ContactLine

regenerating punctually & economically

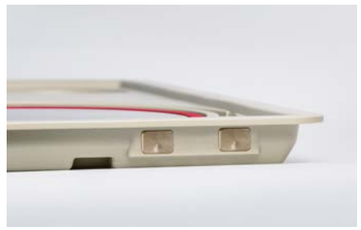
Contact heating and
temperature sensorics,
regenerate precisely,
and save energy costs.

MENÜMOBIL®
FOOD SERVICE SYSTEMS

ContactLine

FEATURES

PRECISE REGENERATION WITH
OPTIMUM ENERGY USE



The simplest way to heat meals right on target.

ENERGY-EFFICIENT

Only the trays get heated that are needed in the ward trolley. That way, only as much energy is used for regeneration as absolutely required for that number of trays. All cooling variants are energy-efficient. With eutectic plates Contactline trolleys achieve TOP results.

SUPER-SIMPLE PROGRAMMING

Perfect meal quality is assured through optimizing the regeneration trolleys. The settings remain in the background, are activated automatically. The modern touch-screen control system fulfils every wish, every need. Adjustments to the processes Cook&Serve, Cook&Chill and Cook&Freeze are effected instantly by altering the regeneration time.

CONFORMS TO HACCP

The perfectly coordinated heated contact surface for plates and soup bowls provides optimum regeneration of meals. The thermic separation by means of insulation lids and optionally active or passive chilling ensure absolutely correct temperatures of your meals conforming to HAACP standards. A highly impressive heat retention time following removal of trays from the Contactline trolley is an additional achievement of the system.

SUPER-SIMPLE OPERATION

Self-centering dishware and lid positions through colour-coded matching, clearly identifiable zones for cutlery and chilled components define safe-and-sure spots for individual elements. Even on difficult transport routes, the guest receives an attractive, orderly tray. The insulating tray can be immediately served upon heating with no need for burn protectors, e.g. cotton gloves.

SUPER-SIMPLE CLEANING

Following removal of the trays, the empty and easily accessed interior of the trolley is ready for super-simple cleaning. As an option, a washing-system friendly model is also available.

SIMPLY SUPER

- **Unoccupied tray slots permit flexible use of any and all ward needs.**
- **Breakfast, lunch and supper – everything from the same trolley. No bothersome trolley sorting.**
- **Overall technology remains in the ward, enabling multiple usage of external wall unit for regenerating meals.**
- **No meals get burned, ever! No skin forms on the food, ever! No courses get overcooked, ever! All through gentle regeneration.**

In the visibly raised heating zones, only hot meal components are regenerated. The rest of the tray stays cold, making it possible to serve the meal immediately.

ENERGY-EFFICIENT MEAL REGENERATION

Only the plates and soup bowls placed on the special heating zones of the tray are supplied with energy. Cold menu components such as salad and desserts, on the other hand, remain unaffected by the heating process. Energy for heating is supplied only to trays in the slots. Empty spaces do not cause the slightest energy waste.
Because the hot meal components are covered by insulating lids, temperature loss and aroma exchange between meal components are reliably prevented.

All in all, an optimum system, thought-out from beginning to end after longstanding input from customers whose demands for a modern, innovative meal distribution solution are more than fulfilled.

INTELLIGENT HEATING TECHNOLOGY

The ContactLine trays have an integrated contact heating system with intelligent temperature sensorics. The separately regulated stainless-steel heating zones supply heat precisely to the dishware of the hot meal components. The gentle regeneration technology guarantees not only optimal eating temperature conforming to HACCP standards, but also prevents food components from burning or drying out.

Insulated lids and innovative tray-shape are guarantees of safe meal transport.

ContactLine

THE SYSTEM

TRAY-TRANSPORT TROLLEY FOR THE CONTACTLINE SYSTEM

Perfected for every type of use

ContactLine

ContactLine Transport Trolley
INTEGRATED TECHNOLOGY

ContactLine Transport Trolley
EXTERNAL TECHNOLOGY

Control technology is separate from the trolley, making it possible to make the trolly more compact, and reducing weight.

MODELS

Depending on use, ContactLine transport trolleys are available in different models, with either 230 V or 400 V power.

CUSTOMER CONVENIENCE COMES FIRST

The ContactLine trolley has been optimized for highly diverse areas of use. Depending on need, trolleys have a capacity of 16, 20, 24 or 30 trays. These can be equipped with active or passive cooling. With a wide array of optional possibilities, the trolley can be configured perfectly to the needs of each client.

CONTACTLINE - TRANSPORT TROLLEY			
Capacity	GN / EN	T □□ 780 mm	T □□□ 780 mm
	GN	B 985 mm	B 1425 mm
	EN	B 1075 mm	B 1560 mm

*1) N'Ice & Easy® Cooling is only for transport trolleys with external control technology.

