Neop meal

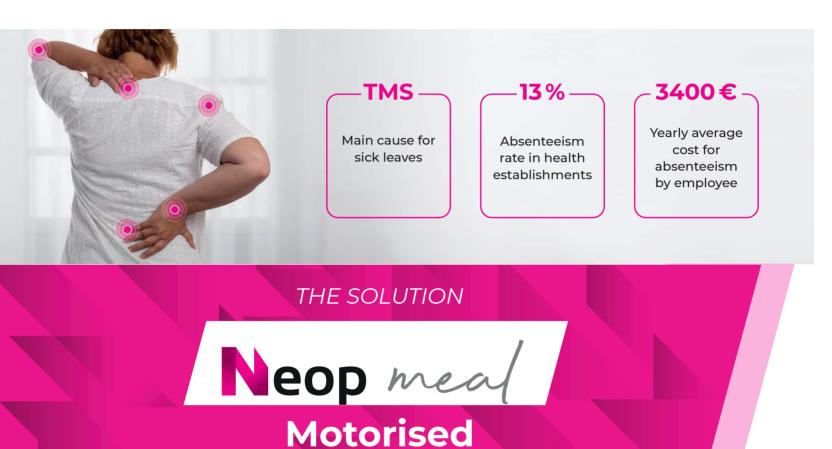
Multifunction motorised meal distribution trolley



Do your staff suffer from MSD

linked to handling of heavy loads?

Do sick leaves affect your efficiency?



Improves WORK COMFORT for your staff

meal distribution trolley

Optimises non-productivity costs



Neop meal



A MULTIFUNCTION TROLLEY

Guarantees food service all day long, and enables to deliver food in the bedroom, dining room or in any other special rooms...



A MOTORISED AND COMPACT TROLLEY

Offers an excellent handling for an **optimal work comfort** and **reduction of MSDs**



A FOOD SAFETY TROLLEY

Respects temperatures and preserves organoleptic qualities of food preparations



2 compartments

of GN 1/1 8 levels with 80 mm space

Service on
GN 1/1, GN 1/2 individual
trays or on plates from
Gastronormes containers

4 available trolley models according to uses





HOT COLD TROLLEY

Meal, breakfast and brunch distribution in the bedroom, dining room or any other special rooms..





DOUBLE HOT TROLLEY

Meal distribution in the dining room





DOUBLE AIR COOLED TROLLEY

Meal distribution in the dining room





COOL TROLLEY

Meal, breakfast and brunch distribution

Neop meal

Accompanies you throughout the day and suits your organisation requirements

BREAKFAST

Room service on trays

Solutions:

Hot cold trolley Cool trolley

Capacity:

32 breakfasts on GN 1/2 trays



LUNCH

Room service on plates in dining room

Solutions:

Hot cold trolley
Double hot trolley

+ Double air cooled trolley

Capacity:

40 or 80 meals



DINNER

Room service on trays

Solution : Chariot chaud froid **Capacity :** 16 meals on GN 1/2 trays





BRUNCH

Room service in dining room

Solutions:

Hot cold trolley Cool trolley

Capacity:

100 brunches











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