

PROACT

COMPACT, FLEXIBLE, FAST



rational
PRODUCTION

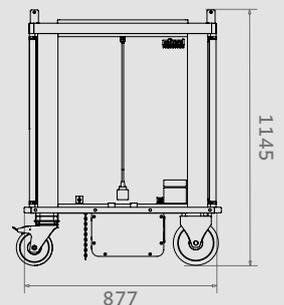
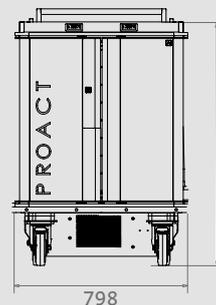
PROACT

PROACT is the heating-refrigerated trolley for meal distribution that stands out for its compactness and versatility. Available for customised tray or multi-portion service and in OPEN or BRIDGE versions, it

can be tailored to meet the specific needs of various types of service and environment: from canteens to room service, from healthcare and welfare facilities to schools and hotels.

PROACT CUSTOMISED TRAY

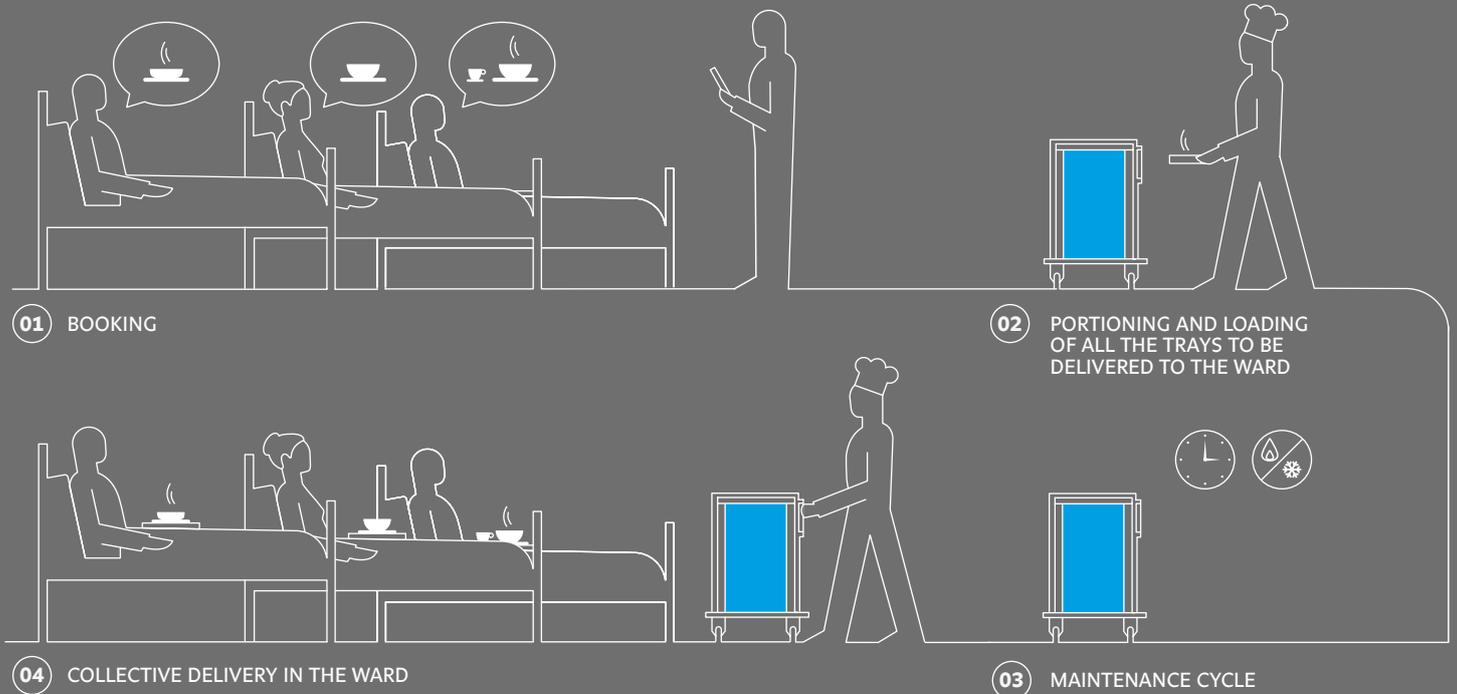
The version of PROACT for customised tray comes with two chambers with an insulated dividing wall in between, which allows the use of our hot/cold trays, available in different sizes.



