back your shelving at the per-kilo price of the recyclable material on the buy-back day.¹

¹ Please see our current buy-back conditions. These can be found at: uk.hupfer.com/en/.



4

WE LOVE EURO CONTAINERS

Fits like a glove. The new 700 and 1,300 mm shelf widths are perfectly matched to the standard dimensions of Euro containers (600 × 400 mm). Please also use the corresponding shelf depth of 400 or 600 mm.



5

LOGO!

Our solid shelves are now stylishly embossed with our logo on each side.

NEW FEATURES for our solid stainless steel and aluminium shelves:

6

**STRONG SUPPORTING LUG**

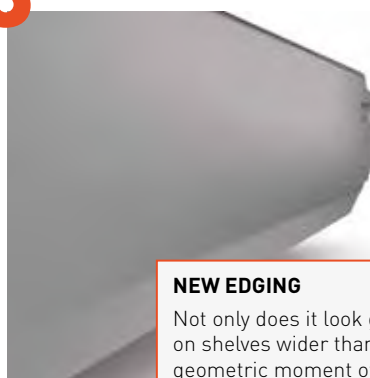
The optimised lug shape increases stability and prevents buckling.

7

**STABLE SUPPORT BAR**

For wider shelves, the pre-assembled support bar provides perfect stability for our solid shelves.

8

**NEW EDGING**

Not only does it look good, the optimised edging on shelves wider than 1,000 mm gives a higher geometric moment of inertia. The result: maximum stability.

NORM 5 – STAINLESS STEEL



When nothing but the best will do?

The Norm 5 shelf has the highest material quality offering **maximum robustness**, toughness and extreme durability.



Website

Further product details

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid shelf	600-1,500	150
Louvred shelf	600-1,500	150
Wired shelf	600-1,500	150

Stainless steel uprights Norm 5	Maximum bay load kg	Shelving unit height in mm			
600 kg section load	150	1,200	1,400	1,600	
1,200 kg section load	150				1,800 2,000



SHELVING MODULES

- **UPRIGHTS**, see stationary shelving elements from p. 28.
- **SHELVES**, see stationary shelving elements from p. 29.
- **CROSS BRACES** as accessories for systems with 4+ uprights, see explanation on p. 32.
- **CORNER HOOKS** for right-angle construction, see accessories on p. 37.
- **SPECIAL SHELVES, OTHER OPTIONS** see accessories on p. 38.

We are happy to help you with the planning.

Norm 5 stationary shelving unit – incl. 4 solid shelves*

■ Shelving unit height 1,800 mm



	Total width mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	600	01600318B	01600418B	01600518B	01600618B
	700	01700318B	01700418B	01700518B	01700618B
	800	01800318B	01800418B	01800518B	01800618B
	900	01900318B	01900418B	01900518B	01900618B
	1,000	011000318B	011000418B	011000518B	011000618B
	1,200	011200318B	011200418B	011200518B	011200618B
	1,300	011300318B	011300418B	011300518B	011300618B
	1,400	011400318B	011400418B	011400518B	011400618B
	1,500	011500318B	011500418B	011500518B	011500618B
	up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.			

Norm 5 stationary shelving unit – incl. 4 wired shelves*

■ Shelving unit height 1,800 mm



	Total width mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	600	01600318R	01600418R	01600518R	01600618R
	700	01700318R	01700418R	01700518R	01700618R
	800	01800318R	01800418R	01800518R	01800618R
	900	01900318R	01900418R	01900518R	01900618R
	1,000	011000318R	011000418R	011000518R	011000618R
	1,200	011200318R	011200418R	011200518R	011200618R
	1,300	011300318R	011300418R	011300518R	011300618R
	1,400	011400318R	011400418R	011400518R	011400618R
	1,500	011500318R	011500418R	011500518R	011500618R
	up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.			

Norm 5 stationary shelving unit – incl. 4 louvred shelves*

■ Shelving unit height 1,800 mm



	Total width mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	600	01600318G	01600418G	01600518G	01600618G
	700	01700318G	01700418G	01700518G	01700618G
	800	01800318G	01800418G	01800518G	01800618G
	900	01900318G	01900418G	01900518G	01900618G
	1,000	011000318G	011000418G	011000518G	011000618G
	1,200	011200318G	011200418G	011200518G	011200618G
	1,300	011300318G	011300418G	011300518G	011300618G
	1,400	011400318G	011400418G	011400518G	011400618G
	1,500	011500318G	011500418G	011500518G	011500618G
	up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.			

*General notes:

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.

NORM 25 – STAINLESS STEEL



Superior quality. Our Norm 25 shelves are made entirely of a magnetic and rustproof stainless steel alloy. This means you can simply label your goods using a magnet. An attractive solution.

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid shelf	700-1,000	150
	1,200-1,300	100

Stainless steel uprights Norm 25	Maximum bay load kg	Shelving unit height in mm
600 kg section load	150	1,800



SHELVING MODULES

- **UPRIGHTS**, see stationary shelving elements from p. 28.
- **SHELVES**, see stationary shelving elements from p. 29.
- **CROSS BRACES** as accessories for systems with 4+ uprights, see explanation on p. 32.
- **CORNER HOOKS** for right-angle construction, see accessories on p. 37.
- **SPECIAL SHELVES, OTHER OPTIONS** see accessories on p. 38.

We are happy to help you with the planning.

EXAMPLE OF COMPLETE SHELVING SYSTEMS

Further dimensions available on our website.

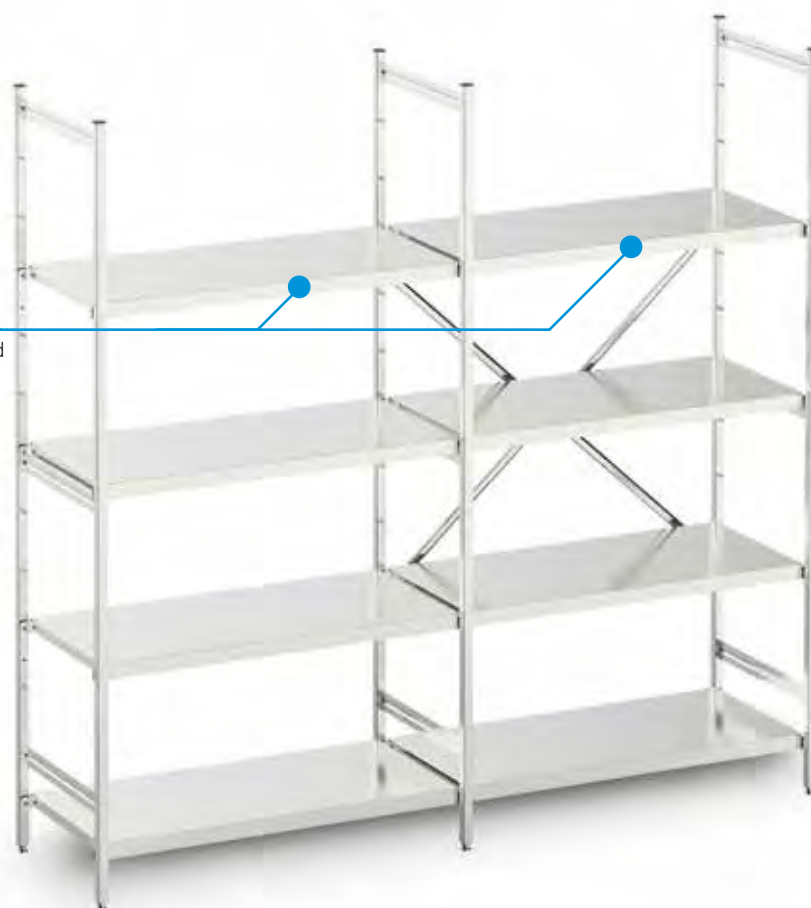
Norm 25 stationary shelving unit – incl. 4 solid shelves*

■ Shelving unit height 1,800 mm

	Total width mm	Upright depth 500 mm	Upright depth 600 mm
	700	01700518BL25	01700618BL25
	900	01900518BL25	01900618BL25
	1,000	011.000518BL25	011.000618BL25
	1,200	011.200518BL25	011.200618BL25
	1,300	011.300518BL25	011.300618BL25
	up to 5,500	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.	

Practical

The labels for your stored goods can be attached quickly and simply using a magnet on the shelf.



*General notes:

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ± 100 mm.



Website

Further
dimensions

NORM 35 – STAINLESS STEEL



Our load carrier – Norm 35 is used in places where heavy goods need to be stored. Special highlight: thanks to the reliable stability provided by lateral bracing bars, the Norm 35 shelving unit can be used from both sides with no cross brace to get in the way.



Website

Further product details

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid shelf	900-1,300	250
Wired shelf	900-1,300	250

Stainless steel uprights Norm 35	Maximum bay load kg	Shelving unit height in mm	
2,000 kg section load	250	1,800	2,000



SHELVING MODULES

- **UPRIGHTS**, see stationary shelving elements from p. 28.
- **SHELVES** see stationary shelving elements from p. 29.
- **BRACING BARS** 4 per shelving section, see accessories on p. 37.
- **ALTERNATIVE: CROSS BRACES** for each shelving section, see accessories on p. 32.
- **SPECIAL SHELVES, OTHER OPTIONS** see accessories on p. 38.

We are happy to help you with the planning.

EXAMPLE OF COMPLETE SHELVING SYSTEMS

Further dimensions available on our website.

Norm 35 stationary shelving unit – incl. 4 solid shelves*

■ Shelving unit height 1,800 mm

	Total width mm	Upright depth 510 mm	Upright depth 610 mm
	900	0190051018B	0190061018B
	1,000	01100051018B	01100061018B
	1,300	01130051018B	01130061018B

Norm 35 stationary shelving unit – incl. 4 wired shelves*

■ Shelving unit height 1,800 mm

	Total width mm	Upright depth 510 mm	Upright depth 610 mm
	900	0190051018R	0190061018R
	1,000	01100051018R	01100061018R
	1,300	01130051018R	01130061018R

Loading from both sides

Thanks to the stability of the shelving units provided by the bracing bars, no cross brace is required. This means you can use the shelving from both sides – a practical feature.



*General notes:

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ± 100 mm.



Website

Further
dimensions

NORM 12 – ALUMINIUM/POLYMER



Washer Friendly

The polymer shelves can be easily lifted out and cleaned in a washing device. The support bars remain on the shelving unit. Cleaning made easy.

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid polymer shelf, louvred shelf	600-1,000	200
	1,200	160
	1,300-1,500	100

Aluminium uprights Norm 12	Maximum bay load kg	Shelving unit height in mm				
600 kg section load	200	1,200	1,400	1,600	1,800	2,000
1,200 kg section load	200				1,800	2,000



SHELVING MODULES

- **UPRIGHTS**, see stationary shelving elements from p. 28.
- **SHELVES**, see stationary shelving elements from p. 29.
- **CROSS BRACES** as accessories for systems with 4+ uprights, see explanation on p. 32.
- **CORNER HOOKS** for right- angle construction, see accessories on p. 37.
- **SPECIAL SHELVES, OTHER OPTIONS** see accessories on p. 38.

We are happy to help you with the planning.

EXAMPLE OF COMPLETE SHELVING SYSTEMS

Further dimensions available on our website.

Norm 12 stationary shelving unit – incl. 4 solid polymer shelves*

■ Shelving unit height 1,800 mm

	Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	600	06600418BL	06600518BL	06600618BL
	800	06800418BL	06800518BL	06800618BL
	900	06900418BL	06900518BL	06900618BL
	1,000	061000418BL	061000518BL	061000618BL
	1,200	061200418BL	061200518BL	061200618BL
	1,300	061300418BL	061300518BL	061300618BL
	1,400	061400418BL	061400518BL	061400618BL
	1,500	061500418BL	061500518BL	061500618BL
	up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

Norm 12 stationary shelving unit – incl. 4 louvred shelves*

■ Shelving unit height 1,800 mm

	Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	600	06600418RL	06600518RL	06600618RL
	800	06800418RL	06800518RL	06800618RL
	900	06900418RL	06900518RL	06900618RL
	1,000	061000418RL	061000518RL	061000618RL
	1,200	061200418RL	061200518RL	061200618RL
	1,300	061300418RL	061300518RL	061300618RL
	1,400	061400418RL	061400518RL	061400618RL
	1,500	061500418RL	061500518RL	061500618RL
	up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

*General notes:

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.



Website

Further
dimensions

NORM 20 – ALUMINIUM



An all-rounder – the Norm 20 stationary shelving unit. Whether it's vegetables, meat, dairy products or even drinks, this unit does it all. The various shelves and accessories make this unit very popular, including for dry stores.



[Website](#)

Further product details

Shelf type	Width mm	Bay load with equal load distribution in kg
Solid aluminium shelf	600-1,500	150
Aluminium louvred shelf	600-1,000	200
	1,200	160
	1,300	150
	1,400-1,500	100

Aluminium uprights Norm 12	Maximum bay load kg	Shelving unit height in mm				
600 kg section load	200	1,200	1,400	1,600	1,800	2,000
1,200 kg section load	200				1,800	2,000

SHELVING MODULES

- **UPRIGHTS**, see stationary shelving elements from p. 28.
- **SHELVES**, see stationary shelving elements from p. 29.
- **CROSS BRACES** as accessories for systems with 4+ uprights, see explanation on p. 32.
- **CORNER HOOKS** for right-angle construction, see accessories on p. 37.
- **SPECIAL SHELVES, OTHER OPTIONS** see accessories on p. 38.

We are happy to help you with the planning.



EXAMPLE OF COMPLETE SHELVING SYSTEMS

Further dimensions available on our website.

Norm 20 stationary shelving unit – incl. 4 solid aluminium shelves*

■ Shelving unit height 1,800 mm

	Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	600	02600418B	02600518B	02600618B
	700	02700418B	02700518B	02700618B
	800	02800418B	02800518B	02800618B
	900	02900418B	02900518B	02900618B
	1,000	021000418B	021000518B	021000618B
	1,200	021200418B	021200518B	021200618B
	1,300	021300418B	021300518B	021300618B
	1,400	021400418B	021400518B	021400618B
	1,500	021500418B	021500518B	021500618B
	up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

Norm 20 stationary shelving unit – incl. 4 louvred aluminium shelves*

■ Shelving unit height 1,800 mm

	Total width mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	600	02600418R	02600518R	02600618R
	700	02700418R	02700518R	02700620R
	800	02800418R	02800518R	02800618R
	900	02900418R	02900518R	02900618R
	1,000	021000418R	021000518R	021000618R
	1,200	021200418R	021200518R	021200618R
	1,300	021300418R	021300518R	021300618R
	1,400	021400418R	021400518R	021400618R
	1,500	021500418R	021500518R	021500618R
	up to 6,000	For ease, further lengths can be found in 100 mm increments on our website and in the shelving price list.		

*General notes:

- Pitch 150 mm.
- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.
- The effective upright height can vary by up to ±100 mm.



Website

Further
dimensions



UPRIGHTS

Aluminium Norm 12/20 – uprights with max. section load of 600 kg

Model	Height mm	Upright depth 300 mm*	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,200	0201007	0201017	0201037	0201047
	1,400	0201077	0201087	0201107	0201117
	1,600	0201147	0201157	0201177	0201187
	1,800	0201217	0201227	0201247	0201257
	2,000	0201287	0201297	0201317	0201327

Aluminium uprights: special square tube set 25 × 25 mm. Integrated support lugs at 150 mm intervals. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm. * Not suitable for Norm 12.

Aluminium Norm 12/20 – uprights with max. section load of 1,200 kg

Model	Height mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,800	0201225	0201245	0201255
	2,000	0201295	0201315	0201325

Aluminium uprights: special square tube set 25 × 25 mm. Integrated support lugs at 150 mm intervals. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

Stainless steel Norm 5 – uprights with max. section load of 600 kg

Model	Height mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,200	0101007	0101017	0101037	0101047
	1,400	0101077	0101087	0101107	0101117
	1,600	0101147	0101157	0101177	0101187

Stainless steel uprights: special square tube set 25 × 25 mm. Fully welded shelving bolts Ø 7 mm at intervals of 150 mm. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

Stainless steel Norm 5 – uprights with max. section load of 1,200 kg

Model	Height mm	Upright depth 300 mm	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
	1,800	0101215	0101225	0101245	0101255
	2,000	0101285	0101295	0101315	0101325

Stainless steel uprights: special square tube set 25 × 25 mm. Fully welded shelving bolts Ø 7 mm at intervals of 150 mm. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

Stainless steel Norm 25 – uprights with max. section load of 600 kg

Model	Height mm	Upright depth 500 mm	Upright depth 600 mm
	1,800	0137004	0137005

Stainless steel uprights: special square tube set 25 × 25 mm. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

Stainless steel Norm 35 – uprights with max. section load of 2,000 kg

Model	Height mm	Upright depth 510 mm	Upright depth 610 mm
	1,800	0126002	0126012
	2,000	0126042	0126052

Right-angle construction not possible. Stainless steel uprights: Square tube sets 30 × 30 mm. Two loose hanging rail supports (supplied) per upright can be hooked on flexibly. Height-adjustable screw feet to compensate for unevenness in the floor surface up to 25 mm.

General notes:

- Upright pitch: 150 mm.
- The effective upright height can be up to 100 mm shorter.
- Bay loads for the shelves can be found in the relevant section.

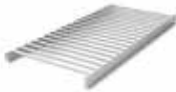
SHELVES

Aluminium Norm 20: Solid shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0202432	0202442	0202462	0202472
	700	0202522	0202552	0202562	0202592
	800	0202502	0202512	0202532	0202542
	900	0202572	0202582	0202602	0202612
	1,000	0202642	0202652	0202672	0202682
	1,200	0202712	0202722	0202742	0202752
	1,300	0202762	0202772	0202802	0202832
	1,400	0202782	0202792	0202812	0202822
	1,500	0202852	0202862	0202882	0202892

Bevelled along long and front sides. Additional reinforced bar for long lengths. Increased stability due to lug embossing. Increased rigidity due to side profiling. Embossed logo on both sides.

Aluminium Norm 20: Louvred shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0201532	0201542	0201562	0201572
	700	0201522	0201552	0201582	0201592
	800	0201602	0201612	0201632	0201642
	900	0201672	0201682	0201702	0201712
	1,000	0201742	0201752	0201772	0201782
	1,200	0201812	0201822	0201842	0201852
	1,300	0201862	0201872	0201902	0201932
	1,400	0201882	0201892	0201912	0201922
	1,500	0201952	0201962	0201982	0201992

Louvred shelf made of aluminium bracing bars with seamlessly compressed crosswise 20 × 7 mm rectangular tubes spaced at 30 mm.

Polymer Norm 12: Solid shelf

Model	Width mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0602449	0602469	0602479
	800	0602519	0602539	0602549
	900	0602589	0602609	0602619
	1,000	0602659	0602679	0602689
	1,200	0602729	0602749	0602759
	1,300	0602349	0602369	0602379
	1,400	0602799	0602819	0602829
	1,500	0602869	0602889	0602899

Version with polystyrene segments on aluminium support bars.

Polymer Norm 12: Louvred shelf

Model	Width mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0601549	0601569	0601579
	800	0601619	0601639	0601649
	900	0601689	0601709	0601719
	1,000	0601759	0601779	0601789
	1,200	0601829	0601849	0601859
	1,300	0601349	0601369	0601379
	1,400	0601899	0601919	0601929
	1,500	0601969	0601989	0601999

Version with polystyrene segments with perforation 75 × 25 mm on aluminium support bars.

Stainless steel Norm 5: Solid shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0102432	0102442	0102462	0102472
	700	0102522	0102552	0102562	0102592
	800	0102502	0102512	0102532	0102542
	900	0102572	0102582	0102602	0102612
	1,000	0102642	0102652	0102672	0102682
	1,200	0102712	0102722	0102742	0102752
	1,300	0102732	0102762	0102772	0102872
	1,400	0102782	0102792	0102812	0102822
	1,500	0102852	0102862	0102882	0102892

Bevelled along long and front sides. Reinforced bar at 1,500 mm width. Increased stability due to lug embossing. Increased rigidity due to side profiling. Embossed logo on both sides.

Stainless steel Norm 5: Louvred shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0101537	0101547	0101567	0101577
	700	0101527	0101557	0101587	0101597
	800	0101607	0101617	0101637	0101647
	900	0101677	0101687	0101707	0101717
	1,000	0101747	0101757	0101777	0101787
	1,200	0101817	0101827	0101847	0101857
	1,300	0101867	0101877	0101937	0101947
	1,400	0101887	0101897	0101917	0101927
	1,500	0101957	0101967	0101987	0101997

Stainless steel louvred shelf made of 0.8 mm sheet metal, with burr-free 40 or 49 mm edges on the long side, 37 mm on the front side. Deep-pressed, approx. 32 mm wide slots spaced at 50 mm.

Stainless steel Norm 5: Wired shelf

Model	Width mm	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	600	0101532	0101542	0101562	0101572
	700	0101522	0101552	0101582	0101592
	800	0101602	0101612	0101632	0101642
	900	0101672	0101682	0101702	0101712
	1,000	0101742	0101752	0101772	0101782
	1,200	0101812	0101822	0101842	0101852
	1,300	0101862	0101872	0101932	0101942
	1,400	0101882	0101892	0101912	0101922
	1,500	0101952	0101962	0101982	0101992

Electro-polished, stainless steel wired shelf, made of 35 × 10 × 3.0 mm or 41 × 8 × 3 mm longitudinal angle sections. Crosswise Ø 3.5 mm wires welded in between with spacing of 25 mm and reinforced bars made from flat bars and wire.

Stainless steel Norm 25: Solid shelf

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	700	0137016	0137026
	800	0137046	0137056
	900	0137076	0137086
	1,000	0137106	0137116
	1,200	0137136	0137146
	1,300	0137126	0137210

Bevelled along long and front sides. Reinforced bar for long lengths. Increased stability due to lug embossing. Increased rigidity due to side profiling. Embossed logo on both sides.

Stainless steel Norm 35: Solid shelf

Model	Width mm	For upright depth 510 mm	For upright depth 610 mm
	900	0126342	0126352
	1,000	0126382	0126392
	1,300	0126462	0126472

Right-angle construction not possible. Bevelled along long and front sides. Including reinforced bar. Increased stability due to lug embossing. Increased rigidity due to side profiling. Embossed logo on both sides.

Stainless steel Norm 35: Wired shelf

Model	Width mm	For upright depth 510 mm	For upright depth 610 mm
	900	0126142	0126152
	1,000	0126182	0126192
	1,300	0126262	0126272

Right-angle construction not possible. Electro-polished, stainless steel wired shelf, made of 41 × 8 × 3 mm longitudinal angle sections. Crosswise Ø 4.0 mm wires welded in between with spacing of 25 mm and 39 × 3 mm reinforced bars made from flat bars.

General notes:

- The effective shelf depth is 70 mm less than the quoted upright depth.
- The effective shelf width is 60 mm less than the quoted total width.

CROSS BRACES

Cross brace

Model		Suitable for	Product code
	Aluminium cross brace	Norm 12, 20	0203062
	Stainless steel cross brace	Norm 5, 25	0103072
	Stainless steel cross brace	Norm 35	0126602
	Stainless steel cross brace for back-to-back assembly	Norm 5, 12, 20, 25	0103082

Adjustable to all shelf widths.



EASY RIDER SYSTEMS



Website

Further
product details

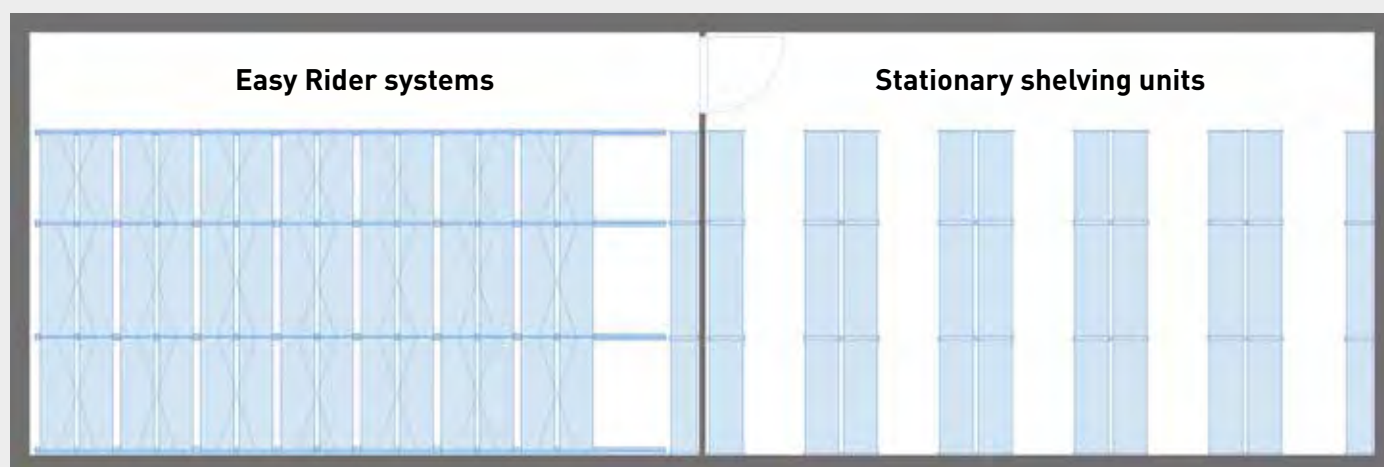


Up to 100%
more
storage space

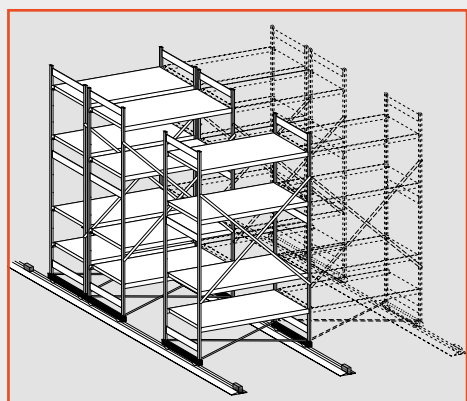
Easy Rider systems – an investment that always pays off

The mobility of the Easy Rider systems gives you the flexibility to create **up to 100% more shelf space** with the same room size! This large space saving **makes an Easy Rider system worthwhile in all cases** – despite the higher initial investment costs.

Cold rooms in particular are extremely expensive, so optimum use of space has a real cash value.



You can use the various stationary Norm 5, 25, 12 and 20 shelving elements (uprights and shelves) to create your own individual Easy Rider system. These can then simply be mounted onto Easy Rider floor rails, **which do not need fixing to the floor and require no special tools**, to become mobile. The rails allow the shelves to be moved safely and easily.



An Easy Rider system generally consists of the following minimum components:

1. Uprights and shelves, cross braces (see stationary shelving elements p. 28)
2. 2 Easy Rider floor rails
3. 4 Easy Rider floor rail end stops
4. 2 Easy Rider roller chassis
5. 1 Horizontal cross brace for connecting the Easy Rider roller chassis

The Easy Rider system can be extended up to the following maximum dimensions:

- Three shelving sections side by side
- Max. total width 3,600 mm
- Max. load per running unit 2,000 kg
- Aisle width: min. 750 mm, max. 1,000 mm

Easy Rider floor rail

		Dimensions D × H mm	Product code
	Flat design means they are easy for standard transport trolleys to cross.	160 × 17	0120810
		83 × 23	0120910

Stainless steel version. Specially profiled Easy Rider floor rail to accommodate the trolleys. Simple use: it can be placed on the ground without a screw connection. Standard designs with widths of 1,000 mm, 1,500 mm and 2,500 mm, which can be extended indefinitely using impact transfer and connection elements. Length is manufactured according to the order.

Easy Rider floor rail end stop

		For Easy Rider floor rail height mm	Product code
		17	0120922
		23	0120917

Stainless steel/polymer version.

Roller chassis – for Norm 5, 25, 20 and 12 shelving systems

	For upright depth mm	Effective depth mm	Product code
	1 × 600	638	0120932
	2 × 400	852	0120952
	2 × 500	1,052	0120962

Stainless steel version. To accommodate the respective shelves used, each with two ball-bearing-mounted brass rollers (Hupfer special rollers).

Foot brake

		Dimensions W × D × H mm	Product code
		210 × 75 × 53	0120811

For assembly on the roller chassis.

Horizontal cross brace for roller chassis

		For shelf width mm	Product code
		600	0120943
		700-1,500	0120942

Stainless steel version. To connect the roller chassis.


[Website](#)
[Further product details](#)


- 1 Cross brace, p. 36.
- 2 Bracing bar, p. 37.
- 3 Corner hooks, p. 37.
- 4 Shelf divider, p. 37.
- 5 Bottle shelf, p. 38.
- 6 Box storage shelf, p. 38.
- 7 Hanging rail support for hanging rail, p. 38.
- 8 Hanging rails, p. 38.
- 9 Sliding hook for hanging rail, p. 39.
- 10 Lateral push-through protection, p. 39.
- 11 Longitudinal push-through protection, p. 39.

- 12 Push-through protection, p. 39.
- 13 Shelf railing, shelf railing holder, p. 39, 40.
- 14 Ceiling and floor fixing attachment, p. 40.
- 15 Wall mount, p. 40.
- 16 Wall fixing, p. 40.
- 17 Weight distribution plate, p. 41.
- 18 Wire floor, p. 41.
- 19 Reinforced bar, p. 41.

- Wired shelf for GN containers, p. 38.
- Lockable secured shelving, p. 41.

Flexibility over optics

Our accessories can be used flexibly for different shelving systems. Please note that the material and colour may not match the shelving system you have chosen.

Cross brace

Model		Suitable for	Product code
	Aluminium cross brace	Norm 12, 20	0203062
	Stainless steel cross brace	Norm 5, 25	0103072
	Stainless steel cross brace	Norm 35	0126602
	Stainless steel cross brace for back-to-back assembly	Norm 5, 12, 20, 25	0103082

Adjustable to all shelf widths.

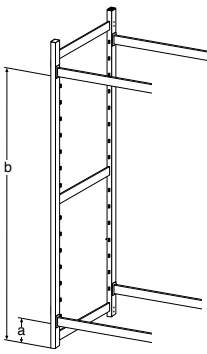
For **more information** on the need for and use of a cross brace, see p. 12.

One for all

Our cross brace can be adjusted to all our shelf widths.

Bracing bar – alternative to the cross brace

1

Model		Suitable for	Width mm	Product code
	Order information: a. Ground clearance for first bracing bar b. Ground clearance for second bracing bar 	Norm 20, 12 Material: Aluminium	600	0217022
			700	0217029
			800	0217023
			900	0217024
			1,000	0217025
			1,200	0217026
			1,300	0217030
			1,400	0217027
			1,500	0217028
		Norm 5, 25 Material: Stainless steel	600	0117022
			700	0117030
			800	0117023
			900	0117024
			1,000	0117025
			1,200	0117026
			1,300	0117031
			1,400	0117027
			1,500	0117028
		Norm 35 Material: Stainless steel	900	0114074
			1,000	0114075
			1,300	0114080

Right-angle extension is not possible with shelves with bracing bar.

Corner hooks

Model	Shelf type	Suitable for	Product code
	For wired shelves	Norm 5	0103122
	For polymer louvred and solid shelves	Norm 12	0603139
	For Norm 20 solid and louvred shelves, and Norm 5 louvred shelves	Norm 5, 20, 25	0203126
	Double corner hook for right-angle attachment of a hanging rail to a louvred or solid shelf	Norm 20	0211056

For **further information** on dimensions when using corner hooks, see p. 13.

For right-angle assembly. Right-angle extension is not possible with Norm 35 shelving.

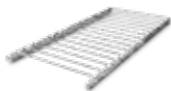
Shelf dividers for solid shelves

Model	For shelf width mm	For shelf depth mm	Suitable for	Dimensions W × D × H mm	Product code
	600-1,000	600	Norm 5, 20	558 × 100 × 210	7504220
	600-1,000	500		458 × 100 × 210	7504221
	1,200-1,500	600		558 × 100 × 219	7506197
	1,200-1,500	500		458 × 100 × 219	7506198
	700-1,300	600	Norm 25*	558 × 100 × 210	7504220
	700-1,300	500		458 × 100 × 210	7504221

Stainless steel version.

* Not suitable for louvred and wired shelves.

Bottle shelf

Model	Suitable for	Capacity for 0.75 and 1.0 l bottles (approx.)		Dimensions W × D mm	Product code
		Units	Units, stacked on 2 shelves		
	Norm 5, 12, 20, 25	6	11	800 × 500	0104072
		8	15	1,000 × 500	0104082

Silver-grey polymer-coated stainless steel version. Bay load 100 kg, right-angle extension not possible.

Box storage shelf

Model	Suitable for	Capacity Units	Dimensions W × D mm	Product code
	Norm 5, 12, 20, 25	3 beverage crates	1,000 × 500	0104052

Electro-polished, stainless steel version. Bay load 100 kg, right-angle extension not possible.

Wired shelf for GN lid

Model	Suitable for	Capacity Units			Dimensions W × D mm	Product code
		1/1 GN lid	1/2 GN lid	1/3 GN lid		
	Norm 5, 12, 20, 25	23	46	69	1,000 × 600	0130492
		28	56	84	1,200 × 600	0130432

Electro-polished, stainless steel version.

Hanging rail support – to accommodate a hanging rail

Only at
Hupfer

Model		Material	For upright depth 300 mm	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
	Norm 12, 20	Aluminium	0221862	0221872	0221892	0221902
	Norm 5	Stainless steel	0123582	0123592	0123602	0123612
					For upright depth 510 mm	For upright depth 610 mm
	Norm 35	Stainless steel			0126502	0126512

For holding the hanging rail, and for lateral securing of storage goods.

Hanging rail

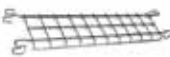
Model	Suitable for	Material	For shelf width mm	Product code
	Norm 5, 12, 20, 35	Aluminium	600	0203162
			700	0203232
			800	0203172
			900	0203182
			1,000	0203192
			1,200	0203202
			1,300	0203242
			1,400	0203212
			1,500	0203222

Universal holder 45 × 10 mm, hooks on between two uprights, for holding hooks.

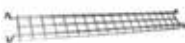
Sliding hook for hanging rail

Model	Suitable for	Product code
	Sliding onto a hanging rail for the storage of hanging food, for example	0306652
Aluminium version. Continuous use in cold and deep-freeze rooms possible.		

Push-through protection – for front-side attachment

Model		For upright depth mm	Product code
		400	0117401
		500	0117402
		600	0117403
Electro-polished, stainless steel version.			

Push-through protection – for attachment between two uprights on the side of a shelf

Model	Suitable for	For shelf width mm	Product code
	Norm 5.12, 20, 25	600	0117411
		700	0117418
		800	0117412
		900	0117413
		1,000	0117414
		1,200	0117415
		1,300	0117419
		1,400	0117416
		1,500	0117417
Electro-polished, stainless steel version.			

Push-through protection – for side attachment to the uprights

Model	Suitable for	For uprights H × D mm	Product code
	Norm 5, 25	1,800 × 500	0130451
		1,800 × 600	0130452
		2,000 × 500	0130453
		2,000 × 600	0130454
	Norm 12, 20	1,800 × 500	0204104
		1,800 × 600	0204105
		2,000 × 500	0204106
		2,000 × 600	0204107
Electro-polished, stainless steel version.			

Shelf railing – for longitudinal securing of stored goods

Only at
Hupfer

Model	Suitable for	For shelf width mm	Product code
	Norm 5, 12, 20, 25	600	0115242
		700	0115241
		800	0115243
		900	0115244
		1,000	0115245
		1,200	0115246
		1,300	0115249
		1,400	0115247
		1,500	0115248

Stainless steel version. Including polymer end caps. Right-angle extension not possible.

Shelf railing holder

Model	Suitable for	Product code
	Norm 5, 12, 20, 25	0115252

Stainless steel version. For use with shelf railing. Freely height-adjustable. Right-angle extension not possible.

Ceiling and floor fixing attachment for uprights

Only at
Hupfer

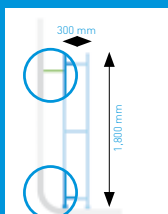
Model	Suitable for	Product code
	Norm 5, 12, 20, 25	0103152

Stainless steel version. For additional securing of shelves. Fixing material not included.

Wall mount for uprights

Model	Suitable for	Material	Dimensions W × D × H mm	Product code
	Norm 12, 20	Stainless steel	77 × 40 × 18	0116036
	Norm 5	Stainless steel	77 × 36 × 18	0116032
	Norm 35	Stainless steel	82 × 41 × 18	0116033
	All Norms	Attachment screw DIN 571 A2 Ø 5 × 40 mm		0116037
		Attachment screw DIN 571 Ø A2 5 × 50 mm		0116038

Stainless steel version. Attachment screws not included in wall mount.



Principle:

If the height of the shelf exceeds five times the depth of the shelf, then a tilt protection device must always be fitted to the wall.

Source: Rules of the Employers' Liability Insurance Association (BGN)

Wall fixing for uprights

Model	Suitable for	Dimensions W × D × H mm	Product code
	Norm 5, 12, 20, 25	85 × 68 × 58	0116031
	All Norms	Attachment screw DIN 571 A2 Ø 5 × 40 mm	0116037
		Attachment screw DIN 571 A2 5 × 50 mm	0116038

Stainless steel version. For uprights used against walls with coving. Attachment screws not included in wall fixing.

