



HOSPITALA



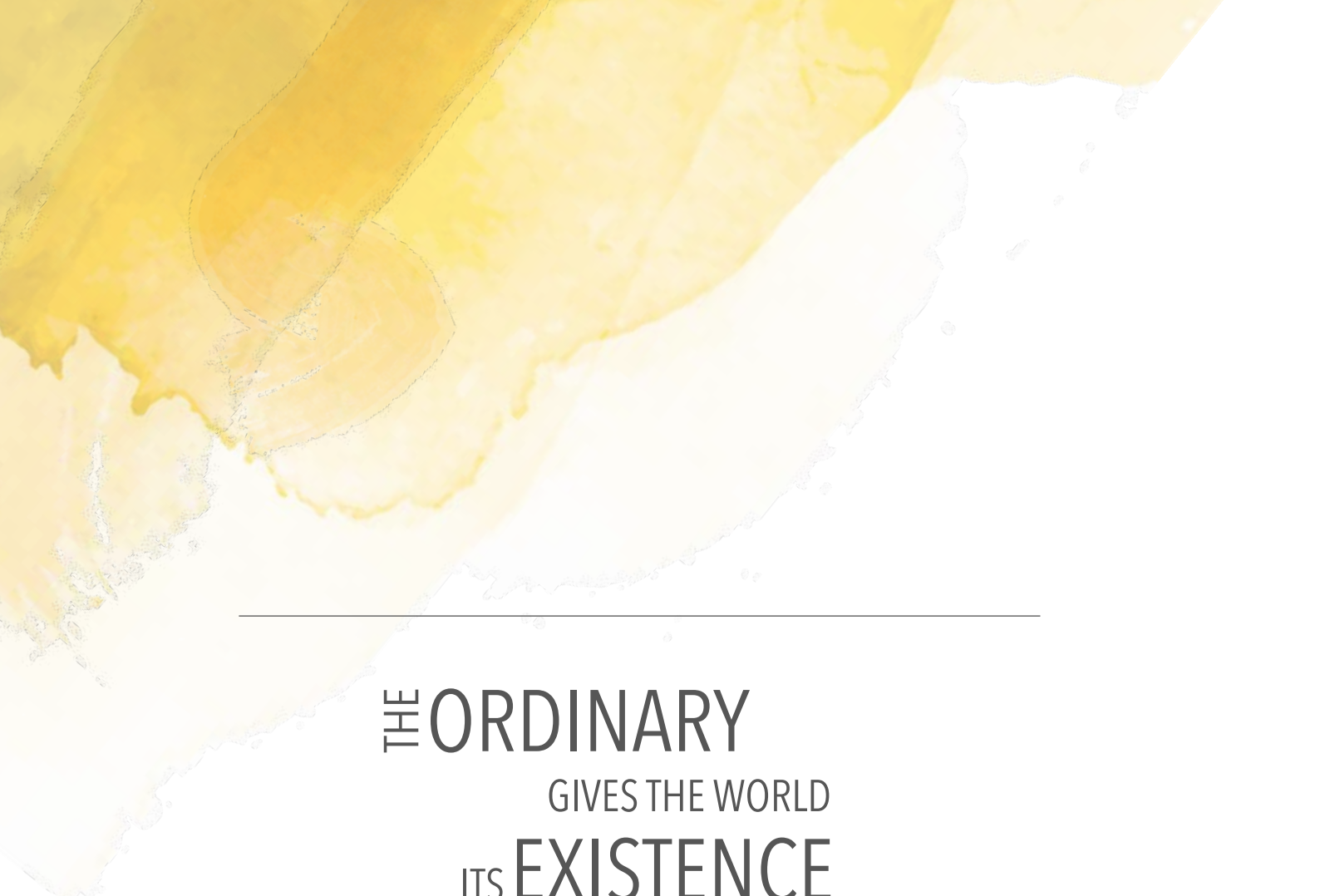
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**FOOD DISTRIBUTION –  
WITH A SYSTEM.**

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SMART. SAFE. SERVICE-EFFECTIVE.





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THE ORDINARY  
GIVES THE WORLD  
ITS EXISTENCE  
THE EXTRAORDINARY  
ITS VALUE.

OSCAR WILDE

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# EXPERIENCE THE WORLD OF HEPP HOSPITALA

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Over 40 years of experience qualify us as one of the leading manufacturers of system service utensils and cutlery for group food services and central food distribution in hospitals, clinics, nursing homes, care centres and senior citizens' residences.

HEPP HOSPITALA system service utensils combine functionality with aesthetics, traditional handcrafting with innovative technologies, quality with design. We know what is what and we offer you state-of-the-art, distinctive-quality products with exceptional insulating capability. Durable, elegant and well-designed in every detail.

Individual consulting, versatility and quality are as much a matter of course to us as end-to-end quality assurance and customer service.

Welcome to HEPP HOSPITALA - dependable and innovative by tradition.

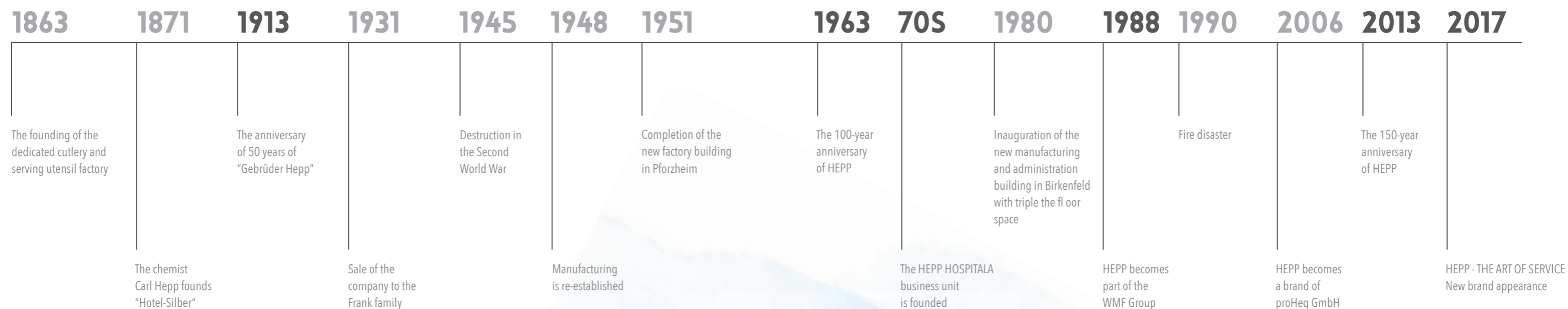




Otto & Carl Hepp

# INNOVATION BY TRADITION FOR MORE THAN 150 YEARS

Founded in the 1970s, HEPP HOSPITALA developed the first metal and plastic food distribution systems for the catering industry – and today it is one of the leading manufacturers of system service utensils on the international market. As one of the HEPP business units, part of the WMF Group and a brand of proHeq GmbH, HEPP HOSPITALA also has at its disposal a wealth of know-how and unique experience in the field of serving equipment and cutlery. The result: state-of-the-art, incomparable quality products proudly boasting outstanding capabilities and durability.





# SMART. SAFE. SERVICE-EFFECTIVE.

As a specialist for system service utensils, HEPP HOSPITALA stands for unparalleled know-how, individual consulting services and top-class products of supreme quality. Pioneering accomplishments such as the in-house development of the innovative Variomet-Wax heat retention technology and custom colour schemes placed their stamp on group food services – a stamp that remains strongly in evidence today.

HEPP HOSPITALA offers its customers:

- Many years of experience by tradition
- Ground-breaking innovations
- Cutting-edge technologies & traditional craft skills
- Dependability & after-buy warranty
- Direct contacts in-house & close cooperation
- Competent consulting service & project work
- Individual solutions for any set of requirements
- Optimisation of process flows
- Flexible production & product development
- Field testing
- Controlled production flows & certified quality management
- Large-volume production capacity
- Access to products manufactured by other HEPP business units

HEPP HOSPITALA products impress with:

- Outstanding quality and durability
- High-grade materials & workmanship
- Elegant & ergonomic design
- Totally easy handling & superb functionality
- Cost-effectiveness
- Compliance with the most stringent hygiene requirements
- Customisability
- Wide range of colours





# TRIED, TESTED AND CERTIFIED

Dependable, designed for perfection down to the last detail, tried and tested time and time again – food distribution systems from HEPP HOSPITALA are characterised by their unique quality, outstanding functionality and optimum handling.

Economical, smart and superbly aesthetic – our products are the result of many years' experience, intensive research and development, plus exhaustive testing and trialling. We put our faith in high-quality, robust materials, sturdy workmanship, function-oriented design and sheer good looks. The peak of technological perfection, HEPP HOSPITALA system service utensils boast exceptional durability and combinability and satisfy the very highest requirements in terms of hygiene and handling.

HEPP HOSPITALA – the economical and smart solution for optimisation or expansion of existing food distribution systems as well as for building new systems.



## OUR QUALITY FEATURES AT A GLANCE:

### Certifications:

- Declarations of conformity.
- DIN ISO 9001 und 14001 certification.

### Handling:

- Stackable to save space.
- Microwave- and dishwasher-safe.
- Easy handling.
- Functional design.
- Maximum anti-spill dependability.

### After-buy warranty:

- Many years' after-buy warranty.
- Cross-range extendibility.
- Wide choice of carefully-designed supplementary items.

### Functionality:

- System design, so optimum fit accuracy of all items.
- Extensive combinability.
- Can be used across multiple sectors.

### Materials & workmanship:

- Extremely durable.
- Well-crafted, with high-grade robust materials in ideal-for-purpose thicknesses.
- Excellent look and feel.
- Structured surfaces.

### Hygiene:

- Impeccably hygienic cleaning.
- No accumulation of foreign matter.
- Absolutely leak-proof and easy to clean.
- Dishwasher-friendly surfaces.

### Visuals:

- Elegant, timeless design.
- Aesthetically appealing presentation of dishes.
- Wide choice of colours.

### Development:

- Technically mature products.
- Outstanding insulating capability.
- Excellent transportability, deep rims for good grip.
- Rounded edges and soft radii.



# WITH SMART SYSTEM TECHNOLOGY FOR THE OPTIMUM SOLUTION

As an experienced specialist and partner for system service utensils, HEPP HOSPITALA supports you every step of the way, from initial consulting and planning through to optimisation of your processes.

Experience amassed over many years, innovative ideas and superb materials and product quality make HEPP HOSPITALA your dependable partner for group food services and central food distribution. We study your international processes closely, give you comprehensive assistance in selecting individual system service utensils and check practical usage during each individual process step, on your premises and in the field. From storage through food preparation to distribution and cleaning. Because customer satisfaction, functionality and everyday practicality are all part of our claim to quality.

We work with you to identify the best solution for your kitchen and catering management – to find the solution tailored to your individual demands, expandable as the arises, long-term and well-designed from A to Z.



**Cupboard and point-of-use storage.**  
Stackable to save space.



**Cupboard and point-of-use storage.**  
Optimum placement in the stacker.



**Preparation in the cold kitchen.**  
Functionality of the system service utensils.



**Preparation in production.**  
Cooking in diet cuisine.



**Pre-serving storage.**  
Robust materials for hygienic coverage.



**Serving-belt distribution, midday meals.**  
Tremendous functionality and quality haptics.



**Serving-belt distribution, evening meals.**  
Easy and variable handling.



**Transport.**  
All system products are very stable.



**Transport.**  
Excellent anti-spill dependability during transport.



**Distribution in wards.**  
Aesthetic presentation of the dishes.



**Scullery, dirty dishes section.**  
All system items are dishwasher-safe.



**Scullery, clean dishes section.**  
Functional design of all items, robustness of all materials.





**DISTRIBUTION  
IN WARDS:**  
Aesthetics and  
functional design with  
wide choice of colours.



**STORAGE:**  
Functional design and  
optimum stackability  
make for easy handling.



**SERVING-BELT  
DISTRIBUTION:**  
Very steady stand  
and excellent anti-spill  
dependability.



**SCULLERY:**  
All system items are  
dishwasher-safe.



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# BEVERAGE JUG 300 ML



## SPECIAL FEATURES

- Made from Stainless Steel 18/10 with polished surface
- Double-walled, insulated for perfect heat insulation
- Hinges in reinforced version
- Lid can be fully hinged back for easy and hassle-free rinsing and cleaning
- Optimum stability during the transportation
- Ideal pouring
- Dishwasher-Safe

## BEVERAGE JUG 300 ML

with hinged lid, stainless steel 18/10,  
double-walled

Item-No. 40.7775.0300

Height incl. lid : 103.5 mm (4 in.)

Diameter without handle: 91 mm (3½ in.)

Diameter with handle: 133.7 mm (5¼ in.)

Weight: 470 grams

Filling volume: 300 ml





# SERVING SUGGESTIONS

FOR BREAKFAST OR DINNER



**PLATE COVER**  
Item-No. 41.8009  
Thermoplastic, single-walled, available in different colours and sizes



**COVER**  
Item-No. 41.8006.2200  
Thermoplastic, single-walled, translucent-blue, for bowl 12 x 12 cm (4¾ x 4¾ in.)



**COVERING HOOD FOR EGG CUP**  
Item-No. 41.8028  
Thermoplastic, single-walled, available in different colours

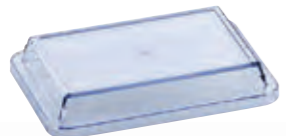


**CARD HOLDER**  
Item-No. 40.7712.0000  
Stainless steel 18/10, polished

**CARD HOLDER**  
Item-No. 40.7723.0000  
Magnetic chrome steel, polished



**BEVERAGE JUG 300 ML**  
Item-No. 40.7775.0300  
stainless steel 18/10, polished, double-walled 300 ml Filling volume



**COVER**  
Item-No. 41.8062.1800  
Thermoplastic, single-walled, translucent-blue, for plate 12 x 18 cm (4¾ x 7 in.)



**PLATE COVER**  
Item-No. 41.8065  
Thermoplastic, single-walled, with gripping ridge, available in different sizes



**COVER**  
Item-No. 41.8062.1800  
Thermoplastic, single-walled, translucent-blue, for plate 12 x 18 cm (4¾ x 7 in.)



**COOLING COVER SQUARE**  
Item-No. 41.8048  
Thermoplastic filled with cooling gel, available in different colours



**SOUP INSULATING SET**  
Item-No. 41.8070  
41.8073  
swashing-safe design, thermoplastic, double-walled, homogeneously welded, with reinforced foam core, available in different colours

## THE PERFECT-MATCH ADDITIONS FOR BREAKFAST SERVING

- Hygienic coverage for all dishes with a distinguished design.
- Stops the food from drying out and keeps everything appetisingly fresh.
- Retains temperature for dressed dishes.
- Extra-thick, high-sided thermoplastic covers for side dishes.
- The various covers and lids are very sturdy and durable due to being moulded in thick material.
- Large choice of plate covers in different colours and sizes.



