

evomulti



rational^o
production

MEAL
DISTRIBUTION
SPECIALISTS

Evomulti is our **thermo-refrigerated** convection trolley with on-board technology for bulk food distribution.



Fields

Evomulti is intended for mass distribution in healthcare, especially for **long-term care facilities**, in companies, schools and detention centres.



hospitals
and nursing
homes



companies



schools



prisons

Category features

- 01. BULK FOOD DISTRIBUTION**
The trolley is equipped with internal compartments and a worktop optimised for meal distribution with Gastronorm pans or grills.
- 02. ACTIVE CONVECTION TECHNOLOGY**
Convection technology to preserve the organoleptic properties of meals both during temperature holding/boost (C&S) and regeneration cycles (C&C or C&F).
- 03. ON-BOARD TECHNOLOGY**
Plug-in trolley that is flexible and easy to implement in any context. Equipped with an on-board computer for better workflow management and more efficient temperature monitoring in compliance with HACCP regulations.

Cook and serve

Workflow

TIPS! We recommend setting moderate holding temperatures, between 70°C and 80°C, in order to maintain the organoleptic properties of the meal.

Once connected to the power supply, **Evomulti** can actively hold the set temperatures until it is sent to its final destination. When disconnected, **Evomulti** is able to passively hold the correct temperatures for up to 60 minutes from the time it is disconnected from the power supply (time limit varies according to menu / local regulations / cycles used / environmental conditions).

What it is

The C&S work system involves the preparation of hot meals just before delivery, for each service. **Evomulti** ensures the correct temperature holding of meals from the moment they are prepared to when they are delivered to the guest.



Evomulti C&S
ventilated hot compartment/
ventilated cold compartment
from 2.6 kW to 7.4 kW

01. PREPARATION

For each lunch or dinner service, meals are prepared in the kitchen or in a room used for this function.

02. LOADING PANS AND HOLDING CYCLE

When the first pans are inserted, **Evomulti** is connected to the power supply and, by selecting one of the various pre-programmed cycles, is able to hold the temperatures of the meals contained, thanks to the active convection system.

03. MOVING FROM KITCHEN TO THE SERVICE AREA

In this situation, **Evomulti** passively holds meal temperatures due to its perfect insulation.

05. CLEANING

Once it returns to the kitchen, **Evomulti** is washed and sanitised, ready to be used for the next service.

04a. MOBILE MEAL DISTRIBUTION

Room by room service. Temperature passively held thanks to thermal inertia.

04b. MEAL DISTRIBUTION WITH STATIONARY TROLLEY

Distribution with stationary trolley in the dining room: self-service or at the table. Temperature held passively or actively connecting the trolley.

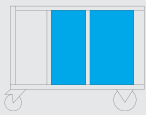


Cook and chill / Cook and freeze

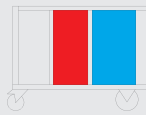
Workflow

What it is

Evomulti when configured for C&C/C&F, features a multifunctional hot/cold compartment and a cold compartment, both ventilated. Recommended power from 2.6 kW to 7.4 kW.



cold compartment /
cold compartment



hot compartment /
cold compartment

TIPS! The recommended cycle length is 60 minutes:

- +90-120°C for the hot compartment;
- +3°C for the cold compartment.

Once the cycle is completed, when connected to the power supply **Evomulti** can actively hold the set temperatures until it is sent to its final destination. When disconnected, **Evomulti** is able to passively hold the correct temperatures for up to 60 minutes from the time it is disconnected from the power supply (time limit varies according to menu / local regulations / cycles used / environmental conditions).

01. MEAL REMOVAL

Meals that have been previously cooked and blast chilled are removed from the stock.

02. COLD PAN LOADING

Pans containing cold food are loaded in a controlled temperature area into **Evomulti** to be moved to the regeneration area.

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05. REGENERATION

The regeneration cycle automatically starts at the set time. The hot compartment heats up to regenerate the meal, while the cold compartment continues to keep cool.

04. COLD MAINTENANCE

Evomulti actively holds the cold chain in both compartments when connected to the power supply.

EXTERNAL TRANSPORT

Optimal insulation for external transport on lorries or alternative vehicles.

Features



Work surface

Stainless steel surface that can be used as a support during service. Also available in the heated version (option).

Push handles

Ergonomic and in an impact-proof position.



Cable protection compartment

A secure place from which to store the cable while moving the trolley, when not in use. This ensures a drastic reduction of damage to the cable in the long term.

