

FOOD DISTRIBUTION  
ON A MEAL MAKE-UP  
CONVEYOR

# Flexibly combining quality and efficiency in food distribution



**HUPFER**  
we make work flow

# Plug & Cool: the innovative solution for keeping food reliably cold on a conveyor belt

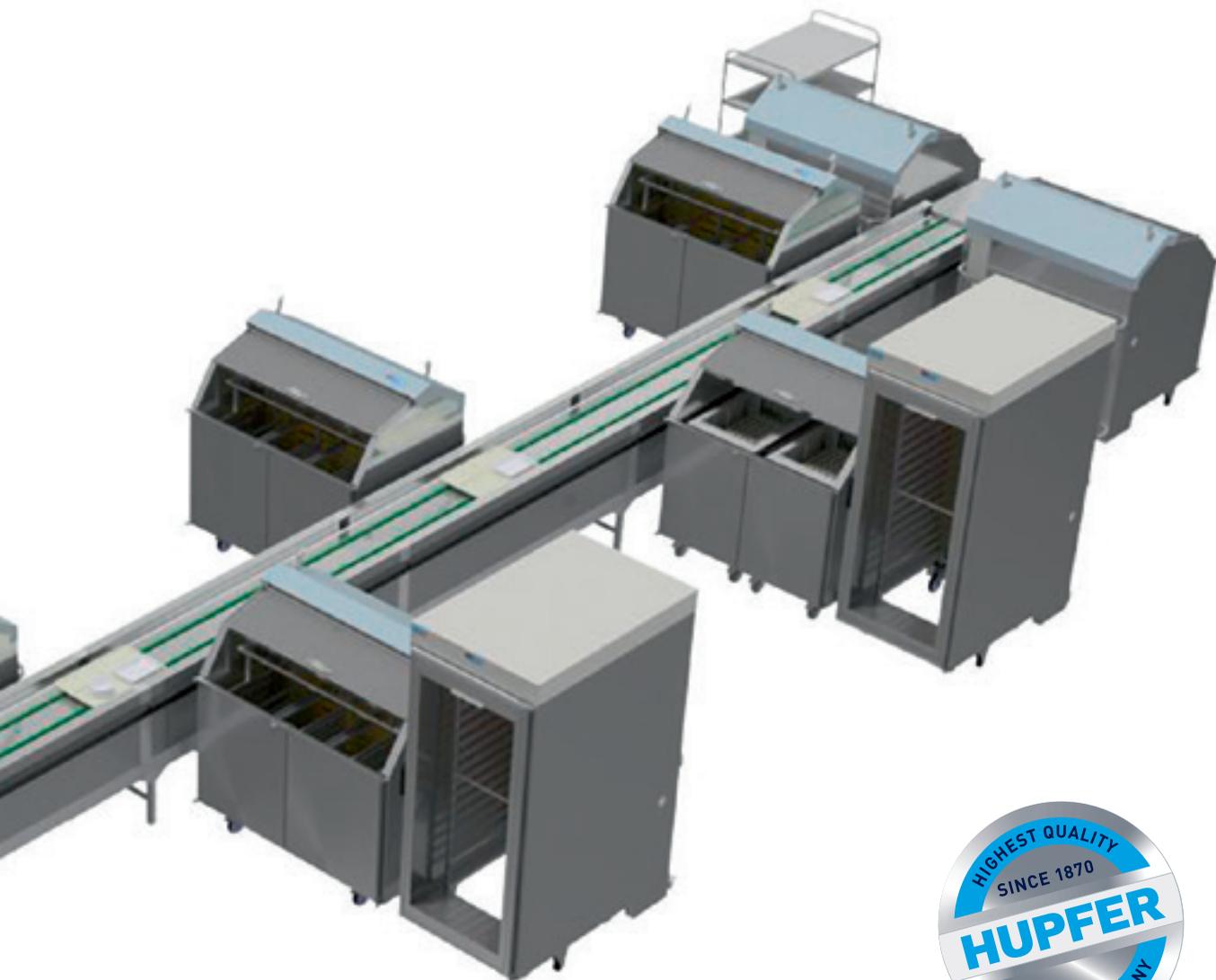
Plug & Cool makes your food distribution more secure, flexible and economical at a pleasant room temperature. The system is made up of three integrated components: meal make up conveyor, Coolports® and the matching trolleys.

