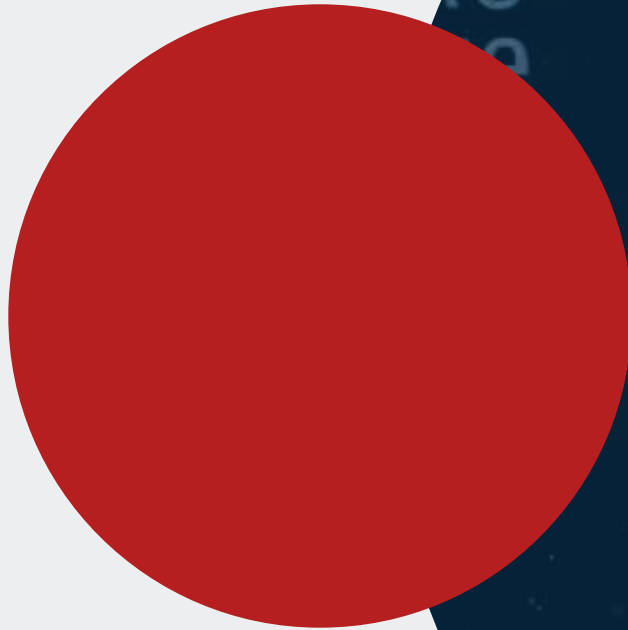




electro GROUPE
CALORIQUE
serve the best



Electro-Calorique



Electro-Calorique

TIMELINE



Culture, Mission

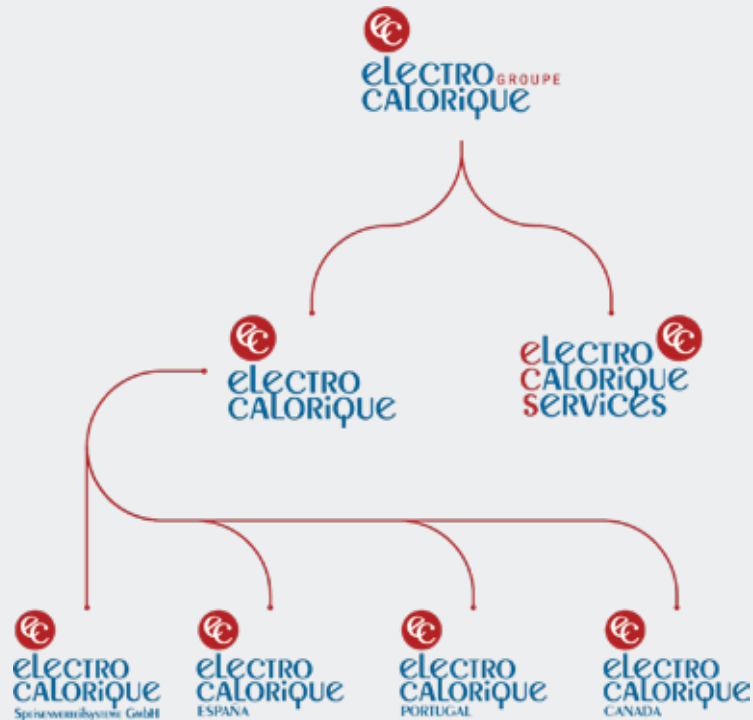
At ELECTRO CALORIQUE Groupe, for more than 100 years, we have placed the customer's and the guest's use at the heart of all our concerns.

As players in meal service in health and medical-social establishments in France and abroad, we design meal service trolleys and assist our customers in their use.

