

Inducook

ClassicLine | simple & game-changing



Transported cold.
Served hot.



menuMOBIL®
FOOD SERVICE SYSTEMS



Inducook | ClassicLine



4 reasons to choose Inducook

Innovative induction technology

Thanks to Inducook, full menus can be transported cold and regenerated on the spot by the meal recipients. Only the specially-coated dishware parts get heated, while salads and desserts remain chilled.

Portioning and distributing

Since meals are delivered cold, in tried-and-tested thermally insulated MenuMobil compact trays, producing meals is a whole lot simpler. The utilizable time slot between the portioning of a meal and when it is eaten thus increases measurably.

Super-simple operation

The well-conceived dashboard is reduced to basics to achieve optimum functionality. A remaining-time display and two control lamps guarantee simple and user-friendly operation.

Via remote control, programming can be renewed/changed by the delivery service in seconds whenever necessary.

Optimal eating experience

Precision-heated meals on-the-dot dazzle through the high degree of taste retained. China dishware lends each menu an attractive visual quality.

Stress-free menu service. Prepared to perfection.

Inducook is the ideal menu-delivery system for the ultimate freshness, aroma and taste.



Inducook

simple & game-changing

Delivery of cold meals in tried-and-tested thermally insulated Menu-Mobil compact trays eases preparation and distribution of meals. Simultaneously, the ultimate meal quality is attained, since meal components are gently brought to optimal temperature just before dining with state-of-the-art yet uncomplicated induction technology. Thanks to its simple dashboard – single-button operation, remaining-time display, easy-to-read control lamps – operating the Inducook plate is easy, perfect for senior citizens. The hygienically flawless, easy-touch perforated on/off button makes operation unimaginably simple. Inducook remote control even permits the delivery service to pre-set heating times whenever needed.

Inducook
Infra-red remote control



Dishware / accessories assortment

Individually adaptable. Optimally combinable.

With Inducook, upper parts and lower parts are easily stacked and compatible with the whole range of MenuMobil products. Custom-made trolleys for storing and transporting meals save time, space, and make handling even easier. Plus, we also offer special, innovative solutions for your transportation of freshly prepared meals.

Inducook



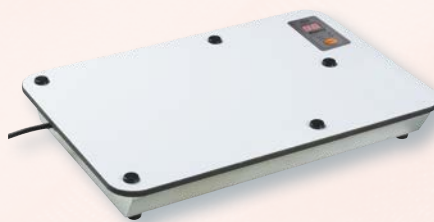
① 66600
Upper part - 395 x 310 x 50 mm

② 66610
Lower part - 395 x 310 x 50 mm

③ N7770
Slide-Lock

Dimensions combined: 395 x 310 x 100 mm
Color: gray

Inducook plate



IC-0202
Inducook plate for for regeneration of meals with inside closed insulated trays.
Electrical connection / Power connector:
230 V / 50 Hz / 140 W

Dimensions: 460 x 320 x 50 mm

Inducook remote control



IC-9002RC
Inducook remote control
Infra-red remote control
permits quick and easy programming
of heating times.

Customized transporting possibilities



Shelf cart with 4 shelves
for storing MenuMobil upper and lower parts with rear safety rods for anti-slide protection

7760S
Dimensions: 1.275 x 625 x 1.810 mm
Capacity: appx. 96 Classic Sets
or appx. 200 upper parts Universal
or appx. 80 lower parts Universal



Transport cart - open, CNS 18/10

570 439 **Model SYTW-32/CL**
Model for 4 x 8 MenuMobil Classic
Dimensions: 751 x 866 x 1.200 mm

570 440 **Model SYTW-40/CL**
Model for 4 x 10 MenuMobil Classic
Dimensions: 751 x 866 x 1.435 mm

570 441 **Model SYTW-48/CL**
Model for 4 x 12 MenuMobil Classic
Dimensions: 751 x 866 x 1.665 mm



Hand carrier, CNS 18/10

7737 for max. 3 MenuMobil Classic

7736 for max. 5 MenuMobil Classic

7740 for max. 6 MenuMobil Classic



Example: Shelf system, individually customized to your vehicle, in module construction. Ask us for details!



