

TRANSTRONIC®

INDIVIDUAL TRAYED MEAL DISTRIBUTION

THE FLEXIBLE WAY TO CATER FOR LATER



TRANSTRONIC
TRANSTRONIC fresh

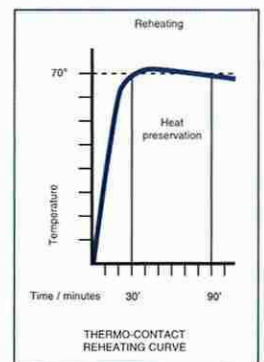
Intelligent trolleys, built to last.



In hospital more than anywhere mealtime takes on a fundamental importance ; it is that important moment in the day when everything must be done to turn it into a moment of pleasure.
This is the spirit in which the Transtronic was conceived.
This distribution trolley is the link between the cook and the patient.
Although often used in extremely testing conditions by staff who give it tough treatment, it means that the patients can be given that moment of pleasure so eagerly awaited.
Bon appetite !

THERMO-CONTACT, A PROVEN TECHNOLOGY

It took years of experimentation and development for Iseco, the inventors of Thermo-contact, to make this system the most reliable and easiest to use, while still offering exceptional quality in regeneration /cooling and temperature maintenance.
Thermo-contact is based on the technique of direct supply of heat to the food by thermal conductivity.
A single control starts the regeneration /cooling or temperature maintenance cycles. In both cases, the cycles are followed by temperature maintenance of more than an hour, and the organoleptic qualities are preserved without over-cooking or drying-out.



INSULATED OR CHILLED, HOT OR COLD AS REQUIRED

In its basic version, the Transtronic trolley is fitted with an ambient compartment with reinforced insulation to walls and doors. To meet the extreme constraints encountered in some establishments, Iseco has developed the only trolley with a tray compartment equipped with a cold accumulator. When this is switched on two hours before loading, the accumulator provides the cold necessary to keep food at 3°C. When it arrives at its destination, the trolley is again plugged in, so that the cold chain is never broken.*
A solar thermometer allows a permanent check on the correct temperature, even during transport.

**temperature in conformity with the ruling standard and automatically regulated by the Transtronic fresh trolley.*



Ease of use
 For the operators of the care units, just a touch, that's all, and the cooked dishes are automatically brought to temperature.



Perfect hygiene
 All the Transtronic trolleys are pressure washable, inside as well as out, for 100% hygiene.



Mealtime pleasure
 While the cooked dishes are heating to the right temperature, the starters and desserts stay cool. A pleasing meal on a tray.

TRANSTRONIC®

MONOBLOC COMPACT TSC

Transtronic TSC for 1/2 gastronorm service on individual trays

Specially designed for establishments where space is limited, the Transtronic TSC trolley can transport 12 to 24 meals in a minimum volume. Transtronic can be used as hot or cold link as desired, with centralised regenerating/cooling.

A new service organisation
There are two 1/2 GS trays for each complete meal. Both trays are stored on the same trayslide in the cold compartment. During the service, the top tray with the chilled preparations is taken out. The heated plate is then placed upon the second tray and served.



4 models :
TSC 12 for 12 complete meals
TSC 16 for 16 complete meals
TSC 20 for 20 complete meals
TSC 24 for 24 complete meals



TSC 16

TRANSTRONIC® fresh

MONOBLOC COMPACT TSC FRESH

Transtronic TSC fresh for 1/2 gastronorm service on individual trays with an integral cold accumulator

With the same characteristics as the Transtronic TSC trolleys described above, the TSC fresh range means that 12 to 24 meals can be transported in a minimum space with the assurance that the cold chain is never broken thanks to the integral cold accumulator.



TSC 16 fresh

4 models :
TSC 12 fresh for 12 complete meals
TSC 16 fresh for 16 complete meals
TSC 20 fresh for 20 complete meals
TSC 24 fresh for complete meals

TRANSTRONIC®

MONOBLOC STANDARD TS

Transtronic TS, for 1/1 gastronomic service on individual trays

Transtronic TS deferred distribution trolleys act as hot or cold links as desired. The heating and insulated compartments are mounted on the same chassis.



TS 16

Three models :
TS 16 for 16 complete meals
TS 20 for 20 complete meals
TS 24 for 24 complete meals

TRANSTRONIC® fresh

MONOBLOC STANDARD TS FRESH

Transtronic TS fresh with an integral cold accumulator

The characteristics are identical with those of the Transtronic TS described above, plus a cold accumulator incorporated in the tray compartment.

Three models:
TS 16 fresh for 16 complete meals
TS 20 fresh for 20 complete meals
TS 24 fresh for 24 complete meals



TS 16 fresh

TRANSTRONIC®

"SPLIT CART" TH / TI

Transtronic TH / TI, for 1/1 gastrorm service on individual trays

Transtronic TH/TI trolleys were designed to meet the specific constraints of «pavilion-style» establishments. They can be used as cold or hot link as desired. They consist of two autonomous trolleys each fitted with 4 wheels (two of which swivel).