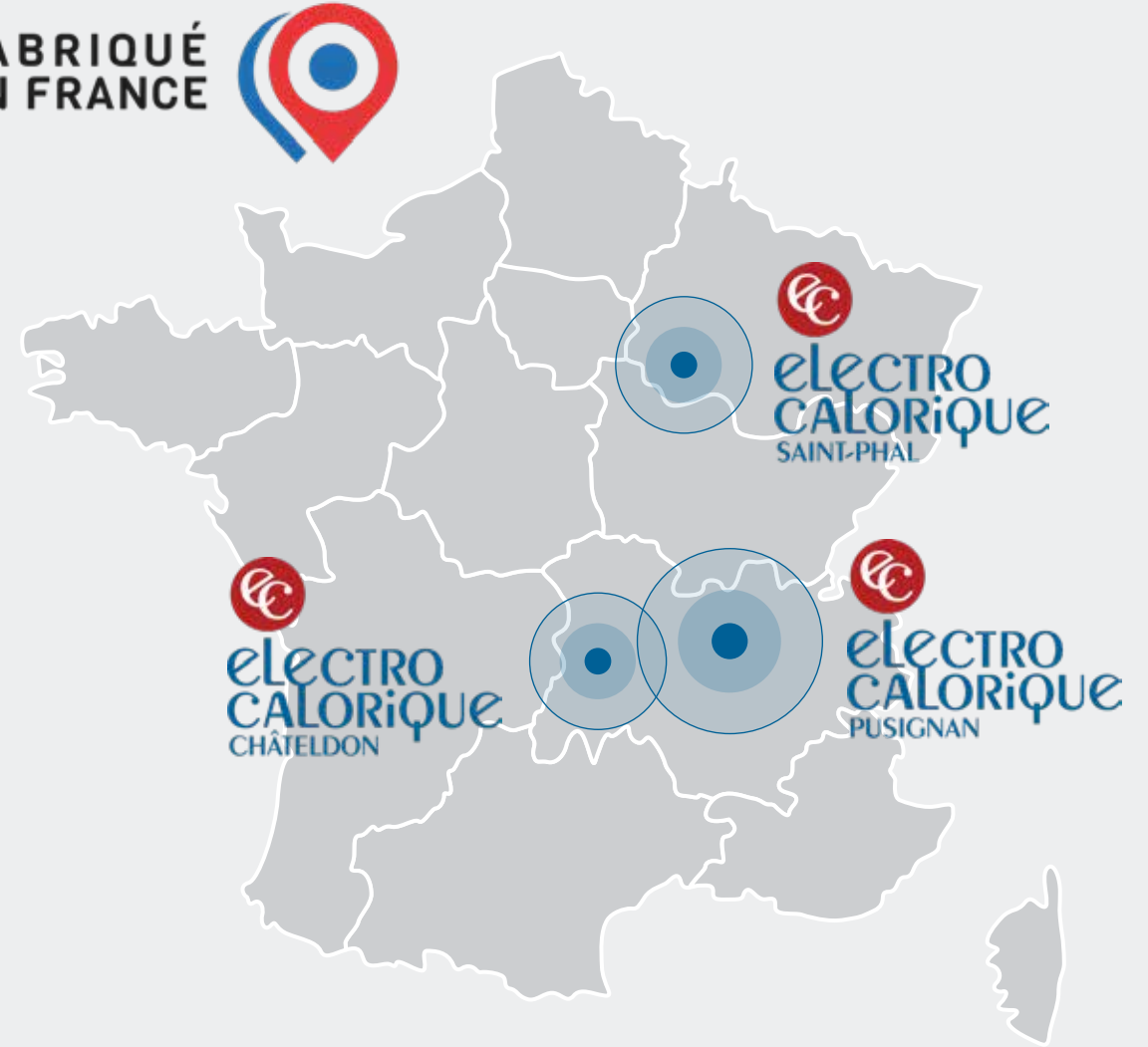


Organization

ELECTRO CALORIQUE Groupe has 165 employees, 3 production sites, 4 international subsidiaries and 1 industrial subsidiary.



