



TRAY RANGE

MEAL SERVICE ON TRAYS without handling



THE TRAY RANGE

COMPLETE SOLUTIONS FOR PLATED
DISTRIBUTION WITHIN COOK-CHILL,
COOK-SERVE AND COOK-FREEZE
CONFIGURATIONS

ERG'ELEC
Trolley



Offering a vast choice of configurations with numerous accessories and options, the tray range is versatile. It can be adapted to any establishment, while ensuring safety and compliance with catering standards. Reliable and high-performing, it is your daily companion within your organization.

Our aim : to offer solutions that enable you to serve healthy, tasty meals, thanks to our thermocontact heating technology, which delivers the best possible restitution of nutrients and taste.



BENTO
Trolley



THE REFERENCE FOR THE
DISTRIBUTION OF MEALS
ON TRAYS

ERG'ELEC MONOBLOC



PERFORMANCE / TRACEABILITY

The ERG'ELEC 4G trolley is a combination of technologies designed to satisfy all users, from the kitchen to the care services, with quality of service and ease of integration as the main objective.

Large screen control panel
Integration of historical data
(events and temperatures)



Stainless steel rails on all 4 sides
The stainless steel non-scratch
top can be used for the transport
of other containers

4 doors: hot/cold
independent access

Non-marking
bumpers

6 wheels ø 200 mm

MADE OF 18/10 STAINLESS STEEL



VERSATILITY

Very high flexibility of
use



COMPATIBILITY

Configurable in several
tray sizes



ROBUSTNESS

A resistance to all tests



CONFIGURABLE

Easily adaptable to your
needs thanks to its many
available options

The trolley is designed according to a single tray made-up of two separate sections. The trolley has two cavities of equal size, one for cold preparations and the second one for hot preparations.

Both areas are insulated by a fixed thermal barrier inside the trolley.

The regeneration (Cook-chill process) of hot preparations is insured via thermocontact technology thanks to its heat regulation and its gentle process, which optimizes a hot meal organoleptic quality. It gives the possibility to simultaneously serve individual trays and bulk containers.

