

InductLine

Induction technology to perfection



Combines innovative, energy-saving
regeneration with stylish verve
for a perfect meal

InductLine

The high-efficiency meal distribution system



Constant quality of warm and chilled dishes

TASTE, APPEARANCE, NUTRITION, VITAMINS ARE UNVARYINGLY AT OPTIMUM QUALITY



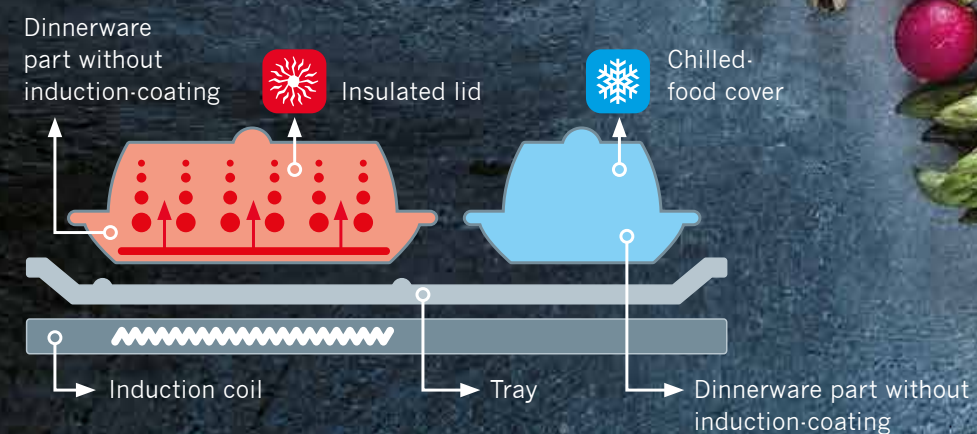
Time-saving

STOPWATCH-PERFECT REGENERATION PLUS QUICK REGENERATION TIMES



Economical and environmentally friendly

MINIMUM ENERGY CONSUMPTION
SUPER-SIMPLE CLEANING



menu mobil
FOOD SERVICE SYSTEMS

Induction technology meets utter convenience at every stage of communal meal presentation

JUST PLAIN SMART: THIS IS HOW
ULTRA-MODERN, STATE-OF-THE-ART
MEAL PRESENTATION UNFOLDS

COOK & SERVE

COOK & CHILL

COOK & FREEZE

All of these processes of delivery and communal meal presentation can be individually integrated. And more: switching from one process to another is quick and easy.

Practical example: On weekdays, Cook-and-Serve can be used. On weekends Cook-and-Chill gets switched on...or else Cook-and-Freeze meals are regenerated. What's more, in an emergency, an alternative meal regeneration can be reprogrammed instantly, fast and uncomplicated.

menuMOBIL[®]
FOOD SERVICE SYSTEMS



COOK & SERVE

1 Cook

2 Preparing and portioning

3 Regenerating and warm-holding

4 Transport

5 Serving

Return transport and cleaning

COOK & CHILL

1 Cook

2 Blast-chilling

3 Storing chilled

4 Preparing and portioning

5 Transport

6 Regenerating meals

7 Serving

Return transport and cleaning

COOK & FREEZE

1 Delivery of deep-frozen meals or kitchen products

2 Storing deep-frozen

3 Preparing and portioning

4 Transport

5 Regenerating meals

6 Serving

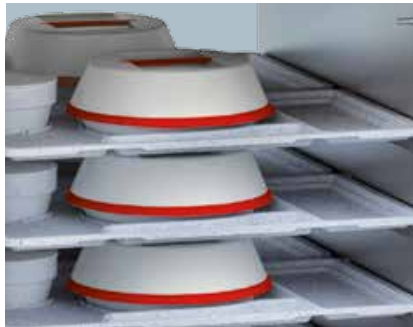
Return transport and cleaning

InductLine

THE FEATURES

INDUCTION TECHNOLOGY

menuMOBIL[®]
FOOD SERVICE SYSTEMS



Innovative and energy-saving

STOPWATCH-PERFECT MEAL REGENERATION

MenuMobil induction technology: regenerating meals in a process that is gentle, steady and stopwatch-perfect. Taste, appearance, nutrition and vitamins are invariably at optimum quality. Not just culinary, but also technical quality: MenuMobil induction technology makes this a whole new game.