The Plug & Cool meal make up conveyor has its own future-proof cooling circuit, which is attached to the central refrigeration unit and which supplies the Coolports® and inserted trolleys with the required refrigeration capacity from a central point.

This provides optimum temperature control at any time to ensure adherence to HACCP guidelines; temperatures remain within the legal specifications both for storage and for distribution.



## Maximum convenience: one connection, a world of possibilities



The new system is suitable for all scenarios in food distribution, such as Cook & Freeze, Cook & Chill as well as Cook & Serve. It ensures quick and secure processes providing the ideal conditions for optimum food quality.

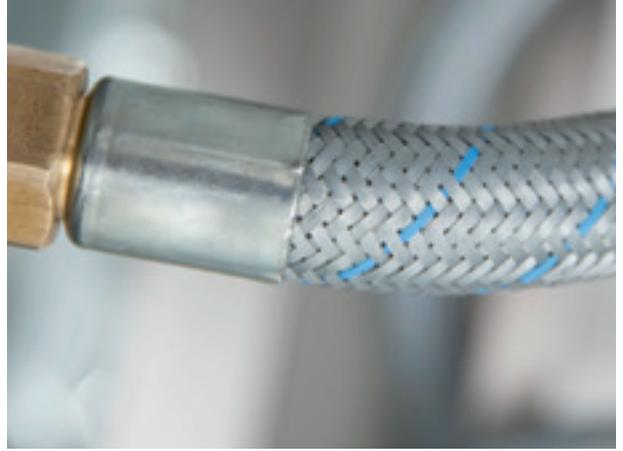
The variety of possibilities for connection on the conveyor belt and flexible hose connections to the Coolports® provide the maximum in flexibility when positioning the devices.

# A secure connection to the future

Locking mechanisms and flexible hose connections enable the Coolports® to be easily coupled up to the Plug & Cool meal make-up conveyor and uncoupled again when needed, as well as positioned to suit users' requirements, at any time. The future-proof brine refrigerant ensures an additional security of investment.



*Standard: The stable connections to the Coolports® also provide optimum safety for robust handling.*



*The durable surface of the metal fabric hoses provides flexibility and longevity.*



*Option: With the Comfort design, the Coolports® can be connected quickly and securely to the conveyor belt's cooling circuit in one hand movement.*



*The new quick-release connections make it possible to couple up and uncouple without any tools.*



*Flexible hose connections enable variable positioning of the Coolports® along the conveyor belt.*



*Coolports® located next to each other can be coupled to each other electrically and for refrigeration purposes.*



## Lots of cool benefits!

### **Easy installation**

The system is connected by a single interface to the building-side central refrigeration system and only requires one power connection. This keeps installation costs low.

### **More flexibility**

The variety of connection options on the conveyor belt for the refrigeration and power supply, together with flexible hose connections for a maximum of 26 Coolports®, gives you the greatest possible flexibility when positioning the devices. Portioning is possible at normal room temperature, meaning you can freely choose the location of your food distribution.

### **User-friendly**

At room temperatures of up to 25 °C, less air-conditioning of the room is required to keep the food cold. This makes working conditions considerably more pleasant, which in turn can have a positive impact on the number of work days lost due to illness. In addition to this, the system boasts an extremely low level of noise pollution due to its whisper-quiet operation.

### **Economical**

Having the option of storing food components in the Coolports® reduces the space required in the cool store.

### **Future-proof and environmentally friendly**

The cooling circuit inside the conveyor belt is independent of the building-side central refrigeration system and has its own glycol-based brine refrigerant, which also reliably meets the requirements of the F-Gas Regulation for the future. It is completely environmentally friendly and can be used without any concern around food.

