



Inducook

Transported chilled



served hot



MENÚMOBIL
FOOD SYSTEMS

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.

Carriers, stainless steel 18/10

7737 for 2 trays

7736 for 4 trays

7740 for 6 trays



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

**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.

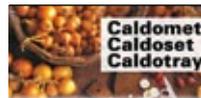
The ideal compact tray system for hospitals, especially with long, uneven or steep transport paths. Also for “Meals on Wheels” especially popular with additional baked goods or fruit. In use all over the world!



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



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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