Weight distribution plate

Model	Suitable for	Dimensions W × D × H mm	Product code
	All Norms	115 × 115 × 6	0203142

Aluminium version.

Wire floor

Only at
Hupfer

Model	Material	Bay load with equal load distribution kg	Dimensions W × D × H mm	Product code
	Aluminium	200	1,000 × 505 × 305	0203422
		200	1,000 × 605 × 305	0203442
		160	1,200 × 505 × 305	0203412
		160	1,200 × 605 × 305	0203432
	Stainless steel	200	1,000 × 550 × 300	0114452
		200	1,200 × 550 × 300	0114492

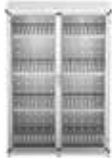
For self-assembly.

Reinforced bar for shelves

Model	Suitable for	For upright depth mm	Product code
	Norm 5, 20, 25 Solid shelves	300	0102099
		400	0102100
		500	0102101
		600	0102102

Stainless steel version. Offers increased surface stability of the shelves. Not possible with Norm 20 for shelf widths of 1,400 mm and 1,500 mm.

Lockable secured shelving

Model	Suitable for	Dimensions W × D × H mm	Product code
	Norm 5, 12, 20, 25 For shelves: 1,000 × 500 mm only	1,009 × 538 × 1,802	0219000

Aluminium version. Including 1,800 × 500 mm (H × D) uprights. For any Norm 5, 12, 20 or 25 1,000 × 500 mm (W × D) shelves only. Closed top. Perforated back and side panels for optimum air circulation. Hinged doors with Plexiglas filling and magnetic closure as well as eyelets for a padlock. Height-adjustable screw feet.

**Storage on wheels**

A fully-fledged mobile shelving unit. Delivery – storage – kitchen: non-stop – no rearranging or repacking of stored goods.

A cleaning dream:

Thorough cleaning is quite simple, even in the very back corners. Simply move the mobile shelves – it couldn't be easier.

SELF-ASSEMBLY TRANSPORT SHELVING UNIT – STAINLESS STEEL**Compactly packed**

This self-assembly transport shelving unit is securely delivered in compact packaging to save space.

Transport shelving unit – self-assembly – height 900 mm

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z 10-5/900	1,000 × 500	150	200	1,075 × 575 × 900	0121390
	RTW/Z 10-6/900	1,000 × 600			1,075 × 675 × 900	0121391
	RTW/Z 12-5/900	1,200 × 600			1,275 × 575 × 900	0121392
	RTW/Z 12-6/900	1,200 × 600			1,275 × 675 × 900	0121393
	RTW/Z 13-5/900	1,300 × 500			1,375 × 575 × 900	0121414
	RTW/Z 13-6/900	1,300 × 600			1,375 × 675 × 900	0121415
	RTW/Z 14-5/900	1,400 × 500			1,475 × 575 × 900	0121394
	RTW/Z 14-6/900	1,400 × 600			1,475 × 675 × 900	0121395

Stainless steel version. Without shelves. For shelves, see page 29. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.

Transport shelving unit – self-assembly – height 1,200 mm

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z 10-5/1200	1,000 × 500	150	200	1,075 × 575 × 1,200	0121403
	RTW/Z 10-6/1200	1,000 × 600			1,075 × 675 × 1,200	0121404
	RTW/Z 12-5/1200	1,200 × 500			1,275 × 575 × 1,200	0121405
	RTW/Z 12-6/1200	1,200 × 600			1,275 × 675 × 1,200	0121406
	RTW/Z 13-5/1200	1,300 × 500			1,375 × 575 × 1,200	0121416
	RTW/Z 13-6/1200	1,300 × 600			1,375 × 675 × 1,200	0121417
	RTW/Z 14-5/1200	1,400 × 500			1,475 × 575 × 1,200	0121409
	RTW/Z 14-6/1200	1,400 × 600			1,475 × 675 × 1,200	0121410

Stainless steel version. Without shelves. For shelves, see page 29. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.

Transport shelving unit – self-assembly – height 1,652 mm

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z 10-5/1652	1,000 × 500	150	200	1,075 × 575 × 1,652	0123092
	RTW/Z 10-6/1652	1,000 × 600			1,075 × 675 × 1,652	0123093
	RTW/Z 12-5/1652	1,200 × 500			1,275 × 575 × 1,652	0123094
	RTW/Z 12-6/1652	1,200 × 600			1,275 × 675 × 1,652	0123095
	RTW/Z 13-5/1652	1,300 × 500			1,375 × 575 × 1,652	0121418
	RTW/Z 13-6/1652	1,300 × 600			1,375 × 675 × 1,652	0121419
	RTW/Z 14-5/1652	1,400 × 500			1,475 × 575 × 1,652	0123096
	RTW/Z 14-6/1652	1,400 × 600			1,475 × 675 × 1,652	0123097

Stainless steel version. Without shelves. For shelves, see page 29. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.

FULLY WELDED TRANSPORT SHELVING UNIT – STAINLESS STEEL

Fully welded and heavy duty transport shelving unit versions.

The all-rounder

Goods delivery, storage, kitchen, cleaning: the all-rounder helps you in all areas.

All-round protection

Tough thanks to solid impact protection on all sides.



Load carriers

Extreme stability for loads up to 400 kg. For anyone carrying heavy loads.

Body tension

Fully welded bracing bars further increase stability in the housing.

Robust wheels

The wheels are fixed to bolt-on panels to give the chassis extra stability.

Transport shelving unit – fully welded – heavy-duty design

Heavy duty

Model	Model code	For shelf size mm	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/S 10-5/1800	1,000 × 500	190	400	1,065 × 563 × 1,800	0109642
	RTW/S 10-6/1800	1,000 × 600			1,065 × 663 × 1,800	0109702
	RTW/S 12-5/1800	1,200 × 500			1,265 × 563 × 1,800	0109672
	RTW/S 12-6/1800	1,200 × 600			1,265 × 663 × 1,800	0109732

Stainless steel version. Without shelves. For shelves, see page 29. Welded design. 4 swivel castors, 2 of which have total brakes, Ø 160 mm in corrosion-resistant housings.

Transport shelving unit for system components – fully welded

Model	Model code	Floor space mm	Number of shelves Units	Pitch mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/ST 12-5/1800	1,150 × 500	4	400	200	1,275 × 625 × 1,800	0121625

Stainless steel version. Incl. 4 fully welded wired shelves 1,200 × 500 mm. For approx. 60-80 system upper and lower parts. 4 swivel castors, 2 of which have total brakes, Ø 125 mm, with pin fastening.

SHELVES FOR TRANSPORT SHELVING UNITS

Solid shelf for RTW/Z and RTW/S

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	0102672	0102682
	1,200	0102742	0102752
	1,300	0102772	0102872
	1,400	0102812	0102822

Stainless steel version. Only 1,000 mm and 1,200 mm shelves possible in RTW/S.

Louvred shelf for RTW/Z and RTW/S

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	0101777	0101787
	1,200	0101847	0101857
	1,300	0101937	0101947
	1,400	0101917	0101927

Stainless steel version. Only 1,000 mm and 1,200 mm shelves possible for RTW/S.

Wired shelf for RTW/Z and RTW/S

Model	Width mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	0101772	0101782
	1,200	0101842	0101852
	1,300	0101932	0101942
	1,400	0101912	0101922

Electro-polished, stainless steel version. Only 1,000 mm and 1,200 mm shelves possible for RTW/S.

Wired shelf for Gastronorm lid for RTW/Z and RTW/S

Model	Width mm	Capacity			For upright depth 600 mm
		1/1 GN lid	1/2 GN lid	1/3 GN lid	
	1,000	23	46	69	0130492
	1,200	28	56	84	0130432

Electro-polished, stainless steel version.



MOBILE SHELVING UNIT – ALUMINIUM

Cleaning made easy – thanks to the wheels, you can simply push the mobile shelving unit to the side. Transport shelving units are preferable for long distances.

Mobile shelving unit, for self-assembly

Model	Model code	Matching shelves W × D mm	Maximum load kg	Dimensions W × D × H mm	Product code
	RG-VRZ 10/5/1643	1,000 × 500	200	1,035 × 539 × 1,643	0223015
	RG-VRZ 10/6/1643	1,000 × 600	200	1,035 × 639 × 1,643	0223017
	RG-VRZ 12/5/1643	1,200 × 500	200	1,235 × 539 × 1,643	0223016
	RG-VRZ 12/6/1643	1,200 × 600	200	1,235 × 639 × 1,643	0223018
	RG-VRZ 13/5/1643	1,300 × 500	200	1,335 × 539 × 1,643	0223061
	RG-VRZ 13/6/1643	1,300 × 600	200	1,335 × 639 × 1,643	0223062
	RG-VRZ 15/5/1643	1,500 × 500	200	1,535 × 539 × 1,643	0223027
	RG-VRZ 15/6/1643	1,500 × 600	200	1,535 × 639 × 1,643	0223026

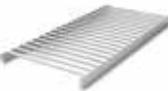
Aluminium version. Collapsible. Can be moved for cleaning purposes. Without shelves. For shelves, see page 29.
4 polymer swivel castors Ø 125 mm, 2 of which have total brakes, in corrosion-resistant housings.

Solid aluminium shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	0202672	0202682
	1,200	0202742	0202752
	1,300	0202802	0202832
	1,500	0202882	0202892

Aluminium version.

Aluminium louvred shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000		
	1,200	0201772	0201782
	1,300	0201842	0201852
	1,500	0201902	0201932
		0201982	0201992

Aluminium version.

Solid polymer shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	0602679	0602689
	1,200	0602749	0602759
	1,300	0602369	0602379
	1,500	0602889	0602899

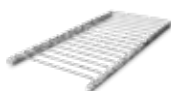
Version with polystyrene segments. Easy cleaning, suitable for washing device.

Louvred polymer shelf – for self-assembly mobile shelving unit

Model	Height mm	For upright depth 500 mm	For upright depth 600 mm
	1,000	0601779	0601789
	1,200	0601849	0601859
	1,300	0601369	0601379
	1,500	0601989	0601999

Version with polystyrene segments. Easy cleaning, suitable for washing device.

Bottle shelf – for self-assembly mobile shelving unit

Model	Width mm	Capacity for 0.75 and 1.0 l bottles (approx.)		For upright depth mm	Product code
		One shelf Unit	Two shelves, stacked Unit		
	1,000	8	15	500	0105082

Silver-grey polymer-coated stainless steel version. Right-angle extension not possible. 100 kg bay load with equal load distribution.

Box storage shelf – for self-assembly mobile shelving unit

Model	Width mm	Capacity Units	For upright depth mm	Product code
	1,000	3 beverage crates	500	0104052

Electro-polished, stainless steel version.



WALL SHELVING



The perfect add-on – wall shelves are ideal for using every nook for storage.

Choose between direct **wall mounting** or wall shelves with **adjustable rail**, which allows you to adjust the height of the shelves without the need for tools.

Bay load

Depth mm	Bay load with equal load distribution in kg/ per running metre
300	45
400	60

Adjustable rail for wall mounting – to hold brackets

Model	Shelf capacity	Length mm	Dimensions W × D × H mm	Product code
	2	740	60 × 25 × 740	0163432
	3	1,200	60 × 25 × 1,200	0163433

Stainless steel version, without fixing material. 3 bores. Pitch 75 mm.

Bracket for adjustable rail – to hold Norm 5/20 shelves

Model	For shelf depth mm	Product code
	300	0163461
	400	0163462

Stainless steel version. Suitable Norm 5, 20 shelves from p. 29.

Bracket for adjustable rail – to hold storage shelves

Model		For shelf depth mm	Product code
	up to length 1,400 mm = 2 brackets from length 1,500 mm = 3 brackets	300	0163434
		400	0163435

Stainless steel version.

Bracket for direct wall mounting – to hold storage shelves

Model		Shelf depth mm	Product code
		300	0163436
		400	0163437

Stainless steel version. Fixing material not included.

Storage shelf – for placement on brackets

Model	Width mm	Für Tiefe 300 mm	Für Tiefe 400 mm
 Further widths on request.	600	0163422	0163427
	800	0163423	0163428
	1,000	0163424	0163429
	1,200	0163425	0163430
	1,400	0163426	0163431

Stainless steel version. Rear side with 40 mm high upstand.

Bracket for adjustable rail – to hold pipe shelves

Model	Suitable for	Shelf depth mm	Direction	Product code
	4 pipe shelves	300	Left	0163463
		300	Middle	0163464
		300	Right	0163465
	5 pipe shelves	400	Left	0163466
		400	Middle	0163467
		400	Right	0163468

Stainless steel version.

Pipe shelf – for placement on brackets

Model	Width mm	For depth 300 mm	For depth 400 mm
	All widths	on request	on request

Stainless steel version.

2 – TRANSPORT TROLLEYS



P. 52



General purpose trolleys

Our all-rounder – in all standard sizes.

P. 60



Clearing trolleys

Quickly to hand for rapid clearing.

P. 62



Service trolley

Our solution for morning and evening catering.

P. 64



Spice and ladle trolleys

Special solutions for special requirements.

P. 65



Cutlery transport solutions

Our all-rounder: one solution – various uses.

P. 68



Plate transport trolleys

Transport plates with ease.

P. 70



Gastronorm trolley

Incredible amount of storage space in a small area.

P. 78



Aluminium TAWALU tray clearing trolley

Our light and attractive clearing trolley.

P. 88



Stainless steel TAWEDEL tray clearing trolley

Our stainless steel clearing trolley – robust and elegant.

P. 91



Container transport solutions

Transport containers with ease.

P. 93



Platform trolley

Universal transport solution – even when things get heavy.

P. 95



Further transport solutions

Discover our transport trolleys.

P. 99



Wheel variants

Many wheel options – for every application.

GENERAL PURPOSE TROLLEYS

2



Website

Further
product details

Features of our general purpose trolleys



High stability

Continuous welded seams stabilise the housing of the general purpose trolleys.



Hygienic

Easy to clean thanks to the smooth and cavity-free raised edges.



Quiet

Soundproof shelves are included as standard; air-identic wheels are also available as an option.



All-round protection

disk bumpers serve as collision protection.



High material quality

We only use high-quality stainless steel.



Easy to manoeuvre

Thanks to push bars integrated into both sides of the tubular frame.



Individual planning

Our products can be individually adapted to your needs.
Just get in touch.



General purpose trolleys

Our classic – for all your needs.



Heavy-duty general purpose trolley

For maximum stability.



Ergonomic general purpose trolley

Stay healthy at work.



Heavy-duty ergonomic general purpose trolley

Our all-in-one solution.



Solid Black general purpose trolley

First-class design: the eye-catcher.



Enclosed general purpose trolley

Perfectly suited to guest areas.

GENERAL PURPOSE TROLLEYS

- Stable: Continuous welded seams.
- Hygienic: Smooth and cavity-free raised edges.
- Quiet: Sound-insulated shelves.
- Easy handling: Push bars integrated into the tubular frame.

SW general purpose trolley – standard design

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SW 6×4/2	600 × 400	800	538	80	695 × 495 × 900	0124002
	SW 8×5/2	800 × 500	850	591	80	895 × 595 × 950	0111932
	SW 10×6/2	1,000 × 600	850	591	80	1,095 × 695 × 950	0112052
	SW 6×4/3	600 × 400	800	252	120	695 × 495 × 900	0124012
	SW 8×5/3	800 × 500	850	278	120	895 × 595 × 950	0111962
	SW 10×6/3	1,000 × 600	850	278	120	1,095 × 695 × 950	0112082
	SW 8×5/4	800 × 500	1,168	278	150	895 × 595 × 1,265	0111992
	SW 10×6/4	1,000 × 600	1,168	278	150	1,095 × 695 × 1,265	0112112
	SW 8×5/5	800 × 500	1,480	278	150	895 × 595 × 1,575	011.2022
	SW 10×6/5	1,000 × 600	1,480	278	150	1,095 × 695 × 1,575	0112142

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.



HEAVY-DUTY GENERAL PURPOSE TROLLEY

- Maximum stability: Closed, all-round tubular frame.
- Additional reinforcement crossbars.
- Particularly stable castor attachment thanks to multiple mounting plate fixings.

2

Heavy duty

SSW general purpose trolley – heavy-duty design

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SSW 8x5/2	800 × 500	920	591	120	895 × 595 × 1,015	0112172
	SSW 10x6/2	1,000 × 600	920	591	120	1,095 × 695 × 1,015	0112292
	SSW 8x5/3	800 × 500	920	278	180	895 × 595 × 1,015	0112202
	SSW 10x6/3	1,000 × 600	920	278	180	1,095 × 695 × 1,015	0112322
	SSW 8x5/4	800 × 500	1,232	278	200	895 × 595 × 1,325	0112232
	SSW 10x6/4	1,000 × 600	1,232	278	200	1,095 × 695 × 1,335	011.2352
	SSW 8x5/5	800 × 500	1,545	278	200	895 × 595 × 1,640	0112262
	SSW 10x6/5	1,000 × 600	1,545	278	200	1,095 × 695 × 1,640	0112382

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.



ERGONOMIC GENERAL PURPOSE TROLLEY

- Easy handling: raised push handle enables ergonomic horizontal and vertical access.

- Increased stability: upper shelf with reinforced bar, consisting of two fully welded longitudinal struts and one diagonal strut.

SW general purpose trolley – ERGO

Ergonomics

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SW 8x5/2 ERGO	800 × 500	850	591	120	1,035 × 595 × 1,270	0133703
	SW 10x6/2 ERGO	1,000 × 600	850	591	100	1,235 × 695 × 1,270	0133723
	SW 8x5/3 ERGO	800 × 500	850	278	140	1,035 × 595 × 1,270	0133713
	SW 10x6/3 ERGO	1,000 × 600	850	278	140	1,235 × 695 × 1,270	0133733

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

HEAVY-DUTY ERGONOMIC GENERAL PURPOSE TROLLEY

- Easier to move: large cord corner guides.
- Ergonomic: horizontal and vertical access.

- Directionally stable manoeuvring: additional central fixed castor.
- High stability: all-round tubular frame, bolt-on panels with reinforcement crossbars and all shelves with reinforced bars and extremely robust wheels.

SSW heavy-duty general purpose trolley – ERGO

Heavy duty

Ergonomics

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SSW 8x5/2 ERGO	800 × 500	920	510	120	895 × 595 × 1,250	0112222
	SSW 10x6/2 ERGO	1,000 × 600	920	510	120	1,095 × 695 × 1,240	0129730
	SSW 8x5/3 ERGO	800 × 500	920	237	180	895 × 595 × 1,250	0112252
	SSW 10x6/3 ERGO	1,000 × 600	920	237	180	1,095 × 695 × 1,240	0129731

Stainless steel version. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 200 mm, in corrosion-resistant housings, 2 of which with total brakes and 1 with central fixed castor. Other wheel variants are available on page 99.

SOLID BLACK GENERAL PURPOSE TROLLEY

Special coating

Insensitive, dirt-repellent coating based on vegetable raw materials.

NEW

First-class design

The transport trolley impresses with its refined, deep black look.

Higher load capacity

Special welding ensures extra-high load capacity.

Extra solid

Disk bumpers protect the general purpose trolley and your premises from damage.

Extra quiet

Air-identic wheels enable optimal front-of-house use.



Solid Black general purpose trolley

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W x D x H mm	Product code
	SW 8x5/3 Black	800 x 500	850	278	150	900 x 600 x 946	0112595

Stainless steel, matt black coated. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors, Ø 125 mm, air-identic, 2 of which have total brakes.

ENCLOSED GENERAL PURPOSE TROLLEY

2

Behind closed doors

Perfect for use in guest areas thanks to panels on all sides.

Magnetic closure

Doors remain securely closed even during transport.

Extra quiet

Thanks to air-identic and puncture-proof wheels.

Enclosed general purpose trolley GSW

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	GSW 8×5/2	800 × 500	855	591	80	900 × 600 × 950	0111934
	GSW 10×6/2	1,000 × 600	855	591	80	1,100 × 700 × 950	0112054
	GSW 8×5/3	800 × 500	855	278	120	900 × 600 × 950	0111964
	GSW 10×6/3	1,000 × 600	855	278	120	1,100 × 700 × 950	0112084

Stainless steel version. General purpose trolley with stainless steel panels on three sides, two hinged doors including grip holes and magnetic closure. Welded in, deep-drawn shelves with circumferential lip. 4 swivel castors with air-identic and puncture-proof running surface for minimum noise when in motion, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Reinforced bar

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VUZ SW 6×4	SW model 6×4	575 × 397 × 29	0114584
	VUZ SW 8×5	SW model 8×5	775 × 497 × 29	0114582
	VUZ SW 10×6	SW model 10×6	975 × 597 × 29	0114583

Stainless steel version. Fully welded. Extra load: 20 kg.

Three-sided gallery rail

	Model	Dimensions W × D × H mm	Product code
	GA/3-s Ø8/599/330/50 for SW 6×4	599 × 330 × 50	0114506
	GA/3-s Ø8/799/430/50 for SW and SSW 8×5	799 × 430 × 50	0114502
	GA/3-s Ø8/999/530/50 for SW and SSW 10×6	999 × 530 × 50	0114503

Stainless steel version. Gallery height 50 mm.

Four-sided gallery rail

	Model	Dimensions W × D × H mm	Product code
	GA/4-s Ø8/599/399/50 for SW 6×4	599 × 399 × 50	0114507
	GA/4-s Ø8/799/499/50 for SW and SSW 8×5	799 × 499 × 50	0114504
	GA/4-s Ø8/999/599/50 for SW and SSW 10×6	999 × 599 × 50	0114505

Stainless steel version. Gallery height 50 mm.

Hook-on container

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH GN 420/200/250 SW for general purpose trolley	420 × 200 × 250	0116192

Stainless steel version. With clamp.

Hook-on container GN 1/3-150

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH GN 1/3-150 SW for general purpose trolley	325 × 176 × 203	0116202

Stainless steel version. With clamp.

Waste/laundry collector

	Model	For general purpose trolley	Dimensions W × D × H mm	Product code
	MHR 120 350/283/736	SW 8 × 5 and 10 × 6	350 × 283 × 736	0114802

Stainless steel version. To hold 120 l waste bags.



- Safe: high side panels protect glasses and crockery from falling out.
- Stable: Continuous welded seams.
- Hygienic: Smooth and cavity-free raised edges.
- Quiet: Sound-insulated shelves.
- Easy to manoeuvre: Push bars integrated into the tubular frame.

Clearing trolleys

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W x D x H mm	Product code
	ARW 10x6/2	1,000 x 600	850	591	80	1,095 x 695 x 1,031	0127762
	ARW 10x6/3	1,000 x 600	850	278	120	1,095 x 695 x 1,028	0127772

Stainless steel version with welded, deep-drawn shelves with circumferential lip and 3-sided stainless steel apron, 100 mm high. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Clearing trolley – 2 shelves – high apron

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W x D x H mm	Product code
	ARW 10x6/2 HS	1,000 x 600	700	372	120	1,095 x 695 x 1,012	0139292

Stainless steel version with 2 welded, deep-drawn shelves with circumferential lip and 3-sided stainless steel apron, 210 mm high. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Clearing trolley AMM – 3 shelves

	Model	Shelf dimensions mm	Height of top shelf mm	Clearance mm	Maximum load kg	Dimensions W x D x H mm	Product code
	AMM 1205/695/1080 with pull-out shelf 200 mm	1,122 x 620	710	Top to middle shelf: 157 Middle to bottom shelf: 280	155	1,202 x 695 x 1,080	0163056

Stainless steel version with 3 shelves, 1 of which is removable (well for glasses, for example). 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

CLEARING TROLLEY

2

Safe

High side panels protect glasses and crockery from falling out.

Increased stability

Shelves with reinforced bars.

Optional hinged shelf

Provides additional storage space.

Functional

Pull-out drawer for crockery baskets with transport securing device.

Whether short or tall

At 710 mm, the low height of the top shelf is particularly child-friendly.



ACCESSORIES: CLEARING TROLLEY

Hinged shelf for clearing trolley AMM – front-side

		Dimensions W × D × H mm	Product code
		625 × 320 × 40	0163255

Stainless steel version.

Hook-on container GN 1/3-150

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH GN 1/3-150 AMM for clearing trolley	325 × 195 × 212	0163195

Stainless steel version. With clamp.

Hook-on container

	Model	Dimensions W × D × H mm	Product code
	ANH-BEH 420/200/250 AMM for clearing trolley	420 × 200 × 250	0163275

Stainless steel version. With clamp.

Our all-rounder:

Offers a compact all-purpose solution, especially for breakfast and dinner service, allowing for 500 × 500 mm crockery baskets, EN trays, GN containers and much more.

Extra quiet

Air-identic and puncture-proof wheels enable quiet use and make it easier to use on uneven surfaces.



Optional: Frame top for service trolley, for tea packets or polymer containers for sugar, sweetener, milk, etc., for example.



Optional: Clamp for tray transport cart – allows both trolleys to be pulled efficiently by one person.

Service trolley

	Model	Insertion dimensions mm	Height of top shelf mm	Maximum load kg	Dimensions W × D × H mm	Product code
1 compartment 	SVW 1	530 × 325, 530 × 370	990	100	488 × 655 × 1,111	0163509
2 compartments 	SVW 2	530 × 500, 500 × 500	990	150	862 × 655 × 1,111	0163492
3 compartments 	SVW 3	530 × 500, 530 × 370	990	200	1,265 × 655 × 1,111	0163438

Stainless steel version. 4 swivel castors with roller bearings, air-identic and puncture-proof, with pin fastening, Ø 125 mm, galvanised steel housing. Other wheel variants are available on page 99.

Frame top for service trolley

	Suitable for	Dimensions W × D × H mm	Product code
	SVW 2, SVW 3	478 × 117 × 620	0163441

2 holding rails for polymer containers and tea display.

Tow hook for service trolleys

	Model	Suitable for	Dimensions W × D × H mm	Product code
	ANH-BÜG 617/180/67	Tray transport carts	617 × 180 × 67	0163442

Stainless steel version. For attaching service trolleys to tray transport carts.

Hook-on container

	Model	Colour	Dimensions W × D × H mm	Product code
	AB 250/200/375	Grey	250 × 200 × 375	0163477

Polypropylene version with swing lid, stable and hygienic.



Website

Further
product details





- Easy handling: low empty weight and push bars integrated into the tubular frame.
- Easy to clean: chamfered and inwardly folded raised edges.
- Low noise: sound-absorbing lined shelves.
- Flexible: attach kitchen utensils anywhere.
- All-round protection: disk bumpers serve as collision protection.

Spice and ladle trolleys

	Model	Shelf dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	GLW 8×5	800 × 500	120	895 × 595 × 949	0114412

Stainless steel version. Shelves have openings for inserting 13 stirring implements (Ø 40 mm) and compartments for max. 10 spice jars (3 litres), 9 seasoning bottles and max. 2 buckets (10 litres). 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Spice jar with lid

	Model	Capacity in litres	Dimensions W × D × H mm	Product code
	3-litre spice jar with lid	3	140 × 175 × 215	0114532

Polymer version, white, with lid.

Bucket with lid and handle

	Model	Capacity in litres	Dimensions W × D × H mm	Product code
	10-litre bucket with lid and handle	10	296 × 198 × 271	0114622

Polymer version, white.

Ladle trolleys

	Model	Shelf dimensions mm	Perforated plate dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	LW 8×5	800 × 500	800 × 200	120	895 × 595 × 949	0115102

Stainless steel version. With 12 openings in each of the shelves that are fully welded in the upper part for insertion of stirring implements (Ø 40 mm), 2 fully welded bars for hanging ladles, meat forks, etc. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

[Website](#)[Further product details](#)

CUTLERY TRANSPORT SOLUTIONS

Simple exchange

Bring full trolleys to the kitchen, take reloaded trolleys back with you – thanks to the mobile design.

Cutlery and tray trolleys

	Model	GN container capacity (included)	Tray capacity (approx.)	Shelf clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BTW 4GN/50TA H:900	4 × 1/4-150	50 GN or EN	632 × 380	120	752 × 500 × 900	0163336
	BTW 4GN/100TA H:1,300	4 × 1/4-150	100 GN or EN	632 × 380	120	752 × 499 × 1,292	0118622
	BTW 5GN/100TA H:1,300	5 × 1/4-150	100 GN 1/1 + 5 GN 1/4-150	794 × 380	120	914 × 499 × 1,290	0163446
	BTW 8GN/200TA H:1,300	8 × 1/4-150	200 GN or EN	670 × 593	200	790 × 713 × 1,292	0118632

Stainless steel version. GN container with movable sneeze guard for 100 pieces of cutlery per container. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Cutlery and tray trolley – incl. polymer top frame

	Model	GN container capacity (included)	Tray capacity (approx.)	Shelf clearance mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BTW 4KGN/100TA H:1,300	4 × 1/4-150	100 GN or EN	605 × 355	120	700 × 475 × 1,300	0116352

Stainless steel version. Polymer top frame for cutlery. GN container with movable sneeze guard for 100 pieces of cutlery per container. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Tray dispenser with cutlery holder – open

	Model	GN container capacity (included)	Tray column	Tray capacity (approx.)	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA-E BA-4GN	4 × 1/4-150	1	100 GN or EN	120	795 × 713 × 1,289	0118902

Stainless steel version. Open stainless steel guide basket with tension springs adjustable to serving height. GN container with movable sneeze guard for 100 pieces of cutlery per container. 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Table top cutlery container

	Model	GN container capacity (included)	Dimensions W × D × H mm	Product code
	BA/4xGN	4 × 1/4-150	682 × 360 × 369	0118642
	BA/8xGN	8 × 1/4-150	682 × 580 × 533	0118862

Stainless steel version. Removable GN container with movable sneeze guard for 100 pieces of cutlery per container.

Cutlery soak sink – heated

	Model	Power kW	Electrical connection	Thermostat setting °C	Protection class	Maximum load kg	Dimensions W × D × H mm	Product code
	BTH 60-60	2.0	AC 220-230 V N PE 50/60 Hz	Variable control from 20-70	IPX 4	120	805 × 765 × 730	0161750

Stainless steel version. Heated design to pre-soak pieces of cutlery, preferably for inserting under tabletops and conveyor systems, in combination with magnetic cutlery take-off solution. Heating: tubular heating element. Deep-drawn well 600 × 600 × 300 mm with 1" ball valve. Trivet 500 × 500 × 20 mm protects insert basket from direct contact with pan base. 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Holder for napkin dispenser

	Model	Suitable for	Product code
	Holder 430/145/155	BTW/4xGN	0118932
	Holder 643/145/155	BTW/8xGN	0118942
	Holder 444/145/155	OTA	0118952

Stainless steel version. For side attachment.

Gastro standard container for cutlery – with sneeze guard

	Model		Dimensions W × D × H mm	Product code
	BGN 1/4-150 HS		160 × 265 × 164	0116382

Stainless steel version. 1/4-150 GN container with movable sneeze guard for 100 pieces of cutlery per container.

Napkin dispenser

		Dimensions W × D × H mm	Product code
		105 × 311 × 132	0116690

Aluminium/polymer version. Fixing material not included. For approx. 275 25 × 30 mm napkins. Suitable for use on many of the Hupfer cutlery and tray trolleys as well as a stackable dispenser on a counter, when used in combination with an appropriate holder.

Napkin dispenser – Incounter/add-on unit

		Dimensions W × D × H mm	Product code
		120 × 300 × 148	8600010

Stainless steel version. To hold approx. 200 napkins with max. size 120 × 95 mm. Suitable for models BTW/4 × GN, BTW/8 × GN or OTA-E/BA-4 × GN when used in combination with holder for napkin dispenser.

PLATE TRANSPORT TROLLEYS

2



Space saving

Space saver

The guiding principle here is a lot of dishes in a small space. Everything stays in place thanks to the additional wire basket dividers.



[Website](#)

Further product details

Perfectly matched

The low versions are perfectly matched to standard table heights and can be stowed under the table in no time at all.

Plate transport trolley – low version – can be loaded from one side only

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crockery capacity.	Dimensions W × D × H mm	Product code
	TETW/n 1/26	875 × 255	248	135 Ø 260 mm	995 × 485 × 770	0163479
	TETW/n 1-6/26	875 × 518	248	270 Ø 260 mm	995 × 721 × 770	0163483

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Plate transport trolley – high version – can be loaded from one side only

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crockery capacity.	Dimensions W × D × H mm	Product code
	TETW/h 1/26	875 × 255	433	135 Ø 260 mm	995 × 485 × 955	0163480

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Plate transport trolley – low version – can be loaded from two sides

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crookery capacity.	Dimensions W × D × H mm	Product code
	TETW/n 2/26	875 × 255	248	270 Ø 260 mm	995 × 795 × 770	0163481

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Plate transport trolley – high version – can be loaded from two sides

	Model	Shelf dimensions mm	Lowest dispensing height mm	Max. crookery capacity.	Dimensions W × D × H mm	Product code
	TETW/h 2/26	875 × 255	433	270 Ø 260 mm	995 × 795 × 955	0163482

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

ACCESSORIES: PLATE TRANSPORT TROLLEYS

Cutlery holder for plate transport trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	BEA TETW 935/310/303	All models	935 × 310 × 303	0163847

Stainless steel version. Holder for four cutlery containers GN ¼-150, for placing on a plate transport trolley.

Thermoprotective cover for plate transport trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	SH 940/455/585	Plate transport trolleys 0163480, 0163479	940 × 455 × 585	0191246081
	SH 940/735/585	Plate transport trolleys 0163482, 0163481	940 × 735 × 585	0191223444

Polyethylene version.

Wire basket divider for plate transport trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	Without fall-out protection	For use in plate transport trolleys TETW	26 × 252 × 578	0163485
	With fall-out protection	For use in plate transport trolleys TETW	205 × 276 × 578	0163486
	With fall-out protection	For use in plate transport trolleys TETW-1/6-26	205 × 539 × 578	0163484

Electro-polished, stainless steel version. For side separation of plate stacks.



Website

Further product details



Insert types for our gastronorm trolleys

Push-through protection



U-shaped rail

Our option for extra safety: with integrated tilt protection for GN or EN containers.



Angle rail

Very easy to operate: for quick insertion of GN containers or baking trays with or without side guides.



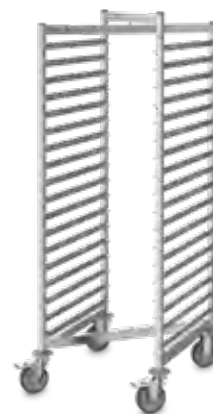
Gastronorm trolley with U-shaped rail

Our option for extra safety: integrated tilt protection thanks to U-shaped rail.



Gastronorm trolley with angle rail

Our all-rounder: extra easy to operate.



Gastronorm trolleys that can be pushed inside each other

Our space-saving option for small rooms.

Space saving



Gastronorm trolley with tabletop

Extra practical work surface on top.



Gastronorm trolley that can be slid into refrigerators/heated cupboards

Parking perfection thanks to internal wheels.



Gastronorm trolley with panels on all sides

All-round protection with elegant design.



Individual planning

Our products can be individually adapted to your needs.
Just get in touch.

GASTRONORM TROLLEY WITH U-SHAPED RAIL

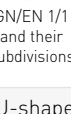
2

Gastronorm trolley – U-shaped rails – lengthwise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/18 GN 75-L-U	 GN 1/1 and their subdivisions	18	18 × GN 1/1	90	454 × 619 × 1,662	0112775
	RWG 2/36 GN 75-L-U	 GN 1/1 and their subdivisions	2 × 18	36 × GN 1/1	180	813 × 619 × 1,662	0112575

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley – U-shaped rails – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/36 GN 75-B-U	 GN 1/1 and their subdivisions	18	36 × GN 1/1 18 × GN 2/1	180	659 × 739 × 1,662	0112535
	RWG 1/36 EN/GN 75-B-U	 GN 1/1 and their subdivisions  EN 1/1 and their subdivisions  GN/EN 1/1 and their subdivisions	18	36 × GN/EN 1/1	180	829 × 659 × 1,662	0118275

For
GN & EN

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley – U-shaped rail – crosswise insertion – self-assembly

Compactly packed

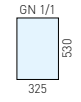
This self-assembly transport shelving unit is securely delivered in compact packaging to save space.

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/Z 1/36 GN 75-B-U NB	 GN 1/1 and their subdivisions	18	36 × GN 1/1 trays	200	739 × 659 × 1,659	0164294

Stainless steel version. For self-assembly. Collapsible. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

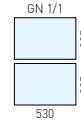
GASTRONORM TROLLEY WITH ANGLE RAIL

Gastronorm trolley – angle rail – lengthwise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/20 GN 75-L-L	 GN 1/1 and their subdivisions	20	20 × GN 1/1 trays	100	454 × 619 × 1,818	0119002
	RWG 1/20 600/400 75-L-L	 GN 1/1 and their subdivisions	20	20 baking trays 600 × 400 mm	100	691 × 528 × 1,818	0119022

Stainless steel version. Pitch: 75 mm. Angle rails according to DIN EN 18867-2 with push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley – angle rail – crosswise insertion

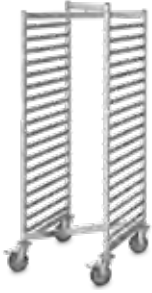
	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/40 GN 75-B-L	 GN 1/1 and their subdivisions	20	40 × GN 1/1 or 20 × GN 2/1	200	659 × 739 × 1,818	0119012

Stainless steel version. Pitch: 75 mm. Angle rails according to DIN EN 18867-2 with push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.