**FUTURE-  
PROOF  
REFRIGERANT**

# Meal make up conveyors: every requirement has a suitable solution



An efficient conveyor system is the essential basis of every food distribution system, since you are able to save time and costs when all processes are perfectly coordinated with each other. That is why we examine all your food distribution processes as a whole and provide you with equipment and solutions that will meet your specific requirements exactly.

## The advantages at a glance

- Belt or cord conveyor
- With and without integrated cooling circuit
- With and without air curtain cooling
- Modular construction
- Due to the variety of standard components can be adjusted optimally to suit every space
- Variable control of the conveyor speed
- Maximum hygiene thanks to easy-to-clean design
- Clear and easy-to-understand controls
- Practical accessories and many different equipment options

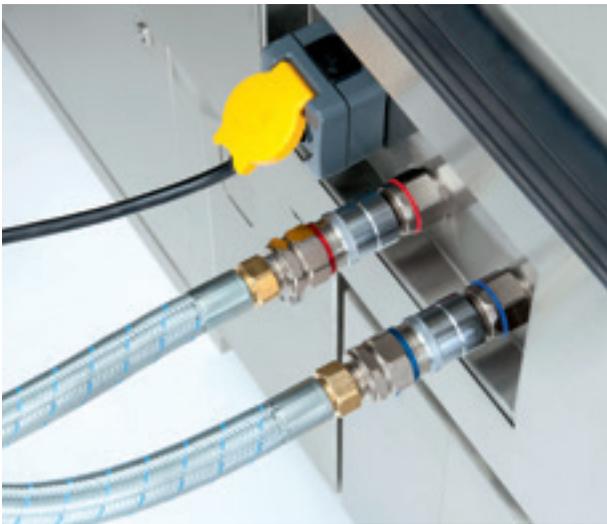
# Customised food distribution



## Neutral conveyor belt

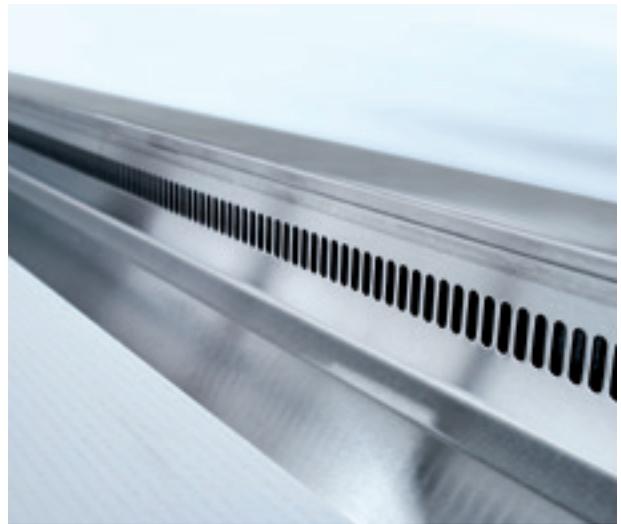
Hupfer's meal make up conveyors have a variable length and can be adjusted to suit the respective space and system size. They can be supplied in a belt or cord conveyor design and are ideal for use in air-conditioned spaces.

# Equipment versions à la carte



## Plug & Cool

The neutral meal make up conveyor equipment with integrated cooling circuit is ideal for food distribution at normal room temperature. It supplies the connected devices with refrigeration via hoses.



## Air curtain cooling

All meal make up conveyors, irrespective of whether or not they have an integrated cooling circuit, can also be equipped with an air curtain cooling facility. This supplies a permanently cooled air curtain, which keeps the food cold while it is being transported on the conveyor belt.

# Coolport®: next generation of stations



The new Coolports® are available in various designs suitable for inserting tall and low gastronorm trolleys, mobile bain maries and different types of stacking equipment.