DISTRIBUTION MODES

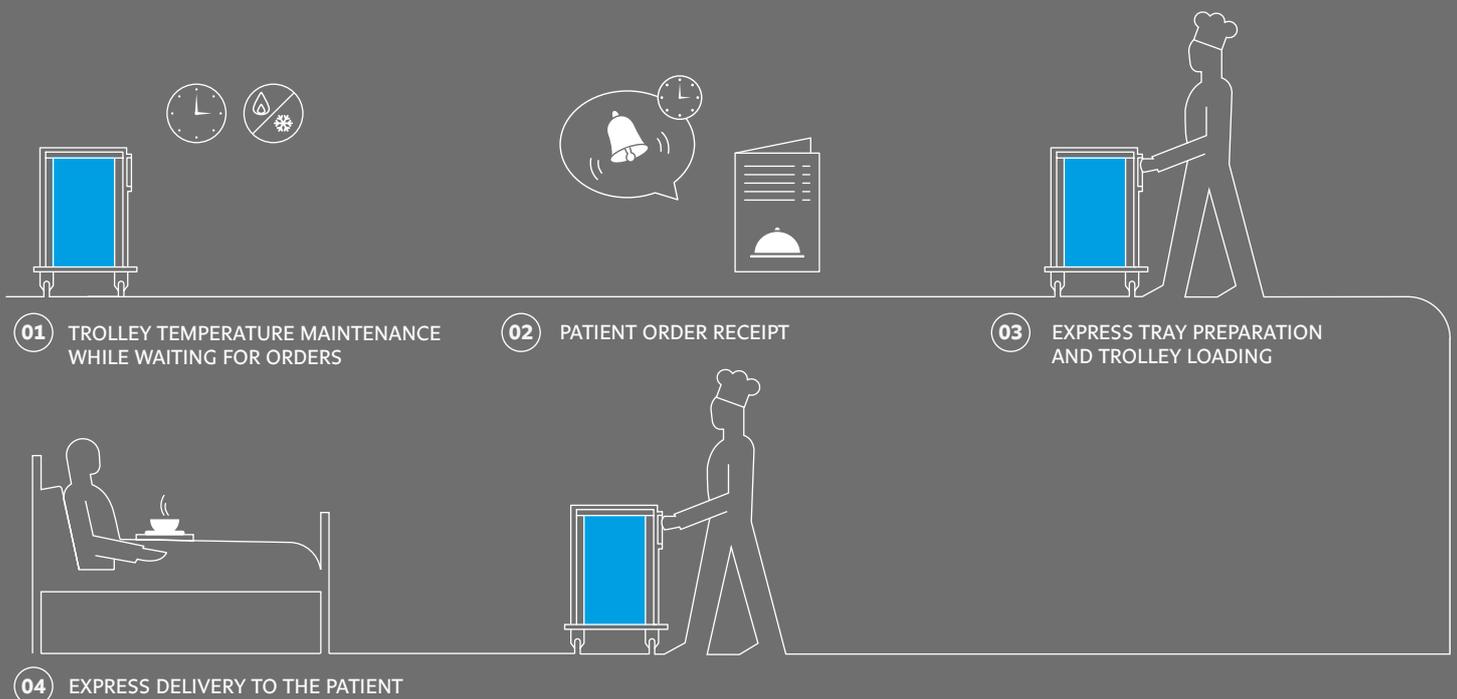
COLLECTIVE SERVICE

Patient meal bookings are collected by the staff prior to the service. Trays are distributed collectively and in set time frames.



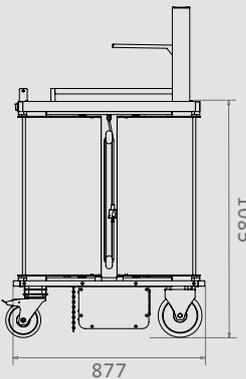
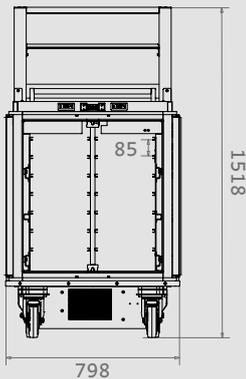
ROOM SERVICE

Meals are booked at the patient's discretion. The meal is delivered individually within a short period of time.