FABRIQUÉ
EN FRANCE



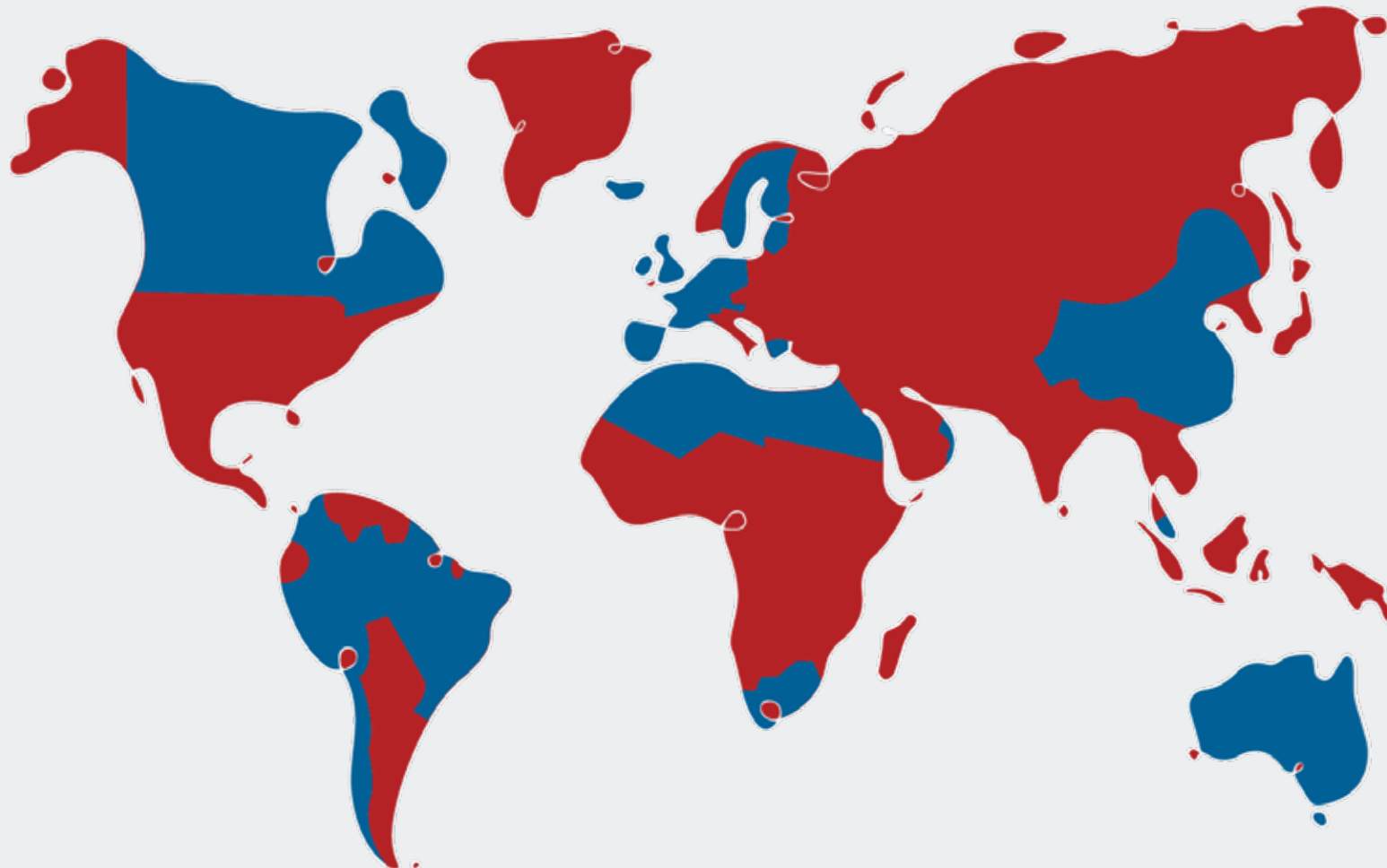
USIN'AUVE
PUY-GUILLAUME

the industrial subsidiary specialized in the study and machining of parts in all materials for more than 40 years.



ELECTRO CALORIQUE Groupe is present worldwide

and markets its products and services in 40 countries



Key figures

200 employees

50% international sales

10% of sales reinvested each year in R&D

3 design offices located in France at the heart of our three production sites

ISO 9001 certified

ISO 9001 certified: a quality management approach to sustainable performance

Turnover 35 millions

Patented thermocontact technology, **25 patents filed**

Our labels and partners :



La Région
Auvergne-Rhône-Alpes



RESTO FRANCE
EXPERTS
Expertise et savoir-faire en restauration

Qualiopi
processus certifié
RÉPUBLIQUE FRANÇAISE

ciridd
CENTRE INTERNATIONAL DE RECHERCHE ET D'INNOVATION POUR LE DÉVELOPPEMENT DURABLE



La FRENCH CARE

Synetam



Serve the best on a large scale

ELECTRO CALORIQUE Groupe develops an eco-responsible approach

- **A « Made in France » company: design and production**
- **Priority to local suppliers**
- **Preserving local jobs**
- **Sustainability of our equipment**
- **Second Life workshop at the Saint-Phal site**