Internal chamber with rounded corners

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



Perimetral bumpers

Designed to protect all parts of the trolley, especially the doors, even in an open position.

Heavy-duty castors

Available in a 4- or 6-castors model and configurable according to material type and braking system.



Design

Aesthetics

Premium, linear design available in **Yellow** or **Blue**.



**reddot award 2017
winner**

In 2017, the trolley was awarded the Red Dot Design Award, one of the most coveted brands in the design industry.



Functionality

Each part of the trolley remains inside the original volume of the equipment, including options:

- greater ergonomics and safety for operators;
- drastic reduction of damages.



Hygiene

The flush surfaces and wide corners limit the accumulation of grime and make cleaning easier, both internally and externally. **Evomulti** is IPX5 certified for the Open version and IPX4 certified for the Bridge and Open Zeroeffort versions.



Sizes and capacities

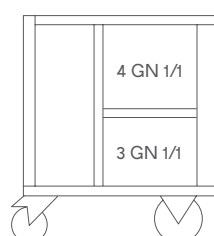
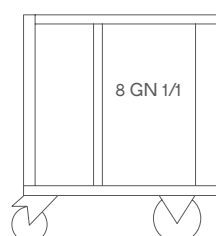
Small (S)

Variation S1

1 chamber (8 GN 1/1)

Variation S2

2 chambers (7 GN 1/1)



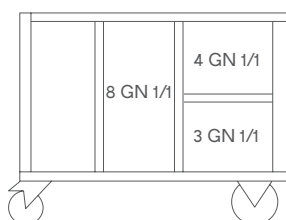
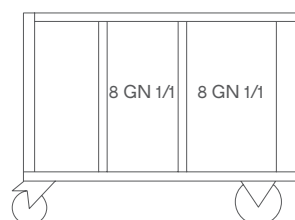
Large (L)

Variation L2

2 chambers (16 GN 1/1)

Variation L3

3 chambers (15 GN 1/1)



Compartments available

Convection heating
(max 170°C)



Multifunctional convection
Mixed hot/cold compartment for regeneration (min -3°C max 170°C)



Static cold
(min. -3°C)



Static hot - plate warmer
(max 130°C)



Neutral



Configurations

Size	Code	Configuration	Compartment functions and capacities			Main electrical*/power** standards		
						400V 16A 3F+N+T	230V 16A 1F+N+T	230V 13A 1F+N+T
S1	S1.A		 8			3025W	3025W	2450W
	S1.C		 8			3025W	3025W	2450W
S2	S2.E		 4	 3		3025W	3025W	2450W
	S2.F		 4	 3		3500W	3025W	2450W
	S2.G		 4	 3		3025W	3025W	2450W
	S2.H		 4	 3		3025W	3025W	2450W
	S2.I		 4	 3		3500W	3025W	2450W
	S2.J		 4	 3		3025W	3025W	2450W
L2	L2.M		 8	 8		6850 - 4075 W	3025W	2450W
	L2.N		 8	 8		7325 - 4550 W	3500W	2450W
	L2.O		 8	 8		6850 - 4075 W	3025W	2450W
	L2.P		 8	 8		6850 - 4075 W	3025W	2450W
	L2.Q		 8	 8		7325 - 4550 W	3500W	2450W
	L2.R		 8	 8		6850 - 4075 W	3025W	2450W
L3	L3.U		 8	 4	 3	7325 - 4550 W	3500W	2450W
	L3.V		 8	 4	 3	7325 - 4550 W	3500W	2450W
	L3.W		 8	 4	 3	7325 - 4550 W	3500W	2450W
	L3.X		 8	 4	 3	7325 - 4550 W	3500W	2450W

*Other electrical standards available for size L 230V 32A 1P+N+G / 230V 16A 3P+G / 230V 32A 3P+G 50Hz