## HEAT RETENTION

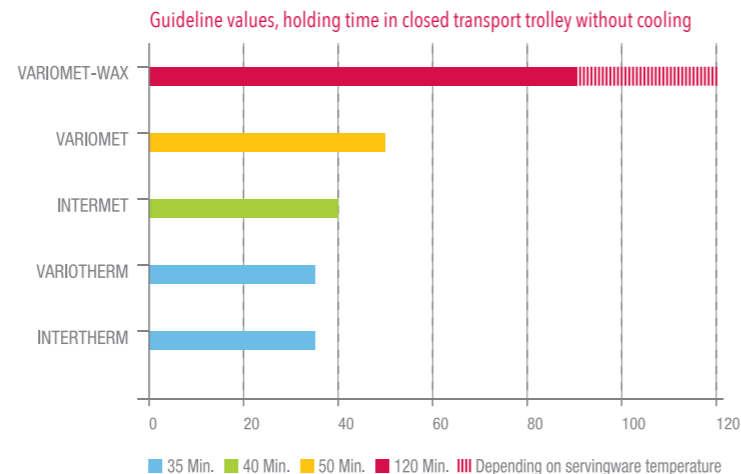
Perfect insulating capability, functional design, wonderful handling and combinability: HEPP HOSPITALA system service utensils boast outstanding insulating properties, great design, high-quality workmanship and a unique range of colours.

With homogeneous rim welding, HEPP HOSPITALA insulated service utensils in stainless steel or plastic have a special foam filler for optimum heat transfer and insulation. They also utilise the heat-storage capability of the precision-size porcelain inserts. So food helpings remain at the perfect temperature for a lengthy period of time; distribution times of up to 90 minutes are no problem, and even longer times are possible with the appropriate organisational arrangements and equipment.

The system items are dishwasher-safe and stackable to save space, have the optimum dimensional accuracy to ensure steadiness even if the transport routes are problematic, and they can be combined with other food distribution systems. Their guaranteed durability and excellent look and feel add to their impressiveness.



HEPP HOSPITALA food distribution systems characterise state-of-the-art food distribution on the passive distribution principle of cook & serve or cook & hold. Distribution times as long as 90 minutes present no problems whatsoever and with the appropriate organisational arrangements and equipment, these times can be even longer, helping to ensure perfect kitchen and catering management. Also the right choice as alternative to or expansion of existing active-principle serving systems. HEPP HOSPITALA offers a number of different systems for keeping food warm that can be fine-tuned to the most individual of requirements.



The times stated above are guideline values for everyday operation of a hospital kitchen at 24 - 28 °C room temperature. Assuming fill temperatures of approximately 80 °C and an eating temperature of at least 65 °C.

## INTERTHERM

- Insulating base part and cover made of thermoplastic.
- Use for midday meal and short holding times.
- Keeping warm for approximately 35 minutes.
- Special features:
  - System base part is of raised design and the plate is securely held in the base part.
  - Cover seals neatly against the base part.
  - The system items can be used for keeping warm or cold, so one system does everything that the facility needs.



## VARIOTHERM

- Insulating base part and cover made of thermoplastic.
- Use for midday meal and short holding times.
- Keeping warm for approximately 35 minutes.
- Special features:
  - The base part is low, so the food is presented at a convenient eating height.
  - Cover has reinforced foam core for optimum insulation of warm dishes.
  - Insulating cover sits neatly on the edge of the plate.



## INTERMET

- Base part 18/10 stainless steel with heating core and cover 18/10 stainless steel single-walled with grip hole.
- Use for midday meal and extended holding times.
- Keeping warm for approximately 40 minutes.
- Special features:
  - The base part is low, so the food is presented at a convenient eating height.
  - Cover sits neatly on the edge of the plate.
  - Reheat effect from stainless steel base part with heating core.



## VARIOMET

- Base part 18/10 stainless steel with heating core and insulating cover made of thermoplastic.
- Use for midday meal and long holding times.
- Keeping warm for approximately 50 minutes.
- Special features:
  - The base part is low, so the food is presented at a convenient eating height.
  - Cover has reinforced foam core for optimum insulation of warm dishes.
  - Cover sits neatly on the edge of the plate.
  - Reheat effect from stainless steel base part with heating core.



## VARIOMET-WAX

- Base part 18/10 stainless steel with heating core and wax core and insulating cover made of thermoplastic.
- Use for midday meal and extremely long holding times.
- Can keep warm for up to approximately 120 minutes.
- Special features:
  - The base part is low, so the food is presented at a convenient eating height.
  - Cover has reinforced foam core for optimum insulation of warm dishes.
  - Cover sits neatly on the edge of the plate.
  - Extreme reheat effect from stainless steel base part with heating core and wax core.
  - Active and continuous reheating of the hot dishes straight after portioning.







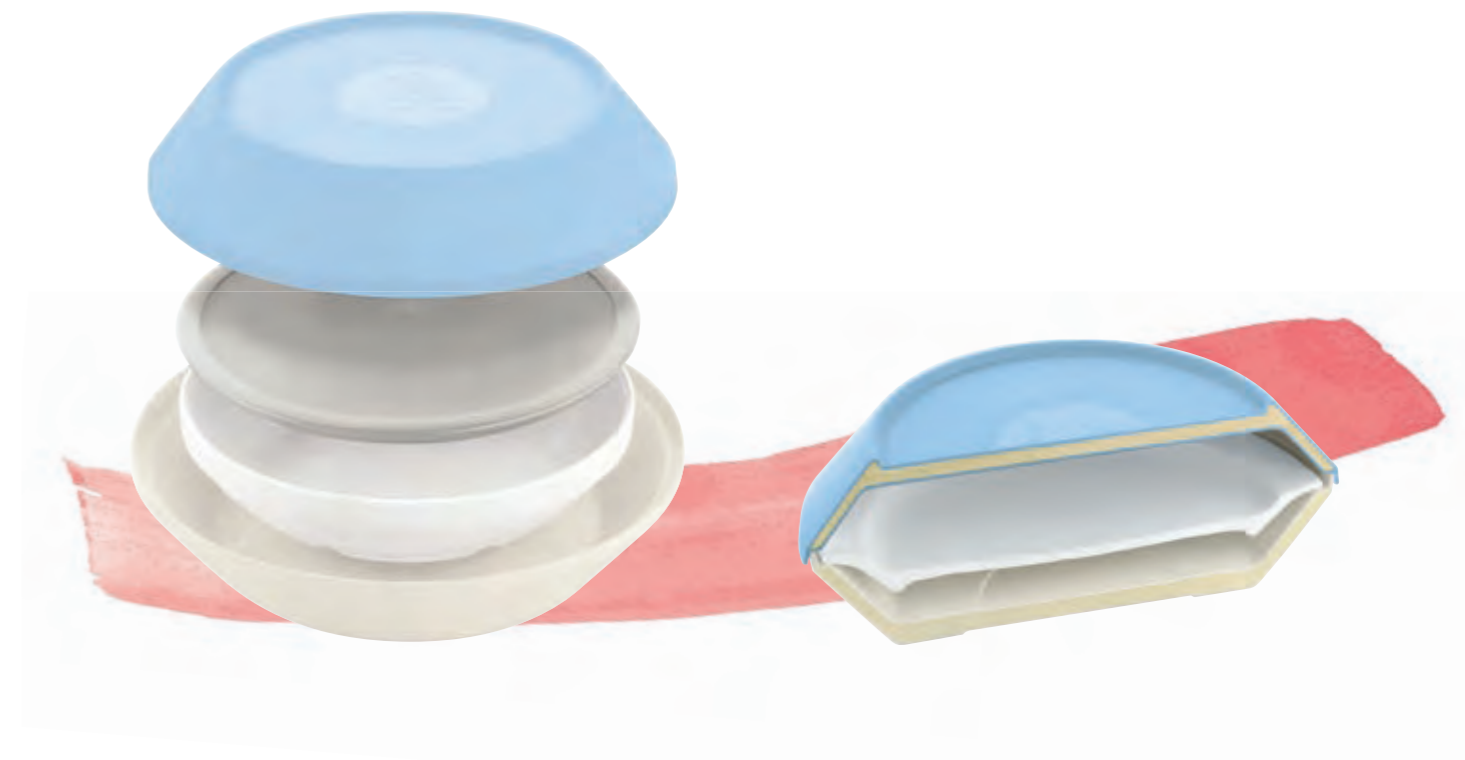
Midday meals

## INTERTHERM

- For short holding times up to approx. 35 minutes.
- The insulating properties of the system items mean that the temperature-retaining capability of the porcelain can be used to optimum effect to keep the portioned food inside the plastic set hot.
- Combines perfectly with the double-walled plastic set for soup.
- Insulating cover seals neatly against the insulating base part.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish ensures durability and an attractive look.
- Components are available in different colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.



INTERTHERM SYSTEM	
Insulating cover INTER, 26 cm (10¼ in.), thermoplastic	Item-No. 41.8001
Insulating base part INTER, 26 cm (10¼ in.), thermoplastic	Item-No. 41.8000
Supplementary items: Thermoplastic soup bowl sets, covers, cooling covers, card holder, cutlery	



## HANDLING:

- The insulated, double-walled cover can be easily manipulated thanks to a gripping strip that runs all the way round.
- Perfect fit for all standard plates of up to 26 cm (10¼ in.) in diameter.
- Suitable for stew bowls with additional plastic cover of all available sizes.
- Hygienic cover for salads and desserts by means of a single-walled plastic lid in particularly solid and high execution.
- All components are dishwasher-safe and can be easily stacked to save space.

## PRACTICAL SYSTEM EXPANSION:

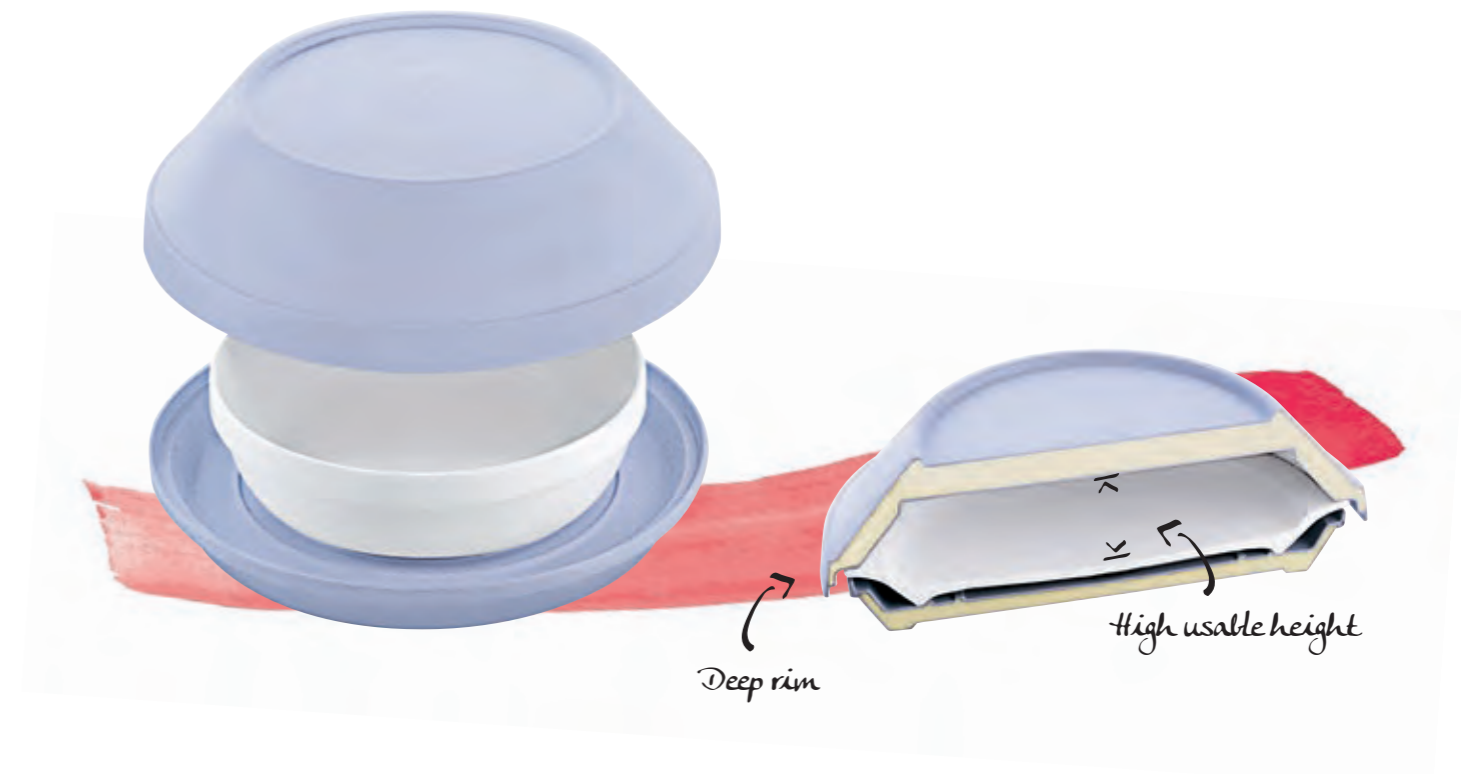
- Use cooling covers for keeping cold dishes perfectly chilled.

## TECHNICAL FEATURES:

- High execution of thermoplastic base part.
- Insulating cover and base part are double-walled, insulated, homogeneously welded.
- Outside surface matt with fine, dishwasher-friendly structuring.



Midday meals



## VARIO THERM

- For short holding times up to approx. 35 minutes.
- The insulating properties of the system items mean that the temperature-retaining capability of the porcelain can be used to optimum effect to keep the portioned food inside the plastic set hot.
- Combines perfectly with the double-walled plastic set for soup.
- Aesthetic presentation of meals thanks to flat construction of the insulating base part.
- Insulating cover sits neatly on the edge of the plate, forming a perfect shell over the food.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish ensures durability and an attractive look.
- Components are available in different colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.



### VARIO THERM SYSTEM

Insulating cover VARIO, 26 cm (10¼ in.), thermoplastic Item-No. 41.8021

Insulating base part VARIO, 26 cm (10¼ in.), thermoplastic Item-No. 41.8020

Supplementary items: Thermoplastic soup bowl sets, covers, cooling covers, card holder, cutlery

## HANDLING:

- The insulated, double-walled cover can be easily manipulated thanks to a gripping strip that runs all the way round.
- Perfect fit for all standard plates up to 26 cm (10¼ in.) in diameter and stew bowls up to 19.4 cm (7¾ in.) in diameter due to different base rings.
- Insulating cover also functions as lid for stew bowl up to maximum 19.4 cm (7¾ in.) diameter, so no extra plastic lid needed.
- Hygienic cover for salads and desserts by means of a durable, high-quality single-walled plastic lid.
- All components are dishwasher-safe and can be easily stacked to save space.
- The insulating cover is high, allowing ample room for food presentation on the plate (including for example dumplings, stuffed peppers or filled rolls).

## TECHNICAL FEATURES:

- Insulating cover and base part are double-walled, insulated and homogeneously welded with reinforced foam core.
- Outside surface matt with fine, dishwasher-friendly structuring.
- Shallow thermoplastic base part for a convenient eating height, much like at home.
- The deep rim of the insulating cover seats it firmly on the plate and also helps minimise spillage of the contents, even when transport routes are problematic.

## PRACTICAL SYSTEM EXPANSION:

- Use cooling covers for keeping cold dishes perfectly chilled.





