

NEW



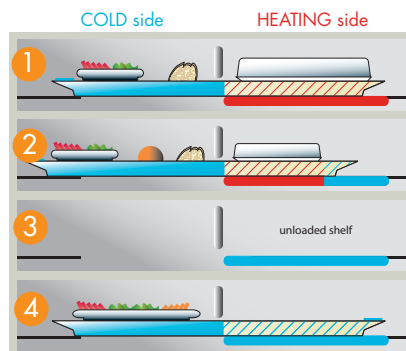
VITALIS

///////EVO



Ergo

- **Reduced height** : A good ergonomic design makes the trolley easy to handle.
- **Increased useable space** : in the hot side due to the use of the new thinner and lighter shelf materials.
- **Reduced weight** : The weight is decreased due to new technology and shelf materials. Manoeuvring becomes much easier.
- **The edge of the tray remains cold** even on the small heating zone.



- 1 small cold side – big hot side
- 2 big cold side – small hot side
- 3 unloaded shelf is not heated
- 4 The tray is turned around; le shelf is not heated



Vitalis Evo Single 24 trays.
Central brake and roof with fender optionally.

Tray Modulation

Modulation is initiated by sliding the tray 50 mm sideways [there is no need to turn it around].

The tray position determines automatically the activated heating zones ; full or partial shelf heating zone.

Increased performance

Improved results in terms of quality and consistency through. Decreasing the loss of heat, Improving the efficiency of the cold zone, Providing a smooth and gentle re-generation cycle

The range



- **3 refrigeration systems**

- Integral/on-board : Fresh
- Separate/remote : Single and Stand Fresh
- Carbo-Fresh

- **4 capacity levels**

16, 20, 24 and 30 1/1GN tray

- **2 shelf pitches**

- 80 mm : ensuring maximum usage,
- 95 mm : allows an increase in the usable space on the tray.

- **2 different shelf types**

- The first for use with a 230mm plate,
- The second is optimized for a plate and a bowl [the hot spot option is used to ensure that the soup and the plated meal will be at the same temperature].



Vitalis Evo Carbo GN-255

Vitalis Evo Single GN-315

Number of level	Pitch (mm)	Dimensions (mm) Length/Breadth/Height	Power consumption 230/400V at kW			
			VITALIS Evo GN-255		VITALIS Evo GN-315	
			Fresh	Single/Carbo	Fresh	Single/Carbo
WAGON						
16	80	L 1050 / l 780 / H 1160	4,2	3,3	5,0	4,2
	95	L 1050 / l 780 / H 1255				
20	80	L 1050 / l 780 / H 1255	5,0	4,1	6,1	5,2
	95	L 1050 / l 780 / H 1415				
24	80	L 1050 / l 780 / H 1415	5,8	4,9	7,1	6,2
	95	L 1050 / l 780 / H 1595				
30	80	L 1050 / l 780 / H 1655	7,0	6,1	8,7	7,7
STAND FRESH		L 860 / l 415 / H 975	1,3			

ISECO SAS, unité de production
63 route de Chamoy • 10130 SAINT-PHAL FRANCE • Tél. +33 3 25 42 55 55 • Fax +33 3 25 42 19 59

ISECO International
Minervum 7137 • 4817 ZN BREDA NEDERLAND • Tél. +317 657 23 600 • Fax +317 657 23 6010

Internet site : www.iseco.eu • E-mail : contact@iseco.fr

