

Waiting Tray

WARD TEMPERATURE MAINTAINER UNIT
FOR HOT/COLD MEAL TRAYS



Waiting Tray

Unit for keeping hot/cold meal trays at the right temperature on the ward



The **Waiting Tray** unit is designed to guarantee proper food temperatures, even when patients are not in the ward when the meals are served.

To meet this need, we have designed a heating/chilling unit that can keep hot food at a temperature of 65°C and cold food at 3°C. All meals are on personalised trays.

This means that the meals do not need to be handled in a dangerous, uncontrolled way in the ward: the trays for absent patients are simply picked up from the Unitray or TT DS-ONE units and placed in the **Waiting Tray** unit.



Construction details:

Logistics

Table-top unit or wheeled unit for ward kitchens

Capacity

Max 4 trays

Electrical rating

230 V single phase
400 W (200 W fridge - 200 W oven)

Warming

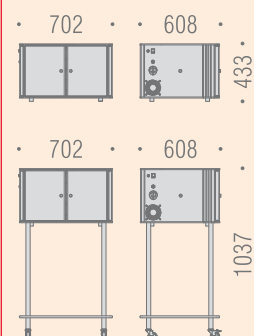
Static with coil heating element

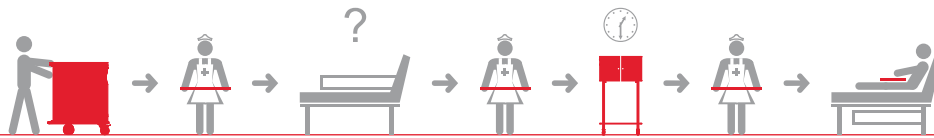
Refrigeration

Static with coil

Compatible tray types

Euronorm
Gastronorm
Extended (by Rational Production)





Operating process





RATIONAL PRODUCTION s.r.l

Via Galvani, 7/H
24061 Albano S. Alessandro (BG) Italy
Tel. +39 035 45 21 203
Fax +39 035 45 21 983

www.rationalproduction.com
info@rationalproduction.com