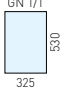
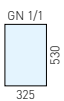
Save space with the Gastronorm trolleys that fit inside one another
The rule of thumb is 5 to 2: five empty gastronorm trolleys take up the same space as 2 full gastronorm trolleys.

Gastronorm trolleys that can be pushed inside each other – U-rails

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W x D x H mm	Product code
	RWG/E 1/18 GN 75-L-U	 GN 1/1 and their subdivisions	18	18 x GN 1/1 Lengthwise insertion	90	454 x 619 x 1,686	0163317
	RWG/E 1/36 GN 75-B-U	 GN 1/1 and their subdivisions	18	36 x GN 1/1 or 18 x GN 2/1 Crosswise insertion	180	659 x 739 x 1,686	0112525

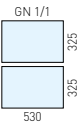
Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley with tabletop – U-shaped rails – lengthwise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/AP 1/7 GN 75-L-U	 GN 1/1 and their subdivisions	7	7 × GN 1/1	85	454 × 619 × 856	0112465
	RWG/AP 2/14 GN 75-L-U	 GN 1/1 and their subdivisions	14	14 × GN 1/1	85	813 × 619 × 856	0112505

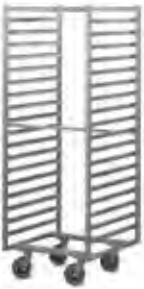
Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolley with tabletop – U-shaped rails – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/AP 1/14 GN 75-B-U	 GN 1/1 and their subdivisions	7	14 × GN 1/1 or 7 × GN 2/1	85	659 × 739 × 856	0112445

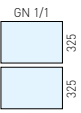
Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolleys for insertion into refrigerators/heated cupboards – U-shaped rails – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/S 1/36 GN 75-B-U	 GN 1/1 and their subdivisions	18	36 × GN 1/1 or 18 × GN 2/1	180	589 × 669 × 1,630	0112555

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Gastronorm trolleys for insertion into refrigerators/heated cupboards – U-shaped rails – crosswise insertion

	Model	Suitable for	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG/VT 1/36 GN 75-B-U	 GN 1/1 and their subdivisions	18	36 × GN 1/1 or 18 × GN 2/1	180	659 × 739 × 1,665	0163351

Stainless steel version. Pitch: 75 mm. U-shaped rails according to DIN EN 18867-2 with tilt and push-through protection on both sides. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

ACCESSORIES: GASTRONORM TROLLEY

Transport securing device for Gastronorm trolleys – swivelling for self-assembly

		Product code
	For 18 shelves	0113272
	For 20 shelves	0113132

Thermoprotective cover for gastronorm trolleys

		Dimensions W × D × H mm	Product code
	SH 425/580/1500 for RWG model 1/18 and 1/20, GN lengthwise insertion	425 × 580 × 1,500	0123742
	SH 630/690/1500 for RWG model 1/36 and 1/40, GN crosswise insertion	630 × 690 × 1,500	0123722
	SH 610/775/1500 for RWG model 1/36, EN/GN crosswise insertion	610 × 775 × 1,500	0123732

Polyethylene version. With vision panel, zip fastener on the front.

Thermoprotective cover for gastronorm trolleys

	Model		Dimensions W × D × H mm	Product code
	SH – Thermo 630/690/1500 PE gr	For RWG model 1/36, GN crosswise insertion	630 × 690 × 1,500	0162651

Base plate for gastronorm trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	RWG-ELB 0112535	Model 0112535	671 × 586 × 30	0164350
	RWG-ELB 0118275	Model 0118275	758 × 587 × 30	0164351

Stainless steel version. For retrofitting a gastronorm trolley for use in a Coolport® induction docking station.



TAWALU – tray clearing trolley for space-saving temporary storage and smooth return transport

The Hupfer TAWALU series tray clearing trolleys are ideal for use wherever there is a need for smooth and efficient crockery return, whether in communal catering, self-service restaurants, cafeterias or similar operations.



TAWALU – closed basic models with perspex door(s)

1 compartment



2 compartments



TAWALU – open basic models

1 compartment



2 compartments



Versions

TAWALU – open/closed

- For insertion and transport of trays holding dirty crockery.
- DIN EN 18867-2 push-through barrier on both sides.
- Sturdy tray racks made of 6 mm solid stainless steel, firmly connected to the tubular frame.
- Special-profile tubular frame with polymer connection elements.
- Effective impact protection due to 4 polymer swivelling disk bumpers.
- 4 swivel castors, 2 of which have total brakes, Ø 125 mm, in various versions. Other wheel variants are available on page 99.
- Hygienic, sturdy anodised aluminium construction.

Closed models

- Hinged doors with flat door handle that does not protrude beyond the impact protection on the trolley.
- Adjustable magnetic closure recessed into the profile frame so as not to get in the way when loading trays.



Website

Further
product details

EQUIPMENT LEVELS

2

	BASIC	SMART	BLACK	INDIVIDUAL
Sizes	Standard sizes			Standard & individual sizes
Frame	Anodised aluminium	Anodised aluminium	Black anodised aluminium	Anodised aluminium
Basic finishes	✓	—	—	optional
Smart finishes	—	✓	✓	optional
Individual finishes	—	—	—	✓
Wheels (Ø 125 mm)*				
Galvanised steel housing with polymer wheel	✓	—	—	optional
Polymer housing with polymer wheel	—	—	—	optional
Stainless steel housing with polymer wheel	—	—	—	optional
Galvanised steel housing with polymer wheel and air-identic tyres	—	✓	✓	optional
All models available in closed and open versions.				

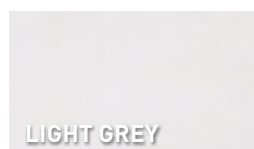
*Other wheel versions available on request.

BASIC – SIMPLE BUT EFFECTIVE



- Available in over 200 versions.
- Anodised aluminium frame.
- Rust-resistant wheels with bolt hole attachment, chrome-galvanised housing, polymer wheel and plain bearing.
- Available with Basic white or light grey finish.

BASIC FINISHES



SMART – THE COMPLETE SOLUTION



In addition to the Basic model:

- Range of colours thanks to our new Smart finishes, which not only look good, but also have antibacterial properties.
- Puncture-proof and noise-insulated air-identic wheel for particularly quiet and comfortable transport.

BLACK – DESIGN IN EVERY DETAIL



NEW

Same as the SMART design but with black components.

SMART FINISHES

U15230
LIGHT VANILLA

U18003
CRYSTAL BLUE

U19006
MINT

**ANTI-
BACTERIAL
PROPERTIES**

LIGHT

Light and friendly.

U17005
CARMINE RED

U18068
HEAVEN BLUE

U19507
IRIS

U16009
GOLDEN ORANGE

U 15194
ZINC YELLOW

STRONG

Modern, vibrant and eye-catching.

U11077
CREAM WHITE

U12168
CASHMERE

U12257
GRAPHITE

U12011
VULCANO

ACHROMATIC

Reserved and serious.

R38000 NW
CHESTNUT

R20315 NW
ARTISAN OAK

R20128 RU
SONOMA
LIGHT OAK

WOOD

Authentic, vibrant and natural.

F79934 CR
FERRO BLACK

S60036 SX
CLASSIC
CONCRETE

STONE

Discreet and modern.

Finish application

- Open models: Side panels and middle panel.
- Closed models: Rear and side panels, middle panel, trolley top and floor.

INDIVIDUAL – DESIGN YOUR TAWALU



Anything is possible – even special dimensions.
We would love to configure a TAWALU specifically for your requirements.
Just tell us what you want.



Individual planning

Our products can be individually adapted to your needs.
Simply get in touch with us.

Also available with practical blackboard paint finish.



TAWALU push handle

		Product code
		—
Aluminium version. Round tube with polymer end caps, fixed to the tubular frame. Not suitable for TAWALU with two compartments and doors.		

Gallery

		Product code
	For TAWALU 1 compartment	—
	For TAWALU 2 compartments	—
Stainless steel version. With stainless steel trolley top for goods to be transported.		

Push-through protection, 1 compartment – for open TAWALU models

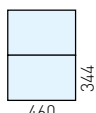
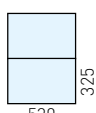
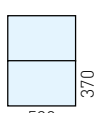
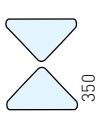
	Model	Suitable for		Product code
	DS TAWALU 1,435	TAWALU models 1,435 mm high	Per compartment	0222908
	DS TAWALU 1,635	TAWALU models 1,635 mm high		0222909
Stainless steel version with wire from top to bottom for trolleys without rear panel. For 1 compartment in TAWALU.				

Basket – for open TAWALU models

	Model		Opening roof width mm	Product code
	AKo TAWALU	for TAWALU 2 × GN/EN 1/1 crosswise insertion	540	0222560
		for TAWALU 1 × GN 1/1 lengthwise insertion	335	0222566
		for TAWALU 1 × EN 1/1 lengthwise insertion	380	0222567
		for TAWALU Universal 1/1 crosswise insertion	470	0222563
		for TAWALU Universal 1/1 lengthwise insertion	355	0222565
		for TAWALU 2 × trapezoid	485	0222564
Polymer-coated stainless steel version for tool-free attachment per compartment.				

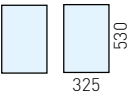
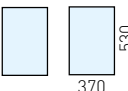
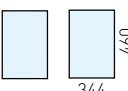
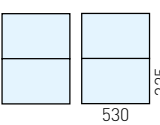
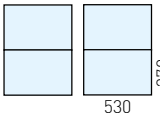
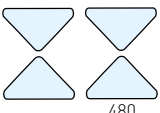
TAWALU OPEN – 1 COMPARTMENT

2

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capac- ity	min./max. tray width mm	Product code
GN 1/1 	TAWALU-1/6 GN	460 × 687 × 1,435	646	175	6	295/333	0222002-N
	TAWALU-1/7 GN			150	7		0222003-N
	TAWALU-1/9 GN			125	9		0222004-N
	TAWALU-1/11 GN			100	11		0222005-N
	TAWALU-1/15 GN			75	15		0222006-N
	TAWALU-1/7 GN	460 × 687 × 1,635	646	175	7	295/333	0222012-N
	TAWALU-1/9 GN			150	9		0222013-N
	TAWALU-1/10 GN			125	10		0222014-N
	TAWALU-1/13 GN			100	13		0222015-N
	TAWALU-1/18 GN			75	18		0222016-N
EN 	TAWALU-1/6 EN	505 × 687 × 1,435	691	175	6	340/378	0222022-N
	TAWALU-1/7 EN			150	7		0222023-N
	TAWALU-1/9 EN			125	9		0222024-N
	TAWALU-1/11 EN			100	11		0222025-N
	TAWALU-1/15 EN			75	15		0222026-N
	TAWALU-1/7 EN	505 × 687 × 1,635	691	175	7	340/378	0222032-N
	TAWALU-1/9 EN			150	9		0222033-N
	TAWALU-1/10 EN			125	10		0222034-N
	TAWALU-1/13 EN			100	13		0222035-N
	TAWALU-1/18 EN			75	18		0222036-N
2 × universal 	TAWALU-1/12 UNI	595 × 855 × 1,435	781	175	12	430/468	0222042-N
	TAWALU-1/14 UNI			150	14		0222043-N
	TAWALU-1/18 UNI			125	18		0222044-N
	TAWALU-1/22 UNI			100	22		0222045-N
	TAWALU-1/30 UNI			75	30		0222046-N
	TAWALU-1/14 UNI	595 × 855 × 1,635	781	175	14	430/468	0222052-N
	TAWALU-1/18 UNI			150	18		0222053-N
	TAWALU-1/20 UNI			125	20		0222054-N
	TAWALU-1/26 UNI			100	26		0222055-N
	TAWALU-1/36 UNI			75	36		0222056-N
2 × GN 1/1 	TAWALU-1/12 GN	665 × 815 × 1,435	851	175	12	500/538	0222062-N
	TAWALU-1/14 GN			150	14		0222063-N
	TAWALU-1/18 GN			125	18		0222064-N
	TAWALU-1/22 GN			100	22		0222065-N
	TAWALU-1/30 GN			75	30		0222066-N
	TAWALU-1/14 GN	665 × 815 × 1,635	851	175	14	500/538	0222072-N
	TAWALU-1/18 GN			150	18		0222073-N
	TAWALU-1/20 GN			125	20		0222074-N
	TAWALU-1/26 GN			100	26		0222075-N
	TAWALU-1/36 GN			75	36		0222076-N
2 × EN 	TAWALU-1/12 EN	665 × 905 × 1,435	851	175	12	500/538	0222082-N
	TAWALU-1/14 EN			150	14		0222083-N
	TAWALU-1/18 EN			125	18		0222084-N
	TAWALU-1/22 EN			100	22		0222085-N
	TAWALU-1/30 EN			75	30		0222086-N
	TAWALU-1/14 EN	665 × 905 × 1,635	851	175	14	500/538	0222092-N
	TAWALU-1/18 EN			150	18		0222093-N
	TAWALU-1/20 EN			125	20		0222094-N
	TAWALU-1/26 EN			100	26		0222095-N
	TAWALU-1/36 EN			75	36		0222096-N
2 × trapezoid 	TAWALU-1/12 DT	610 × 855 × 1,435	796	175	12	380/483	0222102-N
	TAWALU-1/14 DT			150	14		0222103-N
	TAWALU-1/18 DT			125	18		0222104-N
	TAWALU-1/22 DT			100	22		0222105-N
	TAWALU-1/30 DT			75	30		0222106-N
	TAWALU-1/14 DT	610 × 855 × 1,635	796	175	14	380/483	0222112-N
	TAWALU-1/18 DT			150	18		0222113-N
	TAWALU-1/20 DT			125	20		0222114-N
	TAWALU-1/26 DT			100	26		0222115-N
	TAWALU-1/36 DT			75	36		0222116-N

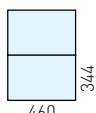
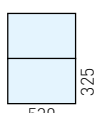
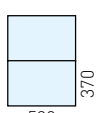
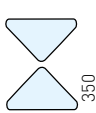
TAWALU OPEN – 2 COMPARTMENT

2

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capac- ity	min./max. tray width mm	Product code
2 × GN 1/1 	TAWALU-2/12 GN	820 × 687 × 1,435	1,006	175	6	295/333	0222152-N
	TAWALU-2/14 GN			150	7		0222153-N
	TAWALU-2/18 GN			125	9		0222154-N
	TAWALU-2/22 GN			100	11		0222155-N
	TAWALU-2/30 GN			75	15		0222156-N
	TAWALU-2/14 GN	820 × 687 × 1,635	1,006	175	7	295/333	0222162-N
	TAWALU-2/18 GN			150	9		0222163-N
	TAWALU-2/20 GN			125	10		0222164-N
	TAWALU-2/26 GN			100	13		0222165-N
	TAWALU-2/36 GN			75	18		0222166-N
2 × EN 	TAWALU-2/12 EN	910 × 687 × 1,435	1,096	175	6	340/378	0222172-N
	TAWALU-2/14 EN			150	7		0222173-N
	TAWALU-2/18 EN			125	9		0222174-N
	TAWALU-2/22 EN			100	11		0222175-N
	TAWALU-2/30 EN			75	15		0222176-N
	TAWALU-2/14 EN	910 × 687 × 1,635	1,096	175	7	340/378	0222182-N
	TAWALU-2/18 EN			150	9		0222183-N
	TAWALU-2/20 EN			125	10		0222184-N
	TAWALU-2/26 EN			100	13		0222185-N
	TAWALU-2/36 EN			75	18		0222186-N
2 × universal 	TAWALU-2/12 UNI	860 × 615 × 1,435	1,046	175	12	315/353	0222192-N
	TAWALU-2/14 UNI			150	14		0222193-N
	TAWALU-2/18 UNI			125	18		0222194-N
	TAWALU-2/22 UNI			100	22		0222195-N
	TAWALU-2/30 UNI			75	30		0222196-N
	TAWALU-2/14 UNI	860 × 615 × 1,635	1,046	175	14	315/353	0222202-N
	TAWALU-2/18 UNI			150	18		0222203-N
	TAWALU-2/20 UNI			125	20		0222204-N
	TAWALU-2/26 UNI			100	26		0222205-N
	TAWALU-2/36 UNI			75	36		0222206-N
4 × GN 1/1 	TAWALU-2/24 GN	1,230 × 815 × 1,435	1,416	175	12	500/538	0222212-N
	TAWALU-2/28 GN			150	14		0222213-N
	TAWALU-2/36 GN			125	18		0222214-N
	TAWALU-2/28 GN	1,230 × 815 × 1,635	1,416	175	14	500/538	0222222-N
	TAWALU-2/36 GN			150	18		0222223-N
4 × EN 	TAWALU-2/24 EN	1,230 × 905 × 1,435	1,416	175	12	500/538	0222272-N
	TAWALU-2/28 EN			150	14		0222273-N
	TAWALU-2/36 EN			125	18		0222274-N
	TAWALU-2/28 EN	1,230 × 905 × 1,635	1,416	175	14	500/538	0222282-N
	TAWALU-2/36 EN			150	18		0222283-N
4 × trapezoid 	TAWALU-2/24 DT	1,120 × 855 × 1,435	1,306	175	12	380/483	0222232-N
	TAWALU-2/28 DT			150	14		0222233-N
	TAWALU-2/36 DT			125	18		0222234-N
	TAWALU-2/28 DT	1,120 × 855 × 1,635	1,306	175	14	380/483	0222242-N
	TAWALU-2/36 DT			150	18		0222243-N

TAWALU CLOSED WITH PERSPEX DOOR – 1 COMPARTMENT

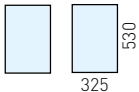
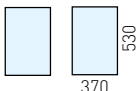
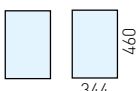
2

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capac- ity	min./max. tray width mm	Product code
GN 1/1 	TAWALU-1/6 GN	460 × 687 × 1,435	646	175	6	295/333	0222002-T
	TAWALU-1/7 GN			150	7		0222003-T
	TAWALU-1/9 GN			125	9		0222004-T
	TAWALU-1/11 GN			100	11		0222005-T
	TAWALU-1/15 GN			75	15		0222006-T
	TAWALU-1/7 GN	460 × 687 × 1,635	646	175	7	295/333	0222012-T
	TAWALU-1/9 GN			150	9		0222013-T
	TAWALU-1/10 GN			125	10		0222014-T
	TAWALU-1/13 GN			100	13		0222015-T
	TAWALU-1/18 GN			75	18		0222016-T
EN 	TAWALU-1/6 EN	505 × 687 × 1,435	691	175	6	340/378	0222022-T
	TAWALU-1/7 EN			150	7		0222023-T
	TAWALU-1/9 EN			125	9		0222024-T
	TAWALU-1/11 EN			100	11		0222025-T
	TAWALU-1/15 EN			75	15		0222026-T
	TAWALU-1/7 EN	505 × 687 × 1,635	691	175	7	340/378	0222032-T
	TAWALU-1/9 EN			150	9		0222033-T
	TAWALU-1/10 EN			125	10		0222034-T
	TAWALU-1/13 EN			100	13		0222035-T
	TAWALU-1/18 EN			75	18		0222036-T
2 × universal 	TAWALU-1/12 UNI	595 × 855 × 1,435	781	175	12	430/468	0222042-T
	TAWALU-1/14 UNI			150	14		0222043-T
	TAWALU-1/18 UNI			125	18		0222044-T
	TAWALU-1/22 UNI			100	22		0222045-T
	TAWALU-1/30 UNI			75	30		0222046-T
	TAWALU-1/14 UNI	595 × 855 × 1,635	781	175	14	430/468	0222052-T
	TAWALU-1/18 UNI			150	18		0222053-T
	TAWALU-1/20 UNI			125	20		0222054-T
	TAWALU-1/26 UNI			100	26		0222055-T
	TAWALU-1/36 UNI			75	36		0222056-T
2 × GN 1/1 	TAWALU-1/12 GN	665 × 815 × 1,435	851	175	12	500/538	0222062-T
	TAWALU-1/14 GN			150	14		0222063-T
	TAWALU-1/18 GN			125	18		0222064-T
	TAWALU-1/22 GN			100	22		0222065-T
	TAWALU-1/30 GN			75	30		0222066-T
	TAWALU-1/14 GN	665 × 815 × 1,635	851	175	14	500/538	0222072-T
	TAWALU-1/18 GN			150	18		0222073-T
	TAWALU-1/20 GN			125	20		0222074-T
	TAWALU-1/26 GN			100	26		0222075-T
	TAWALU-1/36 GN			75	36		0222076-T
2 × EN 	TAWALU-1/12 EN	665 × 905 × 1,435	851	175	12	500/538	0222082-T
	TAWALU-1/14 EN			150	14		0222083-T
	TAWALU-1/18 EN			125	18		0222084-T
	TAWALU-1/22 EN			100	22		0222085-T
	TAWALU-1/30 EN			75	30		0222086-T
	TAWALU-1/14 EN	665 × 905 × 1,635	851	175	14	500/538	0222092-T
	TAWALU-1/18 EN			150	18		0222093-T
	TAWALU-1/20 EN			125	20		0222094-T
	TAWALU-1/26 EN			100	26		0222095-T
	TAWALU-1/36 EN			75	36		0222096-T
2 × trapezoid 	TAWALU-1/12 DT	610 × 855 × 1,435	796	175	12	380/483	0222102-T
	TAWALU-1/14 DT			150	14		0222103-T
	TAWALU-1/18 DT			125	18		0222104-T
	TAWALU-1/22 DT			100	22		0222105-T
	TAWALU-1/30 DT			75	30		0222106-T
	TAWALU-1/14 DT	610 × 855 × 1,635	796	175	14	380/483	0222112-T
	TAWALU-1/18 DT			150	18		0222113-T
	TAWALU-1/20 DT			125	20		0222114-T
	TAWALU-1/26 DT			100	26		0222115-T
	TAWALU-1/36 DT			75	36		0222116-T

The TAWALU-1/xx DT models for trapezoid trays are equipped with a second door instead of the rear panel!

TAWALU CLOSED WITH PERSPEX DOOR – 2 COMPARTMENT

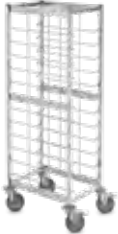
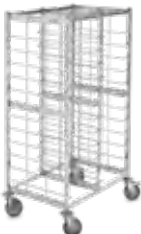
2

Tray size	Model	Dimensions W × D × H mm	min. recess width mm	Pitch mm	Tray capac- ity	min./max. tray width mm	Product code
2 × GN 1/1 	TAWALU-2/12 GN	820 × 687 × 1,435	1,006	175	12	295/333	0222152-T
	TAWALU-2/14 GN			150	14		0222153-T
	TAWALU-2/18 GN			125	18		0222154-T
	TAWALU-2/22 GN			100	22		0222155-T
	TAWALU-2/30 GN			75	30		0222156-T
	TAWALU-2/14 GN	820 × 687 × 1,635	1,006	175	14	295/333	0222162-T
	TAWALU-2/18 GN			150	18		0222163-T
	TAWALU-2/20 GN			125	20		0222164-T
	TAWALU-2/26 GN			100	26		0222165-T
	TAWALU-2/36 GN			75	36		0222166-T
2 × EN 	TAWALU-2/12 EN	910 × 687 × 1,435	1,096	175	12	340/378	0222172-T
	TAWALU-2/14 EN			150	14		0222173-T
	TAWALU-2/18 EN			125	18		0222174-T
	TAWALU-2/22 EN			100	22		0222175-T
	TAWALU-2/30 EN			75	30		0222176-T
	TAWALU-2/14 EN	910 × 687 × 1,635	1,096	175	14	340/378	0222182-T
	TAWALU-2/18 EN			150	18		0222183-T
	TAWALU-2/20 EN			125	20		0222184-T
	TAWALU-2/26 EN			100	26		0222185-T
	TAWALU-2/36 EN			75	36		0222186-T
2 × universal 	TAWALU-2/12 UNI	860 × 615 × 1,435	1,046	175	12	315/353	0222192-T
	TAWALU-2/14 UNI			150	14		0222193-T
	TAWALU-2/18 UNI			125	18		0222194-T
	TAWALU-2/22 UNI			100	22		0222195-T
	TAWALU-2/30 UNI			75	30		0222196-T
	TAWALU-2/14 UNI	860 × 615 × 1,635	1,046	175	14	315/353	0222202-T
	TAWALU-2/18 UNI			150	18		0222203-T
	TAWALU-2/20 UNI			125	20		0222204-T
	TAWALU-2/26 UNI			100	26		0222205-T
	TAWALU-2/36 UNI			75	36		0222206-T
4 × GN 1/1 	TAWALU-2/24 GN	1,230 × 815 × 1,435	1,416	175	24	500/538	0222212-T
	TAWALU-2/28 GN			150	28		0222213-T
	TAWALU-2/36 GN			125	36		0222214-T
	TAWALU-2/28 GN	1,230 × 815 × 1,635	1,416	175	28	500/538	0222222-T
	TAWALU-2/36 GN			150	36		0222223-T

STAINLESS STEEL TAWEDEL – TRAY CLEARING TROLLEY

2

TAWEDEL – Stainless steel tray clearing trolley – lengthwise insertion

	Model	Tray size	Effective dimensions mm	Tray capacity	Pitch mm	Dimensions W × D × H mm	Product code
1 compartment 	TAWEDEL 1/10 GN 125-L	GN	530 × 325	10	125	470 × 636 × 1,547	0138014
	TAWEDEL 1/12 GN 100-L	GN	530 × 325	12	100	470 × 636 × 1,547	0138062
	TAWEDEL 1/10 EN 125-L	EN	530 × 370	10	125	495 × 636 × 1,547	0138034
	TAWEDEL 1/12 EN 100-L	EN	530 × 370	12	100	495 × 636 × 1,547	0138082
2 compartments 	TAWEDEL 2/20 GN 125-L	GN	530 × 325	20	125	845 × 636 × 1,547	0138164
	TAWEDEL 2/24 GN 100-L	GN	530 × 325	24	100	845 × 636 × 1,547	0138165
	TAWEDEL 2/20 EN 125-L	EN	530 × 370	20	125	895 × 636 × 1,547	0138184
	TAWEDEL 2/24 EN 100-L	EN	530 × 370	24	100	900 × 641 × 1,547	0138272

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

TAWEDEL – Stainless steel tray clearing trolley – crosswise insertion

	Model	Tray size	Effective dimensions mm	Tray capacity	Pitch mm	Dimensions W × D × H mm	Product code
1 compartment 	TAWEDEL 1/20 B-EN 125	EN	530 × 370	20	125	845 × 675 × 1,547	0138094
	TAWEDEL 1/24 EN 100-B	EN	530 × 370	24	100	675 × 845 × 1,547	0138095
1 compartment 	TAWEDEL 1/20 DT-125-B	Trapezoid	480 × 350	20	125	605 × 845 × 1,547	0138114
	TAWEDEL 1/24 DT-100-B	Trapezoid	480 × 350	24	100	605 × 845 × 1,547	0138115

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.



Website

Further product details

Stainless steel rear panel

	Model	Suitable for	Product code
	RV/TAWEDEL 1-GN-L	TAWEDEL 0138014, 0138062	0138372
	RV/TAWEDEL 2-GN-L	TAWEDEL 0138164, 0138165	0138373
	RV/TAWEDEL 1-DT-B	TAWEDEL 0138114, 0138115	0138371
	RV/TAWEDEL 1-EN-B	TAWEDEL 0138094, 0138095	0138370
	RV/TAWEDEL 1-EN-L	TAWEDEL 0138034, 0138082	0138368
	RV/TAWEDEL 2-EN-L	TAWEDEL 0138184, 0138272	0138369

Stainless steel version. Bolted to the frame.

Hardboard rear panel

	Model	Suitable for	Product code
	RV/TAWEDEL 1-GN-L HDF	TAWEDEL 0138014, 0138062	0138378
	RV/TAWEDEL 2-GN-L HDF	TAWEDEL 0138164, 0138165	0138379
	RV/TAWEDEL 1-DT-B HDF	TAWEDEL 0138114, 0138115	0138377
	RV/TAWEDEL 1-EN-L HDF	TAWEDEL 0138034, 0138082	0138374
	RV/TAWEDEL 2-EN-L HDF	TAWEDEL 0138184, 0138272	0138375
	RV/TAWEDEL 1-EN-B HDF	TAWEDEL 0138094, 0138095	0138376

Melamine-coated hardboard version. Special colours and finishes on request.

Stainless steel side panelling

	Model	Suitable for	Product code
	SV/TAWEDEL	TAWEDEL with lengthwise insertion	0138701
	SV/TAWEDEL	TAWEDEL with crosswise insertion	0138702

Stainless steel version. Panels on both sides. Bolted to the frame.

Hardboard side panel

	Model	Suitable for	Product code
	SV/TAWEDEL	For TAWEDEL with lengthwise insertion	0138714
	SV/TAWEDEL	For TAWEDEL with crosswise insertion	0138715

Melamine-coated hardboard version. Panels on both sides. Special colours and finishes on request.

Push handle

	Model	Suitable for	Product code
	SG/TAWEDEL L	TAWEDEL with lengthwise insertion	0138704
	SG/TAWEDEL B	TAWEDEL with crosswise insertion	0138705

Stainless steel version. Diameter of the bar: 20 mm. Bolted to the tubular frame.

Trolley top

	Model	Suitable for	Product code
	WD/TAWEDEL 1 L-GN	TAWEDEL 0138014, 0138062	0138710
	WD/TAWEDEL 2 L-GN	TAWEDEL 0138164, 0138165	0138711
	WD/TAWEDEL 1 B-DT	TAWEDEL 0138114, 0138115	0138709
	WD/TAWEDEL 1 L-EN	TAWEDEL 0138034, 0138082	0138706
	WD/TAWEDEL 2 L-EN	TAWEDEL 0138184, 0138272	0138707
	WD/TAWEDEL 1 B-EN	TAWEDEL 0138094, 0138095	0138708

Stainless steel version. Continuous gallery, height: 40 mm.



Basket trolley – for dishwash baskets

	Model	Number of compartments	Insertion dimensions mm	Number of runners	Maximum load kg	Dimensions W × D × H mm	Product code
	KTW 1/10 50-50	1	500 × 500 to 515 × 515	10	120	638 × 630 × 1,752	0128892

High stainless steel version, with a usable height of 145 mm (clearance), for empty and loaded crockery baskets in sizes 500 × 500 mm to 515 × 515 mm. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Basket trolley with tabletop and gallery – for dishwash baskets

	Model	Number of compartments	Insertion dimensions mm	Number of runners	Maximum load kg	Dimensions W × D × H mm	Product code
	KTW 1/5 50-50	1	500 × 500 to 515 × 515	5	80	638 × 630 × 1,061	0128872
	KTW 2/10 50-50	2	500 × 500 to 515 × 515	2 × 5 = 10	140	1,176 × 630 × 1,062	0128882

Low stainless steel version, with a usable height of 145 mm (clearance), for empty and loaded crockery baskets in sizes 500 × 500 mm to 515 × 515 mm. 4 swivel castors, Ø 125 mm, in corrosion-resistant housings, 2 of which have total brakes. Other wheel variants are available on page 99.

Drip tray for basket trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	KTW 1/5 50-50	For basket trolleys with baskets 500 × 500 mm	510 × 510 × 20	0128912

Stainless steel version.



Website

Further product details

Basket dolly for crockery baskets – without handle

	Model	Crockery baskets mm	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KR/oGr 50-50	500 × 500 to 520 × 520	525 × 525	80	529 × 529 × 190	0121593

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Push handle

	Model		Dimensions W × D × H mm	Product code
	Push handle for KR/oGr 50-50		610 × 310 × 885	0129163

Stainless steel version.

Basket dolly for crockery baskets

	Model	Crockery baskets mm	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KR 50-50	500 × 500	516 × 518	80	708 × 580 × 1,021	0119332
	KR 65-53	650 × 530	658 × 541	80	850 × 606 × 1,021	0112752

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Platform trolley – particularly stable – due to reinforcement crossbars

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	PW 8×5	800 × 500	120	895 × 595 × 1,012	0112602
	PW 10×6	1,000 × 600	120	1,095 × 695 × 1,012	0112632

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Reinforced bar for platform trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VUZ SW 8×5	PW model 8×5	775 × 497 × 29	0114582
	VUZ SW 10×6	PW model 10×6	975 × 597 × 29	0114583

Stainless steel version. Fully welded. Extra load: 20 kg.

Platform trolley – particularly compact – due to small external dimensions

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	PW 5.4×5.4	545 × 545	120	708 × 606 × 1,024	0112662
	PW 8.2×5.4	820 × 545	120	983 × 605 × 1,020	0112692

Stainless steel version. 4 swivel castors, Ø 125 mm, in corrosion-protected housings, 2 of which have total brakes.
Other wheel variants are available on page 99.

Heavy-duty transport trolley

Heavy duty

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	TW/s 12 × 6	1,200 × 600	500	1,366 × 660 × 1,054	0162578

Stainless steel version. 2 swivel castors with total brakes and 2 fixed castors in corrosion-resistant housings, Ø 160 mm. Other wheel variants available.

Front panel for heavy-duty platform trolleys

	Suitable for	Dimensions W × D × H mm	Product code
	Heavy-duty platform trolley 0162578	551 × 526 × 21	0162588

Stainless steel version. With cut-outs at the side for hooking items on. Plate thickness: 1.0 mm.

Heavy-duty platform trolley with plate

Heavy duty

	Model	Platform dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	STWP 8.5×5	850 × 500	500	970 × 500 × 944	0114192
	STWP 10×7	1,000 × 700	500	1,117 × 700 × 938	0114212

Stainless steel version. 2 swivel castors with total brakes and 2 fixed castors in corrosion-resistant housings, Ø 200 mm. Other wheel variants available.



Website

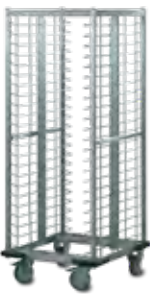
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OTHER TRANSPORT SOLUTIONS

2

Transport trolley for eutectic plates

	Model	Insertion dimensions mm	Number of runners	Insertion type	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	KPTW 1/46 GN 60-B	GN 530 × 325	46	Crosswise	46 × eutectic plates GN 1/1	200	745 × 665 × 1,660	0139282
	KPTW 1/23 GN 60-L	GN 530 × 325	23	Lengthwise	23 × eutectic plates GN 1/1	100	460 × 645 × 1,660	0162973

Stainless steel version. For storing and transporting eutectic plates GN 1/1. Product code 0129282: 2 fixed castors, 2 swivel castors, Ø 125 mm, 2 of which have total brakes. Product code 0162973: 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Shelf pitch 60 mm. Other wheel variants are available on page 99.

Transport securing device for transport trolley for eutectic plates

	Model	Suitable for	Dimensions W × D × H mm	Product code
	TS KPTW 1/23+1/46	Models KPTW 1/46 and 1/23	1,345 × 120 × 51	0163637

For subsequent self-assembly. Pivoting.

Pre-portioning EN trolley – crosswise insertion – 1 compartment

	Model	Insertion dimensions mm	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	VTW 1/24 EN 115-B-U	EN 530 × 370	12	24 EN trays or 24 EN insert baskets	220	659 × 819 × 1,652	0113065

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Shelf pitch 115 mm. Other wheel variants are available on page 99.

Base plate for pre-portioning trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VTW-ELB 0113065	Pre-portioning EN trolley 0113065	557 × 534 × 24	0164353

Stainless steel version. For retrofitting a pre-portioning EN trolley for use in a Coolport® induction docking station.

Kitchen stool

	Model	Shelf dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KH 45 F	450 × 450	120	450 × 450 × 500	0114932

Stainless steel version. 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Round mobile container

	Model	Capacity in litres	Number of handles	Chassis	Maximum load kg	Dimensions W × D × H mm	Product code
	BHR 50L	50	2	Fixed	50	Ø 412 × 518 × 557	0124683
	BHR 50L SF	50	2	Separate	50	505 × 421 × 501	0124685
	BHR 65L SF	65	3	Separate	65	Ø 520 × 500 × 630	0124689

Stainless steel version. Round mobile container incl. lid. Product code 0124683 and 0124685: 4 swivel castors, Ø 75 mm, in corrosion-resistant housings, polymer wheel with plain bearing. Product code 0124689: 4 swivel castors, Ø 50 mm, in corrosion-resistant housings, with plain bearing.

Potato and vegetable container

	Model	Capacity	Dimensions W × D × H mm	Product code
	KGWW 90L	Capacity: 90 l 2 × GN 1/1-200, perforated	807 × 610 × 605	0124262
	KGWW 160L	Capacity: 160 l 4 × GN 1/1-200, perforated	810 × 615 × 580	0124272

Stainless steel version. With lever drain valve 2" sieve.

Trivet for potato and vegetable container

	Model	Suitable for	Dimensions W × D × H mm	Product code
	KGWW-SB	Potato and vegetable container	733 × 543 × 25	0124263

Stainless steel version. For filtering dirt as perforated panel insert for potato and vegetable container.