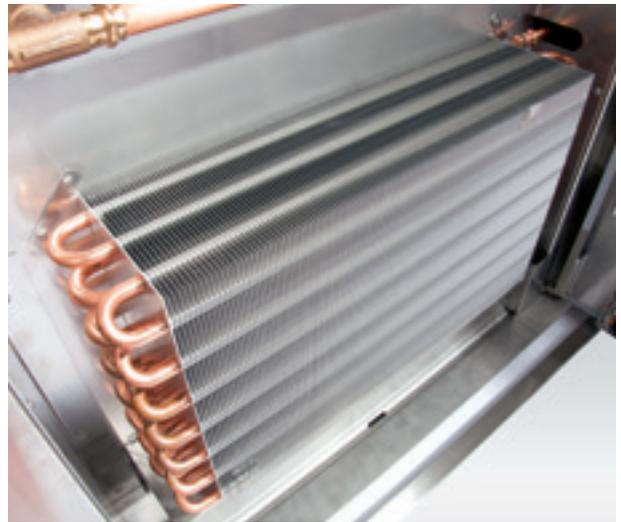
The stations cooled with circulating air are connected to the cooling circuit of the Plug & Cool meal make up conveyor or used as independent versions with compressor cooling on neutral conveyor belts. They make optimum temperature control possible throughout the distribution process, thereby ensuring the food is always kept cold. They also have excellent easy-clean properties to provide maximum hygiene.

## The advantages at a glance

- Variable temperature control
- Even distribution of cold air via specially developed air baffles
- Easy-care thanks to ideal easy-clean properties
- Maintenance-free
- Can be locked for storage and during food distribution breaks



*The Coolport® medium for dispensers is suitable for holding a crockery and tray dispenser as well as two dispensers for Porcelain Norm crockery.*



*The fans, combined with specially designed air baffles in the inspection door, enable optimum circulation of cold air inside the Coolports®.*

*The inspection door enables easy access to the heat exchanger for cleaning purposes.*



*Thanks to the condensate pan, it is not necessary to drain condensation.*



*The open floor and mobility of the Coolports® create ideal conditions for cleaning.*

# The perfect combination: Coolport® with matching trolleys

Stations and trolleys are precisely coordinated with each other in terms of shape and function. This means optimum cooling, secure and smooth handling, as well as maximum space utilisation and efficiency.



ALSO AVAILABLE AS  
MODEL WITH COMPRES-  
SOR COOLING USING  
THE REFRIGERANT R290

## Coolport® high

Station cooled with circulating air for tall gastronorm trolleys for connection to Plug & Cool conveyor belt

Type: COP/UK RWG KK

Item no.: 0163887

With compressor cooling (not pictured)

Type: COP/UK RWG

Item no.: 0163330-1

Both models with thermal door roller blind to seal the device when not in use

## Trolley

Tall gastronorm trolley for holding GN 1/1 containers and their subdivisions with pre-cooled dishes

Type: RWG 1/36 GN 75-B-U

Item no.: 0112535

Capacity: 36 x GN 1/1 – 18 x GN 2/1

A separate drop-in base is required to use in Coolport®:

Item no.: 0164350

Additional tall Hupfer gastronorm trolleys with corresponding drop-in base for the Coolport® high on request.



**ALSO AVAILABLE AS  
MODEL WITH COMPRES-  
SOR COOLING USING  
THE REFRIGERANT R290**



### Coolport® medium

Station with air-circulation cooling for GN container food serving trolley with top frame for connection to the Plug & Cool conveyor belt  
Type: COP/UK SPA/O+ KK  
Item no.: 0164291

With compressor cooling (not pictured)  
Type: COP/UK SPA/O+  
Item no.: 0164347

### Coolport® low (not pictured)

For open-design mobile bain maries without top frame for connection to the Plug & Cool conveyor belt  
Type: COP/UK SPA/O KK  
Item no.: 0163888

With compressor cooling (not pictured)  
Type: COP/UK SPA/O  
Item no.: 0164345

All models equipped with hinged lid to close the device when not in use

### Trolley

GN container food serving trolley with top frame for holding GN 1/1 containers and their subdivisions with pre-cooled dishes  
Type: SPA/O 3/21 A-3GN BP  
Item no.: 0164329  
Capacity: 21 inserts, GN 1/1 with top frame for 3 x GN 1/1