Midday meals



## INTERMET

- For extended holding times up to approx. 40 minutes.
- Reheat effect of the portioned dishes by optimum heat output from the preheated, heat-retaining base parts and porcelain plates.
- Combines perfectly with the double-walled stainless steel 18/10 set for soup.
- Aesthetic presentation of meals thanks to flat construction of the base part.
- System designed with perfect proportions to fit accurately with all items.

INTERMET SYSTEM	
Plate cover with hole, 26 cm (10¼ in.), stainless steel 18/10	Item-No. 40.7758.0000
Heat retention base part, with heating core, 26 cm (10¼ in.), stainless steel 18/10	Item-No. 40.7700.0000
Supplementary items: Soup bowl set stainless steel 18/10, covers, cooling covers, card holder, cutlery	



## HANDLING:

- Perfect fit for all standard plates up to 26 cm (10¼ in.) in diameter and stew bowls up to 19.4 cm (7¾ in.) in diameter due to different base rings.
- Cover also functions as lid for stew bowl up to maximum 19.4 cm (7¾ in.) diameter, so no extra plastic lid needed.
- Hygienic cover for salads and desserts by means of a durable, high-quality single-walled plastic lid.
- All components are dishwasher-safe and can be easily stacked to save space.

## TECHNICAL FEATURES:

- 18/10 stainless steel base part, double-walled, homogeneously welded, with heating core welded fully to base for optimum heat transfer.
- Cover made of stainless steel 18/10, single-walled with reinforced rim and grip hole.

## PRACTICAL SYSTEM EXPANSION:

- Use cooling covers for keeping cold dishes perfectly chilled.





Middy meals

## VARIOMET

- For long holding times up to approx. 50 minutes.
- Reheat effect of the portioned dishes by optimum heat output from the preheated, heat-retaining base parts and porcelain plates.
- Combines perfectly with the double-walled plastic set for soup.
- Aesthetic presentation of meals thanks to flat construction of the base part.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish ensures durability and an attractive look.
- Insulating cover available in different colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.



### VARIOMET SYSTEM

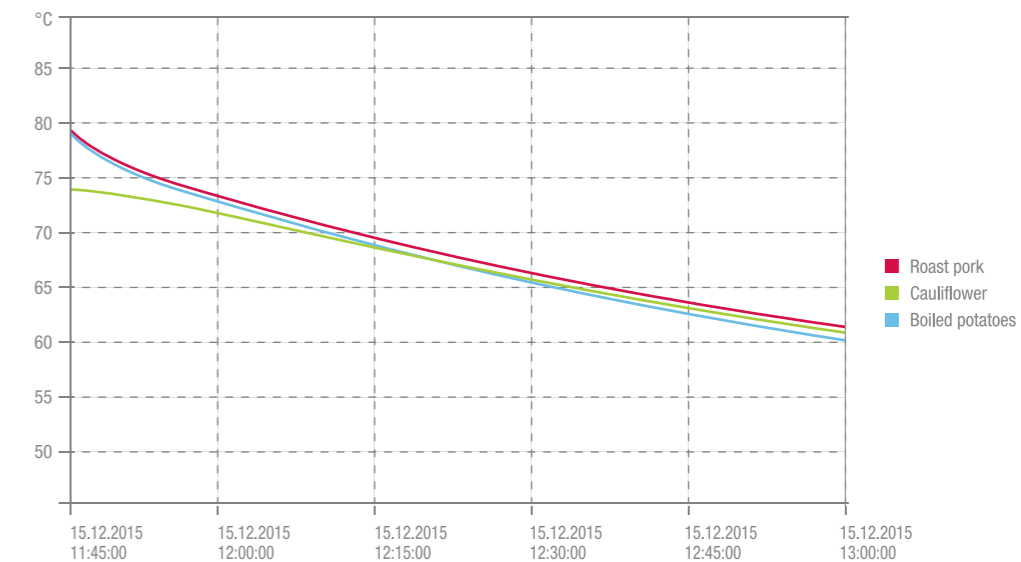
Insulating cover VARIO, 26 cm (10¼ in.), thermoplastic Item-No. 41.8021

Heat retention base part, with heating core, 26 cm (10¼ in.), stainless steel 18/10 Item-No. 40.7700.0000

Supplementary items: Thermoplastic soup bowl sets, covers, cooling covers, card holder, cutlery

### Holding time, midday meal in closed transport trolley without cooling

S:\S) Correspondence\Testo\Data area\Heat-holding curve  
System: Variomet. Tray transport trolley without cooling, Measurement by temperature probe inserted into the food from portioning through to serving.  
1 red = Roast pork, 2 green = Cauliflower, 3 blue = Boiled potatoes

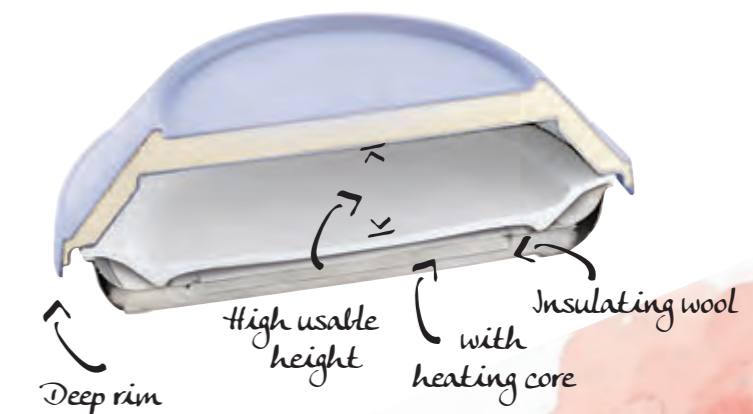


## HANDLING:

- The 18/10 stainless-steel heat-retaining base part is brought up to temperature in the airflow-heated stacker.
- The insulated, double-walled cover can be easily manipulated thanks to a gripping strip that runs all the way round.
- Perfect fit for all standard plates up to 26 cm (10¼ in.) in diameter and stew bowls up to 19.4 cm (7¾ in.) in diameter due to different base rings.
- Insulating cover also functions as lid for stew bowl up to maximum 19.4 cm (7¾ in.) diameter, so no extra plastic lid needed.
- Hygienic cover for salads and desserts by means of a durable, high-quality single-walled plastic lid.
- All components are dishwasher-safe and can be easily stacked to save space.
- The deep rim of the insulating cover seats it firmly on the plate and also helps minimise spillage of the contents, even when transport routes are problematic.
- The insulating cover is high, allowing ample room for food presentation on the plate (including for example dumplings, stuffed peppers or filled rolls).

## TECHNICAL FEATURES:

- 18/10 stainless steel base part, double-walled, homogeneously welded, with heating core welded fully to base for best heat transfer.
- Thermoplastic cover, double-walled insulation, homogeneously welded, with reinforced foam core.
- Outside surface of the thermoplastic cover matt with fine, dishwasher-friendly structuring.
- Flat execution of base part.



## PRACTICAL SYSTEM EXPANSION:

- Use cooling covers for keeping cold dishes perfectly chilled.





Midday meals

## VARIOMET-WAX

- For extremely long holding times up to approx. 120 minutes.
- Active and continuous reheating of the hot dishes straight after portioning.
- Extreme reheat effect of the portioned dishes by optimum heat output from the preheated, heat-retaining base parts and porcelain plates.
- Combines perfectly with the double-walled plastic set for soup.
- Aesthetic presentation of meals thanks to flat construction of the base part.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish ensures durability and an attractive look.
- Insulating cover available in different colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.
- A viable alternative to contact, air-blower or induction heating systems.



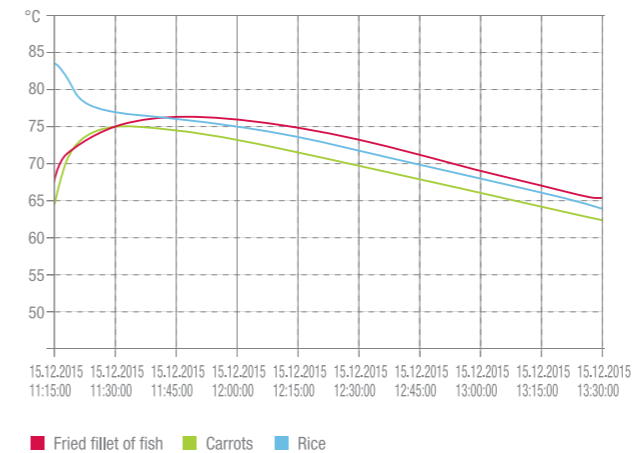
### VARIOMET-WAX SYSTEM

Insulating cover VARIO, 26 cm (10¼ in.), thermoplastic	Item-No. 41.8021
Heat retention base part, with heating and wax core, 26 cm (10¼ in.), stainless steel 18/10	Item-No. 40.7700.0010
Optional: Base shell made of reinforced plastic, single-walled, for heat retention base part Variomet-Wax	Item-No. 41.8046

Supplementary items: Thermoplastic soup bowl sets, covers, cooling covers, card holder, cutlery

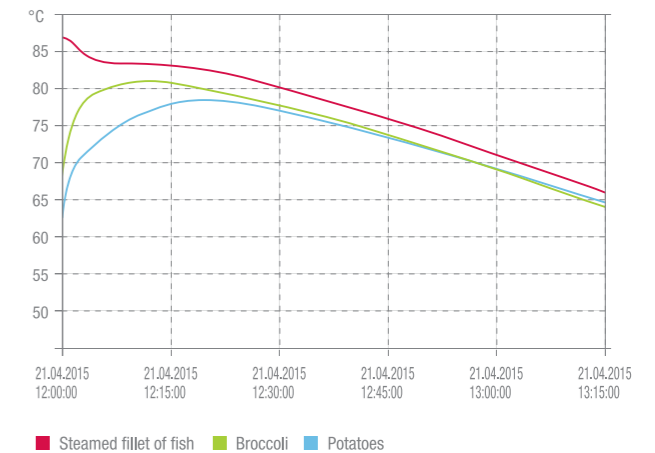
### Holding time, midday meal in closed transport trolley without cooling

S:\S\ Correspondence\Testo\Data area\Heat-holding curve  
System: Variomet-Wax. Tray transport trolley without cooling. Measurement by temperature probe inserted into the food from portioning through to serving.  
1 red = Fried fillet of fish, 2 green = Carrots, 3 blue = Rice



### Holding time, midday meal in closed transport trolley with passive cooling

S:\S\ Correspondence\Testo\Data area\Heat-holding curve  
System: Variomet-Wax. Tray transport trolley with passive cooling. Measurement by temperature probe inserted into the food from portioning through to serving.  
1 red = Steamed fillet of fish, 2 green = Broccoli, 3 blue = Potatoes



## HANDLING:

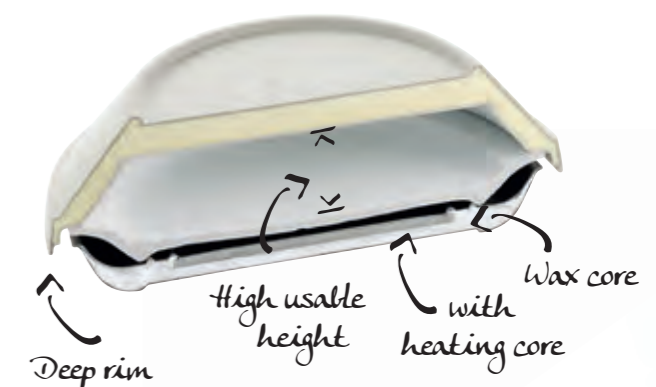
- The 18/10 stainless-steel heat-retaining base part is brought up to temperature in the airflow-heated stacker.
- The insulated, double-walled cover can be easily manipulated thanks to a gripping strip that runs all the way round.
- Perfect fit for all standard plates up to 26 cm (10¼ in.) in diameter and stew bowls up to 19.4 cm (7¾ in.) in diameter due to different base rings.
- The heat-retaining base part can be optionally placed inside a single-walled plastic insulating shell.
- Insulating cover also functions as lid for stew bowl up to maximum 19.4 cm (7¾ in.) diameter, so no extra plastic lid needed.
- Hygienic cover for salads and desserts by means of a single-walled plastic lid in particularly solid and high execution.
- All components are dishwasher-safe and can be easily stacked to save space.
- The deep rim of the insulating cover seats it firmly on the plate and also helps minimise spillage of the contents, even when transport routes are problematic.
- The insulating cover is high, allowing ample room for food presentation on the plate (including for example dumplings, stuffed peppers or filled rolls).

## TECHNICAL FEATURES:

- 18/10 stainless steel base, double-walled, homogeneously welded with heating core welded fully to base and additional wax-filling for best heat transfer.
- Thermoplastic cover, double-walled insulation, homogeneously welded, with reinforced foam core.
- Outside surface matt with fine, dishwasher-friendly structuring.
- Flat execution of base part.

## PRACTICAL SYSTEM EXPANSION:

- Use cooling covers for keeping cold dishes perfectly chilled.



# SOUP BOWL SETS

## DOUBLE-WALLED THERMOPLASTIC AND STAINLESS STEEL 18/10 SOUP BOWL SETS

HEPP HOSPITALA offers a wide range of solutions for keeping soups, purées, etc. at serving temperature.

- HEPP HOSPITALA's soup distribution systems are extremely high-quality, durable, well-designed and easy to handle.
- They cover every need in hospitals, clinics, senior citizens' residences and assisted-living homes.
- Optimum heat retention for soups, purées, etc. over long period of time.
- The insulating properties of the system items mean that the temperature-retaining capability of the porcelain can be used to optimum effect to keep the portioned soups and purées inside the plastic set hot.
- Very long durability, very stable shape.
- The high-quality finish ensures durability and an attractive look.
- System designed with perfect proportions to fit accurately with all items.
- Thermoplastic versions are available in a wide range of colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.

### HANDLING:

- Soup bowls easy to put in or take out, making handling simple.
- All components are dishwasher-safe and can be easily stacked to save space.

### TECHNICAL FEATURES:

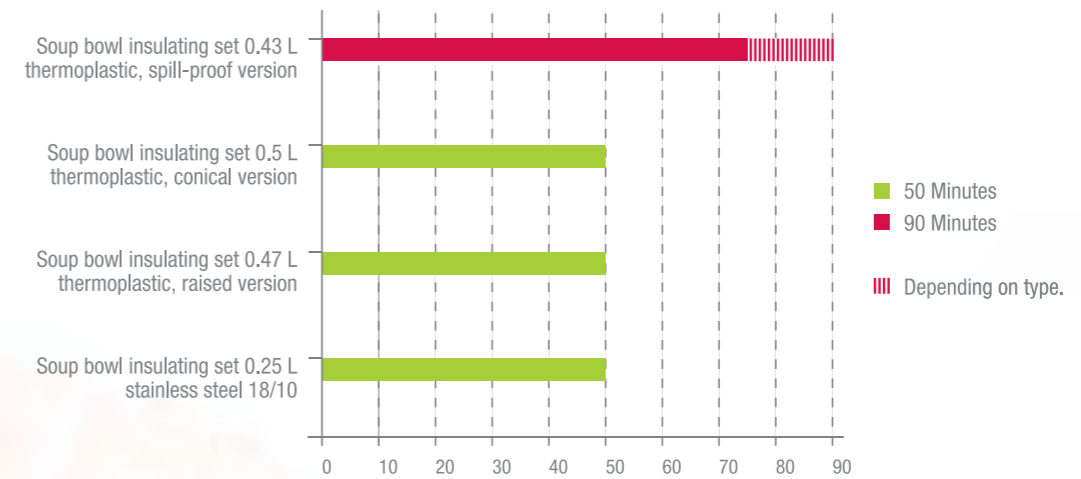
- All components are double-walled insulated.
- Products remain visually appealing even after years of use due to matt external surface.

