

## Catering management

# Neop meal<sup>®</sup> motorized distribution trolley

The **multifunction** Neop meal<sup>®</sup> trolley guarantees food service all day long and food delivery in the bedroom, dining room or in any other special rooms.

This **compact and motorized** trolley offers an excellent manoeuvrability. Its motor improves staff work comfort and reduces MSDs.

Neop meal<sup>®</sup> **ensures food safety**. It respects temperatures and preserves the organoleptic qualities of food preparations thanks to a temperature holding by forced air.



Neop meal



Ergonomic



Hygienic

## Advantages

- ▶ Adapted to any kind of organisation
- ▶ 100 % motorized thrust
- ▶ Temperature maintaining by forced air
- ▶ Forward direction respect

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### Strong points

#### ERGONOMY

- ▶ **1 EasyMoove®+ middle drive wheel with control integrated in the upper safeguard bar**
- ▶ 4 directional 125 mm diameter wheels with needle roller bearings
- ▶ Working surface with ergonomic height and extendable thanks to two lateral supports
- ▶ 180° door opening with self-closing handle

#### SAFETY

- ▶ Maximal insulating
- ▶ 3 side anti-fall upper safeguard bars
- ▶ 2 LED strips to indicate that the trolley is moving
- ▶ Brake system in case of release of the control buttons
- ▶ Centralized front brake
- ▶ Emergency stop button on EasyMoove motorized system
- ▶ Key lock
- ▶ Peripheral lower bumpers

#### HYGIENE

- ▶ Stainless steel structure
- ▶ Easy cleaning
- ▶ Table can be cleared with same trolley
- ▶ Forward direction respect
- ▶ HACCP standard

### Technical features

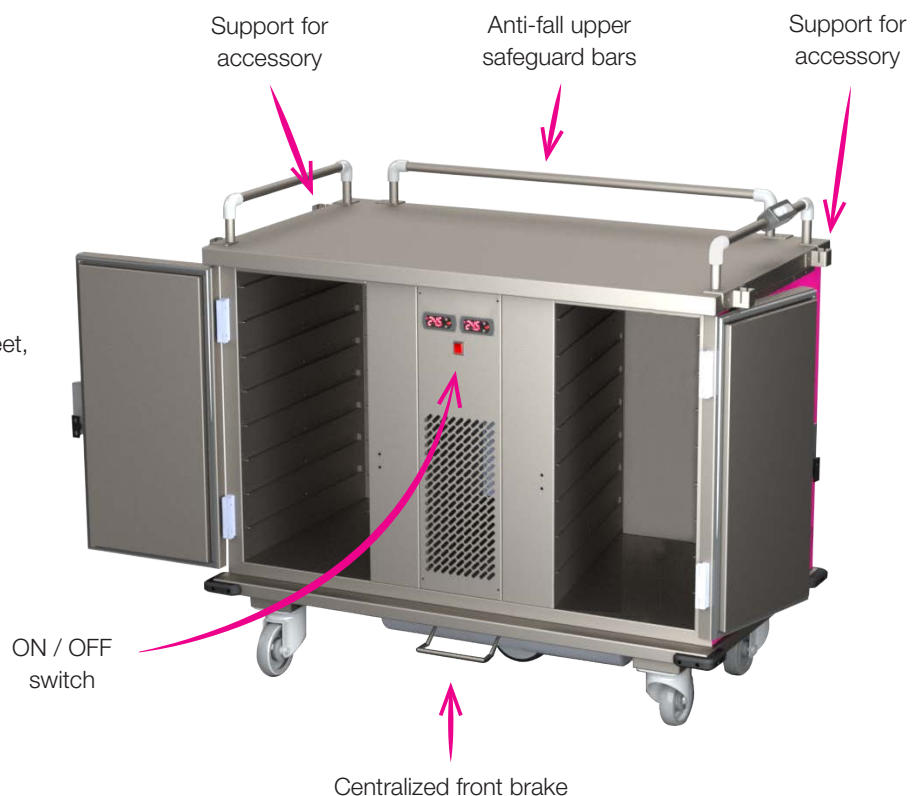
- ▶ 2 compartments of GN 1/1 8 levels with 80 mm spaces
- ▶ Compartments made of stainless steel sheet, insulated with rock wool
- ▶ Working surface useful dimensions: L. 1139 x D. 641 mm
- ▶ Work surface height: 1000 mm
- ▶ Overall dimensions: L. 1304 x D. 725 x H. 1107 mm
- ▶ Floor space: 0,945 m<sup>2</sup>
- ▶ Weight: 190 kg
- ▶ Maximum possible load: 200 kg



easymoove+



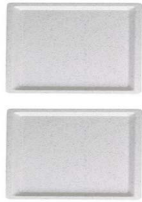
- ▶ **100 % motorized thrust**
- ▶ **Forward or reverse**
- ▶ **Gradual acceleration** to reach 3 km/h
- ▶ **Compensation system** for uneven floors
- ▶ **Strong battery autonomy:** manual use is possible if battery charge has been forgotten
- ▶ Easy use and charge
- ▶ **Ergonomy is accessible to all:** cost saving solution, return on investment by limiting costs due to sick leaves of medical staff