SPLIT VERSION

THE MODULAR TROLLEY



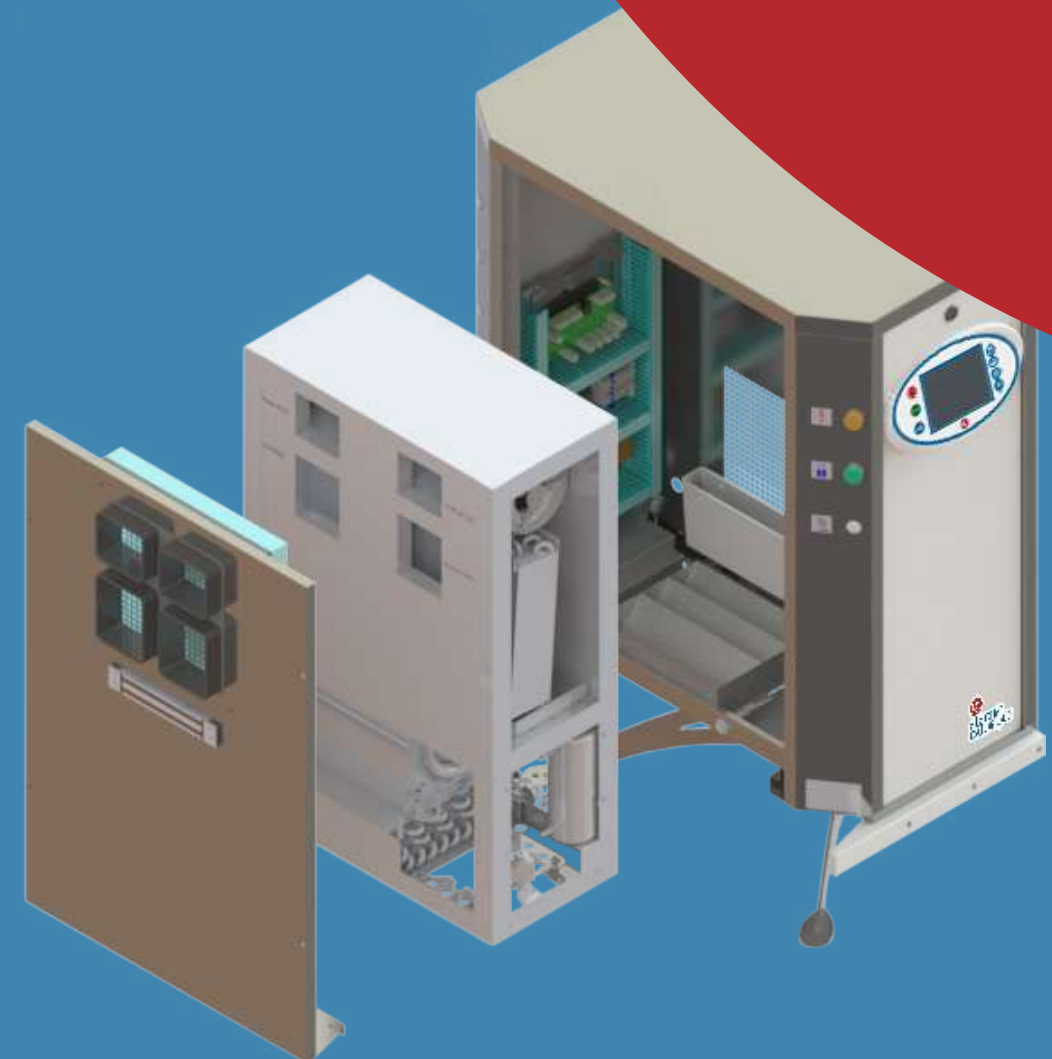
Easy handling thanks to an automatic connection

The split version is composed of a mobile element, which integrates the heating part, and a fixed element, the terminal, which ensures the cold maintenance of the preparations.

This externalization of the cooling and control panel allows to reduce the weight and the dimensions of the trolleys.

This operation is ideal if you are looking for a solution that meets the logistical constraints of transport or lightness during distribution.

UNIVERSAL TERMINAL



A single terminal that is compatible with all trolley capacities (16, 20, 24, 28, 30 and 32 trays). The split version of the ERG'ELEC 4G is made up of a fixed terminal in the kitchen area or at ward level, and a trolley ensures the transport and distribution of meal trays. The heating system is located in the trolley and not in the terminal. The aim is the distribution of **a full fresh and hot meal up to the last tray** served.

- Front connection
- Fixed on the ground, or mobile (on wheels)

All parts of the terminal are accessible in a few minutes and allow a quick and ergonomic maintenance operation. For example, the cooling unit can be easily dismantled **without the need for a refrigeration engineer**.

BENTO is a new plated distribution concept, based on two innovations:

- A smaller tray serving a full meal, **with maximized space saving**
- A trolley fitted with **two trays per level**

THE BENTO CONCEPT

SOLUTION FOR
SERVING MEALS
ON COMPACT TRAYS



INNOVATIVE

Optimized dimensions.
Double the loading capacity.



COMPACT

Improved logistics
Space saving



DESIGN

Makes the meal more attractive.
Modern touch.

The BENTO tray brings a modern touch to your meal presentation.

- Same length as a GN1/1 tray to remain compatible with other kitchen equipments;
- Saves space on patient table;
- Can be used with all types of crockery;
- Reversible for more flexibility.



