

Get food from A to B smoothly, easily and safely... and keep the prepared food constantly at the right temperature – either warm or cold. The ISOBOX® Mobile, with its small dimensions, large loading capacity and low weight, is all you need.

Just a single product – not a whole rank of trolleys – to quickly respond to changing needs. Easy operation, rapid conversion and a small footprint – a great advantage, not only in the production kitchen but also during transportation.

Strong but light-weight, it is ideal for catering and transportation off-site. The ISOBOX® Mobile is easy to handle, getting food to the table quickly. Reliably keep food warm with the Hupfer ISOBOX® Mobile – simply insert the heating module. The internal temperature is raised very quickly to a maximum of 100°C. The temperature can be adjusted precisely using a digital controller – for optimum temperature control.

Safely keep cold food chilled for up to 4 hours – insert the Neutral module and keep the door closed once loaded with cold product.

With up to 30 insertion rails, the ISOBOX® Mobile offers plenty of space for GN containers of different sizes within a small area. The pivotable doors which can be locked in position offer optimum freedom of movement during loading.

The ISOBOX® Mobile Gastronorm cart offers:

- Flexibility – Keep food warm or cold – simply change the clip in module to suit your needs, no tools required.
- Easy to use – The operating elements are quick and easy to understand. Simple and clear to see, even untrained operators can use them.
- Easy to clean – Smooth surfaces without re-entrant angles make the ISOBOX® Mobile easy to clean. Remove the module to allow hosing out of the cart.
- Limited Temperature fluctuation – The special insulation ensures that, even without using the heating and cooling modules, any change in temperature is slight. The temperature in one compartment cannot affect that of another so that the heat or cold impact only one compartment.
- Smooth Operation – All ISOBOX® Mobile carts are fitted with quality castors for smooth delivery.
- Choice – Choose between Hot, Cold or Ambient carts. Available in intuitive colours – Red (for HOT box), Blue (Cold), also available in yellow, grey and black.
- Options – Change between Cold or Hot box by adding the appropriate module. Available in low design single compartment, in either 8GN or 15 GN capacity, two compartments high or two compartments wide. A variety of tops are available to choose from; with gallery (railing around the top), hot plate (available on 2 cabinet side by side configuration), stainless top with handles or with the standard rounded stainless bumpers.

DIMENSIONS

590 W x 800 D x 930 H mm

POWER SUPPLY

230V 50 HZ 10A single phase (plugged) Hot Module

TECHNICAL DATA

Capacity: 15 x GN 1/1 containers

Ledge spacing: 37.5mm

Energy Consumption: 400W Cooling Module

Cooling System: Part# ISOBOX-HEATER-400W

Weight: 65 kg

Payload: 100 kg

Tray insertion: Lengthwise

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

