

COMMERCIAL CATERING EQUIPMENT CATALOGUE



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Shelving Systems



Storage requirements in large-scale kitchens are just as varied as ingredients and dishes. Stored items, room conditions and operational workflows – everything is looked at from a specific angle. As a specialist in kitchen logistics, it goes without saying that we leave nothing to be desired when it comes to storage. We offer a comprehensive product range with many detailed solutions. Different shelving standards, a wide variety of shelves as well as many dimensional options permit a storeroom design that satisfies the most unique requirements.



HUPFER® Standard Shelving Units - The concept.

HUPFER® Standard Shelving Units can be precisely adapted to all spatial conditions. This ensures that the available storage space is used in an optimal and therefore efficient manner. The concept: Each HUPFER® Standard Shelving Unit consists of a basic shelving unit (2 shelf stands, 4 shelves, one cross brace). This basic shelving unit can be extended by means of an extension unit (1 shelf stand, 4 shelves). If the shelving unit is to be placed in a corner at a 90° angle, this is done by means of corner hooks, without using an additional, superfluous and space-consuming upright.



The 90° angled section

The 90° angled section is achieved by means of corner hooks available for each shelving system (2 for each shelf). This eliminates the need for an additional upright.

The double shelving unit

By assembling shelving units back-to-back, you can achieve a greater usable depth for each shelving section. Since the uprights are bolted together, an additional cross brace as used in the basic setup is not required.



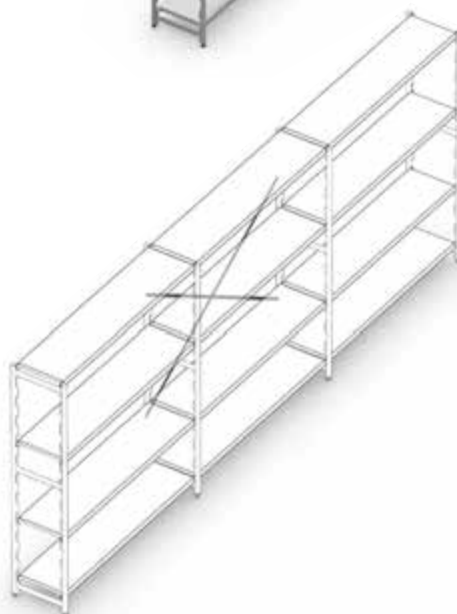
Basic shelving unit

2 uprights are required for each standalone basic shelving unit.



The extension unit

In order to extend the basic shelving unit, you require just one upright for each additional shelving section (i.e. 3 uprights for 2 shelving sections - see illustration). Most shelving units can be extended within a modular dimension of 10 cm.

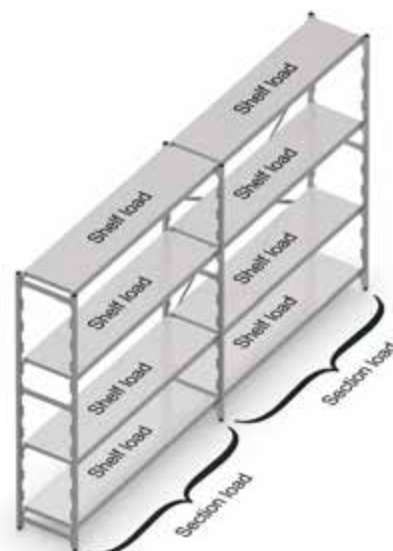


The cross brace

Up to 3 consecutive shelving sections are erected with a single cross brace for optimum stability.

The term shelf load refers to the loading capacity of a single shelf with an evenly distributed load.

The sum of all shelf loads of a shelving section must not exceed the bay load of the same shelving section.





Optimum cleanability and maximum hygiene. The Free-Standing Shelving Unit Norm 12 makes it easier to keep things clean. The plastic shelves are light and easy to remove, and can even be cleaned using the dishwasher.

Free-Standing Shelving Unit - Norm 12 Aluminium/plastic



Norm 12 Free-Standing Shelving Unit - incl. 4 slatted plastic shelves for each shelving section - max. bay load: 600 kg

Total width mm
1000
1200
1500
1775
1975
2375
2775
2975
3450
3650

Shelf height: 1800 mm. Height grid: 150 mm. Number of cross braces according to HUPFER® operating instructions. The depth of the shelves is approx. 20 mm less than the specified depth of the shelving unit. The number of shelving sections depends on the width.



Norm 12 Free-Standing Shelving Unit - incl. 4 solid plastic shelves for each shelving section - max. bay load: 600 kg

Total width mm
1000
1200
1500
1775
1975
2375
2775
2975
3450
3650

Shelf height: 1800 mm. Height grid: 150 mm. Number of cross braces according to HUPFER® operating instructions. The depth of the shelves is approx. 20 mm less than the specified depth of the shelving unit. The number of shelving sections depends on the width.

Norm 12 Shelf Load

Shelf type	Width mm	Shelf load with equally distributed load kg
Plastic grid and solid plastic shelf	600 - 1200	150
	1400 - 1500	100



Upright Norm 12 – bay load: 600 kg

	Upright depth 400 mm	Upright depth 500 mm	Upright depth 600 mm
Height mm	Article code	Article code	Article code
1200	0201017	0201037	0201047
1400	0201087	0201107	0201117
1600	0201157	0201177	0201187
1800	0201227	0201247	0201257
2000	0201297	0201317	0201327
Aluminium.			

Slatted Plastic Shelf Norm 12

	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
Width mm	Article code	Article code	Article code
600	0601549	0601569	0601579
800	0601619	0601639	0601649
900	0601689	0601709	0601719
1000	0601759	0601779	0601789
1200	0601829	0601849	0601859
1400	0601899	0601919	0601929
1500	0601969	0601989	0601999
Aluminium/plastic.			

Solid Plastic Shelf Norm 12

	For upright depth 400 mm	For upright depth 500 mm	For upright depth 600 mm
Width mm	Article code	Article code	Article code
600	0602449	0602469	0602479
800	0602519	0602539	0602549
900	0602589	0602609	0602619
1000	0602659	0602679	0602689
1200	0602729	0602749	0602759
1400	0602799	0602819	0602829
1500	0602869	0602889	0602899
Aluminium/plastic.			

Cross Brace Norm 12

Article code
0603062
Aluminium. Suitable for all shelf widths.

Cross Brace Norm 12 - for back-to-back assembly

	Article code
	0103082
Stainless steel. Suitable for all shelf widths.	

Easy Rider System





Need to increase your storage capacity? Adding another fixed shelving unit is time-consuming and expensive. Our Easy Rider System is the right solution for you. This is how it works: Avoid unused space between shelving units. The shelving sections will move as though they are floating. This opens up new possibilities. Up to 100% more storage capacity within the same storerooms.



Flexible storage. With the Mobile Shelving Unit. A fully functional shelving unit on wheels - the leading edge in kitchen logistics. From the delivery of goods to the storeroom - from the storeroom to the kitchen: without having to move or re-arrange your stored goods.

Mobile Shelving Units, dismountable



Mobile Shelving Unit, dismountable - height: 900 mm*

Article/model	Dimensions W x D x H mm	Article code
RTW/Z 10-5/900	1075 x 575 x 900	0121390
RTW/Z 10-6/900	1075 x 675 x 900	0121391
RTW/Z 12-5/900	1275 x 575 x 900	0121392
RTW/Z 12-6/900	1275 x 675 x 900	0121393
RTW/Z 14-5/900	1475 x 575 x 900	0121394
RTW/Z 14-6/900	1475 x 675 x 900	0121395

Stainless steel. Without shelves. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 200 kg.



Mobile Shelving Unit, dismountable - height: 1200 mm*

Article/model	Dimensions W x D x H mm	Article code
RTW/Z 10-5/1200	1075 x 575 x 1200	0121403
RTW/Z 10-6/1200	1075 x 675 x 1200	0121404
RTW/Z 12-5/1200	1275 x 575 x 1200	0121405
RTW/Z 12-6/1200	1275 x 675 x 1200	0121406
RTW/Z 14-5/1200	1475 x 575 x 1200	0121409
RTW/Z 14-6/1200	1475 x 675 x 1200	0121410

Stainless steel. Without shelves. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 200 kg.

* Supplied without shelves.



Mobile Shelving Unit, dismantable - height: 1652 mm*

Article/model	Dimensions W x D x H mm	Article code
RTW/Z 10-5/1652	1070 x 570 x 1652	0123092
RTW/Z 10-6/1652	1070 x 670 x 1652	0123093
RTW/Z 12-5/1652	1270 x 570 x 1652	0123094
RTW/Z 12-6/1652	1270 x 670 x 1652	0123095
RTW/Z 14-5/1652	1470 x 570 x 1652	0123096
RTW/Z 14-6/1652	1470 x 670 x 1652	0123097

Stainless steel. Without shelves. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 200 kg.



Defrosting Trolley, dismantable - height: 1650 mm

Article/model	Thawing pan dimensions W x D x H mm	Dimensions W x D x H mm	Article code
RTW/Z 10-6/1650 AUF-TW	1001 x 546 x 140	1069 x 670 x 1650	0121388

Stainless steel. Including 4 thawing wells and 1 condensate pan. 4 swivel castors, Ø 125 mm, inside stainless steel housing, incl. 2 with total brakes. Total load capacity: 200 kg.

* Supplied without shelves.



Slatted Shelf Norm 5 for RTW/Z

Width mm	For RTW/Z ..-5	For RTW/Z ..-6
	Article code	Article code
1000	0101777	0101787
1200	0101847	0101857
1400	0101917	0101927
Stainless steel.		



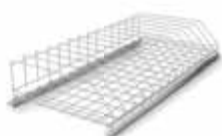
Solid Shelf Norm 5 for RTW/Z

Width mm	For RTW/Z ..-5	For RTW/Z ..-6
	Article code	Article code
1000	0102672	0102682
1200	0102742	0102752
1400	0102812	0102822
Stainless steel.		



Wire Shelf Norm 5 for RTW/Z

Width mm	For RTW/Z ..-5	For RTW/Z ..-6
	Article code	Article code
1000	0101772	0101782
1200	0101842	0101852
1400	0101912	0101922
Stainless steel.		



Wire Shelf for GN lids Norm 5 for RTW/Z

				For RTW/Z ..-6
Width mm	Loading capacity / qty			Article code
	1/1 GN lid	1/2 GN lid	1/3 GN lid	
1000	23	46	69	0130492
1200	28	56	84	0130432
Stainless steel. For upright loading of GN lids, with stop bar at the rear.				



RTW/Z's big brother. Maximum robustness and stability due to the use of a special welding technique. Handling and logistic benefits as with the Mobile Shelving Unit, self assembly.

Mobile Shelving Units, welded



Mobile shelving unit for system components

Article/model	Storage space mm	Clearance between the shelves mm	Load capacity kg	Weight kg	Dimensions W x D x H mm	Article code
RTW/ST 12-5/1800	1150 x 500	400	200	16.6	625 x 1275 x 1800	0121625

Stainless steel. For approx. 60-80 upper and lower system parts. 4 swivel castors, Ø 125 mm, inside plastic housing, incl. 2 with total brakes.



Mobile shelving unit, heavy-duty, welded*

Article/model	Dimensions W x D x H mm	Article code
RTW/S 10-5/1800	1065 x 563 x 1807	0109642
RTW/S 10-6/1800	1065 x 663 x 1807	0109702
RTW/S 12-5/1800	1265 x 563 x 1807	0109672
RTW/S 12-6/1800	1265 x 663 x 1807	0109732

Stainless steel. Welded design, without shelves. Welded-in shelf support rungs at a distance of approx. 190 mm from each other. 4 swivel castors, Ø 160 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Solid corner guards in all four corners protect the trolley from damage. Total load capacity: max. 400 kg.



* Supplied without shelves.



Slatted Shelf Norm 5 for RTW/S

Width mm	For RTW/S ..-5	For RTW/S ..-6
	Article code	Article code
1000	0101777	0101787
1200	0101847	0101857
Stainless steel.		



Solid Shelf Norm 5 for RTW/S

Width mm	For RTW/S ..-5	For RTW/S ..-6
	Article code	Article code
1000	0102672	0102682
1200	0102742	0102752
Stainless steel.		



Wire Shelf Norm 5 for RTW/S

Width mm	For RTW/S ..-5	For RTW/S ..-6
	Article code	Article code
1000	0101772	0101782
1200	0101842	0101852
Stainless steel.		

Wall shelf



This is what true aids are made of - always there when you need them. Our unobtrusive wall shelf is always within reach and perfectly adapted to your work situation. You simply choose the length of the adjustable rails, and the width, depth and type of shelves. Select suitable brackets, put them onto the rails, and your aid is ready to use. A secure hold of shelves and brackets is guaranteed and yet you can change their position without tools and effort.

Transport Trolleys



It's all about timing. Especially in large-scale kitchens. Logistics are the key to time management. That's why it is not surprising that we as a specialist in kitchen logistics pay a great deal of attention to an important logistics function: transportation. We offer a diverse range of product groups and a product range that caters for a variety of specific applications in different commercial kitchens. To make things run smoother.







We offer you the absolute classic among all transport trolleys: our Serving Trolley. Although this product may seem familiar, we offer a little extra. Our product range is just as differentiated as it is versatile.

Serving Trolleys - SW Standard design



Serving Trolley SW standard design - 2 shelves

Article/model	Shelf dimensions mm	Top shelf height mm	Height grid be- tween shelves mm	Weight kg	Dimensions W x D x H mm	Article code
SW 6x4/2	600 x 400	800	538	11	695 x 495 x 896	0124002
SW 8x5/2	800 x 500	850	591	16.1	895 x 595 x 949	0111932
SW 10x6/2	1000 x 600	850	591	19.4	1095 x 695 x 964	0112052

Stainless steel. Equipped with 2 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges.
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 80 kg.



