



Airline

Combines state-of-the-art preparation



with daily enjoyment



menúMOBIL
FOOD SYSTEMS

Airline, the trolley system with two separate thermal zones . . .

How does Airline work?

Technically and spatially, two completely separate temperature zones guarantee cold foods are chilled to $+6 - +10^{\circ}\text{C}$. and warm food components - both those kept warm and those regenerated - to $+75^{\circ}\text{C}$. Chilling and warming are achieved via high capacity blowers which make sure that temperatures in each section of the trolley are reached and maintained.

System Hot Air Trolley



System Docking Station



Shuttle for Hot Air Trolley



Shuttle for Docking Station



. . . a concept with a great future – suitable

Portioning meals with hot air trolley and shuttle system

How are hot and cold sections insulated?

The interior is divided into two completely separate sections by an insulating wall to prevent any heat from escaping. The wall is removeable and easily cleaned under running water or in the dishwasher.

Is Airline service-friendly?

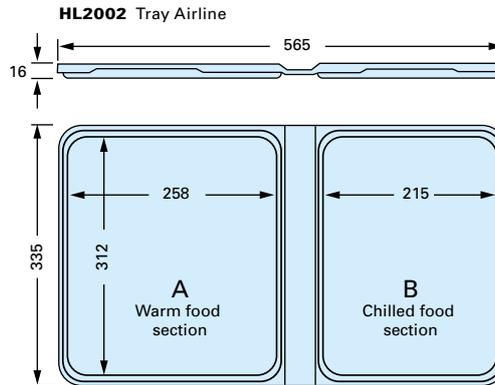
Besides the fact that necessary service is kept to an absolute minimum, the technical elements of the heating and cooling unit are easily accessible. A metal cover with a few screws is simply removed, in case of disturbance.

What is so constructive about Airline?

The compact and highly robust construction is all of stainless steel 18/10. Roof plate with concavity, roof-level and floor-level PVC all-around bumpers, 4 warmth insulation doors with rounded edges, easily removeable tray-carrier systems and a foot pedal door opener are but a few of the most important features of "Airline". Come and get a grasp of it yourself.

Are the tray-carriers removeable?

Yes, and not merely for cleaning purposes, but also to slide the full Airline trays into a lightweight shuttle trolley when they have to be brought to another destination. Let us show you these possibilities!



Airline Tray, turnable

Closely stacked trays in the trolley assure great economy. Also the generous size - room for two plates of 23 cm ϕ - makes planning meals easier. Besides that, the trays can also be turned. Thus, both the smaller and larger sections can be used for cold or warm foods.



Functions on control display:

- Touchboard to set operating cycles and configure desired operating parameters
- LEDs to display current operations
- Display of temperatures in warm and cold sections. Operating parameters to be set are also displayed.
- Acoustical signals at end of operating cycles and for disturbances shown on display

The perfect solution to separate the varying temperature areas

Instead of the customary rubber gaskets to separate the two varying temperature sections, Menu Mobil has solved this problem through a hard plastic thermal barrier. It is held down by two strong springs, thus separating hot and cold areas when no tray is inserted.



for Cook & Serve and Cook & Chill

Docking Station – the highest comfort level

- the entire hot air and cooling technology is installed in stationary mode in the kitchen or at the station.
- The lightweight, technology-free transfer trolley receives the apportioned trays on the meal distribution belt. Thus, there is no transfer before the meal reaches the patient.
- Problem-free and reliable docking through guidance tracks and display.
- Optional extras available: lockable protector doors of hard plexiglass for blower exhausts, a locking system for transfer trolley and an electronic lock to avoid unauthorized operation.



The trays can be removed from both sides of the transfer trolley.



The Docking Station contains the entire technology.

HACCP Documenting System to record temperature history . . . that's how to be sure.

Function:

In each hot or cold section, temperature sensors are attached. These sensors report the surrounding temperature inside the sections to the software, which displays ongoing real-time temperatures at one-minute intervals.

External access to Docking Station and Trolley:

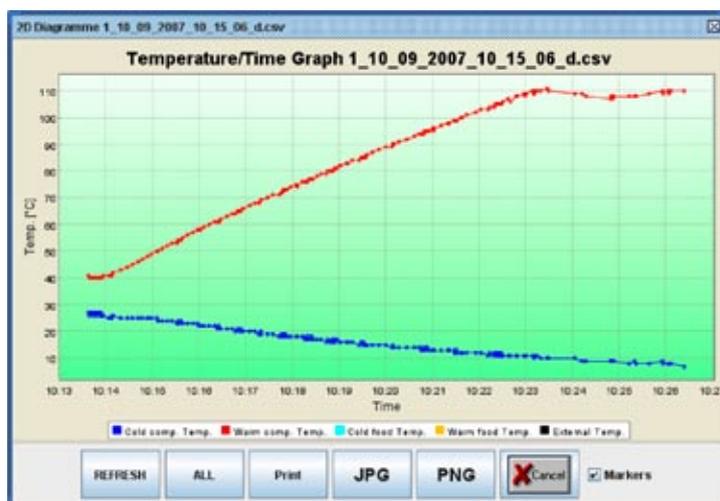
It is possible, when the network and Docking Station have been correctly adjusted, to access each individual trolley from several PCs. Remote diagnosis, control and intervention, e.g. by the kitchen or technical manager is thus possible with this system. For example, the real-time temperature history can be seen during the regeneration in each section. Thus, if an operating error is discovered, it can be corrected.

