



SERELIS



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ISECO, for a more enjoyable meal.

Ensuring the quality, safety and taste of the foods you prepare.

SERELIS, is the user-friendly cart for "à la carte" meal service in dining rooms, cafeterias, hospitals and long-term care wards. SERELIS carts ensure that meals meet all temperature and hygiene regulations for hot and cold foods.

- Capacity

Optimized capacity: both SERELIS (GN 1/1) and SERELIS Compact (GN 1/2) are available with either 7 or 8 levels.

- Integrated Refrigeration

Refrigeration of one or both compartments is accomplished using a state-of-the-art compressor, which is modularized for simplified maintenance.

- Easy to Use

Refrigeration cycles and temperatures can be either pre-programmed or operated manually. It is possible to program each shelf individually to one of four preset temperatures. The small size of the SERELIS with its six wheels allows for exceptional maneuverability.



- **Thermocontact**

Thermocontact technology, invented and continually improved by ISECO, is the only system that allows gentle rethermalization for perfect results. ISECO's thermocontact heating shelves reliably reheat food to the right temperature every time. SERELIS offers the choice of up to four different pre-programmed temperatures for each shelf. It can work with every one of your diverse menu selections, as well as different container materials (porcelain, stainless steel or foil). You can regenerate standard foods as well as special preparations during the same cycle - in bulk or individual containers. Delicate fish fillets, rare meat and crusty food can all be easily regenerated at the same time. Superb quality results are obtained consistently.

The design of the SERELIS ensures that temperatures are maintained for up to two hours after the cart is unplugged.

The new thermocontact shelves developed for SERELIS allow a new refrigeration cycle to be initiated less than two hours after the end of retherming.

- **Hygiene**

SERELIS meets all HACCP guidelines for hygiene and cleaning. Smooth surface shelves ensure easy cleaning of the heating compartment.

The shelf module can be pivoted out for complete compartment access.

In the cooling compartment, easy cleaning is ensured through use of a completely removable sliding rack.



SERELIS RESTO

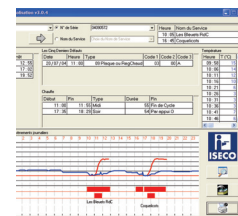
SERELIS Resto and SERELIS compact Resto have a unique working design for use in wards and dining rooms.

- **Energy saving**

SERELIS is very energy efficient; each shelf is individually controlled with its own programmable thermostat.

- **Tracking**





















The on-board control panel displays the real time compartment temperature as well as the remaining re-generation time plus any cycle interruptions. The ISECOM option allows temperatures throughout the cycle to be recorded and then communicated to a PC for review and archival.























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SERELIS and SERELIS Compact can be easily moved from the food preparation area to the serving area. Their solid construction allows them to be pulled as part of a "train" using optional stainless steel foldable tow-bars and hooks. They are also available with an optional self-powered traction system.

Technical characteristics SERELIS and SERELIS RESTO

		Nb of shelves	L	w	h	Power (w)
SERELIS 7.2 Isolé		7	1460	680	1020	5250
SERELIS 8.2 Isolé		8	1460	680	1020	6000
SERELIS 7.2.1 Fresh		7	1460	680	1020	5650
SERELIS 8.2.1 Fresh		8	1460	680	1020	6400
SERELIS 7.2 Fresh		7	1460	680	1020	6425
SERELIS 8.2 Fresh		8	1460	680	1020	7175
SERELIS 7 Isolé		7	1050	680	1020	5250
SERELIS 8 Isolé		8	1050	680	1020	6000
SERELIS 7 Fresh		7	1050	680	1020	6090
SERELIS 8 Fresh		8	1050	680	1020	6840
SERELIS Compact 7.2 Isolé		7	1290	680	1020	3500
SERELIS Compact 8.2 Isolé		8	1290	680	1020	4000
SERELIS Compact 7.2.1 Fresh		7	1290	680	1020	3900
SERELIS Compact 8.2.1 Fresh		8	1290	680	1020	4400
SERELIS Compact 7.2 Fresh		7	1290	680	1020	4475
SERELIS Compact 8.2 Fresh		8	1290	680	1020	4975
SERELIS Compact 7 Isolé		7	890	680	1020	3500
SERELIS Compact 8 Isolé		8	890	680	1020	4000
SERELIS Compact 7 Fresh		7	890	680	1020	4140
SERELIS Compact 8 Fresh		8	890	680	1015	4640

		Nb of shelves	L	w	h	Power (w)
SERELIS Resto 7.2 Isolé		7	1400	680	970	5250
SERELIS Resto 8.2 Isolé		8	1400	680	970	6000
SERELIS Resto 7.2.1 Fresh		7	1400	680	970	5650
SERELIS Resto 8.2.1 Fresh		8	1400	680	970	6400
SERELIS Resto 7.2 Fresh		7	1400	680	970	6425
SERELIS Resto 8.2 Fresh		8	1400	680	970	7175
SERELIS Resto 7 Isolé		7	990	680	970	5250
SERELIS Resto 8 Isolé		8	990	680	970	6000
SERELIS Resto 7 Fresh		7	990	680	970	6090
SERELIS Resto 8 Fresh		8	990	680	970	6840
SERELIS Resto Compact 7.2 Isolé		7	1250	680	970	3500
SERELIS Resto Compact 8.2 Isolé		8	1250	680	970	4000
SERELIS Resto Compact 7.2.1 Fresh		7	1250	680	970	3900
SERELIS Resto Compact 8.2.1 Fresh		8	1250	680	970	4400
SERELIS Resto Compact 7.2 Fresh		7	1250	680	970	4475
SERELIS Resto Compact 8.2 Fresh		8	1250	680	970	4975
SERELIS Resto Compact 7 Isolé		7	850	680	970	3500
SERELIS Resto Compact 8 Isolé		8	850	680	970	4000
SERELIS Resto Compact 7 Fresh		7	850	680	970	4140
SERELIS Resto Compact 8 Fresh		8	850	680	970	4640



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