

SPECIALISTS IN KITCHEN LOGISTICS



**STACKING EQUIPMENT**



# HUPFER® stacking equipment...

...to complete a process chain in every commercial kitchen!



Plate stacker TE-2/V 19-26 (unheated). The plastic-coated crockery guides prevent blackening of the crockery at the contact points. Two ergonomically shaped pushing handles with integrated edge buffers reliably protect against injuries to the hands and together with the two corner buffers positioned at the bottom in the direction of travel provide all-round protection for the hectic everyday routine. The pushing handles and corner buffers are manufactured from an impact-resistant plastic.



Plate stacker TE-2/VK 19-26 (unheated). Especially suitable for holding portions of cooled food components in Cook & Chill kitchens. The cooling slots ensure rapid exchange of the initially warm stacker atmosphere for the cold air in the cold store and ensure the low temperature is uniformly distributed throughout the crockery. An additional area of use is for the portioning of cold food for distribution in Cook & Serve kitchens.



A robust shock-resistant transparent cover is available for each stacker tube. This cover provides an effective protection from dust and water from condensation. The cover is equipped with a 3-point closure mechanism which can be released by a short turn. In addition it is equipped with an automatic drip water outlet for rapid drying after cleaning. Cover is suitable for dishwashers and is stackable.

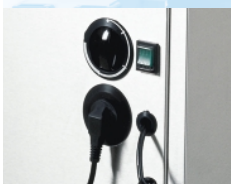
HUPFER® have designed the range of stacking equipment with a wide variety of models that an appliance can be supplied which is ideally suited to all individual requirements stacking appliances are important links for building up a smooth-running process chain in every canteen and commercial kitchen. 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.

Especially for holding portions of cold food in the distribution of unheated dishes for salad buffets, cakes and desserts we have the model TE-2/V 19-26 and TE-2/V 28-32. The robust crockery guides of these appliances can be adjusted according to the model, without a tool, to plate diameters between 19 cm and 26.5 cm or between 28 cm and 32 cm respectively. In both appliances the variable tension spring system made from 1.4301 grade 18/10 stainless steel ensures a constant serving height, even in crockery of differing weight.

## Simplifying work and procedures... ...by using HUPFER® stacking equipment you increase the motivation of your staff!



Plate stackers TEH-2/V 19-26 (heated) and TEH-1/V 19-26 (heated), We also supply these appliances for plate diameters of 28 cm to 32 cm. All appliances are supplied with covers. The covers reduce the heat loss through the stacking tubes and therefore ensure a reduced heat loss in the crockery.



Simple and user-orientated operation by means of an ergonomically formed and easy-clean knob. Connection from the front by a flexible stable spiral cable with an angled plug. Plug holder at the front in the form of a blind socket.



All HUPFER® brand stacking appliances are equipped with corrosion-resistant and maintenance-free plastic castors according to DIN 18867-8 which are mounted in ball bearings. 4 castors per appliance, 2 of which are lockable. Ø 125 mm. The load-bearing capacity of each castor is 100 kg.



Coolstapler® BDC/54-54. Especially developed for the canteen catering and Cook & Chill sectors. This saves time and makes working procedures more efficient. The Coolstapler® is equipped with two lockable guide castors and 2 trestle castors, Ø 125 mm. The load-bearing capacity per castor is 100 kg.

We have reduced the dimensions of the stacking appliances TEH-1/V 19-26 and TEH-2/V 19-26 especially for use when serving food in self-service areas of cafeterias, bistros and restaurants. Both appliances can easily be adjusted to suit common plate diameters between 19 cm and 26.5 cm. The maximum crockery temperature of 70°C warms components that will hold temperature throughout service. With the heating switched off, these models are suitable for holding portions of cold food in distribution and for the provision of unwarmed plates for salad buffets and desserts in the area of self-service counters.

