



# BULK SYSTEMS RANGE

MEAL distribution solutions for bulk food and plate service



# BULK FOOD RANGE

Complete solutions for  
food SERVICE in your  
ESTABLISHMENT

RESTISELF  
MONOBLOC



We have completely redesigned our distribution solutions dedicated to plate service, but not only... Our equipment models are characterized by their unique features and high regeneration quality.

Our goal: offer solutions that help you serve good, **healthy** and **tasty** meals thanks to our thermocontact heating technology, which offers the best restitution of nutrients and taste.



RESTISELF  
split VERSION

“THE pleasure of a  
good MEAL with HOTEL  
SERVICE ON THE plate

# RESTISELF 4G

TROLLEYS FOR COOK-CHILL AND  
COOK-SERVE PLATE MEAL SERVICE



## INTEGRATED TRACEABILITY\*

Wide screen with all information  
and temperatures record



## ERGONOMIC DESIGN

Containers can be easily  
reached via sliding drawers



## DESIGN

Brings modernity and elegance  
at the place of service



**EQUIPPED WITH TELESCOPIC DRAWERS!**

Easy access to the containers thanks to **sliding drawers**.

Furthermore the drawer can be **cleaned in the dishwasher**.

## PRESERVED FLAVOURS

Thermocontact heating technology provides **the best results in terms of flavours and nutrient restitution**.

You can manage **different types of containers in the same cycle**.

## Discover the benefits of thermocontact!

Whatever your organization for meal service (dining room, patients room or even both mixed), the new Restiself will be your best partner ! Very **handy** and **ergonomic**, serving on the plate becomes child's play.

The thermocontact reheating protects the organoleptic qualities of food, flavours or sauces, **whatever the content of the containers**.



**Available in compact version!**

\* depending on model. Only with RM750 card. Ask our sales department for more information.



# RESTISELF SPLIT VERSION



THE PERFECT  
MODULAR TROLLEY



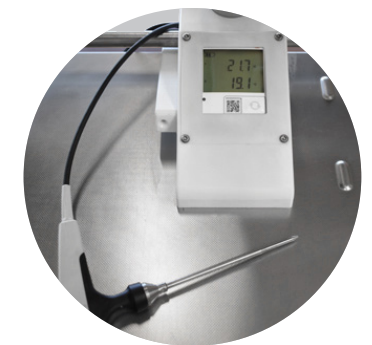
## ACCESSORIES AND options



SERVING HATCH  
SNEEZE GUARD



MENU CARD  
holder



CONNECTED  
TRACEABILITY



TRASH BAG  
holder



HEATING  
top



CUTLERY TRAY  
holder

### COMPACT / MODULAR LIGHTWEIGHT

The split version is composed of a **fixed terminal in the office or in the kitchen**, and a **trolley** which ensures the transport and the distribution of the meals.

Our split version (**without on-board electronics**) offers lightness and improved manoeuvrability; moreover, the automatic connection of the terminal to the trolley allows you to be more reliable when connecting it.

# RESTAUSELF

COOK-SERVE PLATE MEAL SERVICE



Robust, ergonomic and equipped with a wide range of accessories, the RESTAUSELF adapts to the needs of any establishment.

The RESTAUSELF adapts to all types of establishments, and to cook-serve distribution processes.

## Conviviality / Design / Simplicity

Preserve all the taste qualities of the dishes prepared by the Chef thanks to our temperature holding by accumulation.



### AUTONOMY

temperature holding  
guaranteed for 1h30 once  
trolley is unplugged



### plug & play

Standard plug  
230V / 16Amp



### PRECISION

Temperature control  
without drying out or  
re-cooking



# COMBI

## Hybrid MEAL SERVICE SOLUTION

COMBINES INDIVIDUAL BENTO TRAYS AND BULK CONTAINERS IN A SINGLE TROLLEY

Meal distribution solution combining at the same time bulk containers and plated meals.

Particularly adapted to the situation in residential facilities, the COMBI also perfectly fits into the responsiveness needs of short-stay services such as maternity, oncology and ambulatory services.