Self-assembly defrosting trolley – height 1,650 mm

	Model	Thawing pan dimensions W × D × H mm	Pitch mm	Dimensions W × D × H mm	Product code
	RTW/Z 10-6/1650 AUF-TW	1,000 × 546 × 140	150	1,069 × 670 × 1,650	0121388

Stainless steel version. Including 4 thawing pans and 1 condensate pan. 4 swivel castors, Ø 125 mm, in stainless steel housings, 2 of which have total brakes.

Hook-on container

	Model	Capacity	Dimensions W × D × H mm	Product code
	AB 50L	50 L	450 × 545	0124162
	AB 75L	75 L	520 × 535	0124172

Food-grade polymer version, sturdy and hygienic. Including 2 handles.

Hook-on container lid

	Model	Suitable for	Dimensions W × D × H mm	Product code
	AB-DK 50L	Hook-on container 50 l	370 × 20	0124202
	AB-DK 75L	Hook-on container 75 l	460 × 20	0124212

Food-grade polymer version. The clean and hygienic way to cover hook-on containers.

Hook-on container chassis

	Model	Suitable for	Dimensions W × D × H mm	Product code
	AB-FG 50L	Hook-on container 0124162 (50 l)	554 × 481 × 287	0124232
	AB-FG 75L	Hook-on container 0124132 (75 l)	481 × 553 × 281	0124132

Stainless steel version. With hygienic polymer sealing caps. Adjustable support and fixing bar. Antistatic castors.

Waste/laundry collector – 1 compartment – with foot pedal and lid

	Model	Holder frame dimensions in mm	Dimensions W × D × H mm	Product code
	SWAF-1	350 × 250 × 30	350 × 496 × 913	0163920

Stainless steel version. With foot pedal, lid and rubber ring. 4 swivel castors, Ø 75 mm, 2 of which have total brakes, in corrosion-protected housings.

Waste/laundry collector – 2 compartment – with foot pedal and lid

	Model	Holder frame dimensions in mm	Dimensions W × D × H mm	Product code
	SWAF-2	350 × 250 × 30	680 × 496 × 913	0163921

Stainless steel version. With foot pedal, lid and rubber rings. 4 swivel castors, Ø 75 mm, 2 of which have total brakes, in corrosion-protected housings.

Waste/laundry collector – 3 compartment – with foot pedal and lid

	Model	Holder frame dimensions in mm	Dimensions W × D × H mm	Product code
	SWAF-3	350 × 250 × 30	1,010 × 496 × 913	0163922

Stainless steel version. With foot pedal, lid and rubber rings. 4 swivel castors, Ø 75 mm, 2 of which have total brakes, in corrosion-protected housings.



Castor set – polymer housing with polymer wheel

(Initial ex works delivery of castor set instead of standard castor Ø 125 mm in galvanised steel housing)

Wheel attachment		Housing	Castor bearing	Tyres	Diameter Ø mm	Product code
Pin						
	1 set = 2 swivel castors with locks and 2 swivel castors	Polymer, polymer wheel	Ball bearing	85 Shore A	125	0127063
Plate						
	1 set = 2 swivel castors with locks and 2 swivel castors	Polymer, polymer wheel	Ball bearing	85 Shore A	125	0127033

Suitable for washing devices. With thread guard.

Castor set – stainless steel housing with polymer wheel

(Initial ex works delivery of castor set instead of standard castor Ø 125 mm in galvanised steel housing)

Wheel attachment		Housing	Castor bearing	Tyres	Diameter Ø mm	Product code
Pin						
	1 set = 2 swivel castors with locks and 2 swivel castors	Stainless steel, polymer wheel	Ball bearing	55 Shore A	125	0163328
Plate						
	1 set = 2 swivel castors with locks and 2 swivel castors	Stainless steel, polymer wheel	Ball bearing	55 Shore A	125	0163329

Suitable for washing devices.

Castor set – galvanised steel housing with polymer wheel and air-identic and puncture-proof tyres

(Initial ex works delivery of castor set instead of standard castor Ø 125 mm in galvanised steel housing)

Wheel attachment		Housing	Castor bearing	Tyres	Diameter Ø mm	Product code
Pin						
	1 set = 2 swivel castors with locks and 2 swivel castors	Galvanised steel, Polymer wheel	Ball bearing	82 Shore A	125	0127095
Plate						
	1 set = 2 swivel castors with locks and 2 swivel castors	Galvanised steel, Polymer wheel	Ball bearing	82 Shore A	125	0127075

Air-identic and puncture-proof wheels. Polyurethane, foamed. This wheel type ensures minimum rolling noise and is particularly suitable for uneven travel paths.



[Website](#)

Further
product details



The system solution that saves time and space

- Covering the entire logistics chain from delivery to the kitchen.
- Versatile solutions for small and large quantities.
- Extremely stable and easy-to-clean stainless steel construction.
- High capacity with low space requirements.



P. 102



Transport shelving unit for Euro containers

For easy access thanks to sloping shelves.

P. 104



Euro container production trolley

For small quantities: lightweight, compact and always at hand.

P. 105



Euro container picking trolley

For safe transport of large, heavy quantities.

P. 106



Basket dolly for Euro containers

For narrow recesses: our space-saving transport solution.

P. 107



Platform dispenser for Euro containers

Healthy for your back: work ergonomically thanks to a constant working height.

Storage

Kitchen

Production kitchen

Delivery

Transport

Picking

TRANSPORT SHELVING UNIT FOR EURO CONTAINERS

- More flexibility: mobility on robust wheels.
- Smart dimensions: also ideal for storing smaller quantities.

- All-round protection: disk bumpers serve as collision protection.
- Safe storage: with push-through protection and transport securing devices to separate between containers.

At hand

Sloped wired shelves facilitate access to the containers.

Transport shelving unit for Euro containers – without shelves

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z EB 5-6/1850	for 1-5 special wired shelves (max. 5 Euro containers)	80	670 × 570 × 1,851	0123103
	RTW/Z EB 10-6/1850	for 1-5 special wired shelves (max. 10 Euro containers)	100	1,070 × 670 × 1,851	0123104
	RTW/Z EB 14-6/1850	for 1-5 special wired shelves (max. 15 Euro containers)	200	1,470 × 670 × 1,851	0123102

Stainless steel version. Delivered partially assembled. Special wired shelves are available separately. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.

Special wired shelf

	Model	Suitable for	Max. capacity	Dimensions W × D mm	Product code
	A-DR 1xEB 500/600	RTW/Z EB 5-6/1850	Per wired shelf: 1 Euro container 600 × 400 (max. 5 Euro containers)	500 × 570	0164171
	A-DR 2xEB 1,000/600	RTW/Z EB 10-6/1850	Per wired shelf: 2 Euro containers 600 × 400 mm	1,000 × 570	0164172
	A-DR 3xEB 1,400/600	RTW/Z EB 14-6/1850	Per wired shelf: 3 Euro containers 600 × 400 mm	1,400 × 570	0164173

Electro-polished stainless steel version. For inclined attachment in transport shelving units.

Transport shelving units for Euro containers – with solid shelves

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/Z EB 13-6/1650	For 12 Euro containers 600 × 400 mm	200	1,370 × 670 × 1,651	0123099

Stainless steel version. Delivered partially assembled. With 4 solid shelves. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.

Transport shelving unit for Euro containers – with solid shelves – fully welded version

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RTW/S EB 13-6/1650	For 12 Euro containers 600 × 400 mm	200	1,370 × 670 × 1,650	0123100

Stainless steel version. Welded design. With 4 solid shelves. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.



EURO CONTAINER PRODUCTION TROLLEY

- Space saver: ideal for tighter kitchens thanks to compact design.
- Quick to hand: with space for up to five Euro containers, ideal for picking smaller quantities.
- More flexibility: mobility on robust wheels.
- All-round protection: disk bumpers serve as collision protection.

Euro container production trolley

	Model	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	PW EB 1/5 539/702/1530	for 5 Euro containers 600 × 400 × 300 mm	125	539 × 702 × 1,535	0163610

Stainless steel version. With 5 pairs of L-shape profile rails. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.



EURO CONTAINER PICKING TROLLEY

- Robustly built: ideal for transporting large quantities and heavy loads.
- Safe: continuous bars keep the goods securely together.
- All-round protection: thanks to solid, all-round corner bumpers.
- More flexibility: mobility on sturdy wheels.

Euro container picking trolley

	Model	Max. capacity	Base shelf mm	Maximum load kg	Dimensions W x D x H mm	Product code
	RTW/S EB 82-63/1711	for 12 Euro containers 600 x 400 x 300 mm	—	350	969 x 694 x 1,711	0163872
	RTW/S EB 82-63/1711 ZB	for 12 Euro containers 600 x 400 x 300 mm	820 x 630	350	969 x 694 x 1,711	0163798

Stainless steel version. 2 swivel castors with brakes and 2 fixed castors, 160 mm.



Secured for transport

The containers can be secured for transport by means of two swivelling safety bars on the front.



Ergonomic gadget

All picking trolleys can be upgraded to Movexx's pulling aid T1.000, which has a motor to make pulling or pushing the trolley easy for everyone. **The pulling aid can be purchased directly from Movexx.**



BASKET DOLLY FOR EURO CONTAINERS

- Practical: ideal for transporting empty or loaded containers.
- Spontaneous: ideal for mobile storage.
- More flexibility: mobility on robust wheels.
- Top handling: also available with push handle.

Basket dolly for Euro containers – without handle

	Model	Maximum load kg	Dimensions W × D × H mm	Product code
	KR/oGr 60-40 EB	80	629 × 429 × 190	0164174

Stainless steel version. Without handle. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.

Basket dolly for Euro containers

	Model	Maximum load kg	Dimensions W × D × H mm	Product code
	KR 60-40 EB	80	800 × 476 × 1,021	0164183

Stainless steel version. 4 swivel castors, Ø 125 mm, 2 with locks. Other wheel variants are available on page 99.



PLATFORM DISPENSER FOR EURO CONTAINERS

- All-rounder: transport, store and retrieve.
- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- No tilting thanks to ball-bearing platform guide.

Platform dispenser for Euro containers – open– reinforced design

	Model	Suitable for	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD/O EB 60-40 FM	1 stack of Euro containers	610 × 410	120	710 × 802 × 899	0163895

Reinforced, stainless steel version. 4 swivel castors, Ø 125 mm, 2 with locks.

Platform dispenser for Euro containers – open

	Model	Suitable for	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD/O EB 2/60-40	2 stack of Euro containers Horizontal arrangement:	820 × 610	240	758 × 1,023 × 982	0163524

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.

Along for the ride

A transport trolley for moving containers that have already been emptied can be attached to the side attachment bracket.



4 – STACKING DEVICES



Plate dispenser

For round plates in sizes from Ø 180 mm to Ø 330 mm.

P. 110



Platform dispenser

For round and quadrangular plates of various sizes.

P. 114



Tray dispenser

For a wide range of tray dimensions.

P. 118





Basket dispensers

For large quantities of crockery or pre-portioned food in baskets.

P. 121



Dispenser for Porcelain norm

For PN dishes and matching polymer covers.

P. 126



Dispenser for polymer items

For cloches, insulated items and polymer covers.

P. 128



Thermal versions



Unheated

For dishes, trays and covers at room temperature.



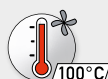
Statically heated

For hot dishes for food serving and distribution.



Fan-assisted heating

Fast heating of dishes for hot distribution.



Fan-assisted/100°C

High heating capacity up to dish temperature of 100°C – for situations where the route to the guest is very long.



Cooling slots

For dishes that have been pre-cooled in the cold store for cold distribution.



Fan-assisted cooling

Active fan-assisted cooling for safely keeping temperature-sensitive food cold.

PLATE DISPENSER



Website

Further product details

NEW

Ergonomic serving height

A constant, ergonomic serving height can be set on the tension springs.

Flexible to fit various plate

Adjusted to plate sizes. Adjust the guide bars to your plates. Now even more flexible.
NEW: Ø 180-330 mm.
OLD: Ø 270-330 mm.

Protects your crockery

No marks on the porcelain thanks to polymer-coated plate guides.

More flexibility

mobility on robust wheels.

All-round protection

Effective impact protection on all sides.

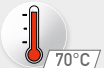


Plate dispenser – unheated

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE 2/19-26	190-260	2	144 crockery items	166 crockery items	140	930 × 459 × 960	0162805
	TE 2/18-33	180-330	2	106 crockery items	122 crockery items	140	1,050 × 529 × 960	0162806

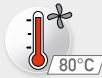
Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Lids not included! Matching lids can be found on page 113. Other wheel variants can be found on page 99.

Plate dispenser – statically heated

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE/H 19-26	190-260	1	72 crockery items	83 crockery items	70	610 × 459 × 1,072	0162808
	TE/H 18-33	180-330	1	53 crockery items	61 crockery items	70	710 × 529 × 1,072	0162809
	TE/H 2/19-26	190-260	2	144 crockery items	166 crockery items	140	930 × 459 × 1,072	0162810
	TE/H 2/18-33	180-330	2	106 crockery items	122 crockery items	140	1,051 × 529 × 1,072	0162811
Heating	Heating		Capacity kW	Electrical connection	Protection class	Crockery temperature		Thermostat setting
TE/H 19-26	Stainless steel tubular heating element		0.9	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C		30–115°C
TE/H 18-33	Stainless steel tubular heating element		0.9	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C		30–115°C
TE/H 2/19-26	Stainless steel tubular heating element		0.9	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C		30–115°C
TE/H 2/18-33	Stainless steel tubular heating element		1.5	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 70°C		30–115°C

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: transparent lid(s), single-walled, high. Other lids can be found on page 113. Other wheel variants can be found on page 99.

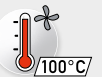
Plate dispenser – fan-assisted heating

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE/UH 19-26 VS	190-260	1	72 crockery items	83 crockery items	70	610 × 459 × 1,072	0162966
	TE/UH 2/19-26 VS	190-260	2	144 crockery items	166 crockery items	140	930 × 459 × 1,072	0162967
	TE/UH 2/18-33 VS	180-330	2	106 crockery items	122 crockery items	140	1,050 × 529 × 1,072	0163346
Heating	Heating	Capacity kW	Electrical connection		Protection class	Crockery temperature		Thermostat setting
TE/UH 19-26 VS	Power module	0.9	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 80°C		30-115°C
TE/UH 2/19-26 VS	Power module	1.5	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 80°C		30-115°C
TE/UH 2/18-33 VS	Power module	1.5	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 80°C		30-115°C

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: transparent lid(s), single-walled, high. Other lids can be found on page 113. Other wheel variants can be found on page 99.

The plate dispenser heated to 100°C via a fan-assisted heating system is particularly suitable for hot portioning on the meal make-up conveyor with subsequent hot transport (Cook & Serve). The right basic conditions such as food distribution temperature, heat insulation by means of cloches and insulation of the tray transport cart can ensure that the product's core temperature does not fall below the critical limit of 65°C here.

Plate dispenser – fan-assisted heating/100°C

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE/UH 2/19-26 VC	190 – 260	2	130 crockery items	138 crockery items	140	961 × 512 × 972	0161590
Heating	Heating	Capacity kW	Electrical connection		Protection class	Crockery temperature		Temperature control
TE/UH 2/19-26 VC	Power module	2.0	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 100°C		30-130°C

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 2 transparent lids, single-walled, flat. Other wheel variants are available on page 99.

Plate dispenser – cooling slots

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	TE 2/19-26 K	190 – 260	2	144 crockery items	166 crockery items	140	930 × 459 × 960	0162807

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Lids not included! Matching lids can be found on page 113. **Other wheel variants can be found on page 99.**

ACCESSORIES: PLATE DISPENSER

Accessories	Model	Material	Height mm	Optics	For model	Product code
	Cover, flat	Polymer	100	Semi-transparent	Stacking compartments Ø 19-26 cm	0162200
	Lid, high	Polymer	200	Semi-transparent	Stacking compartments Ø 19-26 cm	0162201
					Stacking compartments Ø 18-33 cm	0162202

Polycarbonate version, robust and shock-resistant. 3-point locking mechanism for release with little effort. Condensation drain for quick drying after cleaning, washing device safe, stackable.

PLATFORM DISPENSER

**One for all:
the stack for all dish shapes and sizes.**



Platform dispensers

For larger quantities when distributing food.



Platform dispenser with fan-assisted cooling

This special device has fan-assisted cooling for cold portioning in communal catering and food distribution.

With future-proof refrigerant R290.



Universal crockery dispenser

For use in recesses and during food distribution thanks to compact dimensions and attached push handles.



Flexible crockery sizes

Suitable for different crockery sizes thanks to individually adjustable guide bars.



Website

Further
product details

PLATFORM DISPENSER

- Work ergonomically at a constant height.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Helpful inspection openings in the base plate.

Platform dispenser – unheated

	Model	Suitable for	Max. number of dish stacks	Max. capacity without lid	Max. capacity with lid	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD 60-60	Round crockery items Ø 140–300 mm or rectangular crockery items with edge length 160–270 mm	16 depending on crockery size	306	372	600 × 600	200	902 × 760 × 900	0161780

Stainless steel version. Guide basket: Stainless steel platform. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Note: Lid not included in scope of delivery/price. Other wheel variants are available on page 99.

Platform dispenser – fan-assisted heating

	Model	Suitable for	Max. number of dish stacks	Max. capacity without lid	Max. capacity with lid	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD/UH 60-60 4S	Round crockery items Ø 140–300 mm or rectangular crockery items with edge length 160–270 mm	16 depending on crockery size	306	372	600 × 600	200	991 × 760 × 1,084	0162988
Heating	Heating	Power kW	Electrical connection		Protection class	Crockery temperature		Temperature control	Thermostat setting
BD/UH 60-60 4S	Power module	2.0	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 80°C		Variable control	30-115°C

Stainless steel version. Guide basket: Stainless steel platform. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Included in delivery: 1 transparent polymer lid and 4 stainless steel guide bars. Other wheel variants are available on page 99.

Platform dispenser – with cooling slots

	Model	Suitable for	Max. number of dish stacks	Max. capacity without lid	Max. capacity with lid	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD 60-60 K	Round crockery items Ø 140–300 mm or rectangular crockery items with edge length 160–270 mm	16 depending on crockery size	306	372	600 × 600	200	902 × 760 × 900	0161790

Stainless steel version. Guide basket: Stainless steel platform. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Note: Lid not included in scope of delivery/price. Other wheel variants are available on page 99.

PLATFORM DISPENSER • UNIVERSAL CROCKERY DISPENSER

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Helpful inspection openings in the base plate.

Future-proof
refrigerant

Platform dispenser with fan-assisted cooling

	Model	Crockery Ø mm	Max. item capacity	Guide basket mm	Maximum load kg	Dimensions W x D x H mm	Product code
	BDC/UK 54-54	240-260	244	540 x 540	200	1,092 x 761 x 900	0161460
Cooling	Cooling	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class	Crockery temperature	Refrigerant
BDC/UK 54-54	Fan-assisted cooling	0.4	0.55	AC 220-230 V N PE 50/60 Hz	IPX 4	min. 5°C	R290, CFC-free

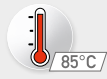
Stainless steel version. Guide basket: Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 1 stainless steel lid, flat, double-walled and insulated, with handle and 4 stainless steel guide bars. Other wheel variants are available on page 99.

Universal crockery dispenser – unheated

	Model	Crockery Ø or edge length in mm	Platform dimensions mm	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W x D x H mm	Product code
	UST 57-28	80-280	570 x 280	510 crockery items	615 crockery items	100	750 x 510 x 900	0162991

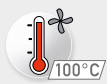
Stainless steel version. Guide basket: Stainless steel grid, polymer-coated. For round and rectangular items with Ø or edge length 80-280 mm; also suitable for small items. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 2 stainless steel guide bars. Other wheel variants are available on page 99.

Universal crockery dispenser – statically heated

	Model	Crockery Ø or edge length in mm	Platform dimensions mm	Max. capacity without lid	Max. capacity with lid	Maxi- mum load kg	Dimensions W × D × H mm	Product code	
	UST/H 57-28	80-280	570 × 280	510 crockery items	615 crockery items	100	750 × 510 × 1,023	0162993	
Heating	Heating		Capacity kW	Electrical connection		Protection class	Crockery temperature	Temperature control	Thermostat setting
UST/H 57-28	Stainless steel tubular heating element		1.0	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 85°C	Variable control	30-115°C

Stainless steel version. Guide basket: Stainless steel grid, polymer-coated. For round and rectangular items with Ø or edge length 80-280 mm; also suitable for small items. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 1 transparent polycarbonate lid, 57-28, 2 stainless steel guide bars. Other wheel variants are available on page 99.

Universal crockery dispenser – fan-assisted heating/100°C

	Model	Crockery Ø or edge length in mm	Platform dimensions mm	Max. capacity without lid	Max. capacity with lid	Maximum load kg	Dimensions W × D × H mm	Product code
	UST/UH 57-28	80-280	570 × 280	510 crockery items	615 crockery items	100	750 × 510 × 1,020	0162994
Heating	Heating	Capacity kW	Electrical connection		Crockery temperature	Temperature control		Thermostat setting
UST/UH 57-28	Power module	1.5	AC 220-230 V N PE 50/60 Hz		max. 100°C	Variable control		30-115°C

Stainless steel version. Guide basket: Stainless steel grid, polymer-coated. For round and rectangular items with Ø or edge length 80-280 mm; also suitable for small items. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 1 transparent polycarbonate lid, 2 stainless steel guide bars. Other wheel variants are available on page 99.

Guide tube

	Suitable for	Dimensions W × D × H mm	Product code
	Stacking equipment BD, BDUH, UST, USTH, USTUH	20 × 825	0191124358

Holder for guide bars

	Suitable for	Guide bars	Product code
	UST and UST/H incounter universal dispenser	4 guide bars up to max. Ø 20 mm	0119462

For unused stainless steel guide bars – mounted on the front of an incounter universal dispenser. Two-piece holder made of polyethylene, consisting of upper and lower parts.

Platform insert: cup dispenser

	Suitable for	Dimensions W × D × H mm	Product code
	UST 57-28, UST/H 57-28, UST/UH 57-28	550 × 260 × 16	0162748

To optimise stacking of coffee and soup cups. Better sturdiness and stability when stacking due to the flat level as well as individual application options for the guide bars thanks to user-friendly hole guides. Easy attachment with the supplied fixing material.

Lid

	Model	Material	Suitable for	For platform dimensions mm	Dimensions W × D × H mm	Product code
	Lid	Stainless steel	Universal crockery dispenser	570 × 280	600 × 310 × 144	014122202
	Cover, clear	Polycarbonate	Universal crockery dispenser	570 × 280	603 × 313 × 120	014122075



**Everything at hand:
tray dispenser for seamless workflows**



NEW

Open tray dispenser

For food distribution and easy to clean.

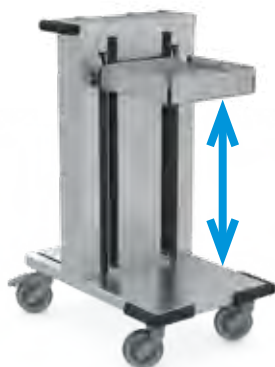


Closed tray dispenser

For guest areas thanks to the closed construction.

Simplified cleaning

Thanks to the removable platform and the additional inspection openings in the base plate.



Tray dispenser with adjustable platform

For your trays thanks to the adjustable platform. Suitable for lengthwise and widthwise stacking in washing devices.



Tray dispenser for crockery return belts

For stacking trays in combination with an automatic stacking device.



TRAY DISPENSER

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.

Now
with inter-
changeable
platform

Tray dispenser – 1 compartment – open

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA 47-36	1 stack of universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	Approx. 120	490 × 380	120	800 × 515 × 900	0164626
	OTA 53-37	1 stack of GN trays 530 × 325 mm or EN trays 530 × 370 mm or universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	Approx. 120	540 × 380	120	800 × 510 × 900	0164627

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Interchangeable platforms for tray dispenser – 1-compartment – open

NEW

	Model	Suitable for	Dimensions W × D × H mm	Product code
	OTA PF 47/36	1 stack of universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	490 × 380	0164577
	OTA PF 53/37	1 stack of GN trays 530 × 325 mm or EN trays 530 × 370 mm or universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	540 × 380	0164578
	OTA PF 50/50	500 × 500 or 508 × 508 crockery baskets	523 × 523	0164579

Stainless steel version. For mounting on tray dispenser – 1-compartment – open.

Tray dispenser – 2 compartment – open

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	TA 2/53-37	2 stacks of EN trays 530 × 370 mm or GN trays 530 × 325 mm	Approx. 240	760 × 539	240	963 × 685 × 909	0161770

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Tray dispenser with adjustable platform

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA U-BW	Various tray sizes	Approx. 80-120	325-550 × 320-566	120	510 × 822 × 1,025	0161740

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Tray dispenser – open – with stacking device for Hupfer crockery return belts

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	OTA 53-37 S	Tray widths of 325-380 mm (adjustable)	Approx. 100	540 × 315	120	515 × 803 × 900	0162777

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Tray dispenser – 1 compartment – closed

	Model	Suitable for	Max. tray capacity per stack	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	TA/G 53-37	1 stacks of EN trays 530 × 370 mm or GN trays 530 × 325 mm	Approx. 120	540 × 380	120	513 × 820 × 900	0161760

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Real space-saving miracle workers: high-quality basket dispensers

NEW



Open basket dispenser

For stacking tasks at room temperature, e.g. within food preparation areas.



Basket dispenser

For guest areas thanks to the closed construction.



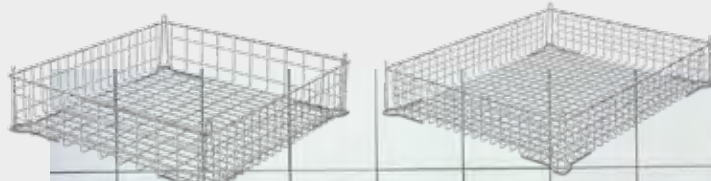
Integrated crockery basket

Closed basket dispensers with removable basket as guide basket.



Basket dispenser with fan-assisted cooling

This special device has fan-assisted cooling for cold portioning in communal catering and food distribution.



Exclusively at Hupfer

In addition to stacking equipment for 500 x 500 baskets, 650 x 530 baskets are also available for increased capacity.



[Website](#)

Further product details

OPEN AND STANDARD BASKET DISPENSERS

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.

Basket dispenser – open – unheated

Now
with inter-
changeable
platform

	Model	Crockery baskets mm	Maximum basket capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	OKO 50-50	500 × 500 or 508 × 508	6 × 115 mm high or 10 × 75 mm high	120	800 × 565 × 900	0164628
	OKO 65-53	650 × 530	6 × 115 mm high or 10 × 75 mm high	170	800 × 715 × 900	0162781

Stainless steel version. Guide basket: Stainless steel platform, upfold on all sides. For small and hard-to-stack items in baskets. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Interchangeable platform for basket dispenser – open – unheated

	Model		Dimensions W × D × H mm	Product code
	OTA PF 47/36	1 stack of universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	490 × 380	0164577
	OTA PF 53/37	1 stack of GN trays 530 × 325 mm or EN trays 530 × 370 mm or universal trays 460 × 344 mm or trapezoidal trays 480 × 350 mm or 2 stacks of breakfast trays 325 × 212 mm	540 × 380	0164578
	OTA PF 50/50	500 × 500 or 508 × 508 crockery baskets	523 × 523	0164579

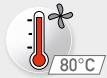
Stainless steel version. For mounting on basket dispenser – open – unheated.

Basket dispenser – closed – unheated

	Model	Crockery baskets mm	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KO 50-50	500 × 500 or 508 × 508	Additional 6 × 115 mm or 9 × 75 mm high	500 × 500 × 150	100	712 × 760 × 900	0161660
	KO 65-53	650 × 530	Additional 6 × 115 mm or 9 × 75 mm high	650 × 530 × 150	150	851 × 760 × 900	0161670

Stainless steel version. For small and hard-to-stack items in baskets. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Guide basket: Stainless steel, polymer-coated; the stacking platform (included in the price) is designed as a basket and can be included in the stacking capacity. Other wheel variants are available on page 99.

Basket dispenser – fan-assisted heating

	Model	Crockery baskets mm	Number of dish stacks	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KO/UH 50-50	500 × 500 and 508 × 508	depending on crockery size	Additional 6 × 115 mm or 9 × 75 mm high	500 × 500 × 150	150	850 × 761 × 1,078	0161690
	KO/UH 65-53	650 × 530	depending on crockery size	Additional 6 × 115 mm or 9 × 75 mm high	650 × 530 × 150	200	992 × 760 × 1,082	0161700
Heating	Heating	Capacity kW	Electrical connection		Protection class	Crockery temperature	Temperature control	Thermostat setting
KO/UH 50-50	Power module	2.0	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 80°C	Variable control	30-115°C
KO/UH 65-53	Power module	2.0	AC 220-230 V N PE 50/60 Hz		IPX 5	max. 80°C	Variable control	30-115°C

Stainless steel version. Guide basket: Polymer-coated stainless steel. For crockery for soups and warm side dishes. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The guide basket is designed as a basket and can be included in the stacking capacity. Included in delivery: 1 polymer lid, 1 basket as guide basket. Other wheel variants are available on page 99.

Basket dispenser – cooling slots

	Model	Crockery baskets mm	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	KO 50-50 K	500 × 500 or 508 × 508	Additional 6 × 115 mm or 9 × 75 mm high	500 × 500 × 50	120	761 × 710 × 900	0161680

Stainless steel version. For crockery for cold meals. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Guide basket: Stainless steel, polymer-coated; the stacking platform (included in the price) is designed as a basket and can be included in the stacking capacity. Other wheel variants are available on page 99.

ACCESSORIES: BASKET DISPENSERS

Rustproof

Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 650/530/75	25 × 43	5.0	2.5	650 × 530 × 93	0117002
	Crockery basket//coated 650/530/115	25 × 43	5.0	2.5	650 × 530 × 133	0117012

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 500/500/75	25 × 45	5.0	2.5	500 × 500 × 93	0116982
	Crockery basket//coated 500/500/115	25 × 45	5.0	2.5	500 × 500 × 133	0116992

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

*incl. Stacking corner

Crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 650/530/75	27 × 27	5.0	2.5	650 × 530 × 93	0113822
	Crockery basket 650/530/115	27 × 27	5.0	2.5	650 × 530 × 133	0113832

Stainless steel, electro-polished, looped version. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

Crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 500/500/75	27 × 27	5.0	2.5	500 × 500 × 93	0113812
	Crockery basket 500/500/115	27 × 27	5.0	2.5	500 × 500 × 133	0115332

Stainless steel, electro-polished, looped version. Self-centring of baskets when stacking thanks to special corners, integrated into the basket frame.

Lid

	Model	Material	Colour	For platform dimensions mm	Dimensions W × D × H mm	Product code
 Similar to illustration	AH PP 555/555/180/4 gr	Polycarbonate	Transparent	For dispenser with baskets 500 × 500 mm	555 × 555 × 180	0119672
 Similar to illustration	AH PP 710/590/180/4 gr	Polycarbonate	Transparent	For dispenser with baskets 650 × 530 mm	710 × 590 × 180	014041071

*incl. Stacking corner



Coated crockery baskets

Our coated stainless steel baskets with a high-quality, special polyamide soft coating ensure gentle handling and quiet transport of crockery.

BASKET DISPENSER WITH FAN-ASSISTED COOLING

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- Simply practical: just hang the lid on the hook.
- Cool: double-walled, insulated stainless steel lid with lip seal.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Helpful inspection openings in the base plate.

Platform dispenser with fan-assisted cooling

	Model	Crockery baskets mm	Maximum basket capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BDC/UK 50-50	500 × 500 or 508 × 508	Additional 4 × 115 mm or 7 × 75 mm high	500 × 500 × 150	100	1,092 × 761 × 900	0161450
	BDC/UK 65-53	650 × 530	Additional 4 × 115 mm or 7 × 75 mm high	650 × 530 × 150	150	1,212 × 761 × 900	0161451
Cooling	Cooling	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class	Crockery temperature	Refrigerant
BDC/UK 50-50	Fan-assisted cooling	0.4	0.55	AC 220-230 V N PE 50/60 Hz	IPX 4	>=5°C	R290, CFC-free
BDC/UK 65-53	Fan-assisted cooling	0.4	0.55	AC 220-230 V N PE 50/60 Hz	IPX 4	>=5°C	R290, CFC-free

Stainless steel version. Guide basket: Polymer-coated stainless steel. With double-walled and insulated stainless steel lid. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The guide basket is designed as a basket and can be included in the stacking capacity (guide basket included in delivery). Other wheel variants are available on page 99.



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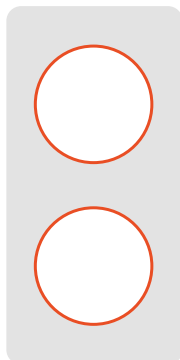
When it simply fits

Our stacking equipment for PN crockery will win you over with its enormous capacity. The secret: the stacking equipment is perfectly adapted to rectangular porcelain norm crockery. Optimum use of space in the stacking equipment and on the tray.

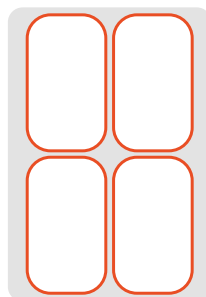
Optimum use of space

Due to rectangular porcelain dishes perfectly matched to the size of the stacking equipment.

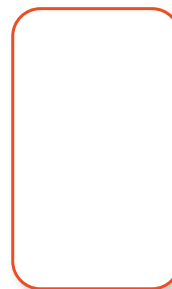
Plate dispenser



PN stacking equipment

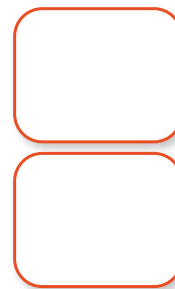


PN-1/1



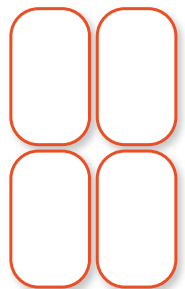
220 × 160

PN-1/2



160 × 110

PN-1/4



110 × 80

Combination options

All PN sizes can be flexibly combined with each other.

PORCELAIN NORM STACKING EQUIPMENT

- Work ergonomically at a constant working height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.

Platform dispenser for porcelain norm crockery

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BPN 4-P	Porcelain norm crockery items	9 depending on crockery size	160 containers PN-1/1, 37 mm high or 340 plates PN-1/1, 22 mm high	470 × 340	160	710 × 530 × 900	0164088

Stainless steel version. Guide basket: HPL platform. Protective grid: polymer-coated stainless steel wire. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Other wheel variants are available on page 99.

Stacking equipment for PN lids

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BPN 4-D	Porcelain standard polymer lids	9 depending on crockery size	60 cloches 1/2 EN 212 lids 1/1 PN	517 × 373	50	748 × 555 × 923	0164087-1

Stainless steel version. Guide basket: Stainless steel platform. Protective grid: polymer-coated stainless steel wire. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Other wheel variants are available on page 99.



Website

Further product details

STACKING EQUIPMENT FOR POLYMER ITEMS

- Work ergonomically at a constant height.
- All-round protection thanks to solid impact protection on all sides.
- More flexibility: mobility on robust wheels.
- Maximum hygiene thanks to high-quality, rustproof stainless steel.
- No tilting thanks to ball-bearing platform guide.
- Inspection openings in the base plate.

Dispenser for polymer items – unheated

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BDK 57-57	Top and bottom parts of polymer insulation sets	9 depending on crockery size	306	570 × 570	80	761 × 851 × 909	0161810
	BDK 85-60	Polymer lids	12 depending on crockery size	406	850 × 600	90	760 × 1,171 × 909	0161820

Stainless steel version. Guide basket: Polymer-coated stainless steel basket. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Other wheel variants are available on page 99.

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Dispenser for polymer items with cooling slots

	Model	Suitable for	Max. number of dish stacks	Max. capacity	Guide basket mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BDK 57-57 K	Top and bottom parts of polymer insulation sets	9 depending on crockery size	306	570 × 570	80	852 × 760 × 900	0162518

Stainless steel version. Guide basket: Polymer-coated stainless steel basket. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. The capacity depends on the stacking height of the crockery and the crockery size. Other wheel variants are available on page 99.



Website

Further
product details

4



5 – MOBILE BAIN MARIE

P. 131



Mobile bain marie with tubular heating element

One, two, three or even four GN containers – in line with your requirements.

P. 132



Mobile bain marie with foil heating

Particularly energy-efficient and quick to use.

P. 133



Mobile bain marie with lateral mounted controls

Ideal for use in mobile counters.

P. 134

NEW



Mobile bain maries with Thermo Dry heated well

Extra economical thanks to infrared heating.

P. 135

NEW



Mobile bain marie with active cooling

For providing non-pre-portioned cold food, portioning on the conveyor belt or self-service.

P. 136



Food serving trolley for cold food

For everything that needs to stay cold: cold cuts, yoghurt, salads, etc.

P. 137



GN container food serving trolley

The solution for temperature-neutral or cold food in a cool environment.

P. 138



Pre-portioning EN Trolley

Pre-portioned components flexibly at hand.