### Details in overview

- Simple adjustment to common plate diameters.
- Gradual thermostatic temperature regulation between 20°C and 110°C in statically heated appliances (maximum crockery temperature: 70°C).
- 4 power ranges can be set.
- Appliances meet the requirements regarding water spray protection IPX5 according to DIN 40050.
- 1.4301 grade 18/10 stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- Corrosion resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.



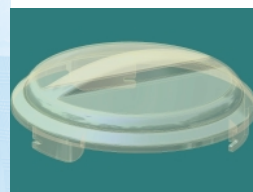
# The force to be reckoned with...

...new-generation plate stackers heated by circulating air!



Plate stacker TEUH-2/VC 23-26 (heated by circulating air).

For reduction of the heat loss, the heated stacking appliances are equipped as standard with robust transparent covers.



Powerstapler® TEUH-2/26 P (heated by circulating air). With a power of 3 kW, the stacker heated by circulating air is a real force to be reckoned with. Its area of use is primarily the heating of wax-filled base parts made from stainless steel for keeping food warm. The ingenious air-ducting system in combination with a high-powered fan as well as specially sealed covers bring 2 x 44 wax pellets to a temperature of over 120°C in only 3.5 hours.

Powerstapler® TEUH-2/26 P. Double-walled insulated covers with special sealing on the underside.



For holding portions of hot food on a food distribution belt and subsequently transporting hot food (Cook & Serve). We supply the plate stackers heated by circulating air TEUH-2/VS 24-26 with a maximum crockery temperature of 80°C and the TEUH-2/VC 23-26 with a maximum crockery temperature of 100°C. By a suitable choice of the basic conditions such as the temperature at which the food is served, the heat insulation by means of lids and the insulation of the tray transport trolley it can be ensured that the core temperature in the product does not fall below the critical limit of 65°C. HUPFER® stacking appliances are always perfectly tailored to the user due to their robust and high quality workmanship they meet even the strictest requirements.

## Details in overview

- Easily adjustable without tools to plate diameters between 23 or 24 cm and 26.5 cm.
- Heated by circulating air for quicker heating and higher maximum crockery temperatures.
- Gradual thermostatic temperature control.
- 4 power ranges can be set.
- Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.
- Material: 1.4301 grade 18/10 stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- Corrosion resistant plastic castors according to DIN 18867-8, mounted in ball bearings and maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.

## The universal...

**...plate and crockery stackers for versatile use!**



UTUH/57-28 (heated by circulating air). This appliance is outstanding and suitable for rectangular multi-part menu plates. The supply range includes a double-walled and insulated cover made from 1.4301 grade 18/10 stainless steel, with handle.



Two ergonomically shaped pushing handles with integrated side buffers. In combination with the corner buffers in the direction of travel offer all-round protection against damage to the appliance.



USTH/57-28 (heated). Due to the handle set on top, this appliance is particularly suitable for use in serving counters. The standard equipment includes a polycarbonate cover.



UTUH/57-28 (heated by circulating air). Stacking platform: 570 x 280 mm, ideal for two stacks of crockery.

USTH/57-28 (heated). Stacking platform: 570 x 280 mm, for up to 21 stacks of crockery.

The universal plate stacker UTUH/57-28, suitable for rectangular multi-part menu plates and round pieces of crockery is especially tailored for holding portions of hot food on a food distribution belt and subsequently transporting the warm food (Cook & Serve). The universal plate stacker USTH/57-28 is designed for holding portions of warm components in serving areas. The appliance has a capacity of up to 21 stacks of crockery - depending upon the type of crockery. Due to the maximum crockery temperature of 70°C this model is also suitable for use in self-service counters. The universal crockery stackers can also be supplied in an unheated model (UST/57-28) and in a heated model (USTUH/57-28).

### Details in overview

- **Gradual temperature control: UTUH/57-28: between 20°C and 130°C, USTH/57-28: between 20°C and 110°C.**
- **An illuminated ON/OFF switch gives clear information about the operating state even from a distance.**
- **4 power ranges can be set.**
- **Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.**
- **Material: 1.4301 grade 18/10 stainless steel.**
- **2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.**
- **Corrosion-resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.**



# The HUPFER® basket stackers...

...small pieces of crockery which do not stack easily - for efficient working procedures!