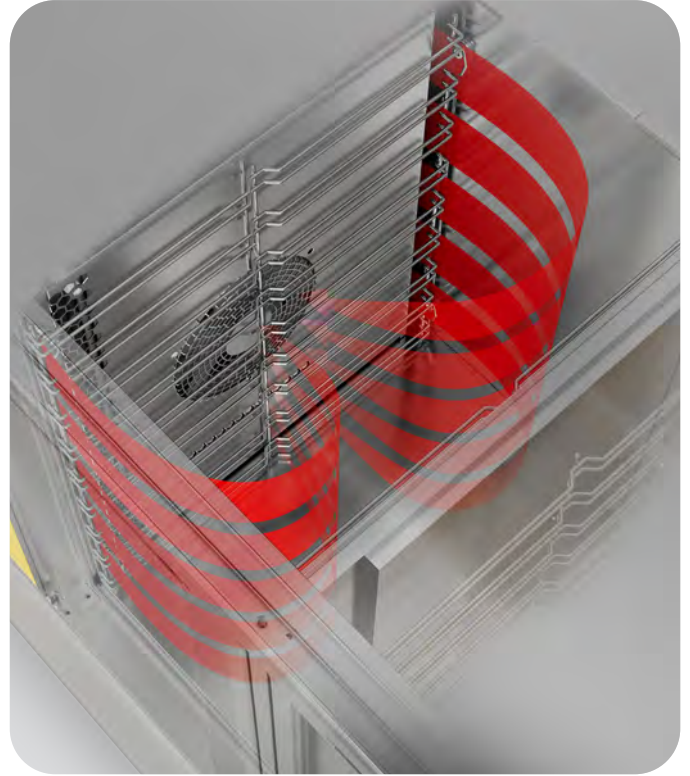
**Power refers to the basic product configuration. The addition of electric option Zeroeffort Hybrid increases trolley power by 600 W.

Standard technology



Equalconvect is the finest convection heating technology on the market due to an array of solutions that combine our know-how in aerodynamic flows and custom technical solutions for heat management.

- **Greater air flow rate** compared to market standards.
- Horizontal **airflow** and **optimised in** uniformity.
- **Axial fans** for smarter air distribution.



Greater versatility at your disposal
Equalconvect's extra airflow can be used both for optimising workflows with sprint cycles and for searching for optimum quality with low-temperature regenerations.



Balanced

A compromise between time-quality

Quality

Low-temperature regeneration

Speed

Sprint cycles



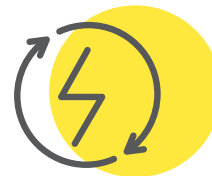
Temperature uniformity

Smart distribution of a greater quantity of air, compared to the market standard, conveyed in horizontal flows so as to reach each level uniformly.



Quality and makes food appetizing

Possibility of performing low-temperature regeneration to maintain the organoleptic properties of meals.



Energy saving

25% more efficient than the previous range.



Borrowed from the world of aeronautics, **Aluframe** technology is the basis for developing a compact, lightweight, seamless perimetral frame with a structure formed by extruded anodised aluminium profiles interlocked by screwed corner joints.

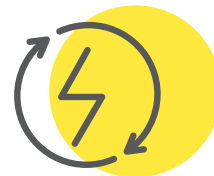
- Screwed profiles for **easy dismantling**.
- Perimetral frame for greater **compactness**.
- Aluminium: **3 times lighter than steel** without compromising on **sturdiness**.
- **Recycled** and **recyclable** aluminium.
- The aluminium profile is designed to facilitate **the total elimination of thermal bridges** with the internal stainless steel chamber.

**Ergonomics**

Aluframe reduces the weight of the trolley and ensures exceptional compactness, making it easier to handle.

**Sustainable**

The frame is made with recycled aluminium and is totally recyclable at the end of the product life.

**Energy saving**

Increased product life due to the possibility of replacing individual frame sections and improved thermal insulation to limit energy consumption.



Intelliflow is the new control system designed to be easily accessible and completely eliminate operating errors. Based on the Linux operating system, **Intelliflow** is our new solution for intuitive and simple control of the equipment, using a handy 7" touchscreen.



Simple and intuitive interface and ergonomic positioning of the screen in both the Open and Bridge trolley variations.

Extensive control and diagnostic system.



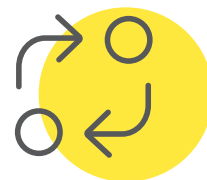
User friendly

User-experience improved by a software and hardware architecture that facilitates learning and minimises operating errors.



Safety

Extensive control/diagnostic system to monitor the proper functioning of the trolley according to HACCP standards.