### USES:

- For all meals: Breakfast, midday or evening meals, in combination with other food distribution systems.



Guideline values, holding time in closed transport trolley without cooling



Even longer holding times are possible in compartmentalised transport trolleys. The times stated above are guideline values for everyday operation of a hospital kitchen at 24-28 °C room temperature. Assuming fill temperatures of approximately 80 °C and an eating temperature of at least 65 °C.





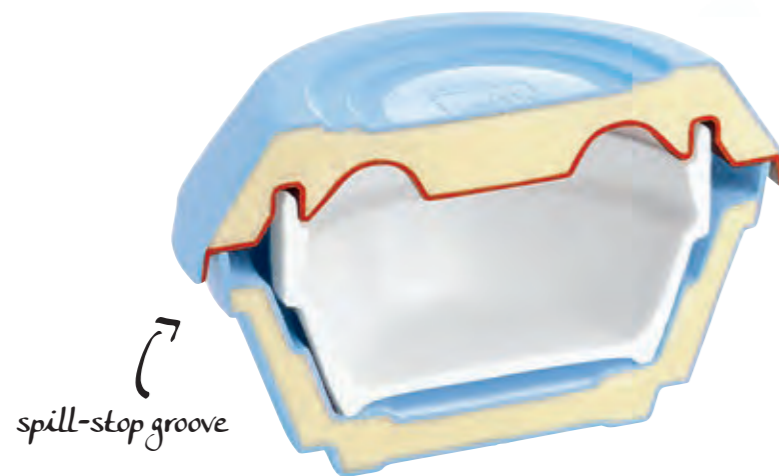
## INSULATING SET SPILL-PROOF VERSION

Thermoplastic	
Insulating cover, spill-proof	Item-No. 41.8073
Insulating base part, spill-proof	Item-No. 41.8070

For perfect-fit porcelain soup bowls of 0.43 l (15.1 fl.oz.) capacity with inside spill-stop groove, dia. 122 mm (4¾ in.), height 63 mm (2½ in.).

### FEATURES:

- Thermoplastic insulating set, double-walled, insulated, homogeneously welded, with CFC-free special foam.
- Spill-proof design due to inside splash groove, prevents soups from slopping out during difficult transport situations.
- Insulating cover in two colours, dark side of the cover avoids visible discolourations caused by food with intensive colour pigments.
- All components are available in a wide range of colours.



## INSULATING SET DEEP CONICAL VERSION

Thermoplastic	
Insulating cover	Item-No. 41.8041
Insulating base part, conical	Item-No. 41.8040

For perfect-fit porcelain soup bowls of 0.5 l (17.6 fl.oz.) capacity, dia. 150 mm (6 in.), height 67 mm (2¾ in.).

### FEATURES:

- Thermoplastic insulating set, double-walled, insulated, homogeneously welded, with CFC-free special foam.
- All components are available in different colours



## INSULATING SET STAINLESS STEEL VERSION

Stainless steel 18/10	
Insulating cover	Item-No. 40.7708
Insulating base part	Item-No. 40.7707

0.25 l (8.8 fl.oz.) capacity, dia. 140 mm (5½ in.), height 51 mm (2 in.).

### FEATURES:

- Double-walled 18/10 special steel set, extremely durable and strong.
- Outside matt, inside finished to a high polish.
- Half-shells homogeneously welded for a high-strength rim.
- System parts for keeping food hot are brought up to temperature in the airflow-heated stacker.



*Keeping food cool with  
only one system item*

*Optimum fit*

*Attractive design*



## COLD RETENTION

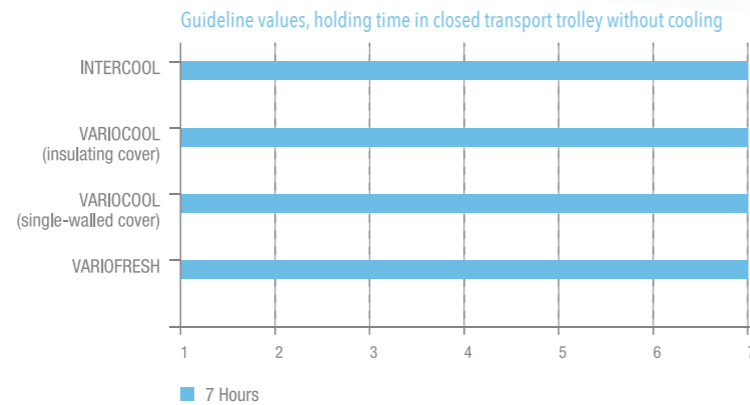
HEPP HOSPITALA system service utensils for keeping cold food and side dishes cool are available in a wide variety of models and designs, ensuring that you will find the ideal system for any set of requirements. Technologically compelling.

As well as being extremely durable, sturdy and compact, HEPP HOSPITALA system cooling service utensils have tremendous cooling capability that makes them perfect for the job of keeping food chilled. The system service utensils help to ensure that cold food and side dishes are kept cool for up to 6 hours or longer, and that they can be served at just the right temperature. Smart design solutions such as the stacking protrusions and the functional shape of the stacking rims offer great practical benefits every day when the system service utensils are stacked for drying or pre-service refrigeration.

Sensible designs, attractive colours and convenient usable heights make the items easy for staff to work with and for patients and residents to eat from.



HEPP HOSPITALA system service utensils for cool serving help keep cold food and side dishes at the ideal serving temperature for hours on end. The wide range of models and designs plus compellingly practical technology and attractive design all contribute to highly professional, modern and visually attractive kitchen and catering management. A viable alternative to active-principle serving systems.



The times stated above are guideline values for everyday operation of a hospital kitchen at 24 - 28 °C room temperature. Assuming prior evening-meal portioning at fill temperatures of approximately 7 °C and an eating temperature of max. 15 °C.

## INTERCOOL

- 3 components.
- Insulating base part with cooling pellet in place as well as insulating cover made of plastic.
- Keeping cool for: more than 7 hours.
- Features:
  - System base part is of raised design and the plate is securely held in the base part.
  - Insulating cover seals neatly against the insulating base part.
  - The system parts can be used for serving evening meals and also midday meals.



## VARIOCOOL WITH INSULATING COVER

- 2 components.
- Thermoplastic cooling base part with insulating cover.
- This set for keeping food cool is also ideal for cold dishes for midday meals.
- Keeping cool for: more than 7 hours.
- Features:
  - Aesthetic presentation of meals thanks to flat construction of the cooling lower.
  - Cover sits neatly on the edge of the plate.



## VARIOCOOL WITH SINGLE-WALLED COVER

- 2 components.
- Thermoplastic cooling base part with single-walled plate cover.
- Excellent temperature values even with single-walled plate cover.
- Keeping cool for: more than 7 hours.
- Features:
  - Aesthetic presentation of meals thanks to flat construction of the cooling lower.
  - Plate cover sits neatly on the edge of the plate.
  - Transparent option possible; benefit is that the food is clearly visible while still kept covered.



## COOLING CLOCHE VARIOFRESH

- 1 component.
- Cooling cloche made of plastic, with integral cooling core.
- Eminently suitable for breakfasts, midday meals and evening meals.
- Keeping cool for: more than 7 hours.
- Features:
  - No system base part, so eating height is conveniently low, very much like at home.
  - Cooling cloche sits neatly on the edge of the plate.



## COOLING COVERS

- 1 component.
- Cooling cover round or rectangular, made of plastic with cooling gel.
- For hygienic covering and perfect cooling of cold side dishes for breakfast, midday and evening meals.
- Keeping cool for: more than 7 hours.
- Features:
  - Available in two different colours.
  - System designed with perfect proportions to fit accurately with all items.

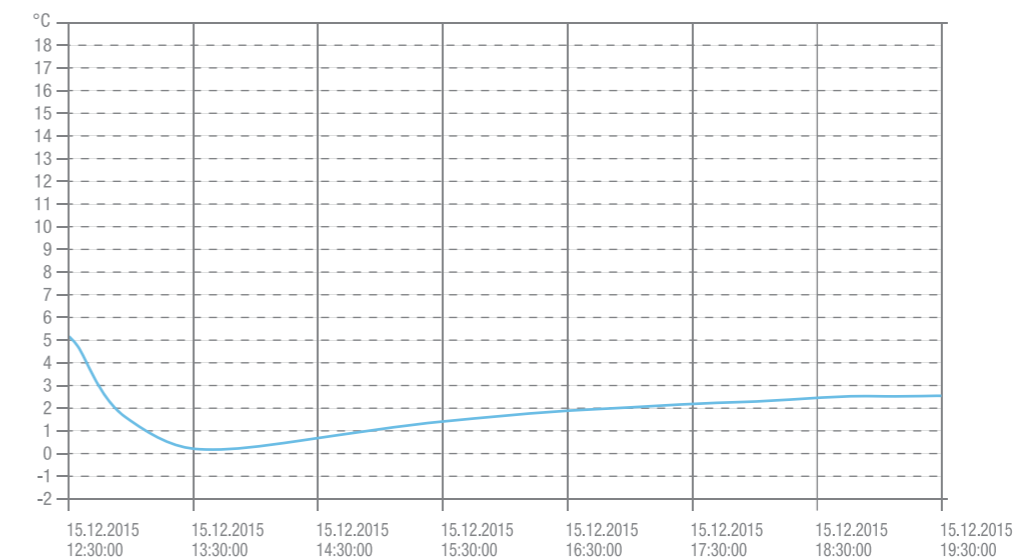




Evening meals

Holding time, evening meal in closed transport trolley without cooling

C:\Intercool 15.12.2015.vi2  
 Test 15.12.2015 Intercool – Early portioning for evening meal  
 Cooked meats and cheese on pre-cooled porcelain plate. Measurement by mini-datalogger between the dishes in the tray transport trolley without cooling.



■ Cooked meats and cheese

## INTERCOOL WITH COOLING PELLET – THE CLASSIC

- The dishes are kept perfectly cool thanks to double-walled insulating plastic lids and base parts with cooling pellet inserted in the base part for early pre-evening portioning, for example with cooked meats and cheese.
- The insulating properties of the system items mean that the temperature-retaining capability of the porcelain and the cooling pellets can be used to optimum effect to keep the portioned food inside the plastic set cold.
- Insulating cover seals neatly against the insulating base part.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish ensures durability and an attractive look.
- Components are available in different colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.



### INTERCOOL SYSTEM

Insulating cover INTER, 26 cm (10¼ in.), thermoplastic	Item-No. 41.8001
Insulating base part INTER, 26 cm (10¼ in.), thermoplastic	Item-No. 41.8000
Cooling pellet, 19 cm (7½ in.), plastic white	Item-No. 60.8815.0000

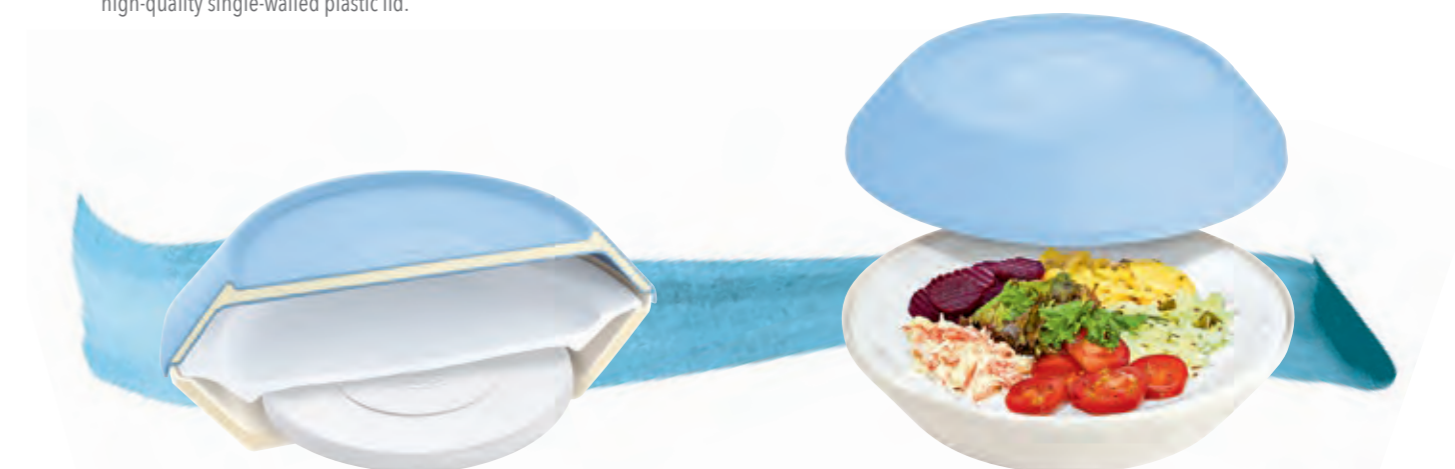
Supplementary items: Single-walled plate cover, thermoplastic  
 soup bowl sets, card holder, cutlery

## HANDLING:

- The cooling pellet is placed in the plastic base part.
- Perfect fit for all standard plates of up to 26 cm (10¼ in.) in diameter and bowls in all common sizes.
- The insulated, double-walled cover can be easily manipulated thanks to a gripping strip that runs all the way round.
- All components are dishwasher-safe and can be easily stacked to save space.
- Hygienic cover for salads and desserts by means of a durable and high-quality single-walled plastic lid.

## TECHNICAL FEATURES:

- Insulating cover and base part are double-walled, insulated, homogeneously welded.
- High execution of thermoplastic base part.
- Cooling pellet made of white plastic lined with a special cooling material, 19 cm (7½ in.) in diameter.
- Outside surface matt with fine, dishwasher-friendly structuring.







Evening meal or salad dishes for lunch time meal

## VARIOCOOL

- Ensures the ideal temperature with only two parts.
- Excellent cooling properties of the cooling base part on account of the very large cold capacity.
- Aesthetic presentation of meals thanks to flat construction of the cooling lower.
- The double-walled and single-walled covers rest on the edge of the plate, hygienically covering the food.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish ensures durability and an attractive look.
- Insulating covers are available in different colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.



