



NAVIS



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Distribution trolleys to satisfy every food safety requirement

In all food service operations it is of the utmost importance that the cold chain remains intact at all times. The NAVIS range of trolleys ensures food safety right up to the patient's plate.

Heavy duty, efficient and easy to clean, NAVIS trolleys ensure that meals can be transported in compliance with all temperature storage requirements, without loss of food quality.

The NAVIS range of products is available in various sizes to accommodate many different trays, containers or baskets.



ISECO, to enjoy nice and healthy food.

Therefore, the preservation of food quality as well as the pleasure and safety of your customers will always remain at the heart of our concerns.

Robust and easy to use

Specification

- Self-supporting structure, entirely built in austenitic stainless steel
- Reinforced chassis with non-marking polyethylene bumper bars ①
- Top with bumper bars and guard rail as standard ②
- Top with bumper bars and guard rail as standard ②



Reinforced chassis ①



Top with polyethylene bumper bars and guard rail ②



Full-length handles ③

Food transport made easy

- A choice of castors (160mm or 200mm, fixed or swivel with brake)
- Optional tow bar
- Easy to secure on trucks

NAVIS is especially suitable for intensive use. For this reason you can rely on NAVIS quality for many years.



The NAVIS, heavy duty trolley, remains easy to manoeuvre

All NAVIS trolleys are fitted with full-length reinforced handles ③ for easy manoeuvrability.

*NAVIS,
an essential part of your food
distribution organisation.*



NAVIS 2xGN 1/1 Carbo

NAVIS



Quality insulation

ensures no loss of food quality

Thanks to the highly efficient insulation, food can be stored and transported in complete safety. Once the doors are closed the trolley will maintain a safe temperature for more than an hour.

Performance can be further improved by the addition of

- Eutectic plates, economical and easy to use
- Carbofresh™ refrigeration system.

Easy to clean

In order to ensure the utmost hygiene, NAVIS trolleys can be thoroughly washed down using a hose or automatic washing system.

Internal corners are rounded to assist cleaning and the sloped floor allows easy removal of excess water.



Technology at your service

ISECO has developed new technology such as CARBOFRESH™ and ISECOM.

CARBOFRESH™

The environmentally friendly refrigeration system



Carbofresh™, a high performance refrigeration system developed in partnership with AIR LIQUIDE, is used in many different ISECO product ranges.

It operates **without noise, requires no electricity** and can be used even in the most demanding conditions.

Refrigeration is provided by the natural sublimation of carbon dioxide (CO₂) in a tank inside the trolley.



- **Instant refrigeration**

The refrigeration process starts immediately with the injection of CO₂ into the tank and it remains active throughout the food storage and distribution process.

- **Easy to use, no maintenance required**

- **Environmental protection**

Carbofresh™ uses CO₂ obtained from natural resources and industrial recycling. For many years sustainability and care for the environment have played a major part in all ISECO product development. For this reason an environmental logo is fitted to ISECO products.



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ISECOM

Temperature monitoring system

ISECOM was designed for ISECO products to record and transfer all relevant temperature data within HACCP guidelines.

The system functions automatically without the need for an operator or stationary trolleys.

An alarm is activated as soon as a problem is detected.



ISECOM records the following data:

- Temperature inside the trolley at any given time
- The time, date and type of any fault detected
- Time and trolley temperature at checkpoints (requires one or more data transfer units)
- Name of hospital ward (for trolleys equipped with the option "label programming")



For more information please consult the ISECOM brochure

Product range

- Trolleys with 1, 2 or 3 sections
- Various dimensions for Gastronorm, Euronorm or 600 x 400mm
- Options include eutectic plates and Carbofresh™ refrigeration



