

EVOLITE

EFFICIENT, FUNCTIONAL, ESSENTIAL



rational
PRODUCTION



EVOLITE PERFORMANCE

DISTRIBUTION MODES

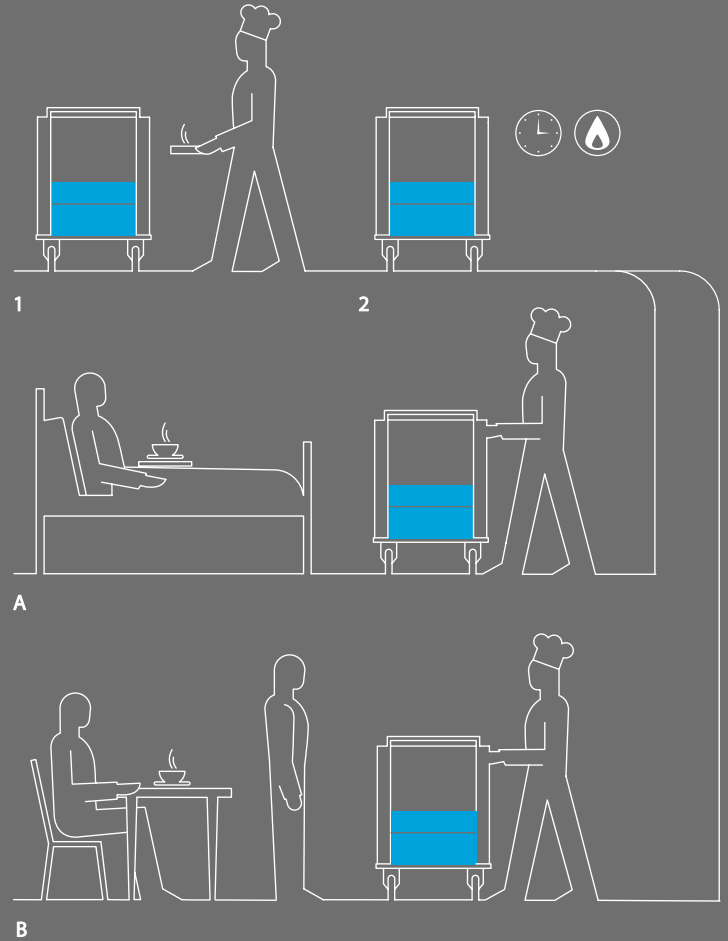
EVOLITE has two different distribution modes, mobile distribution (A) from room to room mainly used in hospitals, and aged care homes and stationary distribution (B) used in schools and colleges, hospitals, aged care homes, and industrial canteens.

1. Charge

2. Switching on:
Maintenance

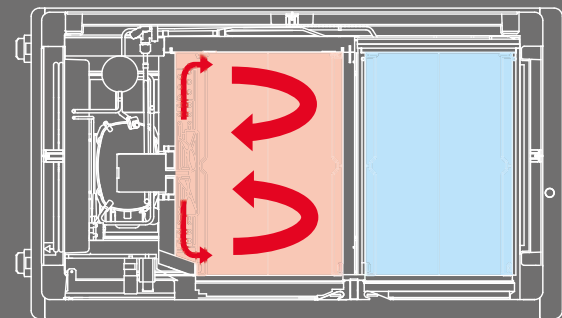
A. Mobile
distribution:
Hospitals
Care Homes