EXAMPLE WITH DISPOSABLE TABLE WARE



EXAMPLE WITH BENTO DISHES



EXAMPLE WITH SQUARE PLATE



BENTO TRAY ON THE PATIENT TABLE

530 mm

ASYMMETRICAL
36% Smaller
Lighter

205 mm

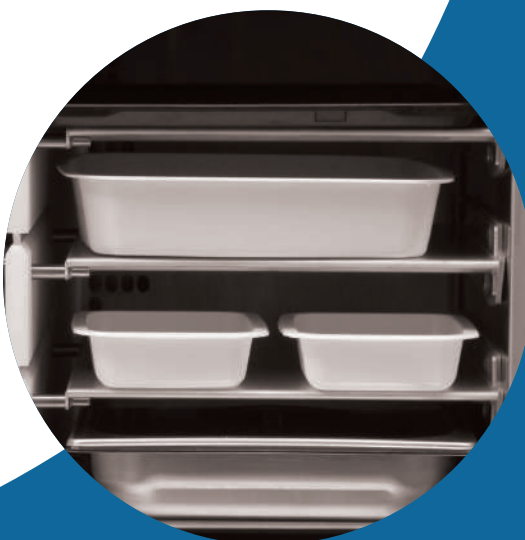
BENTO



1 column
10, 12 or 15 levels



2 TRAYS PER LEVEL
Offer a complete meal with portions recommended by the « Food Council », served on an optimized tray



Uses GN1/2 containers on the hot side in order to create a customized meal.

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!

The BENTO range can be plugged very easily to any single phase power. Fitted with the latest technologies, this range allows you to significantly reduce the logistics costs thanks to a space-saving construction in the kitchens, in the storage rooms and transport trucks.



ECONOMIC

Minimized logistics costs
Doubled capacity



35% LIGHTER

Easy to handle
User friendly



COMPACT

Optimized storing area
Smallest dimension



simple

Only one access :
loading and serving on one side



Also available in a split version!
(cooling unit on a fixed terminal, not inside the trolley)



The BENTO dishes can offer a complete solution:

- More compact
- Different configurations
- A wide range of colours

Our BENTO crockery is **available in three colours.**



BENTO
MONOBLOC



FEATURES	P4310R2G+	P4312R2G+	P4315R2G+
Levels	10	12	15
Tray capacity	20	24	30
Pitch	84		
Length x Width	950 x 770 mm		
Height	1 324 mm	1 492 mm	1 744 mm
Foot print	0,8 m²		
Power / Amperage	3 000 W - 13 A	3 400 W - 14,8 A	4 200 W - 18,3 A



BENTO
SPLIT VERSION

FEATURES	P4310NDR2G+	P4312NDR2G+	P4315NDR2G+
Levels	10	12	15
Tray capacity	20	24	30
Pitch	84		
Length x Width	770 x 722 mm		
Height	1 371 mm	1 539 mm	1 791 mm
Foot print	0,6 m²		
Power / Amperage	3 100 W - 13,4 A	3 500 W - 15,2 A	4 300 W - 18,7 A

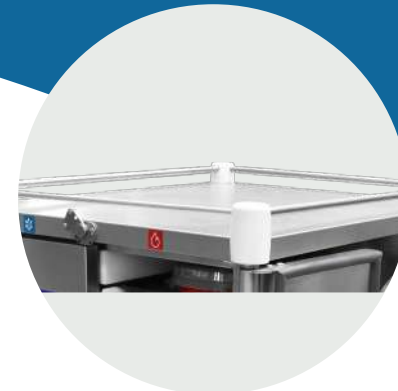
ACCESSORIES AND OPTIONS



STRAPPING kit



SCREEN
PROTECTION



4TH side
TOP rails



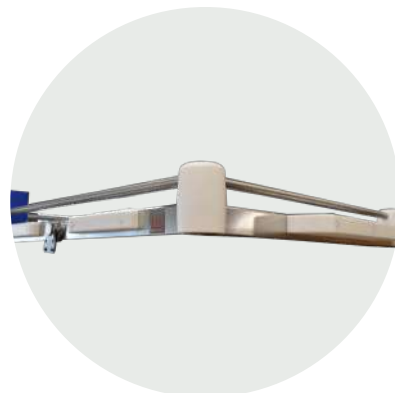
TRAYS



clearing up kit



bin



high-MOUNTED
bumpers



TOWING
SYSTEM



front braking
SYSTEM



door locking
SYSTEM

CUSTOMIZATION TAILOR-MADE DECORATION



Looking for something special?
We offer 4 optional standard decorations!

