



ProfiLine

The professional way of serving food



MENÚMOBIL
FOOD SYSTEMS

Menu-Mobil Food Serving Trolley

Menu-Mobil ProfiLine, the basic equipment for your food serving system with the **optimum price/benefit ratio**. Completely of stainless steel, the new Menu Mobil series of food serving trolleys provides everything institutional catering today demands.

Safe

Protection against water, dirt and unintentional contact is perfect. Splash and jet water protection in accordance with IPX 5, DIN 40050. Each appliance has been manufactured in accord with CE guidelines.

Hygienic

Cleaning the shelves is a snap, all SAG, STW correspond to hygiene standards in accordance with DIN 18865-9 guidelines, model H1.

User friendly

The compartment doors can be opened 270°, permitting them to be swung beyond the working area.

Mature

- The temperature regulator is recessed, thus protected against damage.
- Connection to an energy consumption optimizer system is possible.
- Each well has a separate drain tap.
- Bumpers for maximum protection.
- Castor arrangement can be selected.

Flexible and sophisticated

- For the SAG models, the wells and compartments can be separately heated and regulated.
- The compartments can be used as cold zone, equipped with eutectic plate (cooling element) as an optional extra.
- With the recessed switch, temperature can be thermostatically regulated precisely and infinitely variably 30° - 95° C in wells and up to 80° C in compartments.
- A constant warming temperature is guaranteed. The wells can be heated when wet or dry.

Menu-Mobil Food Serving Trolley

(Model with castors, stainless, in accord with DIN 18867-8, castors Ø 125 mm, 4 swivel wheels, of which two with breaks)

Model	Item	Description	Dimensions L x B x H (mm)	Capacity in Kg	Weight (kg)	Power 220-240V, 50Hz
SAW 1	Food serving trolley 1 Well	Lower section open	750 x 508 x 933	1 x GN 1/1	24,5	1 single well - 0,7 kw
SAW 2	Food serving trolley 2 Well	Lower section open	936 x 714 x 933	2 x GN 1/1	35,5	2 single wells - 1,4 kW
SAW 3	Food serving trolley 3 Well	Lower section open	1276 x 714 x 933	3 x GN 1/1	44	3 single wells - 2,1 kW
SAW 4	Food serving trolley 4 Well	Lower section open	1615 x 714 x 933	4 x GN 1/1	57,5	4 single wells - 2,8 kW
SAG 2	Food serving trolley 2 Well	2 wells - 2 heated comp.	936 x 714 x 933	2 x GN 1/1	62	2 heated comp. - 1,9 kW
SAG 3	Food serving trolley 3 Well	3 wells - 3 heated comp.	1276 x 714 x 933	3 x GN 1/1	85,5	3 heated comp - 2,85 kW
SAW 2-UK	Food serving trolley 2 Well	Well cooled- Lower section closed	936 x 714 x 933	2 x GN 1/1	98	Cool well 2 x 1/1 - 0,4 kW
SAW 3-UK	Food serving trolley 3 Well	Well cooled - Lower section closed	1276 x 714 x 933	3 x GN 1/1	118	Cool well 3 x 1/1 - 0,5 kW
STW 1	Food serving trolley	Smooth cover - 1 comp. heated	745 x 505 x 915	9 ledges (2) 1/1	39,5	1 heated comp. - 0,4 kW
STW 2	Food serving trolley	Smooth cover - comp. heated	1009 x 714 x 915	18 ledges (2) 1/1	68,5	2 heated comp. - 1,0 kW
STW 3	Food serving trolley	Smooth cover - 3 heated comp.	1397 x 714 x 915	27 ledges (2) 1/1	97	3 heated comp. - 1.5 kW

(Excerpt from our sales and delivery selection, other models available on request)



Food serving trolley SAG 2 (with optional sliding lid)

Food serving trolley SAW 2

Menu-Mobil Dispensers and Lowerators

Menu Mobil ProfiLine, the new Menu Mobil series of dispensers, provides everything today's institutional catering demands:

- mature technology
- intelligent details
- robust construction
- precise workmanship
- controlled safety
- optimum price/benefit ratio

In short: 100% functionality, technically and ergonomically future oriented for institutional catering, hotel and restaurant kitchens.

A huge selection

- Dispensers for dishware, trays, baskets or as platform dispenser
- Variably deployable Universal Dispenser
- Unheated, static or ventilated air-heated models
- Lowerator with reinforced heating unit for warming up underplates with wax core

Completely of Stainless Steel

Inner and outer body are completely of stainless steel 18/10. A long life is guaranteed.