B. Stationary
distribution:
Hospitals
Care Homes
Schools and Colleges
Industrial Canteens



QUALITY RESULTS

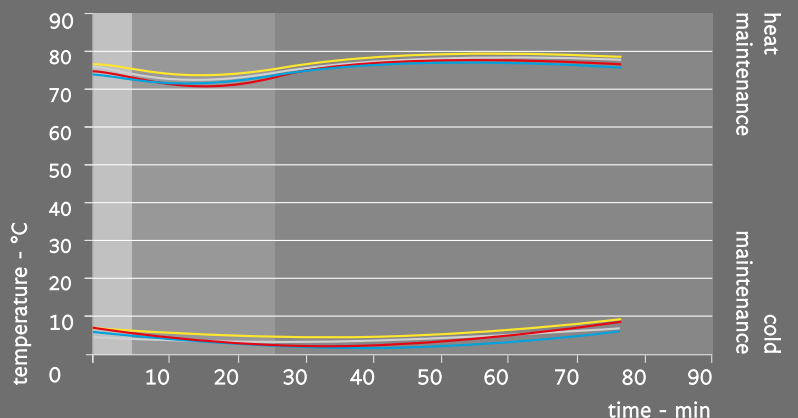
Due to extensive research on internal air flows, EVOLITE provides gentle and even temperatures without damage to the food quality.



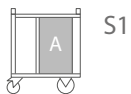
THERMAL MAINTENANCE

High quality insulation, clever design of internal compartments, superior heating and cooling, combine to maximise food quality and safety.

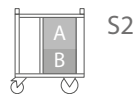
- 0-5 min | Filling
- 5-25 min | Temperature cycle
- 25-90 min | Maintenance



EVOLITE SMALL



S1

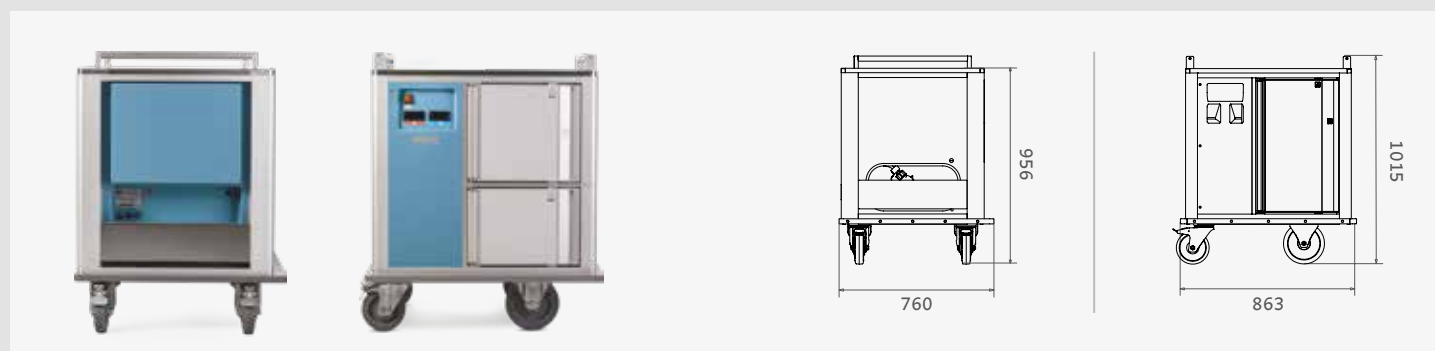


S2



CONFIGURATION S1			
COMPARTMENT		CAPACITY	POWER (230 V)
A		8x GN1/1 70h	1900 W

CONFIGURATION S2			
COMPARTMENT		CAPACITY	POWER (230 V)
A		4x GN1/1 70h	1800 W
B		3x GN1/1 70h	



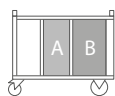
HOT COMPARTMENT

COLD COMPARTMENT

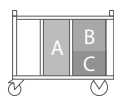
NEUTRAL COMPARTMENT

PLATE WARMING COMPARTMENT

EVOLITE LARGE



L2A L2B L2C



L3

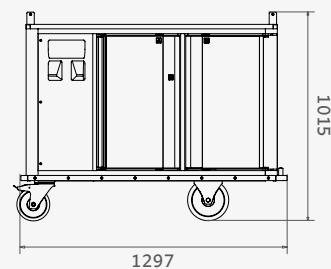
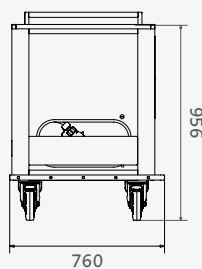