*2) only for trolleys with 16 or 20 trays and integrated technology

*3) not washing-system friendly

CONTACTLINE - TRANSPORT TROLLEYS	
Tray measurements	– EN / Euronorm, 530 x 370 mm – GN / Gastronorm, 530 x 325 mm
Capacity	– 16 trays, 20 trays, 24 trays □□ – 24 trays, 30 trays □□□
Trolley cooling	– passive cooling via cold storage plates – N'Ice & Easy® Cooling via flaked ice (*1) – active cooling via circulated cool air (*2)
Control	– INTERNAL: digitally controlled in trolley roof (*3) – EXTERNAL: digitally controlled in external wall unit
Construction	– MODULE CONSTRUCTION: body of assembled modules – WELDED CONSTRUCTION: interior of trolley seamlessly welded, making it washing-system friendly

CONFIGURATION POSSIBILITIES

FOR CONTACTLINE TRANSPORT TROLLEYS

menümobil® FOOD SERVICE SYSTEMS

ROOF GALLERY

Roof gallery for secure transport of
items on trolley roof
MATERIAL: stainless steel rods / synthetic bolsters
VERSION: 3-sided / 4-sided
COLOR OF GALLERY SUPPORTS: yellow / gray / blue

TROLLEY NUMBER

Three-digit laser numbering
SIZE: maximum 3 digits
POSITION: above right door on trolley body

MARKING PEGS

Coloured pegs for marking purposes
MATERIAL: synthetic
POSITION: on the bolsters on the trolley roof
COLOURS: black / yellow / blue / green / red

TRUCK TRANSPORT SAFETY

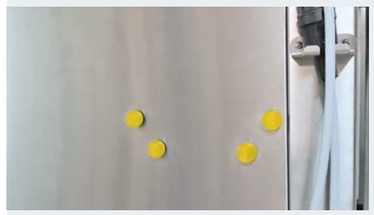
Safety system to secure trolleys during transport,
fixed to the truck loading zone via cross-beams or
pulled belts / protection from wall-mounted hand railings
MATERIAL: synthetic
POSITION: variable, coordinated to given work requirement

PROTECTIVE PANEL

Protective panel to shield the trolley from all unforeseen
bumps from door hinges or hand railings
MATERIAL: synthetic
Measurements and position are variable, i.e. to
be coordinated with the given work requirement

CARD HOLDERS

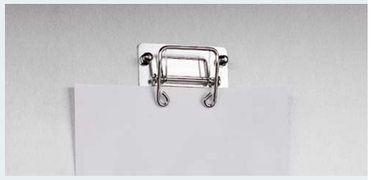
Buttons for ward ID cards
MATERIAL: synthetic
SIZE: DIN A4 / A5
ALIGNMENT: horizontal / vertical
COLOUR: yellow / gray / blue
POSITION: frontal, left / right



ContactLine

PAPER CLAMP

Spring-loaded clamp for attaching ward cards
or accompanying papers
MATERIAL: stainless steel
POSITION: frontal, left / right

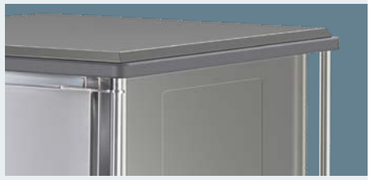


FOIL PANEL

Foil panel for individual
labeling of trolley
MATERIAL: vinyl
SIZE: 300 s 300 mm
POSITION: frontal, left / right

MAGNETIC SURFACE

Magnetic surface for attaching notes with magnets
MATERIAL: stainless steel
SIZE: DIN A4
POSITION: frontal, left / right



LOCKABLE DOORS

Door locks and/or hook-and-eye as sealed security
protects from unauthorized opening of doors
MODEL: cylinder lock, dual bit lock / triangular locking
POSITION: right trolley door

DRAWBAR AND COUPLER

Pulling mechanism, standard
pull mechanism, friction-cushioned

ROLLER VARIATIONS

2 castors with arresting device / 2 fixed castors
2 castors with central arresting device / 2 fixed castors
2 castors with central arresting device / 2 castors with fixed direction (RiFix)
– and many other variants are available
Castors of stainless steel in standard model

HAACP DOCUMENTATION VARIANTS

USB, Wi-Fi, Wlan
Real-time documentation

ACCESSORIES | ContactLine

INDIVIDUALLY ADAPTABLE. OPTIMALLY COMBINABLE.

FOR EVERY MENU AND EVERY PORTION
THE SUITABLE DISHWARE AND ACCESSORIES

Well-conceived. Economic. Inexpensive.

