

SPECIALIST IN KITCHEN LOGISTICS



**GASTRONORM TROLLEY**

# HUPFER® Gastronorm Trolley...

...practical products from the specialists in kitchen logistics!



RWG/AP 1/7 GN and RWG 1/18 GN Gastronorm trolleys for lengthways loading, respectively having 7 and 18 pairs of U-shaped insert rails to 7 or 18 GN 1/1 trays or GN 1/1, 2/3, 1/2 and 1/3 containers, depending on the model. For double-capacity transverse loading: RWG/AP 1/14 GN and RWG 1/36 GN. For Euronorm-tray measuring 530 x 370 mm or GN 2/1, 1/1 and 2/4 our range includes the RWG 1/36 EN/GN for transverse loading, fitted with 18 pairs of U-shaped insert rails for 36 EN trays.



RWG/AP 2/14 GN and RWG 2/36 GN, for lengthways loading, fitted with 2 x 7 or 2 x 18 pairs of U-shaped insert rails to receive 14 or 36 GN 1/1 trays or GN 1/1, 2/3, 1/2 and 1/3 containers, depending on the model.



The standard U-shaped insert rails offer reliable protection against tipping when trays are being loaded and removed.



The push-through protection at the ends of the slides prevents the trays accidentally falling out. The rounded design also protects the underside of the tray, for instance, during handling.

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 Gastronorm trolley range HUPFER®

can help to increase the efficiency of operational processes in canteens, hotels, restaurants and catering. As the founder and pioneer of kitchen logistics we have called upon all our experience and expertise to optimise the whole range of HUPFER® Gastronorm trolleys to fulfil all the requirements of kitchen logistics and to achieve a complete process chain ensuring satisfactory service to your customers at every stage.

## Can even be used for in-store baking... ...in full view of the customer!



The HUPFER® RWG 1/20 600/400 Gastronorm trolley is fitted as standard with L-shaped insert rails. Loading of the baking trays leaves the product totally undamaged. Special construction features also ensure that the baking trays are loaded smoothly and positioned securely. The RWG 1/20 600/400 has a holding capacity of 20 baking trays measuring 600 x 400 mm.



The fitting of L-shaped insert rails also permits easy loading of GN containers with fixed handles - a big plus in maximising customer benefit. Apart from the RWG 1/20 600/400, which is specially designed for baking trays, the Gastronorm range models RWG 1/40 GN and RWG 1/20 GN are also available with L-shaped insert rails suitable for transverse or lengthways loading.



The highly varied range ensures that we can always supply the right equipment, appropriately designed and with corresponding holding capacity, to suit every area of operation and all possible requirements.

Our range includes the HUPFER® RWG 1/20 600/400 Gastronorm trolley, specifically designed for daily usage with baking trays. This model is fitted with L-shaped insert rails which are provided as standard with integrated push-through protection. Unlike U-shaped insert rails the L-shaped inset rails prevent

product being slit open as the trays are pushed in. The L-shaped insert rails of the two Gastronorm range models RWG 1/40 GN and RWG 1/20 GN permit GN containers with fixed handles to be transported. HUPFER® Gastronorm trolleys are made from high-quality materials and are produced using the latest production techniques. This means that they have a totally clean finish which is more than able to meet the high quality requirements that customers demand from HUPFER® products.

# Maximum space saving...

...through the technically innovative design of the HUPFER® RWG/E 1/36 GN Gastronorm trolley!



The special, highly stable design of the upper and lower sections of the RWG/E 1/36 GN series also makes this model totally rigid.



The special design of the RWG/E 1/36 GN Gastronorm trolleys means that they can very easily be stored one inside another when empty and so save a large amount of space.



In maximising the benefits of saving space the RWG/E 1/36 GN Gastronorm trolley is ahead of conventional shelved trolleys. The special design permits easy storing of a number of empty Gastronorm trolleys one inside another in a very small area - space-saving taken to the limits. These trolleys are so stable in construction that they are very rigid even when fully loaded and are always easy to handle.

This is also attributable to the different high-quality castor fittings. The RWG/E 1/36 GN is fitted with 18 pairs of U-shaped insert rails, is suitable for transverse loading and has a holding capacity of 36 GN 1/1 trays or 2/1, 1/1 and 2/4 containers. The whole Gastronorm trolley range is made from stainless steel. A quality control system ensures that all products which are delivered to our customers worldwide undergo a stringent checking procedure.

## Use in a walk-in refrigerator...

...or deep freeze - RWG/S 1/36 GN and KPTW/46 models!



