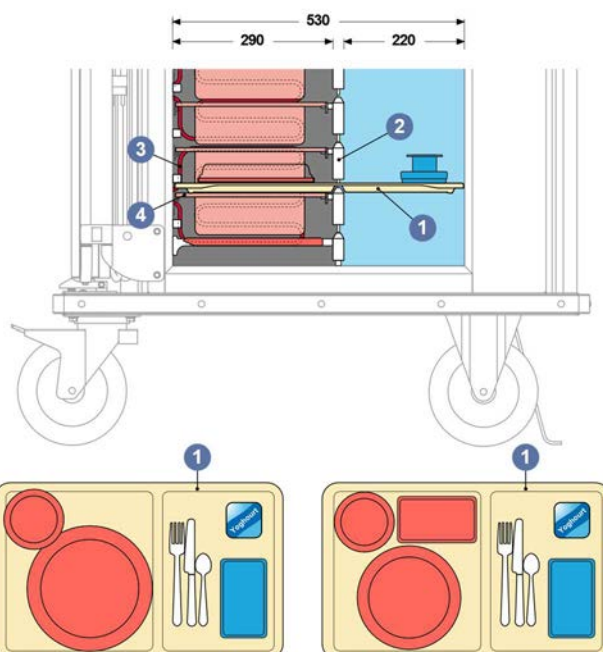


# Trolley for distribution of single tray meals

## CARELIS-2 Fresh

Designed for a cook & serve organisation, the CARELIS-2 Fresh ensures right temperatures all along the food distribution cycle. Thanks to its on-board refrigeration unit, the CARELIS-2 is a self-contained trolley. The control of the heating and cooling by simple on-off switches allows an intuitive and adapted use at any time. In the event of a changeover to cook & chill operation, the CARELIS-2 Fresh can be reconfigured on site.



### ■ OPERATING PRINCIPLE

- All components of the meal are placed on an ISECO St-Phal GN 1/1 tray\* ①. A separator ② built-in to the trolley divides the tray into 2 zones:
  - One side accommodates the cooked meals to be served hot,
  - The other side accommodates the preparations to be served cold.
- A preheating and pre-cooling phase is necessary before loading the hot and cold preparations.

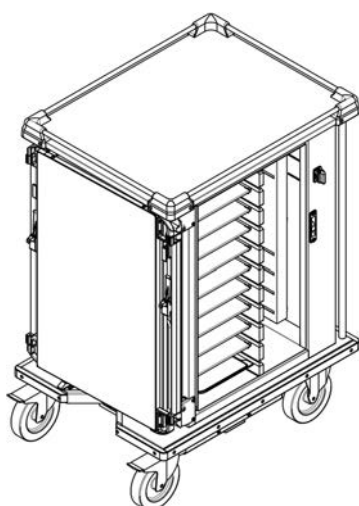
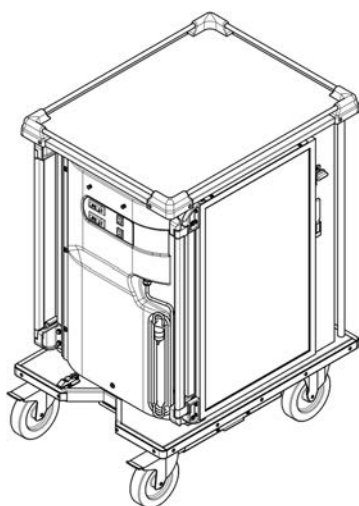
\* To be ordered separately.

### ■ HEATING

- The trolley has 2 columns of hot plates.
- The principle used is heat conduction: elements ③ produce heat and diffuse it via heat storage shelves ④.
- The inertia of the shelves ensures temperature maintaining during the transport and distribution phases.
- Heating is triggered by an on-off switch and managed by a programmable electronic controller.

### ■ REFRIGERATION

- Cold is generated by an on-board refrigeration unit.
- Cold air is circulated through a diffuser to guarantee an even temperature throughout the cold zone.
- Refrigeration is triggered by an on-off switch and managed by a programmable electronic controller.