A EN 1/1 CONTACTLINE TRAY

2 heating zones (soup, main course), space for side-dish bowls and cutlery, dishwasher safe, touchable (low voltage)

FORMAT	EN 1/1
MEASUREMENTS	530 x 370 mm
POWER	150 Watt
COLOUR	gray
ART. NO.	CL-MMEURO

B GN 1/1 CONTACTLINE TRAY

2 heating zones (soup, main course), space for side-dish bowls and cutlery, dishwasher safe, touchable (low voltage)

FORMAT	GN 1/1
MEASUREMENTS	530 x 325 mm
POWER	150 Watt
COLOUR	gray
ART. NO.	CL-MM1/1

C CHILLING PLATE

Eutectic, food-safe plate for chilling pre-cooled meal components

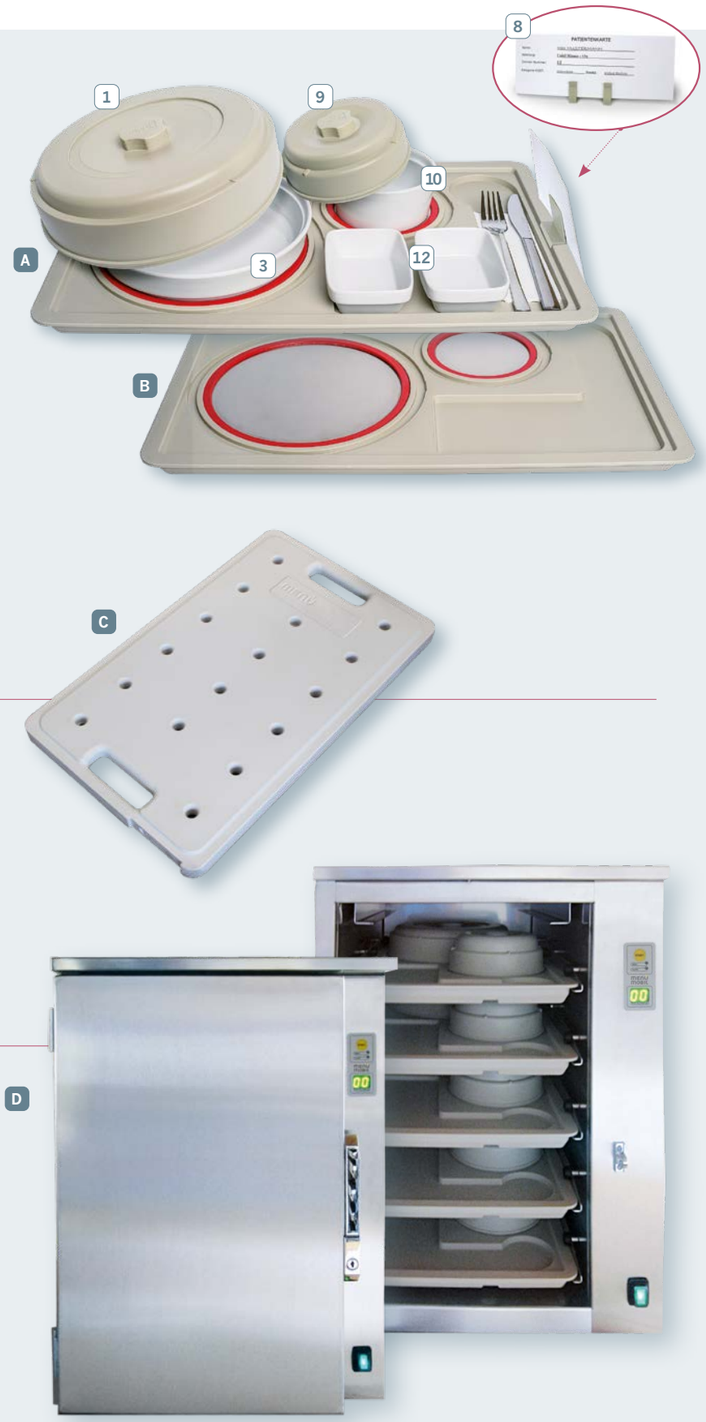
FORMAT	GN 1/1
MEASUREMENTS	530 x 325 x 30 mm
MATERIAL	Polyethylene dishwasher safe
ART. NO.	0163584