ENERGY-EFFICIENT AND SAFE

- Outstanding energy transfer through special induction coating of china dinnerware
- Minimum noise and energy-loss
- Controlled heating and warm-holding technology
- Automatic adjustment of portion sizes, e.g. children's portions
- Separate, infinitely variable temperature-control of menu and soup parts
- Minimum thermal load in tray, resulting in long product life cycles
- No risk of burning while meals are served, e.g. through hot parts
- No loss of warmth (in trolley interior or immediate environment)

INTELLIGENT HEATING-AND-COOLING TECHNOLOGY

Only induction-coated dinnerware is heated. Only heatable components which are in the trolley at that moment are regenerated. Thus, only the energy really consumed is what is required to regenerate the specific number of heatable components. For chilled components, dinnerware without induction coating is used. The result: flawlessly regulated energy through patented dinnerware-recognition. Ultra-modern chilling technology plus futuristic cooling agents provide a sustainable solution to all your temperature requirements.

HACCP - COMPLIANT

The tried-and-tested induction technology provides optimal regeneration results. Thermal separation provided by insulated lids and practical cooling agents ensures correct temperatures for every part of the menu, in accordance with HACCP requirements. Important data input is automatically saved and stored in the electronic archives.

ULTRA-SIMPLE CLEANING

The robust, hard-wearing, smooth surfaces of the CNS trolley are easy to clean. The smart induction technology prevents burned surfaces or foods inside the trolley. Thanks to stable lightweight construction, the trolley can also be easily maneuvered in narrow spaces. As an extra option, trolleys suitable for automated washing systems are also available.



EN Tray
530 x 370 mm



GN Tray
530 x 325 mm

1/2 EN Tray
370 x 265 mm

TRAY SIZES

DIFFERENT SIZES FOR DIFFERENT NEEDS

RESTAURANT-NORM SIZE

The restaurant-norm size provides space for a rich spread on the table. The GN 1/1 kitchen-norm size is maintained so that peripheral dispenser-devices can also be linked to it in the kitchen, e.g. for lids, utensils, etc.

The intelligent tray shape makes safe transport possible even in tricky situations, and provides optimum meal presentation.

EURO-NORM SIZE

The benefits of the restaurant-norm size are extended through an additional surface for setting things down. Combining 1/1 Euro-norm size and 1/2 Euro-norm size is possible inside one tray transport trolley.

HALF-EURO NORM SIZE

This space-saving manner of arranging dinnerware components makes it possible to serve a rich menu using little space. This in turn makes a small transport trolley an option, with ultra-compact measurements.

Practical example: in one tray-transport trolley for 20 1/1 Euro-norm trays, there is room for 40 1/2 Euro-norm trays.



THE SYSTEM

with integrated technology
MAXIMUM FLEXIBILITY



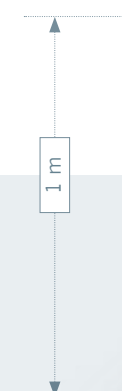
InductLine GN / EN

IWI Induction Cart

A TRAY-TRANSPORT TROLLEY
PASSIVE COOLING

B TRAY-TRANSPORT TROLLEY
ACTIVE COOLING

B



THE FLEXIBLE ALL-ROUNDER

This tray transport cart can be used in any and all locations due to its integrated technology. Preferred use: inside buildings with straightforward transport paths.

Whether active or passive cooling is chosen, energy supply works with 230V/16 A power source.

Practical example: Bring Tray Transport trolley to the ward, plug it into a socket, finished! Plug and Play!

IWI TRANSPORT CART			
		Passive cooling	Active cooling
Space requirements GN/EN	depth	797 mm	797 mm
	width	GN=1000 mm EN=1090 mm	GN=1000 mm EN=1090 mm
	height	1370 / 1565* mm	1525 / 1720* mm

* only for trolleys with 24 trays GN/EN

INDUCTLINE WITH INTEGRATED TECHNOLOGY	
Tray size	- GN 530 x 325 mm - EN 530 x 370 mm
Capacity	16, 20, 24 x lengthwise insertion
Cooling	- passive cooling with eutectic cooling plates - active cooling with circulatory convection cooling
Controls	INTERNAL: touchscreen control panel in the trolley
Construction	MODULAR CONSTRUCTION: trolley corpus from stainless steel modules
Tray separation	97 mm
Suitable dinnerware set (see pages 24-29)	143, 145, 146, 147, 148, 149



THE SYSTEM

with external technology
ON-SITE TECHNOLOGY. MOVABLE TROLLEYS.