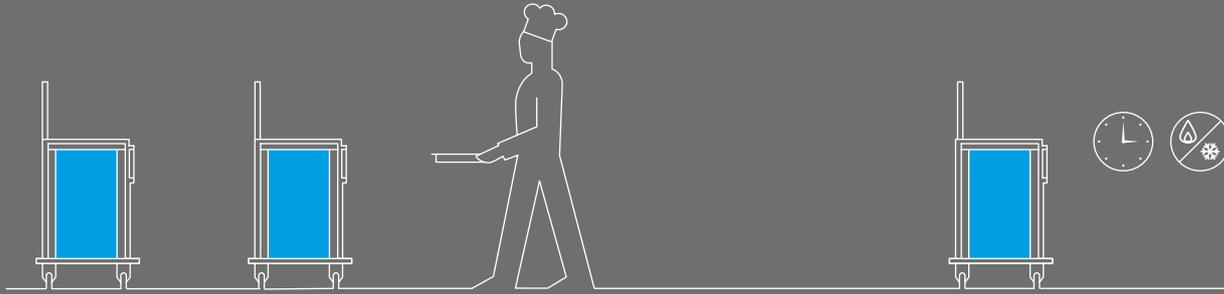
PROACT MULTI-PORTION

The multi-portion version of PROACT comes with two chambers with an insulated dividing wall in between, which allows the use of Gastronorm containers, available in different sizes.



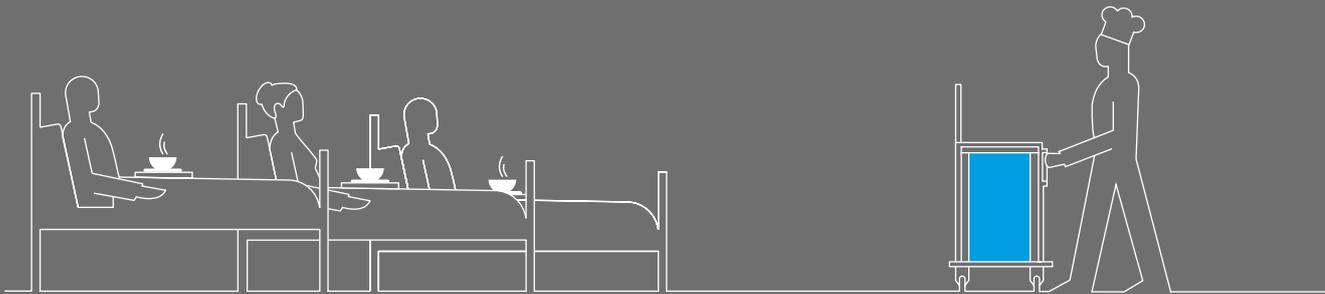
DISTRIBUTION MODES

The multi-portion version allows the transport and serving of food directly at the place of consumption, easily adapting to various distribution modes.