Don't hesitate to contact our sales department
for any customized decoration requests.

DUAL TERMINAL

In order to help you set up your catering service, we have also designed double terminals allowing you to connect two trolleys at the same time.

Available in side or front versions, they can be fully adapted to your needs.



SIDE
CONNECTION



FRONT
CONNECTION



ERGONOMY

Flexibility in the layout of your trolley fleet



COMPACT

On average, a classic installation can save up to 40% space*



ECONOMY

Budget optimized by 30% compared to the purchase of two simple terminals



PRATICITY

One control panel to drive two trolleys

TRANSPORT & MOTORIZATION

A variety of solutions are available to suit your specific requirements. For easy handling in all circumstances!



Towing

Pulling system for one or several trolleys.



MOTORIZATION

Light solution to reduce the effort and ease the maneuvers



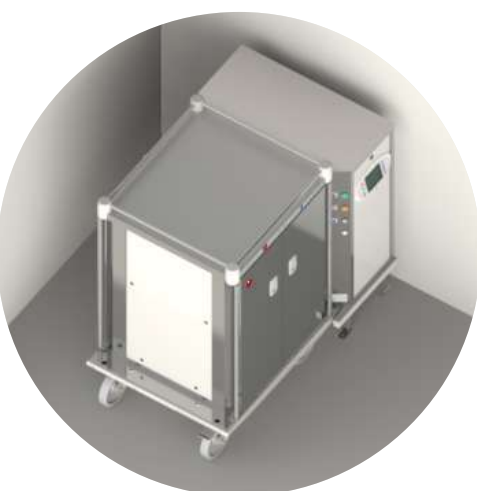
Truck (with strapping)

Our trolleys are easy to transport in all types of vehicles.



AGVs

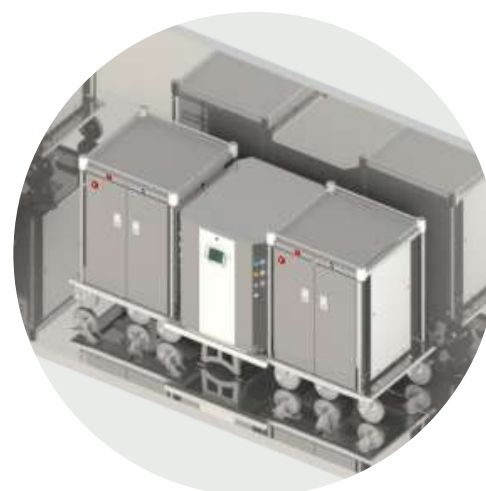
Automatic handling system which can be adapted to each of our trolleys



SINGLE CONNECTION TERMINAL



DOUBLE CONNECTION TERMINAL
Front connection



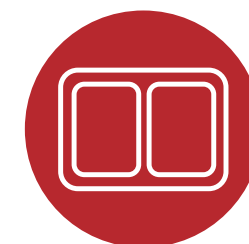
DOUBLE TERMINAL
Side connection

*On average for a conventional layout

THE TRAYS

ASYMMETRICAL, EURONORM,
GN1/1...

A WIDE CHOICE OF COMPATIBLE
TRAYS WITH OUR RANGE



Each establishment has its own organisation. Depending on the type of patient, its implementation, or even its architecture, the needs in terms of space on the trays can vary. Our most versatile solution remains the GN1/1 asymmetrical tray. Reversible in the trolley and with one compartment larger than the other one, it allows to adjust the room dedicated to hot and cold preparations, according to the season or the meal.

In addition, its standard size makes it compatible with all large kitchen equipments.

Each tray is composed of 2 distinct zones which facilitates the preparation of the trays in the kitchen, and of edges that can hold up to 20ml of liquid in case of spillage.