InductLine GN / EN

IWE Induction trolleys / WST Wall station

A TRAY-TRANSPORT TROLLEY

B WALL STATION



STATIONARY... YET FLEXIBLE

The overall system enables highly flexible use due to stationary technology. The regeneration technology (a wall station) remains in the ward, extremely compact. The tray transport cart is thereby smaller, lighter, eminently simple to handle and maneuver.

Practical example: Repeated use of a single wall-station saves money in purchase costs and running costs.

		IWE TRANSPORT TROLLEY	WST WALL STATION
Space requirements GN/EN	depth	797 mm	222 mm
	width	GN=1000 mm EN=1090 mm	677 mm
	height	1370 / 1565* mm	522 mm

* only for trolleys with 24 trays GN/EN, with passive cooling

INDUCTLINE WITH EXTERNAL TECHNOLOGY & WALL STATION	
Tray size	- GN 530 x 325 mm - EN 530 x 370 mm
Capacity	16, 20, 24 x lengthwise insertion
Cooling	- passive cooling with eutectic cooling-plates - active cooling with circulatory cooling
Controls	EXTERNAL: touchscreen control panel in wall station
Construction	- MODULAR CONSTRUCTION: trolley corpus from stainless steel modules - WELDED CONSTRUCTION: trolley interior with seamless welding, thus highly suitable for automated wash systems
WST	230 or 400 V
Tray separation	97 mm
Suitable dinnerware (see pages 24-29)	143, 145, 146, 147, 148, 149



THE SYSTEM with docking station GN

DOCKING STATION WITHOUT ANY TECHNOLOGY
GN TRAY-TRANSPORT-TROLLEY



InductLine GN

GN Tray-Transport-Trolley / Docking Station

- A** TRAY-TRANSPORT-TROLLEY &
- B** DOCKING STATION RESTAURANT-NORM



THE THIN, SVELTE MODEL

Up to 24 trays on the smallest possible space in this tray-transport-trolley. Highest quality model of stainless steel at its apex: no corners or edges plus smooth surfaces permit simple cleaning, ensuring perfect results. Through its reduced size, easy rolling and manouvering are guaranteed.

Practical example: All portioned trays can be slid into the tray-transport cart from one side. Turning the trolley is unnecessary. When serving, both doors are opened and the trays can be removed from two different sides.

		DOCKING STATION	TTT
Space requirements GN	depth	995 mm	785 mm
	width	1100 mm	935 mm
	height	1785 / 1995* mm	1525 / 1735* mm

* only for trolleys with 24 trays GN

GN INDUCTLINE WITH DOCKING STATION	
Tray size	• GN 530 x 325 mm
Capacity	• 16, 20, 24 x crosswise insertion ☐
Cooling	• active cooling with circulatory convection cooling
Controls	• EXTERNAL: touchscreen control panel in the docking station
TTT Construction	• WELDED CONSTRUCTION: trolley interior with seamless welding, thus highly suitable for automated wash systems
Docking station	• 230 or 400 V
Doors	• front and rear
Tray separation	• 105 mm
Suitable dinnerware (see pages 24-29)	• 146, 147, 148, 149



THE SYSTEM with docking station EN

DOCKING STATION WITHOUT TECHNOLOGY

EN TRAY-TRANSPORT TROLLEY



InductLine EN

EN Tray-Transport-Trolley / Docking Station

- A **TRAY-TRANSPORT TROLLEY &**
- B **DOCKING STATION EURO-NORM**



THE ROOMY MODEL

This transport cart for Euro-norm trays provides the greatest possible room for sophisticated clients. Numerous configurations of construction, size and cooling variants will fulfil your every wish.

Practical example: Unused tray slots can be used to transport other necessities to the ward. Even cases of beverages have room in this tray-transport trolley.

