SINGLE VITALIS

ISECO

SINGLE
VITALIS

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.

For a pleasurable meal

• Hygienic requirements met, food safety ensured

VITALIS ensures the transport and conservation of meals in complete accordance with temperature standards for Cook & Serve and Cook & Chill contexts, the essential conditions to guarantee food hygiene and safety.

VITALIS can be hosed or machine washed ensuring that perfectly hygienic conditions are maintained.

The HACCP option allows for automatic traceability, facilitating risk management.

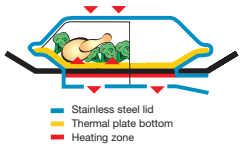
• Hot and cold, a large choice of options

- Flexible make-up of trays :
  You can have a combination of trays made-up of one or more hot dishes and others made-up of complete cold meals, all in the same trolley. Thus it is possible to adapt to the widest range of consumers expectations.
- Smart standard trays: they allow full freedom of movement for the patients, they can set their dishes as they wish, as the tray has no obstacles.

(See page 5 for sample tray configurations).

- Perfect reconstitution of the meal's quality

- Progressive retherming by thermocontact preserves all the meal's nutritional and sensory qualities.



- Temperature maintenance for the duration of the service thanks to the stability of Thermocontact heating plates.
- Starters and desserts are kept at the right cool temperature thanks to the cooling performance of VITALIS.

The refrigeration system
VITALIS SINGLE SEPARATE REFRIGERATION

The Vitalis shuttle trolley has no moving mechanical parts.

Refrigeration is carried out by the Stand Fresh unit and starts as soon as the Vitalis trolley is coupled with it.

Optimal distribution of the cold is ensured by a diffuser with inlets and outlets at each level.

Condensates are gathered at the diamond shaped bottom of the cavity. They can be drained through the foot-operated drainage valve during cleaning.

The Stand Fresh unit is mobile, so it can easily be moved to a service area for its periodic maintenance.

With simple access to its evaporator, it can be easily disinfected according to the intervals specified in your procedures.

The Vitalis Single trolley is of course totally hose washable (max. 8 bars pressure).

SINGLE VITALIS

Technology at your service

• Optimised operations and comfort thanks to :

- Silent heating and cooling systems ensuring comfort of both staff and customers.
- Electrical consumption limited to the number of meals served.
- Compatibility with a central energy management system.

• New intelligence for new functions

- New electronics for easier programming of the trolleys, including new operational assistance modules such as:
  - Automatic compensation for electrical tension variations
  - Management of the technical function parameters
  - Automatic change to daylight saving time.

• HACCP approach : traceability, with the data recording option

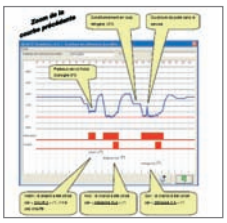
- The Data Recording Option allows incorporating the HACCP methodology through traceability of events.

The following are recorded :

- Cold temperatures on a continuous basis.
- Plugging and unplugging.
- Start and end of the retherming cycle.
- Running of the retherming cycle shelf by shelf.
- Abnormalities during running.

• Simplified use with the programmable labels option

- The programmable labels option (patented system) allows for differential programming. The distribution system is easily managed by the user without the intervention of neither technical nor specialised staff :
- The assignment and programming of the trolleys is handled by a removable label : this gives a great deal of flexibility in managing the flow of trolleys exiting the cleaning facility and the plating area, as well as a lot of space savings.
- Changes in the meals schedule or in the organisation are very simple to manage: Cook & Chill/Cook & Serve, weekday/weekend, different crockery, etc.



The modular tray

The VITALIS tray is easily adapted to culinary creativity and to the customer's choice thanks to the multiple possibilities offered :

• Tray with a removable separator

Two heating zones to favour hot or cold by simply turning over the tray.

- The large hot zone can be adapted to the plating type, as in the Thermocontact 1 version.
- Turning over the tray reduces the hot zone, leaving the larger area for cold dishes.
- Heating is deactivated either by the position of the separator or by using a GN 1/1 standard tray, allowing the preparation of an entirely cold meal.
- The BOWL area is particularly suited to serving soups.

The modular tray

• Fixed separator option

In case of a fixed separation, you select the respective surface of the hot and cold zones.

- The hot zone can be modified to fit the crockery and hold :
  - a plate and a bowl,
  - or four 160x160 mm foil containers.
- Turning the tray over deactivates heating and allows serving a cold meal.

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General technical characteristics

- Self-supporting structure in austenitic stainless steel with operating handles
- Insulated cavity in austenitic stainless steel with :
  - detection of plates to be rethermed
  - individually controlled thermocontact heating elements
- 2 doors swinging out to 270° and safety locking (4 on VITALIS 32)
- 6 wheels of 200 mm diameter : 2 fixed, 4 swivelling with brakes on all models
- Top with guard rail providing storage space
- Polyethylene all-round bumpers
- Body panels in technical violet coloured plastic
- User-friendly electronic card with alphanumeric display controlling :
  - retherming
  - automatic start

The card displays time, temperature, countdown and warns of any anomalies in real-time.

Options

- Mobile serving aid
- Centralised braking pedal
- Programmable labels and label programming unit
- HACCP recording and data send/receive unit to/from a PC environment
- Mechanical towing
- Fitting onto automated handling base (on some models)
- Roof with bumpers

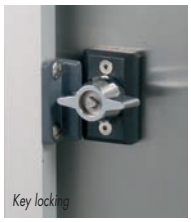
To complete the range, we also have our Bus Single trolley for cold transport only.

Technical specifications

Models	Number of levels	Dimensions [mm]	Power consumption at 230/400V
VITALIS Single - 85 mm pitch*			
VITALIS 12 Single 85	12	L 1000 / w 750 / H 1160	3,2 kW
VITALIS 16 Single 85	16	L 1000 / w 750 / H 1160	4,2 kW
VITALIS 20 Single 85	20	L 1000 / w 750 / H 1330	5,3 kW
VITALIS 24 Single 85	24	L 1000 / w 750 / H 1500	6,3 kW
VITALIS 28 Single 85	28	L 1000 / w 750 / H 1680	7,4 kW
VITALIS 30 Single 85	30	L 1000 / w 750 / H 1784	7,9 kW
VITALIS Single - 100 mm pitch**			
VITALIS 12 Single 100	12	L 1000 / w 750 / H 1160	3,2 kW
VITALIS 16 Single 100	16	L 1000 / w 750 / H 1330	4,2 kW
VITALIS 20 Single 100	20	L 1000 / w 750 / H 1500	5,3 kW
VITALIS 24 Single 100	24	L 1000 / w 750 / H 1680	6,3 kW
STAND Fresh			
STAND Fresh		L 860 / P 415 / H 975	1,7 kW

** 85 mm pitch = usable height of 55 mm in the hot side, of 75 mm in the cold side.*
*** 100 mm pitch = usable height of 70 mm in the hot side, of 90 mm in the cold side.*

Mobile Serving aid


Key locking

Roof bumpers

Door locker

Connecting socket0

They have placed their trust in us

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and many others...

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