GN1/1 ASYMMETRICAL TRAY

Dimensions : 530 x 325 mm

Available colors:

- Eggshell
- Grey
- Black
- Light wood



EURONORM SYMMETRICAL TRAY

Dimensions : 530 x 370 mm

Available color:

- Eggshell



XL SYMMETRICAL TRAY

Dimensions : 585 x 325 mm

Available color:

- Eggshell



GN1/1 + ASYMMETRICAL TRAY

Dimensions : 535 x 325 mm

Available colors:

- Eggshell
- Grey



GN1/1 SYMMETRICAL TRAY

Dimensions : 530 x 325 mm

Available color:

- Eggshell



Our trays can be used with all types of containers:
Porcelain, plastic or cellulose container and the
trolley ensures the regulation for a homogeneous
and gentle reheating.

CAPACITY	16	20	24	28	30	30
Length x Width	1 100 x 795 mm					
Top height	1 275 mm	1 440 mm	1 620 mm	1 695 mm	1 620 mm	
Overall height	+ 55 mm					
Pitch between levels	100 mm	84 mm				79 mm
Usable space between levels - hot side	89 mm	73 mm				68 mm
Usable space between levels - cold side	97 mm	81 mm				78 mm
Electrical Power Amperage ¹	3,3 kW / 5,22 A	3,9 kW / 6,3 A	4,5 kW / 6,52 A	5,1 kW / 7,83 A	5,4 kW / 7,83 A	5,4 kW / 7,83 A

ERG'ELEC
MONOBLOC - 4300 SERIE

CAPACITY	16	20	24	28	30
Length x Width	1 150 x 760 mm				
Top height	1 275 mm	1 440 mm	1 610 mm	1 695 mm	
Overall height	+ 55 mm				
Pitch between levels	100 mm	84 mm			
Usable space between levels - hot side	89 mm	73 mm			
Usable space between levels - cold side	97 mm	81 mm			
Electrical Power Amperage ¹	3,2 kW / 5,2 A	3,8 kW / 6,3 A	4,4 kW / 6,5 A	4,9 kW / 7,8 A	5,3 kW / 7,8 A

ERG'ELEC
MONOBLOC COMPACT
4300 SERIE

4300 SERIE Compatible with 4300 Serie Trolley and 4600 Serie Trolley - NON reversible trays		4600 SERIE Compatible with 4600 Serie Trolley - reversible trays	
Length x Width x Height		850 x 560 x 1 230 mm	930 x 585 x 1 230 mm
Electrical Power		1,1 kW	

ERG'ELEC
TERMINAL

ERG'ELEC
2 COMPARTMENT TROLLEY
4300 SERIE

CAPACITY	16	20	24	28	30	30
Length x Width	960 x 795 mm					
Top height	1 275 mm	1 440 mm	1 620 mm	1 695 mm	1 620 mm	
Overall height	+ 99 mm					
Pitch between levels	100 mm	84 mm				79 mm
Usable space between levels - hot side	89 mm	73 mm				65 mm
Usable space between levels - cold side	97 mm	81 mm				76 mm
Electrical Power Amperage ²	3,5 kW / 5,22 A	4,1 kW / 6,3 A	4,7 kW / 6,52 A	5,3 kW / 7,83 A	5,6 kW / 7,83 A	5,6 kW / 7,83 A

ERG'ELEC
ERG'ELEC ONE

CAPACITY	10	12	15
Length x Width	1 371 x 770		
Top height	1 324 mm	1 492 mm	1 744 mm
Pitch between levels	84 mm		
Electrical Power Amperage ¹	3 kW / 13 A	3,4 kW / 14,8 A	4,2 kW / 18,3 A

ERG'ELEC
3 COMPARTMENT TROLLEY

CAPACITY	3 X 10	3 X 11
Length x Width	1 260 x 795 mm	1 320 x 835 mm
Top height	1 275 mm	1 360 mm
Height with top rails	+ 60 mm	
Pitch between levels	84 mm	
Usable space between levels - hot side	73 mm	
Usable space between levels - cold side	81 mm	
Electrical Power Amperage ²	5,6 kW / 8,7 A	