Serving Trolley SW standard design - 3 shelves

Article/model	Shelf dimensions mm	Top shelf height mm	Height grid be- tween shelves mm	Weight kg	Dimensions W x D x H mm	Article code
SW 6x4/3	600 x 400	800	251	16.4	695 x 495 x 896	0124012
SW 8x5/3	800 x 500	850	278	20.6	895 x 595 x 949	0111962
SW 10x6/3	1000 x 600	850	278	25.3	1095 x 695 x 960	0112082

Stainless steel. Equipped with 3 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges.
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 120 kg.



Serving Trolley SW standard design - 4 shelves

Article/model	Shelf dimensions mm	Article code
SW 8x5/4	800 x 500	0111992
SW 10x6/4	1000 x 600	0112112

Stainless steel. Equipped with 4 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges.
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Serving Trolley SW standard design - 5 shelves

Article/model	Shelf dimensions mm	Article code
SW 8x5/5	800 x 500	0112022
SW 10x6/5	1000 x 600	0112142

Stainless steel. Equipped with 5 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges.
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.





While the fact that our Serving Trolleys are robust is no news, there are situations which require the impossible in terms of payload and maximum load. But our Serving Trolleys SSW offer the right solution for this problem. They are our heavy-duty designs for extra tough conditions.

Serving Trolleys - SSW Heavy-duty design



Serving Trolley SSW heavy duty design - 2 shelves

Article/model	Shelf dimensions mm	Top shelf height mm	Height grid between shelves mm	Weight kg	Dimensions W x D x H mm	Article code
SSW 8x5/2	800 x 500	920	591	18.4	895 x 595 x 1012	0112172
SSW 10x6/2	1000 x 600	920	591	21.7	1095 x 695 x 1022	0112292

Stainless steel. Equipped with 2 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 120 kg.



Serving Trolley SSW heavy duty design - 3 shelves

Article/model	Shelf dimensions mm	Article code
SSW 8x5/3	800 x 500	0112202
SSW 10x6/3	1000 x 600	0112322

Stainless steel. Equipped with 3 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Serving Trolley SSW heavy duty design - 4 shelves

Article/model	Shelf dimensions mm	Article code
SSW 8x5/4	800 x 500	0112232
SSW 10x6/4	1000 x 600	0112352

Stainless steel. Equipped with 4 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Serving Trolley SSW heavy duty design - 5 shelves

Article/model	Shelf dimensions mm	Article code
SSW 8x5/5	800 x 500	0112262
SSW 10x6/5	1000 x 600	0112382

Stainless steel. Equipped with 4 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



The right products ensure better logistics and simplified processes. We also put a strong emphasis on making your job easier. In contrast to our standard Serving Trolley, the ERGO is equipped with a modified push bar which protects your back and facilitates your job. The Serving Trolley SW ERGO is more ergonomic.

Serving Trolleys - SW ERGO



Serving Trolley SW ERGO - 2 shelves

Article/model	Shelf dimensions mm	Article code
SW 8x5/2 ERGO	800 x 500	0133703
SW 10x6/2 ERGO	1000 x 600	0133723

Stainless steel. Equipped with 2 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Serving Trolley SW ERGO - 3 shelves

Article/model	Shelf dimensions mm	Article code
SW 8x5/3 ERGO	800 x 500	0133713
SW 10x6/3 ERGO	1000 x 600	0133733

Stainless steel. Equipped with 3 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.

* The price listed is for orientation only.



More ergonomics while allowing a greater payload for the Serving Trolley. Two conflicting requirements - one coherent solution: the Serving Trolley SSW ERGO. The modified push bar allows you to handle heavy loads without additional strain on your body.

Serving Trolleys - SSW ERGO



Serving Trolley SSW ERGO - 2 shelves

Article/model	Shelf dimensions mm	Article code
SSW 8x5/2 ERGO	800 x 500	0112222
SSW 10x6/2 ERGO	1000 x 600	0129730

Stainless steel. Equipped with 2 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, combined with a fifth fixed castor, Ø 200 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Serving Trolley SSW ERGO - 3 shelves

Article/model	Shelf dimensions mm	Article code
SSW 8x5/3 ERGO	800 x 500	0112252
SSW 10x6/3 ERGO	1000 x 600	0129731

Stainless steel. Equipped with 3 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, combined with a fifth fixed castor, Ø 200 mm, inside chrome-galvanised housings, incl. 2 with total brakes.

* The price listed is for orientation only.



Keeping the transported goods out of sight or making a tidy visual impression - there are various arguments in favour of a Serving Trolley with doors and panels: the Serving Trolley GSW - Closed design. A Serving Trolley through and through which leaves nothing to be desired.

Serving Trolleys - GSW Closed design



Serving Trolley GSW - 2 shelves

Article/model	Shelf dimensions mm	Article code
GSW 8x5/2	800 x 500	0111934
GSW 10x6/2	1000 x 600	0112054

Stainless steel. Equipped with 2 shelves. Serving trolley with 3-sided stainless steel casing, 2 hinged doors incl. grip holes, and magnetic closing. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Plastic with running thread identical to pneumatic castors for minimal road noise.



Serving Trolley GSW - 3 shelves

Article/model	Shelf dimensions mm	Article code
GSW 8x5/3	800 x 500	0111964
GSW 10x6/3	1000 x 600	0112084

Stainless steel. Equipped with 3 shelves. Serving trolley with 3-sided stainless steel casing, 2 hinged doors incl. grip holes, and magnetic closing. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Plastic with running thread identical to pneumatic castors for minimal road noise.

Serving Trolleys - Accessories



Gallery, three-sided

Article/model	Article code
for shelf dimensions 600 x 400 mm	0114506
for shelf dimensions 800 x 500 mm	0114502
for shelf dimensions 1000 x 600 mm	0114503
Stainless steel. Gallery height: 50 mm	



Gallery, four-sided

Article/model	Article code
for shelf dimensions 600 x 400 mm	0114507
for shelf dimensions 800 x 500 mm	0114504
for shelf dimensions 1000 x 600 mm	0114505
Stainless steel. Gallery height: 50 mm	



Waste Container, large

Article/model	Dimensions W x D x H mm	Article code
for Serving Trolleys	420 x 200 x 250	0116192
Stainless steel. With clamp.		



GN Cutlery Container 1/3

Article/model	Dimensions W x D x H mm	Article code
for Serving Trolleys	325 x 176 x 203	0116202
Stainless steel. With clamp.		



Waste Bag Holding Frame

Article/model	for Serving Trolleys	Dimensions W x D x H mm	Article code
MHR 120 350/283/736	SW 8 x 5 and 10 x 6	350 x 280 x 706	0114802
Stainless steel. To support waste bags.			



Need to clean up quickly after a meeting or event? Need to remove what diners have left behind? In such situations, we recommend our Clearing Trolley. Glasses, crockery, waste - a customised aid with the right accessories.

Clearing Trolleys



Clearing Trolley - 2 shelves

Article/model	Shelf dimensions mm	Top shelf height mm	Height grid between shelves mm	Weight kg	Dimensions W x D x H mm	Article code
ARW 10x6/2	1000 x 600	850	591	20.7	1095 x 695 x 1028	0127762

Stainless steel. Equipped with 2 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. The upper edge of the upstand is 90 mm above the raised perimeter and 100 mm above the shelf surface. Total load capacity: 80 kg.



Clearing Trolley - 3 shelves

Article/model	Shelf dimensions mm	Top shelf height mm	Height grid between shelves mm	Weight kg	Dimensions W x D x H mm	Article code
ARW 10x6/3	1000 x 600	850	278	25	1095 x 695 x 1028	0127772

Stainless steel. Equipped with 3 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Upstand height: 100 mm. Total load capacity: 80 kg.



Clearing Trolley - 2 shelves - high upstand

Article/model	Shelf dimensions mm	Top shelf height mm	Height grid between shelves mm	Weight kg	Dimensions W x D x H mm	Article code
ARW 10x6/2 HS	1000 x 600	700	372	25	1095 x 695 x 1023	0139292

Stainless steel. Equipped with 2 shelves. Welded-in, deep-drawn shelves with elevated perimeter flange along all edges. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Upstand height: 240 mm. Total load capacity: 120 kg.





AbräumMultiMobil AMM - 3 shelves

Article/model	Top shelf height mm	Dimensions W x D x H mm	Article code
AMM with pull-out shelf 200 mm	708	1205 x 695 x 1080	0163056
Stainless steel. Equipped with 3 shelves (1 of which can be pulled out), total load capacity: 156 kg. Chassis: 4 swivel castors, incl. 2 with total brakes, Ø 125 mm.			

■ Clearing Trolleys - Accessories



Waste Container, large

Article/model	Dimensions W x D x H mm	Article code
For ARW models	420 x 200 x 250	0116192
Stainless steel. With clamp.		



GN Cutlery Container 1/3

Article/model	Dimensions W x D x H mm	Article code
For ARW models	325 x 176 x 203	0116202
Stainless steel. With clamp.		



What would a large-scale kitchen be without a Shelf Trolley? Trays, grids, GN containers, baking trays or even Cold Storage Plates - there's space for all this and more. Great capacity, small footprint, and always at hand wherever it is needed. We also offer you customised solutions in this product segment.

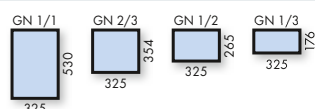
Shelf Trolleys



Shelf Trolley for 7 x GN with Worktop - lengthwise insertion

Article/model	Number of shelf pairs	Capacity	Weight kg	Dimensions W x D x H mm	Article code
RWG/AP 1/7 GN 75-L-U	7	7 x GN 1/1	14.7	454 x 619 x 856	0112465
Stainless steel. Height grid of the shelves: 75 mm. U-rails according to DIN EN 18867-2, with anti-tip device and stop bars on both sides. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 85 kg.					

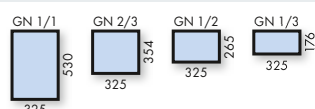
suitable for:



Shelf Trolley for 18 x GN - lengthwise insertion

Article/model	Number of shelf pairs	Capacity	Weight kg	Dimensions W x D x H mm	Article code
RWG 1/18 GN 75-L-U	18	18 x GN 1/1	18.9	454 x 619 x 1662	0112775
Stainless steel. Height grid of the shelves: 75 mm. U-rails according to DIN EN 18867-2, with anti-tip device and stop bars on both sides. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 90 kg.					

suitable for:



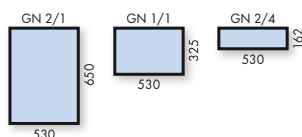


Shelf Trolley for 36 x GN - crosswise insertion

Article/model	Number of shelf pairs	Capacity	Weight kg	Dimensions W x D x H mm	Article code
RWG 1/36 GN 75-B-U	18	18 x GN 2/1	22.3	659 x 739 x 1662	0112535

Stainless steel. Height grid of the shelves: 75 mm. U-rails according to DIN EN 18867-2, with anti-tip device and stop bars on both sides.
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 180 kg.

suitable for:

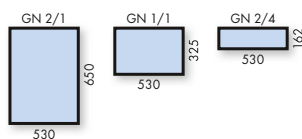


Shelf Trolley for 36 x GN - crosswise insertion

Article/model	Number of shelf pairs	Capacity	Weight kg	Dimensions W x D x H mm	Article code
RWG/E 1/36 GN 75-B-U	18	18 x GN 2/1	24.7	659 x 739 x 1686	0112525

Stainless steel. Height grid of the shelves: 75 mm. U-rails according to DIN EN 18867-2, with anti-tip device and stop bars on both sides.
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 180 kg.

suitable for:

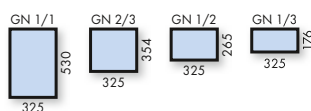


Shelf Trolley for 36 x GN - lengthwise insertion

Article/model	Number of shelf pairs	Capacity	Weight kg	Dimensions W x D x H mm	Article code
RWG 2/36 GN 75-L-U	2 x 18	2 x 18 GN 1/1	31.3	813 x 619 x 1662	0112575

Stainless steel. Height grid of the shelves: 75 mm. U-rails according to DIN EN 18867-2, with anti-tip device and stop bars on both sides.
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 180 kg.

suitable for:





Handle crockery items, glasses and cutlery safely - whether freshly washed or used. Store the items, make them available or transport them - not just in small batches but also in larger quantities. Our Basket Transport Trolleys manage these tasks reliably.

Basket Transport Trolleys



Basket Transport Trolley with Worktop and Gallery - especially for dishwasher basket

Article/model	Number of compartments	Insert dimensions mm	Number of shelf pairs	Weight kg	Dimensions W x D x H mm	Article code
KTW 1/5	1	500 x 500 to 515 x 515	5	18.3	638 x 630 x 1061	0128872

Stainless steel. Height grid (clearance): 145 mm. Low design for empty and loaded crockery baskets (500 x 500 mm to 515 x 515 mm). 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 80 kg.



Basket Transport Trolley with Worktop and Gallery - crosswise insertion

Article/model	Number of compartments	Insert dimensions mm	Number of shelf pairs	Weight kg	Dimensions W x D x H mm	Article code
KTW 1/5 650 x 530 mm	1	650 x 530	5	19.6	788 x 635 x 1060	0162974*

Stainless steel. Height grid (clearance): 145 mm. Low design for empty and loaded crockery baskets (650 x 530 mm). 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 80 kg.



Basket Transport Trolley with Worktop and Gallery - especially for dishwasher basket

Article/model	Number of compartments	Insert dimensions mm	Number of shelf pairs	Weight kg	Dimensions W x D x H mm	Article code
KTW 2/10	2	500 x 500 to 515 x 515	2 x 5 = 10	27	1176 x 630 x 992	0128882

Stainless steel. Height grid (clearance): 145 mm. Low design for empty and loaded crockery baskets (500 x 500 mm to 515 x 515 mm).
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 140 kg.



