

Köhler® Banquet Trolleys ■



The good all-rounder in catering logistics - the Köhler® banquet trolley from HUPFER®.

The different Köhler® banquet trolleys from HUPFER® readily take care of all the logistics functions involved in preparing food, temporarily storing it, keeping it hot or cold, transporting and serving it. Four model series have been designed to meet the widest possible range of requirements: unpowered, heated, actively cooled and one model with a heated substructure and a passively cooled top section. The ability to position and directly fill the banquet trolley close to where hot or cold food is being prepared is a logistical advantage. Pre-prepared ingredients for other working areas can be transported within the kitchen area and be easily and hygienically stored and kept in readiness for later use. The banquet trolley can be filled with its own containers and with plates on racks as required in each case. In all models 1/1 and/or 2/1 size Gastronorm containers can also be placed on insert rails. HUPFER®'s Köhler® banquet trolleys filled in this way can be transported within the kitchen area or in-house but also elsewhere for off-site catering.



Transport food off-site in the Köhler® banquet trolley.



Special model for use in prisons.



Filling a BKW 1/14 L-GN-57,5 + 5 PK banquet trolley with hot and cold food.

**Make an impression on your clients -
Excellent service with the Köhler® banquet trolley from HUPFER®.**



Köhler® banquet trolleys can also be useful in school catering.



Köhler® banquet trolleys are a match for any requirement.



Köhler® banquet trolleys from HUPFER® ensure that food is ready close-at-hand and that everyone can be served at their table at virtually the same time. This functionally-oriented technology allows hot and cold food service at events, banquets and a wide range of locations to be planned in detail and carried out smoothly. The trolleys' excellent insulation saves energy costs and the food temperature will only fall slightly if the power supply is interrupted. Keeping preportioned hot and cold meals ready in individual or Gastronorm containers permits flexibility of service. This makes provision for individualised menus and for reliable forward planning. The sturdy construction, flawless production and timeless design mean that the banquet trolleys are not only a sound investment for the future but also make a significant and favourable impression on the client.

**General features information
for all model series**

Sturdy
All trolleys have a stainless steel housing for safe, durable use and optimum cleaning and hygiene.

Energy-saving
Thick insulation guarantees optimum performance.

With uniform temperature throughout
The special construction ensures optimum air circulation. Trays containing portioned food, for example, do not touch the wall surfaces of the banquet trolley at any point.

Securely sealed
The frame seal ensures secure closure.

Secure
Doors can be easily and precisely locked open without the need for an extra handle.

Easy to clean
To improve air flow the tray rails are spaced from the inner walls of the trolley and can easily be removed by hand for cleaning.

Protected
Peripheral impact protection strips at the top and bottom for all-round protection of the trolley and its contents. In actively cooled models, at the bottom only.

Customised
Barrier rail can be fitted to the trolley top if desired.

Ergonomic
The vertical push rails permit easy movement of the trolley even with the doors open.

Securely lockable
Securely locking, self-latching doors.

Hygienic
Easy-to-clean structure for quick, thorough cleaning.

Stable
Runs on 2 fixed castors and 2 steering castors with full locking capability.

Safe-running
Wide range of castor fittings to satisfy all requirements and uses.



**Trolley-specific feature information
for each model series**

Clearly readable
Clear, easily readable digital display for air circulation cooling. Adjustable from +2° to +8°C at an ambient temperature up to +32°C.

Dependably cooled
Powerful but energy-saving cooling by air circulation.

Cold
Up to five 1/1 Gastronorm containers can continue to be cooled by a cold storage plate.

Internally divided
Thermal separation of hot and cold areas.



Monitorable
Internal temperature is always clearly shown in degrees Celsius and Fahrenheit.

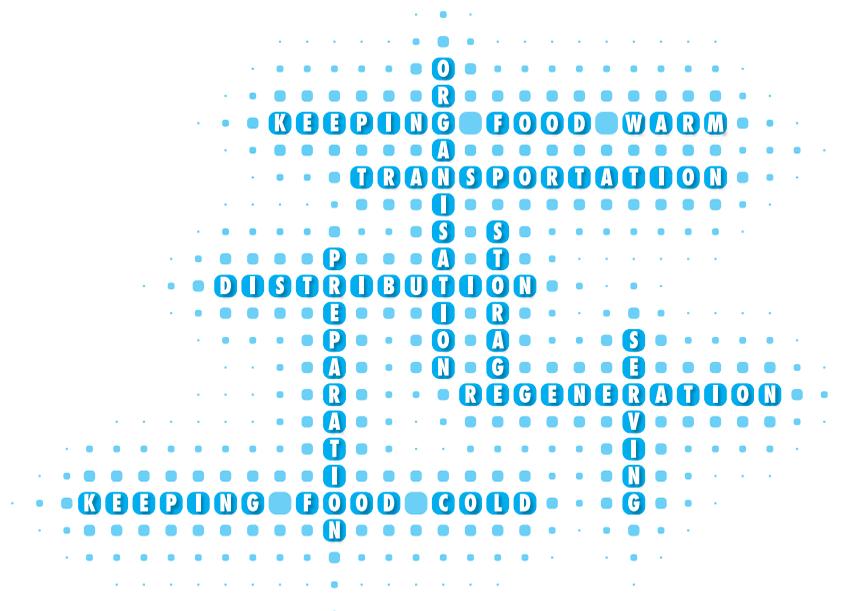
Practical
The cable runs between the door surface and push rail - the handy plug holder ensuring that it never gets in the way.

Easy to service
The heating unit can easily be removed together with the air humidifying trough.

Conditioned
Container with anti-spill protection for air humidification using a water reservoir for ca. 5 hours of operation.

Adjustable and powerful
Continuously adjustable heating from +30°C to +95°C. Maximum temperature of +95°C can be reached in 25 minutes.





All details / dimensions are approximate. We reserve the right to make technical changes.