The TH heating trolley consists of an insulated compartment equipped with thermo-contact plates, on which to place the meals.

The TI trolley, also insulated, and holds the gastrorm 1/1 trays.



TH 32



TH 16

8 TH / TI models

For cold preparations
gastrorm 1/1 trays

- TI 16 for 16 GS 1/1 trays
- TI 20 for 20 GS 1/1 trays
- TI 24 for 24 GS 1/1 trays
- TI 30 for 30 GS 1/1 trays

For individual plates
and containers

- TH 16 for 16 plates
- TH 20 for 20 plates
- TH 24 for 24 plates
- TH 32 for 30 plates

TRANSTRONIC® fresh

"SPLIT CART" TH / TI FRESH

Transtronic TH / TI fresh, for 1/1 gastrorm service on individual trays, with built-in cold accumulator in trolleys TI

The TH / TI fresh design is identical with the one described above, except that the TI compartment which houses the trays is not only insulated but is also equipped with a cold accumulator. This version thus offers extreme flexibility in use, with complete safety. The cold chain will never be broken even when the distances to be covered take a ring time.



Freshness quality

All the fresh models are equipped with a solar thermometer with permanent digital display of temperature.



TI 16 fresh

4 TI fresh models

For cold preparations on gastrorm 1/1 trays

- TI 16 for 16 GS 1/1 trays
- TI 20 for 20 GS 1/1 trays
- TI 24 for 24 GS 1/1 trays
- TI 30 for 30 GS 1/1 trays

TRANSTRONIC® TRANSTRONIC® fresh



Optional shelf
For personalized service.



Loading trays
Iseco offers a complete range of conveyors with and portioning trolleys for meal make up systems.



Mechanical traction
Most Transtronic trolleys can be towed by tugs or adapted to mechanical handling systems.

General characteristics

- Reinforced chassis in austenitic stainless steel with all-round non-marking bumper and interchangeable moulded corners.
- Draining system for cleaning water.
- Austenitic stainless steel structure.
- Top surface with retaining rail, providing storage space.
- Ergonomie manoeuvring handles.
- Safety locks on doors.
- Protection index IPX5, under standard NF EN 60529 (washable with hose).
- Swivelling wheels with brake.

Technical specifications

Models	Number of levels	Size in mm (overall) H (mm) rail : plus 40 mm	Power* 230/400V	Useful space (mm) between	
				GS 1/1 slides	thermo-contact plates
Transtronic monobloc standard TS / TS fresh					
TS 16	16	L 1470 / W 830 / H 1350	4,5 kW	100	81
TS 20	20	L 1470 / W 830 / H 1475	5,6 kW	93	74
TS 24	24	L 1470 / W 830 / H 1550	6,7 kW	87	72
TS 16 fresh	16	L 1470 / W 830 / H 1350	5 kW	100	81
TS 20 fresh	20	L 1470 / W 830 / H 1475	6,1 kW	93	74
TS 24 fresh	24	L 1470 / W 830 / H 1550	7,2 kW	87	72
Transtronic monobloc compact TSC / TSC fresh					
TSC 12	12	L 1260 / W 745 / H 1150	3,4 kW	100	81
TSC 16	16	L 1260 / W 745 / H 1350	4,5 kW	100	81
TSC 20	20	L 1260 / W 745 / H 1550	5,6 kW	100	81
TSC 24	24	L 1260 / W 745 / H 1550	6,7 kW	87	72
TSC 12 fresh	12	L 1260 / W 745 / H 1150	3,9 kW	100	81
TSC 16 fresh	16	L 1260 / W 745 / H 1350	5 kW	100	81
TSC 20 fresh	20	L 1260 / W 745 / H 1550	6,1 kW	100	81
TSC 24 fresh	24	L 1260 / W 745 / H 1550	7,2 kW	87	72
Transtronic "split cart" TH					
TH 16	16	L 745 / W 830 / H 1350	4,5 kW		81
TH 20	20	L 745 / W 830 / H 1475	5,6 kW		74
TH 24	24	L 745 / W 830 / H 1550	6,7 kW		72
TH 32	32	L 1150 / W 830 / H 1350	9,1 kW		81
Transtronic "split cart" TI / TI fresh					
TI 16	16	L 990 / W 830 / H 1350		100	
TI 20	20	L 990 / W 830 / H 1475		93	
TI 24	24	L 990 / W 830 / H 1550		87	
TI 30	30	L 990 / W 830 / H 1640		72	
TI 16 fresh	16	L 990 / W 830 / H 1350	0,5 kW	100	
TI 20 fresh	20	L 990 / W 830 / H 1475	0,5 kW	93	
TI 24 fresh	24	L 990 / W 830 / H 1550	0,5 kW	87	
TI 30 fresh	30	L 990 / W 830 / H 1640	0,5 kW	72	



This brochure is not contractual.
We constantly endeavor to make improvements
and the characteristics of our equipment may
be modified without prior notice.