Basket Transport Trolley - especially for dishwasher basket

Article/model	Number of compartments	Insert dimensions mm	Number of shelf pairs	Weight kg	Dimensions W x D x H mm	Article code
KTW 1/10	1	500 x 500 to 515 x 515	10	21	638 x 630 x 1750	0128892

Stainless steel. Height grid (clearance): 145 mm. High design for empty and loaded crockery baskets (500 x 500 mm to 515 x 515 mm).
4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 120 kg.

Basket Transport Trolleys - Accessories



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo/besch 500/500/75	25 x 45	500 x 500 x 75	0116982
Sta-GeKo/besch 500/500/115	25 x 45	500 x 500 x 115	0116992

Stainless steel, plastic-coated, grey. Wire thickness: basket frame 4.0 mm, basket base and sides 2.5 mm.
Temperature resistance: - 50°C to + 80°C (dry).



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo/besch 650/530/75	25 x 43	650 x 530 x 75	0117002
Sta-GeKo/besch 650/530/115	25 x 43	650 x 530 x 115	0117012

Stainless steel, plastic-coated, grey. Wire thickness: basket frame 4.0 mm, basket base and sides 2.5 mm.
Temperature resistance: - 50°C to + 80°C (dry).



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo 500/500/75	27/30 x 27/30	500 x 500 x 75	0113812
Sta-GeKo 500/500/115	27/30 x 27/30	500 x 500 x 115	0115332

Stainless steel, electro-polished, loop design. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo 650/530/75	27 x 27	650 x 530 x 75	0113822
Sta-GeKo 650/530/115	27 x 27	650 x 530 x 115	0113832

Stainless steel, electro-polished, loop design. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.



Insert-Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-EiKo/besch 530/325/70	26 x 26	GN 530 x 325 x 70	0118612
Sta-EiKo/besch 530/370/108 gr	26 x 26	EN 530 x 370 x 108	7215010

Stainless steel, plastic-coated, silver grey. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.
Temperature resistance: - 50°C to + 80°C (dry).



Move a number of crockery baskets with ease and without effort. For ease of handling and greatest possible speed, we offer a no-fuss solution: our robust, fast and efficient Basket Trolley.

Basket Trolleys



Basket trolley for Crockery Baskets - without handle

Article/model	Crockery Baskets mm	Platform dimensions mm	Weight kg	Dimensions W x D x H mm	Article code
KR/oGr 50-50	500 x 500 to 520 x 520	525 x 525	6.2	529 x 529 x 190	0121593

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-protected housings, incl. 2 with total brakes. Total load capacity: 80 kg.



Push Handle

Article/model	Weight kg	Article code
Push handle for KR 50-50 / E	2.6	0129163

Stainless steel. Round tube for self-assembly.



Basket Trolley for Crockery Baskets

Article/model	Crockery Baskets mm	Platform dimensions mm	Weight kg	Dimensions W x D x H mm	Article code
KR 50-50	500 x 500	516 x 518	11	708 x 580 x 1021	0119332
KR 65-53	650 x 530	685 x 545	12.3	850 x 606 x 1021	0112752

Stainless steel. 4 swivel castors, Ø 125 mm, inside corrosion-protected housings, incl. 2 with total brakes. Capacity: 12 baskets 115 mm high or 20 baskets 75 mm high. Total load capacity: 80 kg.





Full-fledged logistics aids: Our Platform Trolleys are ready for the most varied challenges. Whenever you need urgent support, the Platform Trolley is always at hand - whether for transportation, temporary storage or provision.

Platform Trolleys



Platform Trolley

Article/model	Platform dimensions mm	Weight kg	Dimensions W x D x H mm	Article code
PW 8x5	800 x 500	12.6	895 x 595 x 1012	0112602
PW 10x6	1000 x 600	14.9	1095 x 695 x 1012	0112632

Stainless steel. 4 swivel castors, Ø 125 mm, inside corrosion-protected housings, incl. 2 with total brakes. Total load capacity: 120 kg.



Platform Trolley

Article/model	Platform dimensions mm	Weight kg	Dimensions W x D x H mm	Article code
PW 5.4x5.4	545 x 545	14.3	708 x 606 x 1024	0112662
PW 8.2x5.4	820 x 545	17.1	983 x 605 x 1020	0112692

Stainless steel. 4 swivel castors, Ø 125 mm, inside corrosion-protected housings, incl. 2 with total brakes. Total load capacity: 120 kg.



Because things might get rough sometimes, you need solutions which can stand the heat. Our Heavy-Duty Transport Trolleys and Single-Ended Trolleys provide you with a logistics aid for particularly heavy loads.

■ Heavy-Duty Transport Trolley Single-Ended Trolley



Heavy-Duty Transport Trolley

Article/model	Platform dimensions mm	Weight kg	Dimensions W x D x H mm	Article code
TW/s 12 x 6	1200 x 600	27.3	1366 x 660 x 1055	0162578
Stainless steel. Total load capacity: 500 kg. 2 swivel castors with total brakes and 2 fixed castors inside chrome-galvanised housings, Ø 160 mm.				



Single-Ended Trolley with Plate

Article/model	Platform dimensions mm	Weight kg	Dimensions W x D x H mm	Article code
STWP 8.5x5	850 x 500	23.2	970 x 500 x 944	0114192
STWP 10x7	1000 x 700	24.3	1123 x 700 x 943	0114212
Stainless steel. Total load capacity: 500 kg. 2 swivel castors with total brakes and 2 fixed castors inside chrome-galvanised housings, Ø 200 mm.				



Seasonings, spices and kitchen utensils - everything's in one place. No need to search and run around. Everything you need is at hand and within reach - thanks to our Spice and Ladle Trolley. Always available, always where you need it.

Spice and Ladle Trolleys



Spice and Ladle Trolley

Article/model	Dimensions W x D x H mm	Article code
GLW / 8x5	894 x 595 x 949	0114412

Stainless steel. The shelves are fitted with cut-outs for stirrers and compartments for a maximum of 10 spice jars, 9 seasoning bottles as well as a maximum of 2 buckets. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Spice Jar with Lid

Article/model	Capacity Litres	Dimensions W x D x H mm	Article code
Spice Jar with Lid, capacity: 3 litres	3	140 x 175 x 215	0114532

White plastic, with lid.



Bucket with Lid and Handle

Article/model	Capacity Litres	Dimensions W x D x H mm	Article code
Bucket with Lid and Handle, capacity: 10 litres	10	296 x 198 x 271	0114622

White plastic, with lid and handle.



Ladle Trolley

Article/model	Dimensions W x D x H mm	Article code
LW/ 8 x 5	895 x 595 x 949	0115102

Stainless steel. The smooth shelves welded into the upper part are each fitted with 12 cut-outs for stirring equipment. 2 firmly welded-in bars for suspending ladles, spatulas, etc. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Spice Trolley

Article/model	Dimensions W x D x H mm	Article code
GW	1035 x 690 x 1059	0125432

One long side is fitted with 2 hinged stainless steel compartments (capacity: approx. 5 litres), 6 drawers with plastic inserts (capacity approx. 3.5 litres), 1 pull-out drawer for 9 spice bottles and with 9 plastic spice cans. The other long side has 2 open storage spaces. One narrow side comprises a hanging rail. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



In every producing environment there's waste. The issue of waste removal is unavoidable. In our view, logistics doesn't stop there. As a kitchen logistics specialist we provide customised waste collection solutions that meet your needs.

Waste Collectors



Laundry and Waste Collector, 1-fold - with foot pedal and lid

Article/model	Dimensions W x D x H mm	Article code
SWAF-1	350 x 496 x 913	0163920
Stainless steel. With foot pedal, lid and rubber ring. 4 swivel castors, Ø 75 mm, incl. 2 with total brakes, inside corrosion-protected housings.		



Laundry and Waste Collector, 2-fold - with foot pedal and lid

Article/model	Dimensions W x D x H mm	Article code
SWAF-2	680 x 496 x 913	0163921
Stainless steel. With foot pedals, lids and rubber rings. 4 swivel castors, Ø 75 mm, incl. 2 with total brakes, inside corrosion-protected housings.		



Laundry and Waste Collector, 3-fold - with foot pedal and lid

Article/model	Dimensions W x D x H mm	Article code
SWAF-3	1010 x 496 x 913	0163922
Stainless steel. With foot pedals, lids and rubber rings. 4 swivel castors, Ø 75 mm, incl. 2 with total brakes, inside corrosion-protected housings.		



Self-service in canteens and restaurants - virtually unthinkable without our Cutlery and Tray Trolleys. The same is true for catering establishments at food distribution belts. We offer you customised solutions for your business.

Cutlery and Tray Trolleys



Cutlery and Tray Trolley - low

Article/model	including GN container qty	Tray stacking column	Trays qty/approx.	Dimensions W x D x H mm	Article code
BTW 4GN/100TA H:900	4 x 1/4-150 deep	1	100 GN or EN	752 x 500 x 900	0163336
Stainless steel. GN container with adjustable sneeze guard for 100 cutlery items per container. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.					



Cutlery and Tray Trolley - high

Article/model	including GN container qty	Tray stacking column	Trays qty/approx.	Dimensions W x D x H mm	Article code
BTW 4GN/100TA H:1300	4 x 1/4-150 deep	1	100 GN or EN	752 x 499 x 1288	0118622
Stainless steel. GN container with adjustable sneeze guard for 100 cutlery items per container. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.					



Cutlery and Tray Trolley

Article/model	including GN container qty	Tray stacking column	Trays qty/approx.	Dimensions W x D x H mm	Article code
BTW 8GN/200TA	8 x 1/4-150 deep	2	200 GN or EN	790 x 713 x 1288	0118632

Stainless steel. GN container with adjustable sneeze guard for 100 cutlery items per container. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Cutlery and Tray Trolley - with top part

Article/model	including GN container qty	Tray stacking column	Trays qty/approx.	Dimensions W x D x H mm	Article code
OTA-E/ BA-4xGN	4 x 1/4-150 deep	1	100 GN or EN	795 x 670 x 1290	0118902

Stainless steel. Open stainless steel stacking platform, lifting platform with tension spring adjustable to output height. GN container with adjustable sneeze guard for 100 cutlery items per container. 4 swivel castors, Ø 125 mm, incl. 2 with total brakes.



Cutlery and Tray Trolley - incl. plastic top with 4 x stainless steel cutlery box

Article/model	including GN container qty	Tray stacking column	Trays qty/approx.	Dimensions W x D x H mm	Article code
BTW 4KGN/100TA	4 x 1/4-150 deep	1	100 GN or EN	700 x 475 x 1300	0116352

Stainless steel. Including plastic cutlery box, colour: anthracite. GN container with adjustable sneeze guard for 100 cutlery items per container. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Cutlery Table Top

Article/model	including GN container qty	Dimensions W x D x H mm	Article code
Cutlery table top BA/4x GN	4 x 1/4-150 deep	682 x 360 x 368	0118642
Cutlery table top BA/8x GN	8 x 1/4-150 deep	682 x 580 x 533	0118862

Stainless steel. GN container with adjustable sneeze guard for 100 cutlery items per container.



Gastronorm Cutlery Container

Article/model	Depth mm	Article code
Gastronorm cutlery container, 1/4-150	150	0116382

Stainless steel. 1/4 GN container with adjustable sneeze guard.



Napkin Dispenser

Article/model	Dimensions W x D x H mm	Article code
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Napkin dispenser, steel, 115/300/143, black	300 x 115 x 143	0116689
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Sheet steel, painted black, chrome-plated front. Holds approx. 200 folded napkins with a max. size of 120 x 95 mm.
In combination with holder, suitable for Napkin Dispenser for BTW / 4 x GN, BTW / 8 x GN or OTA-E / BA-4 x GN.

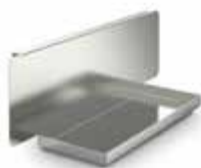


Napkin Dispenser - for tables

Article/model	Dimensions W x D x H mm	Article code
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Napkin dispenser, steel, 120/300/148	120 x 300 x 148	8600010
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Stainless steel. Holds approx. 200 napkins with a max. size of 120 x 95 mm.
In combination with holder, suitable for Napkin Dispenser for BTW / 4 x GN, BTW / 8 x GN or OTA-E / BA-4 x GN.



Holding Device for Napkin Dispenser

Article/model	Article code
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Holding Device 430/143/155 for napkin dispenser BTW/4xGN	0118932
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Holding Device 643/125/155 for napkin dispenser BTW/8xGN	0118942
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Holding Device 444/155/143 for napkin dispenser OTA	0118952
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Stainless steel. For lateral mounting.



Cutlery Immersion Trolley - heated

Article/model	Connected load kW	Electrical connection	Thermostat setting °C	Protection class	Weight kg	Dimensions W x D x H mm	Article code
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BTH/60-60	2.0	230 V 1N AC 50/60 Hz	Variable control 20-70	IPX 4	35.6	805 x 765 x 730	0161750
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Stainless steel. Heated design, for immersion of cutlery items, preferably to locate below conveyor belt units in combination with a Magnetic Cutlery Take-off.
Heating: Stainless steel tubular heating element. Deep-drawn well, 600 x 600 x 300 mm, fitted with a 1" drain-tap. A sieve base protects the insert basket from direct contact with the base of the well.
4 swivel castors, Ø 125 mm, incl. 2 with total brakes. Total load capacity: 120 kg.



Soup bowls, dessert bowls and plates come with different diameters and various capacities. Our Plate Transport Trolleys cater for this variety and make large quantities of crockery particularly mobile.

■ Plate Transport Trolleys



Plate Transport Trolley - low design - single-sided loading

Article/model	Capacity Max. number of crockery items	Dimensions W x D x H mm	Article code
TETW/n 1/26	135	995 x 485 x 766	0163479
Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 120 kg.			



Plate Transport Trolley - high design - single-sided loading

Article/model	Capacity Max. number of crockery items	Dimensions W x D x H mm	Article code
TETW/h 1/26	135	995 x 485 x 951	0163480
Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 120 kg.			