## Capacity by level



1 GN tray  
1/1 model



2 GN trays  
1/2 model



1 Gastronorm  
container  
GN 1/1 model



2 Gastronorm  
containers  
GN 1/2 model



3 Gastronorm  
containers  
GN 1/3 model



1 rack  
GN 1/1 model

## Available models

### NEOP MEAL® TROLLEY - HOT COLD MODEL

#### For

- ▶ Breakfast, lunch, tea-time (brunch) and dinner

#### Provided services

- ▶ Room service, in dining room or in special rooms
- ▶ On GN 1/1 or GN 1/2 trays
- ▶ On plates from Gastronorm containers

#### Capacity

- ▶ 24 plated meals (positioned on a rack)
- ▶ 16 meals on GN 1/2 trays
- ▶ 32 breakfasts on GN 1/2 trays
- ▶ 100 brunches (tea-time)
- ▶ 40 plates from Gastronorm containers

#### Hot cold modules

- ▶ Temperature maintaining by forced air
- ▶ Temperature adjustment and control by digital readout
- ▶ Hot and cold module protection by circuit breakers
- ▶ Cold compartment : the trolley is designed to regulate a room temperature of 6°C / 8°C. The food which is put in the trolley, must be 2°C / 4°C temperature.
- ▶ Hot compartment : the trolley is designed to regulate a room temperature of 80° / 90°C. The food which is put in the trolley, must be 80°C / 85°C temperature.

#### Description

Neop Meal® motorized distribution trolley - hot cold model

#### Reference

9E101\_V03

## NEOP MEAL® TROLLEY - COOL MODEL

### **For**

- ▶ Breakfast and tea-time (brunch)

### **Provided services**

- ▶ Room service or in dining room
- ▶ On individual trays or from Gastronorm containers

### **Capacity**

- ▶ 32 breakfasts on GN 1/2 individual trays
- ▶ 100 brunches (tea-time)

### *Description*

### *Reference*

**Neop Meal® motorized distribution trolley - cool model**

9E102\_V03

## NEOP MEAL® TROLLEY - SOUBLE HOT MODEL

### **For**

- ▶ Lunch and dinner

### **Provided services**

- ▶ In dining room
- ▶ On plates from Gastronorm containers:
  - 1 part for meat / fish
  - 1 part for vegetables

### **Capacity**

- ▶ 80 meals

### **Hot modules**

- ▶ Temperature maintaining by forced air
- ▶ Temperature adjustment and control by digital readout
- ▶ Separate temperatures
- ▶ Hot module protection by circuit breakers
- ▶ The trolley is designed to regulate a room temperature of 80° / 90°C.
- ▶ The food which is put in the trolley, must be 80°C / 85°C temperature.

### *Description*

### *Reference*

**Neop Meal® motorized distribution trolley - Double hot model**

9E103\_V03

## Catering management

# Neop meal® motorized distribution trolley

### NEOP MEAL® TROLLEY - DOUBLE AIR COOLED TROLLEY

#### For

- ▶ Breakfast and dinner

#### Provided service

- ▶ In dining room
- ▶ On plates from Gastronorm containers:
  - 1 part for appetizers
  - 1 part for desserts

#### Capacity

- ▶ 80 meals

#### Cold modules

- ▶ Temperature maintaining by forced air
- ▶ Temperature adjustment and control by digital readout
- ▶ Separate temperatures
- ▶ Cold module protection by circuit breakers
- ▶ The trolley is designed to regulate a room temperature of 6°C / 8°C.
- ▶ The food which is put in the trolley, must be 2°C / 4°C temperature.

#### Description

#### Reference

**Neop Meal® motorized distribution trolley - Double air cooled model**

9E104\_V03

## Options

#### Description

#### Reference

**EasyMoove®+ mechanical clutch option**

9R003\_DEB

**1 Lateral support for Gastronorm containers** - delivered without containers

9E212

**2 Support for dustbin**

9E213

