EVOLUTION AT YOUR SERVICE





Evolution at your service

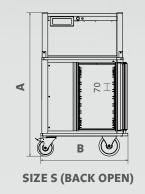
Thanks to the construction concept based on ALUFRAME, brand name of the new Rational Production products, EVOMULTI is the lightest and most compact convection multi-portion trolley on the market, providing superior performance, ergonomics and ease of use.

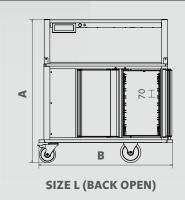
EVOMULTI is the multi-portion trolley characterised by its lightweight, small dimensions and sleek elegant design for the transportation and service of food at the point of consumption. Ideal for reheating and/or maintaining the temperature of meals prior to distribution. It is designed to function in

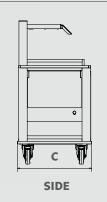
Cook&Serve, Cook&Chill and Cook&Freeze, or even cook some simple food. Configured in different sizes with heated, refrigerated and neutral compartments, this trolley is enhanced by a wide range of options to meet even the most demanding requirements.



		MODEL	
		L	S
MEASUREMENTS	Α	1391	1391
	В	1299	853
	С	760	723
CONTAINER CAPACITY		2x8 GN 1/1	8 GN 1/1
		2x16 GN 1/2	16 GN 1/2
SECTIONS		2	1







PERFORMANCE

Decades of know-how and investment in R&D convection technology guarantee excellent uniformity of temperatures and preservation of the organoleptic properties of the food. The EVOMULTI trolley boasts multiple combination of options, sizes and styles of use.

USER FRIENDLY

The simple user-friendly colour interface and status LED, which is visible from a distance, ensure is immediately available to the user. Every detail is designed to provide exceptional ease of use.

ERGONOMIC

Conceived and designed on the basis of a comprehensive study of ergonomics with experts in the field, EVOMULTI is a functional trolley appealing to both operators and customers.





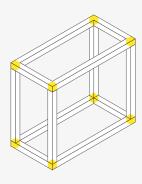




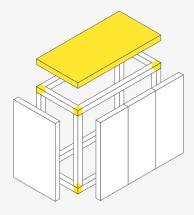




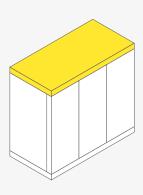
ALUFRAME The use of ALUFRAME technology, adopted by the aeronautic world, has allowed the cage frame to be developed with screw joints, without welding and characterised by high sturdiness and lightweight. ALUFRAME permits easy component replacement. Furthermore, the athermal profile inserts around the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



High structural resistance frame.



Simple and fast assembly.



High sturdiness.

EVOMULTI FEATURES



Main Features

- 8 rapid selection cycles
- New "Recipe" section with up to 100 customisable cycles
- Frame buffers to ensure total protection for doors when open
- Special protective housing for the power cable
- Accessories completely integrated within the base of the product
- Total conformity with HACCP requirements

Compartment types



Ventilated heating compartment (max. temp. 170°C)



Static cooling compartment (min. temp. -3°C)



Mixed ventilated compartment (min. temp. -3*C max. temp. 170°C)

User modes

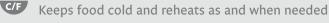


COOK & SERVE

Keeps food at the desired temperature



C/C COOK & CHILL - COOK & FREEZE





СООК

Possibility to cook simple dishes





FOLDING SHELVES

The trolley can accommodate up to 3 folding shelves to maximise work space.

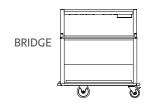




BAG HOLDER

Each folding shelf can be fitted with additional container supports/bag holders.





"OPEN" OR "BRIDGE" SETUP

There are two setups available: "Open" with a large work space to exploit all four sides to the maximum, and "Bridge" with an additional raised shelf and sneeze protection glass.





HOT PLATE AND LIGHTS

This option makes it possible to keep the food positioned on the work space during the service at an even temperature.



WHEEL OPTIONS

EVOMULTI can be fitted with 4 or 6 wheels, with a diameter of 160mm or 200mm, and made of galvanised or stainless steel.







COMMUNICATOR SYSTEM FIXTURES

EVOMULTI can be used with all the Rational Production Communicator systems, designed to provide analysis and recording of HACCP data (temperature and alarms) as well as for programming (in real or deferred time) the operating parameters of the trolley.



The trolley doors can be locked to prevent them being opened by unauthorised personnel.





COLOURS

EVOMULTI is available in Yellow and Blue.



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