ISECO

VITALIS ONE FLEX

The “All in One” solution for healthy and tasty meals

Compact | Economical | Efficient

VITALIS ONE FLEX

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VITALIS One Flex is the newest meal distribution cart in the VITALIS product range and the latest development in hot and cold food service.

The cart can be washed using a high pressure cleaner (max. 8 bars) and the Single and Carbofresh™ models can even be put through an automated cart wash system to ensure maximum hygiene.

With its unique thermocontact technology, the VITALIS One Flex is more compact, simple to use and economical. Your meals will be heated gently, using only the necessary power. Heat from the thermocontact shelves keeps the food at the right temperature until the end of service, even if the doors are open! The food stays hot without loss of quality, giving your staff the pleasure of presenting excellent meals to patients.

Delivering perfect quality and perfect temperature, every time.
Ensuring the quality, safety and taste of the foods you prepare.

Compact and with better mobility

Compact

The VITALIS One Flex is built on a new chassis with reduced dimensions (965 x 765 mm) and weight. This means:

- a smaller footprint makes storage and transport easier in trucks, elevators, offices and hospital rooms
- the cart is easier to use, especially where space is limited.

Better mobility

Thanks to its reduced dimensions and its 6 large wheels (200 mm diameter) as standard, less effort is required to turn and move the VITALIS One Flex. Lighter materials and 4 heavy-duty handles ensure improved manoeuverability. The new thermocontact heating shelves are only 11 mm thick, leading to reduced cart height and better mobility.

Economical

Purchase price

VITALIS One Flex costs 15% less than its predecessor.

Energy savings

Because we are constantly thinking about the impact of our products on the environment, we have reduced power consumption on VITALIS One Flex without any loss of performance. The new 220 watt thermocontact heating shelf ensures gentle heating while minimizing energy consumption. The heating shelves have an automatic sensor and are only switched on when food is on the tray to be rethermed, thereby further reducing energy use. As a result, daily power consumption is directly related to the occupancy rate of hospital beds. The cart can be supplied with integrated refrigeration, separate Stand Fresh refrigeration or with the Carbofresh™ system using recycled CO_2.

Maintenance

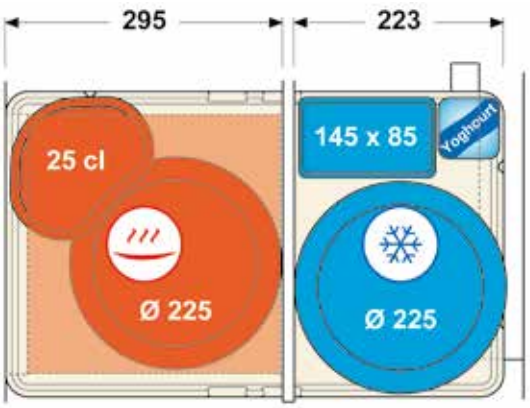
VITALIS One Flex carts are substantially more reliable than retherm carts using convection technology. Estimated annual savings are in excess of 70%. Vitalis One Flex carts are designed to last far longer than retherm carts using convection technology. Expected economic lifespan is more than 20 years.

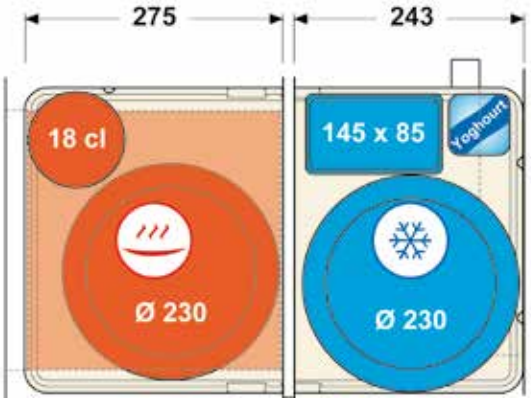
Lower acquisition cost, lower energy consumption, lower maintenance, longer life: Vitalis One Flex offers you the best value for your money.