Plate Transport Trolley - low design - double-sided loading

Article/model	Capacity Max. number of crockery items	Dimensions W x D x H mm	Article code
TETW/n 2/26	270	995 x 795 x 766	0163481
Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 240 kg.			



Plate Transport Trolley - high design - double-sided loading

Article/model	Capacity Max. number of crockery items	Dimensions W x D x H mm	Article code
TETW/h 2/26	270	995 x 795 x 955	0163482
Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 240 kg.			



Plate Transport Trolley - low design - single-sided loading

Article/model	Capacity Max. number of crockery items	Dimensions W x D x H mm	Article code
TETW/n 1-6/26	270	995 x 721 x 766	0163483
Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes. Total load capacity: 240 kg.			

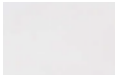


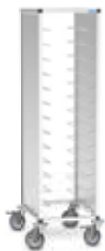
Dirty dishes and tray collection - functional, secure and trouble-free - with our Tray Clearing Trolley TAWALU made of aluminium. Requirements may vary - for that reason we offer differentiated products. Regardless of the type of tray and capacity required - we have the right solution.

Tray Clearing Trolleys TAWALU



Range of décors

							
white	light grey	light oak	maple	walnut	cherry wood	blue	blackboard paint*



Basic model - 1 compartment

TAWALU with side panels

Aluminium. Including 6 pairs of support rails with a clearance of 175 mm. 1 compartment.

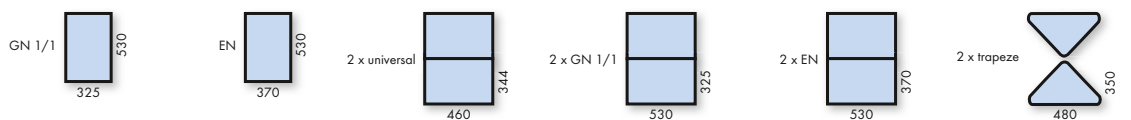


Basic model - 1 compartment - closed on all sides

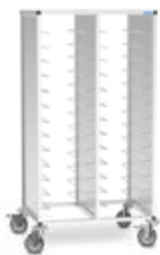
TAWALU with side panels, door, top, base, rear panel

Aluminium. Including 6 pairs of support rails with a clearance of 175 mm. 1 compartment.

Models for the following tray dimensions:



*Available at a surcharge.



Basic model - 2 compartments

TAWALU with side panels and middle panel

Aluminium. Including 6 pairs of support rails with a clearance of 175 mm per compartment. 2 compartments in total / 12 pairs of support rails.

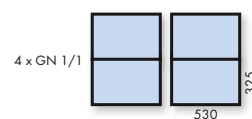
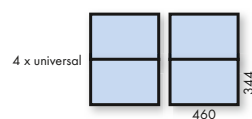
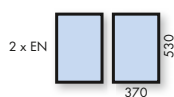
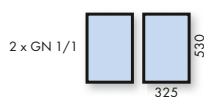


Basic model - 2 compartments - closed on all sides

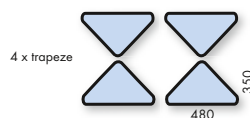
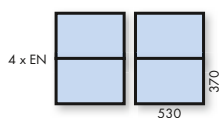
TAWALU with side panels, 2 doors, top, base and rear panel (2 compartments each)

Aluminium. Including 6 pairs of support rails with a clearance of 175 mm per compartment. 2 compartments in total / 12 pairs of support rails.

Models for the following tray dimensions:



The designs 4 x EN and 4 x trapeze cannot be supplied with an acrylic door and rear panel!



Dimensions/capacities of individual basic models with 1 compartment, using tray dimension GN 1/1 as an example

	Number of rail pairs	Distance mm	Type of insertion	Capacity	Height mm
	7	150	lengthwise	7	1435
	7	150	crosswise	14	1435
	9	125	lengthwise	9	1435
	9	125	crosswise	18	1435
	10	125	lengthwise	10	1635
	10	125	crosswise	20	1635
	11	100	lengthwise	11	1435
	11	100	crosswise	22	1435
	13	100	lengthwise	13	1635
	13	100	crosswise	26	1635
	15	75	lengthwise	15	1435
	15	75	crosswise	30	1435
	18	75	lengthwise	18	1635
	18	75	crosswise	36	1635

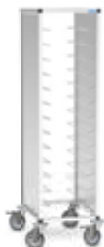
Additional rail pair quantities and tray distances are available upon request.
All rail pair quantities stated refer to the total number per trolley.

Dimensions/capacities of individual basic models with 2 compartments, using tray dimension GN 1/1 as an example

	Number of rail pairs	Distance mm	Type of insertion	Capacity	Height mm
	14	150	lengthwise	14	1435
	18	125	lengthwise	18	1435
	20	125	lengthwise	20	1635
	22	100	lengthwise	22	1435
	26	100	lengthwise	26	1635
	30	75	lengthwise	30	1435
	36	75	lengthwise	36	1635

Additional rail pair quantities and tray distances are available upon request.
All rail pair quantities stated refer to the total number per trolley.

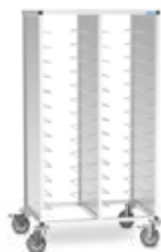
TAWALU – example models



TAWALU – 1 compartment, GN 1/1

Article/model	Type of insertion	Number of trays Max. qty	Height distance between shelves mm	Dimensions W x D x H mm	Article code
TAWALU-1/10 L-GN-125	lengthwise	10	125	460 x 687 x 1635	0222014-N
TAWALU-1/18 L-GN-75	lengthwise	18	75	460 x 687 x 1635	0222016-N
TAWALU-1/20 B-GN-125	crosswise	20	125	665 x 815 x 1635	0222074-N
TAWALU-1/36 B-GN-75	crosswise	36	75	665 x 815 x 1635	0222076-N

Aluminium. With side panels.



TAWALU – 2 compartments, GN 1/1

Article/model	Type of insertion	Number of trays Max. qty	Height distance between shelves mm	Dimensions W x D x H mm	Article code
TAWALU-2/18 L-GN-125	lengthwise	18	125	820 x 687 x 1435	0222154-N
TAWALU-2/20 L-GN-125	lengthwise	20	125	820 x 687 x 1635	0222164-N
TAWALU-2/22 L-GN-100	lengthwise	22	100	820 x 687 x 1435	0222155-N
TAWALU-2/26 L-GN-100	lengthwise	26	100	820 x 687 x 1635	0222165-N
TAWALU-2/30 L-GN-75	lengthwise	30	75	820 x 687 x 1435	0222156-N
TAWALU-2/36 L-GN-75	lengthwise	36	75	820 x 687 x 1635	0222166-N

Aluminium. With side panels.

TAWALU - Accessories



Push Handle for TAWALU

Article code	
-	
Aluminium.	



Gallery

Article/model	Article code
Gallery for TAWALU with 1 compartment	0222252
Gallery for TAWALU with 2 compartments	0222262
With solid stainless steel sheet as trolley top to support transported goods.	



Stop Bar, 1-fold

Article code	
per compartment	0222602
Continuous vertical stainless steel wire. For 1 compartment with TAWALU. Unit price applies to each compartment!	



Top/base

Article code	
-	
Fibreboard. Décor as selected.	



Basket on Top

Article/model	Article code
AKo TAWALU	-
1 basket can be placed on top of each TAWALU compartment. Unit price applies to each compartment!	



The heavy-duty Tray Clearing Trolley - our Tray Clearing Trolley TAWEDEL. Made of 100% stainless steel for unmatched robustness and durability.

TAWEDEL Tray Clearing Trolleys

Design: 1 compartment



Tray Clearing Trolley - 1 compartment - for tray size GN or EN - lengthwise insertion

Article/model	Tray dimensions mm	Number of trays Max. qty	Height distance between shelves mm	Dimensions W x D x H mm	Article code
TAWEDEL-1/10 L-GN-125	325-344 x 425-530	10	125	636 x 470 x 1547	0138014
TAWEDEL-1/12 L-GN-100	325-344 x 425-530	12	100	636 x 470 x 1547	0138062
TAWEDEL-1/10 L-EN-125	355-370 x 460-530	10	125	636 x 495 x 1547	0138034
TAWEDEL-1/12 L-EN-100	355-370 x 460-530	12	100	636 x 495 x 1547	0138082

Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Tray Clearing Trolley - 1 compartment - for tray size EN - crosswise insertion

Article/model	Tray dimensions mm	Number of trays Max. qty	Height distance between shelves mm	Dimensions W x D x H mm	Article code
TAWEDEL-1/20 B-EN-125	530 x 370	20	125	845 x 675 x 1547	0138094
TAWEDEL-1/24 B-EN-100	530 x 370	24	100	845 x 675 x 1547	0138095

Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.



Tray Clearing Trolley - 1 compartment - for tray size Trapeze - crosswise loading

Article/model	Tray dimensions mm	Number of trays Max. qty	Height distance between shelves mm	Dimensions W x D x H mm	Article code
TAWEDEL-1/20 B-DT-125	480 x 350	20	125	845 x 605 x 1547	0138114
TAWEDEL-1/24 B-DT-100	480 x 350	24	100	845 x 605 x 1547	0138115

Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.

TAWEDEL Tray Clearing Trolleys

Design: 2 compartments



Tray Clearing Trolley – 2 compartments – for tray size GN or EN – lengthwise insertion

Article/model	Tray dimensions mm	Number of trays Max. qty	Height distance between shelves mm	Dimensions W x D x H mm	Article code
TAWEDEL-2/20 L-GN-125	325-344 x 425-530	20	125	845 x 636 x 1547	0138164
TAWEDEL-2/24 L-GN-100	325-344 x 425-530	24	100	845 x 636 x 1547	0138165
TAWEDEL-2/20 L-EN-125	355-370 x 460-530	20	125	895 x 636 x 1545	0138184
TAWEDEL-2/24 L-EN-100	355-370 x 460-530	24	100	895 x 636 x 1545	0138272

Stainless steel. 4 swivel castors, Ø 125 mm, inside chrome-galvanised housings, incl. 2 with total brakes.

Stacking Equipment





Food distribution, food serving – efficient and modern. Unimaginable without the stacking equipment family of products. At the food distribution belt or at the food serving line. The processes run smoother and with less interruptions, allowing better planning. The stacking equipment is the prerequisite for efficient and economical operations.



■ Plate Dispensers, ambient



Safe transport and temporary storage of plates - important disciplines in which our Plate Dispensers score. But especially when it comes to portioning and dispensing meals, these Plate Dispensers serve as an active aid by always dispensing each plate at the same height.



Plate Dispenser - 2-fold - ambient

Article/model	Crockery ø mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
TE 2x19-26/V	190 - 260	144 crockery items	166 crockery items	30.5	930 x 459 x 958	0162805
TE 2x27-33/V	270 - 330	106 crockery items	122 crockery items	32	1051 x 529 x 962	0162806

Stainless steel. Number of crockery stacks: 2. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 140 kg.



Plate Dispenser - 2-fold - with cooling slots

Article/model	Crockery ø mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
TE 2x19-26/V K	190 - 260	144 crockery items	166 crockery items	29	931 x 459 x 958	0162807

Stainless steel. Number of crockery stacks: 2. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 140 kg.



Our heated Plate Dispensers ensure that portioned meals do not suffer a cold shock due to a drop in temperature. The variable control unit keeps all plates at the selected temperature. The process chain is actively supported at the food distribution belt and at the serving counter.

■ Plate Dispensers, heated



Plate Dispenser - 1-fold - heated

Article/model	Crockery ø mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
TE/H 19-26/V	190 - 260	72 crockery items	83 crockery items	26.3	609 x 459 x 1040	0162808
TE/H 27-33/V	270 - 330	53 crockery items	61 crockery items	30.3	710 x 529 x 1071	0162809

Stainless steel. Number of crockery stacks: 1. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity TEH-1/V 19-26: 70 kg - TEH-1/V 27-33: 80 kg. Supplied as standard: 1 transparent lid, single-walled, high.



Plate Dispenser - 2-fold - heated

Article/model	Crockery ø mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
TE/H 2x19-26/V	190 - 260	144 crockery items	166 crockery items	36.4	931 x 459 x 1071	0162810
TE/H 2x27-33/V	270 - 330	106 crockery items	122 crockery items	41.2	1051 x 529 x 1071	0162811

Stainless steel. Number of crockery stacks: 2. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 140 kg. Supplied as standard: 2 transparent lids, single-walled, high.



Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Crockery temperature	Temperature regulation	Thermostat setting
TE/H 19-26/V, TE/H 27-33/V, TE/H 2x19-26/V	Stainless steel tubular heating element	0.9 kW	230 V 1N AC 50/60 Hz	IPX 5	max. 70° C	Variable control	30 - 115° C
TE/H 2x27-33/V	Stainless steel tubular heating element	1.5 kW	230 V 1N AC 50/60 Hz	IPX 5	max. 70° C	Variable control	30 - 115° C



Need for speed? Our Plate Dispensers heated with circulating air are up for the challenge. The active circulation of hot air helps warm up the stacks of plates much faster. The selected temperature is reached within moments and the distribution process can begin.

■ Plate Dispensers, heated with circulating air



Plate Dispenser - 1-fold - heated with circulating air

Article/model	Crockery ø mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
TE/UH 19-26/VS	190 - 260	72 crockery items	83 crockery items	31	610 x 450 x 900	0162966

Stainless steel. Number of crockery stacks: 1. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 70 kg.
Supplied as standard: 1 transparent lid, single-walled, high.