		DOCKING STATION	TTW
Space requirements EN	depth	970 mm	722 mm
	width	1215 mm	1052 mm
	height	1822 / 2035* mm	1490 / 1700* mm

* only for trolleys with 24 trays EN

EN INDUCTLINE WITH DOCKING STATION

Tray size	• EN 530 x 370 mm
Capacity	• 16, 20, 24 x lengthwise insertion
Cooling	• active cooling with circulatory convection cooling • passive cooling with eutectic cooling-plates
Controls	• EXTERNAL: touchscreen control panel in docking station
Construction	• MODULAR CONSTRUCTION: trolley corpus of stainless steel modules • WELDED CONSTRUCTION: trolley interior with seamless welding, thus highly suitable for automated wash systems
Docking station	• 230 or 400 V
Doors	• front
Tray separation	• 105 mm
Suitable dinnerware (see pages 24-29)	• 143, 145



THE SYSTEM with docking station ½ EN

DOCKING STATION WITHOUT TECHNOLOGY
½ EN TRAY-TRANSPORT TROLLEY



InductLine ½ EN

½ EN Tray-Transport Trolley / Docking Station

- A** TRAY-TRANSPORT TROLLEY &
- B** DOCKING STATION ½ EURO-NORM



THE CAPACITY WONDER WITH MAXIMUM SPACE

The enormous capacity of this spatial miracle is one-of-a-kind. Using EN 1/2 trays permits twice the capacity in each trolley compared to other systems. A cart with 20 trays EN is transformed to a trolley with 40 trays 1/2 EN.

The savings in purchase price and running costs are unbeatable.

Practical example: Dinnerware norms have been perfected to achieve superlative utilization of on-the-tray and in-the-trolley space. This trolley thereby fulfills all client wishes, in spite of a small tray.

Space requirements ½ EN		passive cooling		active cooling	
		DOCKING STATION	TTT	DOCKING STATION	TTT
	depth	795 mm	722 mm	970 mm	722 mm
	width	1470 mm	1052 mm	1215 mm	1052 mm
	height	1940 mm	1660 mm	1822 mm	1490 mm

½ EN INDUCTLINE WITH DOCKING STATION	
Tray size	• ½ EN 265 x 370 mm
Capacity	• 32, 36, 40 x crosswise insertion
Cooling	- passive cooling with eutectic cooling-plates - active cooling with circulatory convection cooling
Controls	• EXTERNAL: touchscreen control panel in docking station
Construction	- MODULAR CONSTRUCTION: trolley corpus from stainless steel modules - WELDED CONSTRUCTION: trolley interior with seamless welding, thus highly suitable for automated wash systems
Docking station	• 230 or 400V
Tray separation	• 105 mm
Suitable dinnerware (see pages 24-29)	• 134 –1, 150, 233, 233 –1



THE SYSTEM

with integrated technology – Compact
UNBEATABLE SERVICE IN SMALLEST SPACE



InductLine GN / ½ EN

IWI Induction Trolley

THE COMPACT MODEL



SMALL... BUT WOW!

The measurements are unbelievable in this compact model. The trolley provides space for up to 24 trays. Regardless of the measurements, the compact model provides all the advantages of induction and active circulatory convection cooling. Through innovative induction technology, cooling and regenerating is possible in the smallest imaginable space. The entire menu is heated perfectly to the correct temperature and reliably cooled until it is eaten.

Practical example: Use for providing staff meals in the smallest of spaces, with highest quality.

IWI COMPACT TRANSPORT TROLLEY		
Space requirements ½ EN / GN	depth	795 mm
	width	1000 mm
	height	1335 mm

INDUCTLINE WITH INTEGRATED TECHNOLOGY • COMPACT

Tray size	• ½ EN 265 x 370 mm • GN 530 x 325 mm
Capacity	• 24 x ½ EN lengthwise insertion ☐ • 12 x GN crosswise insertion ☐
Cooling	• active cooling with circulatory convection cooling
Controls	• INTERNAL: touchscreen control panel in the trolley
Construction	• MODULAR CONSTRUCTION: trolley corpus from stainless steel modules
Doors	• front and rear
Tray separation	• 97 mm
Suitable dinnerware (see pages 24-29)	• 148, 149, 134-1, 150



THE SYSTEM

with integrated technology – ClassicLine
TRIED-AND-TESTED MEETS INNOVATION



InductLine

IWI Induction Trolley

INDUCTION TROLLEY CLASSICLINE



THE CLASSIC EDITION

Perfect meal regeneration with Compact System Classic, specially developed for providing meals externally. The menu, prepared and portioned time-independently in the Cook&Chill process, is regenerated in the sealed ClassicLine insulated box precisely prior to the time of pick-up. Through this regeneration process in sealed boxes, the meals remain hot for a very long time. The dining guest receives a delicious hot meal even after two hours of transport.

Practical example: A Cook&Chill kitchen can also provide clients with hot meals via an individual Inducook regeneration station (see Inducook brochure).