CONFIGURATION L2A			
COMPARTMENT		CAPACITY	POWER (230 V)
A		8x GN1/1 70h	1900 W
B		8x GN1/1 70h	

CONFIGURATION L2B			
COMPARTMENT		CAPACITY	POWER (230 V)
A		8x GN1/1 70h	2250 W
B		8x GN1/1 70h	

CONFIGURATION L2B			
COMPARTMENT		CAPACITY	POWER (230 V)
A		8x GN1/1 70h	2250 W
B		8x GN1/1 70h	

CONFIGURATION L3			
COMPARTMENT		CAPACITY	POWER (230 V)
A		8x GN1/1 70h	2650 W
B		4x GN1/1 70h	
C		3x GN1/1 70h	



EVOLITE MAIN FEATURES

HOT PLATE (optional)	
SIZE	POWER (230 V)
Small	375 W
Large	750 W



DISPLAY Indicating the actual and set compartment temperatures.
SWITCH to turn any hot plate and plate warming compartment on/off.



RETAINING

It keeps hot and cold food at the correct temperatures, in accordance with HACCP requirements.



NO WATER

No risk of on-site liquid leak or operator contact with boiling water.



VENTILATION

The convection system allows the required temperature to be quickly reached.



PRECISION

Effective temperature control in compartments via electronic display.



ERGONOMICS

Designed with both the operator and user in mind.



PROTECTION

Frame buffers to ensure total protection for doors even when open.



HYGIENE

Sleek design, rounded corners.

ACCESSORIES



SIDE SUPPORT TABLE

The optional side tables provide added work space.



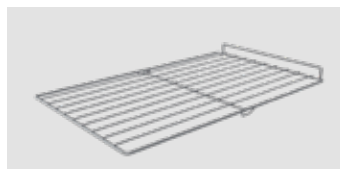
TRAY FITTINGS AND DISPLAY FIXTURES

Help to secure containers on the EVOLITE work table.



TRAYS AND LIDS

A complete range of Gastronorm trays and relative lids can also be supplied with EVOLITE.



GRILLES

SHAPE	DIMENSIONS
GN 1/1	530x325 mm

To support disposable containers or plates inside the EVOLITE compartments.

TECHNICAL SPECIFICATIONS

EVOLITE

DESCRIPTION	UNIT OF MEASURE	VALUE	
Dimensions	mm	SMALL 863x760x956	LARGE 1297x760x956
Wheel diameter	mm	FIXED 160 - SWIVEL 200	
Protection grade		IPX5	
Cold compartment minimum temperature	°C	-3	
Hot compartment maximum temperature	°C	120	
Plate warming compartment maximum temperature	°C	120	
Work environment temperature	°C	from 5 to 30°C	
Coolant gas		R134a	

ELECTRICAL STANDARDS

230V 16A 1P+N+E

PRODUCT DESCRIPTION

Application	Maintenance trolley in multi-portion service.
Exterior	Control panel: to program and use equipment made of ABS with light switches and touch-screen temperature controls. Side guards: made of thermoformed HPL and ABS. Push handles: ergonomic and in an impact-proof position. Case: made of highly thick anodised aluminium. Perimeter bumpers: made of high-density polyethylene. Work table: in AISI304 stainless steel, available in a heated version upon request.
Interior	Chambers: in stainless steel with wide folding range and flush fitted joints for easy cleaning. Fan cover and tray support guard: in stainless steel, easy to remove and wash.
Doors	Consisting of an aluminium frame, and external HPL panel, a central panel in insulating material and an internal stainless steel panel. Easily removable silicone gaskets. Opening angle: one 270° door, one 180° door. Automatic closure with built-in mechanism to avoid shocks and breakdowns. Completely impact-proof even when open.
Materials	AISI304 steel, aluminium, synthetic material

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