Breakfast
Snack

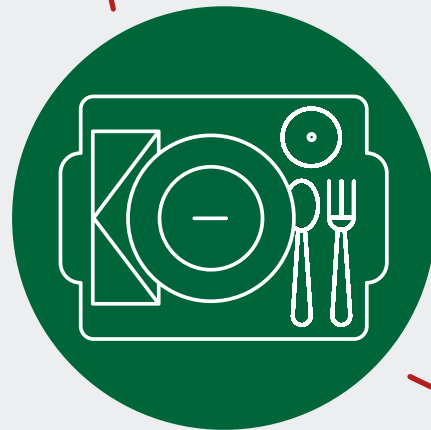


FOR ALL
MEALS OF
THE DAY

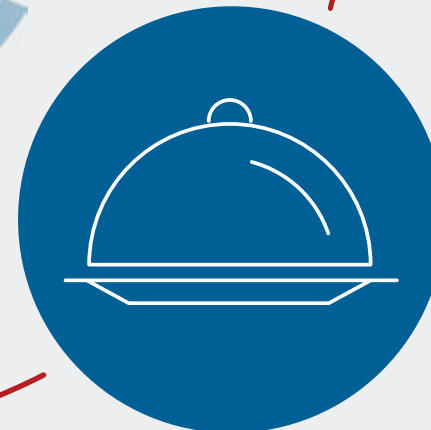


Lunch
Dinner

Individual
tray service



FOR ALL TYPES
OF
CATERING



Bulk
distribution



Breakfast, snack



PETIT DEJ'

The mobile breakfast/snack service trolley
Individual tray service.
Isothermal trolley.

- Capacity up to 60 GN1/2 trays
- Standard decor



EXPRESSO

Mobile breakfast/snack service trolley with an integrated hot drinks machine.
Individual tray service.
Isothermal trolley.

- Machine offering 9 choices of hot drinks : up to 60 hot drinks can be served in 1 service (tea, coffee, hot chocolate, etc.).
 - Autonomy : 3 hours of heat maintenance.
- Available as a machine-only unit : it can be fitted to all other PETIT DEJ' range trolleys thanks to an intelligent attachment system



Lunch, dinner



BENTO

**The mobile lunch/dinner serving trolley.
Individual tray service.**

- Capacity up to 30 trays (trays specifically designed for this trolley).
 - Compact trolley, ideal for small serving areas.
- Easy handling, 35% lighter in its standard configuration than a conventional trolley



ERG'ELEC

**The mobile lunch/dinner service trolley.
Individual tray service**

- Capacity up to 32 trays.



Lunch, dinner



RESTISELF

**The mobile lunch/dinner service trolley.
Plate service (gastronorm bins).**

- Capacity 56 meals



COMBI

**The mobile lunch/dinner service trolley.
Individual tray service and plate service in bulk
distribution.**

- Capacity 63 meals or 36 BENTO trays.



Our services, at every stage of your project

Diagnosis

Together we review of your current meal distribution process.

Advice

We bring our know-how to define with you the best meal service solutions according to your institution's features.

Trial

Once the solution is determined, we provide test trolleys and support you during one meal service or more.

Commissioning

We take delivery of the trolleys with you and prepare them for strat-up.



Our services, at every stage of your project

Training

We offer training sessions to your teams for an optimal use of the equipment in place (new or old):
use, hygiene, programming,
posture, traceability.

Maintenance

We offer Bronze, Silver or Gold maintenance contracts to ensure your peace of mind.

Assistance

In case of problems, a dedicated telephone line is available all year round: **+33 805 32 00 32.**

Delivery of spare parts



Modular trolleys, tailored to your needs

A Group speciality

Available at our three production sites, our specialized Engineering Departments are ready to respond to your specific requirements, adapting our solutions to your unique needs.



Defining your needs

Careful analysis of your expectations, requirements and objectives

Customized study

A team dedicated to setting up your project

Demonstration

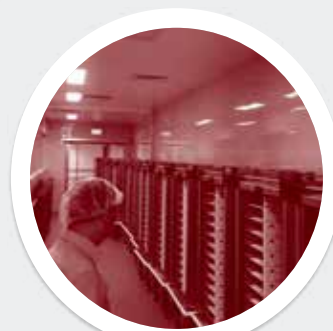
With your teams, during one or more meal services



Tailor-made solutions for our customers



Elisabeth Gruppe
(Herne - Germany)



Singapour



Klinikum Hannover
(Hanovre - Germany)



CH Gonesse
(Val d'Oise - France)



APHM
(Marseille - France)



Geras Pflegehotel
(Sutz-Lattrigen – Switzerland)



