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Elanpro Advances Food Safety with New Solutions

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Elanpro's new holding trolley range combines precise temperature control, digital monitoring, and mobility

Elanpro, India's leading commercial refrigeration company, has expanded its foodservice portfolio with the launch of its new HER Series - Cold/Hot Convertible Trolley and HE Series- Heated Holding & Transport Trolley. Designed specifically for India's hospitality and foodservice sector, the new trolley range enables operators to safely transport, hold and serve food while maintaining temperature, quality and food safety across every stage of service.

As India's hospitality, weddings, institutional catering and foodservice industries continue to scale, meals are increasingly prepared in central kitchens before being transported to banquet halls, convention centres, hospitals, corporate cafeterias and off-site venues. Maintaining safe food temperatures throughout this journey has become one of the industry's biggest operational challenges, directly influencing food quality, customer experience, regulatory compliance and food wastage.

Addressing this critical gap between food preparation and service, Elanpro's new holding trolley range combines precise temperature control, digital monitoring, mobility and robust construction to help operators maintain food quality during transport while improving operational efficiency.

The HER Series combines refrigeration and heated holding capabilities within a single mobile cabinet, allowing operators to switch seamlessly between cooling and heating modes using an intuitive digital controller. This flexibility allows the same cabinet to support different menu requirements throughout the day, reducing the need for multiple equipment units while optimising valuable back-of-house space.

Equipped with digital temperature display, programmable controls, visual and audible alarms, ventilated air circulation and automatic defrost, the cabinets ensure precise temperature management while supporting HACCP-based food safety practices. Real-time digital monitoring allows operators to continuously monitor holding temperatures, helping maintain consistency across service.