



SPECIALIST IN KITCHEN LOGISTICS



HUPFER®

A complete process chain of equipment solutions for any commercial kitchen.

Running a commercial kitchen successfully – today more than ever – means embracing this task as a complex management operation. Kitchen logistics are absolutely key to keeping all components of a functioning commercial kitchen working together cohesively. The single logistics functions, such as storage, transportation, preparation, organisation, distribution, keeping warm, keeping cold, regeneration and serving, form the basis of a complete process chain.

Hupfer develops and manufactures products and systems tailored to each individual logistics function. The extent of the Hupfer range as a whole means that the widest range of different catering models and individual requirements of the catering team can be supported in a targeted way. This approach results in maximised customer benefit through day-to-day operations running more efficiently, economically and smoothly.

With this precise aim, Hupfer develops technically creative, user-oriented products and systems which focus on areas of benefit such as the simplification of work and processing, organisation, space saving, ergonomics, safety at work, hygiene, easy cleaning, efficiency and economics.



STORAGE



TRANSPORTATION



PREPARATION



DISTRIBUTION



WARM / COLD



SERVING



We make work flow

Founded in Germany in 1870 by Julius Hupfer, Hupfer is a specialist manufacturer of kitchen logistics equipment for economical and sensible configuration of any commercial kitchen environment.

From preparation through to serving, Hupfer offers unique products for the complete kitchen logistics process.

Hupfer has a long legacy when it comes to commercial kitchen equipment. Each product is the result of tireless research to develop products that solve real business issues in the commercial kitchen environment, products that enable users to be more productive and carry out their task safely. Finally, all Hupfer products are made from quality stainless steel, without cutting corners or costs to ensure our products are built to last

HUPFER OFFERS:

- **A range of equipment solutions, offering a complete process chain for any commercial kitchen.**
- **A vast range of products from storage, transportation through to warming and serving.**
- **Equipment designed to be user friendly and to assist in simplifying work procedures.**
- **Maintenance friendly ergonomics.**

Kitchen Logistics Equipment

From preparation through to serving, Hupfer offers unique products for the complete kitchen logistics process.



STORAGE SOLUTIONS



TRANSPORT SOLUTIONS



DISPENSERS



FOOD TRANSPORT SOLUTIONS



CONVEYOR SYSTEMS



FOODSERVICE SOLUTIONS

Contents

Storage Solutions.....	6-9
Easy Clean Shelving System	6
Adjustable Wall Shelving	7
Mobile Shelving Units	8
Easy Rider Systems.....	9
Transport Solutions	10-17
Basket Transport Trolleys.....	10
Serving & Clearing Trolleys	11
Gastronorm (GN) Trolleys.....	12
Tray Clearing Trolleys	14
Platform Trolleys	15
Cutlery & Tray Trolleys	16
Crockery Storage	17
Dispensers	18-23
Mobile Plate Dispensers	18
In-Counter Dispensers	19
Mobile Basket Dispensers.....	20
Universal Crockery Dispensers.....	21
Tray Dispensers	22
Pellet Warmers.....	23
Food Transport Solutions.....	24-25
Food Transport Trolleys.....	24
ISOBOX® Mobil.....	25
Conveyor Systems	26
Eucon SPV Food Distribution Conveyor Belts	26
Foodservice Solutions.....	28-29
Mobile Bain Maries	28
Food Service Trolleys with Bain Maries	29
Customers	30-31

STORAGE SOLUTIONS

The demands of logistics today pose a challenge for every modern kitchen. The logistics function of Storage is of critical importance as it is the basis for continuous and hygienically safe kitchen procedures. As the Specialist in kitchen logistics HUPFER® has the right solution for each specific storage problem, especially for food storage. An extensive number of additional fittings mean that the shelving range can be minutely adapted to individual requirements and can thereby make a valuable contribution to daily working operations.



Easy Clean Shelving

The Easy Clean (Norm 12) free-standing shelving system offers optimum cleanability and maximum hygiene. Upright posts and support bars are made from anodized aluminum while light weight shelf plates are made from polystyrene.