Basket stacker OKO/50-50.  
Stacking platform: 523 mm x 523 mm, designed for standard baskets: 500 mm x 500 mm or 508 mm x 508 mm.  
Due to the basket heights of 75 mm and 115 mm which are used, these basket stackers are suitable for small pieces of crockery which do not stack easily. Can also be supplied as OKO/65-53 for standard baskets 650 x 530 mm.



Basket stacker KO/50-50 (unheated).  
Tailored for stacking baskets in dimensions 500 x 500 mm or 508 x 508 mm.  
Stacking platform: 500 x 500 x 150 mm.  
Can also be supplied as KO/50-50K with cooling slots, for the provision of cold components on a food distribution belt.



The stacking platform KO/50-50 consists of a plastic-coated refined steel basket, 500 x 500 x 150 mm which can be included in the stacking capacity. In addition 7 baskets 115 mm high or 10 baskets 75 mm high can be used. The loosely positioned stacking platform can be removed easily for cleaning. A plastic cover 50-50 or 65-53 is available as an accessory.

HUPFER® stacking appliances simplify your working processes and enable you to organise your crockery efficiently. The open basket stackers OKO/50-50 and OKO/65-53 as well as the closed models KO/50-50 and KO/65-53 are used to provide crockery on the food distribution belt in the canteen catering sector. Both appliances are particularly suitable for stacking small pieces of crockery for example cups, saucers and mugs. The universal tension spring system made from 1.4301 grade 18/10 stainless steel ensures, even with differing crockery weights, a uniform and ergonomic serving height.

## Details in overview

- A uniform serving height, even with differing crockery weights, is guaranteed by the universal tension spring system made from 1.4301 grade 18/10 stainless steel.
- Material: 1.4301 grade 18/10 stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- Corrosion resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.

## Benefits maximised...

...HUPFER® basket stackers enable you to maximise the economy of your working processes!



Basket stacker KOUH/50-50 (heated by circulating air). Stacking platform: plastic-coated refined steel basket, 500 x 500 x 150 mm - can be included in the stacking capacity. In addition 7 baskets, 115 mm high or 10 baskets 75 mm high can be inserted. The stacking platform can be removed easily for cleaning.



### COOLSTAPLER® BDC/50-50.

This appliance enables all cold foods, for example salads and desserts, to be stored in portions immediately after preparation, so they are constantly kept at cold temperatures without any interruption of the cooling chain - in accordance with the strict HACCP regulations. The COOLSTAPLER® is equipped with 2 lockable castors and 2 trestle castors, Ø 125 mm. The load-bearing capacity per castor is 100 kg.



The basket stackers KOUH/50-50 and KOUH/65-53 are heated by circulating air, enabling crockery for the portioning of warm items of food to be provided at the food distribution belt. These appliances are equipped with a gradual thermostatic temperature regulation between 20°C and 110°C. The combination of heating element and fan ensures rapid heating and a maximum crockery temperature of about 80°C. The four power ranges are set by way of an ergonomic knob, and in addition the appliances are equipped with an illuminated ON/OFF switch. As in all heated stacking appliances from HUPFER® this model is also provided with high-quality ceramic heat insulation. The power connection is on the front of the appliance via a flexible stable spiral cable with an angled plug.

### The advantages summarised

- **Uniform serving height, even with differing crockery weights, due to the universal tension spring system made from 1.4301 grade 18/10 stainless steel.**
- **The KOUH appliances are equipped as standard with a plastic cover 50-50 pr 65-53.**
- **Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.**
- **Material: 1.4301 grade 18/10 stainless steel.**
- **2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.**
- **Corrosion resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.**



# In use everywhere...

...HUPFER® tray stackers - specially developed for the most varied requirements!

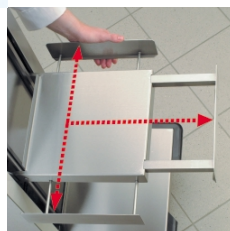


Tray stacker OTA/53-37.