IWI CLASSICLINE		
Space requirements CLASSIC	depth	797 mm
	width	1090 mm
	height	1565 mm



INDUCTLINE WITH INTEGRATED TECHNOLOGY FOR CLASSICLINE

Tray	• MenüMobil Classic box
Capacity	• 20 x Classic 395 x 310 x 100 mm lengthwise insertion
Controls	• INTERNAL: touchscreen control panel in the trolley
Construction	• MODULAR CONSTRUCTION: trolley corpus from stainless steel modules
Tray separation	• 115 mm
Suitable dinnerware	• ClassicLine Inducook (232) (see page 5 in our Inducook brochure)

EQUIPMENT & ACCESSORIES

FOR THE INDUCTLINE TRANSPORT TROLLEY



InductLine

ROOFTOP GALLERY

Rooftop gallery to keep transported goods secure and safe on top of the trolley
 MATERIAL: stainless steel rods / synthetic supports
 MODEL: 3-sided / 4-sided
 Color of supports: gray / yellow



TROLLEY NUMBERING

Three-digit, laser-engraved numbering
 SIZE: max. 3 digits (script height 20 mm)
 POSITION: corpus, above the right door



MARKING CONES

Marking cones for multi-color distinction
 MATERIAL: synthetic
 POSITION: rooftop gallery / on gallery supports
 COLOR: black / yellow / blue / green / red



TRUCK TRANSPORT PROTECTION

Truck transport securement to protect the trolley, for fixation on a truck loading surface with crossbars or lashing straps / on-site handrails
 MATERIAL: synthetic
 POSITION: variable, can be suited to individual needs



PROTECTIVE PANEL

(see Contactline catalogue, page 6)
 MATERIAL: synthetic
 Size 150mm, 300 (2 x 150) mm
 Measurements and position on trolley are variable, can be suited to individual needs



CARD HOLDERS

Buttons for holding ward cards
 MATERIAL: synthetic
 SIZE: DIN A4 / A5
 ALIGNMENT: vertical / horizontal
 COLOR: yellow
 POSITION: frontal, left / right



PAPER CLAMP

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



FOIL PANEL

Blackboard for individual labeling of trolley
 MATERIAL: vinyl
 SIZE: 300 x 300 mm
 POSITION: frontal, left / right



MAGNETIC SURFACE

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



LOCKABLE DOORS

Door locks and/or two-way locks as sealed security protects from unauthorized opening of doors
 MODEL: cylinder lock / double-bit key lock / triangular interlock
 POSITION: right trolley door



DRAWBAR AND COUPLER

Standard towbar pulling mechanism
 Towbar friction-dampened for improved towing stability



CASTOR VARIANTS

2 swivel castors with arresting device / 2 fixed castors
 2 swivel castors with central arresting device / 2 fixed castors
 2 swivel castors with central arresting device / 2 fixed castors with fixed directional facility (RiFix)
 ... and many other variants are available
 Castors of stainless steel (standard model)



HACCP-DOCUMENTATION VARIANTS

USB, LAN, Wi-Fi (WLAN), Real-time documentation
 Optional on request: compatibility with automated transport systems (AGV)

InductLine

For every menu and
every portion: suitable
dinnerware and accessories

Well designed. Efficient. Economical.



menuMOBIL
FOOD SERVICE SYSTEMS

DINNERWARE SETS

INDIVIDUALLY SELECTABLE
OPTIMALLY COMBINABLE

A EN TRAY
2-position centering, 2 zones

NAME	Tray Euronorm
FORMAT	EN
DIMENSIONS	530 x 370 mm
COLOR	granite
ITEM NO.	0164264



A ROUND CROCKERY
Dinnerware set 145

	NAME	FORM	DIMENSIONS	COLOR	ITEM NO.
1	Lid passive round *	round	Ø 240 mm	gray / charcoal	0164266-2
2	China dinnerplate induction-coated	round	Ø 240 mm	uni white	V565
3	China stew bowl induction-coated	round	Ø 190 mm, volume 1 lit.	uni white	V591
4	China soup bowl induction-coated, spill-proof	round	Ø 125 mm, volume 450 ml.	uni white	V548
5	Plastic lid for soup	round	Ø 120 mm	gray	9944

* "Active"/Round dinnerware set 143 – Lid active (round) 0164236-2 gray / red

B GN TRAY
2-position centering, 2 zones

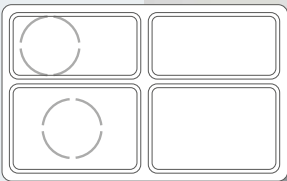
NAME	Tray Gastronorm
FORMAT	GN
DIMENSIONS	530 x 325 mm
COLOR	granite
ITEM NO.	0164265