The tubes are sophisticated

- All tubes are **easy to adjust to individual plate weight**.
- For all dispensers, the tubes can be **adjusted to plate diameter**. Dishware can be switched easily.
- The guide rods for models of series SE, SHV and SHE are of **plate-protecting synthetic material**.
- **Static and ventilated air-heated**. Quick and evenly distributed warmth in inner spaces.
- **High heating power**. All heated dispensers can be heated via thermostat regulator to 110° C.
- **Safe electrical connection**. The plug is "parked" in the control panel when the unit is not being heated. This is easily visible to the server.

Domed lids add extra capacity

- **Additional dishware capacity** through domed lids
- The transparent domed lids make it possible to see the dishware and **prevent soiling and upward loss of heat**, thus saving energy. **Standard for all heated dispenser units.**

Controlled Safety

- Exemplary **protection against water and dirt**. In accord with German standards for electrical appliances DIN 40050, all models have protection degree IPX 5. All heated appliances are manufactured in accordance with CE guidelines. **Greatest possible safety** also for serving personnel. The push bar provides 100% protection for hands.

Well heated

- **Thermostatically precisely regulated**: the switch is recessed and regulates the heating infinitely variably. A constant warming temperature is thereby guaranteed.

Save electricity and time

The electrical connection to an internal energy consumption optimizer system is possible. If there is a power shortage, the selected temperature is stored, it need not be re-programmed.

The Universal Dispenser makes you flexible and independent

- Varying dishware can be placed in one dispenser unit, e.g. dessert bowls and dinner plates together.
- The Universal Dispenser can, with pluggable synthetic position rods, be individually adjusted to varying dishware and dish sizes.
- Your decision to purchase dispensers can be made independent of a dishware selection.
- The Universal Dispenser can easily be adapted to other systems when new items are purchased.



Food serving trolley SAW 2-UK



Tray dispenser CCE 54/38



Plate dispenser heated 2 SHV 21-26

Menu-Mobil Dispensers

(Roller models in stainless steel in accord with DIN 18867-8, castors Ø 125 mm, 4 swivel wheels, of which two with breaks)

Model	Item	Power 220 - 240 V, 50 Hz	Dimensions L x W x H (mm)	Headway (mm)	Capacity (appx.)	Stacked height (mm) w/o domed lids	Weight (kg)	Accessories
CCE 54/38	Tray dispenser	open	816 x 543 x 931	530 x 370	100	700	31,5	
CCE-A	Tray dispenser for tray dispenser w/lateral guides	open	906 x 514 x 931	530 x 370	100	700	35	
CE 54/38	Tray dispenser	closed	788 x 513 x 931	530 x 370	100	540	48,5	
2 SE 21-26	Plate dispenser - 2 tubes	unheated	788 x 513 x 931	Ø 210 - 260	120	620	26,5	
1 SHE 21-26	Plate dispenser - 1 tubes	statically heated - 1,8 kW	653 x 513 x 931	Ø 210 - 260	60	620	34,5	incl. domed lid
2 SHE 21-26	Plate dispenser - 2 tubes	statically heated - 1,8 kW	898 x 513 x 931	Ø 210 - 260	120	620	45	incl. domed lid
2 SHV 21-26	Plate dispenser - 2 tubes	ventilated air-heated - 1,8 kW	958 x 513 x 931	Ø 210 - 260	120	620	48	incl. domed lid
2 SHVS 21-26	Dispenser for wax core parts	ventilated air-heated - 3,5 kW	1018 x 513 x 931	Ø 210 - 260	75	620	59	incl. hinged lid
2 SEK 21-26	Plate dispenser - 2 tubes	with cooling slits	788 x 513 x 931	Ø 210 - 260	120	620	26	
UNI 59/29	Universal dispenser	unheated	788 x 514 x 931	590 x 290	depending on dishware	540	48,5	
UNI 58/58	Universal dispenser	unheated	818 x 714 x 931	581 x 581	depending on dishware	540	66	
UNI-H 59/29	Universal dispenser	ventilated air-heated - 1,8 kW	898 x 514 x 931	540 x 290	depending on dishware	540	68,5	incl. domed lid
UNI-H 58/58	Universal dispenser	ventilated air-heated - 1,8 kW	958 x 714 x 931	581 x 581	depending on dishware	540	91	incl. domed lid
UNI-K 59/29	Universal dispenser	with cooling slits	788 x 514 x 931	590 x 290	depending on dishware	540	48	
UNI-K 58/58	Universal dispenser	with cooling slits	818 x 714 x 931	581 x 581	depending on dishware	540	65,5	
CE 58/58	Platform dispenser	unheated	818 x 714 x 931	581 x 581	depending on dishware	540	58	
CE 88/61	Platform dispenser	unheated	1128 x 740 x 931	881 x 611	depending on dishware	540	74	
CHV 58/58	Platform dispenser	ventilated air-heated - 1,8 kW	958 x 714 x 931	581 x 581	depending on dishware	540	85	incl. domed lid
CEK 58/58	Platform dispenser	with cooling slits	818 x 714 x 931	581 x 581	depending on dishware	540	57,5	
CCE 53/53	Basket dispenser	open	816 x 543 x 931	530 x 530	Basket dimensions 500 x 500 mm 6 baskets 115 mm or 10 baskets 75 mm height	700	33	
CE 53/53	Basket dispenser	closed	758 x 714 x 931	530 x 530		540	43	
CHV 53/53	Basket dispenser	ventilated air-heated - 1,8 kW	898 x 714 x 931	530 x 530		540	70	incl. domed lid
CEK 53/53	Basket dispenser	with cooling slits	758 x 714 x 931	530 x 530		540	42	
CE-UK	Basket dispenser	active cooling	1313 x 790 x 1065	530 x 530		540	117	incl. domed lid
CCE 66/54	Basket dispenser	open	816 x 700 x 931	660 x 540	Basket dimensions 650 x 530 mm 6 baskets 115 mm or 10 baskets 75 mm height	700	37	
CE 66/54	Basket dispenser	closed	898 x 714 x 931	660 x 540		540	48	
CHV 66/54	Basket dispenser	ventilated air-heated - 1,8 kW	1038 x 714 x 931	660 x 540		540	72	incl. domed lid