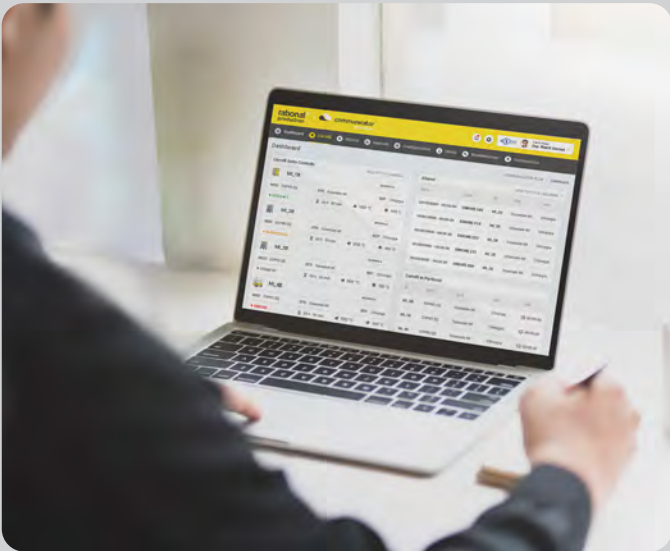
Connectivity

The possibility of connecting to peripheral devices or proprietary software, such as our **Communicator**, or even third parties, via the Linux operating system.

Optional technologies



Communicator is the software for monitoring distribution processes according to HACCP principles and for managing the equipment fleet. **Communicator** is available in two versions according to tracking needs: **Basic** and **Premium**.



Communicator Basic

Entry-level, easy to install and use, economic, created to meet the needs of small facilities.

USB key

- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✗
- ✗
- ✗

Functionality

Communication Technology

- Temperature Log
- Alarm Log
- Multi-system management
- Personnel authorisationmanagement
- Trolley programming back-up
- Personalisation of alarms and operating instructions
- Real-time monitoring
- Remote control and programming
- Installation on a local server (optional)

Communicator Premium

Complete and real-time connectivity. It enables timely remote intervention, with the possibility of keeping data on the cloud or on a local server.

Wifi

- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓
- ✓



HACCP Safety

The possibility of monitoring and registering working temperatures, detecting any anomalies in advance, thus ensuring a high level of food safety and timely intervention by the operator.



Accessibility

With the cloud-based system, operators are able to access **Communicator** from any device in their possession.



Economic savings

Reduced costs and reduced on-site intervention time by tracking equipment performance data and sharing it with accredited service centres.

 zeroeffort

Zeroeffort hybrid is the patented solution that facilitates handling on level routes, provides electrical support to the operator's normal push, reducing effort to a minimum. Only available for Evomulti size L (L2-L3).



zero additional costs

The ZEROEFFORT optional feature allows the trolley to be handled by a single operator providing important savings on personnel costs.

zero MSD

Musculoskeletal disorders (MSDs) are one of the most common disorders related to handling. With zeroeffort technology, work-related MSD risks affecting the back, neck, shoulders, upper and lower limbs are minimised.



Intuitive
The control is integrated in the push handle for easy handling from the very first use.

Optimised
The 6-kg thrust provided by the electric motors allows the operator to move the trolley effortlessly.



Patented
The patented magnetic clutch allows use even in the event of a breakdown or with dead batteries.

Functionality

Technology	Magnetically driven electric motor
Motor power	100 W (x2)
Batteries	Lithium Iron Phosphate (LiFePO4)
Complete recharging time	1 hour (during regeneration cycle)
Battery autonomy	1 hour (continuous use) 2 hours (use during service)
Ingress protection code	IPX4
Noise level	<58 Db
Automatic uphill/downhill brake	✗
Manual handling	✓
Emergency button	✓
Patent	Patented by Rational Production

Options

Logistics solutions

Removable rack

The single chamber variations (S1 and L2) can be configured with a removable rack. The latter can be transferred inside the neutral and insulated **Evoserv Plus** shuttle.

This solution is ideal for centralised kitchens. The **Evoserv Plus** shuttle is used for passive cold holding until the rack is transferred into **Evomulti**.



Telescopic tow bar

This is used to move up to 4 trolleys at a time, connected to each other using the towing devices.



Options

Open variation (standard)



Heated work surface

AISI304 stainless steel worktop, available in a heated version upon request.

Bridge variation (optional)



Sneeze guard

The front glass panel guarantees maximum hygiene during distribution without obstructing the view of the product.



Heated work surface and lights

To guarantee correct temperature holding during service, optional heating lights, located on the trolley bridge, can be supplied along with the optional heated work surface.



LED lights

Additional lights, not heated, located on the bridge, to facilitate meal distribution even when the trolley is disconnected from the power supply (only available with the Bridge - Zeroeffort hybrid - size L optional).

Folding shelf and bag holder

Options available for both the Open and Bridge variations.