Tray stacker OTA/U-BW.  
Suitable for automatically stacking trays lengthways or cross direction from dishwashers.  
Stacking platform universally adjustable to trays with a length of 325 mm to 540 mm and a width of 320 mm to 540 mm, e. g. GN, EN, universal or trapezoidal trays.  
Capacity: depending upon the stacking height and serving height of the dishwasher 80 to 120 trays.

Tray stacker OTA/53-37 S.  
In combination with an automatic stacking device this appliance can be used for stacking trays from HUPFER® dirty crockery return belts.  
The stacking area is adjustable to trays with a length of 450 mm to 530 mm and a width of 330 mm to 380 mm.  
Capacity: Depending upon stacking height approx. 100 trays.

The carefully designed ergonomic pushing handle with integrated side buffer protects the user's hands effectively and at the same time offers protection against damage to the appliance.



Tray stacker OTA/U-BW.

The tray stackers OTA/47-36 and OTA/53-37 are designed with 3 open sides and are especially suitable for use in the customer areas of self-service counters and cafeterias and also for the provision of trays on food distribution belts in canteen catering. These appliances are also used in dishwashing areas in which there is no automatic destacking of trays.

## The advantages in overview

- **Uniform serving or receiving height, even with differing tray sizes, due to the universal tension spring system made from 1.4301 grade 18/10 stainless steel.**
- **The open construction of the whole structure guarantees very easy cleaning of the appliances.**
- **Material: 1.4301 grade 18/10 stainless steel.**
- **2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.**
- **Corrosion-resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.**



## Storage, serving, distribution...

...Our stacking appliances enable you to carry out your daily logistical tasks economically and smoothly!



Tray stacker TAG-1/53-37.

The universal tension spring system made from 1.4301 grade 18/10 stainless steel always ensures a uniform ergonomically favourable serving height even with trays of differing weights.



The solid stacking platform made from 1.4301 grade 18/10 stainless steel is put on loosely from above and can be removed without tools for cleaning purposes.



Tray stacker OTA/53-37 S unloading trays on a HUPFER® dirty crockery return belt.



With the tray stacker TA-2/53-37 four stacks of trays are securely mounted and transported. The capacity is in excess of 240 trays.

The HUPFER® tray stacker TAG-1/53-37 is particularly for use as a tray dispenser in the customer areas of cafeterias, canteens and service areas. In contrast to the open tray stackers, different tray colours are not visible with this appliance. The tray stacker TA-2/53-37 is open on 2 sides and because of its high capacity it is ideally tailored to use on food distribution belts in canteen catering. All common tray sizes are suitable, e.g. 2 stacks each of EN trays 530 mm x 370 mm, GN trays 530 mm x 325 mm, universal trays 460 mm x 344 mm, trapezoidal trays or 4 stacks of breakfast trays 325 mm x 212 mm. An appliance with versatile uses in the tough everyday operation.

### Advantages and benefits in brief

- The vertical guiding of the stacking platform by means of ball bearings ensures outstanding running characteristics, even under a heavy loading.
- The entire appliance design guarantees very easy cleaning - to meet the strict hygiene regulations in the kitchen sector.
- Material: 1.4301 grade 18/10 stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- Corrosion-resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.

# HUPFER® Platform stackers...

...carefully thought-out and ergonomic for easy operation and a high level of safety of work!



Platform stacker BD/60-60 (unheated).

Apart from the provision of unheated readily stackable crockery for holding portions of cold food, this appliance is also designed for use in the area of self-service counters and cafeterias for the provision of plates for salad buffets and desserts. A stable high-grade plastic cover can be supplied as an accessory. It offers reliable protection against dust and water from condensation. The cover is dishwasher-safe and stackable.



Platform stacker BD/60-60 K (unheated).