## VARIOCOOL SYSTEM

Version 1:	
Insulating cover VARIO, 26 cm (10¼ in.), thermoplastic	Item-No. 41.8021
Version 2:	
Single-walled plate cover without grip hole, 26 cm (10¼ in.), thermoplastic	Item-No. 41.8009
Cooling base part VARIO, 26 cm (10¼ in.), thermoplastic white	Item-No. 41.8049.0000

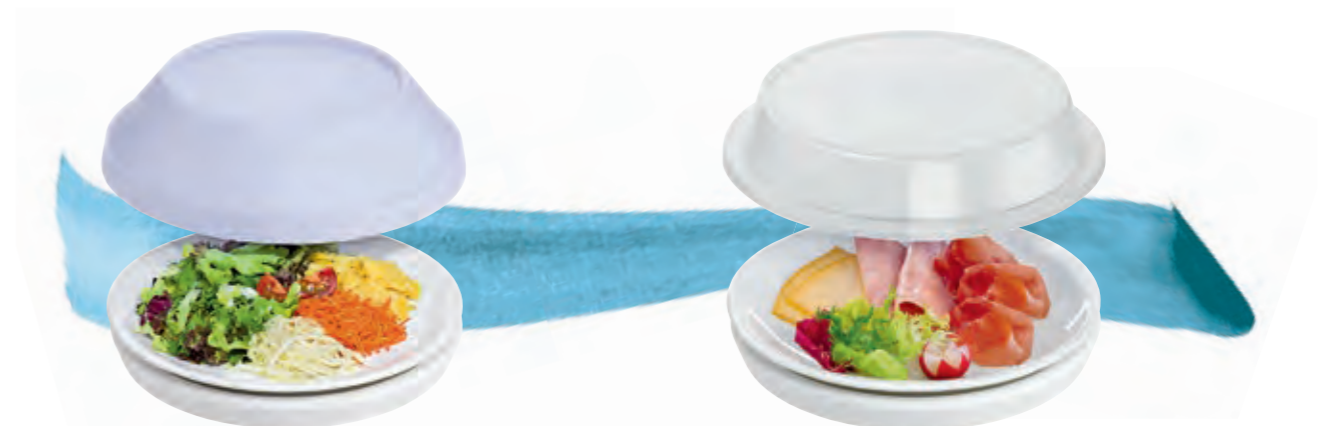
Supplementary items: Single-walled covers, thermoplastic soup bowl sets, card holder, cutlery

## VARIOCOOL WITH INSULATING COVER

- This optimal cold temperature retention system is perfect for bringing the ideal evening meal of cold cuts (such as meats and cheeses) to patients, hospital residents or retirement homes at the perfect temperature.
- Also ideal for optimal cooling of salad dishes, which can be placed between hot dishes for a lunch time meal on a tray trolley without any concern for temperature.

## VARIOCOOL WITH SINGLE-WALLED PLATE COVER

- Tried and tested capability of keeping food cool, even with single-walled plate cover.
- Transparent plate covers give a clear view of the ready-to-serve dishes while keeping them covered at the same time.
- The aesthetic effect is further enhanced by choice of various attractive colours.



## HANDLING:

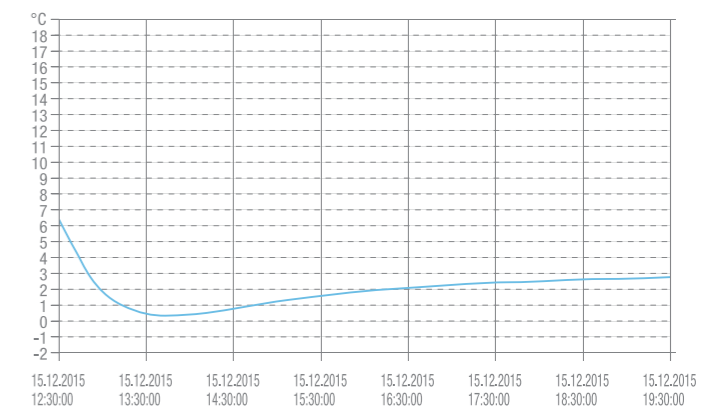
- Perfect fit for all standard plates up to 26 cm (10¼ in.) in diameter and bowls up to 19.4 cm (7¾ in.) in diameter due to different base rings.
- The different covers can be easily manipulated thanks to a gripping strip that runs all the way round.
- The covers are high, allowing ample room for food presentation on the plate (for example large helpings of salad).
- All components are dishwasher-safe and can be easily stacked to save space.
- Hygienic cover for salads and desserts by means of a durable and high-quality single-walled plastic lid.

## TECHNICAL FEATURES:

- Insulating cover double-walled, insulated, homogeneously welded with reinforced foam core.
- Also extra-thick thermoplastic plate cover, single-walled, without grip hole, as alternative.
- Cooling lower, flat construction, made of plastic with a special cooling material.
- Shallow base part for a convenient eating height, much like at home.

### Holding time, evening meal in closed transport trolley without cooling

C:\Variocool 15.12.2015.vi2  
Test 15.12.2015 Variocool – Early portioning for evening meal  
Cooked meats and cheese on pre-cooled porcelain plate. Measurement by mini-datalogger between the dishes in the tray transport trolley without cooling.



■ Cooked meats and cheese



Breakfast, midday and evening meals

## COOLING CLOCHE VARIOFRESH

- The optimum level of cold temperature retention which uses only one component.
- Perfect for hygienic covering and cooling of all cold meals for breakfast, lunch and dinner.
- Ideal for covering and cooling cold side dishes, such as cooked meats and cheese – or dressed salads for midday meals – so these items can be positioned between the hot dishes in the tray transport trolley.
- Very easy handling for early pre-evening portioning, because there is only one system part.
- No system base part, so the eating height is conveniently low, very much like at home.
- Cooling cloche sits neatly on the edge of the plate, forming a hygienic shell over the food.
- The solid construction ensures a long life, and the rounded edges give it a distinguished look.
- Available in various colour combinations.
- For serving evening meals: Easily distinguished from the insulating cover VARIO from midday; outside stacking points are an identifying feature.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.



**COOLING CLOCHE VARIOFRESH**

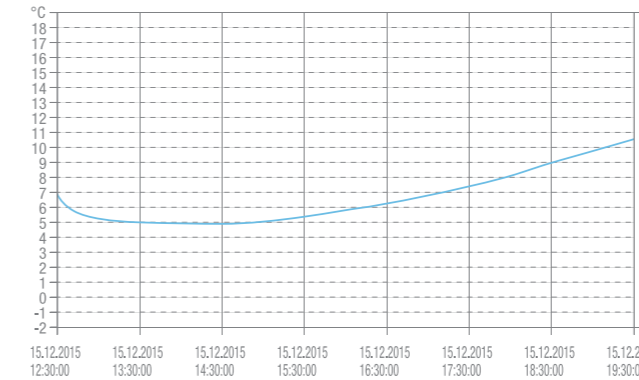
Cooling Cloche, 26 cm (10¼ in.), thermoplastic Item-No. 41.8026

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Supplementary items: Single-walled covers, plate covers, cooling covers, thermoplastic soup bowl sets, card holder, cutlery

### Holding time, evening meal in closed transport trolley without cooling

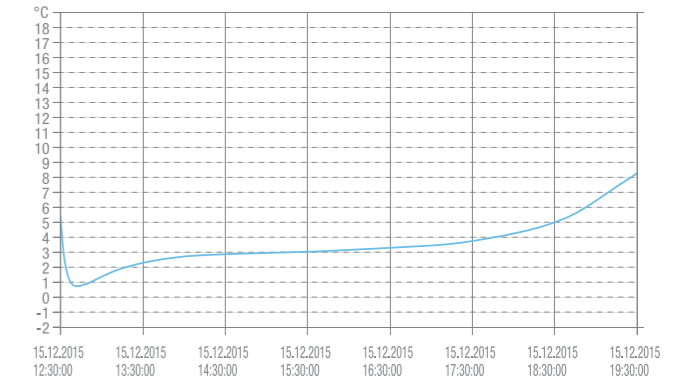
C:\Variofresh Cooked meats and cheese 15.12.2015.vi2  
 Test 15.12.2015 Variofresh – Early portioning for evening meal  
 Cooked meats and cheese on pre-cooled porcelain plate 25 cm (9¾in.) with deep-frozen cooling cloche "Variofresh". Measurement by mini-datalogger between the dishes in the tray transport trolley without cooling.



■ Cooked meats and cheese

### Holding time, evening meal in closed transport trolley without cooling

C:\Variofresh Salad dish 15.12.2015.vi2  
 Test 15.12.2015 Variofresh – Early portioning meal  
 Large salad dish with noodle salad on medium-depth, pre-cooled porcelain plate 25 cm (9¾ in.) with deep-frozen cooling cloche "Variofresh". Measurement by mini-datalogger between the dishes in the tray transport trolley without cooling.



■ Large salad dish with noodle salad

## HANDLING:

- For plates of up to 26 cm (10¼ in.) and bowls up to 19.4 cm (7¾ in.) in diameter.
- The lid lifts easily thanks to a handy gripping edge.
- 6 large stacking points for optimal cooling, stacking and drying.
- Deep gripping overlap which ensures a secure hold on the plate and which will withstand even the most difficult of journeys.
- Easy handling when laying out food and when cleaning thanks to an elegant, functional design and high-quality finish.
- The Cooling Cloche is dishwasher-safe and can be easily stacked.

## TECHNICAL FEATURES:

- Robust polypropylene with a cooling core in the lid with foam-lined sides to cool food to the perfect temperature.
- Large stacking points to enable drying and quick chilling of the cooling cloches after rinsing and for optimum deep-freezing.
- The matt surface structure ensures that condensation does not drip onto the food but instead remains on the inside of the lid in small droplets.







Breakfast, midday and evening meals

## COOLING COVERS – FOR SIDE DISHES AND DESSERTS

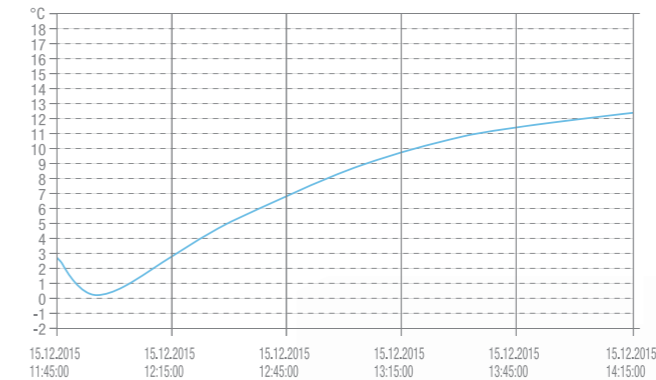
- Practical system extension for all mealtimes.
- Optimal, long-lasting cooling for side dishes such as salads, desserts, stewed fruit or cereals.
- System designed with perfect proportions to fit accurately with all items.
- The cooling covers are available in two colours.
- Coloured granulate can be used for uniform through-colouring. This also helps prevent colour fading.



COOLING COVERS	
Cooling cover, round, ø 13 cm (5 in.), thermoplastic with cooling gel	Item-No. 41.8047
Cooling cover, square, 12 x 12 cm (4¾ x 4¾ in.), thermoplastic with cooling gel	Item-No. 41.8048

### Holding time, midday meal in closed transport trolley without cooling

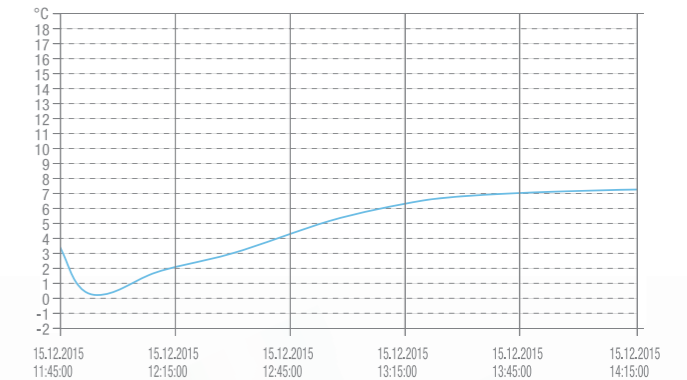
S:\S\ Correspondence\Testo\Data area\Cold-holding curve  
 Test 15.12.2015 Midday meal  
 Salad or dessert in porcelain bowl round or square with deep-frozen cooling cover. Measurement by mini-datalogger between the dishes. Transport in the tray transport trolley without cooling at approx. 28 °C.



■ Salad or dessert

### Holding time, midday meal in closed transport trolley with passive cooling

S:\S\ Correspondence\Testo\Data area\Cold-holding curve  
 Test 15.12.2015 Midday meal  
 Salad or dessert in porcelain bowl round or square with deep-frozen cooling cover. Measurement by mini-datalogger between the dishes. Transport in the tray transport trolley with passive cooling.



■ Salad or dessert

## HANDLING:

- Round execution, porcelain bowls of up to 123 mm (4¾ in.) in diameter will fit.
- Square execution, porcelain bowls of up to 116 x 116 mm (4½ x 4½ in.) will fit.
- The cooling lids are heavy enough in themselves and have a deep rim to sit well on the bowls and remain securely in place on the move, even when transport routes are problematic.
- The cooling covers are dishwasher-safe and can be easily stacked to save space.

## TECHNICAL FEATURES:

- Extra-high for more cooling capacity and usable space (e.g. mixed green salads or visually appealing presentation of desserts or sweets).
- Made of polypropylene, homogeneously welded and the material is extra-thick, so very robust and durable.
- Stacking points to ideally dry the cooling covers after rinsing and for optimum deep-freezing.
- The structured finish of the top outside surface helps make signs of wear and tear less noticeable.





*Dishwasher-friendly  
surfaces*



*Ideal-for-purpose  
material thicknesses*

## HYGIENE

Hygiene is vitally important when it comes to preparing and serving food. The technically mature system service utensils from HEPP HOSPITALA meet ultra-high hygiene requirements and combine experience amassed over many years with the latest findings within the field.

Keeping food at just the right temperature is very important in group food services and central food distribution, and so too is the issue of hygiene awareness – from initial preparation of the ingredients all the way through to serving the delicious food.

Rounded edges, smooth, dishwasher-friendly surfaces, high-quality workmanship, choice of materials, ideal-for-purpose material thicknesses and precision fit are all hygiene-related essentials for covering (with plate covers or a wide choice of lids), transport, distribution and cleaning of the individual system service utensils.

The result is that food can always be distributed and served hygienically, appetisingly and at the perfect temperature.



# PLATE COVERS

## WITH GRIPPING RIDGE

### PLATE COVERS

- Round plate covers, with grip recess and bridge
- Stops the food from drying out and keeps everything appetisingly fresh.
- All meals will be kept perfectly hygienic and covered in an appropriate form.
- System designed with perfect proportions to fit accurately with all items
- The high-quality finish of the plate covers ensures durability and an attractive look.
- Many possibilities for serving meals due to a variety of different executions
- Large choice of different sizes



Uses: For breakfast, midday or evening meals.

### HANDLING:

- Compatible with all common system service utensils
- Easy to take off because of edge
- The conical course of the grip recess (1/4 inch width und 1/2 high) guarantees a perfect handling
- very space-saving in storing due to low stacking height
- Rounded edges and sleek surface ensure easy cleaning
- All plate covers are microwave-resistant and dishwasher-safe

### TECHNICAL FEATURES:

- Outside area of the cover on top with structure
- 6 circumferential nubs (1/4 inch) for ideal stacking, ventilation and drying
- Additional 6 circumferential nubs (1/32 inch) on contact area of the cover that prevents a potential suction (vacuum) of the cover to the plate
- the cover has a very secure hold on the plate due to its approx. 8 mm (1/4 in.) long overlapping design
- Very sturdy and durable because moulded to a material thickness of 2.2 mm



### EXECUTIONS:

round, thermoplastic, with grip recess and bridge

#### PLATE COVER WITH GRIPPING RIDGE 21 CM (8¼ in.) HIGH EXECUTION

Item-No. 41.8065.2280



#### PLATE COVER WITH GRIPPING RIDGE 23 CM (9 in.) HIGH EXECUTION

Item-No. 41.8065.2380



#### PLATE COVER WITH GRIPPING RIDGE 24 CM (9½ in.) HIGH EXECUTION

Item-No. 41.8065.2580



#### PLATE COVER WITH GRIPPING RIDGE 23 CM (9 in.) HIGH EXECUTION

Item-No. 41.8065.31XX



#### PLATE COVER WITH GRIPPING RIDGE 26 CM (10¼ in.) HIGH EXECUTION

Item-No. 41.8065.4180



## PLATE COVERS

- Round plate covers, with or without grip hole.
- Stops the food from drying out and keeps everything appetisingly fresh.
- All meals will be kept perfectly hygienic and covered in an appropriate form.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish of the plate covers ensures durability and an attractive look.
- Many possibilities for serving meals due to a variety of different sizes.
- Large choice of different colours and sizes available.