- **Easy to assemble – No tools required (with the exception of a screwdriver for 4 x screws for the cross brace).** The individual segments of the polymer louvred shelf can easily be placed on the aluminum support bars.
- **Easy to adjust** – Depending on what you want to store, the individual **shelves can be replaced and positioned without the need for tools**, at any time, even after assembly.
- **Easy to clean** – To ensure maximum hygiene, **the individual segments of polymer shelves can be thoroughly cleaned in a dishwasher.** Plastic closure caps on upright posts keeps dust out.
- **Extendable** – Can be built around a 90° corner using corner hooks, no need for an additional upright – providing greater storage capacity, freely accessible storage areas and better use of space.
- **Strong & steady – 600kg total bay load. Anodized aluminium posts & support bars with Polymer slatted shelves** made from individual segments of heavy-duty polystyrene are placed on aluminium support bars. Available with either slotted or solid shelves. Width: 600-1200mm can hold 150kg per shelf with equally distributed load; 1400-1500mm can hold 100kg per shelf with equally distributed load
- **Stable** – The captive, height-adjustable screw feet provided as standard compensate for any unevenness in the floor of up to 25mm. If the local conditions of the storage space require it, ceiling, floor and wall fastenings are available.
- **Flexible** – Bracing bars as an alternative to cross braces, for maximum access to the stored items from all sides when the shelving is mounted away from the wall.
- **Rigid** – Cross braces on every third shelf section ensure that the whole shelving unit is stable.

Adjustable Wall Shelving

Hupfer has a flexible solution when it comes to wall shelving. Different stored items can vary in height, and therefore **fully height adjustable** shelving allows the catering staff to maximise their storage capacity. All components are manufactured from **stainless steel**, have an **easy to clean surface** and shelves vary in length from 600mm to 1400mm.

Shelving options include:

ONE TIER — WITH SOLID SHELF (Shelf load 27kg)

- 600L x 300D
- 800L x 300D
- 1000L x 300D
- 1200L x 300D
- 1400L x 300D

TWO TIER — WITH SOLID SHELVES

- 2 x 600L x 300D
- 2 x 800L x 300D
- 2 x 1000L x 300D
- 2 x 1200L x 300D
- 2 x 1400L x 300D





Mobile Shelving

Mobile shelving offers **flexible storage, a fully functional shelving unit on wheels** – the **leading edge in kitchen logistics**. From delivery of goods to the storeroom, from the storeroom to the kitchen, without having to move or rearrange your stored goods. **Feature Tente castors for smooth, quiet transport.**

Range of models available:

- RTWZ Range – 1652mm in height, dismantlable (supplied without shelves)
- RTWS Range – Heavy Duty welded mobile shelving, 1800mm in height (supplied without shelves)
- Slotted, Solid and Wire shelving options available



RTWZ



RTWS

Easy Rider Systems

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. **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.**

Features include:

- **Strong stainless steel construction**
- **Flexible** – works with entire Hupfer shelving range Norm 5,25,20,12 and 28
- Up to 2 sections wide – up to a total of 3 m in length
- **Securely mounted and easy to assemble**
- All shelves can be adjusted in height, replaced or removed without dismantling the shelving unit and without tools



TRANSPORT SOLUTIONS

Wherever a complete process chain is desired the products and systems offered by the specialists in kitchen logistics provide the answer. The flow of items needs to be controlled and simplified and there is clear demarcation of all operational steps in modern commercial kitchens to achieve better results in less time, leading to a significant increase in efficiency. With its comprehensive trolley range HUPFER® can help to increase the efficiency of operational processes in hospitals, hotels, restaurants and catering.

Basket Transport Trolleys

Handle crockery items, glasses and cutlery safely, whether freshly washed or used. The basket transport trolley system makes the organisation of processes smooth and economical. Basket trolleys are **designed to hold 500 x 500mm commercial crockery baskets or dishwasher baskets**. Used or **clean crockery, glasses or cutlery can be easily transported and or stored**.