Plate Dispenser - 2-fold - heated with circulating air

Article/model	Crockery ø mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
TE/UH 2x19-26/VS	190 - 260	144 crockery items	166 crockery items	42	931 x 462 x 1074	0162967
TE/UH 2x27-33/VS	270 - 330	106 crockery items	122 crockery items	48	1051 x 529 x 900	0163346
TE/UH 2x19-26/VC	190 - 260	130 crockery items	138 crockery items	53.5	960 x 510 x 970	0161590

Stainless steel. Number of crockery stacks: 2. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 140 kg.
Supplied as standard: 2 transparent lids, single-walled, high. With model TE/UH 2x19-26/VC = 2 transparent lids, single-walled, flat.



Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Crockery temperature	Temperature regulation	Thermostat setting
TE/UH 19-26/VS	Power module	0.9 kW	230 V 1N AC 50 Hz	IPX 5	max. 80° C	Variable control	30 - 115° C
TE/UH 2x19-26/VS, TE/UH 2x27-33/VS	Power module	1.5 kW	230 V 1N AC 50 Hz	IPX 5	max. 80° C	Variable control	30 - 115° C
TE/UH 2x19-26/VC	Power module	2.0 kW	230 V 1N AC 50 Hz	IPX 5	max. 100° C	Variable control	30 - 130° C



With maximum speed to temperature. This product is called Powerstapler® for a reason. Reaching the chosen temperature quickly - this is what our power packages heated with circulating air stand for.

■ Powerstapler®, heated with circulating air



Powerstapler® - heated with circulating air

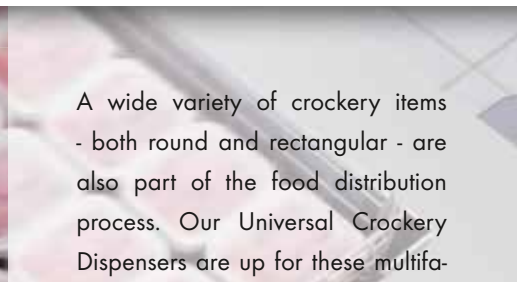
Article/model	Pellet dimensions for plates ø mm	Capacity	Weight kg	Dimensions W x D x H mm	Article code
PSUH-2/26	260	approx. 80–84 stainless steel base parts	93.4	944 x 630 x 1077	0163974

Stainless steel. For wax-filled stainless steel base parts. Number of crockery stacks: 2. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 140 kg.

Supplied as standard: 2 insulated stainless steel lids, flat, with locking pin

Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Pellet temperature	Temperature regulation	Thermostat setting
PSUH-2/26	Power module	1.84 kW	230 V 1N AC 50 Hz	IPX 5	max. 130° C	fix	138°C



A wide variety of crockery items - both round and rectangular - are also part of the food distribution process. Our Universal Crockery Dispensers are up for these multifaceted challenges offering maximum capacity. They are highly flexible to ensure uninterrupted workflows.

■ Universal Crockery Dispensers, ambient



Universal Crockery Dispenser - ambient

Article/model	Crockery Ø (or edge length) mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
UST 57-28	80-280	510 crockery items	615 crockery items	39.7	752 x 510 x 963	0162991

Stainless steel. For round and rectangular items with a Ø or edge length of 80 to 280 mm. Also suitable for smaller items. Number of crockery stacks: depending on crockery size.
Stacking Platform: Stainless steel grid, 570 x 280 mm, plastic-coated. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 100 kg.
Supplied as standard: 2 stainless steel guide bars.



Universal Crockery Dispenser, cooling slots

Article/model	Crockery Ø (or edge length) mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
UST 57-28 K	80-280	510 crockery items	615 crockery items	42	750 x 510 x 900	0162996

Stainless steel. For round and rectangular items with a Ø or edge length of 80 to 280 mm. Also suitable for smaller items. Number of crockery stacks: depending on crockery size.
Stacking Platform: Stainless steel grid, 570 x 280 mm, plastic-coated. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 100 kg.
Supplied as standard: 2 stainless steel guide bars.



Platform for Cup Dispenser

Article/model	Article code
Platform for Cup Dispenser UST/USTUH	0162748

To optimise stacking of coffee and soup cups/bowls. Better stability when stacking due to a profiled surface as well as individual guide bar applications due to user-friendly guide holes. Easy installation with fixing materials supplied.



Not just plates are filled with hot foods - other crockery items should maintain their temperature as well. The solution: our variable control heated Crockery Dispensers keep your crockery at the selected temperature.

■ Universal Crockery Dispenser, heated



Universal Crockery Dispenser - heated

Article/model	Crockery Ø (or edge length) mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
UST/H 57-28	80-280	510 crockery items	615 crockery items	49.5	751 x 509 x 900	0162993

Stainless steel. For round and rectangular items with a Ø or edge length of 80 to 280 mm. Also suitable for smaller items. Number of crockery stacks: depending on crockery size.
Stacking Platform: Stainless steel grid, 570 x 280 mm, plastic-coated. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 100 kg.
Supplied as standard: 1 transparent polycarbonate lid 57-28, 2 stainless steel guide bars.

Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Crockery temperature	Temperature regulation	Thermostat setting
UST/H 57-28	Stainless steel tubular heating element	1.0 kW	230 V 1N AC 50 Hz	IPX 5	max. 85° C	Variable control	30 - 115° C



In certain situations, getting a head-start is crucial. This also applies to the field of kitchen logistics. Universal Crockery Dispensers heated with circulating air ensure that you are one step ahead. They heat up various crockery items to the required temperature, and they do so faster and more evenly.

Universal Crockery Dispenser, heated with circulating air



Universal Crockery Dispenser - heated with circulating air

Article/model	Crockery Ø (or edge length) mm	Max. capacity without cover	Max. capacity with cover	Weight kg	Dimensions W x D x H mm	Article code
UST/UH 57-28	80-280	510 crockery items	615 crockery items	58	750 x 510 x 900	0162994

Stainless steel. For round and rectangular items with a Ø or edge length of 80 to 280 mm. Also suitable for smaller items. Number of crockery stacks: depending on crockery size.

Total load capacity: 100 kg.

Stacking Platform: Stainless steel grid, 570 x 280 mm, plastic-coated. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.

Supplied as standard: 1 transparent polycarbonate lid, 2 stainless steel guide bars.

Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Crockery temperature	Temperature regulation	Thermostat setting
UST/UH 57-28	Power module	1.5 kW	230 V 1N AC 50 Hz	IPX 5	max. 100° C	Variable control	30 - 115° C



Platform for Cup Dispenser

Article/model	Article code
Platform top Cup Dispenser UST/USTUH	0162748

To optimise stacking of coffee and soup cups/bowls. Better stability when stacking due to a profiled surface as well as individual guide bar applications due to user-friendly guide holes. Easy installation with fixing materials supplied.



Collecting, transporting, temporarily storing and having available basket-loads of crockery items - that's what straightforward aids such as our Basket Dispensers are designed for. Whether open, closed or with cooling slots - we have the right solution for your application.

Basket Dispensers, ambient



Basket Dispenser - ambient - open

Article/model	Crockery Baskets mm	Max. capacity Baskets	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
OKO 50-50	500 x 500	6 x 115 mm high	523 x 523	36.9	800 x 565 x 900	0162779
	or 508 x 508	or 10 x 75 mm high				
OKO 65-53	650 x 530	6 x 115 mm high or 10 x 75 mm high	660 x 540	50.4	800 x 715 x 900	0162781

Stainless steel. Stacking Platform: Stainless steel platform, all-side upstand. For small and difficult-to-stack items in baskets.
4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity OKO 50-50: 120 kg - OKO 65-53: 170 kg.



Basket Dispenser - ambient - closed

Article/model	Crockery Baskets mm	Max. capacity Baskets	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
KO 50-50	500 x 500	additionally 6 x 115 mm high	500 x 500 x 150	40.5	712 x 760 x 900	0161660
	or 508 x 508	or 9 x 75 mm high				
KO 65-53	650 x 530	additionally 6 x 115 mm high or 9 x 75 mm high	650 x 530 x 150	47	852 x 760 x 900	0161670

Stainless steel. For small and difficult-to-stack items in baskets. The capacity depends on the crockery stack height.
4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 150 kg.
Stacking Platform: Plastic-coated stainless steel, the Stacking Platform (included in the price) is designed as a basket and can be included in the stacking capacity.



Basket Dispenser - ambient - with cooling slots

Article/model	Crockery Baskets mm	Max. capacity Baskets	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
KO 50-50 K	500 x 500 and 508 x 508	additionally 6 x 115 mm high or 9 x 75 mm high	500 x 500 x 150	42.6	761 x 710 x 910	0161680

Stainless steel. For crockery and cold dishes. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.
Stacking Platform: Plastic-coated stainless steel, the Stacking Platform (included in the price) is designed as a basket and can be included in the stacking capacity.
Total load capacity: 120 kg.



Safely warm up crockery items to the required temperature. Variable control, fast and uniform. Basket after basket, our Basket Dispensers heated with circulating air can handle it.

Basket Dispensers, heated with circulating air



Basket Dispenser - heated with circulating air

Article/model	Crockery Baskets mm	Max. capacity Baskets	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
KOU/H 50-50	500 x 500 and 508 x 508	additionally 6 x 115 mm high or 9 x 75 mm high	500 x 500 x 150	68	852 x 760 x 900	0161690

Stainless steel. For crockery, soups and warm side dishes. Number of crockery stacks: depending on crockery size. The capacity depends on the crockery stack height.
4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 150 kg.
Stacking Platform: Plastic-coated stainless steel, the Stacking Platform (included in the price) is designed as a basket and can be included in the stacking capacity.
Supplied as standard: 1 plastic lid.



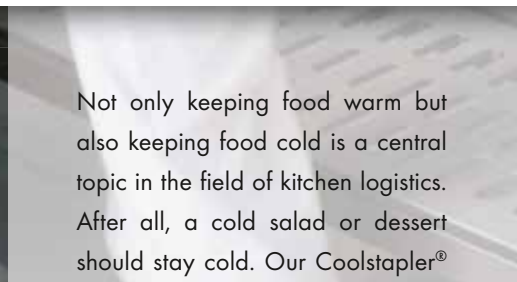
Basket Dispenser - heated with circulating air

Article/model	Crockery Baskets mm	Max. capacity Baskets	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
KOU/H 65-53	650 x 530	additionally 6 x 115 mm high or 9 x 75 mm high	650 x 530 x 150	69	992 x 760 x 900	0161700

Stainless steel. For crockery, soups and warm side dishes. Number of crockery stacks: depending on crockery size. The capacity depends on the crockery stack height.
4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 200 kg.
Stacking Platform: Plastic-coated stainless steel, the Stacking Platform (included in the price) is designed as a basket and can be included in the stacking capacity.
Supplied as standard: 1 plastic lid.

Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Crockery temperature	Temperature regulation	Thermostat setting
KOU/H 50-50 and KOU/H 65-53	Power module	2.0 kW	230 V 1N AC 50 Hz	IPX 5	max. 80° C	Variable control	30 - 115° C



Coolstapler®, cooled with circulating air



Not only keeping food warm but also keeping food cold is a central topic in the field of kitchen logistics. After all, a cold salad or dessert should stay cold. Our Coolstapler® provides safe support in this respect, ensuring that cold dishes do not deteriorate during portioning and remain cold.



Coolstapler® - cooled with circulating air - for baskets

Article/model	Crockery Baskets mm	Max. capacity Baskets	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BDC/UK 50-50	500 x 500 or 508 x 508	additionally 4 x 115 mm high or 7 x 75 mm high	500 x 500 x 150	100.5	1092 x 761 x 900	0161450
BDC/UK 65-53	650 x 530	additionally 4 x 115 mm high or 7 x 75 mm high	650 x 530 x 150	108	1212 x 761 x 900	0161451

Stainless steel. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.

Total load capacity: 100 kg.

Stacking Platform: Plastic-coated stainless steel, the Stacking Platform (included in the price) is designed as a basket and can be included in the stacking capacity.

Supplied as standard: 1 stainless steel lid, flat, double-walled, insulated, with handle.

Capacity examples for
BDC/UK 50-50 model:
620 bowls (112 x 83 x 35 mm),
128 pre-portioned bowls
(110 x 110 x 35 mm)
with lid (30 mm)



Coolstapler® - cooled with circulating air - for crockery

Article/model	Crockery ø mm	Max. capacity Items	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BDC/UK 54-54	240 - 260	244	540 x 540	116.5	1092 x 761 x 900	0161460

Stainless steel. The capacity depends on the crockery stack height. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.

Total load capacity: 200 kg. Stacking Platform: Stainless steel.

Supplied as standard: 1 stainless steel lid, flat, double-walled, insulated, with handle and 4 stainless steel guide bars.

Cooling

Article/model	Cooling	Refrigeration capacity	Connected load	Electrical connection	Protection class	Crockery temperature	Refrigerant
BDC/UK	Convection cooling system	0.4 kW	0.34 kW	230 V 1N AC 50 Hz	IPX 4	min. 5° C	CFC-free



Uninterrupted workflow - our Tray Dispensers provide the right aid, whether in the customers' area at the self-service counter or at the food distribution belt. Efficient support for uninterrupted kitchen logistics.

Tray Dispensers, ambient



Tray Dispenser - open design



Article/model	Max. capacity Trays per stack	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
OTA 47-36	120	490 x 380	33.4	800 x 515 x 900	0162774

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 120 kg.
Suitable for 1 stack of universal trays (460 x 344 mm) or trapeze trays (480 x 350 mm) or 2 stacks of breakfast trays (325 x 212 mm).

Tray Dispenser - open design



Article/model	Max. capacity Trays per stack	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
OTA 53-37	120	540 x 380	33.4	800 x 510 x 900	0162775

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 120 kg.
Suitable for 1 stack of GN trays (530 x 325 mm), EN trays (530 x 370 mm), universal trays (460 x 344 mm) or trapeze trays (480 x 350 mm) or 2 stacks of breakfast trays (325 x 212 mm).

Tray Dispenser - 1-fold - solid



Article/model	Max. capacity Trays	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
TA/G 53-37	120	546 x 386	38	822 x 510 x 900	0161760

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 120 kg.
Suitable for 1 stack of EN trays 530 x 370 mm or GN trays 530 x 325 mm.

