

Inductline

combines innovative cooking



with the desire for delicious food



MENÚMOBIL
FOOD SYSTEMS

Inductline – U

How does induction technology work?

Generators produce induction electricity which is conducted to the tray racks. Through friction, electromagnetic waves produce energy which only affects those parts of the china dishware equipped with a special coating. Soups and main dishes are heated, while salads and desserts on the same tray remain chilled.

What's unique about induction technology?

Induction technology offers something special in more ways than one: both HACCP approved eating temperatures for the guest as well as precisely programmable and thus thriftiest energy supply. Warming and insulated lower parts are completely superfluous, thus creating savings in equipment, room, energy and time.

When is a built-in generator sensible, and when are external generators sensible?

When the induction trolley is always plugged into a socket at the same location, an external generator is advantageous, since it reduces the weight and height of the cart, i.e. makes handling easier. If the place of operation changes often, a built-in generator is the best solution. The only thing required is a nearby 230-volt socket. (Safety T 16 A)

How are the induction trolleys cleaned?

Easily, with a jet of water. Thus, the cleaning is unbelievably simple. The racks can be removed for thorough cleaning. If required, carts can also be manufactured for machine cleaning.



Controls and generator are integrated into the induction trolley.



Induction trolleys with external generator and external controls.

tterly unique

**Are the induction
trolleys individually
programmable?**

Variously adjustable heat levels and heating times provide ideal temperatures for individual demands.



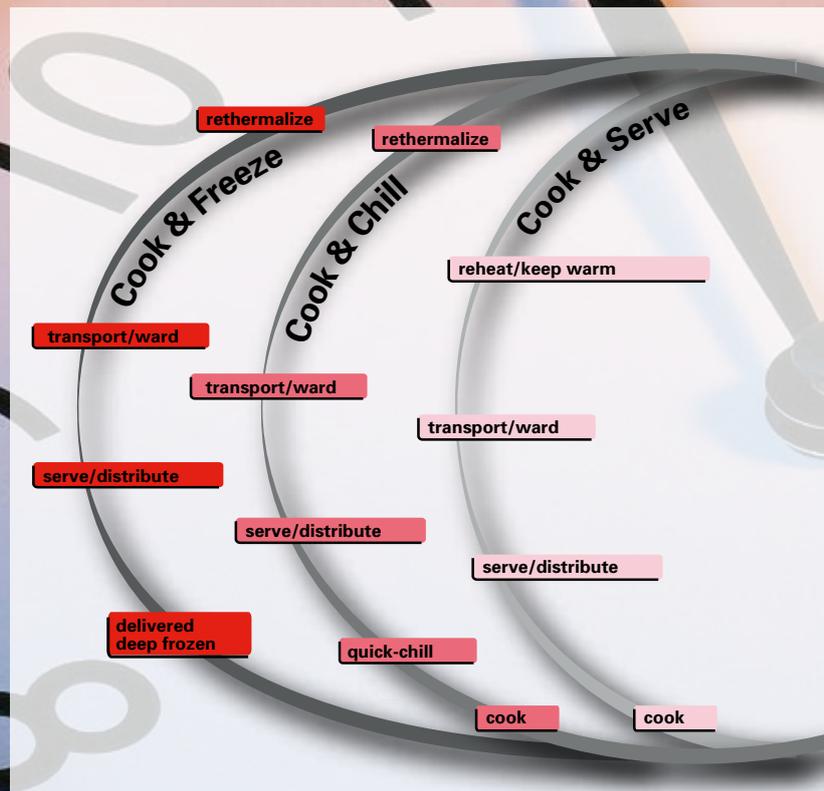
Now your time



Restaurant-like service



Delivery without haste.



Why can food be kept warm longer in the induction trolley?

Because through the gentle deployment of energy, drying out of the food and crust formation are prevented.

How does Inductline help to better utilize kitchen capacity?

You cook when time and financial expenditure are most cost efficient. Thus, you can turn your kitchen into a central kitchen and also provide food for other institutions.

belongs to you.



Fresh foods in perfect quality.

serve

take away

wash

How do chilled foods such as salad and dessert stay chilled when the main course is being heated?

Precise heating of the hot foods combined with the insulated covers reduces heat radiation significantly. In addition, chilled foods are kept chilled with cooling lids. For chilled main dishes, cooling covers are available. And all that without elaborate technology. Overnight the parts are put in the deep freezer and for portioning placed on the cold components. Simple and effective!

Cook & Serve: how long does it take to heat up hot meals?