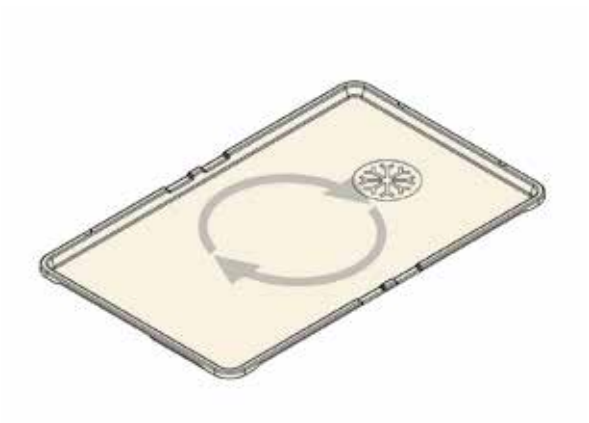
Efficient, flexible and easy to use

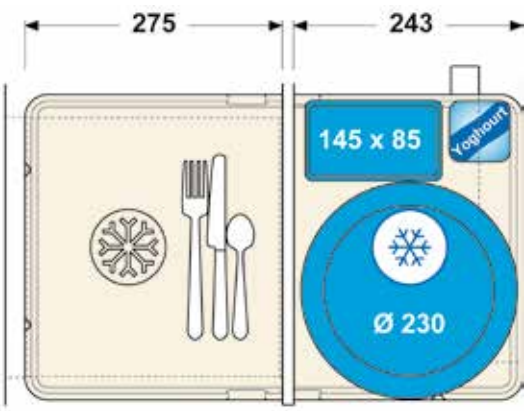
VITALIS One Flex can be fitted with a pre-heating system for hot line use, and with single or double refrigeration for cook & chill or cook & freeze operations. The flat and practical ISECO tray allows complete meals (hot dishes as well as salads and desserts) to be transported in the same cart. Moreover, thanks to its flexibility initiated by sliding the tray 20mm sideways, the hot and cold portions of a menu can be easily varied. This presents a greater choice and better quality to your staff and patients.

Technical specifications









The range

5 capacity levels

16, 20, 24, 28 and 30 Gastronorm 1/1 trays

2 shelf pitches

- Space-saving 80 mm
- For more tray space 95 mm

3 refrigeration systems

- Integrated refrigeration system: Fresh
- Separate refrigeration docking station: Stand Fresh One
- Industry-exclusive non-electric refrigeration with CO_2 snow: Carbofresh™

Options and accessories

- Centralized braking system
- Lockable with key or triangle fitting
- Mechanical tow-bar
- Motorization
- ISECOM (for HACCP documentation)

For other options, please consult your ISECO distributor.

3 packs

- Cold line / Frozen line with tray detection
- Cold line / Frozen line with tray detection and double refrigeration
- Hot line with pre-heating

VITALIS ONE FLEX

Technical specifications

Number of levels	Pitch (mm)	Dimensions (mm and inches) Length/Width/Height		Power at 208V 3ph (kW)	
				Fresh	Single/Carbo
CART					
16	80	L 965 / W 765 / H 1160	38.0″ x 30.1″ x 45.7″	4.5	3.5
	95	L 965 / W 765 / H 1255	38.0″ x 30.1″ x 49.4″		
20	80	L 965 / W 765 / H 1255	38.0″ x 30.1″ x 49.4″	5.3	4.4
	95	L 965 / W 765/ H 1415	38.0″ x 30.1″ x 55.7″		
24	80	L 965 / W 765 / H 1415	38.0″ x 30.1″ x 55.7″	6.2	5.3
	95	L 965 / W 765 / H 1595	38.0″ x 30.1″ x 62.8″		
28	80	L 965 / W 765 / H 1595	38.0″ x 30.1″ x 62.8″	7.1	6.2
30	80	L 965 / W 765 / H 1655	38.0″ x 30.1″ x 65.2″	7.5	6.7
STAND Fresh One		L 860 / W 415 / H 975	33.9″ x 16.3″ x 38.4″	1.3	

Innovative food distribution system for healthy and tasty meals

ISECO understands the importance of food in health care, as an international supplier of food distribution systems to hospitals, long-term care facilities, schools and penal institutions. Together with these customers we help people enjoy healthy and tasty food. We achieve this by offering more than just products: we support these organizations with our knowledge and experience in the production, safe storage, distribution and service of individual and multi-portion meals.

We provide it all

We develop and produce all our products in our factory in France and have our own R&D, production and after-sales service. This enables us to continue to make innovations which increase customer satisfaction through improved efficiency and better service.

Sustainability is a leading principle within ISECO. This is reflected in all aspects of our company: products, technology, buildings and production methods.

ISECOCARE

ISECO enables you to enjoy tasty and healthy food.

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