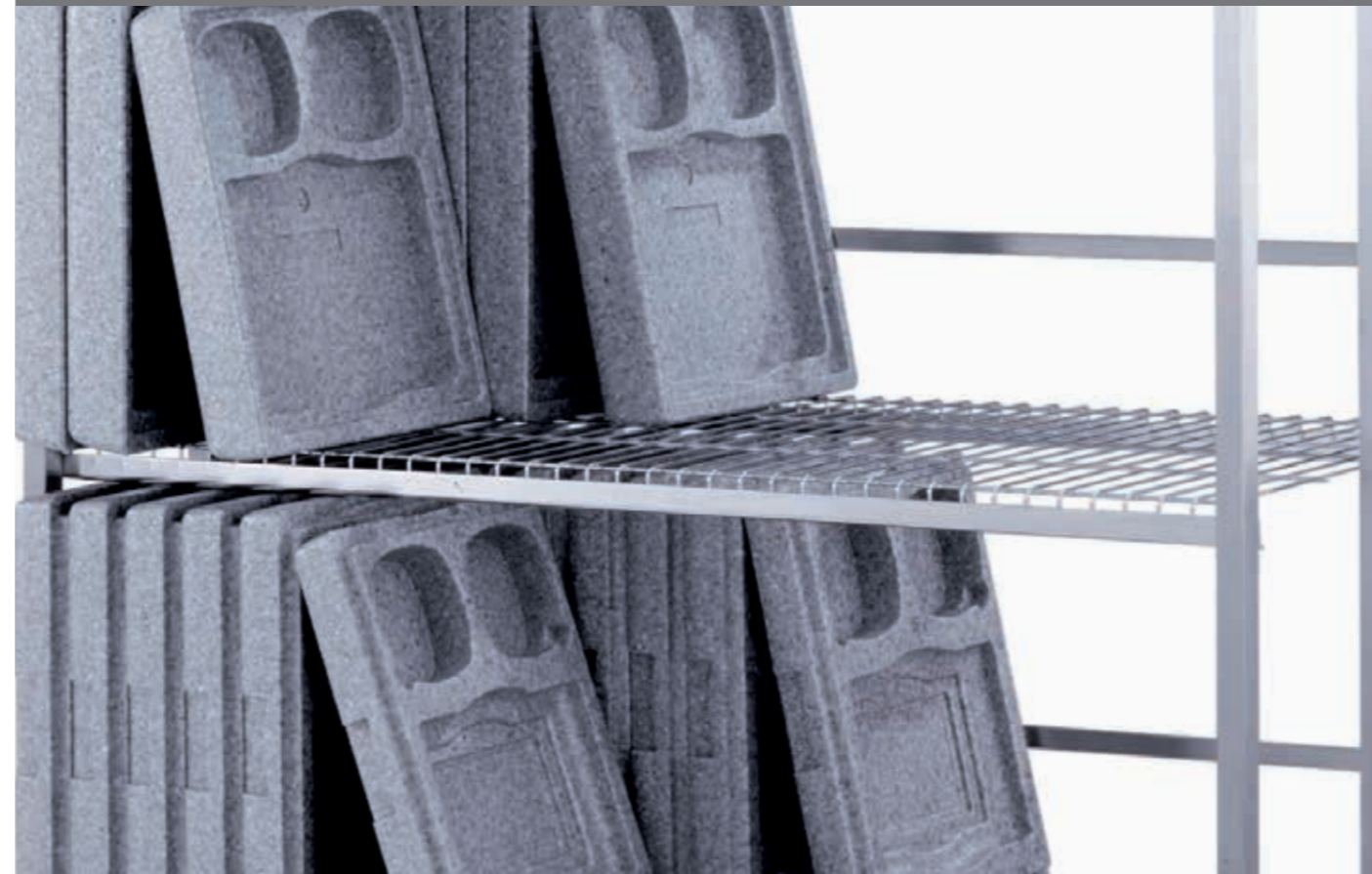




Logistics equipment for  
the perfect workflow.