B ROUND CROCKERY
Dinnerware set 147

	NAME	FORM	DIMENSIONS	COLOR	ITEM NO.
1	Lid passive round *	round	Ø 240 mm	gray / charcoal	0164266-2
2	China dinnerplate induction-coated	round	Ø 240 mm	uni white	V565
3	China stew bowl induction-coated	round	Ø 190 mm, volume 1 lit.	uni white	V591
4	China soup bowl induction-coated, spill-proof	round	Ø 125 mm, volume 450 ml.	uni white	V548
5	Plastic lid for soup	round	Ø 120 mm	gray	9944

* "Active"/Round dinnerware set 146 – Lid active (round) 0164236-2 gray / red



C GN TRAY
2-position centering, 4 zones

NAME	Tray Gastronorm 1/1
FORMAT	GN
DIMENSIONS	530 x 325 mm
COLOR	granite
ITEM NO.	0164229

C RECTANGULAR CROCKERY
Dinnerware set 149

	NAME	FORM	DIMENSIONS	COLOR	ITEM NO.
1	Lid passive 1/2 Euro SysTemp *	rectang.	255 x 185 x 65 mm	gray / dark gray	0164024-2
2	China dinnerplate induction-coated	rectang.	230 x 160 x 38 mm, volume 850 ml.	uni white	V579
3	China stew bowl induction-coated	rectang.	220 x 160 x 47mm, volume 1 lit.	uni white	V580
4	China soup bowl induction-coated, spill-proof	round	Ø 125 mm, volume 450 ml.	uni white	V548
5	Plastic lid for soup	round	Ø 120 mm	gray	9944
6	Lid for chilled food centered inside	rectang.	250 x 178 x 66 mm	transparent	0164131

* Lid-Active dinnerware set 148 – Lid active 0164073-2 gray / red



D 1/2 EN TRAY
2 zones

NAME	Tray Euronorm 1/2
FORMAT	EN 1/2
DIMENSIONS	370 x 265 mm
COLOR	granite
ITEM NO.	0164038

D RECTANGULAR CROCKERY
Dinnerware set 150

	NAME	FORM	DIMENSIONS	COLOR	ITEM NO.
1	Lid passive 1/2 Euro SysTemp *	rectang.	255 x 185 x 65 mm	gray / dark gray	0164024-2
2	China dinnerplate induction-coated	rectang.	230 x 160 x 38 mm, volume 850 ml	uni white	V579
3	China stew bowl induction-coated	rectang.	220 x 160 x 47mm, volume 1 lit.	uni white	V580
4	Lid for chilled food centered inside	rectang.	250 x 178 x 66 mm	transparent	0164131

* Lid-Active dinnerware set 134-1 – Lid active 0164073-2 gray / red

DINNERWARE SETS

INDIVIDUALLY SELECTABLE
OPTIMALLY COMBINABLE



Other system components
can be viewed in our PROFILINE brochure.
We would be happy to advise you.



E ½ EN TRAY
2 zones

NAME	Tray Euronorm 1/2
FORMAT	EN 1/2
DIMENSIONS	370 x 265 mm
COLOR	granite
ITEM NO.	0163040



E ROUND DINNERWARE
Dinnerware set 233-1

	NAME	FORM	DIMENSIONS	COLOR	ITEM NO.
1	Lid passive round *	round	Ø 240 mm	gray / red	9968
2	China dinnerplate induction-coated	round	Ø 240 mm	uni white	2400RH
3	China stew bowl induction-coated	round	Ø 230 mm, volume 1 lit.	uni white	3000RH
4	Plastic lid for stew	round	Ø 230 mm	gray	HL-V469.1

* Lid-Active dinnerware set 233 - Lid Active 9980 gray / red

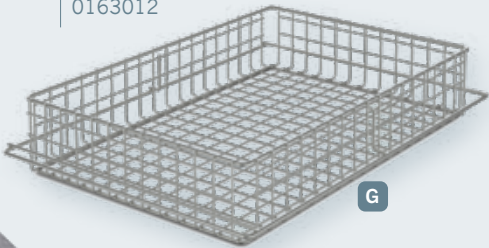
F EUTECTIC COOLING PLATE
Eutectic food-safe board
to keep pre-chilled meal
components cold.