### MIX & MATCH

Compatible with trays and bulk containers **without constraints**



### LARGE CAPACITY

up to 63 meals or 36 BENTO trays

Bins, BENTO trays, classic trays ...  
You can mix and match containers to suit **your needs.**



### THERMOCONTACT

A meal at the right temperature and with the same flavours **until the last meal served**



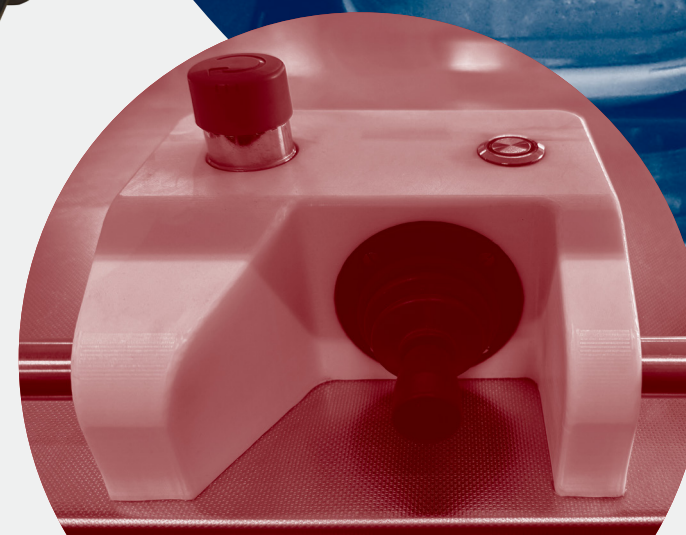
### MODULAR

available in compact version

## KEEPING WARM / ASSISTANCE

As an option, take advantage of a heated top that allows you to keep your meals warm for a long time, until the last portion is served.

Want to be light? Opt for the COMBI's motorization and gain in efficiency on long distances.





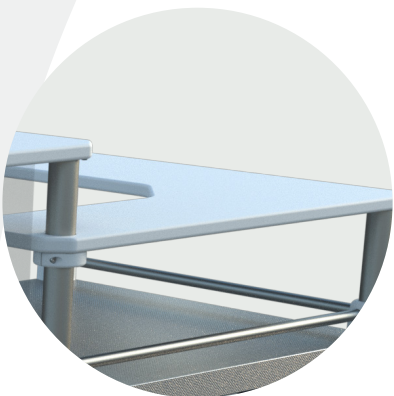
# Accessories and options



SERVING HATCH  
SNEEZE GUARD



MENU CARD  
holder



CORNER  
shelf



TRASH BAG  
holder



HEATING  
top



CUTLERY  
TRAY holder

## RESTISELF MONOBLOC



REFERENCES	P2207R4G	P2208R4G	P2207R3G+1/2	P2207NC3G+1/2
Description	7 hot levels 15 cold levels	8 hot levels 15 cold levels	7 GN1/2 hot levels 7 GN1/1 cold levels	7 GN1/2 hot levels 7 GN1/1 insulated levels
Maximum capacity	Up to 49 meals	Up to 56 meals		
Length x Width	1 473 mm x 756 mm		1 260 mm x 720 mm	
Height of the work surface	982 mm	1 070 mm	975 mm	
Useful space between each level	72,5 mm hot side / 35 mm cold side		73 mm hot side / 80 mm cold side	
Power supply	3 670 W		2 150 W	1 600 W
With heating top	3 670 W	4 370 W	2 450 W	1 900 W
Number of included sliding drawers	3	4	-	-



## RESTISELF COMPACT MONOBLOC

REFERENCES	P2203R4G	P2204R4G	P2207R4G	P2208R4G	P2207C4G	P2208C4G
Description	3 hot levels 4 cold levels	4 hot levels 4 cold levels	7 hot levels Cook-chill	8 hot levels Cook-chill	7 hot levels Cook-chill	8 hot levels Cook-chill
Maximum capacity	Up to 21 meals	Up to 28 meals	Up to 49 meals	Up to 56 meals	Up to 49 meals	Up to 56 meals
Length x Width	1 041 mm x 751 mm					
Height of the work surface	1 051 mm	1 139 mm	984 mm	1 072 mm	984 mm	1 072 mm
Useful space between each level	72,5 mm hot side / 77 mm cold side		72,5 mm hot side		73 mm hot side	
Power supply	2 620 W			3 060 W		
With heating top	2 620 W	3 320 W	3 060 W			
Number of included sliding drawers	2	2	3	4	3	4