P. 139



Accessories

First-class accessories for your complete solution.



[Website](#)

Further product details

MOBILE BAIN MARIE WITH TUBULAR HEATING ELEMENT

- Hygienic: seamlessly fully welded bain-marie wells.
- Flexible: each bain-marie well can be heated individually to any temperature.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.
- Clear: thanks to embossed display of the maximum water level.

Dry and wet heating*

Mobile bain maries – tubular heating elements – front-side operation

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA EB-1	1	for GN 1/1-200 or smaller	200	55	677 × 604 × 900	0161470
	SPA EB-2	2	for GN 1/1-200 or smaller	200	110	677 × 924 × 900	0164197
	SPA EB-3	3	for GN 1/1-200 or smaller	200	165	677 × 1,274 × 900	0164198
	SPA EB-4	4	for GN 1/1-200 or smaller	200	220	677 × 1,623 × 900	0164199

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPA EB-1	Stainless steel tubular heating element	0.7	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control	30-95°C
SPA EB-2	Stainless steel tubular heating element	1.4	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPA EB-3	Stainless steel tubular heating element	2.1	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPA EB-4	Stainless steel tubular heating element	2.8	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C

Stainless steel version. Fully welded, deep-drawn, individually heatable Thermo Dry heated wells with large, cleaner-friendly radii and embossing for max. water level filling, to hold GN1/1 containers and their subdivisions. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

* Wet heating (recommended): The containers are filled with water up to the fill level mark. The hot steam keeps the food in the suspended GN containers warm for a long time and in an energy-efficient manner.

Dry heating: The serving trolley can be heated without water. The heating element heats the air in the well, reliably keeping your food warm.

MOBILE BAIN MARIE WITH FOIL HEATING

- Hygienic: seamlessly fully welded bain-marie wells.
- Flexible: each bain-marie well can be heated individually to any temperature.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.
- Clear: thanks to embossed display of the maximum water level.

Benefits of foil heating



Ready for use in a short time: operating temperature can be reached within 30 min.



Energy savings of up to 50%*: the direct contact between the foil heating element and the GN well enables effective, fast heating.



Comfort while working: particularly low waste heat allows for comfortable working temperatures.

*Example of the EB-3 model.

Wet heating*

Mobile bain maries – foil heating – front-side operation

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code	
	SPA EB-2 FH	2	for GN 1/1-200 or smaller	200	110	677 × 924 × 900	0164205	
	SPA EB-3 FH	3	for GN 1/1-200 or smaller	200	165	677 × 1,274 × 900	0164207	
Heating	Heating		Capacity kW	Electrical connection		Protection class	Temperature control	Thermostat setting
SPA EB-2 FH	Foil heating element, device not suitable for dry heating		1.4	AC 220-230 V N PE 50/60 Hz		IPX 5	Variable control, separate for each well	30-95°C
SPA EB-3 FH	Foil heating element, device not suitable for dry heating		2.1	AC 220-230 V N PE 50/60 Hz		IPX 5	Variable control, separate for each well	30-95°C

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Fully welded, deep-drawn, individually heatable Thermo Dry heated wells with large, cleaner-friendly radii and embossing for max. water level filling, to hold GN1/1 containers and their subdivisions.
Note: Transport carts with foil heating are designed exclusively for heating up wells filled with water. Hupfer expressly excludes dry heating of the wells! Other wheel variants are available on page 99.

* Wet heating: The containers are filled with water up to the fill level mark. The hot steam keeps the food in the suspended GN containers warm for a long time and in an energy-efficient manner.

MOBILE BAIN MARIE WITH LATERAL MOUNTED CONTROLS

- Sophisticated: Ideal for use in mobile counters.
- Hygienic: seamlessly fully welded bain-marie wells.
- Flexible: each bain-marie well can be heated individually to any temperature.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.
- Clear: thanks to embossed display of the maximum water level.

Dry and wet heating*

Mobile bain marie – heated – with lateral mounted controls

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code	
	SPA EB-2 LS	2	for GN 1/1-200 or smaller	200	110	886 × 677 × 900	0164206	
	SPA EB-3 LS	3	for GN 1/1-200 or smaller	200	165	677 × 1,236 × 900	0164208	
Heating	Heating		Capacity kW	Electrical connection		Protection class	Temperature control	Thermostat setting
SPA EB-2 LS	Stainless steel tubular heating element		1.4	AC 220-230 V N PE 50/60 Hz		IPX 5	Variable control, separate for each well	30-95°C
SPA EB-3 LS	Stainless steel tubular heating element		2.1	AC 220-230 V N PE 50/60 Hz		IPX 5	Variable control, separate for each well	30-95°C

Stainless steel version. Fully welded, deep-drawn, individually heatable Therma Dry heated wells with large, cleaner-friendly radii and embossing for max. water level filling, to hold GN1/1 containers and their subdivisions. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

* Wet heating (recommended): The containers are filled with water up to the fill level mark. The hot steam keeps the food in the suspended GN containers warm for a long time and in an energy-efficient manner.

Dry heating: The serving trolley can be heated without water. The heating element heats the air in the well, reliably keeping your food warm.

Mobile bain maries – with Therma Dry heated well

NEW

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA TD 3 mTR	3	GN 1/1 GN 1/2	200	190	1,311 × 695 × 1,417	0164495
Heating	Heating		Capacity kW	Electrical connection		Protection class	Temperature control
SPA TD 3 mTR	Infrared		1.02	AC 220-230 V N PE 50/60 Hz		IPX 5	2 levels per well Preconfigured switching levels; Level 1 for GN container depths >100 mm (e.g. 150 or 200 mm) Level 2 for GN container depths <100 mm (e.g. 65 mm)

Stainless steel version. Seamlessly fully welded, individually heatable bain-marie wells with large, cleaner-friendly radii and removable loading flap, to hold GN1/1 containers and their subdivisions. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes.

THE BENEFITS ARE IN THE DETAILS

63%
energy saving**Optimum food presentation**

- Constant temperature.
- Two-step switch for temperature control.
- No overcooking from reheating.



Infrared

Simply efficient

- No preheating, thanks to infrared heating.
- Low wattage.
- 63% less energy consumption*.

**Ideal handling**

- Ergonomic loading.
- No steam hazard.
- Easy to clean.

* In comparison to a bain marie with a 700 W heating element.

MOBILE BAIN MARIE WITH ACTIVE COOLING

- Suitable for future use: we use a confirmed future-proof refrigerant in accordance with the European F-Gas Regulation.
- Optimum settings: minimal ice or frost formation due to optimally adjusted cooling value.
- Hygienic: seamlessly fully welded bain-marie wells.
- Clean: the special shelf tilt ensures it can be emptied without leaving any residues.
- Robust: fully welded square tube set frame.
- All-round protection: disk bumpers serve as collision protection.

Future-proof
refrigerant

Mobile bain marie – actively cooled

NEW

	Model	Number of bain-marie wells	Well size	Max. container depth mm	Maximum load kg	Dimensions W x D x H mm	Product code
	SPA/K 2GN DW	1	510 x 630 for 2 x GN 1/1-200 or smaller	200	200	970 x 695 x 899	0129470-1
	SPA/K 3GN DW	1	510 x 955 for 3 x GN 1/1-200 or smaller	200	225	1,302 x 695 x 899	0129471-1
Cooling	Refrigerant	Temperature range	Refrigeration system	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class
SPA/K 2GN DW	R290, CFC-free	6°C fixed	Compressor cooling	0.34	0.365	AC 220-230 V N PE 50/60 Hz	IPX 3
SPA/K 3GN DW	R290, CFC-free	6°C fixed	Compressor cooling	0.34	0.365	AC 220-230 V N PE 50/60 Hz	IPX 3

Stainless steel version. Large-volume, full-length wells, suitable for holding GN containers and their subdivisions, as well as for directly storing packaged products such as yoghurts or bottles. Cooling element positioned as a module underneath the well. Better hygiene provided by condensation-free usable space; high cooling performance by means of circumferential piping. CFC-free. The maximum cooling performance is applied automatically. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.



FOOD SERVING TROLLEY FOR COLD FOOD

- Can be used anywhere: no power connection necessary.
- Optimum cold distribution: eutectic plates on top and in the middle panel.
- Low loss of cooling energy: optimal insulation on both housing and hinged doors.
- All-round protection: all-round bumper strip, effective even when the doors are open.

Food serving trolley for cold food – lengthwise insertion – with 2 cabinet compartments

	Model	Top plate cut-outs	Number of cabinet compartments	Runners per cabinet	Cut-out size for	Maximum load kg	Dimensions W × D × H mm	Product code
	KSPA 2/14	2	2	7 × GN 1/1-65	GN 1/1	180	992 × 690 × 915	0163251

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 3 eutectic plates. Other wheel variants are available on page 99.

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Food serving trolley for cold food – lengthwise insertion – with 3 cabinet compartments

	Model	Top plate cut-outs	Number of cabinet compartments	Runners per cabinet	Cut-out size for	Maximum load kg	Dimensions W × D × H mm	Product code
	KSPA 3/21	3	3	7 × GN 1/1-65	GN 1/1	175	691 × 1,382 × 915	0163252

Stainless steel version. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 5 eutectic plates. Other wheel variants are available on page 99.



GN CONTAINER FOOD SERVING TROLLEY

- Safe: push-through protection on both sides of the shelf rails.
- Everything within reach: additional GN containers can be hung on the top frame of the base frame.
- Hygienic: sturdy, high-quality stainless steel construction.
- Clean: easy cleaning of the open frame.
- All-round protection: disk bumpers serve as collision protection.

GN container food serving trolley

	Model	Runners	Top frame/upper frame capacity	Max. total capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/O 3/24 A-3GN	3 × 8 GN 1/1-65 lengthwise insertion	3 × GN 1/1-65/ 3 × GN 1/1-65/	30 × GN 1/1-65	120	1,174 × 797 × 1,109	0112865

Stainless steel version. Mobile bain marie with three-part top frame to hold GN 1/1 containers and their subdivisions, for cold food. Pitch 75 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

GN container food serving trolleys – top frame on left

	Model	Runners	Top frame/upper frame capacity	Max. total capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/O 3/24 AL-4GN	3 × 8 GN 1/1-65 lengthwise insertion	4 × GN 1/1-65/ 3 × GN 1/1-65	31 × GN 1/1-65	120	1,165 × 829 × 1,388	0162644

Stainless steel version. Mobile bain marie with three-part and additional flush-left top frame to hold GN 1/1 containers and their subdivisions, for cold food. Pitch 75 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

GN container food serving trolleys – top frame on right

	Model	Runners	Top frame/upper frame capacity	Max. total capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/O 3/24 AR-4GN	3 × 8 GN 1/1-65 lengthwise insertion	4 × GN 1/1-65/ 3 × GN 1/1-65	31 × GN 1/1-65	120	1,165 × 827 × 1,388	0162645

Stainless steel version. Mobile bain marie with three-part and additional flush-right top frame to hold GN 1/1 containers and their subdivisions, for cold food. Pitch 75 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

PRE-PORIONING EN TROLLEY

- Dimensionally stable: high-quality, robust stainless steel frame.
- Safe: thanks to push-through protection on both sides at the shelf ends.
- Clever: fully welded U-shaped rails provide tilt protection for trays or baskets.
- All-round protection: solid impact protection on all sides.

For cold components

Pre-portioning EN trolley – crosswise insertion – 1 compartment

	Model	Insertion dimensions mm	Number of runners	Capacity	Maximum load kg	Dimensions W x D x H mm	Product code
	VTW 1/24 EN 115-B-U	EN 530 x 370	12	24 EN trays or 24 EN baskets	220	659 x 819 x 1,652	0113065

Stainless steel version. Shelf pitch 115 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.



ACCESSORIES: MOBILE BAIN MARIE

	Model	Suitable for	Dimensions W x D x H mm	Product code
	Hinged shelf on front side	All mobile bain maries	614 × 250 × 30	0162264
 Similar to illustration.	Hinged shelf on long side	All SPA 2-well models	650 × 250 × 30	0162261
	Hinged shelf on long side	All SPA 3-well models	999 × 250 × 30	0162262
	Hinged shelf on long side	All SPA 4-well models	1,350 × 250 × 30	0162263
	Drain extension tube for mobile bain marie	All mobile bain maries	Length: 425	0162260
	Eutectic plate GN 1/1	Food serving trolley for cold food	530 × 325 × 30	0163584
 Similar to illustration.	Gantry lamp modules with sneeze guard	All SPA 2-well models	838 × 339 × 546	0172507006
	Gantry lamp modules with sneeze guard	All SPA 3-well models	1,138 × 343 × 546	0172507007
 Similar to illustration.	Low insertion basket	Pre-portioning EN Trolley	530 × 325 × 70	0118612
	High insertion basket	Pre-portioning EN Trolley	530 × 370 × 108	7215010
	Fold down tray slide	All SPA 3-well models	1,168 × 313 × 122	0162899
 Similar to illustration.	Overshelf with sneeze guard	All SPA 2-well models	780 × 444 × 380	0163013
	Overshelf with sneeze guard	All SPA 3-well models	1,135 × 444 × 380	0162901

6 – FOOD TRANSPORT TROLLEY



Website

Further
product details



Food transport trolleys

Our classic: easy to move and optimised over decades.
With foil heating and heated cupboards, your food gets safely from A to B.

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Food transport trolley with sliding lid

Ideal for storing GN containers, crockery and anything
else you need to be close at hand.

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Food transport trolley with hinged lid

Additional storage space and the GN container lids perfectly stowed away: our food transport trolley
with hinged lid is sure to surprise with many well thought-out features.

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Food transport trolley with plate dispenser

Our all-in-one solution:
thanks to an additional plate dispenser, crockery and food is all in one place.

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Accessories

All the add-ons:
gantry lamp modules, sneeze guards, eutectic plates and much more.

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FOOD TRANSPORT TROLLEYS

Food transport trolley – statically heated

	Model	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF	2/2	12 × GN-65	530 × 325	120	922 × 700 × 979	0162943
	SPTW 3EBH 3WF	3/3	18 × GN-65	530 × 325	140	1,317 × 700 × 979	0162946
Heating	Heating		Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF	Foil heating element Transport cart not suitable for dry heating!		2.3	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPTW 3EBH 3WF	Foil heating element Transport cart not suitable for dry heating!		3.45	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
Heating element for heated cup- boards	Stainless steel tubular heating element					Variable control, separate for each heated cupboard	30-80°C

Stainless steel version. 5 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, corrosion-resistant. **Other wheel variants are available on page 99.**

Energy efficient

Very low waste heat due to good insulation and short well heat-up time thanks to foil heating.

Splash-proof

An all-round raised edge prevents liquids from inadvertently running down the sides.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.

Hygienic

High-quality H2 design of heated cupboards and seamlessly fully welded wells.

Quick cleaning

All wells can be easily emptied at the same time via a floor drain.



FOOD TRANSPORT TROLLEY WITH SLIDING LID

Food transport trolley – sliding lid

	Model	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF SD	2/2	12 × GN-65	530 × 325	140	1,000 × 795 × 1,062	0162945
	SPTW 3EBH 3WF SD	3/3	18 × GN-65	530 × 325	200	1,393 × 795 × 1,062	0162948

Heating	Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF SD	Foil heating element Transport cart not suitable for dry heating!	2.3	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPTW 3EBH 3WF SD	Foil heating element Transport cart not suitable for dry heating!	3.45	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
Heating element for heated cupboards	Stainless steel tubular heating element				Variable control, separate for each heated cupboard	30-80°C

Stainless steel version. 5 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, corrosion-resistant. Other wheel variants are available on page 99.

Along for the ride

Thanks to the all-round gallery, other items, e.g. those in baskets, can also be transported at the same time.

Strong

Both lid halves can be loaded with up to 40 kg when extended: Suitable for heavy GN containers.

Hygienic

High-quality H2 design of heated cupboards and seamlessly fully welded wells.

Energy efficient

Very low waste heat due to good insulation and short well heat-up time thanks to foil heating.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.



FOOD TRANSPORT TROLLEY WITH HINGED LID

Food transport trolley – hinged lid

	Model	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF KD	2/2	12 × GN-65	327.5 × 560 × 438	140	945 × 729 × 1,043	0162944
	SPTW 3EBH 3WF KD	3/3	18 × GN-65	327.5 × 560 × 438	140	1,315 × 729 × 1,043	0162947
Heating	Heating		Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF SD	Foil heating element Transport cart not suitable for dry heating!		2.3	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
SPTW 3EBH 3WF SD	Foil heating element Transport cart not suitable for dry heating!		3.45	AC 220-230 V N PE 50/60 Hz	IPX 5	Variable control, separate for each well	30-95°C
Heating element for heated cup- boards	Stainless steel tubular heating element					Variable control, separate for each heated cupboard	30-80°C

Stainless steel version. 5 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, corrosion-resistant. Other wheel variants are available on page 99.

A sense of order

If the large lid is folded down completely, the GN lids that are not required can simply be inserted into it.



Storage space

The small lid, with removable drip tray, can be folded down completely if required or simply snapped into place to serve as a storage surface for items such as ladles.

Energy efficient

Very low heat emissions due to good insulation and short well heat-up time thanks to foil heating.

Hygienic

High-quality H2 design of heated cupboards and seamlessly fully welded wells.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.



FOOD TRANSPORT TROLLEY WITH PLATE DISPENSER AND HINGED LID

Food transport trolley – plate dispenser and hinged lid

	Model	Ø of plate dispenser mm	Number of wells/ heated cupboards	Capacity of wells/ heated cupboards	Cupboard interior dimensions W × D × H mm	Maximum load kg	Dimensions W × D × H mm	Product code
	SPTW 2EBH 2WF TEHCO	190 – 260 (Capacity for 60-70 plates)	2/2	10 × GN-65	330 × 540 × 370	178	1,324 × 673 × 1,118	0162754
Heating	Heating			Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting
SPTW 2EBH 2WF TEHCO	Foil heating element Transport cart not suitable for dry heating!			2.8	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control, separate for each well	30-95°C
Heating element for heated cupboards	Stainless steel tubular heating element						Variable control, separate for each heated cupboard	30-80°C
Plate dispenser heating element	Stainless steel tubular heating element						Variable control	30-80°C

Stainless steel version. 4 pairs of runners per heated cupboard, pitch 75 mm. Well holds max. 200 mm-deep GN containers. Without sneeze guard, 1 compartment, unheated. 4 swivel castors, Ø 160 mm, in corrosion-resistant housings, 2 with total brakes and 1 central fixed castor. Included in delivery: 1 transparent lid 19-26, single-walled, high, 1 stainless steel hinged lid divided 1/3 to 2/3. Other wheel variants are available on page 99.

All-in-one

Thanks to additionally installed plate dispensers, the required crockery is also available.

Well thought-out

The integrated GN container serves as a practical ladle shelf and the neutral compartment also provides additional storage space for temperature-neutral food.

Thermally insulated

The cabinet compartments can be individually heated or cooled with eutectic plates. Great insulation ensures the temperature is maintained.

Hinged lids

The small lid can optionally be fixed as a useful storage surface. The rear lid can be folded down completely to serve as a shelf for the GN lids.



Energy efficient

Very low heat emissions due to good insulation and short well heat-up time thanks to foil heating.



ACCESSORIES: FOOD TRANSPORT TROLLEYS

	Model	Suitable for	Dimensions W × D × H mm	Product code
 Similar to illustration.	Hinged shelf on front side	SPTW statically heated 0162943, 0162946	641 × 250 × 30	0163038
	Hinged shelf on front side	SPTW with hinged lid 0162944, 0162947	580 × 250 × 30	0163037
	Hinged shelf, long side, 2 wells	SPTW statically heated 0162943	650 × 250 × 30	0162261
	Hinged shelf, long side, 3 wells	SPTW statically heated 0162946	999 × 250 × 30	0162262
	Sneeze guard, retractable	SPTW with plate dispenser 0162754	763 × 35 × 420	0162629
 Similar to illustration.	Overshell with sneeze guard, 2 wells	SPTW statically heated 0162943	780 × 444 × 380	0163013
	Overshell with sneeze guard, 3 wells	SPTW statically heated 0162946	1,135 × 444 × 380	0162901
 Similar to illustration.	Gantry lamp modules with sneeze guard, 2 wells	SPTW statically heated, with hinged lid, with plate dispenser 0162943, 0162944, 0162754, 0162945	838 × 339 × 546	0172507006
	Gantry lamp modules with sneeze guard, 3 wells	SPTW statically heated, with hinged lid, with sliding lid 0162946, 0162947, 0162948	1,180 × 343 × 546	0172507007
	Eutectic plate GN 1/1	All SPTW models	530 × 325 × 30	0163584
 Similar to illustration.	Tray slide, 2 wells	SPTW statically heated, with sliding lid, with plate dispenser 0162943, 0162945, 0162754	816 × 313 × 122	0172507001
	Tray slide, 3 wells	for 0162946, 0162948	1,211 × 313 × 122	0172507003



7 – ISOBOX® FOOD TRANSPORT TROLLEY



The food transport trolley adapted for your requirements



Optional: Heating plate on the top for direct food service.

ISOBOX® Mobil Flex

Maximum flexibility: without effort – without tools. Just a flick of the wrist and the compartment that keeps food warm becomes one that keeps it cold – or vice versa. Ideal for off-premises transport, catering and long transport distances between kitchen and serving station.

P. 149

With heating,
cooling or
neutral unit



ISOBOX® Mobil Basic

Maximum reliability: outstanding insulating properties to keep your food hot, cold or neutral even without active technology.

The entry-level model for transporting cold or hot food with a short time spent in the trolley.

P. 154



Website

Further
product details



Website

Further product details

ISOBOX® MOBIL FLEX

Special insulation

Great insulation ensures the temperature is maintained: low temperature loss and minimal influence on neighbouring compartments.

Lockable doors

270° pivoting doors are securely held open by a magnet.

All-round protection

Solid corner bumpers provide sufficient protection for the ISOBOX® and walls. Optional: HGV transport securing device, eutectic plates.



230V power

One socket is sufficient for the ISOBOX® to reliably maintain the selected temperature in stationary operation.

Ergonomic

Integrated push handles offer optimal ergonomic features and ideal handling.

Hygienic

Easy to clean, stainless steel beaded walls.

Heating, cooling or neutral units

In the Flex version, the modules can be exchanged without the need for tools, making it possible to react spontaneously to changing requirements or a defective module.

Heating unit: Max. 95°C.

Cooling unit: Up to an ambient temperature of max. 25°C or 32°C.

Your ISOBOX® in your favourite design

Design the transport trolley according to your taste or needs, e.g. “traffic red” for trolleys with hot food and “sky blue” for cold food transport.



U15230
LIGHT VANILLA

U18003
CRYSTAL BLUE

U19006
MINT

LIGHT

Light and friendly.

U17005
CARMINE RED

U18068
HEAVEN BLUE

U19507
IRIS

U16009
GOLDEN ORANGE

U 15194
ZINC YELLOW

STRONG

Modern, vibrant and eye-catching.

U11077
CREAM WHITE

U12168
CASHMERE

U12257
GRAPHITE

U12011
VULCANO

ACHROMATIC

Reserved and serious.

R38000 NW
CHESTNUT

R20315 NW
ARTISAN OAK

R20128 RU
SONOMA LIGHT OAK

WOOD

Authentic, vibrant and natural.

F79934 CR
FERRO BLACK

S60036 SX
CLASSIC CONCRETE

STONE

Discreet and modern.



ISOBOX® Mobil Flex – 1-compartment – low version

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 1/8 75	8 GN 1/1 max. depth 65 mm lengthwise insertion	75	590 × 800 × 930	0223040
	ISOBOX® Mobil Flex 1/15 37.5	15 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	590 × 800 × 930	0223041

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model. Without gallery as standard. Other wheel variants are available on page 99.

ISOBOX® Mobil Flex – 1-compartment – high version

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 1/16 75	16 GN 1/1 max. depth 65 mm lengthwise insertion	75	590 × 800 × 1,530	0223042

With stainless steel inner housing with fully welded shelf options. Only the neutral panel or 800 W heating unit can be used with this model. Without gallery as standard. Other wheel variants are available on page 99.

ISOBOX® Mobil Flex – 2 compartments side-by-side

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 2/16 75 AP	2 × 8 = 16 GN 1/1 max. depth 65 mm lengthwise insertion	75	1,100 × 800 × 970	0223043
	ISOBOX® Mobil Flex 2/30 37.5 AP	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	1,100 × 800 × 970	0223044

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model. Other wheel variants are available on page 99.

ISOBOX® Mobil Flex – 2 compartments one above the other

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex/V 2/16 75	2 × 8 = 16 GN 1/1 max. depth 65 mm lengthwise insertion	75	590 × 800 × 1,670	0223045
	ISOBOX® Mobil Flex/V 2/30 37.5	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	590 × 800 × 1,670	0223046

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model. Without gallery as standard. Other wheel variants are available on page 99.

ISOBOX® Mobil Flex with heat plate – 2 compartments side-by-side

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Flex 2/16 75 3HP	2 × 8 = 16 GN 1/1 max. depth 65 mm lengthwise insertion	75	1,100 × 800 × 999	0223083
	ISOBOX® Mobil Flex 2/30 37.5 3HP	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	1,100 × 800 × 999	0223084

With stainless steel inner housing with fully welded shelf options. 800 W heating unit not compatible with this model. Self-regulating heating plate at the top with 3 1/1 GN heating fields, can be switched separately. Other wheel variants are available on page 99.

Extra hot

The integrated heat plate on the top allows food to be kept warm in GN containers for direct serving.

ACCESSORIES: ISOBOX® MOBIL FLEX

ISOBOX® Mobil Flex – heating unit with digital controls – from 30 to 95°C

	Model	Suitable for	Dimensions W × D × H mm	Product code
	Heating unit D 230/400	All ISOBOX® Flex models except 0223042	451 × 155 × 398	0163553
	Heating unit D 230/800	0223042	451 × 155 × 398	0163554

Heating	Power kW	Electrical connection	Protection class
Heating unit D 230/400	0.45	230 V 1N AC 50/60 Hz	IP22
Heating unit D 230/800	0.85	230 V 1N AC 50/60 Hz	IP22

Stainless steel version.

ISOBOX® Mobil Flex – cooling unit with digital controls

	Model	Suitable for	For ambient temperatures	Dimensions W × D × H mm	Product code
	Cooling unit D 230/150 25°C	All ISOBOX® Flex models except 0223042	max. 25°C	456 × 155 × 428	0163590
	Cooling unit D 230/150 32°C	All ISOBOX® Flex models	max. 32°C	456 × 155 × 478	0164247
Cooling	Refrigeration capacity kW	Capacity kW	Electrical connection	Protection class	
Cooling unit D 230/150 25°C	0.15	0.24	230 V 1N AC 50/60 Hz	IP22	
Cooling unit D 230/150 32°C	0.15	0.4	230 V 1N AC 50/60 Hz	IP22	

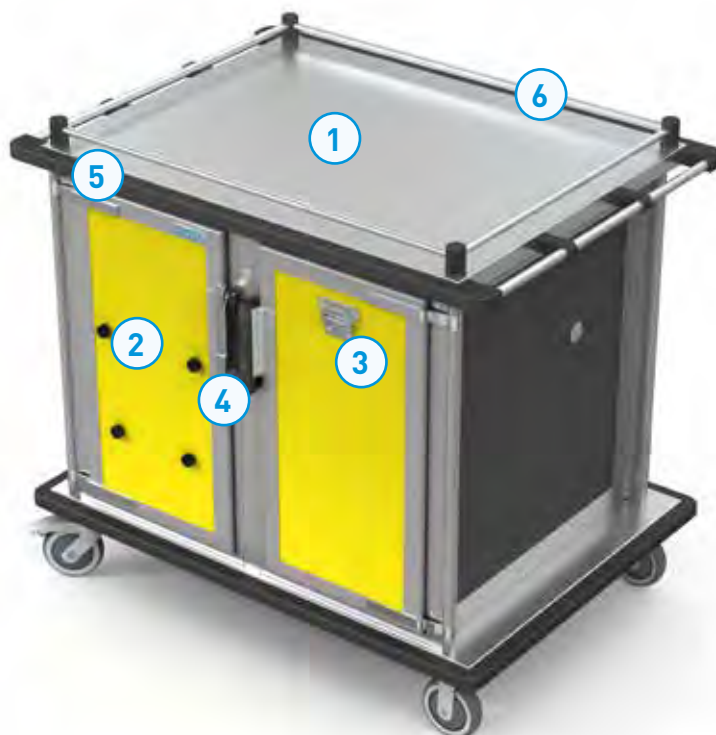
Stainless steel version.

ISOBOX® Mobil Flex – neutral unit

	Model		Dimensions W × D × H mm	Product code
	Neutral unit D		354 × 62 × 350	0163862

Stainless steel version.





Other accessories

Additional GN containers or grids can be found in the "Accessories for commercial kitchens" section that starts on page 228.

	Item	Model	Suitable for
	1	Stainless steel cover	0223040, 0223041
	2	Card holder	All ISOBOX® Flex models
	3	Paper clamp	
	4	Lockable door	
	5	All-round bumper strip, top and bottom	0223043, 0223044, 0223083, 0223084
	6	Gallery, 4-sided	All ISOBOX® Flex models
	7*	Gallery, 3-sided	0223043, 0223044, 0223083, 0223084
	8*	Eutectic plate	All ISOBOX® Flex models
	9*	HGV transport securing device	0223042, 0223045, 0223046
	10*	Country-specific mains plugs	

Options must be selected when ordering and cannot be retrofitted – except for the eutectic plate.

* Not shown in the picture.



Perfectly insulated

Great insulation ensures the temperature is maintained: low temperature loss and minimal influence on neighbouring compartments.

On top

Accessories and options such as a gallery or the eutectic plate round off your ISOBOX®.

Eye-catcher

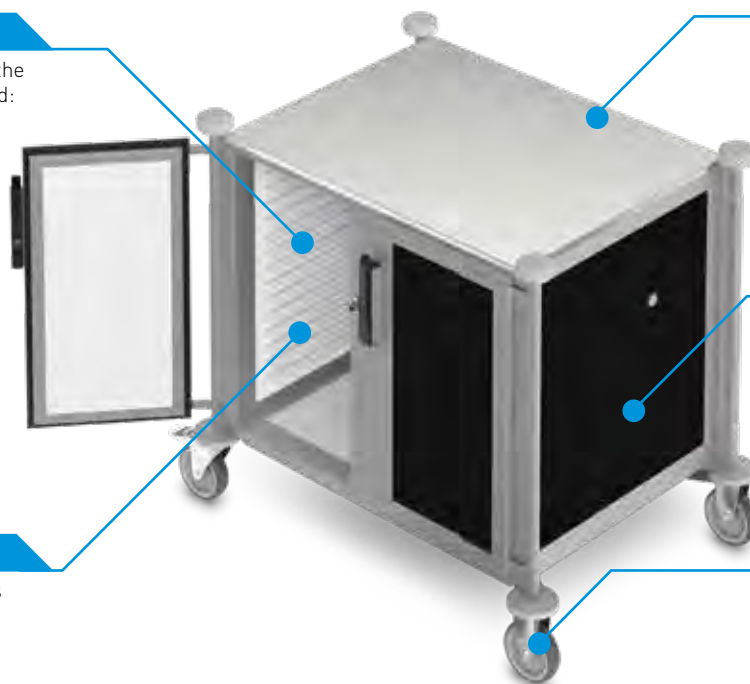
The ability to choose the colour of the side panels also makes the ISOBOX® a winner in guest areas.

Easy to clean

Fully welded shelf options make cleaning a doddle.

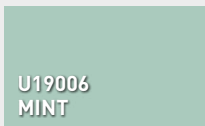
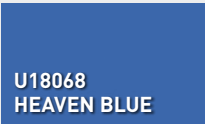
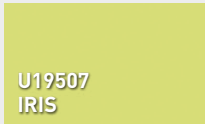
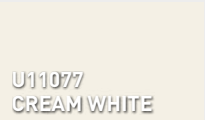
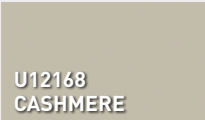
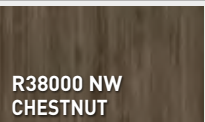
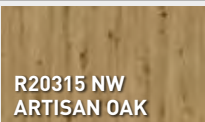
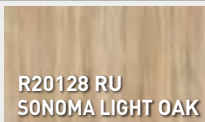
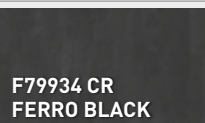
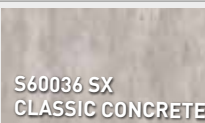
Runs

Can be fully adapted to your needs with a wide range of wheel equipment.



Your ISOBOX® in your favourite design

Design the transport trolley according to your taste or needs, e.g. "traffic red" for trolleys with hot food and "sky blue" for cold food transport.

 U15230 LIGHT VANILLA	 U18003 CRYSTAL BLUE	 U19006 MINT			LIGHT Light and friendly.	
 U17005 CARMINE RED	 U18068 HEAVEN BLUE	 U19507 IRIS	 U16009 GOLDEN ORANGE	 U 15194 ZINC YELLOW	STRONG Modern, vibrant and eye-catching.	
 U11077 CREAM WHITE	 U12168 CASHMERE	 U12257 GRAPHITE	 U12011 VULCANO			ACHROMATIC Reserved and serious.
 R38000 NW CHESTNUT	 R20315 NW ARTISAN OAK	 R20128 RU SONOMA LIGHT OAK			WOOD Authentic, vibrant and natural.	
 F79934 CR FERRO BLACK	 S60036 SX CLASSIC CONCRETE				STONE Discreet and modern.	

ANTIBACTERIAL
PROPERTIES



ISOBOX® Mobil Basic – 1 compartment

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Basic 1/15 37.5	15 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	550 × 730 × 925	0223047
	ISOBOX® Mobil Basic 1/30 37.5	30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	550 × 730 × 1,490	0223048

Basic version with closed rear panel. Not compatible with heating or cooling unit. Choose the Flex version, designed for use with heating or cooling units. With polymer inner housing with fully welded shelf options. Gallery and holder for eutectic plate at additional cost. Other wheel variants are available on page 99.

ISOBOX® Mobil Basic – 2 compartments side-by-side

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Basic 2/30 37.5 AP	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	975 × 730 × 925	0223049

Basic version with closed rear panel. Not compatible with heating or cooling unit. Choose the Flex version, designed for use with heating or cooling units. With polymer inner housing with fully welded shelf options. Gallery and holder for eutectic plate at additional cost. Other wheel variants are available on page 99.

ISOBOX® Mobil Basic – 2 compartments one above the other

	Model	Max. capacity	Beading interval mm	Dimensions W × D × H mm	Product code
	ISOBOX® Mobil Basic/V 2/30 37.5	2 × 15 = 30 GN 1/1 max. depth 20 mm lengthwise insertion	37.5	550 × 730 × 1,640	0223050

Basic version with closed rear panel. Not compatible with heating or cooling unit. Choose the Flex version, designed for use with heating or cooling units. With polymer inner housing with fully welded shelf options. Gallery and holder for eutectic plate at additional cost. Other wheel variants are available on page 99.

**Other accessories**

Additional GN containers or grids can be found in the "Accessories for commercial kitchens" section that starts on page 228.

	Item	Model	Suitable for
	1	HGV transport securing device	0223048, 0223050
	2	Gallery, 3-sided/4-sided	All ISOBOX® Basic models
	3	Paper clamp	
	4	Card holder	
	5	Lockable door	
	6	Stainless steel cover	
	7*	Eutectic plate	
	8*	Country-specific mains plugs	

Options must be selected when ordering and cannot be retrofitted – except for the eutectic plate.

* Not shown in the picture.



8 – MOBIS® BUFFETCARTS



Mobis Buffetcart

Brings flexibility to breakfast service: compact transport trolley with two compartments for efficient, guest-friendly breakfast service.

Available for 40 or 60 trays.

P. 159



Mobis Buffetcart Plus

The buffet on wheels:

individually adapted to your wishes and requirements, with even more storage space and additional options.

Available with 3 or 4 compartments.

P. 160

Just as you want it

Choose the right colour for you from the many modern shades.

Clever: the finishes have antibacterial properties for increased hygiene.



LIGHT

Light and friendly.

U15230
LIGHT VANILLA

U18003
CRYSTAL BLUE

U19006
MINT

STRONG

Modern, vibrant and eye-catching.

U17005
CARMINE RED

U18068
HEAVEN BLUE

U19507
IRIS

U16009
GOLDEN ORANGE

U15194
ZINC YELLOW

ACHROMATIC

Reserved and serious.

U11077
CREAM WHITE

U12168
CASHMERE

U12257
GRAPHITE

U12011
VULCANO

WOOD

Authentic, vibrant and natural.

R38000 NW
CHESTNUT

R20315 NW
ARTISAN OAK

R20128 RU
SONOMA
LIGHT OAK

STONE

Discreet and modern.

F79934 CR
FERRO BLACK

S60036 SX
CLASSIC CONCRETE

Variety at breakfast with the Mobis® Buffetcart:

A bonus for patients and budgets.

Specially designed for use in hospitals and care facilities, the compact transport trolley scores highly with a combination of practical configurations and its attractive design. This saves staff time and provides residents and patients with a high-quality, varied breakfast selection.