In addition to being used for holding portions of cooled food in dishes in Cook & Chill kitchens, this appliance is also suitable for stacking cooling lids, covering lids and special induction lids, since these parts require a relatively large amount of space due to their height and stacking height. An ancillary area of use is in Cook & Serve kitchens for holding portions of cold food in dishes for the evening distribution and the breakfast business.



Two pushing handles with integrated side buffer offer reliable protection - together with the corner buffers at the bottom in the direction of travel protect the appliance all round against damage in tough everyday operation.

For the provision of unheated readily stackable crockery for holding portions of cold food in meal distribution our range includes the unheated platform stacker BD/60-60. This appliance is also suitable for stacking of lids. Special induction lids, as these parts require a relatively large amount of space due to their stacking height. The unheated platform stacker BD/60-60 K is suitable for holding portions of cooled food dishes in Cook & Chill kitchens. The cooling slots in the body of the appliance ensure that the initially warm stacker atmosphere is rapidly exchanged with the cold air of the cold store and therefore ensures a uniform distribution of the low temperature throughout the crockery.

## Details in overview

- The vertical guiding of the stacking platform ensures outstanding running, even under heavy loading.
- The stacking platform is positioned loosely from above and is easily removable without tools for cleaning purposes. The base plate allows for cleaning and draining - in accordance with hygiene regulations.
- Material: 1.4301 grade 18/10 stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- Corrosion-resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.



## Organisation and saving space... ...with new-generation stacking appliances - from HUPFER®!



Platform stacker BDUH/60-60/4-S (heated by circulating air). Adjustable crockery column guide by rods, 4 of which are supplied as standard. It can be easily adapted to suit all current crockery sizes between for example Ø 170 mm and Ø 280 mm by special base grid with 7 x 7 = 49 locations.



Platform stacker BDUH/60-60/4-S (heated by circulating air). Equipped as standard with a shock-resistant cover - as protection against dust and water from condensation and to ensure a lower temperature loss in the crockery.



Platform stacker BDK/57-57 (unheated). Stacking platform: plastic-coated refined steel basket, positioned loosely from above and easy to remove for cleaning purposes. Cover can be supplied from the range of accessories.



The platform stacker BDUH/60-60/4-S which is heated by circulating air is provided especially for holding portions of hot food on a food distribution belt and subsequently transporting this warm food. It is operated by means of an ergonomic knob, the gradual thermostatic control between 20°C and 110°C can be adjusted in 4 power ranges. A maximum crockery temperature of 80°C is achieved very quickly by the high-powered heating by circulating air.

The platform stackers BDK/57-57 and BDK/85-60 are specially for the provision of plastic parts for keeping food warm on food distribution belts in canteen catering. These appliances are ideally suited for use with lids, upper and lower parts.

### Advantages and benefits in overview

- The vertical guiding of the stacking platform ensures excellent running, even under a very heavy loading.
- Consistent serving height even with differing crockery weights.
- Material: 1.4301 grade 18/10 stainless steel.
- 2 pushing handles with integrated side buffer and additional corner buffers protect user and appliance.
- Corrosion-resistant plastic castors according to DIN 18867-8 which are mounted in ball bearings and are maintenance-free, with wire protection. 4 castors per appliance, of which 2 are lockable, Ø 125 mm, the load-bearing capacity per castor is 100 kg.
- Appliances meet the requirements concerning water spray protection IPX5 according to DIN 40050.

# Only the complete process chain...

...is a long-term guarantee of economical and efficient working procedures!



**S T O R A G E**



**T R A N S P O R T A T I O N**



**P R E P A R A T I O N**



**O R G A N I S A T I O N**



**D I S T R I B U T I O N**



**K E E P I N G F O O D W A R M**



**R E G E N E R A T I O N**



**S E R V I N G**

The stacking appliances are designed to meet your needs and the corresponding requirements form the basis for an unbroken process chain in your operations. As specialists in kitchen logistics we develop and produce innovative appliances and systems, especially tailored to the important logistical functions such as storage, transportation, preparation, organisation, distribution, keeping food warm, regeneration and serving.

**We are the specialists in kitchen logistics.  
With us you have your process chain under control!**

