

Catering management

Neop meal[®] motorized distribution trolley

The **multifunction** Neop meal[®] 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[®] **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

Catering management

Neop meal® motorized distribution trolley

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
- ▶ 270° door opening with magnetic plate

SAFETY

- ▶ Maximal insulating
- ▶ 3 side anti-fall upper safeguard bars
- ▶ Peripheral lower bumpers
- ▶ Centralized front brake
- ▶ Emergency stop button on EasyMoove motorized system
- ▶ Key lock

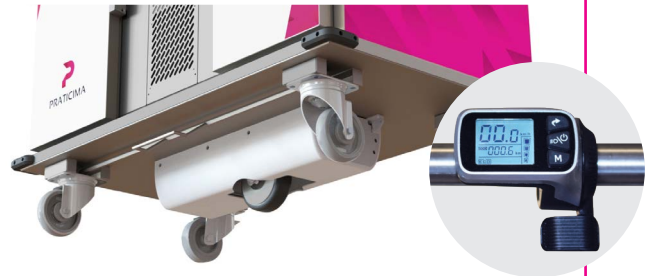
HYGIENE

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

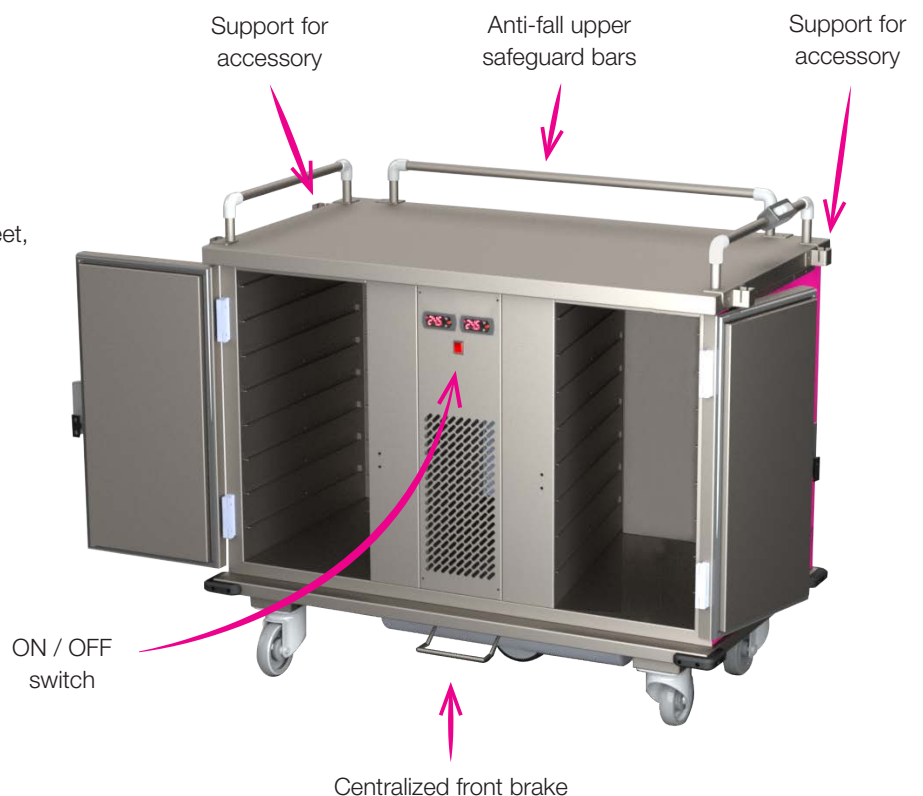
Technical features

- ▶ 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 m²
- ▶ Weight: 190 kg

EasyMoove



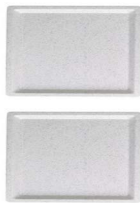
- ▶ **100 % motorized thrust:** use of acceleration lever
- ▶ **Speed selection** (2,5 or 4 km/h) and gradual acceleration
- ▶ **Compensation system** for uneven floors
- ▶ **Strong battery autonomy:** manual use is possible if battery charge has been forgotten
- ▶ Easy use and charge
- ▶ **Ergonomy 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_V02

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_V02

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_V02

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_V02

Optional equipments

Description

Reference

- | | | |
|----------|---|-------|
| 1 | Lateral support for Gastronorm containers - delivered without containers | 9E212 |
| 2 | Support for dustbin | 9E213 |