## RESTISELF SPLIT VERSION

TROLLEY	P2207NDR4G
Description	7 hot levels 7 cold levels
Maximum capacity	Up to 49 meals
Length x Width	1 220 mm x 730 mm
Height of the work surface	980 mm
Useful space between levels	73 mm hot side / 80 mm cold side
Power supply	3 200 W
With heating top	3 200 W
Number of included sliding drawers	3

TERMINAL	P2207BDR4G
Length x Width x Height	830 x 590 x 1 180 mm
Power supply	750 W



## RESTAUSELF

REFERENCES	P2250N-C	P2250R-C	P2250C-C
Description	16 neutral levels 16 hot levels	16 cold levels 16 hot levels	2 x 16 hot levels
Maximum capacity	Up to 56 meals		Up to 56 meals
Length x Width	1 302 mm x 723 mm		
Height of the work surface	980 mm		
Useful space between levels	35 mm		
Power supply	1 400 W	2 150 W	2 800 W
With heating top	2 100 W	2 850 W	3 500 W

## COMBI MONOBLOC



REFERENCES	P4932R	P4936R
Description	2 x 8 cold levels 2 x 8 hot levels	2 x 9 cold levels 2 x 9 hot levels
Maximum capacity	56 meals ou 32 BENTO trays	63 meals ou 36 BENTO trays
Length x Width	1 475 mm x 775 mm	
Height of the work surface	973 mm	1 056 mm
Useful space between levels	70 mm hot side / 75 mm cold side	
Power supply	4 800 W	5 200 W
With heating top	5 100 W	5 500 W



## COMBI JUNIOR

REFERENCE	P4980R
Description	8 cold levels 8 hot levels
Maximum capacity	30 meals ou 16 BENTO trays
Length x Width	1 150 x 725 mm
Height of the work surface	973 mm
Useful space between levels	73 mm hot side / 78 mm cold side
Power supply	3 100 W
With heating top	3 400 W

The calculation of the meal capacities is given as an indication on the basis of the following calculation: 7 portions per GN1/2 tray 65mm deep



# ELECTRO CALORIQUE GROUPE develops AN ECO-RESPONSIBLE APPROACH

« Made in France » Design and production 

Priority to local suppliers

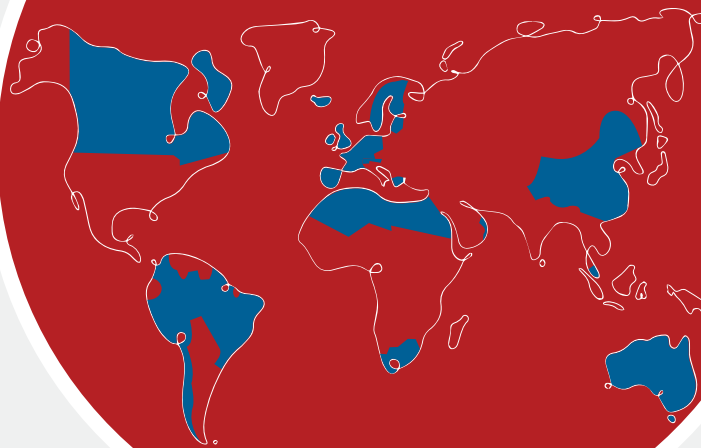
Preserving local jobs

Sustainability of our equipment

Second life workshop

## ELECTRO CALORIQUE GROUPE OPERATES ABROAD

and supplies its products and  
services in 40 countries



**electro** GROUPE  
**CALORIQUE**  
serve the best

## AT YOUR SERVICE



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