FORMAT	GN 1/1
DIMENSIONS	530 x 325 x 30 mm
MATERIAL	polyethylene dishwasher-safe
ITEM NO.	0163584



G INSERT BASKET 1/1 EN
Insert basket for storing and
transporting ward necessities in
suitable transport trolleys. Stackable.

DIMENSIONS	535 x 370 x 110 mm
MATERIAL	stainless steel
ITEM NO.	0163012



H THE PERFECT SERVICE
TROLLEY
mountable on tray-transport trolley

DIMENSIONS	910 x 750 x 1650mm
MATERIAL	stainless steel
ITEM NO.	0163982



**For chilled components, salads or desserts, a large selection of chinaware is available.
Also practical china-norm PN dinnerware format.**

OUR SELECTION

	NAME	FORM	DIMENSIONS	COLOR	ITEM NO.
•	China dinnerplate non-coated	round	Ø 240 mm	uni white	1400
•	China dinnerplate non-coated / PN 1/1	rectang.	220 x 160 x 22mm	uni white	V555
•	China salad / dessert bowl / PN 1/4	rectang.	110 x 80 x 45mm / 37 mm	uni white	V562 / V551
•	Synthetic bowl-lid PN 1/4 / outer-centered	rectang.	115 x 85 x 35 mm	milky	7710
•	Synthetic bowl-lid PN 1/4 / stackable lid / outer-centered	rectang.	115 x 85 x 14mm	milky	7715
•	China bowl / PN 1/2	rectang.	160 x 110 x 22 mm / 37mm	uni white	V556 / V553
•	Synthetic bowl-lid PN 1/2 / stackable lid / outer-centered	rectang.	168 x 118 x 14 mm	milky	7720
•	China bowl / PN 1/3	rectang.	110 x 110 x 34 mm / 45 mm	uni white	V133 / V564
•	Synthetic high bowl-lid PN 1/3 / outer-centered	rectang.	115 x 115 x 35 mm	milky	7730

Additional dinnerware components and accessories are available upon request.



N'Ice & Easy®

COOLING WITH FLAKE ICE

THE INNOVATIVE,
ENVIRONMENTALLY-FRIENDLY
AND PATENTED WAY
TO CHILL FOODS



FLAKE ICE AS COOLING AGENT

This form of ice is used in many different systems. The advantage lies in the large, dry, frozen surface of the ice flakes. Optimum heat exchange is thereby ensured, which provides both rapid, long and safe cooling of foods, fully controllable through the amount of ice.

SAFE COOLING

- independent of electricity, 100% self-sufficient even for long periods
- cold storage for trolleys or cold transportation vehicles are unnecessary
- absolutely silent cooling permits maximum flexibility
- unlike refrigerators frozen water is an environmentally friendly medium

N'ICE AND EASY FLAKE ICE SYSTEM

- The flake ice system is adapted to each project - energy efficient, fitting the requirements.
- Number of trolleys and cooling volume determine the amount of ice, i.e. size of the system.
- Flake ice systems are available in different sizes.
- Automatic filling facility is mounted on top of the trolley (various models).
- Residual water from melted flake ice is funneled off through drainage valves in the washing area.

VARIABLE ICE STORAGE - FROM TINY TO HUGE

- Starting at 80 kg, ranging up to 4000 kg of flake ice in 24 hours
- Filling up to 400 tray-transport trolleys and more is possible.
- Variable uses of ice, including cooling large bulk containers.





Perfect meal distribution - with a system

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

ClassicLine



einzigartig & innovativ

menu mobil
FOOD SERVICE SYSTEMS

ClassicLine

- Classic
- EcoClassic
- Universal

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

Inducook



ClassicLine
einfach & wegweisend

menu mobil
FOOD SERVICE SYSTEMS

Inducook ClassicLine

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

InductLine



Induktions-
technik
perfektioniert

menu mobil
FOOD SERVICE SYSTEMS

InductLine

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

AirLine



individuell
temperieren

menu mobil
FOOD SERVICE SYSTEMS

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



punktuell & ökonomisch
erhitzen

menu mobil
FOOD SERVICE SYSTEMS

ContactLine

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

ProfiLine



professionelle
Speisen-
abgabe

menu mobil
FOOD SERVICE SYSTEMS

ProfiLine

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

A COMPANY OF THE HUPFER CORPORATE GROUP:

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