

# DSPRO

S Y S T E M

**TWO SOULS, ONE MISSION**



**rational**  
PRODUCTION



DS PRO

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DS PRO

# DSPRO

S Y S T E M

## **Two souls, one mission.**

DSPRO SYSTEM is the system with a bent for usability and reliability, designed to perfectly integrate its two souls: an advanced and functional station and a solid, simple and lightweight shuttle trolley.

DSPRO SYSTEM is the natural evolution of the Rational Production split technology system that uses the ALUFRAME construction to once again redefine this product category's standards.

# DSPRO SYSTEM

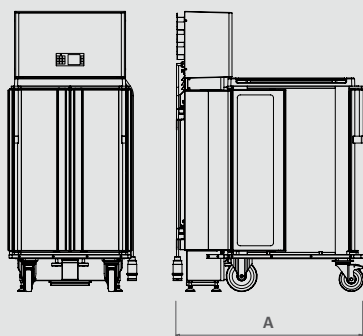
DSPRO SYSTEM is the split technology system made up of a DSPRO station and PROSERV shuttle. Designed to simplify meal distribution on trays, it allows food to be transported in a compact, lightweight, ergonomic and economical shuttle. Connecting the two elements creates the DSPRO system, the ideal solution for heating cycles in

Cook&Serve, Cook&Chill and Cook&Freeze modes. The DSPRO station is the high performance and hi-tech active system element, installed in a fixed position to run heat cycles. The PROSERV shuttle, without on-board technology, is the mobile element intended to transport and distribute food.



Hooking sequence between the DSPRO station and PROSERV shuttle.

		MODEL			
		L	S	XS	3T
DIMENSIONS	A	1237		1200	1495



FRONT



SIDE

## System pluses

### HIGH PERFORMANCE

DSPRO SYSTEM is the result of the continuous improvement process that has led to a product with excellent performance in terms of food temperature uniformity and regeneration time. The powerful air flow provides "gentle" regeneration at moderate temperatures, keeping the meal's organoleptic properties, aspect and flavour intact.

### COMPLETE

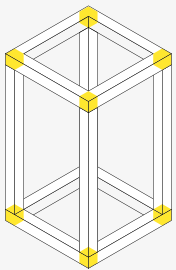
The four different shuttle sizes, three associated station versions and complete range of optional accessories make DSPRO SYSTEM the ideal market alternative for any distribution need, from small to large organisations.

### SUSTAINABLE

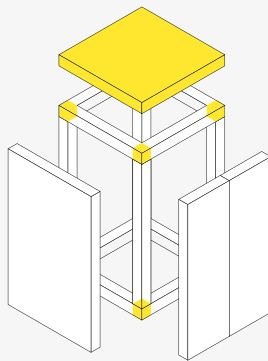
The ability to fully remove products, their easy maintenance, durability and total recyclability are the results of the attention Rational Production pays to the environment, materialised in the ALUFRAME technology.



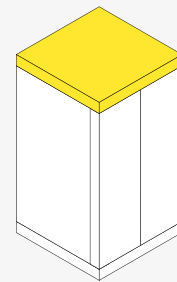
**ALUFRAME** The use of aluframe technology, changed by the aeronautic world, has allowed the cage frame to be developed with screw joints, without welding and characterised by high sturdiness and light weight. ALUFRAME permits easy component replacement. Furthermore, the athermal profile inserts around the entire perimeter improves trolley insulation.



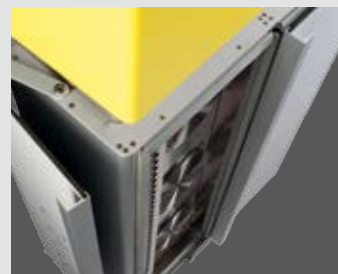
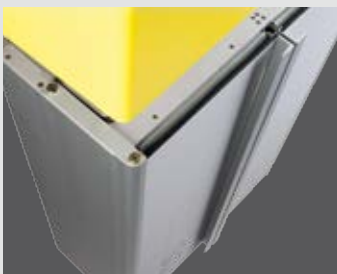
High structural resistance perimeter frame.



Simple and fast assembly.