(1) : Total electrical power in KW / Current in A sous 400 V + G + N

(2) : Total electrical power (terminal + trolley) in KW / Current in A 400 V + G + N

ACCESSORIES AND OPTIONS



STRAPPING
KIT



LIFT-UP END
PANEL



REMOVABLE
LIFT-UP END PANEL



BIN



CLEARING UP KIT



WASTE SORTING
CONTAINER



TRANSPORT
KIT



TOWING
SYSTEM



FRONT BRAKING
SYSTEM



DOOR LOCKING
SYSTEM



REMOVABLE
IDENTIFICATION PLATE



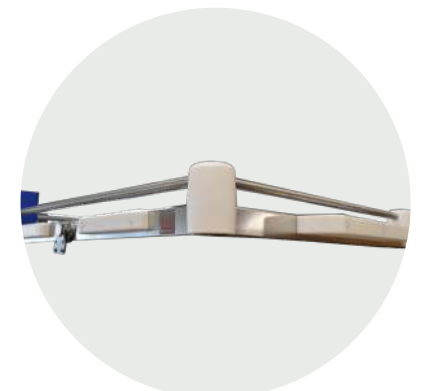
IDENTIFICATION
PLATE



RFID
LABEL



DIRECTIONAL
LOCKING



HIGH-MOUNTED
BUMPERS

THERMO-CONTACT

HEATING by ELECTRO CALORIQUE

REGENERATION AND TEMPERATURE HOLDING TECHNOLOGY THROUGH HEATING PLATES

Each level has an individually regulated reheating plate.
Thus the flavours and nutritional qualities of your meals are protected.
Sauces and juices keep their binder without drying or crusting.

WHY CHOOSE A THERMOCONTACT SOLUTION?



Controlled heating, **without annealing or drying out**



Preservation of food organoleptic qualities **guaranteed**



Individual control, safety thermostat at 120°C per plate



Temperature never exceeding 120°C, food quality preserved



No blocking breakdowns that prevent you from using your equipment



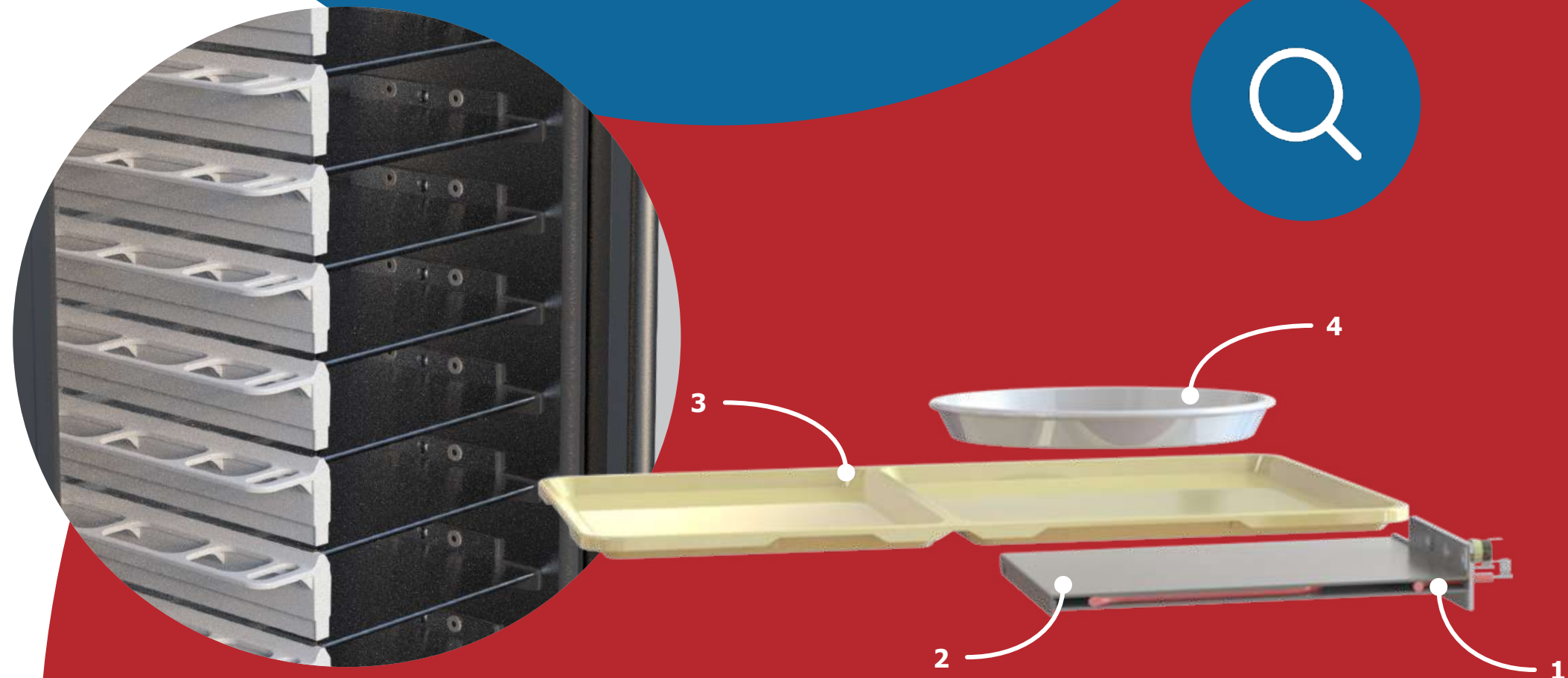
Quiet, gentle heat-keeping for your meals