The cold storage tray transport trolley KPTW/46 has special insert brackets made from stainless steel, which ensure that the cold storage trays do not freeze onto them.

The insert brackets are designed so that inserted trays cannot fall out even during transportation.

The trolley with its inserts spaced 60 mm apart in height holds up to 46 cold storage trays (530 x 325 x 30 mm).

This model is fitted as standard with 4 protective corners made from impact-resistant plastic which protect the trolley and contents from damage.

In the RWG/S 1/36 GN the castors are within the footprint of the trolley and therefore do not exceed the turning radius. The RWG/S 1/36 GN can therefore be moved freely into and out of a refrigerator.



As producers of quality products intended for long service we owe this to our customers.

The HUPFER® RWG/S 1/36 GN Gastronorm trolley is especially suitable for storing within walk-in refrigerators. Food which is to be cooled down, e.g. in GN containers, can be temporarily stored, held in readiness and distributed.

The trolley having 18 pairs of U-shaped insert rails, 75 mm

difference, is suitable for transverse loading and has a holding capacity of 36 GN 1/1 trays or GN 2/1, 1/1 and 2/4 containers.

# Fittings and accessories...

**...for every application and all possible requirements!**



For all models of the RWG 1/36 GN and RWG 1/40 GN series a pivotable, easily retrofitted transport securing bar can be supplied as an accessory.



As shown in the photograph, the RWG/Z 1/36 GN Gastronorm trolley is supplied ready-to-assemble.

It can be assembled easily and quickly even by non skilled person.

The trolley is fitted with 18 pairs of U-shaped insert rails, is suitable for transverse loading and can hold up to 36 GN 1/1 trays or GN 2/1, 1/1 and 2/4 containers.



For the RWG 1/18 GN, RWG 1/36 GN, RWG/Z 1/36 GN, RWG 1/36 EN/GN and RWG/E 1/36 GN models a protective cover made from extremely hardwearing polyethylene is available. A thermal protective cover for cold/hot distribution using the RWG 1/36 GN, RWG/Z 1/36 GN and RWG/E 1/36 GN models can also be supplied.

Even in their basic form the trolleys are fitted with integrated, tray-protecting push-through protection and bumpers made from elastic, impact-resistant plastic.

The variety of models in the HUPFER® Gastronorm trolley range and the diversity of each trolley design mean that virtually any set of requirements and a very broad range of individual user preferences in different commercial fields can be met.

We also maintain this flexibility with our comprehensive range of accessories, which further highlights the high quality and operational demands placed on HUPFER®'s trademark products.

## Assembled with precision...

...for maximum user benefit!



A feature of the HUPFER® accessories range: the rotatable wall bumper developed to protect walls and the content of the trolley.



Rustproof castor in a galvanised-chromated housing with a plastic wheel and slide bearing as standard. Can be supplied with journal or plate attachment depending on the model.



Rustproof plastic castor with a ball bearing, suitable for the wet area. Can be supplied with journal or plate attachment made from stainless steel, depending on the model.



Rustproof castor with plastic wheel and smooth-running tread, ball bearing-mounted in galvanised-chromated housing. This type of castor ensures minimum travel noise and is especially suitable for running over uneven floors.

### Advantages and benefits in overview

- 14 Models conforming to DIN 18867-2 to meet all possible requirements and applications.
- Trolleys for GN and EN trays, GN containers, racks, baking trays, cold storage trays and insert baskets.
- Reduced-height models can be stored under open worktops.
- Additional work surface created by the worktop in the reduced-height models. The worktop itself is noise-absorbent.
- To save space some of the RWG/E 1/36 GN model trolleys can be inserted one inside another when empty.
- With 75 mm vertical spacing all inserts can be loaded to maximum container height.
- U-shaped and L-shaped insert rails mean that damage-free loading of trays and push-through protection come as standard.
- Integrated tipping protection with U-shaped insert rails.
- Rotatable bumpers as special accessories avoid damage to the trolley and its contents.
- Comprehensive range of fittings and accessories.
- Produced from stainless steel, processed to the highest standard, stable and hygienic.

# The complete process chain...

...ensures success over the long term.



STORAGE



TRANSPORTATION



PREPARATION



ORGANISATION



DISTRIBUTION



KEEPING FOOD WARM



REGENERATION



SERVING

It is not the individual components but the continuous system which guarantees you a complete process chain. In addition to the HUPFER® Gastronorm trolleys we offer you a complex and highly-developed product range specially adapted to the individual logistics 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!**