Tray Dispenser - 2-fold - open design



Article/model	Max. capacity Trays	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
TA 2x53-37	240	760 x 539	43.3	963 x 685 x 909	0161770

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 240 kg.
Suitable for 2 stack of EN trays 530 x 370 mm or GN trays 530 x 325 mm.



At the food distribution belt, all operations must be effectively aligned with each other. A precise workflow makes all the difference. This is why we offer a highly specific dispenser range which provides lids for covering items, amongst others.

Platform Dispensers, ambient



Crockery Dispenser - ambient

Article/model	Max. number of crockery stacks	Max. capacity without cover	Max. capacity with cover	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BD 60-60	16	306	372	600 x 600	62	902 x 760 x 900	0161780

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 200 kg.
Suitable for round plates or rectangular eating bowls. The capacity depends on the crockery stack height and size.
The number of crockery stacks depends on the crockery size.
Stacking Platform: Stainless steel platform. Note: Cover not supplied/included in price.



Crockery Dispensers - ambient - with cooling slots

Article/model	Max. number of crockery stacks	Max. capacity without cover	Max. capacity with cover	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BD 60-60 K	16	306	372	600 x 600	57	902 x 760 x 900	0161790

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 200 kg.
Suitable for round plates or rectangular eating bowls.
The capacity depends on the crockery stack height and size. The number of crockery stacks depends on the crockery size.
Stacking Platform: Stainless steel platform. Note: Cover not supplied/included in price.



Dispenser for Plastic Items - ambient

Article/model	Max. number of crockery stacks	Max. capacity	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BDK 57-57	9	306	570 x 570	49	760 x 852 x 900	0161810
BDK 85-60	12	406	850 x 600	63.5	760 x 1172 x 900	0161820

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity BDK 57-57: 80 kg - BDK 85-60: 90 kg.
Suitable for top and base parts of insulated plastic sets.
The capacity depends on the stack height and the size. The number of stacks depends on the size.
Stacking Platform: Stainless steel basket, plastic-coated.



Dispensers for plastic items with cooling slots – ambient

Article/model	Max. number of crockery stacks	Max. capacity	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BDK 57-57 K	9	306	570 x 570	50.5	852 x 760 x 900	0162518

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 80 kg.

Suitable for top and base parts of insulated plastic sets.

The capacity depends on the stack height and the size. The number of stacks depends on the size.

Stacking Platform: Steel wire basket, plastic-coated.



Dispenser for porcelain standard crockery

Article/model	Max. capacity	Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BPN 4-P	160 bowls PN-1/1-Plus or 108 bowls PN-1/1 or 304 bowls PN-1/2 or 608 bowls PN-1/4	470 x 340	37.9	711 x 529 x 923	0164088

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 160 kg.

Suitable for porcelain standard crockery items. The capacity depends on the crockery stack height and size.

The number of crockery stacks depends on the crockery size. Stacking Platform: Stainless steel platform, protective grid made of steel wire, plastic-coated.



Dispenser for porcelain standard lids

Article/model	Max. capacity	Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BPN 4-D	64 Covers active for 1/2 EN system or 84 Lids for 1/2 EN system or 212 Lids for 1/1 PN or 592 Lids for 1/2 PN or 1008 Lids for 1/4 PN	510 x 365	34.9	741 x 544 x 923	0164087

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 50 kg.

Suitable for porcelain standard plastic lids. The capacity depends on the crockery stack height and size.

The number of crockery stacks depends on the lid size. Stacking Platform: Stainless steel platform, protective grid made of steel wire, plastic-coated.



ERGO general purpose trolley for Euro containers, open design

Article/model	Max. capacity mm	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BD/O EB 2/60-40	depending on the box height 2 next to each other 600 x 400	820 x 610	47.6	758 x 1023 x 982	0163524

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 180 kg.

Suitable for Euro containers. Stacking Platform: Stainless steel platform.



The right place for different crockery items, including small ones. With its 49 slots for crockery column guides, the Platform Dispenser heated with circulating air can easily be adjusted to varying requirements. Thanks to heating with circulating air, all crockery items are heated up evenly.

Platform Dispenser, heated with circulating air



Crockery Dispenser - heated with circulating air

Article/model	Max. number of crockery stacks	Max. capacity without cover	Max. capacity with cover	Stacking Platform mm	Weight kg	Dimensions W x D x H mm	Article code
BD/UH 60-60 4S	16	306	372	600 x 600	92.3	992 x 760 x 900	0162988

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 200 kg.
Suitable for Ø 140-300 mm round crockery items or rectangular crockery items with edge lengths of 160-270 mm. The capacity depends on the crockery stack height and size.
The number of crockery stacks depends on the crockery size. Stacking Platform: Stainless steel platform.
Supplied as standard: 1 plastic lid and 4 stainless steel guide bars.

Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Crockery temperature	Temperature regulation	Thermostat setting
BD/UH 60-60 4S	Power module	2.0 kW	230 V 1N AC 50 Hz	IPX 5	max. 80° C	Variable control	30 - 115° C

Basket Dispensers - Accessories



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo/besch 500/500/75	25 x 45	500 x 500 x 75	0116982
Sta-GeKo/besch 500/500/115	25 x 45	500 x 500 x 115	0116992

Stainless steel, plastic-coated, grey. Wire thickness: basket frame 4.0 mm, basket base and sides 2.5 mm.
Temperature resistance: - 50°C to + 80°C (dry).



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo/besch 650/530/75	25 x 43	650 x 530 x 75	0117002
Sta-GeKo/besch 650/530/115	25 x 43	650 x 530 x 115	0117012

Stainless steel, plastic-coated, grey. Wire thickness: basket frame 4.0 mm, basket base and sides 2.5 mm.
Temperature resistance: - 50°C to + 80°C (dry).



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo 500/500/75	27/30 x 27/30	500 x 500 x 75	0113812
Sta-GeKo 500/500/115	27/30 x 27/30	500 x 500 x 115	0115332

Stainless steel, electro-polished, loop design. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo 650/530/75	27 x 27	650 x 530 x 75	0113822
Sta-GeKo 650/530/115	27 x 27	650 x 530 x 115	0113832

Stainless steel, electro-polished, loop design. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.



Insert-Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-EiKo/besch 530/325/70	26 x 26	GN 530 x 325 x 70	0118612
Sta-EiKo/besch 530/370/108 gr	26 x 26	EN 530 x 370 x 108	7215010

Stainless steel, plastic-coated, silver grey. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.
Temperature resistance: - 50°C to + 80°C (dry).

Mobile Bain Maries

Food portioning at the food distribution belt or distribution at the counter - with our Mobile Bain Maries, we have catered for a number of aspects such as specific use, handling, ergonomics or cleanability. Our Mobile Bain Maries also make a contemporary contribution when it comes to energy efficiency. Your choice for efficient and economical kitchen logistics.





Mobile Bain Maries



One, two, three or even four GN wells - the quantities are up to you. We offer the variety you would expect from a specialist in kitchen logistics. Easy-to-use controls located at the front and robust and reliable overall equipment provide useful aids in every large-scale kitchen.



Mobile Bain Marie - heated - 1 well

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/EB-1	for GN 1/1-200	24	677 x 604 x 900	0161470

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 55 kg. Seamlessly deep-drawn, heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions. The maximum container width is 200 mm.



Mobile Bain Marie - heated - 2 wells

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/EB-2	for GN 1/1-200	33.5	915 x 677 x 900	0161480

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 110 kg. Seamlessly deep-drawn, individually heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions. The maximum container width is 200 mm.



Mobile Bain Marie - heated - 3 wells

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/EB-3	for GN 1/1-200	43.6	1255 x 677 x 900	0161490

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 165 kg.
Seamlessly deep-drawn, individually heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions.
The maximum container width is 200 mm.



Mobile Bain Marie - heated - 4 wells

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/EB-4	for GN 1/1-200	53.8	1594 x 677 x 900	0161500

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 220 kg.
Seamlessly deep-drawn, individually heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions.
The maximum container width is 200 mm.

Heating						
Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPA/EB-1	Stainless steel tubular heating element	0.7 kW	230 V 1N AC 50 Hz	IPX 5	Variable control	30 - 95° C
SPA/EB-2	Stainless steel tubular heating element	1.4 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
SPA/EB-3	Stainless steel tubular heating element	2.1 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
SPA/EB-4	Stainless steel tubular heating element	2.8 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C



Faster and more effective. Our Mobile Bain Maries with foil heater make things possible. The heat source is closer to the dishes, which means that the pre-heating phase is shorter and the effect is more direct. Less heat loss means energy efficiency - an investment in lower operating costs.

Mobile Bain Maries with Foil Heater



Mobile Bain Marie - foil heater - 2 wells

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/ EB-2 FH	for GN 1/1-200	32.2	914 x 677 x 900	0162616

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 110 kg. Seamlessly deep-drawn, individually heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions. The maximum container width is 200 mm.

Note: Foil-heated units are exclusively designed for heating wells filled with water. Dry-heating the wells is expressly prohibited by HUPFER®!



Mobile Bain Marie - foil heater - 3 wells

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/ EB-3 FH	for GN 1/1-200	41.7	677 x 1255 x 899	0162653

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 165 kg. Seamlessly deep-drawn, individually heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions. The maximum container width is 200 mm.

Note: Foil-heated units are exclusively designed for heating wells filled with water. Dry-heating the wells is expressly prohibited by HUPFER®!

Heating						
Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPA/ EB-2 FH	Foil Heater element, unit not suitable for dry heating!	1.4 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
SPA/ EB-3 FH	Foil Heater element, unit not suitable for dry heating!	2.1 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C



The control of Mobile Bain Maries from the end is standard but can be inconvenient in some cases, e.g. when inserted in counters. We also have a suitable product for these special situations - Mobile Bain Maries with front mounted controls.

Mobile Bain Maries with Front Mounted Controls



Mobile Bain Marie - heated - front mounted controls - 2 wells

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/ EB-2 LS	for GN 1/1-200	33	877 x 677 x 900	0161510

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 110 kg.
Seamlessly deep-drawn, individually heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions.
The maximum container width is 200 mm.



Mobile Bain Marie - heated - front mounted controls - 3 wells

Article/model	Well size	Weight kg	Dimensions W x D x H mm	Article code
SPA/ EB-3 LS	for GN 1/1-200	43.1	1217 x 677 x 900	0161520

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 165 kg.
Seamlessly deep-drawn, individually heated bain-marie wells with large radii for easy cleaning, max. water level stamp, for GN 1/1 containers and their sub-divisions.
The maximum container width is 200 mm.

Heating

Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPA/ EB-2 LS	Stainless steel tubular heating element	1.4 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
SPA/ EB-3 LS	Stainless steel tubular heating element	2.1 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C



An accelerated distribution process - thanks to active cooling in Mobile Bain Maries. Cold dishes are cooled down to the target temperature following production. Distribution can begin without switching containers.

Mobile Bain Marie with Active Cooling

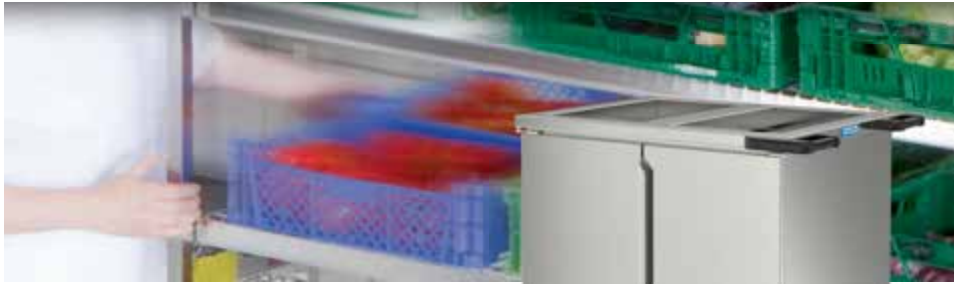


Mobile Bain Marie - cooled - continuous well

Article/model	Well size mm	Weight kg	Dimensions W x D x H mm	Article code
SPA/ K 2GN DW	510 x 630, for 2 x GN 1/1-200	54	872 x 714 x 899	0129470
SPA/ K 3GN DW	510 x 955, for 3 x GN 1/1-200	67	719 x 1196 x 900	0129471

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity SPA/ K 2GN DW: 200 kg - SPA/ K 3GN DW: 225 kg. Continuous large-volume wells, suitable for GN containers and their sub-divisions as well as for packaged products such as yoghurt and bottles. The maximum container width is 200 mm. Cooling aggregate as a module located below the well. Hygiene advantage due to evaporator-free working area, high cooling capacity due to all-round tubing. Coolant R134a, CFC-free. The maximum cooling capacity is called up automatically.

Cooling						
Article/model	Refrigerant	Refrigeration capacity	Connected load	Electrical connection	Protection class	Heat insulation
SPA/ K 2GN DW	R134a, CFC-free	0.21 kW	0.15 kW	230 V 1N AC 50 Hz	IPX 4	Special insulation
SPA/ K 3GN DW	R134a, CFC-free	0.30 kW	0.22 kW	230 V 1N AC 50 Hz	IPX 4	Special insulation



Mobile Bain Maries with passive cooling guarantee that cold dishes stay cold. Whether during provision or distribution - dishes remain cold on the upper plate and also inside the cooling cabinet without an active energy source.

Mobile Bain Maries with Passive Cooling



Cold Food Mobile Bain Marie - lengthwise insertion - with 2 cabinets

Article/model	Cut-outs in the top plate	Number of cabinet spaces	Inserts per cabinet space	Cut-out size for	Weight kg	Dimensions W x D x H mm	Article code
KSPA 2/14	2	2	7 x GN 1/1-65	GN 1/1	67	992 x 690 x 915	0163251

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant; incl. 2 with total brakes. Total load capacity: 180 kg.
Supplied as standard: 3 cold storage plates.