One terminal that can connect to all your trolleys of all capacities



Stainless steel construction for durability over time



- 1 The electrically and individually controlled heating element activates the heating process
- 2 Aluminum plate evenly distributes heat to the tray
- 3 Tray transfers heat
- 4 Cook & Chill: Meals are smoothly regenerated to requested temperature
Cook & Serve: Meals are maintained to requested temperature

ELECTRO CALORIQUE

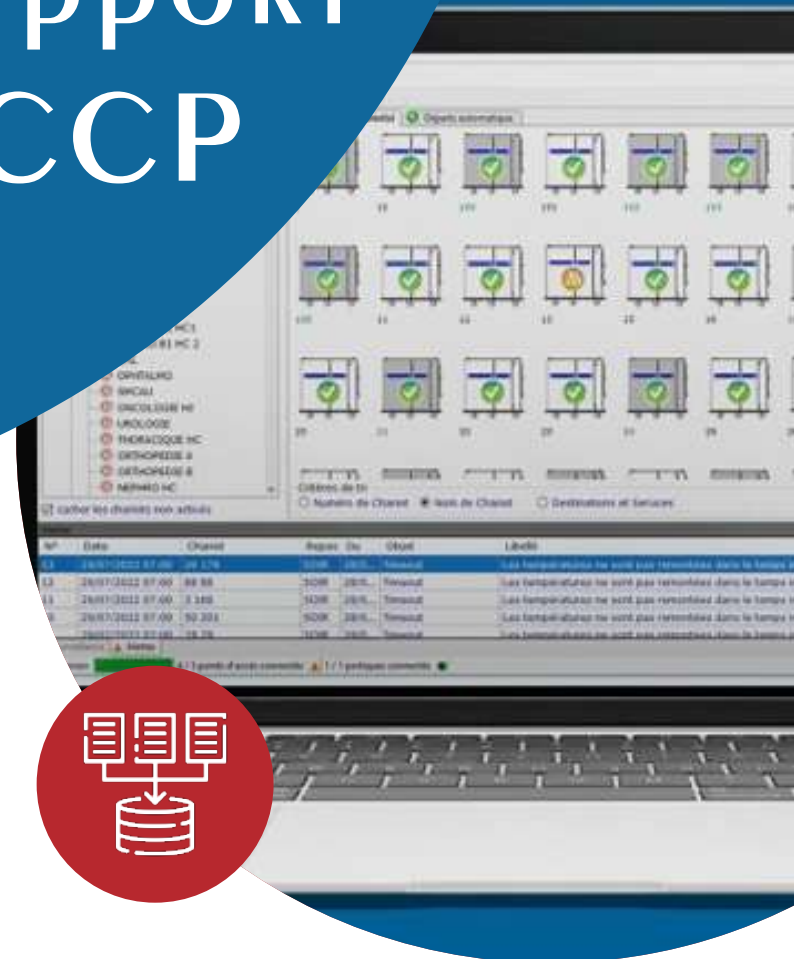
GIVES YOU SUPPORT IN YOUR HACCP TRACEABILITY