Range of models available:

LOW OPEN DESIGN WITH SOLID WORKTOP

- Suit 500 x 500mm Baskets / Racks – 5 or 10 Basket Capacity

HIGH OPEN DESIGN

- Suit 500 x 500mm Baskets / Racks – 10 Basket Capacity

LOW PLATFORM DESIGN

- Suit 500 x 500mm Baskets / Racks – with or without Handle



KTW-2-10



KTW-1-10



KR-50-50-E

Serving & Clearing Trolleys

The serving and clearing trolley range from Hupfer offers a variety of models and accessories. From standard design to an ergonomic trolley solution, and with easy to clean construction, Hupfer ensures that there is a model for a wide range of uses, which **not only protects the equipment itself but also the user.**

- Stainless Steel trolleys feature; 4 swivel castors, the back 2 with brakes
- Available with 2, 3, 4 or 5 shelves
- **Standard Design (SW) – Up to 80 kg total (40 kg per shelf) load capacity**
- **Heavy Duty Design (SSW) – Up to 120 kg total load capacity (60 kg per shelf)**
- Ergo (Ergonomic) Design – Available on both SW and SSW models, **Ergo models are equipped with a modified push bar which protects your back and facilitates your job for ultimate OH&S.**
- SSW Ergo has a 5th swivel castor in the middle
- ARW Option has raised sides on top shelf
- GSW Option with doors & enclosed back and sides
- **Feature Tente quality castors for quiet and smooth deliveries and welded in deep drawn shelves with elevated perimeter flange along all edges**



SW-3 Tier



SSW-3 Tier



SW ERGO-3 Tier





Gastronorm Trolleys

The Hupfer gastronorm (GN) trolley is an essential product for any commercial kitchen. This trolley range offers lower height models complete with solid working tops, taller open design models that can hold a variety of size GN pans, trolleys for baking trays, as well as the **unique ERWG/18 interstacking model**, which when not in use can nest inside each other, **saving 60% in storage space**. All **GN trolleys are double spot welded at both ends of runners for added strength**, feature **Tente quality castors** offer **smooth transport** - 2 swivel castors (the back 2 with brakes)

Range of models available:

TALL OPEN DESIGN, INTER-STACK SPACE SAVING

- Suit 18 x GN 2/1, 36 x GN 1/1

TALL OPEN DESIGN

- Suit 18 x GN 1/1, 18 x GN 2/1, 20 x GN 1/1, 20 x GN 2/1, 36 x GN 1/1

TALL FULLY ENCLOSED DESIGN COMES WITH HINGED DOOR

- Suit 18 x GN 2/1, 36 x GN 1/1

BAKING TRAY (600 X 400MM) TROLLEY – TALL OPEN DESIGN

- Suit 20 x Trays

LOW OPEN DESIGN WITH SOLID WORKTOP

- Suit 7 x GN 1/1



ERWG -18



RWG-1-18



RWG-AP-1-7



Optional Accessories include Swivel stop bar to avoid pans moving and clear cover with zip





Tray Clearing Trolleys

The Tawalu range of light-weight tray transport trolleys, provide a neat and easy means of transporting pre-plated trays to beds in a nursing home or hospital, or for storage of returned trays and crockery in public dining areas such as canteens and cafeterias. The trolleys side panels can be decorated and coloured in various different ways so as to adapt to any surrounding. The **twist resistant construction** can withstand heavy loads and daily use. The TAWALU aluminium trolley is **available with either side panels or enclosed with side panels, door, top, base and rear panel with 1 or 2 compartments**. TAWALU trolleys suit GN 1/1 tray size in either 10, 18, 20 or 36 tray capacity.

The TAWEDEL Stainless Steel heavy duty tray clearing trolley suits 355/370mm x 460/530mm tray sizes in either 10 or 12 tray capacity.

Both models feature Tente quality castors for smooth, quiet transport.



TAWEDEL



TAWALU

Platform Trolleys

The **ultimate transport aid** whether for temporary storage or transportation of provisions. **Available in a variety of sizes and load capacity – 120 kg or Heavy Duty 500 kg.**

Range of models available:

- 120 kg capacity – 800 x 500, 1000 x 600, 545 x 545, 820 x 545
- Heavy duty 500 kg – 1200 x 600, 850 x 500 or 1000 x 700



PW 8x5



Cutlery & Tray Trolleys

Hupfer provide cutlery and tray storage solutions, that allow the operator to immediately **store, transport and provide trays and cutlery** in 'front of house' areas. These **unique trolleys and countertop units** meet all the needs which arise where food is served to the customer in canteens and self-service food establishments.

For heavily soiled cutlery, Hupfer offer a pre-soak heated cutlery trolley that allows the operator to soak cutlery overnight prior to washing. The fully insulated open well design allows the operator the flexibility of soaking other soiled items apart from cutlery.