Inducook | ClassicLine

China dishware



2082F
China main course plate, undivided
coated for induction
Ø 215 mm · Height 40 mm



2083F
China plate for main course, divided
coated for induction
Ø 215 mm · Height 40 mm



2087F
China stew bowl
coated for induction
0,8 lit. · Ø 215 mm · Height 43 mm



2081F
China soup bowl
coated for induction
0,4 lit. · Ø 110 mm · Height 70 mm



1080S
China salad/dessert bowl
0,2 lit. · Ø 110 mm · Height 35 mm



1079S
China salad/dessert bowl
0,3 lit. · Ø 110 mm · Height 53 mm

Synthetic lids

Other colors on request



9931RLR **Color red**
9931RL **Color yellow**
Synthetic lid with ring-tab



99310 **Color orange**
Synthetic lid for stew bowl without lifting knob



99220 **Color red**
Silicone lid, large, for main course plate



99211 **Color yellow**
99212 **Color transparent**
Silicone lid, small for soup, salad/dessert bowl



99210 **Color yellow**
99210R **Color red**
99210B **Color blue**
Synthetic lid, small, for soup, salad/dessert bowl

Other accessories



7787S **C-Card holder**
with insertable paper label

7786S **Stainless-steel tabs**
(magnetic)



N7770 (black)
Slide-locks
in colors red, white, green, yellow, blue and black
e.g. for easy recognition of different menus.
Speeds quick recognition of various menus.

menuMOBIL®
FOOD SERVICE SYSTEMS



Perfect meal distribution with system.

A multi-faceted product range by MenuMobil gives you the right system for every area of use.

ClassicLine

unique & innovative

menu mobil
FOOD SERVICE SYSTEMS

ClassicLine

- Classic
- EcoClassic
- Universal

The compact transporting system ensures perfect dining pleasure with optimal insulation of hot and cold menu components. Hygienic. Appetizing. Economical.

Inducook

ClassicLine
simple & revolutionary

menu mobil
FOOD SERVICE SYSTEMS

Inducook ClassicLine

Transported cold – served hot. Easy-to-operate induction technology heats only the specially coated dishware components, while salad and dessert remain chilled. That way, the tasting experience is perfect.

InductLine

induction technology perfected

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InductLine

Innovative induction technology combined with tray-transport trolleys. Through electronic control, meals are generated to just the right temperature, right on the dot.

AirLine

individually heated

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FOOD SERVICE SYSTEMS

AirLine

- UNITRAY
- DSPRO
- EVOMULTI Buffet

Active heating, active chilling, all in the selfsame transport trolley. By means of electronic control, meals are heated with hot air, desserts and salads are cooled separately.

ContactLine

punctually and economically heated

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FOOD SERVICE SYSTEMS

ContactLine

Contact-heating is here combined with smart temperature sensorics, both integrated in the tray. Through heating zones, energy is target-fed to components to be heated. In the serving trolley, only utilized slots get heated.

ProfiLine

professional meal distribution

menu mobil
FOOD SERVICE SYSTEMS

ProfiLine

Robust, mature, intelligent – with a wide-ranging assortment of distribution trolleys, plate-dispensers, stacking racks and transport trolleys, we offer you professional and economical dispensers to round out your meal-serving program. And at an unbeatable price/benefit ratio.

A COMPANY OF THE HUPFER GROUP:

HUPFER
we make work flow

menu mobil
FOOD SERVICE SYSTEMS

RÜTHER
Food-Präsentation & Ausgabetechnik

trak
Catering Solutions

menu mobil
FOOD SERVICE SYSTEMS

MenüMobil Food Service Systems GmbH

Dr. Gustav-Markt-Weg 18 | A-6401 Inzing | Tirol

Tel.: +43/(0) 52 38 / 88 661 | Fax: +43/(0) 52 38 / 88 778

www.menu-mobil.com | office@menu-mobil.com

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