

evodry



rational^o
production

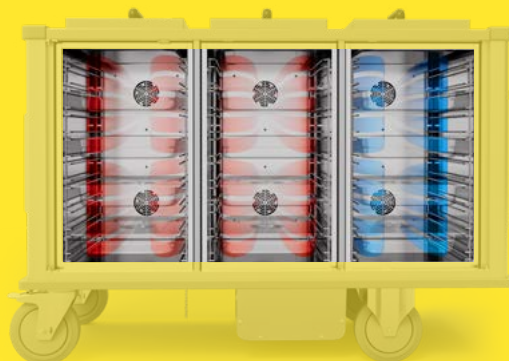
MEAL
DISTRIBUTION
SPECIALISTS

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

Ideal for Cook & Serve service, it can be used for distribution with a stationary or moving trolley.

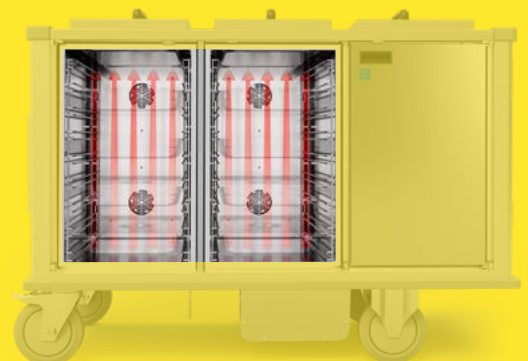


The game changer in meal distribution



Perfect temperatures...

Internal convection chambers ensure active heating and cooling. The perfect insulation guarantees temperatures in the internal compartments for 60 minutes.



...withoutwater!

The open design of the chamber ensures that the temperatures in the displayed pans during distribution are held with 25% more autonomy than bain-marie trolleys.

Distribution method

TIPS!

For better thermal inertia, we recommend keeping the trolley connected for 15 minutes after the last pan has been inserted.

01. START UP

The trolley is connected to the electrical socket when the first pans are inserted. Preheating is not necessary.



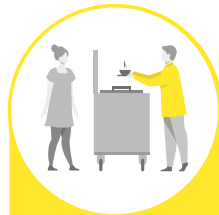
05a. MOBILE MEAL DISTRIBUTION

Meal distribution is carried out with the trolley in motion. The operator carries out the service room by room. The temperatures are held passively by thermal inertia.



05b. MEAL DISTRIBUTION WITH STATIONARY TROLLEY

Meal distribution is carried out with the trolley stationary in the dining room. The operator serves users in self-service mode or directly at the table. Temperatures can be held passively or actively, connecting the trolley to the power supply.



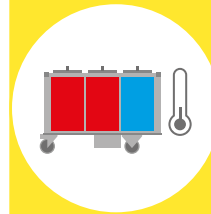
02. LOADING COLD AND WARM PANS

The operator places the pans inside the wells on the surface and inside the chambers.



03. MOVING FROM THE KITCHEN TO THE SERVICE AREA

The insulation allows temperatures to be held for up to 60 minutes



04. PREPARATION OF THE DISTRIBUTION SURFACE

The operator prepares the trolley for service. The special side support allows ergonomic positioning of the lids during distribution.

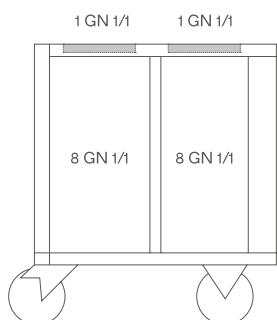


Sizes and capacities

Large (L)

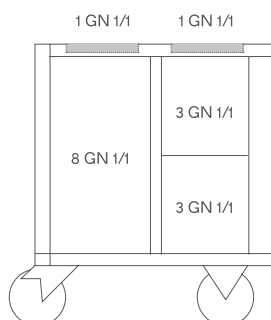
Variation

2 upper wells (2 GN 1/1)
2 chambers (16 GN 1/1)