Range of models available:

CUTLERY & TRAY TROLLEY

- Flat Tray Platform comes with 4 x GN or 8 x GN cutlery containers
- Self-levelling Tray Dispenser comes with 4 x GN cutlery containers

COUNTERTOP CUTLERY STATIONS

- 4 x GN or 8 x GN cutlery containers with support frame

PRE-SOAK HEATED CUTLERY TROLLEY

- Stainless steel heated well – 600 x 600mm



BTW-8xGN



BA-4XGN



BTH-60-60

Crockery Storage

Crockery storage is normally associated with heavy weights and expensive breakages. Hupfer have a range of **heavy duty** stainless steel single and double sided access crockery storage trolleys **designed for maximum storage** that can hold a variety of sized crockery and covers. Available in either low or high height versions, the crockery storage trolleys provide the ideal solution for large foodservice facilities. Feature **Tente quality castors for smooth and quiet transport**.

Range of models available:

- Open design, low version, single sided plate transport trolleys. Dividers not included.
- Open design, high version, single sided plate transport trolleys. Dividers not included.
- Open design, low version, double sided plate transport trolleys. Dividers not included.
- Open design, high version, double sided plate transport trolleys. Dividers not included.
- Open design, low version, single sided, extra deep plate transport trolleys. Dividers not included.



TETW-1-26H



TETW-2-26H



TETW-2-26H



DISPENSERS

HUPFER® have designed a range of stacking equipment with a wide variety of models such that an appliance can be supplied which is ideally suited to all individual requirements. Stacking appliances are important links for building up a smooth-running process chain in every commercial kitchen. In order to meet these requirements, the user-orientated benefits play a crucial role in every new HUPFER® development. Our stacking equipment enables you to optimise your working processes and therefore increase the productivity of your business.



Mobile Plate Dispensers

The Hupfer mobile plate dispenser is a **well presented design** product that the commercial kitchen just cannot do without. **Non-heated, heated or fan-assist heated models are available** to meet every requirement. The dispensers are fitted with **easily adjustable** crockery guides so that they fit all diameters of crockery, ensuring minimal movement in the dispenser, are **easy to clean and operate**. Offers **smooth finishes and ride due to Tente quality castors**.

Features include: variable control temperature regulation; heated dispensers temperature range is between 30-115°C; stack up to 83 crockery items per cylinder when high cover used.

Range of models available:

- Non heated, fully enclosed, adjustable crockery guides without cover
- Heated, fully enclosed, adjustable crockery guides with cover
- Fan assisted heating, fully enclosed, adjustable crockery guides with cover
- Ambient, with cooling slots, heated with tubular heating element or heated via circulating air
- Available in single or double cylinders



TE-2-V19-26



TEH-1-V19-26



TEH-2-V19-26

In-counter Dispensers

Hupfer in-counter dispensers **can accommodate large quantities of plates, cups, baskets and trays in your serving areas.** These high capacity, **space saving solutions**, ensure that you **maximise functionality in even the smallest spaces.**

Features include: variable control temperature regulation; heated dispensers temperature range is between 30-115°C.

Range of models available:

- In-counter non-heated plate (190-260mm or 270-330mm diameter plates), cup (70-120 or 100-150 diameter), basket (500x500mm) and tray dispensers (325/370mm x 530mm trays)
- In-counter heated plate (190-260mm or 270-330mm diameter plates), cup (70-120 or 100-150 diameter), basket dispensers (500x500mm)
- Ambient, with cooling slots, heated with tubular heating element or heated via circulating air



EBR-V19-26



EBRH-V19-26



EBRH-70-120





Mobile Basket Dispensers

Provide crockery or meals in baskets and at the desired serving temperature, either hot or cold. The Hupfer basket dispensers are designed to make the foodservice operation more efficient and economical. The constant dispensing height or the cooled intermediate storage of dishes containing pre-portioned food, show that these dispensers have been **developed in the light of practical experience.**

Features include: **variable control temperature – range is between 30-115°C;** the stacking platform included – additional baskets available in grey plastic coated and stainless steel polished.

Range of models available:

- Open design, enclosed design Ambient, with cooling slots, heated via circulating air or cooled with circulating air
- Available in 500 x 500mm baskets or 650 x 530mm baskets
- Baskets available in 75mm H (fits 9 additional baskets) or 115mm (fits 6 additional baskets)



OKO-50-50



KO-50-50K



KOUH-50-50

Universal Crockery Dispensers

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.