ELECTRO CALORIQUE		09:31:46		ELECTRO CALORIQUE	
JOUR	HEURE	EVENEMENT	T°C FR	T°C CH	
28/01/10	18:12	SOUS TENSION	20°C	31°C	
28/01/10	18:11	DEBRANCHEMENT	22°C	24°C	
28/01/10	18:13	SOUS TENSION	20°C	31°C	
28/01/10	18:13	SOUS TENSION	20°C	31°C	
28/01/10	18:13	FROID	20°C	31°C	
28/01/10	18:13	DEBUT FROID	20°C	31°C	
28/01/10	18:13	MANUEL	21°C	31°C	
28/01/10	18:13	DEBUT FROID	20°C	31°C	
28/01/10	18:14	DEBUT CHAUFFE	21°C	31°C	
JOURNAL				32°C	

The RM750 PCB equips most of our solutions. In addition to the configuration of your trolley, it also allows you to access the history of events: cycles, time, dates as well as temperatures inside the trolley.

This equipment can be, as an option, coupled with remote traceability software.



Equipments



AUTONOMOUS TRACEABILITY

A posteriori data retrieval

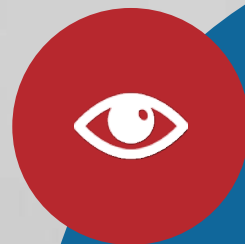
- Assignment - One trolley = one ward / service
- Temperatures
- Logistic overview



REAL-TIME TRACEABILITY

Real-time retrieval :

- Power supply ON/OFF
- Trolley docked
- Working order
- Temperatures



Easy reading thanks to the full display of operating information.

Its large display allows an easy reading of the data on a table:

- Cycle temperature monitoring
- Real-time events monitoring
- Alerts in case of non-compliance
- Data storage for years

The + :
Complete settings from a remote PC with our traceability software

ELECTRO CALORIQUE GROUPE develops AN ECO-RESPONSIBLE APPROACH

« Made in France » Design and production 

Priority to local suppliers

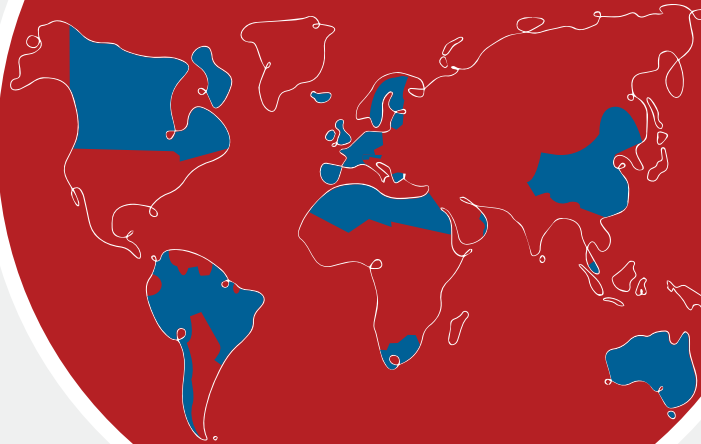
Preserving local jobs

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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