D REGENERATION CABINET

for 5 GN1/1 ContactLine trays

FORMAT	GN 1/1
MEASUREMENTS	650 x 500 x 650 mm
POWER	max. 1000 Watt 50 – 60 Hz / 230 V
MATERIAL	stainless steel
ART. NO.	CL-WA5GN

menümobil® FOOD SERVICE SYSTEMS



A B EURONORM- / GASTRONORM-DISHWARE

	ARTICLE NAME	FORM	MEASUREMENTS	COLOUR	ARTICLE NO.
1	**Insulating dome for plates and stew bowl** synthetic PP double-walled, foamed, insulated	round	Ø 260 mm / H 64 mm	gray	CL-RE9988
2	**Lid flat for stew bowl** synthetic PP	round	anti-slosh protection	gray	CL-RE9900
3	**China stew bowl**	round	Ø 230 mm / H: 41 mm / content 980 ml	uni white	CL-V747
4	**China main course plate**, non-divided	round	Ø 230 mm / H 26 mm	uni white	CL-V748
5	**China main course plate**, divided in 2 pts	round	Ø 230 mm / H 22 mm	uni white	CL-V347
6	**China main course plate**, divided in 3 pts	round	Ø 230 mm / H 22 mm	uni white	CL-V386
7	**China deep plate** 1/3-divided in 3 parts	round	H 33 mm	uni white	CL-V763
8	**Card holder** synthetic PP attachable to tray edge	angular	55 x 24 mm / H 37 mm	gray	CL-KH7704
9	**Insulating dome for soup bowl** synthetic PP double-walled, foamed & insulated	round	Ø 160 mm / H 64 mm	gray	CL-RE9944NE
10	**China soup bowl** with slosh-proof edge	round	Ø 120 mm / H 54 mm / content 350 ml	uni white	CL-V760
11	**Lid** for side dish bowl synthetic PN 1/4	angular	115 x 85 mm / H 35 mm	gray-transparent	7710
12	**China bowl** PN1/4	angular	110 x 80 mm / H 37 mm / content 16 ml	uni white	V551 *

* Alternative for suitable china norm PN dishware inc. lids available (PN1/3, PN2/3, PN1/4, PN1/2...)

N‘Ice & Easy®

CHILL WITH FLAKED ICE

THE INNOVATIVE, ENVIRONMENTALLY FRIENDLY AND PATENTED WAY TO CHILL MEALS

FLAKED ICE AS CHILLING MEDIUM

This form of ice is used in many systems for chilling. The advantage lies in the large, dry, frozen surface of the ice flakes. Optimum warmth exchange is the result, providing swift chilling and, depending on the amount of ice used, long and safe chilled state of meal components.

SAFE CHILLING

- independent of electrical outlets, 100% self-sufficient chilling over long periods
- chilling shed / chilled vehicles are unnecessary
- absolutely noiseless chilling permits maximum flexibility
- frozen water as chilling medium is environmentally friendly

N’ICE AND EASY FLAKED ICEMAKER

- Flaked ice maker can be adapted optimally and energy-efficiently to the necessities of the work requirement.
- Number of trolleys and chilling volume determine amount of ice and, thus, size of maker
- Flaked ice makers available in a variety of sizes
- Automatic filling of ice storage in trolley roof via various technologies
- Melt water drained through valves in rinsing area

VARIABLE ICE STORAGE - FROM SMALL TO MEGA

- Starting at 80 kg, up to 4000 kg flaked ice in 24 hours
- Filled from a tray transport trolley. Up to 400 trolleys and more are possible.
- Variable uses of ice, also for cooling large-scale mass packaging

Perfect meal distribution - with a system

With the multi-faceted product range of MenuMobil you have the right system for every type of use.

ClassicLine

- Classic
- EcoClassic
- Universal

The compact transport system provides optimum insulation of chilled and hot meal components for perfect-temperature enjoyment. Hygienic. Attractive. Economic.

Inducook

ClassicLine

Transported chilled · served hot. The simple-to-operate induction technology heats only the appropriately coated dishware, while salads and desserts remain cool. That way, the overall taste experience of a meal is ensured.

InductLine

Innovative induction technology combined with tray-transport trolley. Through electronic control the meals are regenerated to the desired temperature, plannable right to the minute.

AirLine

- UNITRAY
- DSPRO
- EVOMULTI Buffet

Heating and active chilling – all in one transport trolley. Meals are heated with hot air and desserts and salads are chilled separately via electronic control.

ContactLine

This is contact-heating with intelligent temperature sensorics integrated into the tray. Via heating zones, precisely targeted energy flows to the dishware for hot meal components. In the service trolley, only the trays in use receive energy supply.

ProfiLine

Robust, mature, intelligent – with a wide-ranging program of serving trolleys, plate dispensers, racks and transport carts, we provide professional perfection for economic kitchen work at optimum cost/benefit ratio.

A COMPANY OF THE HUPFER CORPORATE GROUP:

HUPFER we make work flow · MENÜMOBIL FOOD SERVICE SYSTEMS · RÜTHER Food-Präsentation & Ausgabetechnik · trak Catering Solutions

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