



# Inducook

Transported chilled



served hot



# Inducook state-of-the-art and efficient heating technology . . .

## **What is so unique about Inducook?**

With Inducook, you use induction technology optimally. Inducook dazzles with well thought out design, reliable functionality and extremely simple handling - highly suitable for our seniors.

## **What advantages does Inducook have for your clients?**

Outstanding optical presentation of the meal on high quality china dishware stimulates the appetite.

The client can follow his own schedule: he can eat and savor a warm meal whenever he likes.

## **. . . and for you?**

The cold delivery with thermo-insulated Menu Mobil compact trays saves on stress in dishing out and distributing.

Your clients nevertheless receive a complete meal of top quality. High hygienic standards are of course maintained.

## **Can I regenerate a soup or a main course alone ?**

Yes, whenever I want to serve the soup with a cold main course (on an uncoated plate) or I want to heat up a soup/main course alone. However, in the other groove of the Classic Box, do not place any coated dishware.

## **What's new at Inducook ?**

- The display with the remaining time that shows how long I still have to wait until the menu is hot.
- The Autostart makes it possible to start regeneration simply by plugging into the wall socket.
- The control lamps for the correct function of regeneration of soup and main course.



**. . . to rethermalize chilled food.**



# High quality dishware and accessories for Inducook



Synthetic lid with Ring tab

**9931RLR** color red

**9931RL** color yellow



Synthetic lid for stew bowl  
**9931 O** color orange



**99200** Lid with knob, colour red, with internal sealing, Ø 220 mm



Synthetic lid small for soup, salad/dessert bowl

**99210** color yellow

**99210R** color red

**99210B** color blue



**7787S**  
Card holders with scriptable paper strips

**7786S**  
Tabs stainless (magnetic)

Other colors available for synthetic lid, on request.



**2082F**  
China dinner plate, undivided, coated for induction  
Ø 215 mm, height 40 mm



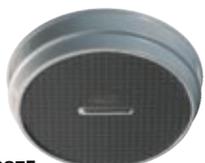
**2083F**  
China dinner plate, divided, coated for induction  
Ø 215 mm, height 40 mm



**1080S**  
China salad/dessert bowl  
0.2 lit., Ø 110 mm, height 35 mm



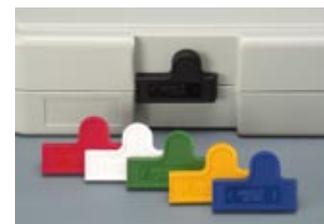
**2081F**  
China soup bowl, coated for induction  
0.4 lit., Ø 110 mm, height 70 mm



**2087F**  
China stew bowl, coated for induction  
0.8 lit., Ø 215 mm, height 43 mm



**1079S**  
China salad/dessert bowl  
0.3 lit., Ø 110 mm, height 53 mm



**N7770**  
Slide locks in colors red, white, green, yellow, blue and black e.g. for easy recognition of different menus.



**2004**  
Inducook-unit for regenerating chilled meals in closed, insulated Menu Mobil Classic trays.  
Power source: 230 V / 50 Hz / 190 W  
Measurements: 450 x 310 x 60 mm



Menu Mobil Classic tray, consisting of  
**66600** Upper part  
**66610** Lower part  
**N7770** Slide lock  
Measurements: 395 x 310 x 100 mm  
color gray



Shelf system, individually customized to your vehicle, in module construction.



Transport cart open stainless steel 18/10

**570 439** Model SYTW-32/CL for 4 x 8 Menu Mobil Classic trays  
Measurements: 775 x 900 x 1.215 mm  
**570 440** Model SYTW-40/CL for 4 x 10 Menu Mobil Classic trays  
Measurements: 775 x 900 x 1.445 mm  
**570 441** Model SYTW-48/CL for 4 x 12 Menu Mobil Classic trays  
Measurements: 775 x 900 x 1.675 mm



**7760S** Shelf cart with 4 shelves, stainless steel 18/10 for storing Menu Mobil upper and lower parts  
Measurements: 1.275 x 625 x 1.810 mm  
Capacity: about 100 Classic-Sets



Carriers, stainless steel 18/10

**7737** for 2 trays

**7736** for 4 trays

**7740** for 6 trays

**Make high demands on your meal distribution.  
Menu Mobil supports you with mature system concepts.**



With the induction cart, the trays are easily transported and the foods electronically regenerated precisely to the minute, that is, brought to serving temperature.

Indock is the complete separation of food trolleys and heating technology. The benefits: economy, easy cleaning and weight reduction.



The compact transport system – especially for “Meals on Wheels”, served appetizing, hygienic and on a high qualitative niveau. Hot stays hot, chilled stays chilled.

The ideal compact tray system for hospitals, especially with long, uneven or steep transport paths. Also for “Meals on Wheels” especially popular with additional baked goods or fruit. In use all over the world!



With Airline Carts, trays are conveniently transported and meals precision regenerated (to-the-minute) electronically with hot air, that is, warmed to serving temperature.



The Classic and Universal systems - but actively heatable! For slow eaters, for keeping food warm during transport, for flexible mealtimes.



The tried-and-tested compact tray for transporting pre-portioned menus with chilled and warm meal components, with the extraordinary cost/benefit ratio – especially for „Meals on Wheels“. Breakproof, lightweight, best insulation.



The multi-functional warming system dishware. Easily stackable, limitless lifetime. Whether as compact tray system, synthetic cover system or stainless steel cover system - for every use the right solution.



With its comprehensive array of food service trolleys, lowerators, dispensers and tray transport trolleys, we provide you with professional tools for economical kitchen work.

Subject to technical modification.



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