### Trolley (not pictured)

GN container food serving trolley with three compartments without top frame  
Type: SPA/O 3/21 BP  
Item no.: 0164336



**ALSO AVAILABLE AS  
MODEL WITH COMPRES-  
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THE REFRIGERANT R290**



**Trolley**

Dispenser for Porcelain Norm  
crockery, open-design  
Type: BPN/O  
Item no.: 0164314



**Coolport® medium for dispensers**

Station cooled with circulating air for  
crockery and tray dispenser for connection  
to the Plug & Cool conveyor belt  
Type: COP/UK BD/BPN KK  
Item no.: 0164312

With compressor cooling (not pictured)  
Type: COP/UK BD/BPN  
Item no.: 0164349

Both models equipped with hinged lid to close  
the device when not in use



**Trolley**

Dispensers for plastic items  
and trays  
Type: BD/O 75-53  
Item no.: 0164313



## Individual planning: for optimum processes

Whether you need Cook & Freeze, Cook & Chill or Cook & Serve – you can adapt your food distribution system perfectly to the different meals of the day in just a couple of steps by positioning stations, devices and accessories along the meal make up conveyor to meet your needs.

By making only a few changes to the arrangement of the devices, you can portion breakfast, lunch and dinner on the same conveyor belt safely and conveniently. In this way, the meals will still be just as appetising and delicious when they reach the diner as when they were first prepared, and meet all the requirements for healthy food.

# The perfect match: additional devices to enhance your food distribution



## Plate dispenser

- Ambient
- 2 adjustable stacking compartments for holding round crockery
- ø 190–260 mm
- Also available as model with cooling slots



## Plate dispenser

- Fan-assisted heating
- 1–2 adjustable stacking compartments for holding round crockery
- ø 190–260 mm
- Crockery temperature, depending on model max. 80–100 °C



## Dispenser for Porcelain Norm

- 1 platform for holding rectangular Porcelain Norm crockery items
- Also available as model for holding rectangular porcelain standard plastic lids



## Dispenser for plastic items

- Ambient
- 1 platform for holding upper and lower parts of plastic insulated sets

# The best: for satisfied staff and enthusiastic customers

You can find our entire range online at [www.hupfer.com](http://www.hupfer.com)





### COOL DISPENSER® for crockery

- Compressor cooling with air circulation
- 1 platform for holding and cooling portioned cold meals or crockery items for cold meals
- For round crockery ø 240–260 mm



### Power dispenser®

- Heated with circulating air
- 2 stacking compartments for holding stainless steel wax-filled warming pellets
- For plate ø 260 mm



### Basket dispenser

- Closed
- 1 platform for holding small and hard-to-stack items in baskets
- Dimensions: 500 x 500 mm, 650 x 530 mm



### Tray dispenser

- Open
- 1 platform for holding standard trays



### Serving trolley

- Standard design
- 2–5 welded-in, deep-drawn shelves
- Dimensions: 800 x 500 mm, 1000 x 600 mm
- Models with 2–3 shelves additionally with shelf dimensions 600 x 400 mm



**Mobile bain marie**

- With foil heating for quick warming and energy-saving
- for dispensing prepared food in GN 1/1 containers and their subdivisions
- Also available with tubular heating element



**CoolMultiMobil mobile refrigerator**

- Compressor cooling with air circulation
- 2 compartments for holding pre-portioned food components



**Tray transport trolley**

- 1 compartment for thermally insulated holding of ready-portioned hot and cold dishes on special EN trays in the Cook & Serve system
- capacity 20 trays



**Tray transport trolley**

- Without/with passive cooling
- 2 compartments for holding food components on EN or GN trays
- Also available as model with 3 compartments

# Highly recommended: the knowledge and experience of our experts

We will be happy to help.

Presented by

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