

waitingtray



rational°
production

MEAL
DISTRIBUTION
SPECIALISTS

Waitingtray is the module designed to keep meals at the correct serving temperature for users who are absent at the time of distribution.



Fields

Waitingtray is intended for collective contexts, in particular in the area of **healthcare, companies** and **prisons**.



hospitals
and nursing
homes



companies



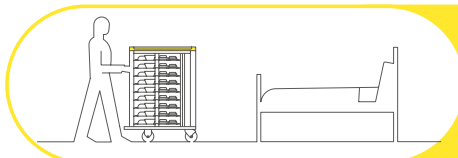
prisons

Category features

- 01. HOT&COLD TRAY**
Trolley fitted with a dividing wall to ensure proper insulation between the hot and cold parts of the tray.
- 02. ACTIVE TEMPERATURE MAINTENANCE SYSTEM**
It maintains hot/cold temperatures thanks to a static heating/cooling system, regulated with practical touch-screen temperature controllers.
- 03. HACCP SAFETY**
Ensures that meals are maintained at safe temperatures until the tray is distributed to the user.

Uses

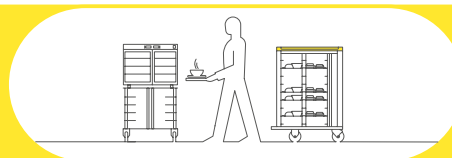
Waitingtray is the ideal complementary unit for **Unitray** and **Dspro System**.



01. DISTRIBUTION

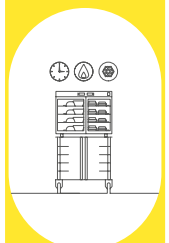
The operator starts the distribution of the trays with **Unitray** or **Proserv** trolleys. If at the time of distribution the users waiting for the meal are not present, the operator can place the trays inside **Waitingtray** so as to preserve the temperature and the quality of the food.

Unitray or **Proserv**, used until that moment, can then be moved back into the kitchens, avoiding unnecessary cluttering of space and enabling the preparation of the trolleys for the next meal.



02. MOVE OF THE TRAY FROM THE DISTRIBUTION TROLLEY TO WAITINGTRAY

03. WAITINGTRAY ACTIVATION AND SETTING TEMPERATURES



04. TAKING THE TRAY OFF WAITINGTRAY



Plus

Temperature controllers

Touchscreen, integrated in the trolley structure.



Dividing wall with double seal

Double seal barrier and elimination of thermal points for HACCP-proof insulation for both the hot and cold parts.



aluframe

Linear and compact design

Linear structure for easy cleaning and compact dimensions for easy adaptability to any context.

Gaskets

Made of silicone for increased thermal insulation.

Doors

Heavy-duty, made of tempered glass to facilitate the visibility of the trays contained inside.

Internal chamber with rounded corners

Easy to clean thanks to its flush surfaces and wide corners, both internally as well as externally.



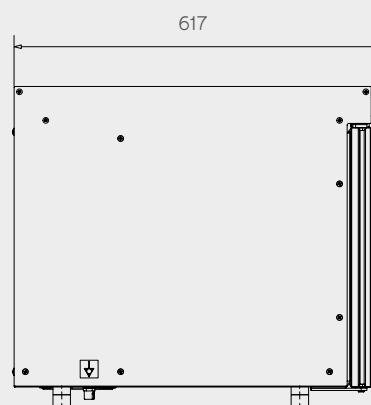
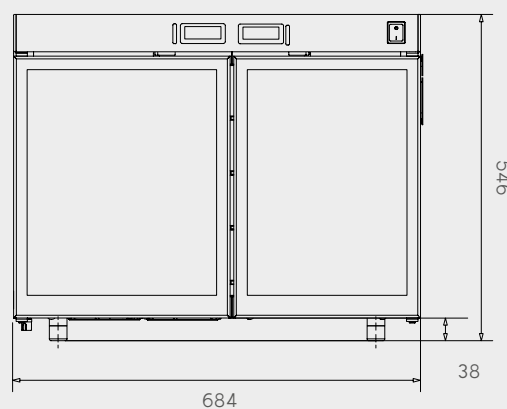
Plus

Temperatures

Temperatures can be set from 3°C for the cold section to 85°C for the hot section.

Power and consumption

The power of the module is 220-230 V and the energy consumption is 580 W.



Accessories

Support Trolley

The practical trolley, made of aluminum and high-thickness HPL panels, is designed to provide a stable and functional support for the **Waitingtray**. The four heavy-duty Ø125 mm swivel castors, two of which are equipped with brakes, allow for short-distance movements when needed. It is available in two versions, with or without tray supports, to suit different operational needs.



Trays

Compatible with the entire range of Rational Production trays:

- GN 50/50 (530x325 mm)
- GN 50/50 FLAT (530x325 mm)
- GN 63-37 (530x325 mm)
- GN Mini (530x245 mm)
- EN (530x370 mm)
- EXTENDED (565x332,5 mm)

Department ID

A highly useful stainless steel accessory that allows the user to identify the ward assigned to each **Waitingtray**.



Technical data

Waitingtray	
Dimensions	684 x 617 x 546 h mm
Protection grade	IPX4
Cold compartment min. temperature	3°C
Hot compartment max. temperature	85°C
Tray capacity	4 trays
Tray pitch	91,15 mm
Tray type	GN, GN FLAT, GN 63-37, GN Mini, EN, EXTENDED
Work environment temperature	from 5°C to 32°C
Coolant gas	R290
Electrical standards	230V 16A 1F+N+T
Application	Ward thermal maintenance module for hot&cold trays.
Exterior	Case: end piece profiles in aluminium treated with a thick anodic oxidation coating, upper and lower end pieces in HPL and anodised aluminium side panels. Doors: 2 with an opening angle of 180°.
Interior	Chamber: in stainless steel with wide folding range for easy cleaning. Tray holders: in easy clean stainless steel. Dividing walls: in plastic material with gaskets replaceable without the use of any tools.
Doors	Consisting of a thick oxidised aluminium frame and tempered glass. Easily removable silicone gaskets. Opening angle 180° . Automatic closure with built-in mechanism to avoid shocks and breakdowns.
Accessories	Transfer trolley made of HPL surfaces and anodised aluminium body columns, equipped with wheels for ease of movement.
Materials	Aluminium, tempered glass, HPL, synthetic material.

rational 
production

MEAL
DISTRIBUTION
SPECIALISTS

Rational Production srl
Via L. Galvani, 7/H
24061 Albano S. Alessandro (BG)
Italy

T. +39 035.452.1203
F. +39 035.452.1983
info@rationalproduction.com
www.rationalproduction.com