NAVIS 6/4



NAVIS GN 1/1



NAVIS 2 x GN 1/1 - 2 doors

	Baskets 600 x 400mm	Dimensions (mm) (L x W x H)	Runners (option) No. of levels and spacing (mm)	Tray/Container GASTRONORM	Dimensions (mm) (L x W x H)	No. of levels and spacing (mm)	Tray/Container EURONORM	Dimensions (mm) (L x W x H)	No. of levels and spacing (mm)
NAVIS 6/4 1 door		780 x 690 x 1195	6 x 125						
		780 x 690 x 1515	7 x 160 9 x 125						
		780 x 690 x 1775	11 x 125						
NAVIS 2x6/4 2 doors		1270 x 810 x 1195	6 x 125						
		1270 x 810 x 1515	7 x 160 9 x 125						
NAVIS GN 1/1 1 door					780 x 690 x 1195	9 x 85			
					780 x 690 x 1515	9 x 125 13 x 85			
					780 x 690 x 1775	16 x 85			
NAVIS 2xGN 1/1 2 doors					1050 x 750 x 1253	(2x10) x 80			
					1050 x 750 x 1310	(2x10) x 90			
					1050 x 750 x 1400	(2x10) x 100			
					1050 x 750 x 1610	(2x12) x 100			
					1050 x 750 x 1770	(2x15) x 90 (2x16) x 85			
NAVIS 2xEN 1/1 2 doors								1140 x 750 x 1315	(2x10) x 90
								1140 x 750 x 1405	(2x10) x 100
								1140 x 750 x 1615	(2x12) x 100
NAVIS 3xGN 1/1 2 doors					1295 x 750 x 1260	(3x10) x 80			
					1295 x 750 x 1415	(3x10) x 100			
					1295 x 750 x 1525	(3x11) x 100			
NAVIS GN 2/1 1 door					830 x 830 x 1515	9 x 125			
						10 x 113			
						11 x 100			
						12 x 94			
						13 x 85			
						14 x 81			
						15 x 75			
						16 x 70			
NAVIS GN 2/1 2 doors					830 x 830 x 1195	7 x 116		830 x 830 x 1315	8 x 100
						9 x 85			
						10 x 81			
						10 x 90			
						9 x 125			
						10 x 113			
830 x 830 x 1515	11 x 100		12 x 94		13 x 85		14 x 81		15 x 75
	16 x 70								
NAVIS 2xGN 2/1 2 doors					1460 x 830 x 1515	(2 x 13) x 85			
					1460 x 830 x 1615	(2 x 12) x 100			
					1460 x 830 x 1775	(2 x 16) x 85			

These customers have placed their trust in us

Centre Hospitalier Universitaire NICE
Centre Hospitalier Universitaire CAEN
Centre Hospitalier Régional Universitaire LILLE
Centre Hospitalier EAUBONNE
Centre Hospitalier POISSY ST GERMAIN
Centre Hospitalier SAINT NAZAIRE
Centre Hospitalier BOULOGNE SUR MER
Centre Hospitalier Universitaire MONTPELLIER
Hôpital Saint Louis PARIS

Evang. Krankenhaus MÜLHEIM
Karl-Olga Krankenhaus STUTTGART
Westpfalzlinikum KAISERSLAUTERN
Gourmet-Werkstatt BAD NAUHEIM
Speisenverteilcenter Procuratio ROSTOCK
Taunus Menü Service GmbH NEU ANSPACH
Reinhard-Nieter-Krankenhaus
WILHELMSHAVEN
Asklepios Kliniken GmbH HAMBURG
Universitätsklinikum MAGDEBURG
Bathildiskrankenhaus BAD PYRMONT
Evangelischer Stift FREIBURG
Klinikum OFFENBACH

Dimence DEVENTER
Stichting Saffier 's-GRAVENHAGE
De Boeskool OLDENZAAL
U.M.C.U. UTRECHT
Stichting De Wever TILBURG
La Gourmande ZWOLLE
Ziekenhuis Netwerk ANTWERPEN

and many others...

Options and accessories

- ISECOM (for HACCP documentation)
- Carbofresh™ refrigeration system
- 6 castors Ø 160mm or 200mm:
2 fixed and 2 or 4 swivel with brake
- Centralised braking system
- Doors with triangle or key lock
- Mechanical tow bar
- Anti-tilting system for trays

For other options consult ISECO.



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