After about 12 to 15 minutes the hot meal will have reached the ideal temperature.

Cook & Chill: how long does it take to rethermalize chilled foods?

In about 30 to 35 minutes, you transform chilled foods into hot meals - quietly and thriftily. (For trolleys with 24 or 30 trays and 230 V: about 40 to 50 minutes).

Cook & Freeze: how long does it take to rethermalize deep frozen foods?

In about 45 to 50 minutes, you transform deep frozen foods into hot meals – quietly and thriftily.

What alterations are necessary in the induction trolley to change it from Cook & Serve to Cook & Chill?

Just the very simplest of program changes on the controls.



Optimal organization – simple planning.

Custom-made Ind



**Induction tray,
Model IWI 16, IWI 20**
Capacity: 2 x 8 or
2 x 10 trays
generators on cart top



**Induction tray,
Model IWI 24,
IWI 30**
Capacity: 3 x 8 or
3 x 10 trays
Generator on
cart top
(6 wheels on
option)

Can the induction trolleys be used for all wards?

The safety of using them even in "special" wards (cardiac, ICU, etc.) is guaranteed. And of course all the equipment is VDE approved.

What electrical current do the induction trolleys require?

It's your choice: all models can be operated with both 230 volt and 3-phase current (400 V). Thus, subsequent costly installations of 3-phase current facilities are avoided.

Construction:

- Cart body of stainless steel 18/10
- 1 PX 5 water jet protection
- swinging doors 270°, swing and fixable



Minirack
Tray distance
85 mm,
Miniracks
available
for 10 and
12 trays.

uction Technology



Induction tray, Model IWE 16, IWE 20
Capacity: 2 x 8 or 2 x 10 trays
Generators external



Induction tray, Model IWE 24, IWE 30
Capacity: 3 x 8 or 3 x 10 trays
Generators external



Indock: IWADS16, IWADS20
Capacity: 2 x 8 or 2 x 10 trays



Indock: IWADS24, IWADS30
Capacity: 3 x 8 or 3 x 10 trays

Specifications transport trolleys IW 2002

Typ	mo- del*	no. of trays	external measurements in mm				weight with generator	weight without generator	Electrical power	from gene- rator	fre- quency
			length	width	height ¹	height ²					
IWI 16 IWE 16	2 x 8	16	1110	770	1360	1270	160 kg	145 kg	power adjustable between 2000 W and 3000 W 220/230 Volt	T 16 A	Hz 50/60
IWI 20 IWE 20	2 x 10	20	1110	770	1560	1470	170 kg	155 kg			
IWI 24 IWE 24	3 x 8	24	1580	770	1360	1270	225 kg	205 kg			
IWI 30 IWE 30	3 x 10	30	1580	770	1560	1470	240 kg	220 kg			

Specifications docking stations and transport trolleys

Typ	model	no. of trays	description	external measurements in mm			weight
				length	width	height	
IWADS16	2 x 8	16	docking station with Generator	1165	830	1380	165 kg
IWADS20	2 x 10	20	docking station with Generator	1165	830	1610	185 kg
IWADS24	3 x 8	24	docking station with Generator	1550	830	1380	205 kg
IWADS30	3 x 10	30	docking station with Generator	1550	830	1610	225 kg
IWTTWE16 IWTTWD16	fitting docking station 2 x 8		transport trolley, single walled transport trolley, double walled	1020	720	1360	69 kg 93 kg
IWTTWE20 IWTTWD20	fitting docking station 2 x 10		transport trolley, single walled transport trolley, double walled	1020	720	1590	84 kg 106 kg
IWTTWE24 IWTTWD24	fitting docking station 3 x 8		transport trolley, single walled transport trolley, double walled	1400	720	1360	92 kg 121 kg
IWTTWE30 IWTTWD30	fitting docking station 3 x 10		transport trolley, single walled transport trolley, double walled	1400	720	1590	110 kg 140 kg

¹ Trolley height with internal generators, ² external measurements in mm

* additional models on request. Optional extras: swivel-wheels 200 mm, swivel-wheels of stainless steel, slide tracks for eutectic plates, gallery on cart roof, trailer hanger facility... Subject to technical modifications.

Quality at

How it looks matters too.

Our induction dishware can compete with that of every first class restaurant, with or without decor. It raises the quality of every meal. A huge selection is available. Euro-norm trays, either anti-slip or with dishware central positioning for steep or uneven transport, offer high capacity and provide a sophisticated and appetizing arrangement of your foods. Enjoy your meal!



the table



How can the observance of HACCP guidelines be easily checked and documented?