Eye-catcher

Side panels available in various colours.

Hygienic

The seamless design makes cleaning extremely easy.

Illustration shows optional equipment.

On top

A hook-in GN 1/1 shelf offers additional storage space.

Along for the ride

The sturdy gallery serves as a push handle and holder for attachments, e.g. waste paper baskets.

Robust

High-density Black Line tabletop with scratch-resistant surface.

Storage space

40 inserts for 1/2 GN trays. The 40 mm pitch offers flexibility in distribution.

Hard-wearing

The sturdy stainless steel base makes this transport trolley particularly durable.

Mobis® Buffetcart

The Mobis Buffetcart® provides for a contemporary, hospitable breakfast service.

Mobis® Buffetcart for 40 GN 1/2 trays	Mobis® Buffetcart for 60 GN 1/2 trays
Configuration: 2 segments, neutral.	Configuration: 3 segments, neutral.

Tailored to your needs

We will be happy to help you find exactly the right equipment.

Everything on board with the Mobis® Buffetcart Plus:

The all-round solution for mobile food distribution

The innovative solution for meeting **individual patient wishes**, such as in the distribution and service of breakfast and evening meals. This allows patients to freely select the products and quantities they want – an important step towards **reducing food waste**.



Website

Further product details

Mobis® Buffetcart Plus for approx. 25 people	Mobis® Buffetcart Plus for approx. 40 people
Configuration: 2 segments, 1 technical compartment.	Configuration: 3 segments, 1 technical compartment.

Tailored to you

The picture shows equipment options – we will configure the Mobis® Buffetcart individually for you, based on your needs in terms of technology, equipment and decorative surfaces.

Please contact us directly!

MOBIS® BUFFETCART PLUS: 2 segments plus technical compartment



Same features and options as Mobis® Buffetcart Plus with 3 segments.

Illustration shows optional equipment.

Designed by industry for industry:

To ensure that our innovative Mobis Buffetcarts best meet all requirements in day-to-day use, we assessed around 1,000 patient cards when designing the transport trolleys. From the technology to the drawer configuration: the Mobis Buffetcart is now a proven companion in hospitals, clinics and care facilities.

At hand

The frame top provides easy access to portion packs, for example, and also serves as a sneeze guard.

Other accessories

Protective elements, an attachable shelf or a cutting board and other helpful extras are available on request.

Reliably cold

The recessed cooling plate offers temperature safety, e.g. for cold cuts.

Eye-catcher

Side panels available in various colours.

Everything on board

Stacking compartments for safely transporting plates up to Ø 200 mm.

Flexible configuration

The combination of cabinets and drawers is available in several variants, e.g. hot/cold or neutral.

Clean

Waste pull-out for transporting waste.

Bread drawer

For transporting baked goods. Clever: cover plate serves as a cutting board.

Nice and cold

Drawers for items requiring refrigeration.

GN dimensions

Matches popular GN dimensions.

Moves with ease

A fifth, electrically driven wheel ensures that the trolley is easy to manoeuvre. Optionally, the Mobis can also be equipped for use in traction operation.

N'Ice & Easy

The transport trolley's patented N'Ice & Easy® cooling system with mains-independent, energy-efficient ice storage ensures that food requiring refrigeration is kept cold for up to 120 min. even without a mains connection. Permanent cooling in mains operation is also possible.

Cooling when not connected to the mains during food distribution:

- virtually silent in mains-independent operation.
- Does not require large and heavy batteries.
- No limit to charging cycles due to independent ice storage.
- Low power consumption.
- Future-proof refrigerant (R600a).

Illustration shows optional equipment.



Must-haves for every event

The Köhler® banquet trolleys bring a timeless design to hot and cold food catering.

P. 164



Banquet trolley with fan-assisted heating



Variably adjustable temperatures always in view: our classic model keeps items conveniently warm.

P. 165



Banquet trolley with fan-assisted heating and passive cooling compartment



Hot at the bottom, cold at the top: our double-decker for all occasions.

P. 166



Banquet trolleys with fan-assisted cooling



High-performance cooling with optimum air circulation.

P. 166



Banquet trolley unheated



Outstanding insulating properties to keep your food hot, cold or neutral even without active technology.

P. 167



Accessories

All the add-ons: Gallery, GN-grid, eutectic plates.



[Website](#)

Further product details

GENERAL FEATURES OF THE KÖHLER® BANQUET TROLLEY

Robust and hygienic

Optimum cleaning and hygiene properties thanks to stainless steel housing.

Energy efficient

Effective insulation ensures temperatures are maintained for a long time even without mains power.

Easy to clean

Tray ladders can be easily removed manually for cleaning.

Ergonomic

Easy to manoeuvre thanks to the vertical push bars – even with the doors open.

Optimum air circulation

Same space – same temperature thanks to optimised air circulation.

Secured doors

Lockable, automatically latching doors without additional handle.

All-round protection

Thanks to solid impact protection strips at the top and bottom – even for HGV transport.



MODEL-SPECIFIC FEATURES



Heating cassette

The heating cassette with humidification tray is easy to remove.



Passive cooling compartment

Thermal separation of the hot and cold areas. Up to five GN 1/1 can be further cooled using the eutectic plate.



Fan-assisted cooling

Powerful yet energy-saving fan-assisted cooling system with future-proof R290 refrigerant.

BANQUET TROLLEY – FAN-ASSISTED HEATING

Köhler® banquet trolley – fan-assisted heating – lengthwise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/14 L-GN-57.5	14 × GN 1/1	530 × 325	100	640 × 775 × 1,308	0163291
	BKW 1/20 L-GN-57.5	20 × GN 1/1	530 × 325	100	640 × 775 × 1,653	0163292
Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting	
BKW 1/14 L-GN-57.5	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C	
BKW 1/20 L-GN-57.5	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C	

Stainless steel version. Pitch: 57.5 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings.
Other wheel variants are available on page 99.

Köhler® banquet trolley – fan-assisted heating – crosswise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/36 B-GN-57.5	36 × GN 1/1	530 × 325	180	795 × 895 × 1,573	0163293
Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting	
BKW 1/36 B-GN-57.5	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C	

Stainless steel version. Pitch: 57.5 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings.
Other wheel variants are available on page 99.

BANQUET TROLLEY – WITH FAN-ASSISTED HEATING AND PASSIVE COOLING COMPARTMENT

Köhler® banquet trolley – fan-assisted heating/passive cooling – lengthwise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/14 L-GN-57.5 +5 PK	14 × GN 1/1 in base + 5 × GN 1/1 in top frame + 1 × eutectic plate GN 1/1 (not included in price)	530 × 325	95	640 × 775 × 1,857	0163294
Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting	
BKW 1/14 L-GN-57.5 + 5 PK	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C	

Stainless steel version. Pitch: 57.5 mm in base, 72 mm in top frame. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings. Other wheel variants are available on page 99.

Köhler® banquet trolley – fan-assisted heating/passive cooling – crosswise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/28 B-GN-57.5 +10 PK	28 × GN 1/1 in base + 10 × GN 1/1 in top frame + 2 × eutectic plate GN 1/1 (not included in price)	530 × 325	270	795 × 895 × 1,892	0163282
Heating	Capacity kW	Electrical connection	Protection class	Temperature control	Thermostat setting	
BKW 1/28 B-GN-57.5 +10 PK	1.6	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	30-95°C	

Stainless steel version. Pitch: 57.5 mm in base, 72 mm in top frame. 2 swivel castors with total brakes and 2 fixed castors, Ø 160 mm. Other wheel variants are available on page 99.

BANQUET TROLLEYS – FAN-ASSISTED COOLING

Future-proof
refrigerant

Köhler® banquet trolley – fan-assisted cooling – crosswise insertion

	Model	Capacity		Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/40 B-GN-57.5 UK	40 × GN 1/1		530 × 325	200	795 × 895 × 1,872	0163295
Heating	Refrigeration capacity	Refrigeration capacity kW	Power kW	Electrical connection Cooling element	Protection class	Temperature control	Thermostat setting
BKW 1/40 B-GN-57.5 UK	R290, CFC-free	0.35	0.26	AC 220-230 V N PE 50/60 Hz	IPX 4	Variable control	0–10°C

Stainless steel version. Pitch: 57.5 mm in base. 2 swivel castors with total brakes and 2 fixed castors, Ø 160 mm.
Other wheel variants are available on page 99.

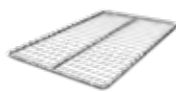
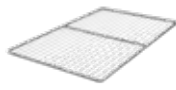
BANQUET TROLLEYS – UNHEATED

Köhler® banquet trolley – unheated – lengthwise insertion

	Model	Capacity	Insertion dimensions mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BKW 1/23 L-GN-57.5 Neutral	23 × GN 1/1	530 × 325	115	640 × 775 × 1,654	0163345

Stainless steel version. Pitch: 57.5 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 125 mm, in polymer housings.
Other wheel variants are available on page 99.

GN grids

	Model		Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
	1/1 – type A		6.0	3.0	20	530 × 325	01139029
	1/1 – type B		7.0	3.0	17	530 × 325	7209535
	2/1 – type A		7.0	3.0	35	650 × 530	01139129

Electro-polished, stainless steel version with brushed edges.

	Model	Suitable for	Dimensions W × D × H mm	Product code
	Gallery	0163291, 0163294, 0163292, 0163345	557 × 717 × 52	0163311
	Gallery	0163282, 0163293, 0163295	837 × 738 × 52	0163312
	Eutectic plate	0163294, 0163282	530 × 325 × 30	0163584

10 – TRAY TRANSPORT CART



The economical combo

With our tray transport carts, we offer an economical solution that combines temperature-safe transport and direct food service.

P. 169



Tray transport cart-E
Single-walled

P. 169



Tray transport cart-CS
Cook-Serve

P. 170



Tray transport cart-M
Modular construction

P. 170



Tray transport cart-V
Internally welded

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Accessories



Website

Further
product details

OUR TRAY TRANSPORT CART GUIDE

Tailored to you:

Let our customer service advise you – we will configure your tray transport cart to meet your individual requirements.

	Tray transport cart-E Single-walled	Tray transport cart-M Modular construction	Tray transport cart-V Internally welded	Tray transport cart-CS Cook & Serve
Special features	For insulation systems.	Sustainable thanks to exchangeable modules.	Suitable for washing devices.	Thermal separation in the interior for hot and cold components.
Tray types	✓ EN ✓ GN ✓ ½ EN ✓ Veska ✓ Insulation systems	✓ EN ✓ GN ✓ ½ EN ✓ Veska - Insulation systems	✓ EN ✓ GN ✓ ½ EN ✓ Veska - Insulation systems	✓ EN (special trays) - GN ½ EN - Veska - Insulation systems
Tray capacity	20, 24, 30	16, 20, 24, 30, 32, 36, 40	16, 20, 24, 30, 32, 36, 40	20
Intended use	Breakfast/lunch/dinner service			
Preferred food distribution systems	Cook & Serve	Cook & Freeze Cook & Chill	Cook & Freeze Cook & Chill	Cook & Serve with long distribution times
Cooling	No cooling	1. No cooling 2. Passive cooling	1. No cooling 2. Passive cooling	Passive cooling
Insulation	✗	✓	✓	✓

TRAY TRANSPORT CART-E & TRAY TRANSPORT CART-CS



Tray transport cart-E

Our tray transport cart-E is particularly suitable for transporting insulated systems with special trays and cloches, which have their own insulation. A double-walled tray transport cart is therefore no longer necessary.

Tray transport cart-CS

This system is designed for Cook & Serve food distribution with long transport times. The special middle panel in the interior creates a thermal separation so that hot and cold food can maintain their temperature on a special tray. The cold food is also cooled via eutectic plates that slot in.



Model tray transport cart-M shown. Also representative of tray transport cart-V.

Long life cycle

High-quality, robust stainless steel throughout the outer and inner housing ensures maximum durability.

Ergonomic

Thanks to the full length push bar, users can operate at a handle height to suit them.

Passive cooling

Eutectic plates can be inserted into the middle panel to keep food components cold for several hours.

All-round housing seal

Dust-proof closure and low temperature losses thanks to an all-round seal.

Perfectly insulated

The double-walled, insulated housing maintains the temperatures inside for a long time.

Fully welded tray racks

No dirt in the shelves. For the easiest cleaning imaginable.

Solid impact protection

The all-round impact protection on the chassis and top protects the transport trolley from damage.

Transport-safe door lock

The 2-point locking system ensures that the doors remain closed, even during HGV transport.

Image shows optional equipment.

Tray transport cart-V: Highest hygiene standards

Welding in the interior of the transport trolley enables thorough cleaning in a trolley washing device – the height of hygiene.



Tray transport cart-V
With fully welded interior.

Tray
transport
cart-V

Tray transport cart-M: Sustainable modular construction

The rear and side panels, trolley top, hinged door and push bar are replaceable. This means that individual parts can be replaced if damaged – which is particularly economical.

Tray
transport
cart-M



Wheel variant

We offer the right wheel for every transport requirement.



Lockable doors

A triangular lock enables safe transport and prevents unauthorised access.



Docking mechanism and towing device

Directionally stable traction operation due to the towing device.



HGV transport securing device

Serves to protect on-site handrails or to secure loads on the HGV.



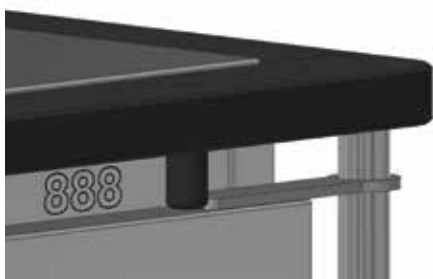
Paper clamp

Practical clamp for station cards or accompanying papers.



Card holder

4 polymer buttons for the cards in different sizes.



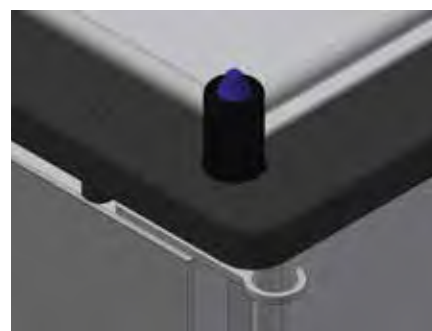
Laser engraving

Our individual laser engraving options for your tray transport cart, e.g. trolley number.



Gallery

For safe transport of baskets with glasses or similar on the trolley top.



Labelling cone

Different coloured labelling cones make it easier for you to assign the transport trolleys.

ACCESSORIES



Eutectic plates



Baskets

and much more...



The service systems for up to 250 meals

As specialists in commercial kitchen logistics, at Hupfer, we can draw on years of expertise when it comes to implementing efficient and functional food distribution systems.



Food distribution in retirement homes

Mobile bain maries, stacking equipment, isoboxes and the like are all present in this efficient system.

S. 173



Compact food distribution

Here, stacking equipment, freezers, etc. are combined to form an efficient "portioning line".

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Food distribution in retirement homes demands a great deal of flexibility. The residents are all very different and have their own individual needs. Energetic residents want to prepare their own meals, others eat together in the dining room and bedridden residents can only take their meals in their own room. The selection and arrangement of our products optimally meets these requirements.



PORTIONING

The arrangement of the transport trolleys and furniture enables efficient portioning by serving from both sides.

Portioning is carried out in the kitchen area by specialist kitchen staff, guaranteeing fast and skilful work processes.



KEEPING FOOD HOT AND COLD

The ISOBOX® is then loaded with the portioned food. This is kept either cold or warm, as required.



DISTRIBUTING

Our system enables rapid distribution of the food, as cold and hot components can be transported together and the trolley can be easily pushed through the aisles thanks to its optimum design.



SERVING

With our food distribution system, nursing staff are only responsible for final serving, and do not have to worry about portioning the food. This leaves more time for actually caring for residents.

Diners can look forward to fast, reliable meal distribution with meals at the optimum temperature.



Website

Further product details

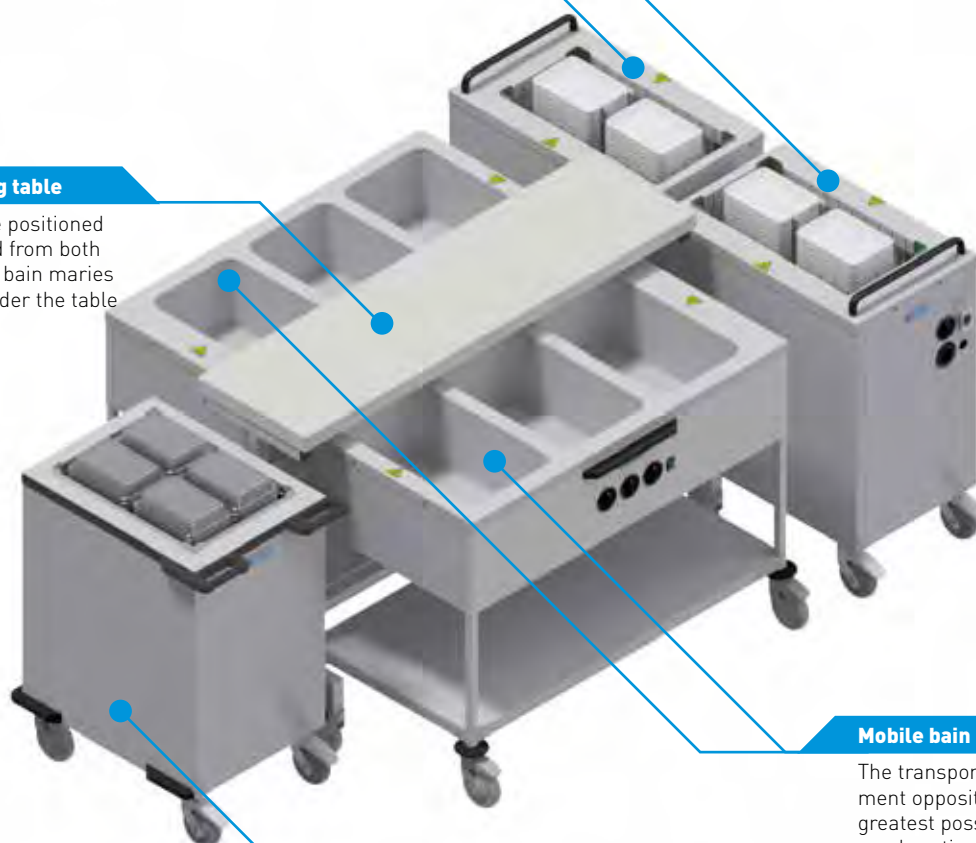
Example of an efficient portioning station configuration in a retirement home

Heated platform dispenser

The advantage: rectangular porcelain norm crockery can be used, which offers optimum use of space and is particularly suitable for senior citizens thanks to the high rim.

Mobile portioning table

Here the trays are positioned and can be loaded from both sides. The mobile bain maries can be pushed under the table to save space.



Mobile bain maries

The transport trolley arrangement opposite provides for the greatest possible efficiency in meal portioning.

Stacking equipment for PN lids

After portioning on the tray, the PN crockery is fitted with the matching lid.

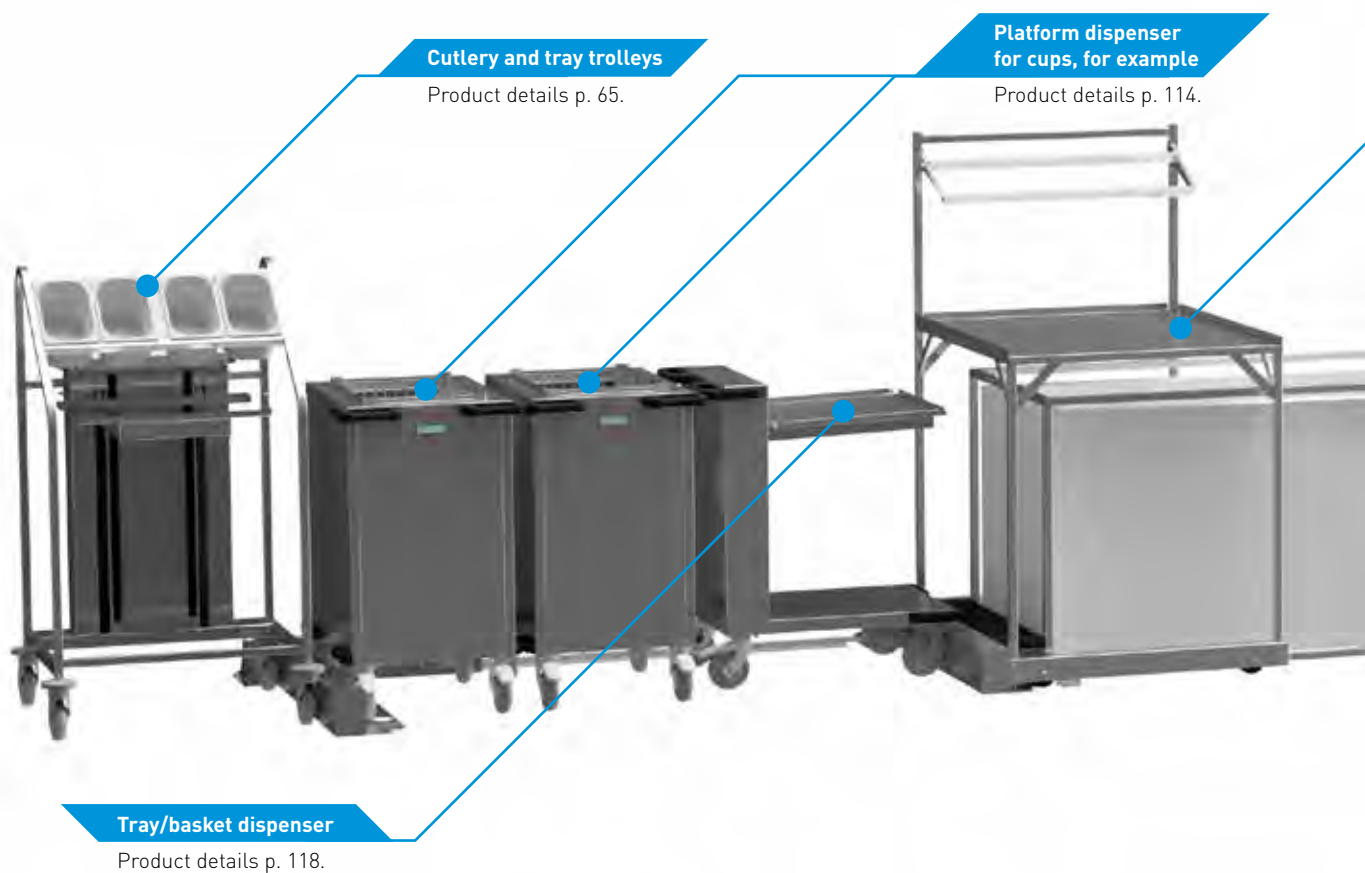


EXAMPLE ARRANGEMENT

For efficient food distribution, portioning must be as smooth and simple as possible. This is because there is a wide range of requirements to take into account, from the **right choice of food** to **temperature safety** and **punctuality of delivery**.

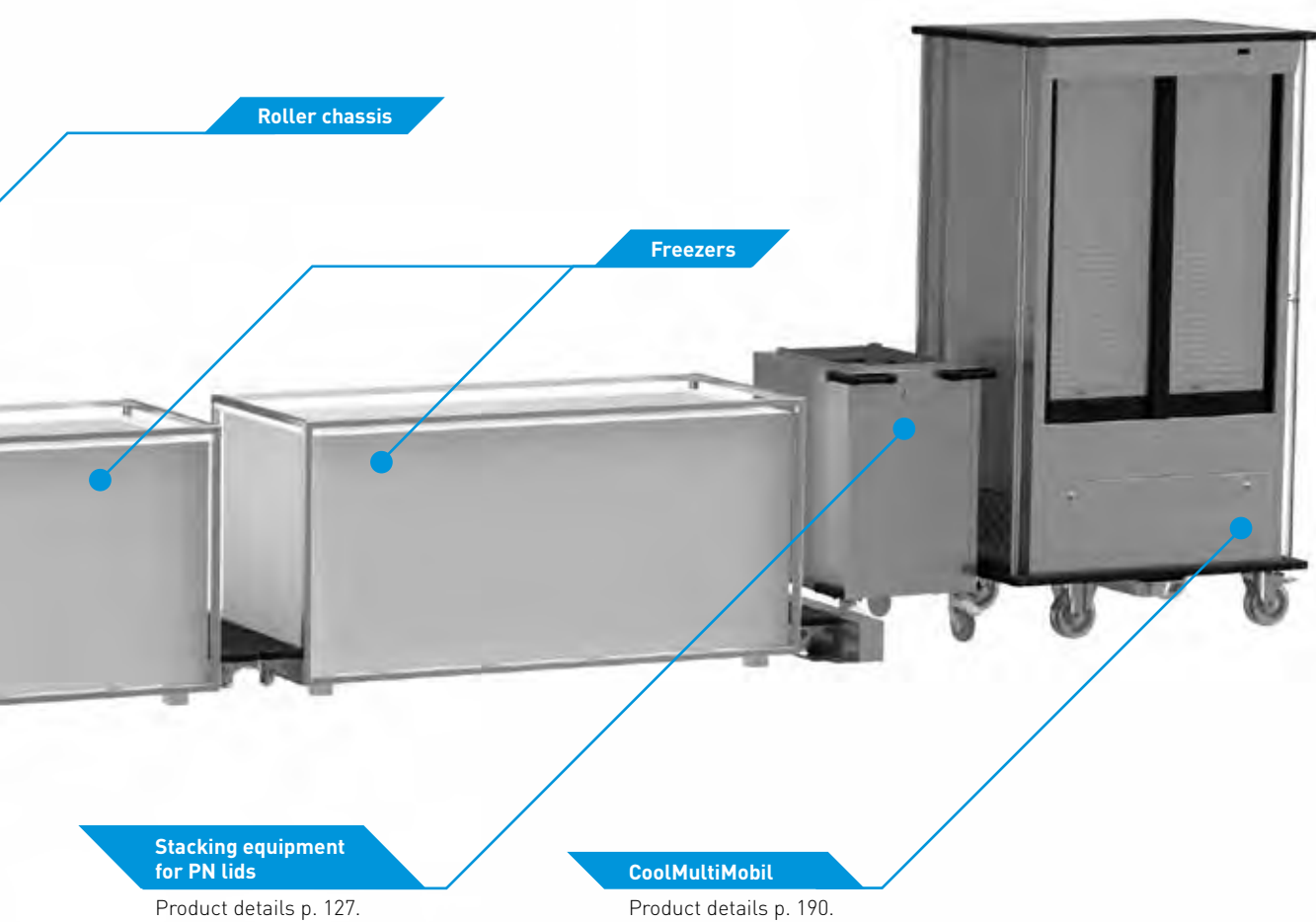
It does not always have to be personnel-intensive food distribution on a conveyor belt, but can also be a serving station as in the example shown here. The major advantage: portioning can be done by just one person.

Example arrangement of our Hupfer transport carts to form a complete serving station



BENEFITS AT A GLANCE:

- No production kitchen required:
just min. 1 × 230V socket.
- Portioning can be done by just one person.
- Portion completion in just one minute.
- Catering for up to 200 people.
- Ergonomic working height.
- Smooth-running portioning table.



Individual design

The graphic shows only one application example of a compact food distribution system. **Numerous other unit configurations or arrangements are possible, e.g. a U-shape.**

We will be happy to provide advice in line with your individual requirements.

12 – FOOD DISTRIBUTION WITH CONVEYOR TECHNOLOGY



Website

Further
product details

The solution when catering for many people

To ensure that everything fits together seamlessly, our solutions for food distribution with conveyor technology ensure optimum routines **from portioning to distribution**.

This creates **efficient process chains**, guarantees compliance with required temperatures and increases occupational safety for your employees through routine handling.

As a specialist in this field, we take into account an extremely wide range of requirements and offer **solutions that are individually tailored to your needs** for every distribution system, whether Cook & Freeze, Cook & Chill or Cook & Serve.

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Cook & Serve food distribution

From the kitchen straight to the guest:
with our solutions, hot food stays hot
and cold food stays cold.

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Cook & Chill and Cook & Freeze food distribution

Discover our solutions for optimum
food regeneration.



Cook & Serve food distribution

Freshly cooked and straight to your guests: Cook & Serve systems place high demands on processes, requiring consistent compliance with the necessary temperatures for hot and cold components at the same time. Hupfer offers you a wide range of products for a reliable all-round solution.



Cook & Freeze and Cook & Chill food distribution

For food distribution systems involving food that is chilled or deep-frozen after preparation and then regenerated, our Plug & Cool meal make-up conveyor with integrated cooling circuit offers innovative and efficient complete solutions. Advantage: Portioning at room temperature – benefiting staff while reducing operating costs.

Practical example from lunch catering

P. 164

- Köhler® banquet trolley, heated.

P. 190 **P. 185** **P. 116**

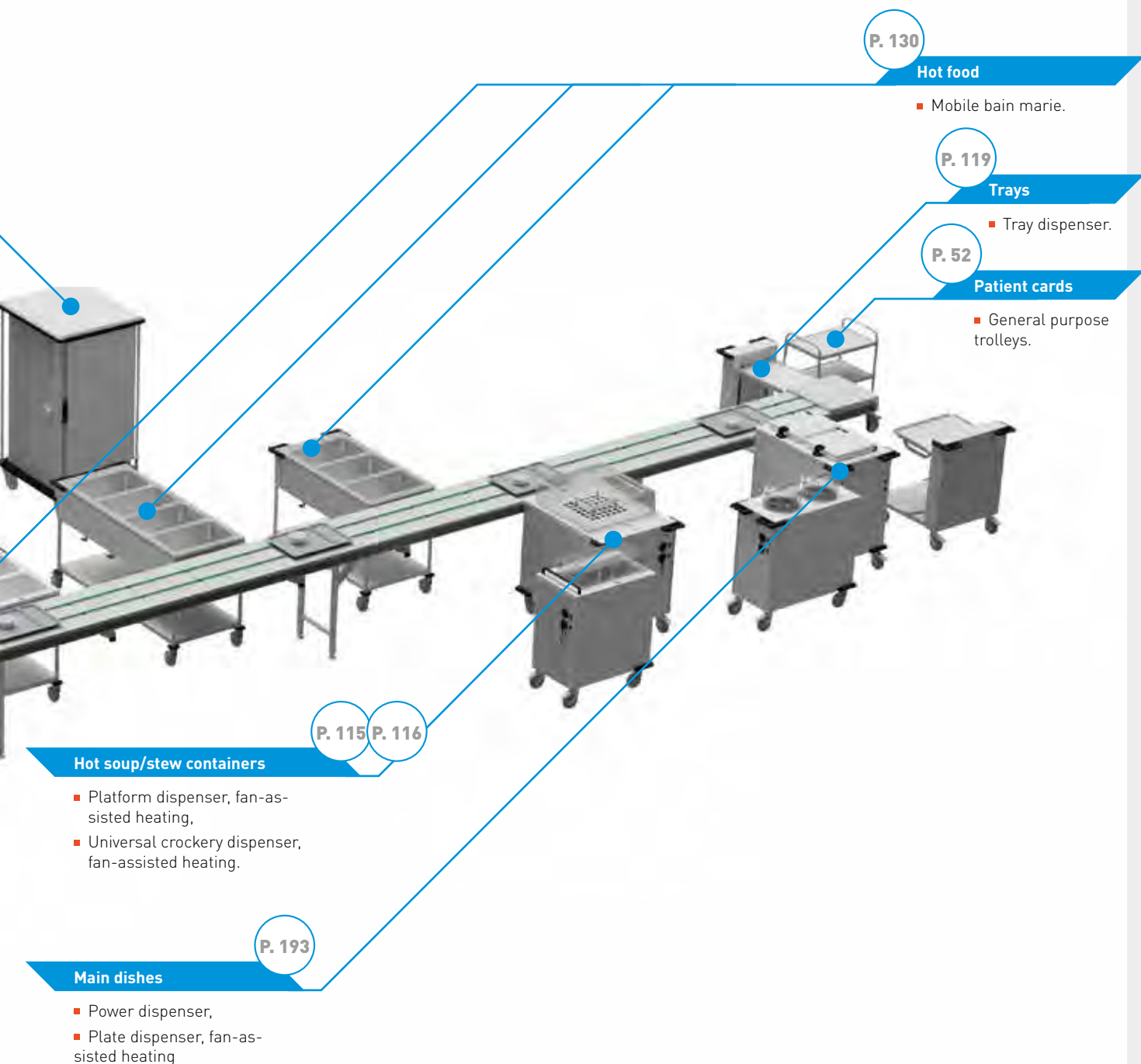
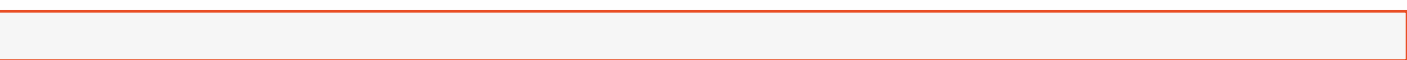
- CoolMultiMobil®
- or
- Coolport®,
induction docking station with
fan-assisted cooling,
- Pre-portioning EN trolley,
- Coolstapler® platform dispenser.

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- Thermally insulated tray transport cart.

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- Basket dispenser for polymer components.



Individual planning
Please contact us for detailed advice in line with your requirements.



PRACTICAL EXAMPLE

Practical example from lunch catering

This cart configuration is just one of many possible arrangements.

Some highlights of the transport carts shown here are presented in more detail in this section.

Pre-portioned cold components

Options:

- CoolMultiMobil®
or
- Coolport®,
induction docking station with
fan-assisted cooling,
- Pre-portioning EN trolley.

Food distribution

- Tray transport cart,
modular construction,
- Tray transport cart, fully
welded.

Alternative all-in-one solution

- Induction cart.

Exclusively
at
Hupfer

Meal make-up conveyor optionally available with integrated cooling circuit

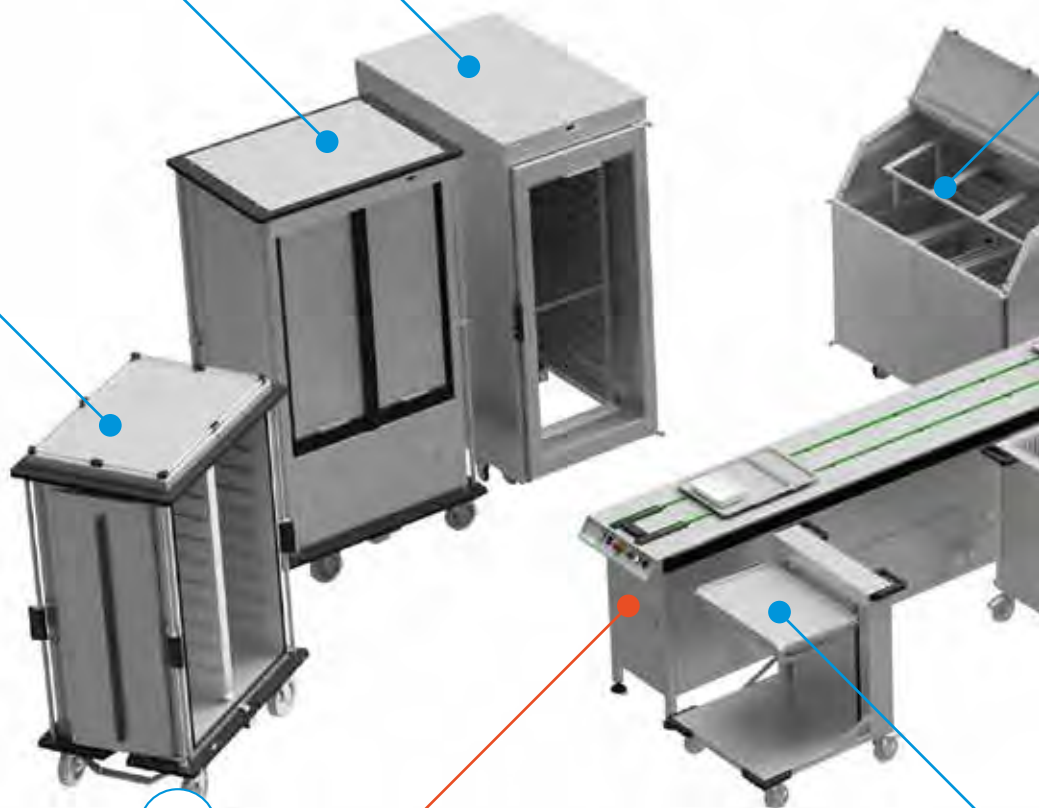
- The transport carts are connected to the
conveyor cooling circuit in the **Plug & Cool
system** so that the carts themselves do not
require cooling.
- Further option: also available with air curtain
cooling for cooling during conveyor belt
operation.