Features include: variable control temperature regulation; **heated dispensers temperature range is between 30-115°C**; suits 80-280mm in diameter crockery; **stack up to 615 crockery items** when cover used.

Range of models available:

- Ambient, with cooling slots, heated with tubular heating element or heated via circulating air
- Platform sizes range from 540 x 540mm, 570 x 280mm, 600x600mm and 850 x 600mm



USTH-57-28



BDC-54-54



BD-60-60K





Tray Dispensers

Different sets of requirements in foodservice operations are fulfilled by the Hupfer range of tray dispensers. The dispensers can be used in a variety of ways, such as to **provide trays to customers on self-service counters, on food plating up conveyor lines or even in the automatic stacking of trays from a dishwasher conveyor belt.**

Hupfer's broad range of dispensers meets every individual requirement, whether it is trays, different shaped crockery or plastic items. Hupfer dispensers not only save work on food plate up lines or when portioning food in serving areas, they **increase productivity by improving workflow.**

Range of models available:

- Available in single stack, with adjustable sides, enclosed design or open design double stack (suits GN & EN Trays)
- OTA 47-36 suits 460 x 344mm trays or 480 x 350mm Trays
- OTA 53-37 suits GN trays, EN trays (530 x 370mm), 460 x 344, 480 x 350 or 2 stacks of 325 x 212mm breakfast trays



OTA-53-57



TA-2-53-57



TAG-1-53-37

Pellet Warmers

- Heated via circulating air, max pellet temperature 130°C
- Suits 2 crockery stacks for 260mm diameter wax pellets
- Fits between 80 -84 max pellets
- Stainless Steel insulated lids, on a stainless steel frame and panels.
- Suits Cambro Camtherm® Thermal Pellet system - 30 pellets per stack
- Easy cleaning of stacking compartments from above
- The **completely double-walled structure, the insulated base and sealed stainless steel hinge covers** reduce heating time and temperature losses.



FOOD TRANSPORT SOLUTIONS

HUPFER® brand food transport trolleys are products which are established worldwide. The extensive range is so varied that **even the most unusual requirements can be met.**

Therefore depending upon the model, they are used in smaller retirement homes and nursing homes, child day-care centres, hospitals and clinics and **wherever a tray system is not viable.**

Our range of food transport trolleys has been developed with the highest degree of "technical creativity". The result is versatile products with maximum benefits to the user.



Food Transport Trolleys

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 storage components are kept cold by means of a passive cooling element.

Features include: wells are heated with foil heating, while cabinets are heated with tubular heating element; cabinets temperature setting is between 30-80°C while bain marie is 30-95°C. Offer a **well presented design, easy to clean, with smooth finishes and ride due to quality Tente castors.**

Range of models available:

- Available in 2 or 3 wells with 2 or 3 cabinets with either foil heating or passive cooling elements
- Available with no lids on the wells, sliding lids or hinged lids



SPTW-3EBH-3WF-SD



SPTW-2EBH-2WF



KSPA-2

ISOBOX® Mobil

Get food from A to B smoothly, easily and safely... and keep the prepared food constantly at the right temperature – either warm or cold. The ISOBOX® Mobile, with its small dimensions, large loading capacity and low weight, is all you need. Just a single product – not a whole bank of trolleys – to quickly respond to changing needs. Easy operation, rapid conversion and a small footprint – a great advantage, not only in the production kitchen but also during transportation.

Strong but light-weight, it is ideal for catering and transportation off-site. The **ISOBOX® Mobile is easy to handle, getting food to the table quickly**. Reliably keep food warm with the HUPFER ISOBOX® Mobile – simply insert the heating module. The internal temperature is raised very quickly to a maximum of 100°C. The temperature can be adjusted precisely using a digital controller – for optimum temperature control.

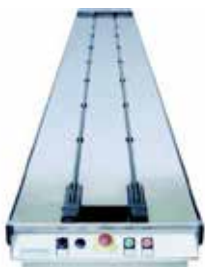
Keep cold food safely at the right temperature – insert the cooling module and the internal temperature is quickly lowered to +4°C. The temperature can be adjusted precisely using a digital controller.

With up to 30 insertion rails, the ISOBOX® Mobile offers plenty of space for GN containers of different sizes within a small area. The pivotable doors which can be locked in position allow for optimum freedom of movement during loading. **Cooling and heating module are interchangeable**. Available in a variety of intuitive colours, **ISOBOX® is easy to clean, can be hosed out (heated or cooler must be removed) and can retain temperature for several hours.***



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.