## HANDLING:

- Compatible with all common system service utensils.
- Easy to take off because of entire edge all around.
- Low stacking height for space-saving stacking and storage.
- Rounded edges and sleek surface ensure easy cleaning.
- All plate covers are microwave-resistant and dishwasher-safe.



Uses: For breakfast, midday or evening meals.

## TECHNICAL FEATURES:

- Strong and extremely robust material.
- Very sturdy and durable because moulded to a material thickness of 2.2 mm.
- Large usable height beneath single-walled plate cover.

## EXECUTIONS:

Round, thermoplastic, single-walled, with or without grip hole, available in various colours.

### PLATE COVER Ø 26 CM (10¼ in.)

Item-No. 41.8009.26XX  
Item-No. 41.8009.41XX  
without grip hole

Item-No. 41.8019.26XX  
Item-No. 41.8019.41XX  
with grip hole



### PLATE COVER Ø 24 CM (9½ in.)

Item-No. 41.8009.24XX  
without grip hole

Item-No. 41.8019.24XX  
with grip hole



### PLATE COVER Ø 21 CM (8¼ in.)

Item-No. 41.8009.21XX  
without grip hole

Item-No. 41.8019.21XX  
with grip hole



### PLATE COVER Ø 19 CM (7½ in.)

Item-No. 41.8009.11XX  
Item-No. 41.8009.19XX  
without grip hole



### PLATE COVER Ø 20 CM HIGH VERSION (7¾ in.)

Item-No. 41.8010.21XX  
without grip hole





## COVERS

- Rectangular covers.
- Stops the food from drying out and keeps everything appetisingly fresh.
- All meals will be kept perfectly hygienic and covered in an appropriate form.
- System designed with perfect proportions to fit accurately with all items.
- The high-quality finish of the covers ensures durability and an attractive look.
- Many possibilities for serving meals due to a variety of different sizes.
- Large choice of different sizes available.

## HANDLING:

- Compatible with standard-sized system service utensils.
- Extended rims, up to 8 mm deep for some lid models, sit very securely for transport purposes.
- The covers are heavy enough in themselves and have a deep rim to sit well on the bowls and remain securely in place on the move, even when transport routes are problematic.
- Stacking height is minimal to save space in stackers and cupboards.
- Smooth, dishwasher-friendly surface for easy cleaning.
- All covers are dishwasher-safe.

## TECHNICAL FEATURES:

- Strong and extremely robust material.
- Very sturdy and durable due to being moulded to a material thickness of up to 3 mm.
- The structured finish of the top outside surface helps make signs of wear and tear less noticeable.
- Stacking points for optimum drying and stacking of the covers after rinsing.
- Some lids have a high rim round the top, so bowls with pre-portioned helpings can be covered and stacked safely one on top of one other.
- Extra-high for more usable space (e.g. mixed green salads or visually appealing presentation of desserts or sweets).

## EXECUTIONS:

Rectangular, thermoplastic, single-walled.

### COVER 12 X 12 CM

(4¾ x 4¾ in.)

Translucent-blue

Item-No. 41.8006.2200



### COVER 10 X 13 CM

(4 x 5 in.)

Translucent-blue

Item-No. 41.8014.2200



### COVER 9 X 24 CM (3½ x 9½ in.) FOR PLATE

Translucent-blue

Item-No. 41.8036.0170



### COVER 12 X 18 CM

(4¾ x 7 in.)

Translucent-blue

Item-No. 41.8062.1800



### COVER WITH GRIPPING RIDGE

for plate 26 x 18 cm (10¼ x 7 in.)

Grey

Item-No. 41.8061.2750



*Visual and functional  
integration*



*Practical products  
for everyday routines*

## SUPPLEMENTARY ITEMS

Looking to expand, round off or complete new or existing food distribution systems? That's never a problem with the range of supplementary items from the expertly-designed HEPP HOSPITALA range.

Jugs for hot and cold beverages, egg cup covers or card holders - the supplementary items integrate perfectly both visually and functionally into your existing food distribution system.





Our entire range is extended by a choice of supplementary items that enable you to round off and complete your food distribution system.



## JUG

Item-No. 57.0060.9900 \* / Item-No. 41.8090 \*\*

- Thermoplastic, single-walled, with lid.
- Volume 1.4 l (49.3 fl.oz.).
- Can be used for breakfast or evening meals.
- Use as pot for hot beverages such as tea or coffee or as jug for cold beverages such as milk or juice and also for dry products such as cereals.
- Ideally-suited for use in tabletop beverage dispensing for coffee or tea.

\* Translucent execution / \*\* Available in different colours



## RACK FOR JUGS

Item-No. 57.0061.6040

- Stainless steel 18/10.
- Room for 3 pots/jugs.
- Can be used for breakfast or evening meals, in combination with the HEPP HOSPITALA thermoplastic jug 1.4 l (49.3 fl.oz.) for cold and hot beverages.



## COVERING HOOD FOR EGG CUP

Item-No. 41.8028

- Thermoplastic, single-walled, high-strength rim.
- Available in different colours.

## EGG CUP

Item-No. 60.8826.0000

- Stainless steel 18/10, polished.

## INSULATING COVER INDUCTION

Item-No. 41.8022

- Thermoplastic, double-walled, insulated, homogeneously welded with reinforced foam core and built-in reflector.
- Available in different colours.
- For all standard plates up to 26 cm (10¼ in.) in diameter and stew bowls up to 19.4 cm (7¾ in.) in diameter.
- Use on the cook & serve distribution principle.
- For use only in accordance with our bulletin.



## CARD HOLDER FOR PATIENTS' CARDS

- Stainless steel 18/10, polished.
- Full-length bending.

Item-No. 40.7712.0000

- Stainless steel 18/10, polished.
- With 2 bendings.

Item-No. 40.7717.0000

- Chrome steel, polished.
- Magnetic.
- Full-length bending.

Item-No. 40.7723.0000



## COTTON GLOVES

- For lifting hot service utensils from heated stackers.

Item-No. 60.8992.0000

- Reinforced execution.

Item-No. 60.8993.0000

- For lifting hot stainless steel base parts with heating core or wax core from airblower-heated stackers with extra-high heating capability.





### "FS" SIGN OR "GLASS AND FORK" SYMBOL

The "FS" sign or "glass and fork" symbol means "food-safe": This symbol identifies products of tested physical and chemical composition certified compliant with the requirements of EC Regulation 1935/2004 as not constituting a risk to health by their contact with foodstuffs.



### SYMBOL FOR STACKABILITY

This symbol identifies products of dimensions such that they can be stacked so as to save storage space.



### SYMBOL FOR MAINTAINING HOT TEMPERATURE

This symbol identifies products for keeping food and beverages at hot temperatures and that are characterised by their resistance to high temperatures. See the instructions for use accompanying the individual system parts for more detailed information on temperature-resistance ratings.



### SYMBOL FOR MAINTAINING COOL TEMPERATURE

This symbol identifies products that are used to keep food cold and that can be used safely in refrigeration/deep-freeze cabinets and refrigeration/deep-freeze facilities. For detailed information about temperature resistance, see the instructions for use accompanying the individual system parts.



### SYMBOL FOR SUITABILITY FOR MICROWAVING

This symbol identifies products that are suitable for short-term exposure to thermal loads in microwave ovens.



### SYMBOL FOR NON-SUITABILITY FOR MICROWAVING

This symbol identifies products that are not suitable for heating in microwave ovens.



### SYMBOL FOR DISHWASHER-SAFETY

This symbol identifies products that are suitable for cleaning in dishwashers.



### TEXTILE CARE

This symbol indicates the manufacturer's cleaning recommendation for the products.

## THE VERY FINEST PRODUCTS

System service utensils from HEPP HOSPITALA cover all the needs of hospitals, nursing homes, care centres and senior citizens' residences for tray system solutions and food distribution systems. They are unmatched in dependability and are known for their high quality, well-designed solutions and attractive, ergonomic design.

In stainless steel or plastic, HEPP HOSPITALA system service utensils ensure optimum heating or cooling and aesthetically pleasing presentation of all dishes for food distribution.

The product range offers a wide choice of innovative service utensils in different designs to fit to and comply with individual requirements. Decades of experience and a wealth of unique specialist know-how allow us to create custom, distinctive solutions of the highest quality.





Heat retention base part 26 cm (10 1/4 in.)

Item-No.: 40.7700.0000

**Material:** Stainless steel 18/10, polished, double-walled, homogeneously welded, with heating core welded fully to base

**Dimensions:** Diameter 251 mm (10 in.)  
Height 31 mm (1 1/4 in.)  
Stacking height 13.8 mm (1/2 in.)  
Weight 870 grams



Heat retention base part with wax core 26 cm (10 1/4 in.)

Item-No.: 40.7700.0010

**Material:** Stainless steel 18/10, polished, double-walled, homogeneously welded, with heating core welded fully to base and additional wax-filling

**Dimensions:** Diameter 251 mm (10 in.)  
Height 31 mm (1 1/4 in.)  
Stacking height 13.8 mm (1/2 in.)  
Weight 1050 grams



Card holder for patients' cards

Item-No.: 40.7712.0000

**Material:** Stainless steel 18/10, polished

**Dimensions:** 60 x 43 x 33 mm (2 1/4 x 1 3/4 x 1 1/4 in.)  
Weight 31 grams



Card holder for patients' cards with 2 bendings

Item-No.: 40.7717.0000

**Material:** Stainless steel 18/10, polished

**Dimensions:** 60 x 38 x 30 mm (2 1/4 x 1 1/2 x 1 1/4 in.)  
Weight 31 grams



Card holder for patients' cards magnetic

Item-No.: 40.7723.0000

**Material:** Chrome steel 18/0, polished, magnetic

**Dimensions:** 60 x 43 x 33 mm (2 1/4 x 1 3/4 x 1 1/4 in.)  
Weight 33 grams



Plate cover with grip hole 26 cm (10 1/4 in.)

Item-No.: 40.7758.0000

**Material:** Stainless steel 18/10, polished, single-walled

**Dimensions:** Outer diameter 269 mm (10 1/2 in.)  
Inner diameter 260 mm (10 1/4 in.)  
Height 48 mm (1 3/4 in.)  
Stacking height 3.5 mm (1/8 in.)  
Weight 354 grams



Soup bowl insulating base part 0.25 l (8.8 fl.oz.)

Item-No.: 40.7707.0000

Fitting insulating cover 40.7708.0000

**Material:** Stainless steel 18/10, double-walled  
Outside matt, inside finished to a high polish

**Dimensions:** Diameter 140 mm (5 1/2 in.)  
Height 51 mm (2 in.)  
Stacking height 19.1 mm (3/4 in.)  
Weight 300 grams

**Filling volume:** 0.25 l (8.8 fl.oz.)



Soup bowl insulating cover

Item-No.: 40.7708.0000

Fitting insulating base part 40.7707.0000

**Material:** Stainless steel 18/10, double-walled  
Outside matt, inside finished to a high polish

**Dimensions:** Diameter 142 mm (5 1/2 in.)  
Height 10 mm (1/2 in.)  
Stacking height 5.9 mm (1/4 in.)  
Weight 209 grams





Beverage jug 300 ml (10.14 fl. oz.)

Art-Nr.: 40.7775.0300

**Material:** Stainless steel 18/10, polished, double-walled  
**Dimensions:** Height incl. lid 103.5 mm (4 in.)  
 Stacking height 96,5 mm (3¾ in.)  
 Diameter without handle 91 mm (3½ in.)  
 Diameter with handle 133.7 mm (5¼ in.)  
 Weight 470 grams  
**Filling volume:** 300 ml (10.14 fl. oz.)



Plate cover without grip hole 19 cm (7½ in.)

Item-No.: 41.8009.11XX / 41.8009.19XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 197 mm (7¾ in.)  
 Inner diameter 192 mm (7½ in.)  
 Height 50 mm (2 in.)  
 Stacking height 8 mm (¼ in.)  
 Weight 95 grams  
 Material thickness 2.2 mm  
**Available colours:** white, grey, lilac, milky-translucent, aubergine



Insulating base part INTER 26 cm (10¼ in.)

Item-No.: 41.8000.XXXX

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core  
**Dimensions:** Outer diameter 265 mm (10½ in.)  
 Inner diameter 259 mm (10¼ in.)  
 Height 60 mm (2¼ in.)  
 Height cover and base part together approx. 104 mm (4 in.)  
 Stacking height 11,7 mm (½ in.)  
 Weight 253 grams  
**Available colours:** white, grey\*



Plate cover without grip hole 21 cm (8¼ in.)

Item-No.: 41.8009.21XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 220 mm (8¾ in.)  
 Inner diameter 215 mm (8½ in.)  
 Height 50 mm (2 in.)  
 Stacking height 8 mm (¼ in.)  
 Weight 90 grams  
 Material thickness 2.2 mm  
**Available colours:** white, grey, lilac, milky-translucent, light blue\*



Insulating cover INTER 26 cm (10¼ in.)

Item-No.: 41.8001.XXXX

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core  
**Dimensions:** Outer diameter 273 mm (10¾ in.)  
 Inner diameter 265 mm (10½ in.)  
 Height 53 mm (2 in.)  
 Height cover and base part together approx. 104 mm (4 in.)  
 Stacking height 14.8 mm (½ in.)  
 Weight 242 grams  
**Available colours:** light blue, grey, green\*, yellow\*



Plate cover without grip hole 24 cm (9½ in.)

Item-No.: 41.8009.24XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 245 mm (9½ in.)  
 Inner diameter 240 mm (9½ in.)  
 Height 50 mm (2 in.)  
 Stacking height 8 mm (¼ in.)  
 Weight 128 grams  
 Material thickness 2.2 mm  
**Available colours:** white, grey, milky-translucent



Cover for bowl 12 x 12 cm (4¾ x 4¾ in.)

Item-No.: 41.8006.2200

**Material:** Thermoplastic, single-walled  
**Dimensions:** Outer dimensions 125 x 125 mm (5 x 5 in.)  
 Inner dimensions 118 x 118 mm (4¾ x 4¾ in.)  
 Height 32 mm (1¼ in.)  
 Stacking height 13.1 mm (½ in.)  
 Rim depth 8 mm  
 Weight 80 grams  
 Material thickness 3 mm  
**Available colours:** translucent-blue



Plate cover without grip hole 26 cm (10¼ in.)