Variation

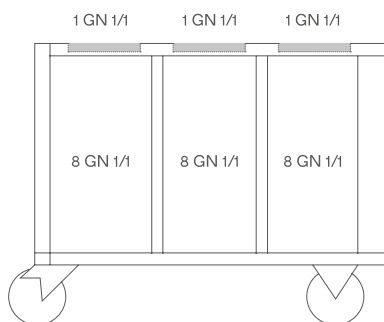
2 upper wells (2 GN 1/1)
3 chambers (14 GN 1/1)



Extralarge (XL)

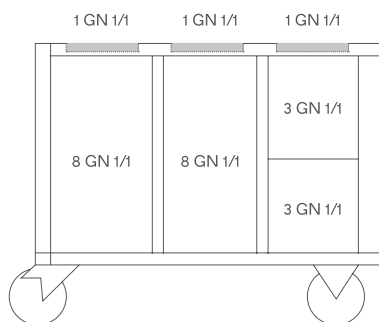
Variation

3 upper wells (3 GN 1/1)
3 chambers (24 GN 1/1)



Variation

3 upper wells (3 GN 1/1)
4 chambers (22 GN 1/1)



Compartments available

Convection heated
(max 100°C)



Convection cooled
(min. -3°C)



Static cold
(min. -3°C)



Neutral



Configurations

Large (L) 2 wells



Model	Configuration	POWER 230V 1F+N+T	Available plugs
A		2400 w	CE Type F Type (Schuko) G Type (UK)
B		1500 w	CE Type F Type (Schuko) G Type (UK)
C		1800 w	CE Type F Type (Schuko) G Type (UK)
D		2100 w	CE Type F Type (Schuko) G Type (UK)

Extralarge (XL) 3 wells



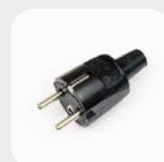
Model	Configuration	Power 230V 1F+N+T	Available plugs
M		3600 w	CE Type F Type (Schuko)
N		2700 w	CE Type F Type (Schuko) G Type (UK)
O		3000 w	CE Type F Type (Schuko) G Type (UK)
P		3300 w	CE Type F Type (Schuko)

Available plugs

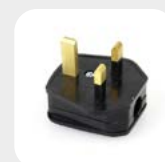
CE type



F Type
(Schuko)



G Type
(UK)



Optionals

Folding shelf

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



Bridge variation

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



Accessories



Pans and lids

A complete range of Gastronorm pans and lids can also be supplied with Evodry.



Internal support grid

Additional support surface for supporting dishes or single-use containers inside the hot and/or cold compartment.

Technical data

Evodry	L (Large – 2 wells)	XL (ExtraLarge – 3 well)
Size	1003 x 720 x 1063 mm	1418 x 720 x 1063 mm
Compartment capacities (Pitch 70 mm)	8 + 3 + 3 GN 1/1 8 + 8 GN 1/1	8 + 8 + 3 + 3 GN 1/1 8 + 8 + 8 GN 1/1
Number of wells	2	3
Power	from 1500 to 2400 W	from 2700 to 3600 W
Electrical power supply	220-230V – single-phase – 50 Hz	
Hot compartment maximum temperature	+100°C	
Cold compartment minimum temperature	-3°C	
Ingress protection code (IP)	IPX4	
Interior	AISI 304 stainless steel chamber and tray support.	
Exterior	Heavy-gauge anodic oxidation-treated aluminium shell. Perimeter bumpers: high-density polyethylene. AISI 304 stainless steel worktop. Push handles: aluminium, ergonomic and in an impact-proof position.	
Control panel	Stainless steel panel with touch-screen thermoregulators.	
Castors	Heavy-duty castors with double precision ball bearings (2 swivel with brake and 2 fixed, both Ø200 mm) in galvanised iron or stainless steel.	

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