



CALDO  
**NAVIS**



*ISECO, to enjoy nice and healthy food.*

*Therefore, the preservation of food quality as well as the pleasure and safety of your customers will always remain at the heart of our concerns.*

## Hot line distribution in complete safety

To supply directly and safely all your catering facilities with respect for temperature and quality of your meals.

High-performance, compact size, strong workmanship, the Navis Caldo trolleys are truly built for the distribution of hot meals either inside a facility or outside, in vehicles.

After a short pre-heating, they ensure the right temperature maintenance during the time necessary for loading and during the waiting periods.

Their reinforced insulation allows for a transport time of over 1 hour with the trolley unplugged.

Upon their arrival, the Navis Caldo trolleys are plugged back on a simple domestic plug and the temperature maintenance cycle is activated until the end of distribution.





Navis Caldo



Navis Caldo



Navis Caldo Duo

## The range

- 2 heated models Navis Caldo, with a capacity of about 75 and 100 meals. Those 2 models can be combined with an insulated Navis of the same kind to transport cold preparations.
- 1 mixed model Navis Caldo Duo with 2 cavities, for about 50 meals, holding up hot preparations in the higher part, and cold preparations in the lower part.

Each heated cavity can hold slides of different paths in order to optimise the loading of containers of various depths (55, 65 or 100 mm).

## Characteristics

- **1, 2 or 3 heating element**, according to the model, are placed inside the cavity for an optimum performance and a homogeneous heat distribution.
- **1 heating element cast in aluminium-iron** and placed under the cavity allows for a great heat storage which maintains temperature during transport phases.
- **1 2 heating speeds**
  - Full power for a fast pre-heating without load (1 + 2).
  - Economy for long duration temperature maintenance, once the trolley is loaded (1).
- **2 Constant control** of the cavity's temperature with display digits.
- **3 Built-in plug** and extension lead.
- **Door swinging out to 270°** with safety locking.

- **4 Safety locking.** Strong closing catches by ISECO.
- **5 Top** with guard rail and bumpers.
- **6 2 ergonomic handles** reinforced for strapping during transport.
- **4 castors diam. 160 mm** out of which 2 swiveling with brakes.
- **Fully hose washable.**

## Options

- Central braking pedal.
- Key-locking.
- Stand for magnetic board.
- Mechanical towing.
- No guard rail on top.



## Technical characteristics

Models	Small models			Big models		
	NAVIS CALDO GN 1/1 12x61-1 door	NAVIS CALDO GN 1/1 10x72-1 door	NAVIS CALDO GN 1/1 7x105-1 door	NAVIS CALDO GN 1/1 17x61-1 door	NAVIS CALDO GN 1/1 14x72-1 door	NAVIS CALDO GN 1/1 10x105-1 door
w (mm)	680	680	680	680	680	680
L (mm)	730	730	730	730	730	730
H* (mm)	1193	1193	1193	1513	1513	1513
Heated cavity Number of levels	<b>12</b>	<b>10</b>	<b>7</b>	<b>17</b>	<b>14</b>	<b>10</b>
Pitch (mm)	61	72	105	61	72	105
Container depth GN (mm)	55	65	100	55	65	100
230 V ~ 50 Hz	•	•	•	•	•	•
Power consumption at 230V (W)	1650	1650	1650	2100	2100	2100

Models	NAVIS CALDO Duo GN 1/1 - 7x61 - 2 doors		NAVIS CALDO Duo GN 1/1 - 6x72 - 2 doors		NAVIS CALDO Duo GN 1/1 - 4x105 - 2 doors	
	w (mm)	680		680		680
L (mm)	730		730		730	
H* (mm)	1513		1513		1513	
Heated cavity	Number of levels		<b>7</b>		<b>6</b>	
	Pitch (mm)		61		72	
	Container depth GN (mm)		55		65	
Neutral cavity	Number of levels		<b>10</b>		<b>10</b>	
	Pitch (mm)		42,5		42,5	
230 V ~ 50 Hz	•		•		•	
Power consumption at 230V (W)	1200		1200		1200	

\*overall height with guard rail + 40 mm



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**ISECO International**  
2, avenue de Kaarst • Euralliance Porte A • BP 52004 • 59777 EURAILLE FRANCE  
Tél. : + 33 3 59 35 20 85 • Fax : +33 3 59 35 20 86

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

Web site: [www.iseco.fr](http://www.iseco.fr) • E-mail : [contact@iseco.fr](mailto:contact@iseco.fr)