Item-No.: 41.8009.26XX / 41.8009.41XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 266 mm (10½ in.)  
 Inner diameter 261 mm (10¼ in.)  
 Height 50 mm (2 in.)  
 Stacking height 8 mm (¼ in.)  
 Weight 152 grams  
 Material thickness 2.2 mm  
**Available colours:** white, grey, lilac, milky-translucent, aubergine, light blue\*, green\*, yellow\*



\* Restricted production – on request

\* Restricted production – on request





Plate cover without grip hole 20 cm (7¾ in.), high execution Item-No.: 41.8010.21XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 209 mm (8¼ in.)  
 Inner diameter 204 mm (8 in.)  
 Height 66 mm (2½ in.)  
 Stacking height 9 mm (¼ in.)  
 Weight 106 grams  
 Material thickness 2.2 mm  
**Available colours:** white, lilac, milky-translucent, aubergine



Plate cover with grip hole 26 cm (10¼ in.) Item-No.: 41.8019.26XX / 41.8019.41XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 266 mm (10½ in.)  
 Inner diameter 261 mm (10¼ in.)  
 Height 50 mm (2 in.)  
 Stacking height 8 mm (¼ in.)  
 Weight 153 grams  
 Material thickness 2.2 mm  
**Available colours:** white, lilac, milky-translucent, grey\*



Cover for bowl 10 x 13 cm (4 x 5 in.) Item-No.: 41.8014.2200

**Material:** Thermoplastic, single-walled  
**Dimensions:** Outer dimensions 130.5 x 100 mm (5¼ x 4 in.)  
 Inner dimensions 124.5 x 92.5 mm (5 x 3¾ in.)  
 Height 34 mm (1¼ in.)  
 Stacking height 12.5 mm (½ in.)  
 Rim depth 8 mm (¼ in.)  
 Weight 64 grams  
 Material thickness 3 mm  
**Available colours:** translucent-blue



Insulating base part VARIO 26 cm (10¼ in.) Item-No.: 41.8020.XXXX

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core  
**Dimensions:** Outer diameter 252 mm (10 in.)  
 Inner diameter 245 mm (9¾ in.)  
 Height 35 mm (1½ in.)  
 Stacking height 14 mm (½ in.)  
 Weight 203 grams  
**Available colours:** light blue, grey, lilac, green\*, beige\*



Plate cover with grip hole 21 cm (8¼ in.) Item-No.: 41.8019.21XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 220 mm (8¾ in.)  
 Inner diameter 215 mm (8½ in.)  
 Height 50 mm (2 in.)  
 Stacking height 8 mm (¼ in.)  
 Weight 93 grams  
 Material thickness 2.2 mm  
**Available colours:** white, grey\*, lilac\*, milky-translucent\*



Insulating cover VARIO 26 cm (10¼ in.) Item-No.: 41.8021.XXXX

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core  
**Dimensions:** Outer diameter 275 mm (10¾ in.)  
 Inner diameter 260 mm (10¼ in.)  
 Height 70 mm (2¾ in.)  
 Stacking height 23.6 mm (1 in.)  
 Rim depth 14 mm (½ in.)  
 Weight 310 grams  
**Available colours:** light blue, grey, lilac, aubergine, green\*, yellow\*, beige\*



Plate cover with grip hole 24 cm (9½ in.) Item-No.: 41.8019.24XX

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Outer diameter 245 mm (9½ in.)  
 Inner diameter 240 mm (9½ in.)  
 Height 50 mm (2 in.)  
 Stacking height 8 mm (¼ in.)  
 Weight 130 grams  
 Material thickness 2.2 mm  
**Available colours:** white, grey\*, milky-translucent\*



Insulating cover INDUCTION 26 cm (10¼ in.) Item-No.: 41.8022.XXXX

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core and built-in reflector  
**Dimensions:** Outer diameter 275 mm (10¾ in.)  
 Inner diameter 260 mm (10¼ in.)  
 Height 70 mm (2¾ in.)  
 Stacking height 23.1 mm (1 in.)  
 Rim depth 14 mm (½ in.)  
 Weight 300 grams  
**Available colours:** light blue\*, grey\*, lilac\*



\* Restricted production – on request

\* Restricted production – on request



Cooling cloche VARIOFRESH 26 cm (10 1/4 in.) Item-No.: 41.8026.XXXX

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with cooling core

**Dimensions:** Outer diameter 275 mm (10 3/4 in.)  
Inner diameter 262 mm (10 1/4 in.)  
Height 71 mm (2 3/4 in.)  
Stacking height 31 mm (1 1/4 in.)  
Rim depth 14 mm (1/2 in.)  
Weight 625 grams

**Available colours:** Inner face: light blue (all exections)  
Outer face: light blue, grey, aubergine, lilac\*



Covering hood for egg cup Item-No.: 41.8028.XXXX

Fitting egg cup 60.8826.0000

**Material:** Thermoplastic – polypropylene, single-walled

**Dimensions:** Diameter 75 mm (3 in.)  
Height 86 mm (3 1/2 in.)  
Stacking height 16.5 mm (3/4 in.)  
Weight 35 grams

**Available colours:** grey, lilac, light blue\*



Insulating cover for Soup bowl Item-No.: 41.8041.XXXX

Fitting insulating base part 41.8040 and 41.8039

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core

**Dimensions:** Diameter 184 mm (7 1/4 in.)  
Height 40 mm (1 1/2 in.)  
Height incl. base part 102 mm (4 in.)  
Stacking height 23 mm (1 in.)  
Weight 123 grams

**Available colours:** light blue, grey, lilac, green\*, yellow\*, beige\*



Base shell Item-No.: 41.8046.XXXX

Fitting Heat retention base part with wax core 40.7700.0010

**Material:** Thermoplastic – polypropylene, single-walled

**Dimensions:** Diameter 264 mm (10 1/2 in.)  
Height 39 mm (1 1/2 in.)  
Stacking height 10.9 mm (1/2 in.)  
Weight 290 grams  
Material thickness 4 mm

**Available colours:** light blue, grey



Cooling cover round Item-No.: 41.8047.XXXX

**Material:** Thermoplastic – polypropylene, filled with cooling gel

**Dimensions:** Outer diameter 130 mm (5 in.)  
Inner diameter 124 mm (5 in.)  
Height 45 mm (1 3/4 in.)  
Stacking height 23 mm (1 in.)  
Weight 156 grams

**Available colours:** light blue, grey\*



Cooling cover square Item-No.: 41.8048.XXXX

**Material:** Thermoplastic – polypropylene, filled with cooling gel

**Dimensions:** Outer dimensions 124 x 124 mm (5 x 5 in.)  
Inner dimensions 117 x 117 mm (4 1/2 x 4 1/2 in.)  
Height 48 mm (2 in.)  
Stacking height 23.2 mm (1 in.)  
Weight 180 grams

**Available colours:** light blue, grey



Cover for plate 9 x 24 cm (3 1/2 x 9 1/2 in.) Item-No.: 41.8036.0170



**Material:** Thermoplastic, single-walled

**Dimensions:** Outer dimensions 138 x 104 mm (5 1/2 x 4 in.)  
Inner dimensions 132 x 98 mm (5 1/4 x 3 3/4 in.)  
Height 57 mm (2 1/4 in.)  
Stacking height 11.9 mm (1/2 in.)  
Stacking rim 12 mm (1/2 in.)  
Weight 88 grams  
Material thickness 3 mm

**Available colours:** translucent-blue



Insulating base part for Soup bowl 0.5 l (17.6 fl.oz.) Item-No.: 41.8040.XXXX



Deep, conical version. Fitting insulating cover 41.8041

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core

**Dimensions:** Diameter 174 mm (6 3/4 in.)  
Height 70 mm (2 3/4 in.)  
Height incl. cover 102 mm (4 in.)  
Stacking height 19 mm (3/4 in.)  
Weight 130 grams

**Available colours:** light blue, grey, lilac, green\*, yellow\*, beige\*







Cooling base VARIO 26 cm (10 1/4 in.) Item-No.: 41.8049.0000

Material: Thermoplastic – polyethylene, filled with special cooling agent  
 Dimensions: Diameter 256 mm (10 in.)  
 Height 30 mm (1 1/4 in.)  
 Stacking height 26 mm (1 in.)  
 Weight 660 grams  
 Available colours: white



Cover with gripping ridge for plate 26 x 18 cm (10 1/4 x 7 in.) Item-No.: 41.8061.2750

Material: Thermoplastic – polypropylene, single-walled  
 Dimensions: Outer dimensions 280 x 198 mm (11 x 7 3/4 in.)  
 Inner dimensions 274 x 192 mm (10 3/4 x 7 1/2 in.)  
 Height 47 mm (1 3/4 in.)  
 Stacking height 7 mm (1/4 in.)  
 Weight 196 grams  
 Material thickness 3 mm  
 Available colours: grey\*



Plate cover with gripping ridge 23 cm (9 in.) Item-No.: 41.8065.2380

Material: Thermoplastic – polypropylene, single-walled  
 Dimensions: Outer diameter 237 mm (9 1/4 in.)  
 Inner diameter 233 mm (9 1/4 in.)  
 Height 48 mm (1 3/4 in.)  
 Stacking height 12 mm (1/2 in.)  
 Weight 137 Gramm  
 Material thickness 2.2 mm  
 Available colours: milky-translucent



Plate cover with gripping ridge 24 cm (9 1/2 in.) Item-No.: 41.8065.2580

Material: Thermoplastic – polypropylene, single-walled  
 Dimensions: Outer diameter 248 mm (9 3/4 in.)  
 Inner diameter 244 mm (9 3/4 in.)  
 Height 48 mm (1 3/4 in.)  
 Stacking height 12 mm (1/2 in.)  
 Weight 148 Gramm  
 Material thickness 2.2 mm  
 Available colours: milky-translucent



Plate cover with gripping ridge 23 cm (9 in.), high execution Item-No.: 41.8065.31XX

Material: Thermoplastic – polypropylene, single-walled  
 Dimensions: Outer diameter 237 mm (9 1/4 in.)  
 Inner diameter 233 mm (9 1/4 in.)  
 Height 57 mm (2 1/4 in.)  
 Stacking height 12 mm (1/2 in.)  
 Weight 150 Gramm  
 Material thickness 2.2 mm  
 Available colours: milky-translucent, grey



Plate cover with gripping ridge 26 cm (10 1/4 in.) Item-No.: 41.8065.4180

Material: Thermoplastic – polypropylene, single-walled  
 Dimensions: Outer diameter 264 mm (10 1/2 in.)  
 Inner diameter 260 mm (10 1/4 in.)  
 Height 50 mm (2 in.)  
 Stacking height 11.5 mm (1/2 in.)  
 Weight 162 Gramm  
 Material thickness 2.2 mm  
 Available colours: milky-translucent



Cover for plate 12 x 18 cm (4 3/4 x 7 in.) Item-No.: 41.8062.1800



Material: Thermoplastic, single-walled  
 Dimensions: Outer dimensions 194 x 131 mm (7 3/4 x 5 1/4 in.)  
 Inner dimensions 188 x 125 mm (7 1/2 x 5 in.)  
 Height 32 mm (1 1/4 in.)  
 Stacking height 14 mm (1/2 in.)  
 Weight 119 grams  
 Material thickness 3 mm  
 Available colours: translucent-blue



Plate cover with gripping ridge 21 cm (8 1/4 in.), high execution Item-No.: 41.8065.2280



Material: Thermoplastic – polypropylene, single-walled  
 Dimensions: Outer diameter 218 mm (8 1/2 in.)  
 Inner diameter 214 mm (8 1/2 in.)  
 Height 62 mm (2 1/2 in.)  
 Stacking height 11.5 mm (1/2 in.)  
 Weight 122 Gramm  
 Material thickness 2.2 mm  
 Available colours: milky-translucent



\* Restricted production – on request

\* Restricted production – on request



Insulating base part for soup bowl 0.43 l (15.1 fl.oz.) Item-No.: 41.8070.XXXX

Spill-proof version. Fitting spill-proof insulating cover 41.8073

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core  
**Dimensions:** Diameter 157 mm (6¼ in.)  
 Height 68 mm (2¾ in.)  
 Height incl. cover 102 mm (4 in.)  
 Stacking height 30.1 mm (1¼ in.)  
 Weight 113 grams

**Available colours:** light blue, grey, lilac, aubergine, green\*, yellow\*



Insulating cover for soup bowl Item-No.: 41.8073.XXXX

Spill-proof version with internal spill-stop groove  
 Fitting spill-proof insulating base part 41.8070

**Material:** Thermoplastic – polypropylene, double-walled, insulated, homogeneously welded, with reinforced foam core  
**Dimensions:** Diameter 168 mm (6½ in.)  
 Height 40 mm (1½ in.)  
 Height incl. base part 102 mm (4 in.)  
 Stacking height 27.6 mm (1 inch.)  
 Weight 115 grams

**Available colours:** Outer face: light blue, grey, lilac, aubergine, green\*, yellow\*  
 Inner face: red-brown



Jug 1.4 l (49.3 fl.oz.) with lid Item-No.: 41.8090.XXXX

for cold and hot beverages or dry products

**Material:** Thermoplastic – polypropylene, single-walled  
**Dimensions:** Height incl. lid 260 mm (10¼ in.)  
 Diagonal longitudinal 170 mm (6¾ in.)  
 Diagonal transversal 100 mm (4 in.)  
 Weight incl. lid 985 grams  
 Material thickness 2.5 mm

**Filling volume:** 1.4 l (49.3 fl.oz.)

**Available colours:** aubergine



Jug 1.4 l (49.3 fl.oz.) with lid Item-No.: 57.0060.9900

for cold and hot beverages or dry products

**Material:** Thermoplastic, single-walled  
**Dimensions:** Height incl. lid 260 mm (10¼ in.)  
 Diagonal longitudinal 170 mm (6¾ in.)  
 Diagonal transversal 100 mm (4 in.)  
 Weight incl. lid 985 grams  
 Material thickness 2.5 mm

**Filling volume:** 1.4 l (49.3 fl.oz.)

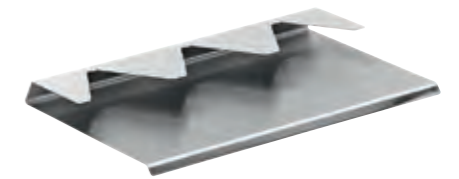
**Available colours:** translucent



Rack for jugs Item-No.: 57.0061.6040

Room for 3 pots/jugs.

**Material:** Stainless steel 18/10  
**Dimensions:** 350 x 220 mm (13¾ x 8¾ in.)  
 Height 27 mm (1 in.)  
 Weight 1,008 grams  
 Material thickness 1.2 mm



Cooling pellet 19 cm (7½ in.) Item-No.: 60.8815.0000

Fitting insulating base part INTER 41.8000

**Material:** Thermoplastic – polyethylene, filled with special cooling agent  
**Dimensions:** Diameter 188 mm (7½ in.)  
 Height 17 mm (¾ in.)  
 Weight 333 grams

**Available colours:** white



Egg cup Item-No.: 60.8826.0000

Fitting covering hood for egg cup 41.8028

**Material:** Stainless steel 18/10, polished  
**Dimensions:** Diameter 86 mm (3½ in.)  
 Height 20 mm (¾ in.)  
 Weight 40 grams



Cotton gloves Item-No.: 60.8992.0000

Normal execution  
 For handling hot service utensils

**Material:** 100% cotton  
**Size:** One size  
**Packing unit:** 12 pair  
**Available colours:** white



Cotton gloves Item-No.: 60.8993.0000

Reinforced execution  
 For handling very hot service utensils, for example base parts for hot-serving 40.7700.0000 and 40.7700.0010

**Material:** 100% cotton  
**Size:** One size  
**Packing unit:** 6 pair  
**Minimum order quantity:** 12 pair  
**Available colours:** nature





# PRODUCT MATRIX

HEPP HOSPITALA offers a unique portfolio of technically-advanced and visually attractive products for food distribution. The wide range of different systems and products, exceptional variety of colours and individual combinability and extendability ensure maximum flexibility

for putting together professional-grade, high-quality food distribution systems. Perfectly matched to any set of requirements and ideal for any intended purpose.