## DINNER-MAX LOGISTICS



# DINNER-MAX LOGISTICS

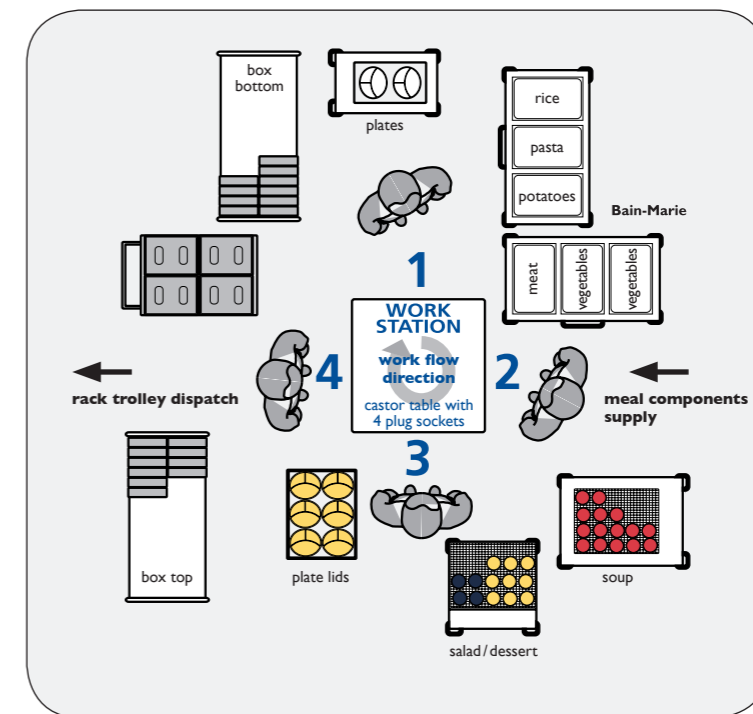


# FOR ALL PRODUCT LINES

*"Clever systems need clever logistics!"*

DINNER-MAX LOGISTICS helps you utilising all MONDO system resources in an optimum way. Our LOGISTICS appliances guarantee an efficient and flawless workflow in the kitchen, so offering a distinct economic advantage to commercial caterers. DINNER-MAX LOGISTICS helps avoiding breakage and redundant work flow steps and also provides for an ideal, hygiene compliant meal temperature log.

## WORKFLOW



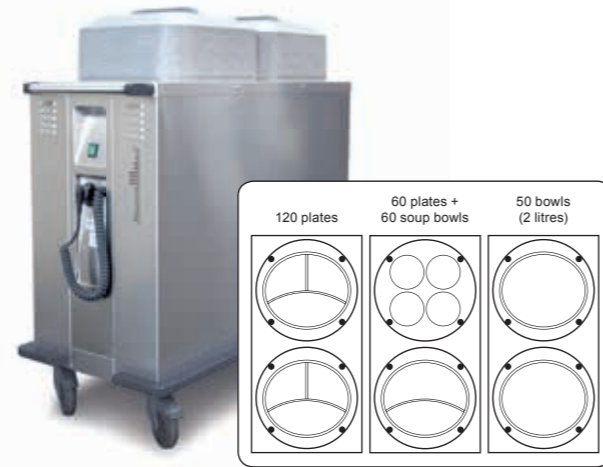
## HEATED POWER PLATE DISPENSER OP 2002

Our DINNER-MAX convection power dispenser guarantees a stress-free workflow in the kitchen and a maximum of delivery time spans. The porcelain dinnerware is pre-heated up to +130°C/+266°F and provides for a dinnerware core temperature of +100°C/+212°F while portioning even when the power dispenser is not closed. The large plate surface and mass prevent the meal components from cooking further uncontrolled. Handling the pre-heated dinnerware is easy wearing the indispensable cotton gloves. An unheated dispenser for Cook-Chill is also available.

### TECHNICAL DATA:

Stacking: 2 tubes  
 Capacity: 120 plates or 60 plates + 60 soup bowls or 120 soup bowls or 50 a 2000 ml bowls  
 Chassis: 4 castors, stainless, 2 lockable, Ø 125 mm  
 Conn. load: 230V/50 Hz  
 Heating power: 3,0 kW convection  
 Thermostat: +20 – 135 °C (+68 – 275°F) automatic control  
 Dimensions: L 1143 x W 545 x H 1180 mm, incl. corner guards and handles

For Cook-Chill: dispenser without convection available OP 2025



## OUR SMALL DISPENSER OP 2033



### TECHNICAL DATA:

Stacking: 1 tube  
 Capacity: 30 plates, 12-15 2 litre bowls  
 Chassis: 4 castors, stainless, 2 lockable, Ø 125 mm  
 Conn. load: 220-240V/50-60 Hz  
 Heating power: 0,9 kW  
 Dimensions: L 645 x W 520 x H 1115 mm

## HEATED SOUP BOWL DISPENSER OP 2004

Using the mobile DINNER-MAX basket dispenser with convection, the soup bowls can be portioned and closed with the lids immediately after pre-heating. Until the bowls are placed in the thermo boxes, they are kept warm in the dispenser. This is time-saving and increases the heat retention remarkably!

