



VITALIS 2

The "All in One" solution for healthy and tasty meals

Best Meal Quality

Most Reliable

Lowest TCO

VITALIS 2

The “All in One” solution for healthy and tasty meals

VITALIS 2 is the newest meal distribution cart in the VITALIS product range and the latest development in hot and cold food service.

With its unique thermocontact technology, the VITALIS 2 is compact, simple to use and economical. Meal quality is assured through gentle heating, using the minimum power needed.

Food taste, texture and appearance (organoleptic properties) are virtually indistinguishable from fresh-cooked. This is a dramatic improvement over convection systems.

Heat from the thermocontact shelves keeps the food at the right temperature until the end of service, even once the doors are open! The food stays hot without loss of quality, giving your staff the satisfaction of presenting excellent meals to patients.

VITALIS 2 is by far your best choice for meal quality.

Delivering near-perfect quality and temperature, every time.
Maintaining the high quality of the meals you prepare.



*VITALIS 2 20 Fresh 98 (integrated refrigeration)
with optional black trays*



Economical and environmentally responsible



Lowest energy consumption

Because we are constantly thinking about the impact of our products on the environment, we have reduced power consumption on VITALIS 2 without loss of performance.

The 220 watt thermocontact heating shelf ensures gentle heating while using minimal energy.

The heating shelves have an automatic sensor and only switch on when a tray is present, and oriented for retherm. Energy is not wasted heating shelves without trays or cold-only meals. Heat consumption is directly related to the occupancy rate of hospital beds.

Retherm energy requirements for VITALIS 2 are 40% lower than for carts using convection technology. Not only does this save money, it also translates into less waste heat to be removed via air conditioning, which dramatically increases the savings.

For even greater energy savings, the cart can be configured for cold room operation (no refrigeration) or with the Carbofresh™ electricity-free refrigeration system using recycled CO₂.

VITALIS 2 is by far your best choice for energy efficiency.

Lowest maintenance, longest life

Since thermocontact systems have no moving parts, VITALIS 2 carts are substantially more reliable than carts using convection technology. Maintenance costs savings (vs. convection systems) are 70-80%.

VITALIS 2 carts last far longer than retherm carts using convection technology. Expected economic life is 20 years or more. Long life is one of the most significant positive environmental impacts of VITALIS 2 vs. convection technology.

Much lower maintenance costs, longer life and lower energy consumption: VITALIS 2 has the lowest Total Cost of Ownership (TCO). Lifetime savings in operating costs vs. convection technology easily exceed the entire purchase price of the system!

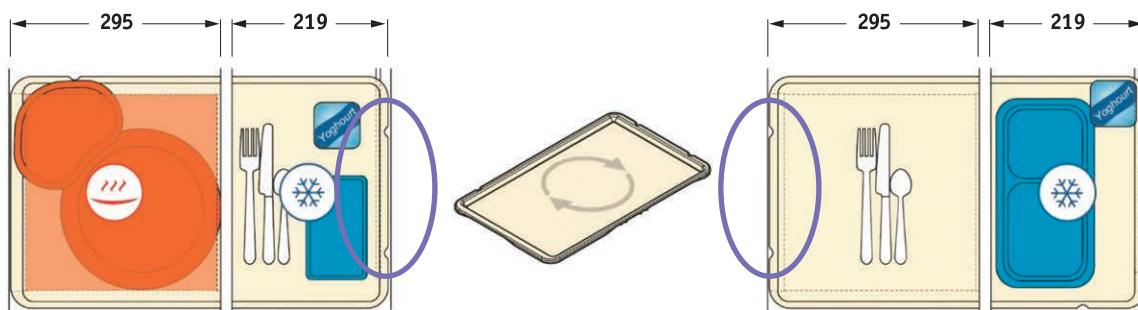
VITALIS 2 is by far your best choice for lowest TCO and for the environment.

Efficient, flexible and easy to use

VITALIS 2 can be fitted with either a pre-heating system for hot line use, or with tray detection for hot line, cook & chill or cook & freeze operations. It is also available with either single or double refrigeration.

The flat and practical VITALIS 2 tray allows complete meals (hot dishes as well as salads and desserts) to be transported in the same cart.

VITALIS 2 is unique in its ability to transport both hot meals and cold-only meals at the same time. Simply turning a tray 180° prevents that tray from being rethermed, allowing for cold-only meals.



Complete hot meal

The orientation of the tray allows the corresponding shelf to heat.

Complete cold meal

The orientation of the tray de-activates the heating of the corresponding shelf.