Cold Food Mobile Bain Marie - lengthwise insertion - with 3 cabinets

Article/model	Cut-outs in the top plate	Number of cabinet spaces	Inserts per cabinet space	Cut-out size for	Weight kg	Dimensions W x D x H mm	Article code
KSPA 3/21	3	3	7 x GN 1/1-65	GN 1/1	104	1382 x 691 x 917	0163252

Stainless steel. 4 swivel castors, Ø 125 mm, corrosion-resistant; incl. 2 with total brakes. Total load capacity: 270 kg.
Supplied as standard: 5 cold storage plates.



Not every dish on a tray must stay either cold or warm: e.g. jam portion packs, sachets of mustard or sugar, etc. - to mention but a few. The open Mobile Bain Marie also has a dedicated space for these. Ergonomically designed details ensure an improved distribution process.

Mobile Bain Maries Open Design



Mobile Bain Marie - open - 3 compartments - lengthwise insertion

Article/model	Capacity* substructure	Capacity* upper top structure	Total capacity* max.	Weight kg	Dimensions W x D x H mm	Article code
SPA/O 3/24	9 x per compartment = 27 x in total	3 x	30 x	34	1165 x 799 x 1110	0112865

Stainless steel. 4 swivel castors, Ø 125 mm, incl. 2 with total brakes. Total load capacity: 150 kg.

Low design with 3-piece top structure.

*Capacity = GN 1/1-65.



Mobile Bain Marie - open - 3 compartments - with additional left-hand top structure - lengthwise insertion

Article/model	Capacity* substructure	Capacity* lower top structure	Capacity* upper top structure	Total capacity* max.	Weight kg	Dimensions W x D x H mm	Article code
SPA/O 3/24 AL	9 x per compartment = 27 x in total	3 x	1 x lengthwise	31 x	39	1165 x 827 x 1390	0162644

Stainless steel. 4 swivel castors, Ø 125 mm, incl. 2 with total brakes. Total load capacity: 150 kg.

Design with 3-piece top structure and additional left-hand top structure.

*Capacity = GN 1/1-65.



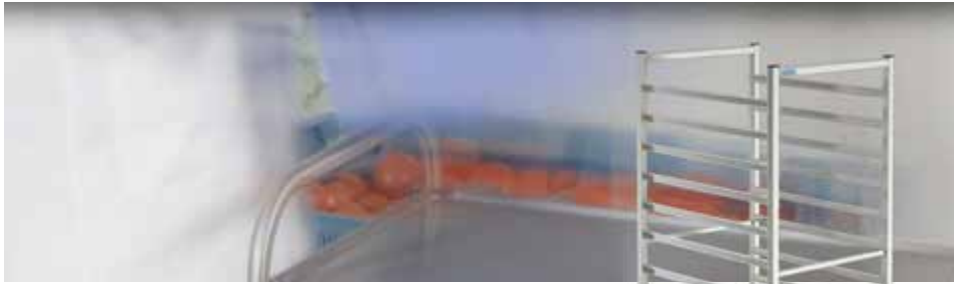
Mobile Bain Marie - open - 3 compartments - with additional right-hand top structure - lengthwise insertion

Article/model	Capacity* substructure	Capacity* lower top structure	Capacity* upper top structure	Total capacity* max.	Weight kg	Dimensions W x D x H mm	Article code
SPA/O 3/24 AR	9 x per compartment = 27 x in total	3 x	1 x lengthwise	31 x	39	1165 x 827 x 1390	0162645

Stainless steel. 4 swivel castors, Ø 125 mm, incl. 2 with total brakes. Total load capacity: 150 kg.

Design with 3-piece top structure and additional right-hand top structure.

*Capacity = GN 1/1-65.



For pre-portioning cold components, the Pre-Portioning Transport Trolley is your product of choice. It is deployed at the food distribution belt or at the sliding table to provide support for storage and provision.

■ Pre-Portioning Transport Trolley



Pre-Portioning Transport Trolley - crosswise insertion - 1 compartment

Article/model	Insert dimensions mm	Number of shelf pairs	Capacity	Weight kg	Dimensions W x D x H mm	Article code
VTW 1/24 EN 115-B	EN 530 x 370	12	24 EN trays or 24 EN baskets	24.9	659 x 819 x 1651	0113065

Stainless steel. Height grid of the shelves: 115 mm. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes. Total load capacity: 220 kg.

Food Transport Trolleys

A tray system may not be the right choice of catering system in all institutions. As a specialist in kitchen logistics, we look at any form of catering and provide the best solution. Our Food Transport Trolleys are the ideal products when it comes to food distribution in smaller institutions such as retirement homes or children's homes, daycare centres or school catering. They perform numerous tasks in confined spaces. They are easy to handle and flexible to use, removing all obstacles to serving up a good result.







Warm or cold dishes - our Food Transport Trolleys handle them all. The heat source in our Food Transport Trolley is a foil heating element. This means a fast, efficient and direct effect. Cold components are kept cold by means of a passive cooling element.

Food Transport Trolleys with Foil Heater



Food Transport Trolley - statically heated - 2 wells - 2 cabinets

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 2EBH 2WF	2	327.5 x 560 x 438	76.6	922 x 700 x 979	0162943
Stainless steel. 5 pairs of insert rails per cabinet, distance: 75 mm. Well size: for GN 1/1-200. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.					



Food Transport Trolley - statically heated - 3 wells - 3 cabinets

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 3EBH 3WF	3	327.5 x 560 x 438	106.3	1317 x 700 x 974	0162946
Stainless steel. 5 pairs of insert rails per cabinet, distance: 75 mm. Well size: for GN 1/1-200. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.					

Heating of SPTW Food Transport Trolley with Foil Heater

Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPTW 2EBH 2WF	Foil Heater element Unit not suitable for dry heating!	2.3 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
SPTW 3EBH 3WF	Foil Heater element Unit not suitable for dry heating!	3.45 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
Heating of Cabinets						
SPTW 2EBH 2WF and SPTW 3EBH 3WF	Stainless steel tubular heating element	0.45 kW			separate variable control of each heating cabinet	30 - 80° C



Food Transport Trolley - statically heated - 2 wells - 2 cabinets - sliding lids

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 2EBH 2WF SD	2	327.5 x 560 x 438	91.5	999 x 795 x 1062	0162945

Stainless steel. 5 pairs of insert rails per cabinet, distance: 75 mm. Well size: for GN 1/1-200. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.



Food Transport Trolley - statically heated - 3 wells - 3 cabinets - sliding lids

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 3EBH 3WF SD	3	327.5 x 560 x 438	137.7	1393 x 795 x 1062	0162948

Stainless steel. 5 pairs of insert rails per cabinet, distance: 75 mm. Well size: for GN 1/1-200. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.



Food Transport Trolley - statically heated - 2 wells - 2 cabinets - hinged lids

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 2EBH 2WF KD	2	327.5 x 560 x 438	91.3	945 x 729 x 1037	0162944

Stainless steel. 5 pairs of insert rails per cabinet, distance: 75 mm. Well size: for GN 1/1-200. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.



Food Transport Trolley - statically heated - 3 wells - 3 cabinets - hinged lids

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 3EBH 3WF KD	3	327.5 x 560 x 438	126.4	1340 x 729 x 1045	0162947

Stainless steel. 5 pairs of insert rails per cabinet, distance: 75 mm. Well size: for GN 1/1-200. 4 swivel castors, Ø 125 mm, corrosion-resistant, incl. 2 with total brakes.

Heating of SPTW Food Transport Trolley with Foil Heater

Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPTW 2EBH 2WF SD	Foil Heater element Unit not suitable for dry heating!	2.3 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
SPTW 3EBH 3WF SD	Foil Heater element Unit not suitable for dry heating!	3.45 kW	230 V 1N AC 50 Hz	IPX 5	separate variable control of each well	30 - 95° C
SPTW 2EBH 2WF KD	Foil Heater element Unit not suitable for dry heating!	2.3 kW	230 V 1N AC 50 Hz	IPX 5		30 - 95° C
SPTW 3EBH 3WF KD	Foil Heater element Unit not suitable for dry heating!	3.45 kW	230 V 1N AC 50 Hz	IPX 5		30 - 95° C

Heating of Cabinets

SPTW 2EBH 2WF SD and SPTW 3EBH 3WF SD	Stainless steel tubular heating element	0.45 kW			separate variable control of each heating cabinet	30 - 80° C
SPTW 2EBH 2WF KD and SPTW 3EBH 3WF KD	Stainless steel tubular heating element	0.45 kW				30 - 80° C



Food Transport Trolley with Plate Dispenser



Cold and warm dishes along with the matching plate. The Food Transport Trolley with Plate Dispenser completes our range. It is almost like a counter but much more flexible. A sneeze guard keeps problems away - right in front of the customer.



Food Transport Trolley - statically heated - 2 wells - 2 cabinets - with plate dispenser and hinged lid

Article/model	Ø plate dispenser mm	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 2EBH 2WF TEHCO	190 - 260	2	330 x 540 x 370	155.2	1324 x 904 x 1100	0162754

Stainless steel. 4 pairs of insert rails per cabinet, distance: 75 mm. Well size: for GN 1/1-200. Without sneeze guard, 1 compartment ambient. 4 swivel castors, Ø 160 mm, inside chrome-galvanised housings, incl. 2 with total brakes and 1 fixed castor arranged in the middle. Supplied as standard: 1 transparent lid 19-26, single-walled, high, 1 stainless steel hinged lid with 1/3 to 2/3 split.

Heating for Food Transport Trolley SPTW 2EBH 2WF TEHCO

Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPTW 2EBH 2WF TEHCO	Foil Heater element Unit not suitable for dry heating!	2.8 kW	230 V 1N AC 50 Hz	IPX 4	separate variable control of each well	30 - 95° C

Heating of Cabinets

SPTW 2EBH 2WF TEHCO	Stainless steel tubular heating element	0.45 kW			separate variable control of each heating cabinet	30 - 80° C
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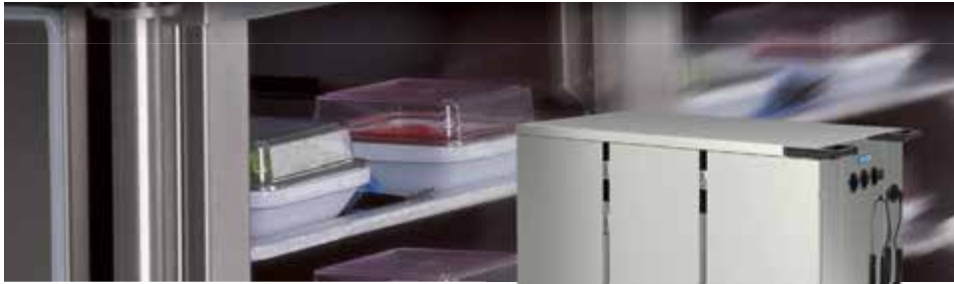
Heating for Plate Dispenser

SPTW 2EBH 2WF TEHCO	Stainless steel tubular heating element	0.5 kW			Variable control	30 - 80° C
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Sneeze Guard for SPTW-TEHCO

Article/model	Article code
Sneeze Guard for SPTW-TEHCO, retractable	0162629
Stainless steel/glass. Retractable.	



Food Transport Trolleys without Wells are for real specialists in their field. Their purpose is not to impress the guests but rather to transport and keep available prepared warm foods in large containers in a safe and protected manner.

Food Transport Trolley with heated cupboards



Food Transport Trolley – statically heated – cupboards

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 2WF	2	330 x 540 x 609	81	650 x 926 x 905	0162230
SPTW 3WF	3	330 x 540 x 609	108.5	1299 x 650 x 900	0162231

Stainless steel. 7 pairs of insert rails per cabinet, distance: 75 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 160 mm, inside chrome-galvanised housings.

Heating of Cupboards

Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPTW 2WF	Stainless steel tubular heating element, 0.45 kW	0.9 kW	230 V 1N AC 50 Hz	IPX 4	separate variable control of each heating cabinet	30 - 80° C
SPTW 3WF	Stainless steel tubular heating element, 0.45 kW	1.35 kW	230 V 1N AC 50 Hz	IPX 4	separate variable control of each heating cabinet	30 - 80° C



These useful food transport trolleys do not feature bain-marie wells. Their purpose is to transport and keep available warm foods. The central feature here is heating with circulating air. This provides you with a time advantage as the heat gets distributed much faster.

Food Transport Trolley, heated with circulating air



Food Transport Trolley - heated with circulating air -cabinets

Article/model	Number of heating cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 2WF/UH	2	355 x 600 x 640	113.5	1280 x 730 x 967	0163316
Stainless steel. Capacity: max. 8 x GN 1/1-65 per compartment, insert distance: 75 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 160 mm, inside chrome-galvanised housings.					

Heating of Cabinets

Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPTW 2WF/UH	Convection heating 1000 W	2.1 kW	230 V 1N AC 50 Hz	IPX 4	separate variable control of each heating cabinet	30 - 85° C



Keep both hot and cold dishes at the right temperature - reliably, effectively and safely: with the Food Transport Trolley heated/cooled with circulating air. The unit has two insulated separate compartments.

Food Transport Trolley, heated/cooled with circulating air



Food Transport Trolley - heated/cooled with circulating air - cabinet/cooling compartment

Article/model	Number of heating cabinets	Number of cooling cabinets	Inner dimensions W x D x H mm	Weight kg	Dimensions W x D x H mm	Article code
SPTW 1WF/ UH 1KF/UK	1	1	355 x 600 x 640	121.5	1280 x 731 x 966	0163332

Stainless steel. Capacity: max. 8 x GN 1/1-65 per compartment; insert distance: 75 mm. 2 swivel castors with total brakes and 2 fixed castors, Ø 160 mm, inside chrome-galvanised housings.

