

TRANSTRONIC TROLLEYS

Individual Trayed Meal Distribution

In hospital more than anywhere meal time takes on a fundamental importance. The Transtronic Trolley is the link between the cook and the patient.

- Transtronic TH/TI trolleys are designed to meet the specific constraints of pavilion style establishments
- They can be used as cold or hot link as desired
- Consisting of two autonomous trolleys each fitted with 4 wheels (2 of which swivel)
- The TH heated trolley consists of an isolated compartment equipped with thermo-contect blades
- TI fresh is also equipped with a cold accumulator



Model SHOWN TH30



Model SHOWN TI16

Model	Capacity	Rating	W x D x H
TH16	16 Plates	4.5kW	1150 x 830 x 1550
TH20	20 Plates	5.6kW	1150 x 830 x 1475
TH24	24 Plates	6.7kW	1150 x 830 x 1550
TH30	32 Plates	9.1kW	1150 x 830 x 1640
Fresh			
TI16	16 GS 1/1 Trays	0.5kW	990 x 830 x 1350
TI20	20 GS 1/1 Trays	0.5kW	990 x 830 x 1375
TI24	24 GS 1/1 Trays	0.5kW	990 x 830 x 1550
TI30	30 GS 1/1 Trays	0.5kW	990 x 830 x 1640



Vitalis Trolleys

Vitalis Transtronic

Vitalis carries and preserves meals under conditions that fully comply with all temperature regulations for hot and cold storage, an essential requirement for ensuring hygiene and food security.

- Self supporting structure made of austenitic Stainless Steel
- Insulated cavity with a system for detecting plates to be re-heated with Individually controlled heating elements with thermo switches
- Two folding doors with safety locking mechanism
- Hood with rack designed so items will not fall out, providing a storage space
- Bumpers around the edges with interchangeable moulded corner pieces
- User friendly electronic display that controls: Re-heating, automatic start and provides time and temperature displays, re-heating timer

Model	Capacity	Rating	W x D x H
VITALIS 24 Fresh 85	24 Levels	7.3kW	1000 x 750 x 1500
VITALIS 24 Single 85	24 Levels	5.3kW	1000 x 750 x 1330
VITALIS 24 Carbo 85	24 Levels	6.3kW	1000 x 750 x 1680

INSULATED CONTAINERS



Models Shown SR8 and SR4



Models Shown SC15, SC21 AND SC10

Containers

Long lasting heat conservation

- Reinforced isothermic protection with polyurethane foam insulation
- Silicon Seal
- Incredibly durable
- Double austenitic stainless steel shell
- Polyacetate handle
- 7 models per transport of hot meals
- 7 models for dispensing hot and cold drinks
- A full range of insert pans for easier transport and meal distribution

Model	Capacity	W x D x H
SR4	4.2 litres	213 x 368 x 204
SR8	7.7 litres	213 x 368 x 314
SP20	21.5 litres	337 x 617 x 224
SP30	31.5 litres	337 x 617 x 324
SC10	10.8 litres	337 x 368 x 244
SC15	15.6 litres	337 x 368 x 317
SC21	21.7 litres	337 x 368 x 414

Insulated Containers for Hot and Cold Drinks

- High performance conservation for the entire duration of transport
- Double Stainless Steel shell with food quality silicon seals
- Two Ergonomically polyacetate handles
- Square and rectangular un-heated containers with rounded corners
- SB5 AND SB10, cylindrical containers, particularly suited for transporting soups



Models Shown SRR9 AND SRR6

Model	Capacity	W x D x H
SRR6	6.5 litres	213 x 427 x 297
SRR9	9.1 litres	213 x 427 x 379
SCR15	14.2 litres	337 x 427 x 317
SCR20	20.4 litres	337 x 427 x 414
SCR30	30.2 litres	337 x 427 x 567
SRT6	6.5 litres	213 x 427 x 297
SCT15	15.3 litres	337 x 427 x 317
SB5	4.8 litres	245 x 276
SB10	9.3 litres	285 x 341