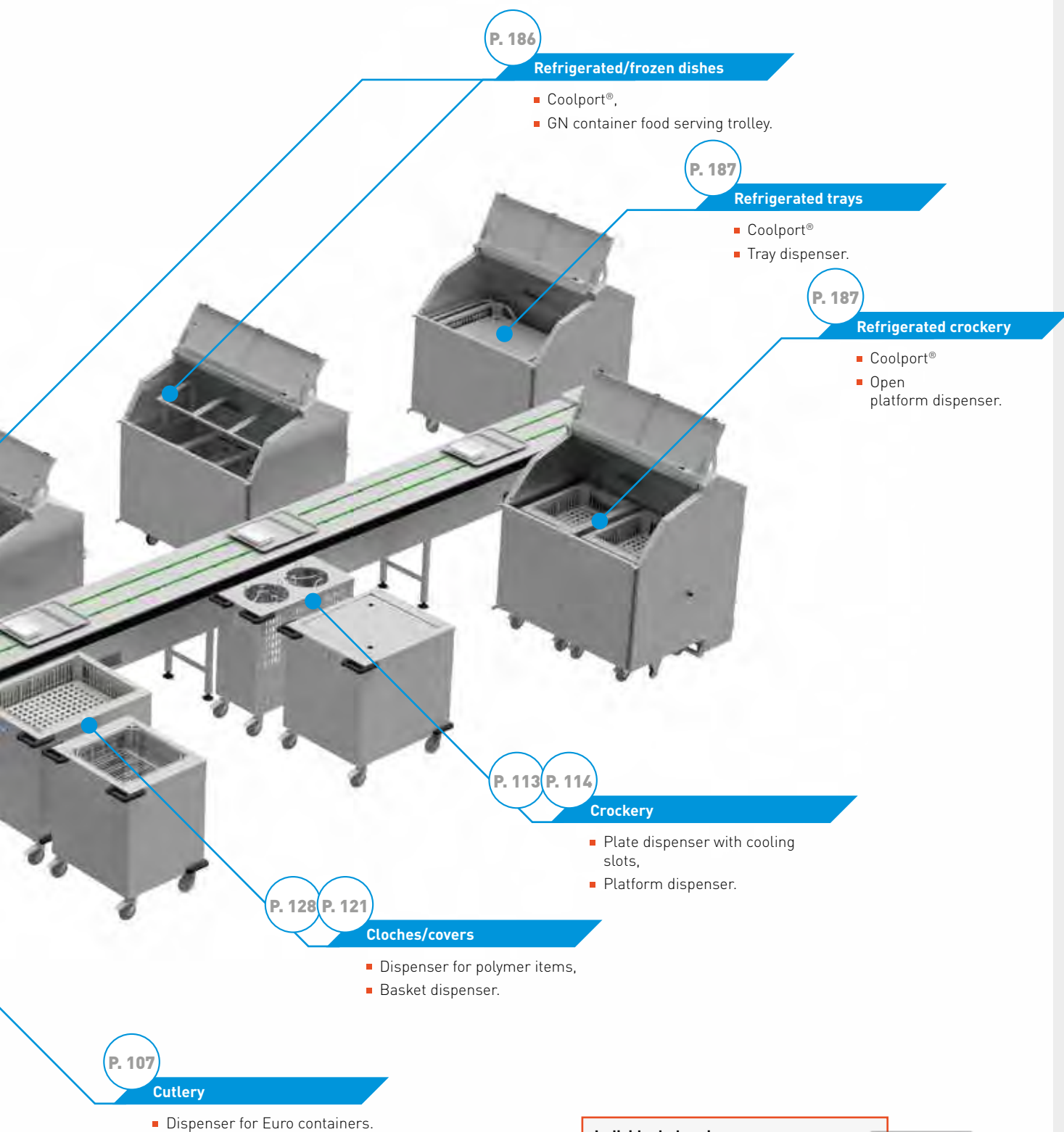
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Individual planning

Please contact us for detailed advice in line with your requirements.



MEAL MAKE-UP CONVEYOR WITH COOLING CIRCUIT FOR COOK & CHILL AND COOK & FREEZE

The Plug & Cool meal make-up conveyor

The system is made up of three integrated components: meal make-up conveyor, Coolports® and suitable trolleys. The Plug & Cool meal make-up conveyor has its own future-proof cooling circuit, which is attached to the existing refrigeration unit and which provides the connected Coolports® and inserted trolleys with the required refrigeration capacity at a central point.

COOL ADVANTAGES AT A GLANCE



- **TAILOR-made:** with custom belt configuration, connections can be positioned anywhere on the belt – we'll find the best solution for your space.
- **MOVABLE:** the arrangement of the transport carts can be changed in no time with no need for tools thanks to optional quick-release fasteners – for example, if there are differences in morning and lunch-time procedures.
- **EMPLOYEE-FRIENDLY:** as the meal make-up conveyor offers an integrated cooling circuit, work can be done at normal room temperatures.
- **SUITABLE FOR FUTURE USE:** the cooling system refrigerant is based on an environmentally friendly brine base, which is not only safe to use in food environments, but also eliminates the need for regular testing, which is obligatory for other refrigerants.
- **EASY TO CLEAN:** the optional quick-release fasteners enable tool-free coupling and uncoupling – docked transport carts can therefore be moved very easily for cleaning purposes.
- **LOW NOISE:** Almost silent operation as only one system runs instead of multiple refrigeration units.



Quick connection, no tools required

The new quick-release fasteners make coupling and uncoupling possible without any tools whatsoever.



Coolport coupling

Up to two Coolports can be coupled to one connection.



Cool head

Even at high ambient temperatures of up to 25°C, cold foods are reliably cooled.



Top circulation

Fans in the lower area of the Coolports ensure reliable cold circulation.



Powerhouse

Powerful yet energy-saving heat exchangers guarantee efficient cooling of the Coolports.



Simple technology

Each Coolport is equipped with connections for power and cooling supply.



Maintenance-friendly

The swivelling air deflector door in the rear panel makes it easier to clean the heat exchanger and allows you to use a hose for cleaning.



Hygienically designed

The open floor and mobility of the Coolports create ideal conditions for cleaning.

Coolport® – induction docking station with fan-assisted cooling for GN container food serving trolleys

	Model	For trolley	Temperature control	Electrical connection	Dimensions W × D × H mm	Product code
	COP/UK SPA/0+ KK	with top frame	3-12°C	AC 220-230 V N PE 50/60 Hz	1,325 × 1,070 × 1,468	0164291

Stainless steel version. Also available with compressor cooling for meal make-up conveyors without integrated cooling circuit.

Trolley – GN container food serving trolley

	Model	For trolley	Capacity	Capacity of top frame	Maximum load kg	Dimensions W × D × H mm	Product code
	SPA/0 3/21 A-3GN BP	with top frame	21 runners GN 1/1	3 × GN 1/1	150	1,171 × 724 × 1,174	0164329

Stainless steel version. With floor plate. 3 compartments. To hold GN 1/1 containers and their subdivisions with pre-cooled meals. Pitch 75 mm.



Coolport® – induction docking station with fan-assisted cooling for crockery and tray dispensers

	Model	For trolley	Temperature control	Electrical connection	Dimensions W × D × H mm	Product code
	COP/UK BD/ BPN KK	Crockery and tray dispenser	3-12°C	AC 220-230 V N PE 50/60 Hz	1,265 × 1,190 × 1,544	0164312

Stainless steel version. Also available with compressor cooling for meal make-up conveyors without integrated cooling circuit.

Trolley – dispenser for porcelain norm crockery

	Model	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BPN 4-K	510 × 365	160	741 × 547 × 923	0164314

Stainless steel version. Open design.

Trolley – dispenser for polymer items and trays

	Model	Platform mm	Maximum load kg	Dimensions W × D × H mm	Product code
	BD/O 75-53	812 × 595	240	1,078 × 751 × 909	0164313

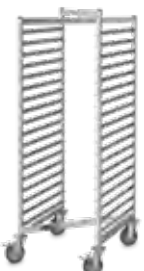
Stainless steel version.

Coolport® – induction docking station with fan-assisted cooling

	Model	Temperature control	Electrical connection	Dimensions W × D × H mm	Product code
	COP/UK RWG KK	3-12°C	AC 220-230V N PE 50/60 Hz	817 × 1,373 × 1,907	0163887

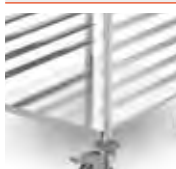
Stainless steel version. Also available with compressor cooling for meal make-up conveyors without integrated cooling circuit.

Trolley – high gastronorm trolley – without base plate

	Model	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	RWG 1/36 GN 75-B-U	36 × GN 1/1 – 18 × GN 2/1	180	659 × 739 × 1,662	0112535

Stainless steel version. To hold GN 1/1 containers and their subdivisions with pre-cooled meals. Base plate 0164350 required for use in Coolport®. Pitch 75 mm.

Base plate for GN trolley RWG 1/36

		Dimensions W × D × H mm	Product code
		671 × 586 × 30	0164350

Stainless steel version. For retrofitting GN trolley 0112535 for insertion into a Coolport®.

Pre-portioning EN trolley – crosswise insertion – 1 compartment

	Model	Insertion dimensions mm	Number of runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	VTW 1/24 EN 115-B-U	EN 530 × 370	12	24 EN trays or 24 EN baskets	120	659 × 819 × 1,652	0113065

Stainless steel version. For storage or provision of pre-portioned cold components. No trolley for a Coolport®. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Shelf pitch 115 mm. Other wheel variants are available on page 99.

Base plate for pre-portioning trolley

	Model	Suitable for	Dimensions W × D × H mm	Product code
	VTW-ELB 0113065	Pre-portioning EN trolley 0113065	557 × 534 × 24	0164353

Stainless steel version. Base plate for retrofitting a pre-portioning EN trolley for use in a Coolport® induction docking station.

We have been providing numerous social institutions **throughout the world with innovative solutions for food distribution systems for communal catering** for over 30 years.

Our systems are not only impressive, with their **easy handling and aesthetics**, but have also proven themselves to be **functional and meet hygiene and food temperature requirements** in day-to-day use.

We make it possible to integrate our systems seamlessly into existing portioning processes thanks to **the right logistics and necessary expertise of a specialist!**

ContactLine

Selective and economical heating

Contact
heating and
temperature
sensor
technology
Targeted
heating saves
energy



InductLine



The high-efficiency food distribution system

Combines
innovative and
energy-saving
regeneration
processes with the
delight of a perfect
meal.



With the diverse product range from MenüMobil,
you can have the right system for any application area:



MenüMobil Food Service Systems GmbH

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Telefon +43/(0) 52 38/88 661 | Fax +43/(0) 52 38/88 778

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A HUPFER GROUP COMPANY:

NEW



Portioning, storing and serving cold foods

With our CoolMultiMobil, you can keep food components requiring refrigeration safely cold throughout the entire cold chain. This means that the CoolMultiMobil not only achieves a higher level of temperature safety during food distribution, but also has many other benefits thanks to state-of-the-art technology and optimum handling properties.

① Serving variety

Variable loading enables a high-quality and varied range of food to be served.

② Space saver

Over 400 portions can be prepared when using quadrangular PN crockery.

③ Efficient and future-proof

Thanks to fan-assisted cooling, the CoolMultiMobil ensures constant temperature distribution over several hours on all levels. R290 future-proof refrigerant is used for cooling.

④ Hygienic

The support ledge frames, base plates and air baffles can be easily removed for cleaning without the need for tools.

⑤ Ergonomic

Thanks to ergonomic, continuous push bars, a comfortable removal height and smooth-running wheels.

⑥ Saves expensive storage capacity

Temporary storage in a cost-intensive cold store is no longer necessary thanks to the in-built cooling system.

CoolMultiMobil – fan-assisted cooling – air curtain cooling

	Model	Runners	Capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	CMM UK	2 × 13 lengthwise insertion 26 runners total	26 × EN or GN 1/1 (selection in advance) e.g. 1/4 porcelain norm containers = 416 pieces	Total: 320 per insert: 12	1,114 × 798 × 1,973	0164476-VK
Cooling	Refrigerant	Cooling	Refrigeration capacity	Power	Electrical connection	Protection class
	R290, CFC-free	Active fan-assisted cooling with cold air curtain	1.04 kW	0.85 kW	AC 220-230 V N PE 50/60 Hz	IPX3

Stainless steel version. For holding pre-portioned food components in EN or GN format. Frames included. Pitch for shelves: 75 mm. 2 swivel castors with brakes, 2 fixed castors Ø 160 mm.

Equipment options

	Model	Specification	Product code
2 frames with Euronorm runners	CMM 26EN	26 pairs of L-brackets for lengthwise insertion	0172020002
2 frames with Gastronorm runners	CMM 26GN	26 pairs of L-brackets for lengthwise insertion	0172020003
LED lighting	CMM LED MON		0172020020
Exchange shutters for 2 lockable shutters (1 per compartment)	CMM SHUTTER LOCK		0172020032

Cannot be ordered separately.

POWER DISPENSER

Tightly sealed

The double-walled insulated lid with special seal and additional hinges reliably insulates the interior – without inefficient temperature losses.

Perfectly insulated

High-quality all-round insulation ensures efficiency and minimal energy consumption.

Frugal

A low wattage of 1.84 kW is sufficient for our power dispenser. This means that 2 power dispensers can be operated on one 230 V 16 A line.

Powerhouse

The power dispenser heats the interior to up to 130°C, causing the wax in the pellets to liquefy. The hot pellets then effectively work to maintain the food temperatures – even during long transport journeys.



A dream team:

our power dispenser and the plate dispenser are a perfect match. The plate dispenser preheats the crockery and, thanks to the extra hot wax pellets, the temperature is reliably maintained. This creates safe process chains and satisfied guests.

Power dispenser – fan-assisted heating

	Model	Pellet dimensions for plates Ø mm	Number of dish stacks	Max. capacity	Maximum load kg	Dimensions W × D × H mm	Product code
	PSUH 2/26	260	2	Approx. 80-84 stainless steel pellets	140	993 × 633 × 1,037	0163974
Heating	Heating	Power kW	Electrical connection	Protection class	Pellet temperature	Temperature control	Thermostat setting
PSUH 2/26		1.84	AC 220-230 V N PE 50/60 Hz	IPX 5	max. 130°C	Fixed	138°C

Stainless steel version. For wax pellets. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Other wheel variants are available on page 99.

Plate dispenser – fan-assisted heating/100°C

	Model	Crockery Ø mm	Number of dish stacks	Max. capacity without lid	Maximum load kg	Dimensions W × D × H mm	Product code	
	TE/UH 2/19-26 VC	190 – 260	2	130 crockery items	140	961 × 512 × 972	0161590	
Heating	Heating	Power kW	Electrical connection		Crockery temperature		Thermostat setting	Temperature control
TE/UH 2/19-26 VC	Power module	2.0	AC 220-230 V N PE 50/60 Hz		max. 100°C		30-130°C	Variable control

Stainless steel version. The capacity depends on the stacking height of the crockery. 4 swivel castors, Ø 125 mm, corrosion-resistant, 2 of which have total brakes. Included in delivery: 2 transparent lids, single-walled, flat. Other wheel variants are available on page 99.



TRAY TRANSPORT CARTS



Clear separation

Special polymer profiles allow for thermal separation within the tray transport cart-CS, enabling **hot and cold food** to be portioned on the divided tray at the **same time** and kept at temperature for up to **75 minutes** thanks to the special insulation.

Even two EN trays 1/1 can be inserted here one behind the other, making our tray transport cart-CS a real **space saver**. Thanks to the **flexible insertion of eutectic plates**, cold food can also be cooled without affecting the temperature of the warm side.



Thermally insulated tray transport cart

	Model	Insertion type	Tray capacity	Cabinets	Hinged doors	Number of eutectic plates (optional)	Dimensions W × D × H mm	Product code
	TTW/CS 1/20 EN 115-B PK	Crosswise insertion	20 EN special trays cold/hot	1	1	4	798 × 947 × 1,606	0163879

Stainless steel version. For thermally-insulated accommodation of ready-portioned hot and cold foods on special Euronorm trays in the Cook & Serve system. Pitch 115 mm. 2 swivel castors with brakes and 2 fixed castors, Ø 160 mm, zinc-plated housing. Other wheel variants are available on page 99.

Divided tray for tray transport cart-CS

	Model	Suitable for	Temperature resistance	Dimensions W × D × H mm	Product code
	TAB EN- 1/1 GRP Gran-A83 get	Rectangular porcelain norm crockery	-40°C to +140°C	530 × 370 × 17	0163356

Fibreglass-reinforced polymer version. For use in thermally separated tray transport carts for Cook & Serve food distribution.

Eutectic plate for tray transport cart-CS

	Model	Temperature application range	Specification	Dimensions W × D × H mm	Product code
	KP PP 656/182/34 ligr	-15°C to +95°C	With finger grip	656 × 182 × 34	0163959

Polyethylene version. Washing device suitable.

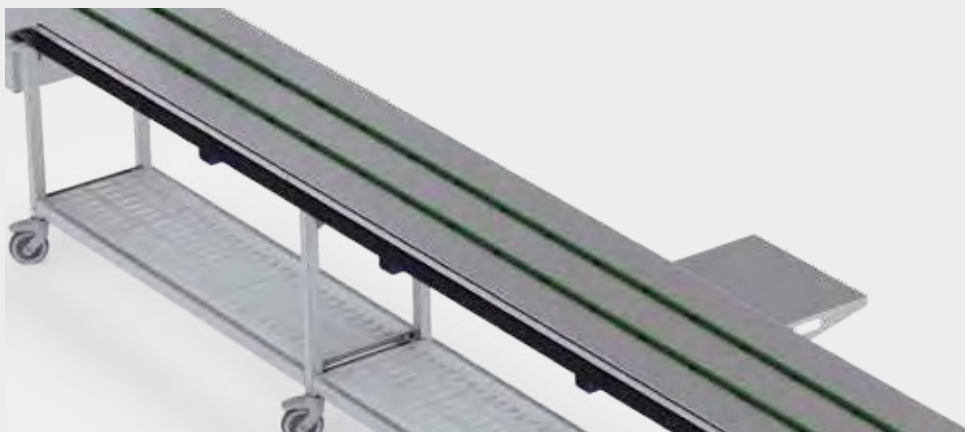


13 – CONVEYOR TECHNOLOGY



Our conveyor technology offers the “flow” you want

With conveyor technology from Hupfer, planners and users can draw from a wide range of individual modules. All components can be combined in a way that creates the optimum solution for the available space. Effective solutions can be implemented with both cord and belt conveyors. With our crockery return belts, the crockery safely finds its way back to the kitchen.



P. 198

Meal make-up conveyor with belt

Flexible food distribution for individual crockery items and trays.



P. 198

Meal make-up conveyor with cord

Ideal for transporting GN and EN trays.



P. 204

Crockery return belt

Dirty crockery can even be transported back around corners.





Meal make-up conveyors

For perfectly coordinated processes: If the meal make-up conveyor has been well thought out, the individual work steps dovetail seamlessly. Not only can errors be minimised through practised, routine handling, our complete systems also make daily work much more efficient.



Crockery return belts

The return of used crockery also needs to be well thought out: with our solutions, dirty crockery finds its way from the dining room back to the kitchen in the most efficient way possible – along a straight route or even around corners. We have numerous options to simplify daily work routines, for example, automatic tray stacking.

EQUIPMENT OPTIONS FOR OUR MEAL MAKE-UP CONVEYORS

Meal make-up conveyor with cord

Universal storage space

Here, patient cards, for example, can be easily stored at the beginning of the belt.

Additional shelf

Various cooking utensils such as ladles can be stored here. The shelf can be permanently positioned on the left or right, at the front or back, up to a maximum of 300 mm from the end of the belt.

Mobile installation

As an option, we offer our belt with roller equipment, which simplifies cleaning and provides more flexibility for subsequent positional adjustments.

Our standard option offers belt system legs with ergonomic height adjustment of ± 20 mm and additional selectable floor fixing attachment.

Sockets

Additional sockets for connecting Hupfer peripheral equipment, such as heated plate dispensers, see p. 112.

Rotary table shelf

Rotary table above the belt housing for patient cards or laptops.

Base

Polymer louvred shelf as base for practical storage of large containers, for example. Other shelves available on request.



Website

Further product details

Meal make-up conveyor with belt

The equipment options shown for the cord version also apply to our belt version.



Website
Further
product details

Individual planning

Please contact us for detailed advice in line with your requirements.



Fold-down shelf

A rail system on both sides of this shelf allows for flexible positioning of the shelf along the entire length of the belt.

Mechanical limit rocker switch

This stops the belt automatically as soon as a tray touches the rocker. Once the tray is removed, the belt restarts automatically.

Alternative: photo-electric limit switch

If the tray passes over the sensor built into the belt housing, the stop-start mechanism takes effect.

Belt control

This is where the belt really gets going – START-STOP switch, speed regulator and emergency stop button are installed on the front side.

Bumper strip

Lengthwise impact protection on both sides helps to keep the belt in good condition.

Illustration shows optional equipment.

STANDARD EQUIPMENT FOR MEAL MAKE-UP CONVEYORS

	Basic equipment	Technical data	Conveyor	Standard dimensions W × D × H mm
Cord version	1 main switch, 1 START button, 1 STOP button, 1 EMERGENCY STOP button, 1 potentiometer for speed control	Conveyor length minus 500 mm in the tray return and 50 mm in the removal area	Cord material: polyurethane, green, exchangeable Belt guide elements HDPE 25/25/19, black, exchangeable – guarantees a stable conveying direction	6,000 × 500 × 900
		Cord spacing: 180 mm Diameter: 12 mm		9,000 × 500 × 900
		Maximum load 100 N/m		12,000 × 500 × 900

Standard lengths of meal make-up conveyors: stationary/mobile version: 3,000-13,000 mm. Other lengths on request.

Belt version	1 main switch, 1 START button, 1 STOP button, 1 EMERGENCY STOP button, 1 potentiometer for speed control	Conveyor length minus 250 mm in the tray return and 200 mm in the removal area	Belt material: polyester fabric and PVC coating, white, exchangeable	6,000 × 500 × 900
		Belt width: 300 mm		9,000 × 500 × 900
		Maximum load 100 N/m		12,000 × 500 × 900

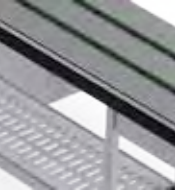
Standard lengths of meal make-up conveyors: Stationary version: 2,000-13,000 mm, mobile version: 3,000-7,000 mm.
Other lengths on request.

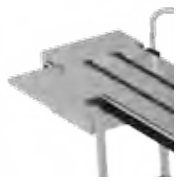
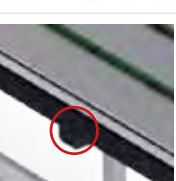
Electrical sys- tem	Sockets	Protection class	Electrical connection	Total connected load
Polymer switch cabinet, depending on number of sockets, number of motors and electrical variants	Basic design without sockets On request, at additional cost: various 230 V/400 V plug versions, depending on type F/CEE plug design	IP X5	without sockets: 230 V ~ 50 Hz NPE with sockets: 400 V 3 ~ 50 Hz NPE	0.12 kW without sockets For conveyor belts with sockets, the total power is dependent on the type and number of consumers attached to the sockets

Motor	Power	Speed range	Protection class
1 motor for straight, stationary conveyors up to 13 m in length	Helical bevel geared motor 0.12 kW with soft start	Variable control from 4 to 18 m/min	IP X5 Heat class F

Stainless steel version. Hygienic and self-supporting construction, modular design consisting of screwed-on belt segments, on pedestals made of stainless steel square tube set with height-adjustable polymer screw feet or as mobile design on wheels.

EQUIPMENT OPTIONS: MEAL MAKE-UP CONVEYORS

	Model	Material	Dimensions W × D × H mm
	Mobile design: Castors Max. 7 m for belt version and 12 m for cord version. Mobile thanks to Ø 125 mm swivel castors, with total brake, polymer housing, polymer wheel with stainless steel ball bearing, according to DIN 18867-8, including stainless steel bracing set between the belt system legs		
	Floor fixing attachment for standard floor feet	Stainless steel	105 × 75 × 52
	Mechanical limit rocker switch integrated in standard belt		
	Photo-electric limit switch built into the belt housing		
	Bumper strip on both sides, lengthwise	Polymer	60 × 20
	Rotary table shelf Flexible positioning – max. 300 mm from the beginning or end of the belt	Stainless steel	500 × 300 × 530
	Hook-in shelf incl. rail system	Stainless steel	500 × 300 × 530
	Fold-down shelf	Stainless steel	500 × 300 × 530

	Model	Material	Dimensions W × D × H mm
	Tray shelf for cord version		250 × 500/ 500 × 500
	Universal drawer	Stainless steel	480 × 420 × 230
	Base with louvred shelf	Polymer grid	
	Additional foot switch for starting/stopping the conveyor		
	Additional start/stop switch	Flexible positioning along the belt	
	Additional emergency stop button	Flexible positioning along the belt	
	Additional socket Schuko, 230V, 16A, IP44 on one or both sides		



PRACTICAL EXAMPLE: CROCKERY RETURN BELT

Our crockery return belts can be designed to your specific needs – distances from the dining room to the kitchen can also be configured for you, even around corners. Trays with used crockery return efficiently via our system.

Sorting check

Reliable stop for trays that have not been cleared. Mechanical or visual version available as an option.

For conveyors with automatic tray stacking.

Photo-electric limit switch

This is used to stop the belt automatically as soon as a tray triggers the sensor. Once the tray is removed, the belt restarts automatically.

Alternative: Mechanical limit rocker switch

Here, the same stop-start system takes effect as soon as a tray makes contact with the rocker.

For conveyors without automatic tray stacking.

Tray dispenser

Our open tray dispensers are ideally matched to the SGR belt system. Product details can be found in the section "Stacking equipment" on p. 118.

Docking mechanism

Tray dispensers are safely coupled to the SGR belt for smooth and automated transfer of empty trays. With this version, there is no need for a limit switch.

Tapered belt housing

The tapered section of the belt, which goes from 500 mm to 400 mm in width, allows easy ergonomic access to the rear basket shelves.

Belt control

4 different control configurations are available according to the configuration of your conveyor.

The following are included as standard:

- 1 main switch,
- 1 start button,
- 1 stop button,
- 1 EMERGENCY STOP pushbutton,
- 1 potentiometer for speed control.

Tray guides

All tray sizes can be guided here.

Further additional options

- Magnetic cutlery take-off (automatic collection of cutlery from the tray and transfer to a cutlery soak sink (Product code 0161750)).
- Sound/screening tunnel (contamination-free guidance through clean areas possible).
- Emergency stop button.
- Queue-clocked circuit.
- Sockets.

Magnetic cutlery take-off.



Website

Further
product details

Individual planning

Please contact, us for detailed advice in line with your requirements and the space you have available.



Basket shelf

Used to hold crockery washing baskets and for further sorting of crockery.

Available for 3, 4 or 5 baskets (510 × 510 mm).

Curves

90° or 180° curve, equipped with a cord (Ø 15mm), with two lateral stainless steel and polymer guides to optimally take the trays through the curves.

Further customer-specific curves possible depending on requirements e.g. 15°/30°/45°/60°.

Cords

Polyurethane cord, green, belt distance 180 mm, belt guide elements HDPE 25/25/19, black, exchangeable.

- 1) Straight conveyor section.
- 2) Curves 70° and above.

Queue-clocked circuit

The queue-clocked circuit ensures a smooth and optimised passage of the trays over the entire conveyor.

Base with discharge chute

This allows you to easily separate waste in an environmentally conscious way at the beginning of the conveyor system.

Collecting pan

Optional pan for collecting liquids below the tray return. Connection pipe (Ø 50 mm) for an additional disposal line is available.

Illustration shows optional equipment.

14- BUILT-IN APPLIANCES FOR FOOD SERVING COUNTERS



Individual advice

Many of our solutions can also be retrofitted into your food serving counter. We would be happy to review the options together with you. Just tell us what you want.

Attractive food presentation for your guests

Serving food that guests can enjoy is a key focus of kitchens. Presenting meals professionally at the optimum temperature and in an attractive way not only requires good kitchen staff but also needs equally effective technical solutions.

P. 208



Therma Dry

Therma Dry impresses with attractive presentation, ergonomic handling and efficient operation.

P. 210



Hot and cold plate

Thanks to the fast switching time, the hot and cold plate can be used at any time of the day – saving costs and space.

P. 211



Hotplate

Our hot plate stands out thanks to its short heating times and reliable temperatures.

P. 214



Incounter dispenser

Securely installed in a food serving counter for plates, cups, baskets, etc.

P. 217



Counter construction

Our partner Trak combines your built-in appliances to form a holistic food serving counter.



Basic model



Therma Dry

P. 208



Hot and cold plate

P. 210



Hotplate

P. 211

Surface

- Stainless steel surface with black Ceran® glass hotplate

P. 213

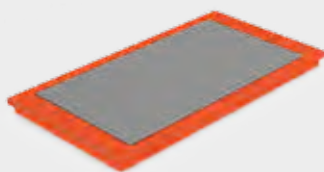
- Standard: Ceran® glass black or Dekton® black

- Ceran® glass black

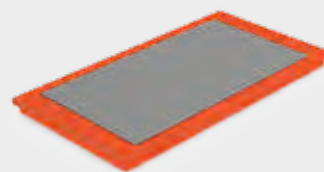
Frame

- Only with frame

P. 213



- Frameless
- With frame



- Frameless
- With frame

Optional gantry lamp modules



GANTRY LAMP MODULE EQUIPMENT

- Infrared
- LED
- Infrared and LED

P. 212

GANTRY LAMP MODULE DESIGN

- Optima
- Horizon
- Horizon 2

P. 212

① Low power consumption

Therma Dry consumes up to 63% less energy than a conventional bain-marie.

② PERFECT TEMPERATURES

Due to the uniform heating with infrared technology, the food maintains a constant temperature – without any reheating.

③ EFFICIENT OPERATION

Therma Dry can be used immediately without preheating. GN containers with food are conveniently inserted instead of awkwardly hooked in from above.

④ EASY CLEANING

The front loading flaps can be removed very easily. This makes cleaning the Ceran® glass surfaces even easier.

⑤ GREATER SAFETY WHEN WORKING

Therma Dry is operated entirely without water. This minimises the risk of injury from hot steam and makes handling much more convenient for employees.

⑥ NO WATER LINE

Therma Dry offers great flexibility in positioning, as it does not require a peripheral water line, just a 230 V connection.



THE BENEFITS AT A GLANCE

63%
energy saving



Optimum food presentation



Simply efficient



Ideal handling

Therma Dry with wide rim – for direct attachment of gantry lamp modules

	Model	GN size	V/kW	Energy consumption kWh	Dimensions W × D × H mm	Product code
	WHB TD 1/1 mTR fWB EW1	1/1	230/0.41	0.41	536 × 635 × 402	8900301
	WHB TD 2/1 mTR fWB EW1	2/1	230/0.82	0.82	868 × 635 × 402	8900302
	WHB TD 3/1 mTR fWB EW1	3/1	230/1.23	1.23	1,200 × 635 × 402	8900303
	WHB TD 4/1 mTR fWB EW1	4/1	230/1.64	1.64	1,532 × 635 × 402	8900304
	WHB TD 5/1 mTR fWB EW1	5/1	230/2.05	2.05	1,864 × 635 × 402	8900305

Therma Dry with narrow rim – available with gantry lamp modules as an option*

	Model	GN size	V/kW	Energy consumption kWh	Dimensions W × D × H mm	Product code
	WHB TD 1/1 mTR EW1	1/1	230/0.41	0.41	359 × 635 × 402	8900406
	WHB TD 2/1 mTR EW1	2/1	230/0.82	0.82	691 × 635 × 402	8900407
	WHB TD 3/1 mTR EW1	3/1	230/1.23	1.23	1,023 × 635 × 402	8900408
	WHB TD 4/1 mTR EW1	4/1	230/1.64	1.64	1,355 × 635 × 402	8900409
	WHB TD 5/1 mTR EW1	5/1	230/2.05	2.05	1,687 × 635 × 402	8900410

* The gantry lamp modules are mounted on the adjacent food serving counter – not on the Therma Dry.



Website

Further
product details



HOT AND COLD PLATE

① TIME SAVING

The hot and cold plate impresses thanks to its fast switching times. The plate can cool from +140°C to -5°C in just 45 minutes.

② SPACE & COST SAVINGS

For hot and cold food service – saving space and costs.

③ FUTURE-PROOF

We use the refrigerant R290, which has long-term approval in accordance with the EU F-Gas Regulation.

④ EFFICIENT

The hot and cold plate consumes just 750 Wh of power to heat up from -5°C to +140°C.

⑤ DIGITAL CONTROL

Controls directly at the counter allow for flexible setting of the desired temperatures.



Model shows counter as optional equipment. More information on p. 217.



-5°C to
+140°C



Website

Further product details

Hot and cold plate

	Model	GN size	Surface	V/kW	Dimensions W x D x H mm	Product code
	KWP 1/1 GLA KA EW1	1/1	Ceran® glass, black	230/1.84	330 x 530 x 200	8900213
	KWP 2/1 GLA KA EW1	2/1	Ceran® glass, black	230/1.84	660 x 530 x 200	8900217
	KWP 3/1 GLA KA EW1	3/1	Ceran® glass, black	230/2.07	990 x 530 x 200	8900237
	KWP 3/1 GLA KA EW1	4/1	Ceran® glass, black	230/2.42	1,320 x 530 x 200	8900306
	KWP 1/1 DEK KA EW1	1/1	Dekton®, black	230/1.84	330 x 530 x 200	8900318
	KWP 2/1 DEK KA EW1	2/1	Dekton®, black	230/1.84	660 x 530 x 200	8900225
	KWP 3/1 DEK KA EW1	3/1	Dekton®, black	230/2.07	990 x 530 x 200	8900226
	KWP 4/1 DEK KA EW1	4/1	Dekton®, black	230/2.42	1,320 x 530 x 200	8900227

Refrigeration capacity: 340 Watt, ready to plug in with cooling element, future-proof refrigerant: R290. Connection for central refrigeration system on request.

Hotplate

	Model	GN size	Surface	V/kW	Dimensions W x D x H mm	Product code
	WHP 2/1 GLA EW1	2/1	Ceran® glass, black	230/0.6	660 x 530 x 43	0164397
	WHP 3/1 GLA EW1	3/1	Ceran® glass, black	230/0.9	990 x 530 x 43	0164398
	WHP 4/1 GLA EW1	4/1	Ceran® glass, black	230/1.2	1,320 x 530 x 43	0164399
	WHP 5/1 GLA EW1	5/1	Ceran® glass, black	230/1.5	1,650 x 530 x 43	0164400

① SHORT HEATING TIMES

The hotplate is ready for use in no time at all.

② FLEXIBLE USE

Flexible and fast temperature control via the thermostat means a very wide variety of dishes can be served.

③ DIGITAL CONTROL

Controls directly at the counter allow for flexible setting of the desired temperatures.

④ EASY CLEANING

The flat surfaces make cleaning the counter very easy.



Website

Further product details

GANTRY LAMP MODULES

② INNOVATIVE

Thanks to energy-efficient infrared heaters, the food reliably maintains its temperature without any loss whatsoever.

① FOOD QUALITY

Special infrared light waves are absorbed particularly well by the food as well as reducing moisture loss.

③ COMFORTABLE WORKING

The very low level of heat lost from the gantry lamp modules and a maximum surface heat-up temperature of 50°C make working comfortable and safe.

④ ENERGY SAVINGS

Compared to conventional gantry lamp modules, our innovative gantry lamp modules achieve energy savings of up to 50%.

Up to 50%



⑤ LIGHTING TO PROMOTE SALES

State-of-the-art LEDs provide optimum lighting, maximising the impact and appeal of the food on display.

EYE-CATCHER

Something else that helps present meals in their best light is the matching design of the housing and sneeze guard featured by the gantry lamp modules.

THERE ARE THREE DIFFERENT DESIGNS AVAILABLE TO CHOOSE FROM

Optima design



Horizon design



Horizon 02 design



14 Gantry lamp modules

	Model	GN size	Design	V/kW	Energy consumption kWh	Dimensions W x D x H mm	Product code
	WB 2/1	2/1	Horizon/Horizon 2/Optima	230/0.6	0.6	854 x 450 x 515	0164563666
	WB 3/1	3/1	Horizon/Horizon 2/Optima	230/0.9	0.9	1,186 x 450 x 515	0164564666
	WB 4/1	4/1	Horizon/Horizon 2/Optima	230/1.2	1.2	1,518 x 450 x 515	0164565666
	WB 5/1	5/1	Horizon/Horizon 2/Optima	230/1.2	1.5	1,850 x 450 x 515	0164566666

Gantry lamp modules can be equipped with either infrared or infrared & LED fitted module.

SPECIAL FEATURE OF THE HOT AND COLD PLATE:

The hot and cold plate is also available to order without a frame and with a Dekton® surface to create an almost invisible transition to the counter (see picture).

Dekton® surface:

- scratch resistant,
- heat resistant,
- freeze and thaw resistant,
- stain resistant,
- visually attractive.

Standard colour: black
Other finishes on request (in connection with a Hupfer food serving system).



Website

Further product details

Examples

HOT AND COLD PLATE

- Grey Dekton® finish
- Without frame
- Grey Dekton® counter as optional equipment



HOTPLATE

- Black Ceran® glass surface
- With frame



THE PERFECT MATCH

We offer a wide range of incounter dispensers for plates, baskets, cups, etc. to make your food serving system as practical and efficient as possible.