VITALIS 2



*VITALIS 2 20 Single 98
with STAND Fresh™ separate
refrigeration unit*

Compact and with better mobility

The VITALIS 2 has a compact chassis (985 x 750 mm) and low weight, and the Vitalis STAND Fresh™ separate refrigeration unit is by far the smallest in the industry.

This means:

- a small footprint makes storage and transport easier – in trucks, in elevators, and in small spaces like ward kitchenettes
- the cart is easier to use, especially where space is limited
- the STAND Fresh™ refrigeration unit is compact enough to use anywhere: kitchens, hospital wards and dining rooms

Thanks to its small dimensions and its 6 large stainless steel wheels (200 mm diameter) as standard, less effort is required to turn and move the VITALIS 2. Lighter materials and 4 full-height handles ensure great maneuverability.



The range

5 capacity levels

- 16, 20, 24, 28 and 30 Gastronorm 1/1 trays

2 shelf pitches

- Space-saving 83 mm
- For more tray space 98 mm

4 refrigeration systems

- Integrated refrigeration system: VITALIS 2 Fresh
- Separate refrigeration docking station:
VITALIS 2 Single / STAND Fresh™
- Retherm in a cold room: VITALIS 2 Single with bi-fold doors
- Non-electric refrigeration using injected CO₂:
VITALIS 2 Carbofresh™

Options and accessories

- Centralized braking system
- Lockable with standard or triangle key
- Mechanical tow-bar
- Motorization
- HACCP cold temperature monitoring
- Mobile Service Aids

For other options, please consult us.

3 packs

- Hot line / Cook & Chill / Cook & Freeze with tray detection
- Hot line / Cook & Chill / Cook & Freeze with tray detection and double refrigeration
- Hot line with pre-heating

Technical specifications

Number of levels	Pitch (mm)	Dimensions (mm and inches) Length/Width/Height	Maximum Current and Power at 208V 3ph	
			Fresh or Single/STAND Fresh™	Single (cold room) or Carbofresh™
VITALIS 2 Cart				
16	83	985 mm / 750 mm / 1173 mm 38.8" / 29.5" / 46.2"	13.4 A	9.2 A
	98	985 mm / 750 mm / 1279 mm 38.8" / 29.5" / 50.4"	4.9 kW	3.6 kW
20	83	985 mm / 750 mm / 1279 mm 38.8" / 29.5" / 50.4"	13.4 A	12.0 A
	98	985 mm / 750 mm / 1445 mm 38.8" / 29.5" / 56.9"	5.7 kW	4.5 kW
24	83	985 mm / 750 mm / 1445 mm 38.8" / 29.5" / 56.9"	16.6 A	12.1 A
	98	985 mm / 750 mm / 1631 mm 38.8" / 29.5" / 64.2"	6.6 kW	5.4 kW
28	83	985 mm / 750 mm / 1631 mm 38.8" / 29.5" / 64.2"	18.0 A 7.5 kW	18.0 A 6.2 kW
30	83	985 mm / 750 mm / 1694 mm 38.8" / 29.5" / 66.7"	18.0 A 7.9 kW	18.0 A 6.7 kW
STAND Fresh™ Refrigeration Unit				
		860 mm / 415 mm / 975 mm 38.8" / 29.5" / 38.4"		

Innovative food distribution system for healthy and tasty meals

ISECO St-Phal understands the importance of food in health care, as an international supplier of food distribution systems to hospitals, long-term care facilities, schools and penal institutions. Together with these customers, we have designed our systems to help people enjoy healthy and tasty food. We achieve this by offering more than just products: we support these organizations with our knowledge and experience in the production, safe storage, distribution and service of individual and multi-portion meals.

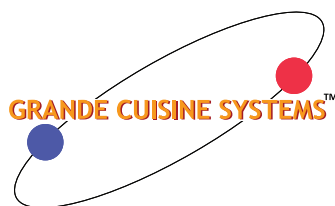
We provide it all

We develop and produce all our products in our factory in France, with our own R&D, production and after-sales service. This enables us to continue to make innovations which increase customer satisfaction through improved efficiency and better service.

Sustainability is a leading principle within ISECO St-Phal. This is reflected in all aspects of our company: products, technology, buildings and production methods.



Beagle 360Drive towing VITALIS 2 16 Single 83, VITALIS 2 24 Single 83 and VITALIS 2 30 Single 83



Exclusive North American Distributor

Grande Cuisine Systems Inc.

T 877 385 3111

F 416 385 3141

E info@GrandeCuisineSystems.com

I www.GrandeCuisineSystems.com



ISECO St-Phal

63, route de Chamoy

10130 Saint Phal, France

T +33 (3) 25 42 70 00

F +33 (3) 25 42 16 80