### TECHNICAL DATA:

Capacity: 9 baskets (OP 2007), h 75 mm. For 180 soup bowls 360 ml (OP 4003) or 300 ml (OP 4008)  
 Chassis: 4 castors, stainless, 2 lockable, Ø 125 mm  
 Conn. load: 220-240V, 50-60 Hz  
 Heating power: 1,8 kW convection  
 Thermostat: +30 – 110 °C (+86 – 230°F) stepless control  
 Dimensions: L 1038 x W 714 x H 931 mm, including corner guards and handles

For Cook-Chill: dispenser without convection available OP 2006



## PLATE TROLLEY OP 2028 / OP 2029

Stainless steel plate trolley for the storage and pre-cooling of 100 or 200 oval porcelain plates

### TECHNICAL DATA:

Chassis: 4 castors, stainless, 2 lockable, Ø 125 mm  
 Dimensions: **OP 2029 for 100 porcelain plates:** L 984 x D 439 x H 755  
**OP 2028 for 200 porcelain plates:** L 990 x D 840 x H 1000 mm



For 100 and 200 plates

## SIDE BOWL DISPENSER OP 2006

The mobile D-Max basket dispenser is designed for the pre-portioning, cooling or storage of our salad and dessert bowls. The food is pre-portioned in the bowls, the lids are placed on the bowls and stored refrigerated in the basket dispenser. The portioning itself is easily handled by transferring the bowls directly from the basket dispenser into the thermoboxes. A very time-efficient solution! Using our basket trolley (OP 2023) is a convenient alternative.

### TECHNICAL DATA:

Capacity: 10 baskets (OP 2007), h 75 mm for 200 salad bowls 360 ml (OP 4003) or 300 ml (OP 4008) or 400 dessert bowls 200 ml (OP 4007)  
 Chassis: 4 castors, stainless, 2 lockable, Ø 125 mm  
 Maximum load: 120 kg  
 Dimensions: L 816 x D 700 x H 931 mm, including corner guards and handles



## RACK TROLLEY FOR COOK-CHILL REGENERATION

Portioned plates and soup bowls covered with lids are placed in the rack trolley for cool storage and regeneration. The rack trolley is a valuable help storing, transporting and organising your meals and is suitable for chillers, cool storage, convectomats and combi steamers. Almost all combi steamers can be upgraded with a rack trolley. For tabletop combi steamers special rack trolleys are available.

To obtain the best handling and regeneration result, we recommend the shown stainless steel and perforated silicone-coated racks.

We will be happy to support you choosing the best appliances.



Rack trolley

Perforated silicone-coated GN 1/1 rack

## SHELF TROLLEY FOR 30-66 DINNER-MAX THERMOBOXES OP 2026 / OP 2032

The mobile DINNER-MAX shelf trolley holds 30-66 thermoboxes and provides for optimal drying and storage after cleaning the boxes. A push-through-protection and extra wide shelves provide for easy handling and transport on uneven floors. The trolley is essential for the organisation of the professional portioning work flow.

### TECHNICAL DATA:

Chassis: 4 castors, stainless, 2 lockable, Ø 125 mm  
 Dimensions: **OP 2026 boxes: 66 BASIC | 64 MONDO | 60 JUMBO** L 1270 x D 725 x H 1830 mm, (incl. bumper rails), shelf height approx. 410 mm, push-through-protection bar on the rear side

**OP 2032 Boxes: 33 BASIC | 32 MONDO | 30 JUMBO** L 675 x D 725 x H 1830 mm, (incl. bumper rails), shelf height approx. 410 mm, push-through-protection bar on the rear side



Workstation tables and conveyer belts available on request.

# DINNER-MAX LOGISTICS

- **for all DINNER-MAX product lines**

## Your advantages at a glance

- Helps avoiding breakage
- Helps avoiding redundant workflow steps
- Guarantees an exact temperature control when portioning, regenerating and order picking meals
- Is hygiene requirement compliant
- Meals stay warm for up to 3 hours in transit – guaranteed!
- Is developed and customised for the DINNER-MAX systems



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