Heating of Cabinet

Article/model	Heating	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPTW 1WF/ UH 1KF/UK	Convection heating 1000 W	1.2 kW	230 V 1N AC 50 Hz	IPX 4	Variable control	30 - 85° C

Cooling of Cabinet

Article/model	Cooling	Connected load	Electrical connection	Protection class	Temperature regulation	Thermostat setting
SPTW 1WF/ UH 1KF/UK	Convection cooling system 123 W	1.2 kW	230 V 1N AC 50 Hz	IPX 4	Variable control	3 - 10° C



Maximum flexibility has a new name: ISOBOX® Mobil. From now on, you control the function - not the device. The modules allow you to heat, cool or keep the temperature ambient. Located at the back of the ISOBOX® Mobil, these modules perform the functions you require them to perform. New order, different situation: the cooling cabinet is supposed to heat, or vice versa. No problem. Swapping the module and changing the function is like child's play - no tools required. Not only does this offer you contemporary freedom but also a maximum of flexibility - without stress.





ISOBOX® Mobil, **ambient,** **heated and/or cooled**

The ISOBOX® Mobil product family – Allowing you to react to different requirements fast and flexibly. One compartment in two sizes, two compartments on top of each other or next to each other. The closed design with a slot for the cooling or heating module, or an ambient cover always has the right option in store.



ISOBOX® Mobil Flex - low design - 1 door - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
8 GN 1/1 containers	75	590 x 800 x 930	0223040
15 GN 1/1 containers	37.5	590 x 800 x 930	0223041

With stainless steel inner housing with jointless internal support rails. 800 W heating module not compatible with this model. Gallery available at a surcharge.



ISOBOX® Mobil Flex - low design - 2 doors next to each other - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
2 x 8 = 16 GN 1/1 containers	75	1100 x 800 x 970	0223043
2 x 15 = 30 GN 1/1 containers	37.5	1100 x 800 x 970	0223044

With stainless steel inner housing with jointless internal support rails. 800 W heating module not compatible with this model. Gallery available at a surcharge.



ISOBOX® Mobil Flex - high design - 1 door - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
16 GN 1/1 containers	75	590 x 800 x 1530	0223042

With stainless steel inner housing with jointless internal support rails. This model is only compatible with the ambient cover or 800 W heating module. Gallery available at a surcharge.



ISOBOX® Mobil Flex - high design - 2 doors on top of each other - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
2 x 8 = 16 GN 1/1 containers	75	590 x 800 x 1670	0223045
2 x 15 = 30 GN 1/1 containers	37.5	590 x 800 x 1670	0223046

With stainless steel inner housing with jointless internal support rails. 800 W heating module not compatible with this model. Gallery available at a surcharge.

Available colours for doors, side and rear panel covering:

- traffic red
- skyblue
- zinc yellow
- traffic grey
- deep black



ISOBOX® Mobil Flex - 230 V heating module

Article/model	Article code
400 W	0163553
800 W	0163554



ISOBOX® Mobil Flex - 230 V cooling module

Article/model	Article code
150 W	0163590

ISOBOX® Mobil Flex - neutral module

Article/model	Article code
Neutral module	0163862



ISOBOX® Mobil Basic - low design - 1 door - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
15 GN 1/1 containers	37.5	550 x 730 x 925	0223047

Basic design, without conversion option for loading of modules at a later stage due to closed rear panel. With plastic inner housing with jointless internal support rails. Gallery and holder for loading cold storage plate available at a surcharge.

As an alternative, select the prepared Flex design if you would like to have the option of inserting modules.



ISOBOX® Mobil Basic - low design - 2 doors next to each other - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
2 x 15 = 30 GN 1/1 containers	37.5	975 x 730 x 925	0223049

Basic design, without conversion option for loading of modules at a later stage due to closed rear panel. With plastic inner housing with jointless internal support rails. Gallery and holder for loading cold storage plate available at a surcharge.

As an alternative, select the prepared Flex design if you would like to have the option of inserting modules.



ISOBOX® Mobil Basic - high design - 1 door - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
30 GN 1/1 containers	37.5	550 x 730 x 1490	0223048

Basic design, without conversion option for loading of modules at a later stage due to closed rear panel. With plastic inner housing with jointless internal support rails. Gallery and holder for loading cold storage plate available at a surcharge.

As an alternative, select the prepared Flex design if you would like to have the option of inserting modules.



ISOBOX® Mobil Basic - high design - 2 doors on top of each other - lengthwise insertion

Max. capacity	Ledge spacing mm	Dimensions W x D x H mm	Article code
2 x 15 = 30 GN 1/1 containers	37.5	550 x 730 x 1640	0223050

Basic design, without conversion option for loading of modules at a later stage due to closed rear panel. With plastic inner housing with jointless internal support rails. Gallery and holder for loading cold storage plate available at a surcharge.

As an alternative, select the prepared Flex design if you would like to have the option of inserting modules.

Available colours for doors, side and rear panel covering:

- traffic red
- skyblue
- zinc yellow
- traffic grey
- deep black

Tray Transport Trolleys





Effectively separating food production and service has become a trend, however sometimes there are no alternatives in order to use production capacities in an economically meaningful way. Without our Tray Transport Trolleys, this step would be unthinkable. They ensure the necessary logistical edge by providing an efficient option for storing, transporting and efficiently distributing meals on trays. The product range among our Tray Transport Trolleys ensures that we always find the most efficient and bespoke solution.



Cooling Units



In addition to keeping dishes warm, keeping dishes cold is one of the most important logistics functions in catering. New product concepts such as our Coolport® demonstrate what contemporary solutions look like. Improving work processes in catering, speeding up workflows and supporting an efficient, accurate production provides security and increases economic viability.





Kitchen Furniture





We rigorously inspect every detail and every area in commercial kitchens for opportunities for improvement. Otherwise we wouldn't be the specialist for kitchen logistics. This is why kitchen furniture also has a place in the field of logistics. Our ErgoMultiPoint proves how much potential for optimisation there is. Its height can be adjusted at the push of a button to allow an ergonomic working position adapted to each employee's needs.

Conveyor Systems



Conveyor systems play a key role - whether in food distribution or when collecting dirty crockery. As a specialist for kitchen logistics, we take a differentiated look at all facets of every single process in order to develop solutions for you which take into account all ifs and buts. Our customised conveyor system solutions are tailored to your exact requirements and offer a full range of technological features such as automatic unstacking of trays, sorting bridges, various curve designs or a limit switch for the belt. This ensures effectiveness and efficiency.



Eucon SPV Conveyor System





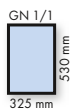
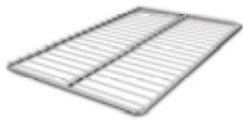
The Hupfer Eucon SPV food distribution conveyor system provides real advantages even at the planning stage. It's innovative design and modular construction means the conveyor belt can be optimally adapted to fit any space to meet your specific kitchen needs. The Eucon SPV conveyor complements Hupfer's extensive range of peripheral food distribution products. We offer the kitchen specialist all the components required to create an integrated system solution and therefore a closed process chain for every time-critical food distribution task – Cook&Serve, Cook&Chill or Cook&Freeze.

Manufactured from high quality stainless steel the conveyor is available with either an electrically driven flat belt for plates or round cord option ideal for food trays. Supporting legs are manufactured from stainless steel square tube with height adjustable plastic feet. The control box and main switch are suspended from the conveyor body. The operator panel is located on the front side with start, stop and emergency stop button as well as potentiometer for setting the conveyor speed.



Corrosion-free, made of stainless steel. Our Gastronorm grids come burr-free and finished with an electro-polish with brushed edges. The number and diameter of the wires make them robust and durable. An ideal and essential accessory in many work areas of large-scale kitchens.

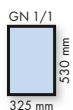
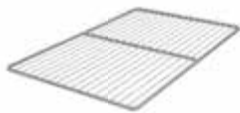
Gastronorm Grids



GN-Grid 1/1- type A

Article/model	Wire thickness frames and side bars mm	Wire thickness longitudinal wires mm	Number of longitudinal wires	Dimensions W x D mm	Article code
GN Grid 1/1 Type A 530/325/6.0	6.0	3.0	20	530 x 325	01139029

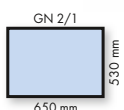
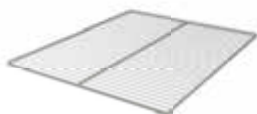
Stainless steel, electro-polished, brushed edges.



GN-Grid 1/1- type B

Article/model	Wire thickness frames and side bars mm	Wire thickness longitudinal wires mm	Number of longitudinal wires	Dimensions W x D mm	Article code
GN Grid 1/1 Type B 530/325/7.0	7.0	3.0	17	530 x 325	7209535

Stainless steel, electro-polished, brushed edges.



GN-Grid 2/1- type A

Article/model	Wire thickness frames and side bars mm	Wire thickness longitudinal wires mm	Number of longitudinal wires	Dimensions W x D mm	Article code
GN Grid 2/1 Type A 650/530/7.0	7.0	3.0	35	650 x 530	01139129

Stainless steel, electro-polished, brushed edges.



In addition to your dispenser, you also need a suitable basket - robust, durable and of best quality: also available from us. For a smooth crockery supply and an efficient process chain.

Stackable Crockery Baskets



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo/besch 500/500/75	25 x 45	500 x 500 x 75	0116982
Sta-GeKo/besch 500/500/115	25 x 45	500 x 500 x 115	0116992

Stainless steel, plastic-coated, grey. Wire thickness: basket frame 4.0 mm, basket base and sides 2.5 mm. Temperature resistance: - 50°C to + 80°C (dry).



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo/besch 650/530/75	25 x 43	650 x 530 x 75	0117002
Sta-GeKo/besch 650/530/115	25 x 43	650 x 530 x 115	0117012

Stainless steel, plastic-coated, grey. Wire thickness: basket frame 4.0 mm, basket base and sides 2.5 mm. Temperature resistance: - 50°C to + 80°C (dry).



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo 500/500/75	27/30 x 27/30	500 x 500 x 75	0113812
Sta-GeKo 500/500/115	27/30 x 27/30	500 x 500 x 115	0115332

Stainless steel, electro-polished, loop design. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.



Stackable Crockery Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-GeKo 650/530/75	27 x 27	650 x 530 x 75	0113822
Sta-GeKo 650/530/115	27 x 27	650 x 530 x 115	0113832

Stainless steel, electro-polished, loop design. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm.



Insert-Basket

Article/model	Mesh size mm	Dimensions W x D x H mm	Article code
Sta-EiKo/besch 530/325/70	26 x 26	GN 530 x 325 x 70	0118612
Sta-EiKo/besch 530/370/108 gr	26 x 26	EN 530 x 370 x 108	7215010

Stainless steel, plastic-coated, silver grey. Wire thickness: basket frame 5.0 mm, basket base and sides 2.5 mm. Temperature resistance: - 50°C to + 80°C (dry).



Many little helpers - our wire accessory parts. They often escape our attention, and yet they are useful and indispensable. We offer you a comprehensive product range and are a one-stop shop for kitchen logistics in exactly the quality and design you expect.

Miscellaneous Wire Accessory Parts



Cutting Board Holder



Article/model	Capacity (boards) Quantity	Max. board thickness mm	Dimensions W x D x H mm	Article code
Cutting board holder 202/340/270 mm - 6 x 25	6	25	202 x 340 x 270	7212536
Cutting board holder, 505/340/270 mm - 10 x 40	10	40	505 x 340 x 270	7212526
Stainless steel, electro-polished. Including 4 plastic caps.				

Plate Cassette



Article/model	Internal diameter of cassette mm	Article code
Plate Cassette - Ø 150 - steel wire	150	0416132
Steel wire, plastic-coated, silver grey.		

Hose Holder - wire design



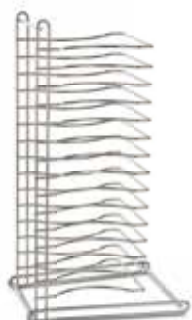
Article/model	Dimensions W x D x H mm	Article code
Hose holder - 352/162/185 mm - wire version	352 x 162 x 185	7212095
Stainless steel, electro-polished.		

Hose Holder - sheet metal design



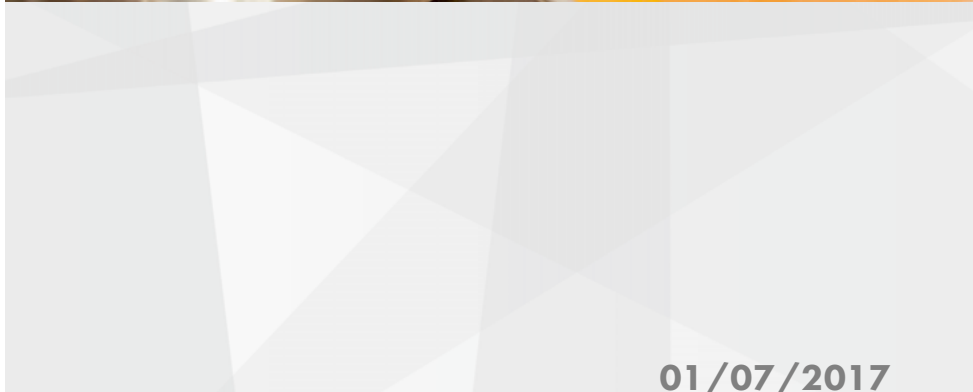
Article/model	Dimensions W x D x H mm	Article code
Hose holder - 400 x 150 x 300 mm - sheet metal design	400 x 150 x 300	0122752
Stainless steel, electro-polished.		

Pizza Rack



Article/model	Pizza tin capacity Quantity	Dimensions W x D x H mm	Article code
Pizza Rack - 285 x 375 x 670 mm	15	285 x 375 x 670	7212962*
Steel wire, high-gloss chrome. With carrier handle.			

* This item will soon be discontinued and is only available in limited quantities!



For your nearest Dealer,
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or visit **www.comcater.com.au**

01/07/2017