

The multi-talented solution for mobile food distribution



Mobis® Buffetcart Plus means quality is always something to savour



The trend of being able to cater to patients' individual catering requests is becoming increasingly prevalent in hospitals and care homes. According to a recent industry study*, these requirements are best served by a buffet option. Patients and residents get to choose their meals on a whim, the range of options can be tailored to demand and, as a result, overproduction of food can be reduced or even avoided completely.

** Study "Catering Management in Hospitals – Facts | Trends | Prospects"
(Deutsches Krankenhaus-Institut and K&P Consulting, 2017)*



Mobis® Buffetcart Plus
for 40 people

Benefits for everyone: A huge plus for patients, the environment and your budget

Take your pick

With the innovative Mobis® Buffetcart Plus, Hupfer is once again raising the bar when it comes to comfort, design and versatility. To design a buffet cart that best meets practical needs, Hupfer evaluated around 1,000 patient cards and worked closely with a university hospital during the development process. As a result, Hupfer was able to make sure that the Mobis® Buffetcart Plus fully met all the requirements of day-to-day use, from the technology right down to the drawer partitioning.

Cooler, quicker, more unique

An ice store has been installed to keep food cool. When not connected to the mains, this store emits cool air to the interior and cooling surface. Depending on the application, it can be used for safe and convenient food distribution for up to 2.5 hours. This system is very quiet and does not need any heavy, service-intensive batteries for a mobile power supply. This not only reduces the buffet cart's tare weight but also makes it easier to manoeuvre and frees up additional usable space.

Mobis® Buffetcart Plus is available in two different sizes for 25 or 40 people. The basic equipment package can be adapted in terms of technology, equipment and design to meet any individual requirements and requests. From the attractive food presentation options and alternative decorative surfaces to the wide range of practical details, the innovative buffet cart impresses patients and staff – day in, day out.



Keeping cold

Mains-powered cooling while stationary (in kitchen stations for example). Mains-independent cooling during food distribution with N'ice & Easy®



Design

Drawer configuration optimised for practical use. Various decorative trims for panelling and attachment with premium black aluminium profiles.



Impact protection

Continuous impact protection provides extra efficient protection against damage for the device, walls and doors.



Integrated aluminium cooling surface with heavy-duty coating



Power supply and control unit for controlling the operating mode



Crockery stacking compartment for safe transportation and comfortable dispensing



Cooled drawers with self-retracting soft close mechanism



Cover plate acts as practical cutting board

Not even the coolest operators will be left cold by the latest technology

Innovative N'Ice & Easy® cooling

The patented cooling system is based on an ice store, which is cooled until frozen by the built-in compact compressor while the cart is connected to the mains. The frozen ice store keeps the cooling compartment cool when not connected to the mains. If the temperature in the interior starts to rise – for example, if the drawers are repeatedly opened and closed – a circulation fan switches on and ensures swift heat exchange with the ice store.

The refrigerant R600a (isobutane) is completely future-proof and already complies with the F-Gas Regulation (EU) No. 517/2014.

Ice-cold efficiency

The cooling system's high level of efficiency means that the cart needs around 60% less energy to achieve a cooling output comparable with eutectic plates. Depending on the application, food can be cooled for up to 2.5 hours.

All the advantages at a glance

- Patented N'Ice & Easy® cooling
- Tried-and-tested drawer configuration for optimum food distribution
- Practical equipment for comfortable handling
- Hygienic design for easy cleaning
- Appealing design



**FUTURE-
PROOF**
REFRIGERANT
ISOBUTANE R600A

Hupfer uses future-proof refrigerant as per the F-Gas Regulation (EU) No. 517/2014.

Highly recommended for the highest standards

Design and configuration

Panelling and attachment are available with decorative finish in an array of different colour options. As a result, the Mobis® Buffetcart Plus can be customised to suit any interior design.

The counter surface can be removed in just a couple of steps, making all elements underneath easy to access for maintenance. What's more, all surfaces are easy to clean for optimum hygiene.

Mobis® Buffetcart Plus for 25 people	Mobis® Buffetcart Plus for 40 people
Configuration: 2 segments, 1 technical compartment 1,141 x 780 x 1,464 (W x D x H) Working height 984 mm	Configuration: 3 segments, 1 technical compartment 1,527 x 780 x 1,468 (W x D x H) Working height 984 mm



For example: Ideal for 40 people

The recommended basic equipment can be customised on request.

- 1 Attachment including sneeze guard, top shelf with gallery and internal shelf with hook-on options for various GN containers
- 2 Cold plate with cover for continued use as cutting board
- 3 Stacking compartments
- 4 Power supply socket
- 5 Control unit
- 6 Technical compartment
- 7 Drawer for bins, etc.
- 8 Impact protection
- 9 Fixed castor (Dilock optional)
- 10 Cooled insert compartment
- 11 Neutral insert compartment
- 12 Storage area for tray, etc.
- 13 Neutral insert compartment
- 14 Swivel castors with lock
- 15 Counter surface
- 16 Freely positionable drip tray for two pump dispensers

The new Mobis® Buffetcart Plus will meet even the most demanding patients' tastes

We will be happy to help

Presented by

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we make work flow