#### Conforms to:

- 2014/35/UE
- 2014/30/UE
- EN 55014-1/A1
- EN 55014-2/A1/A2

- NF EN 60335-1
- NF EN 60335-2-49
- NF EN 60335-2-24

- NF EN 1672-2



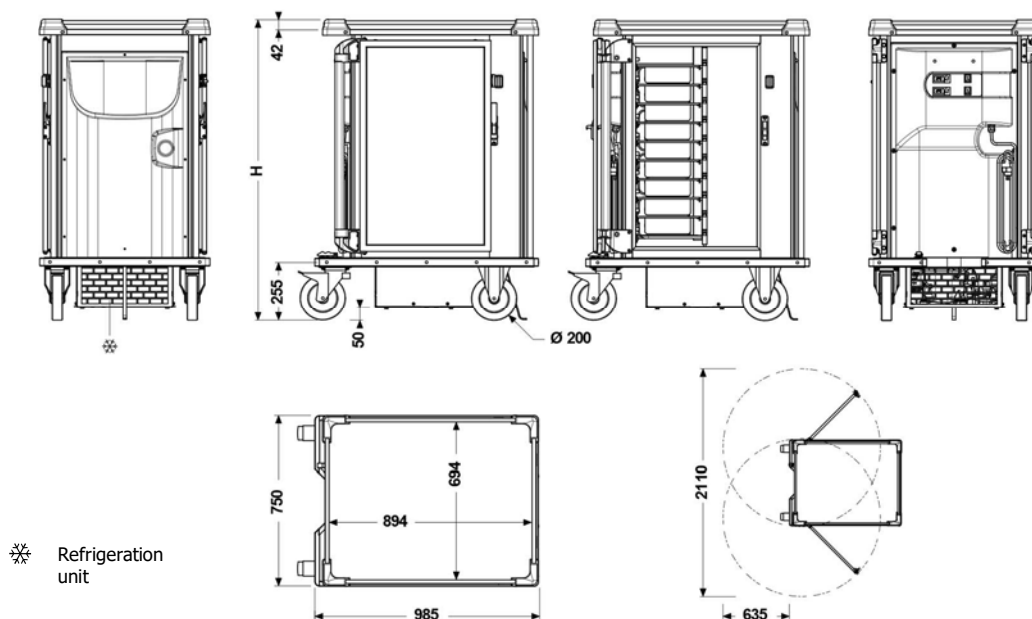
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SAS au capital de 100.000 euros • RCS Troyes 831 267 729 • APE : 2893Z • N° SIRET : 831 267 729 00018 • N° TVA : FR32 831267729

## CARELIS-2 Fresh



Model	Code	Number of shelves	Pitch of shelves (mm)	Usable space between trays in the cold zone (mm)	H (mm)	Weight		I max						Power	
						W/o option "Boost before Serve"	With option "Boost before Serve"	W/o option "Boost before Serve"	With option "Boost before Serve"	W/o option "Boost before Serve"	With option "Boost before Serve"	W/o option "Boost before Serve"	With option "Boost before Serve"	W/o option "Boost before Serve"	With option "Boost before Serve"
						(kg)	(kg)	230 V ~ 50/60 Hz	230 V 3 ~ 50/60 Hz	400 V 3 N ~ 50/60 Hz	230 V ~ 50/60 Hz	230 V 3 ~ 50/60 Hz	400 V 3 N ~ 50/60 Hz	(kW)	(kW)
CARELIS-2 16 Fresh 83	2361601	2 x 8	83	77	1215	178	184	10,7	7,6	4,9	11,8	7,6	3,9	2,5	2,7
CARELIS-2 20 Fresh 83	2362001	2 x 10	83	77	1321	192	199	12,6	7,6	4,9	14,0	8,0	4,3	2,9	3,2
CARELIS-2 24 Fresh 83	2362401	2 x 12	83	77	1487	212	220	14,5	9,2	5,8	15,7	9,2	5,7	3,4	3,6
CARELIS-2 30 Fresh 83	2363001	2 x 15	83	77	1736	235	245	16,4	9,9	5,8	18,7	11,6	6,7	3,8	4,3

### DESCRIPTION

- Structure in austenitic stainless steel with 4 manoeuvring handles on the entire height of the trolley.
- Reinforced chassis in austenitic stainless steel with non-marking peripheral bumpers.
- 1 insulated compartment in austenitic stainless steel with:
  - cold air diffuser,
  - anti-fall for trays,
  - heat storage shelves in aluminium heated by heat conduction,
  - armoured heating elements,
  - 2 heating shelves in aluminium with heating fabric,
  - separators in POM with guillotine,
  - flat bottom.
- 2 doors swing outwards up to 270°:
  - removable silicone seal,
  - safety lock,
  - open door locking system.
 When the doors are closed or fully open, they are protected within the chassis.

- 4 Wheels Ø 200 mm: 2 fixed, 2 swivels with brakes.
- Antistatic string.
- Top with guard-rail offering a storage space. Protection corners in polyamide.
- Cladding panels in technical plastic.
- Electrical supply cable. Length: ..... 3 m
- 2 illuminated on/off switches to activate refrigeration and heating.
- 2 temperature controllers with display.
- Refrigeration unit located beneath the structure.
- Refrigeration fluid: ..... R455A

### Supplied with:

- 1 Identification plate 200 x 60 mm (grey).

### Options & Accessories

See technical sheet S300148.

### SERVICING

- Entirely hose washable (IP X5 protection rating as per standard NF EN 60529).

### LIMITATIONS OF USE

- Heating: ISECO St-Phal qualifies this product with pre-heated china dishes and food at over 63°C. For other uses, please contact us.
- Refrigeration: optimum refrigeration is guaranteed at ambient room temperature of 25°C maximum.

*Because we endeavour constantly to improve the properties of products, they may be modified without prior notice.*

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