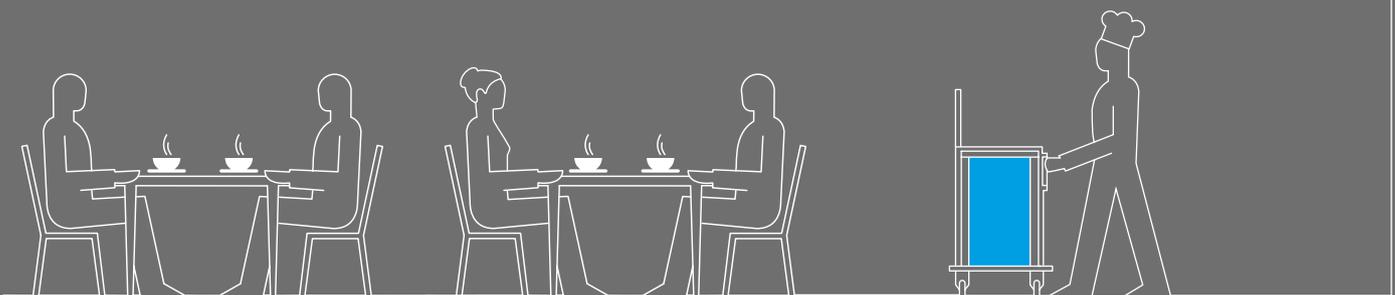


CONTAINER PREPARATION
AND LOADING IN THE TROLLEY

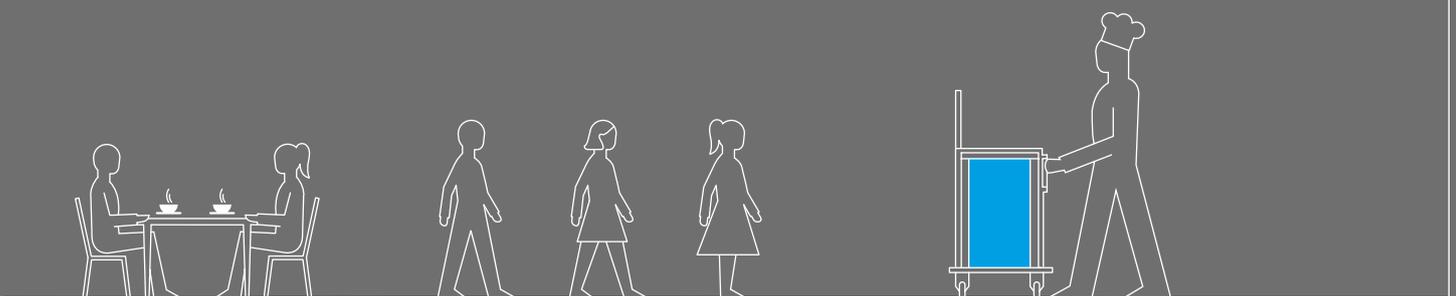
MAINTENANCE CYCLE



COLLECTIVE ROOM SERVICE FOR HEALTHCARE FACILITIES



CANTEEN SERVICE FOR HEALTHCARE AND WELFARE FACILITIES



SCHOOL CANTEEN SERVICE

MAIN FEATURES



DISPLAY showing the current compartments temperature and the set temperatures.

SWITCH ON/OFF for total or partial use of the heated shelf (included in the BRIDGE version, not available for the OPEN version)



HEATED SHELF	
VERSION	POWER (230 V)
BRIDGE	450 W



AGILITY

The compact dimensions and extreme lightness, maximised thanks to the ALUFRAME technology, make the trolley simple and practical in handling.



CAPACITY

Suitable for serving a large quantity of meals without sacrificing ergonomics.



PERFORMANCE

PROACT has a heat ventilation system on both the hot and the cold side that guarantees the maintenance of temperatures, organoleptic properties and the palatability of meals.



FLEXIBILITY

PROACT easily adapts to various service and distribution types: internal components for customised tray or multi-portion distribution are easily interchangeable allowing for different PROACT use from one service to another.



COMPACT

The small trolley size facilitates work space optimisation.



HYGIENE

Linear design, rounded corners and stainless steel work surfaces.

ACCESSORIES



TRAY AND CROCKERY SET

Distribution of complete, customised hot and cold meals.

FORMAT	DIMENSIONS	COLOUR
GN	530x325 mm	milky coffee / grey
EN	530x370 mm	
EXT	565x332,5 mm	



CONTAINERS AND LIDS

Stainless steel GN 1/2 and relative lids.

Dimensions: 325x265 mm



SIDE AND UPPER SUPPORT SURFACE

The PROACT trolley in the BRIDGE version can be fitted with a side and upper surface to widen the support surface



TECHNICAL SPECIFICATIONS

PRODUCT DESCRIPTION

Application	Trolley for hot and cold meal distribution on personalized tray or multiportion service.
Exterior	Control panel: to program and use equipment made of AISI304 stainless steel with light switches and touch-screen temperature controls. Body: aluminium coated with very thick anodic oxidation and panels in HPL resistant to impacts and easy to clean. 4 doors with 270° opening. Pushing handles: ergonomic and located in a position protected from impacts. Perimeter bumpers made of high-density polyethylene. Work table: in AISI304 stainless steel, heated version included only for BRIDGE version.
Interior	Chambers: in stainless steel with wide folding range and flush fitted joints for easy cleaning. Fan cover and tray supports: in stainless steel, easy to remove and wash. Two partition walls available according to the configuration requested: - GN containers: made of AISI304 stainless steel and plastic material, completely washable in washing tunnel as well. - Trays: made of aluminium coated with very thick anodic oxidation, completely washable in washing tunnel as well, with gaskets that can be replaced directly by the operator without using tools or removing the wall.
Doors	Made up of an aluminium frame, external aluminium panel, a central insulation layer and internal stainless steel panel. Silicon gaskets easy to be removed. Automatic closing with profile built-in mechanism to reduce bumps and breakages. Closure with master key as an option.
Materials	AISI304 stainless steel, aluminium, HPL, synthetic materials.

PROACT

DESCRIPTION	UNIT OF MEASURE	OPEN	BRIDGE
Dimensions	mm	877x798x1145	877x798x1518
Weight	kg	140	170
Wheels diameter	mm	FIXED 200 SWIVEL 160 / 200	
Electrical standard	Hz	230V 16A 1P+N+E - 50/60 Hz	
Power	kW	2,05	2,5
Cold compartment min. temperature	°C	-3	
Hot compartment max. temperature	°C	100	
Heated shelf temperature	°C	n.a.	65
Container capacity	n.	2x14 GN 1/2 (pitch 85 mm)	
Tray capacity	n.	14 GN 1/1 (pitch 79 mm)	
Work environment temperature	°C	5 to 30°C	
Coolant gas	-	R 134a	

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