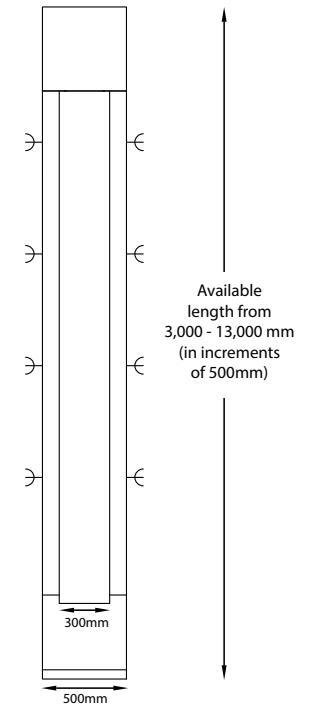
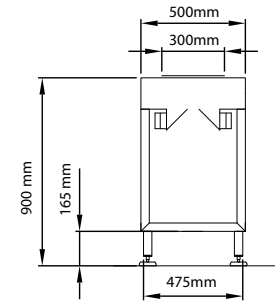
EUCON SPV Food Distribution Conveyor Belts

EUCON food distribution belts from Hupfer offer creative and fully flexible solutions for plate-up lines. Available in either flat belt (suitable for crockery & meal packs) or twin cord belt (suitable for trays), the plating conveyors are **fitted with clear user-friendly controls and have numerous options available so that they can be tailored** for various installations. **Available in half meter increments in length from 3 meters to 13 meters.**

- Flat Belt Conveyors – suitable for crockery & meal packs
- Round Cord Belt Conveyors – suitable for trays
- Additional Accessories available for Plating Conveyors

Add power sockets as part of the conveyor system rated 10A and or 15A for peripheral products such as bain maries, serving trolleys, tray and plate stackers and food warmers. Additional Start/Stop and Emergency switches, shelves and draws are available to complement the standard conveyor system.

For more information about these products speak to your Comcater representative.





FOODSERVICE SOLUTIONS

The new generation of HUPFER® food serving trolleys are an important part of the complete process chain in every commercial kitchen. The whole range with its variety of models is carefully thought-out and designed to be suitable for any purpose and also for individual requirements in every respect. User-orientated product development is always at the forefront at HUPFER®. Our range of food serving trolleys is designed to simplify work and procedures in your operation. Also the economy and efficiency of your working processes is significantly improved in the long term.



Mobile Bain Maries

The Hupfer range of heated and chilled mobile bain maries play an important role in community foodservices. These products improve the process of food distribution and efficiency. **Mobile heated bain maries with foil heating are the latest technical innovation in product development that saves time and energy due to its overall heat coverage of the well.** Chilled bain maries are available in either active or passive cooling. Passive cooling uses eutectic plates to chill or hold food at cold temperatures during distribution. All units are available with and without storage cabinets underneath.

Range of models available:

- Available in single, 2, 3 or 4 GN wells
- Variable control temperature regulation
- Heated dispensers temperature range is between 30-95°C
- Stainless Steel tubular heating element for wet or dry heating
- Foil Heating 2 well and 3 well options, heat faster than tubular heating models but are not suitable for Dry Heating
- **Quality castors for smooth transport**
- A variety of options are available



SPA-EB-1



SPA-EB-2F-S-S



SPA-EB-3F

Food Service Trolleys with Bain Maries

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 service trolleys are the ideal products when it comes to food distribution in smaller institutions such as retirement homes, nursing homes, function centres and hotel buffets. 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.**

Features include:

- For hot or cold dishes, available in 2 or 3 wells with 2 or 3 cabinets with either foil heating or passive cooling elements
- Available with no lids on the wells, sliding lids or hinged lids
- Wells are heated with foil heating, while cabinets are heated with tubular heating element.
- Cabinets temperature setting is between 30 -80°C while bain marie is 30-95°C.
- Smooth finishes and ride due to quality Tente castors



Customers





KING AND GODFREE



BRHS Bairnsdale Regional Health Service





HUPFER®

COMCATER
-foodservice equipment

For your Nearest Dealer, call **1800 035 327** or visit www.comcater.com.au