

HUPFER
we make work flow

ENSURING YOUR FOOD ARRIVES IN PERFECT CONDITION

The Hupfer tray transport carts
bring your food safely to
any destination.





Everlasting

The best material quality and workmanship for an extra long service life



Hot or cold

Fully insulated housing and passive cooling for HACCP-compliant food temperatures



Hygienic

Smooth stainless steel surfaces and an interior that can be fully emptied for quick and hygienic cleaning



Easy to handle

Simple and ergonomic handling even in the tightest of spaces

Call us for advice:

Fredon Gerdes
International Sales

Tel.: +49 2541 805 343
sales-cci@hupfer.com



TTW MODULE "THE ALL-ROUNDER"

- Fully insulated, double-walled housing
- Passive cooling



TTW-V "MR CLEAN"

- Interior completely weld-sealed
- Suitable for washing devices



TTW-CS "THE COOK & SERVE CART"

- Thermal hot/cold separation



TTW-E "THE INSULATED TRAY CART"

- Support ledge frames for insulated trays

RELIABLE IN EVERY WAY

With the high-quality tray transport cart series from Hupfer, even long distances can be travelled reliably.



Producing good food and maintaining the quality from kitchen to guest is a challenge in communal catering. The route between the two can often be long and demanding, and even involve difficult terrain. The temperatures need to be right at all times: hot must remain hot and cold must remain cold. And it goes without saying that the transport trolley needs to be hygienic and clean; after all, it is being used to transport food.

With the tray transport cart from Hupfer, you can meet the challenges you face with ease. The high workmanship, with high-quality all-round protection included, guarantees a long service life. Food temperatures likewise pose no problem thanks to full insulation and a ready-to-cool option, at no extra cost. Put simply: the tray transport cart from Hupfer is the flexible, all-round solution for distributing food on trays.

THE TRAY TRANSPORT CART (TTW) IN FACTS

**3+1
versions**

are available for your tasks. Choose from three specialists and one all-rounder.

**16-40
trays**

fit in the tray transport cart depending on version.

**20 years'
service life**

is not uncommon for Hupfer's TTW. In other words: the TTW often sticks around longer than we might wish...

EXTRA ROBUST

The tray transport carts from Hupfer set **new standards in terms of robustness and durability**. Made of high-quality stainless steel, this tray transport cart is designed for tough everyday use and **can withstand even the most demanding conditions, such as off-premises transport**.

In contrast to many competitor products, the Hupfer tray transport carts have all-round bumper strips on the bottom of the chassis as well as on the top of the product. In addition, the bumper strips are made of a particularly durable polymer.

This makes tray transport cart an indestructible necessity for communal catering.



Everlasting:

During construction, every detail, no matter how small, was considered, ensuring that the tray transport cart brings lasting satisfaction.



All-round protection:

The bumper strips at the top and bottom of the tray transport cart can withstand even the hardest impacts thanks to the polymer material.

OPTIMAL ERGONOMICS

Everything under control: The four push bars make the tray transport cart easy to handle at all times

The smart design of the TTW-series puts ergonomics and user-friendliness at the forefront. Thanks to the continuous handle strip and the doors that can be swivelled through 270°, manoeuvring is effortless – regardless of the size of the user. Vertical push bars and the **well-balanced design make the cart easy to move, even when fully loaded**.

Smooth running: Quality castors that comply with normative standards



Locked: With the secure 2-point locking mechanism, the doors remain securely closed even during off-premises transport.

Dry: The practical anti-leak edge prevents liquids from escaping from the transport trolley.

SUPER CLEAN

Thanks to the clever detailed solutions, such as the fully welded interior or the removable middle panel, the Hupfer tray transport carts can be thoroughly cleaned quickly and easily.

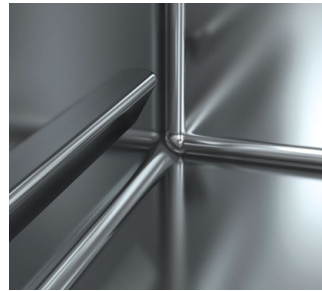
This not only saves personnel costs, but also gives you added security when transporting food.



Dirt doesn't stand a chance:
The seamless beading can be cleaned without leaving any residue.



Hygienically clean in no time at all: Thanks to the removable middle panel in the tray transport cart, the interior is particularly quick and easy to clean.



Perfect workmanship:
The seal-welded interior of the tray transport cart-V ensures excellent hygiene standards.

FOODSAFETY



Fully insulated as standard:
The high-quality full insulation guarantees food quality even on long journeys.

Food safety plays a central role in modern kitchen logistics and repeatedly presents kitchen managers with major challenges. **These challenges can be solved in no time at all with the Hupfer tray transport cart.**

The high-quality, double-walled insulation minimises temperature loss and therefore means food can be delivered over significantly longer transport routes than with conventional transport carts. What's more, the insulation reduces the build-up of condensation inside the cart.

The thermal partition in the tray transport cart-CS reliably separates hot and cold food. **This makes Cook & Serve distribution possible even over longer transport routes.**

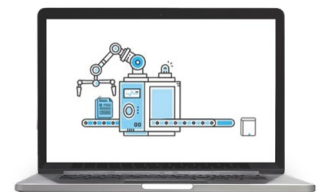
The all-round sealing profiles seal the interior of the cart securely from the surroundings and are particularly durable because they are not simply glued on, but are held firmly in a groove that runs all the way around.



Ready-to-cool:
Even entry-level models can be equipped with eutectic plates to keep food safely cold.



Hot or cold:
With optimised thermal separation, cold food stays cold and hot food stays hot.



Looking to configure your tray transport cart to your needs?

No problem! Scan the QR code and simply design your own personal tray transport cart.



NEED MORE INFORMATION?

Your Hupfer contact will be happy to advise you.
Contact us now and make an appointment!



You can find a lot more
information on our
website.

*ITM 08/25. SD 09/25. All data/dimensions are approximate. Subject to technical changes.
Not to be reproduced in any form, whether in part or in full, without prior permission. Concept and layout: ITM design GmbH, Gescher.*

Hupfer Metallwerke GmbH & Co. KG
Dieselstrasse 20 · 48653 Coesfeld, Germany
Postfach 14 63 · 48634 Coesfeld, Germany
Tel.: +49 2541 805-0
info@hupfer.com · www.hupfer.com

HUPFER
we make work flow