High solidity.



# DSPRO

## The station

The DSPRO station is the active part of the system, designed to accommodate all the technology required for food regeneration in the smallest space possible. Designed for any type of installation, the DSPRO station can be secured to the wall, mounted on a fixed frame or on a frame with wheels. Elegant and innovative, DSPRO stands out for its elegant design and attention to detail; the doors (optional) used to close the front compartment when not used, perfectly match the station's streamlined and elegant design and amaze due to the graceful electrical closing system and space-saving opening mechanism.

Air flows for hot and cold food conditioning heat cycles are activated upon shuttle connection in contact with the station's two front compartments from which hot and cold air exit. The two front compartments are fully made of stainless steel while the frame structure is made of anodised aluminium. Special gaskets guarantee the air seal between the two compartments and shuttle.

A clear, simple, modern and intuitive interface meets all cycle control or programming needs. Access to diversified and password-protected menus guarantees extremely high security levels.



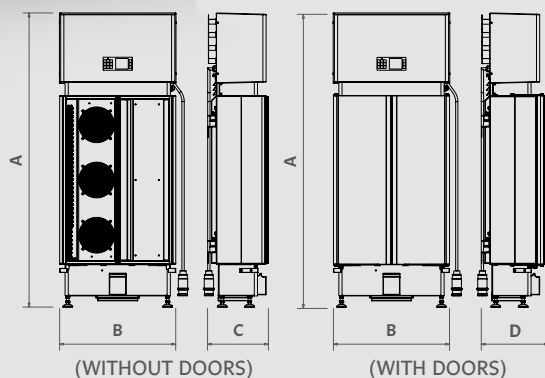
**COMPACT** The rationalised technical spaces and innovative solutions used make DSPRO the most compact station on the market. DSPRO's small size facilitate work space optimisation.



**PERFECT BLEND** The new electric hooking system connects the DSPRO station to the PROSERV shuttle without stress. The shuttle remains hooked to the station even in the event of blackout but, if necessary, it can be manually disconnected without using tools.

**MULTIPOWER** Multipower's intelligent modulation limits energy loads and ensures that food regeneration temperatures are quickly reached to guarantee food quality and safety.

		MODEL		
		L	S	XS
DIMENSIONS	A	2066	1828	1508
	B	737		
	C	388		
	D	431		



# PROSERV

## The shuttle

The PROSERV shuttle is the passive system element that, once connected to the DSPRO station, maintains and regenerates the food packaged and loaded inside it. Equipped with an efficient built-in insulation system with athermal profiles positioned around the chamber perimeter, PROSERV guarantees correct temperature maintenance during the transport and handling phases.

Tray insertion is facilitated by the special gaskets on the wall that guarantee perfect separation between the hot and cold zones.

The upper cover, equipped with a built-in barrier, offers an ample support surface able to transport up to 20 kg loads. To facilitate cleaning, the shuttle chamber is characterised by rounded corners and AISI304 stainless steel edge surfaces.



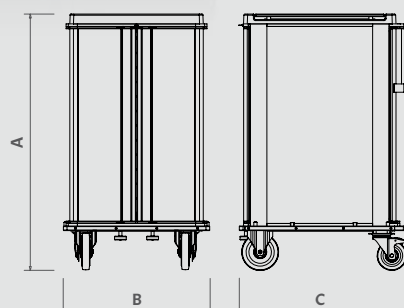
**AGILE** The compact dimensions and extremely light weight, due to ALUFRAME technology, make the shuttle simple and easy to use.



**FUNCTIONAL** The folding shelf built into the trolley structure, combined with the bag holder and removable container support, increases shuttle practicality and versatility. Certain details make the difference!

**ERGONOMIC** The four doors can be opened to 270° and are protected by perimeter bumpers. The push handles are in a secluded position to prevent hands from being hit or crushed; PROSERV permits easy use even in tight spaces.

		MODEL			
		L	S	XS	3T
DIMENSIONS	A	1629	1393	1071	1393
	B	798			
	C	914		877	1172
MEAL CAPACITY	20	16	14	36	
	26	20	16		
	30	24			



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**ANGELO PO | GROUP**

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