Incounter plate dispenser, unheated

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	Number of stacking chutes	Product code
	EBR-TE 19-26	Round, Ø 190-260 mm	Up to 6/70 items	385	1	0161830
	EBR-TE 18-33	Round, Ø 180-330 mm	Up to 44/52 items	455	1	0162250

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated. Installation depth: unit height to lower edge of support frame: 640 mm.

Incounter plate dispenser, heated – 1 compartment

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBR-TE/H 19-26	Round, Ø 190-260 mm	Up to 60/70 items	385	230/0.6	1	0161840
	EBR-TE/H 18-33	Round, Ø 180-330 mm	Up to 44/52 items	455	230/0.6	1	0162251

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated, incl. lid. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W. Installation depth: unit height to lower edge of support frame: 640 mm incl. lid.

Incounter plate dispenser, heated – 2 pipes

	Model	Crockery	Capacity with lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBR-TE/H 19-26	Round, Ø 190-260 mm	Up to 120 items	610 × 420	230/1.0	2	0161850

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated, incl. lids. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 1,000 W. Installation depth: unit height to lower edge of support frame: 640 mm.

Incounter crockery dispenser, unheated

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	Number of stacking chutes	Product code
	EBR-TAS 70-120	For round cups, glasses and mugs Ø 70-120 mm	Up to 64/72 items	385	3 to 8 (depending on the crockery diameter)	0162541
	EBR-TAS 100-150	For round cups, glasses and mugs Ø 100-150 mm	Up to 98/104 items	455	3 to 8 (depending on the crockery diameter)	0162540

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated. Installation depth: unit height to lower edge of support frame: 640 mm.

Incounter crockery dispenser, heated

	Model	Crockery	Capacity with lid/without lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBR-TAS/H 70-120	For round cups, glasses and mugs Ø 70-120 mm	Up to 64/72 items	230/0.6	230/0.6	3 to 8 (depending on the crockery diameter)	0162543
	EBR-TAS/H 100-150	For round cups, glasses and mugs Ø 100-150 mm	Up to 98/104 items	230/0.6	230/0.6	3 to 8 (depending on the crockery diameter)	0162542

Stainless steel version. 3 guides per stacking chute, adjustable, polymer-coated. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W. Installation depth: unit height to lower edge of support frame: 640 mm.

Incounter basket dispenser, unheated

	Model	Crockery	Capacity	Ø of worktop cut-out mm	Installation	Number of stacking chutes	Product code
	EBS-KO 50-50	Small items that are difficult to stack	1 fixed container + 4 loose containers (115 mm high)/	526 × 526	From below	1	0118179
	EBST-KO 50-50		1 fixed container + 6 loose containers (75 mm high)	610 × 566	From above	1	0119559

Stainless steel version. For holding crockery baskets 500 × 500 mm*. Installation depth: unit height to lower edge of unit frame: 640 mm, can be extended to max. 665 mm by means of screw feet.

* Crockery baskets can be found on p. 237.

INCOUNTER DISPENSER

Incouter basket dispenser, heated

	Model	Capacity	Ø of worktop cut-out mm	V/kW	Installation	Number of stacking chutes	Product code
	EBS-K0/H 50-50	1 fixed container + 4 loose containers (115 mm high)/	526 × 526	230/2.0	From below	1	0116153
	EBST-K0/H 50-50	1 fixed container + 6 loose containers (75 mm high)	630 × 630	230/2.0	From above	1	0162256

Stainless steel version. For holding crockery baskets 500 × 500 mm*, in which small or hard-to-stack crockery can be provided. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W, incl. lid. Installation depth: unit height to lower edge of unit frame: 640 mm.

Incouter tray dispenser, unheated

	Model	Trays	Capacity	Ø of worktop cut-out mm	Number of stacking chutes	Product code
	EBST-TAB 53-37	1 stack of EN trays 530 × 370 mm or GN trays 530 × 325 mm	Approx. 100 EN/GN trays	630 × 430	1	0119549

Stainless steel version. For holding trays. Stainless steel tubular heating element, 70°C max. dish temperature, infinitely variable thermostat, 600 W. Installation depth: unit height to lower edge of unit frame: 640 mm*. Installation possible both from above and below.

Incouter universal dispenser, heated

	Model	Trays	Capacity with lid/without lid	Ø of worktop cut-out mm	V/kW	Number of stacking chutes	Product code
	EBS-UST/H 57-28	For round and rectangular plates up to Ø 280 mm; also suitable for small items	Up to 435/555 items	585 × 295	230/1.0	Up to 21 depending on crockery size	0163006

Stainless steel version. Centring device with 16 slots for stainless steel guide rods. Stainless steel tubular heating element, 60°C max. dish temperature in 150 min., infinitely variable thermostat, 1,000 W, incl. lid. Installation depth: unit height to top edge of cover plate: 640 mm, can be extended to max. 740 mm by means of screw feet.

* Crockery baskets can be found on p. 237.



Teamwork for your perfect food service

Hupfer and Trak: two strong partners of the Hupfer Group, who together implement food serving systems as a complete solution for you. Hupfer provides the individual serving appliances and Trak contributes its specialist knowledge in plant construction with a very wide range of materials. Two partners, one goal: simple all-round service with just one point of contact, guaranteeing perfect presentation of your food.



THE ADVANTAGES AT A GLANCE



Expertise

We develop our products and solutions based on a deep understanding of the logistical structures and individual requirements of our customers and their working environments.



Planning

With the help of state-of-the-art drawing programs, we give you a 3D-presentation of the results before implementation.



Production

At Hupfer, craftsmanship and technology work hand in hand: from our in-house carpentry workshop to varnishing. Our long-standing and qualified employees ensure a perfect result that will inspire you and your guests.



Exhibition

High-quality materials and workmanship must be seen and felt. For us, it therefore goes without saying that we have on-site sampling and factory acceptance at Trak in England.





The right working height is different for everyone

For healthy working and satisfied staff: with our height-adjustable work tables and the serving station ErgoMultiPoint, we are setting state-of-the-art standards for more ergonomics in commercial kitchens.



Serving station ErgoMultiPoint

The all-rounder in the à la carte business.

P. 219



Work tables

Height-adjustable tables for ergonomic working.

P. 220



Website

Further
product details

Serving station ErgoMultiPoint

Particularly suitable for quick serving in the à la carte business. The ErgoMultiPoint means you can have everything at hand – from prepared dishes to knives and even herbs for the final garnish.

Interested?

Please contact us for detailed information and comprehensive advice and to discuss any integration into a food serving counter.



Image shows optional equipment.

Everything ready to hand

Here, for example, GN containers of many different sizes can be filled with sauces and herbs.

Height-adjustable

An ergonomic working height is crucial for healthy, happy staff. Thanks to electro-hydraulic height adjustment, this can be achieved quickly and easily.

Direct connection

Appliances such as mixers and hand blenders can all be connected directly to the ErgoMultiPoint.

Hot or cold

The right-hand cabinet can be heated or cooled with eutectic plates, as needed.

Hygienic

We use stainless steel, which is easy to clean and hygienic in the long term.

Serving station ErgoMultiPoint

	Model	Construction	Maximum load kg	Dimensions W × D × H mm	Product code
	EMP 1450/ 750/855-1155	Closed, double-walled, three-part	220	1,450 × 720 × 850 – 1,150	0163193
Electrical height adjustment		Capacity kW	Supply voltage	Rated current A	Protection class
		7.5	230 V AC 50 Hz	16	IPX 4

Stainless steel version. Excluding top frame and container.

WORK TABLES

High-quality stainless steel work tables in a hygienic design with optional hydraulic height adjustment system for ergonomic adaptation to users of different heights.

Durable

High maximum load thanks to struts in the base.

Hygienic

Fully welded design.

Safe

No sharp edges.

Height-adjustable

For ergonomic working.

Ready to go

Delivered ready for installation.

Mobile

Also available in mobile version.



Work tables – open – not height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-0	On request	300	1,200 × 750 × 900	0164605
	AT-14-0		300	1,400 × 750 × 900	0164606
	AT-16-0		300	1,600 × 750 × 900	0164607
	AT-18-0		300	1,800 × 750 × 900	0164608
	AT-20-0		300	2,000 × 750 × 900	0164609

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Work tables with base shelf – not height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-ZB	On request	300	1,200 × 750 × 900	0164610
	AT-14-ZB		300	1,400 × 750 × 900	0164611
	AT-16-ZB		300	1,600 × 750 × 900	0164612
	AT-18-ZB		300	1,800 × 750 × 900	0164613
	AT-20-ZB		300	2,000 × 750 × 900	0164614

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Work tables – open – electrically height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-O-EH	On request	300	1,200 × 750 × 850-1,150	0164615
	AT-14-O-EH		300	1,400 × 750 × 850-1,150	0164616
	AT-16-O-EH		300	1,600 × 750 × 850-1,150	0164617
	AT-18-O-EH		300	1,800 × 750 × 850-1,150	0164618
	AT-20-O-EH		300	2,000 × 750 × 850-1,150	0164619
Electrical height adjustment		Capacity kW	Supply voltage	Rated current A	Protection class
		2.4	230 V AC 50 Hz	1.04	IPX 4

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Work tables with base shelf – electrically height-adjustable

	Model	Mobile design	Maximum load kg	Dimensions W × D × H mm	Product code
	AT-12-O-EH	On request	300	1,200 × 750 × 850-1,150	0164620
	AT-14-O-EH		300	1,400 × 750 × 850-1,150	0164621
	AT-16-O-EH		300	1,600 × 750 × 850-1,150	0164622
	AT-18-O-EH		300	1,800 × 750 × 850-1,150	0164623
	AT-20-O-EH		300	2,000 × 750 × 850-1,150	0164624
Electrical height adjustment		Capacity kW	Supply voltage	Rated current A	Protection class
		2.4	230 V AC 50 Hz	1.04	IPX 4

Stainless steel version. Mobile version available on request with 4 swivel castors, Ø 125 mm, 2 of which have total brakes. Other wheel variants are available on page 99.

Mobile preparation table

	Model	Suitable for	Operation	Dimensions W × D × H mm	Product code
	AT 1450/ 600/1000 F	2 mobile bain maries	From the side	1,450 × 600 × 1,000	0164493

Stainless steel version.

Drawer blocks and hinged-door cupboards are ideal for storing cutting boards, knives, pots, ladles, GN containers, etc.

Options

Handles

- Recessed handle: no protruding contours.
- Bow-shaped handle.

Door stop

- Left or right (optional).

Base shelf for hinge-door cabinet

- With base shelf (max. 2 pieces on shelving bolts).
- Without shelving bolts.

Lockable

- Drawer block: top drawer only or all drawers lockable.
- Hinged-door cabinet: door lockable.

Handles

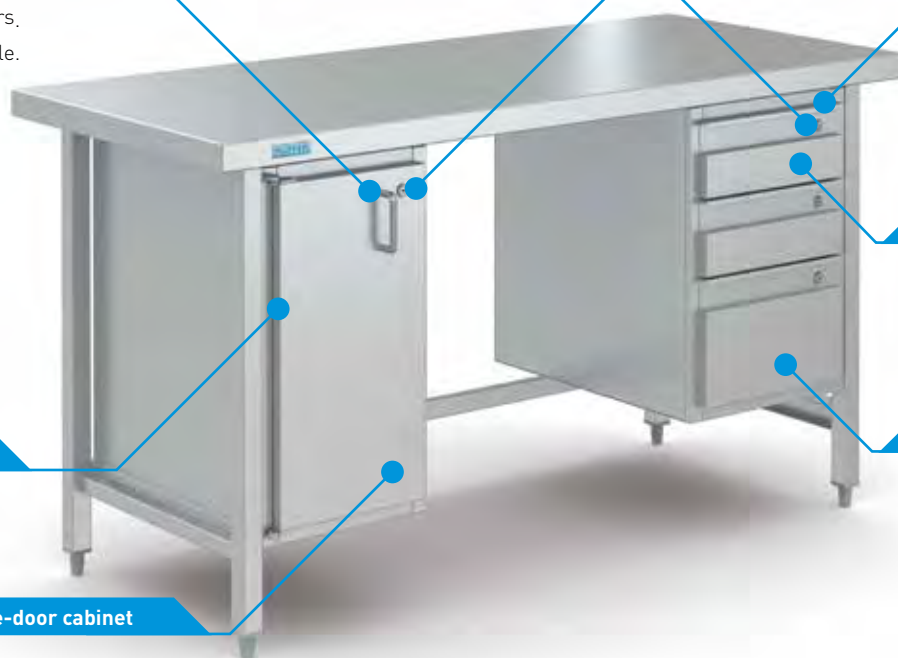
- Recessed handle: no protruding contours.
- Bow-shaped handle.

Drawers

- CNS telescopic fully extending drawer.
- With self-closing mechanism on request.

Drawer block

- Box drawer.
- Framed drawer (for GN 1/1).



Drawer block

	Width optional mm	Depth mm	Height mm	Drawer configuration mm
	402 (GN-1/1 lengthwise)/450	594	202	1 × 100
	402 (GN-1/1 lengthwise)/450	594	351	2 × 100
	402 (GN-1/1 lengthwise)/450	594	451	2 × 150
	402 (GN-1/1 lengthwise)/450	594	501	3 × 100
	402 (GN-1/1 lengthwise)/450	594	551	2 × 200

Stainless steel version.

Drawer block

	Width mm	Depth optional mm	Height mm
	350	400/450/500/550/600	350
	400	400/450/500/550/600	400
	450	400/450/500/550/600	450
	500	400/450/500/550/600	500
	550	400/450/500/550/600	550

Stainless steel version.



Individual planning

Please contact, us for detailed advice in line with your requirements and the space you have available.





Website

Further
product details



For a clean solution

Washing, cleaning, disinfecting. This is the basis for every process – after all, we are dealing with food here. We consider our hygiene range to be a necessary point of support for all processes in commercial kitchens.



Hygiene programme

From disinfectant dispensers to hand wash basins and waste paper baskets, we offer you practical additions.

S. 225

Soap dispenser for interchangeable bottle – lockable

	Model	Capacity litres (approx.)	Dimensions W × D × H mm	Product code
	Soap dispenser/ K TC1-13	0.5	71 × 109 × 301	8600004
	Soap dispenser TC1-01	1.0	76 × 120 × 298	8600025

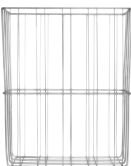
Stainless steel version. With vision panel.

Towel dispenser – lockable

	Model		Dimensions W × D × H mm	Product code
	Towel dispenser TC1-14		300 × 126 × 308	8600006
	Towel dispenser TC1-03		298 × 120 × 298	8600022

Stainless steel version. With vision panel. Opens using deadbolt lock.

Waste paper basket

	Model	Capacity litres (approx.)	Dimensions W × D × H mm	Product code
	Waste paper basket TC1-11	Approx. 38	340 × 265 × 425	8600029

Electro-polished, stainless steel version. Free-standing or attachable.

Universal holder for pump bottles – manual height adjustment

	Packaging unit	Dimensions W × D × H mm	Product code
	12 units	198 × 120 × 238	8600138

Stainless steel version. For wall mounting. Universally applicable for pump bottles, e.g. disinfectant or soap dispensers in commercially available shapes and sizes. Contactless operation.

Soap/disinfectant dispenser

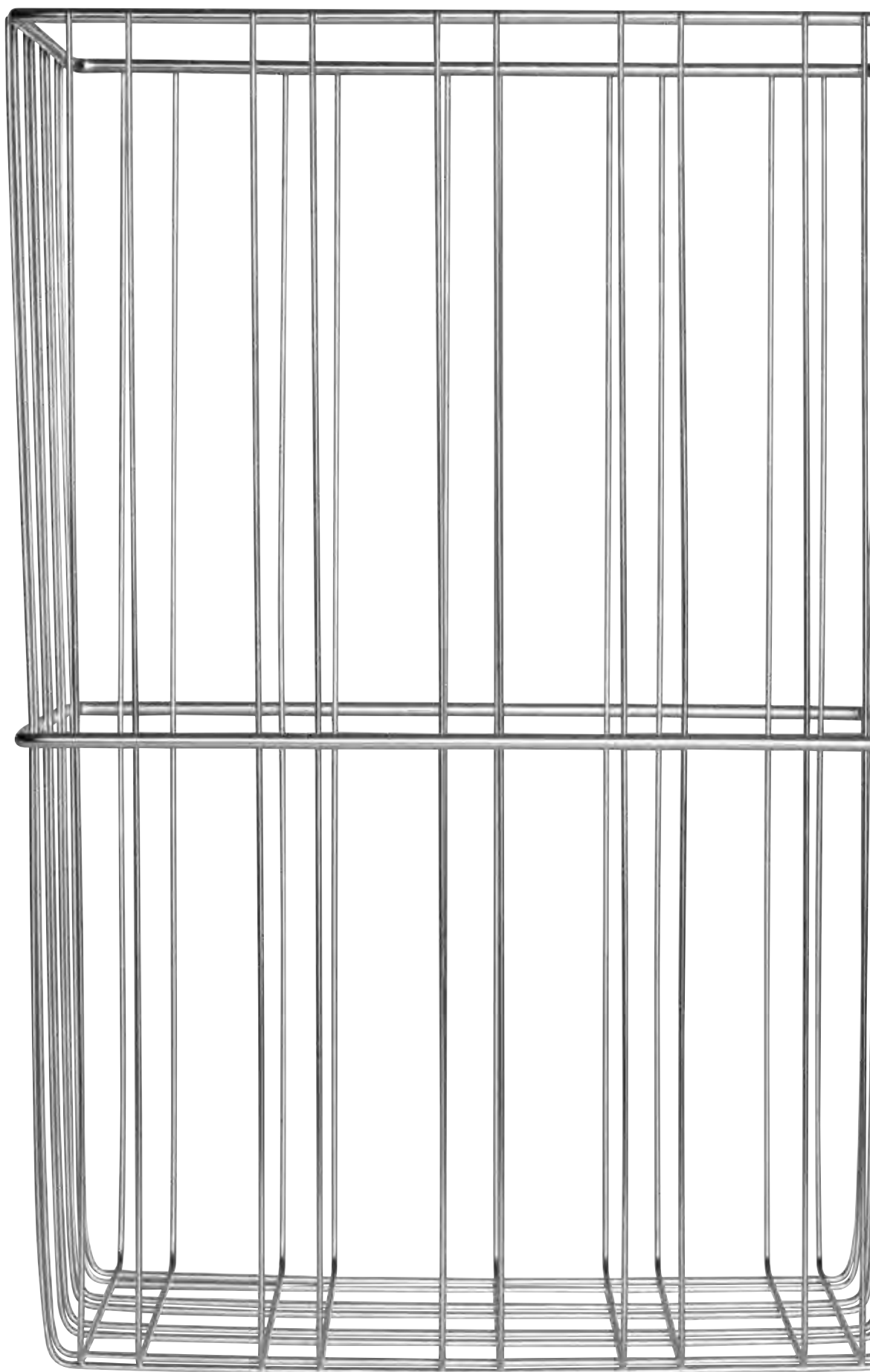
	Model	Capacity in litres	Dimensions W × D × H mm	Product code
	SDMS Type I-1000	1	99 × 195 × 305	8600129

Stainless steel version. Soap dispenser can be operated without hand contact. Freely fillable with liquid soap, washing lotion or disinfectant. Fill level indicator in the user's field of vision.

Hand wash basin

	Model	Dimensions W × D × H mm	Product code
	Hand wash basin EWB 400/310/560	400 × 310 × 560	8200342

Stainless steel version. Knee operation, with rear panel. Including fitting. Lavatory basin for wall mounting.





Website

Further
product details

Logistics down to the smallest detail

As kitchen logistics specialists, we strive to offer you a range that covers each detail – all from a single source. We therefore also offer an extensive range of accessories to complement our Hupfer appliances.

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Gastronorm containers

We offer a wide variety of formats, heights and handle variations for the greatest possible flexibility.

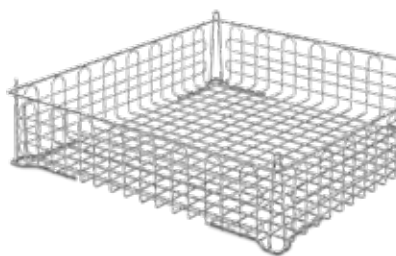
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Gastronorm grids

The number and diameter of the wires make our grids particularly stable.

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Crockery baskets

Our sturdy, durable crockery baskets fit perfectly with our basket dispensers.

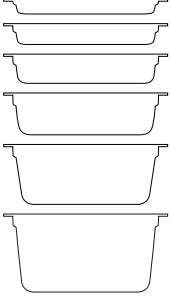
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Various accessories

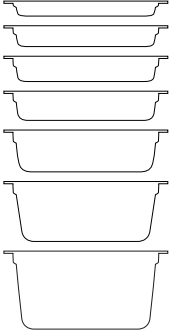
This is what we mean by kitchen logistics down to the last detail: a wide range of small kitchen aids to complete our range.

Gastronorm container 2/1

Model	Height mm	Dimensions W × D mm	Containers without handles	Containers with handles at the top
			Model Product code	Model Product code
BGN 2/1 	20	650 × 530	BGN 2/1-20 0130502H	—
	40		BGN 2/1-40 0130512H	—
	65		BGN 2/1-65 0130522H	—
	100		BGN 2/1-100 0130532H	BGN 2/1-100 O 0130572H
	150		BGN 2/1-150 0130542H	BGN 2/1-150 O 0130582H
	200		BGN 2/1-200 0130552H	BGN 2/1-200 O 0130592H

Stainless steel version.

Gastronorm container 1/1

Model	Height mm	Dimensions W × D mm	Containers without handles	Containers with handles at the top	Containers with drop handles
			Model Product code	Model Product code	Model Product code
BGN 1/1 	20	530 × 325	BGN 1/1-20 0130602H	—	—
	40		BGN 1/1-40 0130612H	—	—
	55		BGN 1/1-55 0132792H	—	—
	65		BGN 1/1-65 0130622H	BGN 1/1-65 O 0130662H	BGN 1/1-65 F 0130622HF
	100		BGN 1/1-100 0130632H	BGN 1/1-100 O 0130672H	BGN 1/1-100 F 0130632HF
	150		BGN 1/1-150 0130642H	BGN 1/1-150 O 0130682H	BGN 1/1-150 F 0130642HF
	200		BGN 1/1-200 0130652H	BGN 1/1-200 O 0130692H	BGN 1/1-200 F 0130652HF

Stainless steel version.

Gastronorm container 2/3



Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 2/3	20	354 × 325	BGN 2/3-20 0131202H	—	—
	40		BGN 2/3-40 0131212H	—	—
	65		BGN 2/3-65 0131222H	—	BGN 2/3-65 F 0131222HF
	100		BGN 2/3-100 0131232H	—	BGN 2/3-100 F 0131232HF
	150		BGN 2/3-150 0131242H	BGN 2/3-150 O 0131182H	BGN 2/3-150 F 0131242HF
	200		BGN 2/3-200 0131252H	—	BGN 2/3-200 F 0131252HF

Stainless steel version.

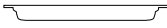
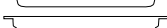
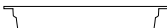
Gastronorm container 2/4



Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 2/4	20	530 × 162	BGN 2/4-20 0130902H	—	—
	40		BGN 2/4-40 0130912H	—	—
	65		BGN 2/4-65 0130922H	—	BGN 2/4-65 F 0130922HF
	100		BGN 2/4-100 0130932H	—	—
	150		BGN 2/4-150 0130942H	BGN 2/4-150 O 0130972H	BGN 2/4-150 F 0130942HF

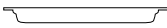
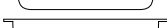
Stainless steel version.

Gastronorm container 1/2

					
Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/2	20	325 × 265	BGN 1/2-20 0130752H	—	—
	40		BGN 1/2-40 0130762H	—	—
	55		BGN 1/2-55 0132802H	—	—
	65		BGN 1/2-65 0130772H	—	BGN 1/2-65 F 0130772HF
	100		BGN 1/2-100 0130782H	—	BGN 1/2-100 F 0130782HF
	150		BGN 1/2-150 0130792H	BGN 1/2-150 O 0130832H	BGN 1/2-150 F 0130792HF
	200		BGN 1/2-200 0130802H	BGN 1/2-200 O 0130842H	BGN 1/2-200 F 0130802HF

Stainless steel version.

Gastronorm container 1/3

					
Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/3	20	325 × 176	BGN 1/3-20 0131352H	—	—
	40		BGN 1/3-40 0131362H	—	—
	65		BGN 1/3-65 0131372H	—	BGN 1/3-65 F 0131372HF
	100		BGN 1/3-100 0131382H	—	BGN 1/3-100 F 0131382HF
	150		BGN 1/3-150 0131392H	BGN 1/3-150 O 0131432H	BGN 1/3-150 F 0131392HF
	200		BGN 1/3-200 0131402H	BGN 1/3-200 O 0131442H	BGN 1/3-200 F 0131402HF

Stainless steel version.

Gastronorm container 1/4



Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/4	40	265 × 162	BGN 1/4-40 0133422H	—	—
	65		BGN 1/4-65 0131022H	—	BGN 1/4-65 F 0131022HF
	100		BGN 1/4-100 0131032H	—	BGN 1/4-100 F 0131032HF
	150		BGN 1/4-150 0131042H	BGN 1/4-150 O 0131082H	BGN 1/4-150 F 0131042HF
	200		BGN 1/4-200 0131052H	—	BGN 1/4-200 F 0131052HF

Stainless steel version.

Gastronorm container 1/6



Model	Depth mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with handles at the top Model Product code	Containers with drop handles Model Product code
BGN 1/6	65	176 × 162	BGN 1/6-65 0131502H	—	—
	100		BGN 1/6-100 0131512H	BGN 1/6-100 O 0131552H	BGN 1/6-100 F 0131512HF
	150		BGN 1/6-150 0131522H	—	BGN 1/6-150 F 0131522HF
	200		BGN 1/6-200 0131532H	BGN 1/6-200 O 0131572H	BGN 1/6-200 F 0131532HF

Stainless steel version.

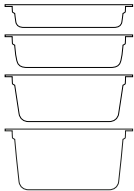
Gastronorm container 1/9



Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code
BGN 1/9	65	176 × 108	BGN 1/9-65 0131622H
	100		BGN 1/9-100 0131632H

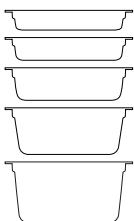
Stainless steel version.

Gastronorm containers 2/1 – perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code
BGN 2/1 	65	650 × 530	BGN 2/1-65 P 0132902H
	100		BGN 2/1-100 P 0132912H
	150		BGN 2/1-150 P 0132922H
	200		BGN 2/1-200 P 0132932H

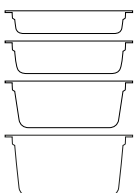
Stainless steel version.

Gastronorm containers 1/1 – perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with drop handles Model Product code	Containers with hinged handles Model Product code
BGN 1/1 	65	530 × 325	BGN 1/1-65 P 0132572H	BGN 1/1-65 PF 0132572HF	—
	100		BGN 1/1-100 P 0132582H	BGN 1/1-100 PF 0132582HF	BGN 1/1-100 PK 0132582HK
	150		BGN 1/1-150 P 0132592H	—	BGN 1/1-150 PK 0132592HK
	200		BGN 1/1-200 P 0132602H	BGN 1/1-200 PF 0132602HF	BGN 1/1-200 PK 0132602HK

Stainless steel version.

Gastronorm containers 2/3 – perforated

Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with drop handles Model Product code	Containers with hinged handles Model Product code
BGN 2/3 	65	354 × 325	BGN 2/3-65 P 0132942H	—	—
	100		BGN 2/3-100 P 0132952H	—	BGN 2/3-100 PK 0132952HK
	150		BGN 2/3-150 P 0132962H	BGN 2/3-150 PF 0132962HF	—
	200		BGN 2/3-200 P 0132972H	—	BGN 2/3-200 PK 0132972HK

Stainless steel version.

Gastronorm containers 1/2 – perforated



Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code	Containers with drop handles Model Product code	Containers with hinged handles Model Product code
BGN 1/2 	65	325 × 265	BGN 1/2-65 P 0132612H	BGN 1/2-65 PF 0132612HF	—
	100		BGN 1/2-100 P 0132622H	—	BGN 1/2-100 PK 0132622HK
	150		BGN 1/2-150 P 0132632H	BGN 1/2-150 PF 0132632HF	—
	200		BGN 1/2-200 P 0132642H	BGN 1/2-200 PF 0132642HF	BGN 1/2-200 PK 0132642HK

Stainless steel version.

Gastronorm container 1/3 – only floor perforated



Model	Height mm	Dimensions W × D mm	Containers without handles Model Product code
BGN 1/3 	40	325 × 175	BGN 1/3-40 P 0133002H
	65		BGN 1/3-65 P 0133012H

Stainless steel version.

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GN container lid

	Model		Product code
	BGD 1/1	For containers without handles	0131642H
	BGD 2/3		0131692H
	BGD 2/4		0131842H
	BGD 1/2		0131652H
	BGD 1/3		0131702H
	BGD 1/4		0131672H
	BGD 1/6		0131712H
	BGD 1/9		0131722H
	BGD 1/1 OF	For containers with handles	0131732HD
	BGD 2/3 OF		0131742HD
	BGD 2/4 OF		0131772HD
	BGD 1/2 OF		0131782HD
	BGD 1/3 OF		0131792HD
	BGD 1/4 OF		0131752HD
	BGD 1/6 OF		0131802HD

Stainless steel version.

Lid for GN containers with seal

	Model	For container size	Product code
	BGD 1/1 ISO	GN container 1/1	0132252HD
	BGD 2/3 ISO	GN container 2/3	0132272HD
	BGD 1/2 ISO	GN container 1/2	0132292HD
	BGD 1/3 ISO	GN container 1/3	0132312HD
	BGD 1/4 ISO	GN container 1/4	0132332HD
	BGD 1/6 ISO	GN container 1/6	0132352HD

Stainless steel version. Suitable for all GN container designs (without handle, with handles, etc.).

Perforated base plate for GN containers

	Model	For container size	Product code
	BG-ELB 1/2	Container GN 1/2	0132532HB
	BG-ELB 1/3	Container GN 1/3	0132562HB

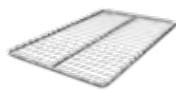
Stainless steel version.

GN container divider bar

	Model	Dimensions W × D × H mm	Product code
	BG-SB-325 16.5	325 × 16 × 15	0132502H
	BG-SB-325 20.5	325 × 21 × 15	0132522H
	BG-SB-530 23.5	530 × 24 × 15	0132512H

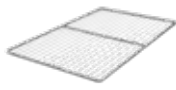
Stainless steel version.

GN-grid 1/1 – Type A

	Model	Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
		6.0	3.0	20	530 × 325	01139029

Electro-polished, stainless steel version with brushed edges.

GN-grid 1/1 – Type B

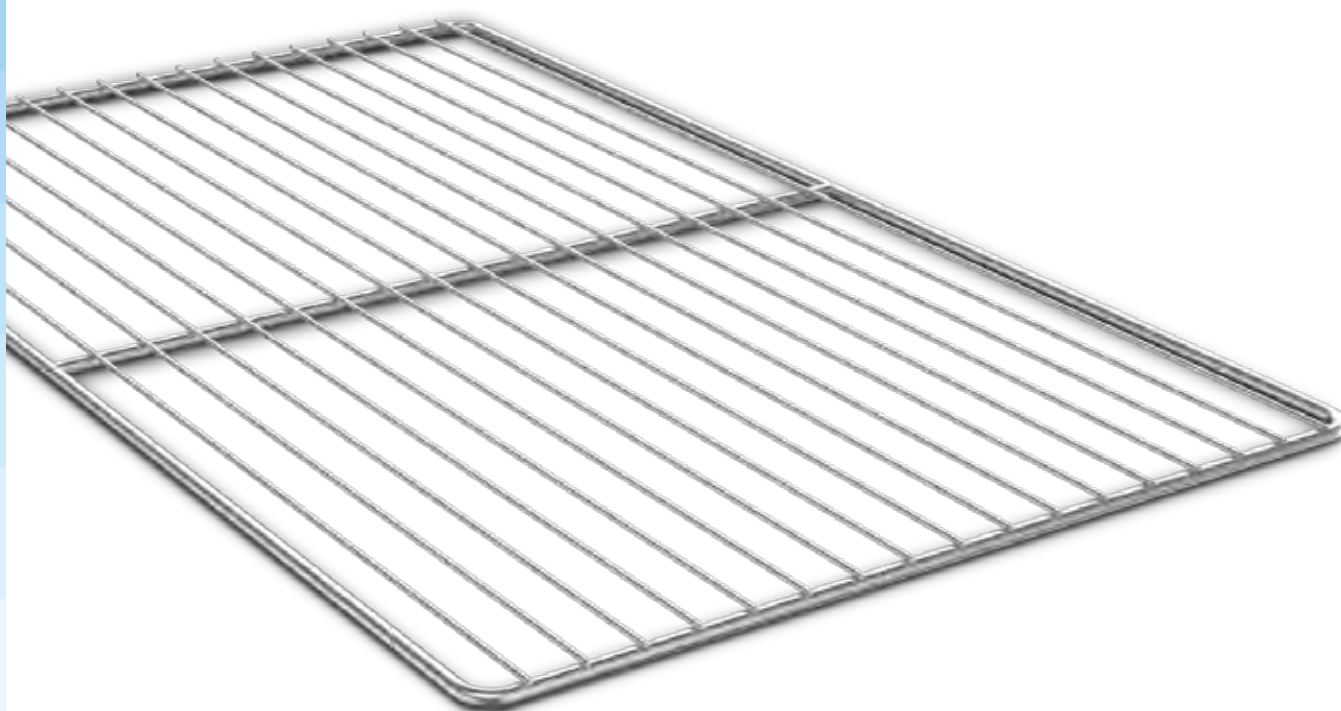
	Model	Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
		7.0	3.0	17	530 × 325	7209535

Electro-polished, stainless steel version with brushed edges.

GN-grid 2/1 – Type A

	Model	Wire thickness of frame and struts mm	Thickness of lengthwise wires mm	Number of lengthwise wires	Dimensions W × D mm	Product code
		7.0	3.0	35	650 × 530	01139129

Electro-polished, stainless steel version with brushed edges.



Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 650/530/75	25 × 43	5.0	2.5	650 × 530 × 93	0117002
	Crockery basket//coated 650/530/115	25 × 43	5.0	2.5	650 × 530 × 133	0117012

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

Coated crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket//coated 500/500/75	25 × 45	5.0	2.5	500 × 500 × 93	0116982
	Crockery basket//coated 500/500/115	25 × 45	5.0	2.5	500 × 500 × 133	0116992

Grey, polymer-coated stainless steel version. Robust, fully welded construction. Washing device safe. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

Crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 650/530/75	27 × 27	5.0	2.5	650 × 530 × 93	0113822
	Crockery basket 650/530/115	27 × 27	5.0	2.5	650 × 530 × 133	0113832

Stainless steel, electro-polished, looped version. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

Crockery basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H* mm	Product code
			Basket frame	Basket base and walls		
	Crockery basket 500/500/75	27 × 27	5.0	2.5	500 × 500 × 93	0113812
	Crockery basket 500/500/115	27 × 27	5.0	2.5	500 × 500 × 133	0115332

Stainless steel, electro-polished, looped version. Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.

*incl. Stacking corner

Loading basket

	Model	Mesh size mm	Wire thickness mm		Dimensions W × D × H mm	Product code
			Basket frame	Basket base and walls		
	Loading basket/coat- ed 530/325/70	26 × 26	5.0	2.5	530 × 325 × 70 (GN version)	0118612
	Loading basket/coat- ed 530/370/108 gr	26 × 26	5.0	2.5	530 × 370 × 108 (EN version)	7215010

Silver-grey, polymer-coated stainless steel version. Temperature resistance: -50°C to +80°C (dry). Self-alignment of baskets when stacking thanks to special corners integrated into the basket frame.



Cutting board holder

	Model	Board capacity	Max. board thickness mm	Dimensions W × D × H mm	Product code
	Cutting board holder 202/340/270 – 6 × 25	6	25	202 × 340 × 270	7212536
	Cutting board holder 505/340/270 – 10 × 40	10	40	505 × 340 × 270	7212526

Electro-polished, stainless steel version. Including 4 polymer foot caps.

Hose holder – wire version

	Model		Dimensions W × D × H mm	Product code
	Hose holder 352/162/185 mm, wire		352 × 162 × 185	7212095

Electro-polished, stainless steel version.

Hose holder – solid version

	Model		Dimensions W × D × H mm	Product code
	Hose holder solid 400 × 150 × 300 mm		400 × 154 × 300	0122752

Electro-polished, stainless steel version. With four bore holes Ø 8.5 mm.

Round mobile container

	Model	Capacity in litres	Number of handles	Chassis	Maximum load kg	Dimensions W × D × H mm	Product code
	BHR 50L	50	2	Fixed	50	Ø 412 × 518 × 557	0124683
	BHR 50L SF	50	2	Separate	50	505 × 421 × 501	0124685
	BHR 65L SF	65	3	Separate	65	Ø 520 × 500 × 630	0124689

Stainless steel version. Round mobile container incl. lid. Product code 0124683 and 0124685: 4 swivel castors, Ø 75 mm, in corrosion-resistant housings, polymer wheel with plain bearing. Product code 0124689: 4 swivel castors, Ø 50 mm, in corrosion-resistant housings, with plain bearing.



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