A data log with specially developed sensors measures the temperatures of four food components on a tray of your choice in the core area. Thus, you can not only control the temperatures of hot and cold foods externally, but save the measured temperatures with the appropriate software in your computer and make it graphically visible at any time. This is an outstanding and simple documentation for HACCP which you won't want to be without!



Condensation goodbye!

Who isn't familiar with it - the waterfall when you lift the covers off the plate? With our special covers, this is finished once and for all. They are fully insulated and therefore hardly any warmth escapes, yet warm up on the inside due to the stainless steel insert. Thus, the cover works like a mini-combi-steamer - an ingenious solution.



Menu plates and soup bowls with special coating

Concentrated, precise power transfer to those components requiring heating, that's why induction technology is so energy-saving. Both the dishware components with the special coating and the non-coated dishware are all dishwasher safe.

Lid with welded cool-gel:

keeps salad and dessert chilled.



You select th



the dishware!



9966
Cooling cover
Ø 240 – 260 mm
color gray



9977
Cooling cover, oval
for salad/dessert
colour gray



9967
Cooling cover
Ø 225 mm, double-
walled, colour blue



9988
Synthetic cover insulated,
stainless steel lining, Ø 240 mm
colour gray



007492
Synthetic cover insulated, stainless
steel lining, Ø 260 mm
colour gray



2433 China plate, Y-design LUNA
round, Ø 240 mm, uni white coated

2430 China plate, T-design LUNA
round, Ø 240 mm, uni white coated

2400 China plate, flat LUNA round
Ø 240 mm, uni white coated



2533 China plate, Y-design LUNA
rectangular, Ø 240 mm, uni white coated

2530 China plate, T-design LUNA
rectangular, Ø 240 mm, uni white coated

2500 China plate, flat LUNA rectangular
Ø 240 mm, uni white coated



2630 China plate T-design LUNA
round, Ø 260 mm, uni white coated

2600 China plate, flat LUNA round
Ø 260 mm, uni white coated



9944
Synthetic lid for soup
Ø 120 mm
color gray



9933
Cooling lid for salad/dessert
Ø 120 mm
color blue



1017
Synthetic lid for stew pot
Ø 180 mm
color gray



1018
Synthetic lid for pot
color gray



1125
China mug LUNA 0.25 lit.
uni white



2200
China soup bowl LUNA 0.45 lit.
uni white coated



1300
China salad/dessert bowl
LUNA 0.25 lit.
uni white non-coated



2700
China stew pot LUNA 0.9 lit.
uni white coated



2800
China pot LUNA 0.35 lit.
uni white coated

1800 non-coated



1118
China coffee cup, LUNA 0.18 lit.
uni white



1117
China coffee saucer LUNA
uni white



TE2002
Induction tray Euronorm
granite/titanium, anti-slip
530 x 370 mm



TE2002GL
Induction tray Euronorm
granite/lava, anti-slip
530 x 370 mm



FS2002
Induction tray Euronorm
granite, with plate positioning
530 x 370 mm



AGB001
Eutectic cooling plate GN 1/1
530 x 325 x 30 mm



640256300
Synthetic card holder white



133302
① Digital Thermometer GHT 1150

133329
② insertable feelers w/o cord

102334
③ insertable feeler with cord

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



The compact transport system – especially for “Meals on Wheels”, served appetizing, hygienic and on a 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 tried-and-tested compact tray for transporting pre-portioned menus with chilled and warm meal components, with the extraordinary cost/benefit ratio – especially for „Meals on Wheels“. Breakproof, lightweight, best insulation.



The Classic and Universal systems – but actively heatable! For slow eaters, for keeping food warm during transport, for flexible mealtimes.



The optimum regenerating system for freshly chilled foods. Easy to use - induction waves as food warmers and smart dishware: heated foods are warmed, chilled foods remain chilled.



With its comprehensive array of food service trolleys, lowerators, dispensers and tray transport trolleys, we provide you with professional tools for economical kitchen work.



With Airline Carts, trays are conveniently transported and meals precision regenerated (to-the-minute) electronically with hot air, that is, warmed to serving temperature.



The multi-functional warming system dishware. Easily stackable, limitless lifetime. Whether as compact tray system, synthetic cover system or stainless steel cover system - for every use the right solution.

Subject to technical modification.



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

Tel. ++43/52 38/88 6 61
Fax ++43/52 38/88 7 78

www.menu-mobil.com
e-mail:office@menu-mobil.com