Item-No.	Designation	Breakfast	Midday meals		
		General	General	INTERTHERM	VARIOTHERM
40.7775.0300	Beverage jug 300 ml, 18/10 <small>NEW</small>	■			
41.8000	Insulating base part INTER		■	■	
41.8001	Insulating cover INTER		■	■	
41.8020	Insulating base part VARIO		■		■
41.8021	Insulating cover VARIO		■		■
41.8022	Insulating cover INDUCTION		■		
41.8009	Plate cover thermoplastic 26 cm without grip hole	■			
40.7700.0000	Heat retention base part		■		
40.7700.0010	Heat retention base part with wax core		■		
40.7758.0000	Plate cover stainless steel 18/10		■		
41.8046	Base shell		■		
40.7707.0000	Insulating base part for soup, 18/10		■		
40.7708.0000	Insulating cover for soup, 18/10		■		
41.8040	Insulating base part for soup, conical	■	■	■	■
41.8041	Insulating cover for soup	■	■	■	■
41.8070	Insulating base part for soup, spill-proof	■	■	■	■
41.8073	Insulating cover for soup, spill-proof	■	■	■	■
41.8026	Cooling cloche VARIOFRESH	■			
41.8047	Cooling cover round	■	■	■	■
41.8048	Cooling cover square	■	■	■	■
41.8049.0000	Cooling base VARIO	■			
60.8815.0000	Cooling pellet				
41.8009 41.8010 41.8019	Plate covers with/without grip hole	■	■		
41.8065	Plate cover with gripping ridge	■	■		
41.8006.2200 41.8014.2200 41.8036.0170 41.8062.1800	Cover	■	■	■	■
41.8061.2750	Cover with gripping ridge	■			
41.8028	Covering hood for egg cup	■			
60.8826.0000	Egg cup	■			
41.8090 57.0060.9900	Jug with lid	■	■		
57.0061.6040	Rack for 3 jugs	■	■		
40.7712.0000 40.7717.0000 40.7723.0000	Card holder	■	■	■	■
60.8992.0000 60.8993.0000	Cotton gloves	■	■	■	■

Before using the first time, it is recommended to clean the products with water due to hygienic reasons.

Midday meals			Evening meals			
INTERMET	VARIOMET	VARIOMET-WAX	General	INTERCOOL	VARIOCOOL	VARIOFRESH
			■	■	■	■
			■	■		
			■	■		
	■	■	■		■	
			■		■	
■	■					
■		■				
	■	■	■	■	■	■
	■	■	■	■	■	■
	■	■	■	■	■	■
	■	■	■	■	■	■
			■	■		
			■			
■	■	■	■	■	■	■
			■			
			■			
■	■	■	■	■	■	■
■	■	■	■	■	■	■

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# COLOUR DIVERSITY MEETS FUNCTIONALITY

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The highly functional system service utensils from HEPP HOSPITALA lets you add colour to your food distribution system. The attractive colours add visual appeal to the plastic elements in the range, reflect your corporate identity and allow for colour-coding to streamline workflows.

All the plastic system service items from HEPP HOSPITALA are available in a wide range of colours. The play of colours is an added touch of friendliness for professional food distribution for example, it makes it easier to distinguish between hot and cold items, and gives your kitchen and catering management a look all of its own. The scale of standard and special colours at your disposal gives you a very wide range to choose from – although if your preference is for colours that do not feature on the colour scale, please do not hesitate to ask us for advice.

We have set up a new custom-colours service, so the thermoplastic products in our range can be ordered in colours chosen to suit your needs and preferences or to match the characteristic colour scheme of your institution.



UNIQUE



# AVAILABLE COLOURS

Item-No.	Designation	white	light blue	green	yellow
		XX00	XX10	XX20	XX40
41.8000	Insulating base part INTER	41.8000.0000			
41.8001	Insulating cover INTER		41.8001.0010	41.8001.0020*	41.8001.0040*
41.8006	Cover for bowl 12 x 12 cm				
41.8009	Plate cover without grip hole 19 cm	41.8009.1900			
41.8009	Plate cover without grip hole 21 cm	41.8009.2100	41.8009.2110*		
41.8009	Plate cover without grip hole 24 cm	41.8009.2400			
41.8009	Plate cover without grip hole 26 cm	41.8009.2600	41.8009.2610*	41.8009.2620*	41.8009.2640*
41.8010	Plate cover, high execution, 20 cm	41.8010.2100			
41.8014	Cover for bowl 10 x 13 cm				
41.8019	Plate cover with grip hole 21 cm	41.8019.2100			
41.8019	Plate cover with grip hole 24 cm	41.8019.2400			
41.8019	Plate cover with grip hole 26 cm	41.8019.2600			
41.8020	Insulating base part VARIO		41.8020.0010	41.8020.0020*	
41.8021	Insulating cover VARIO		41.8021.0010	41.8021.0020*	41.8021.0040*
41.8022	Insulating cover INDUCTION		41.8022.0010*		
41.8026	Cooling cloche VARIOFRESH		41.8026.0210		
41.8028	Covering hood for egg cup		41.8028.0010*		
41.8036	Cover for plate 9 x 24 cm				
41.8040	Insulating base part for soup, conical		41.8040.0010	41.8040.0020*	41.8040.0040*
41.8041	Insulating cover for soup		41.8041.0010	41.8041.0020*	41.8041.0040*
41.8046	Base shell		41.8046.0010		
41.8047	Cooling cover round		41.8047.1210		
41.8048	Cooling cover square		41.8048.1210		
41.8049	Cooling base VARIO	41.8049.0000			
41.8061	Cover for plate 26 x 18 cm				
41.8062	Cover for plate 12 x 18 cm				
41.8065	Plate cover with gripping ridge 21 cm				
41.8065	Plate cover with gripping ridge 23 cm				
41.8065	Plate cover with gripping ridge 24 cm				
41.8065	Plate cover with gripping ridge 23 cm				
41.8065	Plate cover with gripping ridge 26 cm				
41.8070	Insulating base part for soup, spill-proof		41.8070.0010	41.8070.0020*	41.8070.0040*
41.8073	Insulating cover for soup, spill-proof		41.8073.0210	41.8073.0220*	41.8073.0240*
41.8090	Jug with lid				
57.0060	Jug with lid				
60.8815	Cooling pellet	60.8815.0000			

Before using the first time, it is recommended to clean the products with water due to hygienic reasons.

\* Restricted production - prices on request

grey	beige	lilac	translucent	aubergine
XX50	XX90	XX60	-	XX35
41.8000.0050*				
41.8001.0050				
			41.8006.2200	
41.8009.1950		41.8009.1160	41.8009.1180	41.8009.1935
41.8009.2150		41.8009.2160	41.8009.2180	
41.8009.2450			41.8009.2480	
41.8009.2650		41.8009.4160	41.8009.4180	41.8009.2635
		41.8010.2160	41.8010.2180	41.8010.2135
			41.8014.2200	
41.8019.2150*		41.8019.2160*	41.8019.2180*	
41.8019.2450*			41.8019.2480*	
41.8019.2650*		41.8019.4160	41.8019.4180	
41.8020.0050	41.8020.0090*	41.8020.0160		
41.8021.0050	41.8021.0090*	41.8021.0160		41.8021.0035
41.8022.0050*		41.8022.0160*		
41.8026.0250		41.8026.0260*		41.8026.0235
41.8028.0050		41.8028.0160		
			41.8036.0170	
41.8040.0050	41.8040.0090*	41.8040.0160		
41.8041.0050	41.8041.0090*	41.8041.0160		
41.8046.0050				
41.8047.1250*				
41.8048.1250				
41.8061.2750*				
			41.8062.1800	
			41.8065.2280	
			41.8065.2380	
			41.8065.2580	
41.8065.3150			41.8065.3180	
			41.8065.4180	
41.8070.0050		41.8070.0160		41.8070.0035
41.8073.0250		41.8073.0260		41.8073.0235
				41.8090.0035
			57.0060.9900	

\* Restricted production - prices on request

# REFERENCES

## INTERTHERM – INTERCOOL system

Kreis Krankenhaus.....	51643 Gummersbach
Städt. Krankenhaus Kemperhof.....	56073 Koblenz
Kreis Krankenhaus.....	63755 Alzenau
Knappschafts-Krankenhaus.....	66346 Püttlingen
Pfalz-Klinikum.....	76889 Klingenmünster
Inn Salzach Klinikum.....	83512 Wasserburg
Kreis Krankenhaus.....	84048 Mainburg
Kreis Krankenhaus.....	84503 Altötting
Bezirksklinikum Mainkofen.....	94469 Deggendorf
Klinikum der Universität.....	97080 Würzburg

Krankenhaus der Barmherzigen Brüder.....	A-Wien
Abdulla Fouad Hospital.....	Damman-Saudi Arabien

## VARIOTHERM system

Klinik am Brunnenberg.....	08645 Bad Elster
Krankenhaus Plau am See.....	19395 Plau am See
St. Willehad-Hospital.....	26382 Wilhelmshaven
Klinikum.....	32049 Herford
St. Marien-Hospital.....	48691 Vreden
Krankenhaus St. Matthäus.....	49324 Melle
AWO-Seniorenzentrum.....	63939 Wörth

## VARIOMET system

Allgemeines Krankenhaus.....	29223 Celle
St. Vincenz-Krankenhaus.....	30559 Hannover
Niedersächsisches Landeskrankenhaus.....	31515 Hannover
Städtisches Klinikum.....	33332 Gütersloh
Städt. Krankenhaus.....	81925 München-Bogenhausen
Kreis Krankenhaus.....	93413 Cham
Klinikum.....	96450 Coburg

Krankenhaus Östra.....	S-41678 Göteborg
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## VARIOMET-WAX system

Thüringen-Kliniken.....	07318 Saalfeld
Klinikum Frankfurt/Oder.....	15236 Frankfurt/Oder
Asklepios Klinik.....	17309 Pasewalk
Kreis Krankenhaus.....	21244 Buchholz
Städtisches Klinikum.....	21339 Lüneburg
Asklepios West-Klinik.....	22559 Hamburg
Segeberger Kliniken.....	23795 Bad Segeberg
Krankenhaus Johanneum.....	27793 Wildeshausen
Klinikum.....	29525 Uelzen
Heidekreisklinikum.....	29664 Walsrode
Medizinische Hochschule.....	30625 Hannover
Elisabeth Krankenhaus.....	34117 Kassel
Kliniken der Universität Göttingen.....	37075 Göttingen
Klinikum.....	38118 Braunschweig
AWO Psychiatriezentrum.....	38154 Königslutter
Klinikum der Stadt Wolfsburg.....	38440 Wolfsburg
Universitätsklinikum Düsseldorf.....	40225 Düsseldorf
Kliniken St. Marien.....	44534 Lünen
Berufsgen. Kliniken Bergmannsheil.....	44789 Bochum
DRK Altenheim.....	44795 Bochum
St. Josef-Hospital.....	45899 Gelsenkirchen
St. Barbara-Hospital.....	45964 Gladbeck
St. Marien-Hospital.....	52353 Düren

St. Josefs-Krankenhaus.....	56856 Zell/Mosel
Kerckhoff-Klinik.....	61231 Bad Nauheim
Caritasklinik St. Theresia.....	66113 Saarbrücken
Psychiatrisches Zentrum Nordbaden.....	69168 Wiesloch
Diakonie-Klinikum.....	70176 Stuttgart
Wohnstift Augustinum.....	70619 Stuttgart
Zentrum für Psychiatrie.....	71364 Winnenden
Hohenloher Krankenhaus.....	74613 Öhringen
Hohenloher Krankenhaus.....	74653 Künzelsau
Pfalz-Klinikum.....	76889 Klingenmünster
Klinikum.....	77933 Lahr
Universitätsklinikum.....	79106 Freiburg
Kreis-Klinik Trostberg.....	83308 Trostberg
Isar-Amper Klinikum.....	84416 Taufkirchen
Klinikum.....	88048 Friedrichshafen
Rummelsberger Anstalten.....	90625 Schwarzenbruck
Klinikum Friedrich-Alexander-Universität.....	91054 Erlangen
Kreis Krankenhaus.....	91094 Rothalmünster
Klinikum.....	92224 Amberg
St. Anna Krankenhaus.....	92237 Sulzbach-Rosenberg
Klinikum Nordoberpfalz.....	92637 Weiden
Krankenhaus der Barmherzigen Brüder.....	93049 Regensburg
Caritas Krankenhaus St. Josef.....	93053 Regensburg
Klinikum der Universität Regensburg.....	93053 Regensburg
Bezirksklinikum Mainkofen.....	94469 Deggendorf
Klinikum der Universität.....	97080 Würzburg
Kreis Krankenhaus.....	99310 Arnstadt
Sophien- und Hufeland Klinikum Weimar.....	99425 Weimar
Südharz Krankenhaus.....	99724 Nordhausen

Kantonspital.....	CH-6000 Luzern
Allgemeines Krankenhaus.....	A-Linz
Unfallkrankenhaus.....	A-Linz
Kardinal Schwarzenberg'sches Krankenhaus.....	A-5620 Schwarzach
Allgemeines Krankenhaus.....	A-Wien
H. Hartziekenhuis Roeselare-Menen.....	BE-8000 Roeselare
Unikliniken.....	Fi-Helsinki

## VARIOCOOL system

Klinikum.....	15236 Frankfurt/Oder
Kreis Krankenhaus.....	21244 Buchholz
Hans-Susemihl-Krankenhaus.....	26721 Emden
Klinikum.....	26789 Leer
Medizinische Hochschule.....	30625 Hannover
Krankenhaus.....	39340 Haldensleben
Rheinische Kliniken.....	40629 Düsseldorf
Kreis Krankenhaus.....	41515 Grevenbroich
Kreis Krankenhaus.....	41540 Dormagen
St. Agnes Krankenhaus.....	46393 Bocholt
Universitätsklinikum.....	50931 Köln
Unikliniken.....	53105 Bonn
Rheinische Kliniken.....	53111 Bonn
Caritasklinik St. Theresia.....	66113 Saarbrücken
Kreis Krankenhaus.....	72622 Nürtingen
Vincenz-von-Paul Krankenhaus Rottenmünster.....	78628 Rottweil
Neurologisches Krankenhaus.....	80804 München
Rummelsberger Anstalten.....	90592 Schwarzenbruck
Mainklinik.....	97199 Ochsenfurt
Kreis Krankenhaus.....	99310 Arnstadt

Unfallkrankenhaus.....	A-Linz
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