Folding shelf

Additional work surface that can be used both when distributing meals and collecting trays. Available on both the short and long sides of the trolley

Bag holder

Each folding shelf can be fitted with additional container supports/bag holders, with up to a maximum of 4 per trolley.



Castors

Quantity	4 (standard) 2 swivel Ø160 mm 2 fixed Ø200 mm	6 (optional): 4 swivel Ø160 mm 2 fixed Ø200 mm
		
Brake type	Single brake (standard)	Centralised brake (optional)
		
Material	Galvanised iron (standard)	Stainless steel (optional)
		



Door lock
Locking of doors to prevent unauthorised persons from opening them.



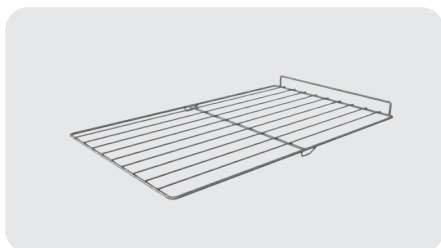
Work surface barrier
In addition to the two side barriers assembled on the worktop, **Evomulti** comes with one or two additional barriers so as to close off all sides of the surface.

Accessories



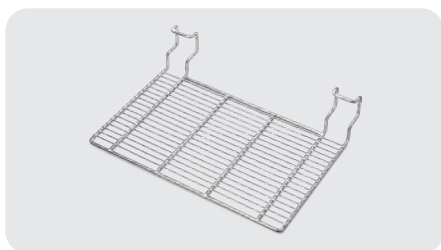
Pans and lids

Complete range of Gastronorm pans and lids.



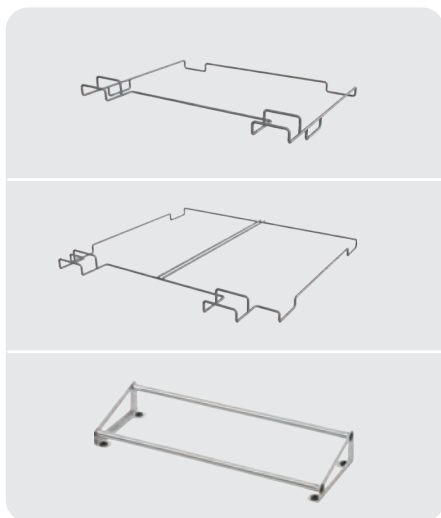
Grills

Additional support surface to hold disposable containers or plates in the hot and/or cold compartment.



Removable support grill

Additional support surface to hold plates or containers. Not compatible in the event the trolley is equipped with the optional folding shelf.



GN container holder and display cabinet

Useful accessories to secure containers placed on the worktop or on the shelf of the light bridge and prevent them from slipping during meal distribution.



External food core probe

Used to measure the core temperature of foods, before or after the thermal cycle.

Technical data

Evomulti	S	L
Dimensions (Open)	863 x 760 x 956 mm	1297 x 760 x 956 mm
Dimensions (Bridge)	863 x 760 x 1391 mm	1297 x 760 x 1391 mm
Weight	95 kg	145 kg
Container capacity	8 GN 1/1 4 + 3 GN 1/1	8 + 8 GN 1/1 8 + 4 + 3 GN 1/1
Electrical power supply	220/400V or 380/230V single- or 3-phase	
Frequency	50 / 60 Hz	
Power	from 2.45 to 7.9 kW	
Hot compartment maximum temperature	+170 °C	
Cold compartment minimum temperature	-3 °C	
Index protection code (IP)	IPX5 (IPX4 for Bridge versions with optional Zeroeffort hybrid)	
Certifications	CE, IEC CB Scheme	
Interior	Chambers and ventilation casing made of stainless steel with wide folding range and flush fitted joints for easy cleaning.	
Exterior	Heavy-gauge anodic oxidation-treated aluminium shell that is easily cleaned. Side guards made of thermoformed ABS. Impact-resistant HPL panels. Ergonomic push handles and in an impact-proof position.	
Control panel	Touch-screen display, 7 inches, with frame made of impact-resistant thermoformed ABS. 100 programmable thermal cycles.	
Castors (standard)	Heavy-duty castors with double precision ball bearings (2 swivel Ø160 mm with brake, 2 fixed Ø200 mm)	

BGL Rieber

META Cooking

If you have a need for distributing meals
...call the experts

Call: 01225 704470

Email: sales@bglrieber.co.uk

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