

À LA CART DUAL TEMP 120

Premium healthcare foodservice starts here.



Security for Meal Tray Delivery Temperatures
Extend Holding Times
Keep Hot Food Hot and Cold Food Cold
Increase Patient Satisfaction

*Dual Temp – not just a delivery cart.
It's the answer to providing consistent
meal tray delivery temperatures with
meals in prime condition.*

Load trays into Dual Temp and food temperatures are maintained indefinitely. What's more, after 30 minutes, holding temperatures actually get better. When you are ready to serve, meals are presented in optimum condition. So assemble trays in advance with confidence.

*IT REALLY
HOLDS HOT
FOOD HOT
AND COLD
FOOD COLD.*



À la Cart's DualTemp 120 is the ultimate solution for conventional cook-serve meal service. But there's nothing "conventional" about the exceptional meal quality – or the convenience and flexibility – you'll realize with this innovative meal delivery cart. Far superior to any conventional heating/meal delivery system available today, DualTemp 120 is not a static cart.

While other cook-serve heating systems can keep food hot for a maximum of 30-60 minutes, food quality and safe temperatures begin to decline after 30 minutes. With DualTemp, however, the gentle heating source (the cart itself) is still active. And DualTemp users have proven that meal temperature gets even better after 30 minutes, while food safety continues to be secure.

STEP 1

Plug it in and turn it on 30 minutes prior to tray assembly.

STEP 2

Load your trays into pre-heated and cooled compartments — no bases, less pieces overall, and no extra heating step at the trayline required!

STEP 3

Transport the cart.

STEP 4

Plug it in at the serving site to hold your food and beverages at ideal, consistent temperatures (hot, cold and HACCP-safe) as long as needed. Keep a DualTemp cart in your kitchen with late trays, which can be served when patients are ready to eat.

Take control. Take back time.

Dual Temp's indefinite hot and cold holding capability allows for the assembly of meal trays as much as an hour in advance of serving, using conventional food preparation with no detriment to food quality or safety. No more "plate and run" to serve before food reaches unacceptable levels of temperature. Serve all patients at close to the same time and avoid delays in service that may be caused by hold-ups during tray assembly.

APPLICATIONS:

- Traditional hot and cold tray service
- Assisted Feeding
- Emergency Room (Extended Holding)
- Bulk holding – hot and cold (1/2 size pans)
- Room service – 10 tray cart option

FEATURES & BENEFITS:

- Holds food and beverages cold, as well as hot
- Holds temperatures indefinitely
- Maintains better, more consistent quality – improves meal temperatures over time
- No heated or insulated base to wash
- Ideal for late trays
 - Prepare with regular trayline, then hold in the kitchen to serve as needed
 - Saves time and labor
 - Meal is ready to go as soon as the patient is ready
- Provides exceptional flexibility for meal serving times – great for:
 - Units such as birthing center, pediatrics and oncology
 - Areas where patients require assistance with feeding
 - When busy nursing staff is responsible for serving meals
- Dishware flexibility
 - Use with china, plastic or disposable
 - Greater convenience, cost savings and flexibility in tray presentation
- Operates on designated 120V, 20 amp power – can use your cart anywhere
- Depending upon your operational plan, you may be able to shift meal serving from nursing to food service staff, without increasing labor



SUCCESSFUL AND RELIABLE MEAL DELIVERY.

STACKING UP AGAINST THE COMPETITION — THERE IS NO COMPARISON.



COMPETITIVE COMPARISON:

Feature	Induction Heat Systems	Pellet Systems	À la Cart Dual Temp 120
Hold Hot Capacity	30-60 min	30-60 min	Indefinite
Hold Cold Capacity	None	None	Indefinite
Plate Base	Specific	Specific	None Required
Entree Cover	Specific	Specific	Standard Styles
Serving Cart Power	None (Static)	None (Static)	Designated 120V, 20 Amp
Late Trays	Not Available	Not Available	Holds Indefinitely

SPECIFICATIONS:

Model No.	DT - 120
Length	30.75"
Depth	34"
Height	63.75
Amps	120V/60HZ/1PH/20A
Nema	5-20p
Ship Wt.	390 lbs
Tray Dimensions	13.5" x 23" (3.5" spacing)



888.994.7636
unifiedbrands.net

Unified Brands and its Groen, Randell, Avtec, A la Cart, and Power Soak product lines have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, conveyor systems, and continuous motion ware washing systems. As an operating company within the Engineered Systems Segment of Dover Corporation, Unified Brands is headquartered in Jackson, MS, and has operations in Michigan, Missouri and Oklahoma.

