



## The New Iseco Vitalis Evo Single, Single-Tray Patient Meal Trolley

The Vitalis EVO single-tray trolley is a forth generation food service trolley developed by Iseco and uses gentle thermo-contact technology for meal thermalisation. The trolley can be used in conjunction with cook-chill, cook-freeze or cook-serve food operations.

### Vitalis EVO Single & Stand-Fresh



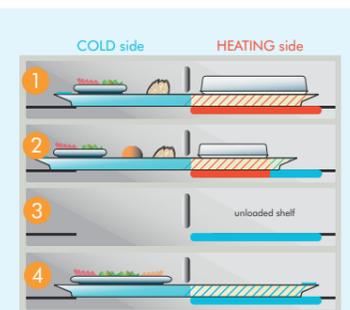
The tray with food from the meal plating belt is placed into the trolley (capacity 16, 20, 24, 28 & 30 level). Once loaded the trolley is docked with a Stand-Fresh compressor unit for a 20 minute boost period whereby the hot shelves are thermalised and the cold section chilled at each level during the same cycle. The trolley is then un-docked and transported to ward level with temperatures

maintained for upto an hour without power connections and without food drying or deteriorating while in transit. The meal is presented perfectly every single service.

Meanwhile the Iseco Stand-Fresh unit remains in the kitchen to be docked with other loaded Vitalis EVO trolleys as they come away from the plating belt. The compressor unit is only required in a ratio of 1 no unit per 4no trolleys. The Vitalis EVO Single trolley having no integral compressor is 40% lighter and much easier to handle. Huge energy savings are possible in that only the shelves within the trolley accommodating trays use energy, if only 4 trays loaded only 4 shelves are energised (an intelligent system).

Flexibility is enabled by use of gentle thermo-contact technology whereby heat is targeted to where and when it is required by sensors in the trolley (an intelligent system).

**Fantastic energy savings made...  
FACT PROVEN!**



The Flexible Thermo-Contact Tray



## The Iseco Single-Tray System

### Operator Benefits

- Perfect thermalisation of food.
- Perfect presentation of the food.
- Perfect temperatures.
- Perfect safety - **EVERY SINGLE SERVICE.**

### Patient Survey Comments

- 'Its like a 5-star hotel, I'm booking in again'.
- 'Tray service very nice, less institutional'.
- 'Good service and lovely food, I can't fault it'.
- 'I haven't needed to have food brought from home'.

### Environmentally & Ergonomically Beneficial;

- Only the shelves accommodating trays use energy.
- 50%+ power saving compared to convected-air systems.
- No integral compressor therefore 40% less weight.
- Greatly reduces service time at ward level freeing staff to help patients with actually eating their meals.
- Cleaning is easy and by power spray-wash or trolley wash as required.



# CASE STUDY

## Royal Bolton Hospital NHS Foundation Trust

Take patient meal service to new heights by procuring and commissioning the new Iseco single-tray patient meal system. Technology and innovation at its very best and performing from day one.

In 2010 Royal Bolton Hospital won two national catering awards; Margaret Meadows Trust Catering Manager won Cost Sector Catering 'Manager of the Year' and her team as a whole won the Health Business 'Hospital Catering Award' as sponsored by Nestle Professional.

The awards recognised the team's success in improving the patient journey by raising the standard of the patient's catering experience. The team is innovative and creative and has taken new ideas forward on the back of these successes. Last year when funding became available to allow new patient food service systems to be explored, a decision was taken to look over the horizon and explore the market place for new and innovative technology that could continue to develop a patient focused service, Improving the patients journey.

The NHS Trust determined patient food to be of high priority and good food presented well could both enhance the patient journey and aid a swifter recovery. After an exhaustive selection procedure involving input from ward level staff, estates department, catering and portering staff and procurement personnel, weeks of head-to-head trials of various manufacturers systems were embarked upon. Eventually RBH decided the system they wanted was the new technologically advanced Vitalis EVO trolley and Stand-Fresh compressor system as developed and manufactured by Iseco.



The Iseco Vitalis EVO Trolleys during 'Docking'

The system was installed and commissioned over just three days at the beginning of November 2010 and was a huge success from day one.

It appears at this juncture to have no negatives; green credentials are excellent, loading, handling and manoeuvring are simple, time is saved in the kitchen and especially at ward level where staff now have more time to interact with patients and help them feed if necessary. In addition cleaning the trolleys after service could not be easier and can be done by power-spray wash or mechanical trolley wash as desired.

The new system is performing better than even the trials suggested it would and gives flexibility to meet changing demands on services.

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