(Excerpt from our sales and delivery selection, other models available on request)



Basket dispenser CCE 53/53



Plate dispenser 2 SEK 21-26



Universal dispenser UNI-H 58/58

Menu-Mobil Tray Transport Trolley

Completely of stainless steel

All tray trolleys in Menu **Mobil's ProfiLine** are **completely of stainless steel 18/10**. The body is **robust and torsion stiff, built as a chassis**. Stability, hygiene and long life are guaranteed.

A huge selection

- Distance between support ledges selectable - 115 mm or 105 mm
- Cooled model available (+4°C - +12°C)
- Models **with one, two or three compartments** for different capacities
- Trays can be slid in lengthwise or crosswise
- Single wall or double wall
- EURONORM or GASTRONORM tray size
- Also for compact trays

Transport trays safely

ProfiLine Tray Transport Trolleys transport trays safely

- all current compact trays
- EURO or GASTRONORM trays
- seamlessly deep drawn support ledges, making them hygienic and easy to clean
- **Safety** for service personnel, no danger of injuries
- **Safety knobs** prevent trays from tipping when removed (not required for compact trays)

Practical doors

- The hinged doors **can be swung open 270°**.
- The push bars are **also accessible when hinged doors are open**.

Easy to move

4 mobile castors of 160 and/or 200 mm diameter make the new tray trolleys highly mobile even with a full load.



Items

- TTW** = Tray Transport Trolleys
- F** = Hinged doors
- 16** = Capacity: 16, 20, 24, 30, 32 und 40 trays

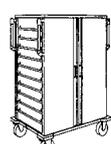
Models

- E** = Single wall model
- D** = Double wall model
- S** = Support ledge
- G** = Beverage compartment
- E** = one locker compartment
- Z** = two locker compartments
- D** = three locker compartments
- E** = EURONORM
- G** = GASTRONORM
- U** = UNIVERSAL (EN+GN)

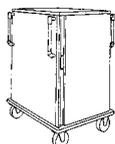
Examples, additional models on request



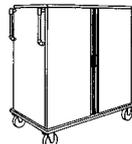
TTW-F 20 ESEU



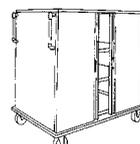
TTW-F 40 ESZU



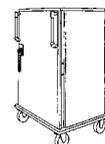
TTW-F 16 DSEU



TTW-F 40 DSZU



TTW-F 40 DGZU



TTW-F 16 DBEU



TTW-F 40 DBZU

Subject to technical and construction alterations

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



Mit dem Induktionswagen werden die Tablettis bequem transportiert und die Speisen elektronisch gesteuert auf die Minute genau regeneriert bzw. auf Servier-temperatur gebracht.

Indock ist die komplette Trennung des Transportwagens von der Induktionstechnik. Die Vorteile: Wirtschaftlichkeit, einfachste Reinigung und Gewichtsreduktion.



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 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.



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



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 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.



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

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