Saving data on an external medium:

This can be done either manually or through a predetermined setting on a PC with right of access. For this purpose, mobile trolleys must be connected to the database. Optionally, wireless LAN is also available.

To retrieve historical data:

Each individual regenerating cycle is saved as a data file in a database. These historical data can be retrieved whenever needed. All displayed information and data can then be printed out by simply pressing the print button.



The red curve shows the temperature progress of the hot section.
The blue curve shows the temperature progress of the cold section

The HACCP Documenting System by Menu Mobil wins acclaim through its simple handling, multi-language models and reliable functions. Without elaborate schooling it can be used by authorized personnel and requires no sophisticated computer-technical training in order to correctly save the data and/or retrieve it again whenever needed, to print it, or to send it as an E-Mail.

Technical Data Airline Hot Air Trolley

| Model | Trays | | Width mm | Depth mm | Height mm | KW | | |
|---------|-------|------------|----------|----------|-----------|-------|-----|------|
| | no. | separation | | | | total | hot | cold |
| HL-EK20 | 20 | 94,5 mm | 1.195 | 800 | 1.375 | 6.0 | 5.5 | 0.5 |
| HL-EK24 | 24 | 80,0 mm | 1.195 | 800 | 1.375 | 6.0 | 5.5 | 0.5 |
| HL-EK30 | 30 | 80,0 mm | 1.195 | 800 | 1.615 | 6.6 | 6.1 | 0.5 |
| HL-DK20 | 20 | 94,5 mm | 1.195 | 800 | 1.375 | 7.1 | 6.4 | 0.7 |
| HL-DK24 | 24 | 80,0 mm | 1.195 | 800 | 1.375 | 7.1 | 6.4 | 0.7 |
| HL-DK30 | 30 | 80,0 mm | 1.195 | 800 | 1.615 | 8.8 | 8.1 | 0.7 |

All models: Volt 400/3PH/50Hz+N+E

Airline in 2 models: **EK series** with a chillable section for Cook & Serve
DK series with two chillable sections for Cook & Chill

Technical Data Shuttle for Airline Hot Air Trolley

| Model | Trays | | Width | Depth | Height |
|--------------|-------|------------|--------|--------|----------|
| | no. | separation | | | |
| HL-Shuttle20 | 20 | 94,5 mm | 800 mm | 830 mm | 1.355 mm |
| HL-Shuttle24 | 24 | 80,0 mm | 800 mm | 830 mm | 1.355 mm |
| HL-Shuttle30 | 30 | 80,0 mm | 800 mm | 830 mm | 1.395 mm |

Technical Data Airline Docking Station

| Model | No. of trays | Width | Depth | Height | KW total |
|----------------|--------------|----------|--------|----------|----------|
| HL-ADSDS 20 DK | 20 | 1,080 mm | 765 mm | 1,400 mm | 7.9 |
| HL-ADSDS 24 DK | 24 | 1,080 mm | 765 mm | 1,400 mm | 7.9 |
| HL-ADSDS 30 DK | 30 | 1,080 mm | 765 mm | 1,640 mm | 9.8 |

All Docking Stations require 400V, 3PH + N + E/50Hz, 16 A

Technical Data Shuttle for Airline Docking Station

| Model | No. of trays | Separation | Width | Depth | Height |
|-----------|--------------|------------|--------|--------|----------|
| HL-TTW 20 | 20 | 91.5 mm | 820 mm | 850 mm | 1,390 mm |
| HL-TTW 24 | 24 | 77.0 mm | 820 mm | 850 mm | 1,390 mm |
| HL-TTW 30 | 30 | 77.0 mm | 820 mm | 850 mm | 1,630 mm |

**Make high demands on your meal distribution.
Menu Mobil supports you with mature system concepts.**



With the induction trolley, trays are easily transported and foods electronically regenerated precisely to serving temperature.

Indock completely separates transport trolley from induction technology. The benefits: economy, super-easy cleaning and light weight.



The compact transport system - especially for "Meals on Wheels" - served appetizingly, hygienically, at high qualitative niveau. Hot stays hot, chilled stays chilled.

The ideal compact tray system for hospitals, especially with long, uneven or steep transport paths. Also for "Meals on Wheels" especially popular with additional baked goods or fruit. In use all over the world!



The new, revolutionary re-thermalizing system for chilled foods. utterly simple handling - induction waves to make it hot and smart dishware: what is supposed to be warm stays warm - chilled stays chilled.



The Classic and Universal systems – but actively heatable! For slow eaters, to keep food warm during transport, for flexible eating times.



The tried-and-tested compact tray for transporting portioned meals of cold and warm components with the very special price/benefit ratio - especially for "Meals on Wheels". Unbreakable, lightweight, best insulation.



The multi-functional keep-it-warm dishware system. Easily stacked, unlimited lifetime. Whether as compact tray system, synthetic cover system or stainless steel cover system - for every use the right solution.



With our comprehensive program of meal distribution trolleys, plate racks, stacking units and tray-transport trolleys, we offer you professional solutions for economical kitchen tasks.

Subject to technical modification.



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