Tailor-made solutions for our customers



CH Bugey Sud
(Belley - France)



CH Maubeuge
(Maubeuge - France)



AZ Sint-Maarten
(Mechelen - Belgium)



HUG Bellerive
(Collonge-Bellerive - Switzerland)



Hôpital Bichat
(Paris - France)



Institut St André
(Cernay - France)



We adapt to your meal service organization



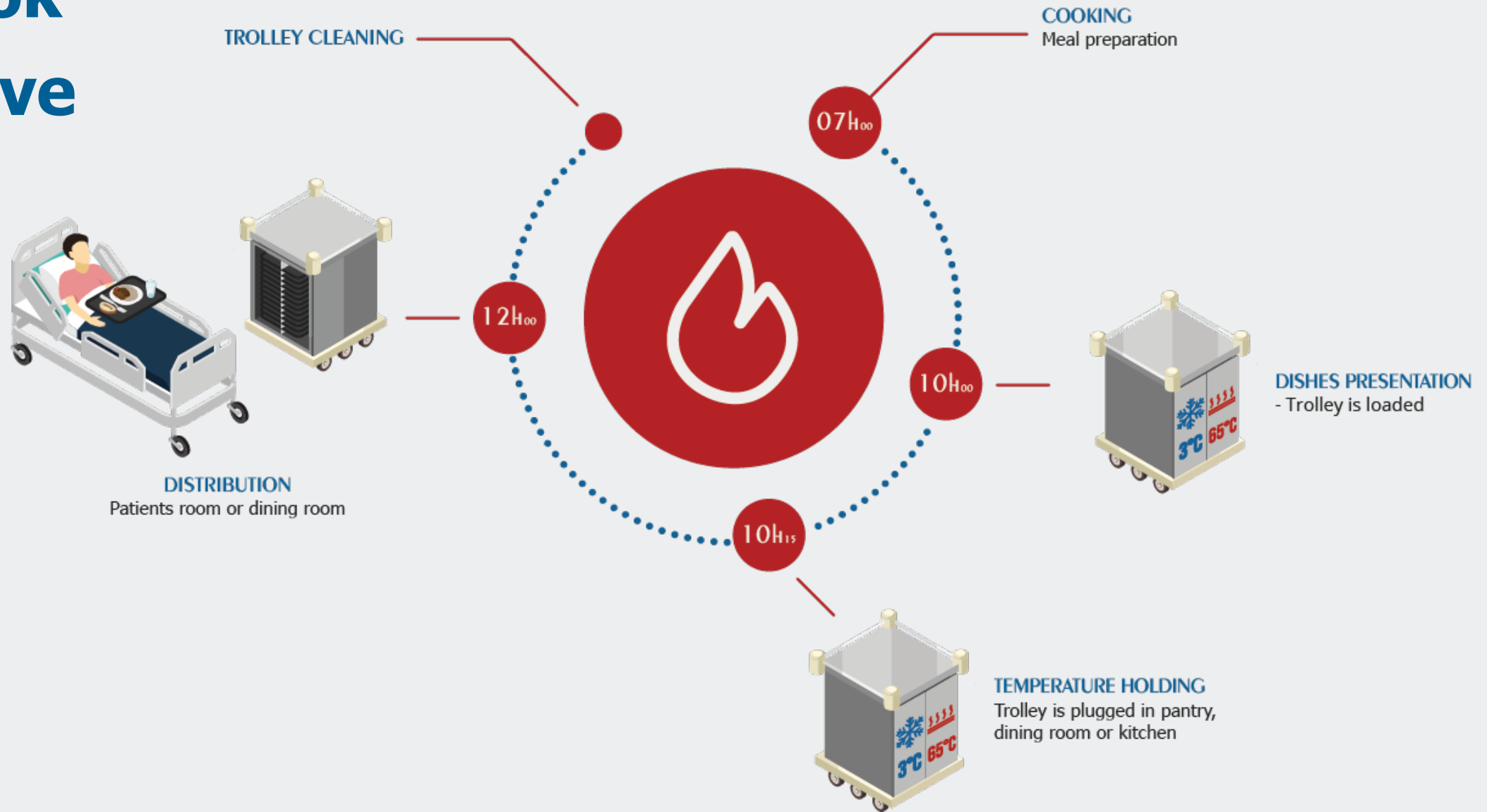
**COOK &
FREEZE**

**COOK &
CHILL**

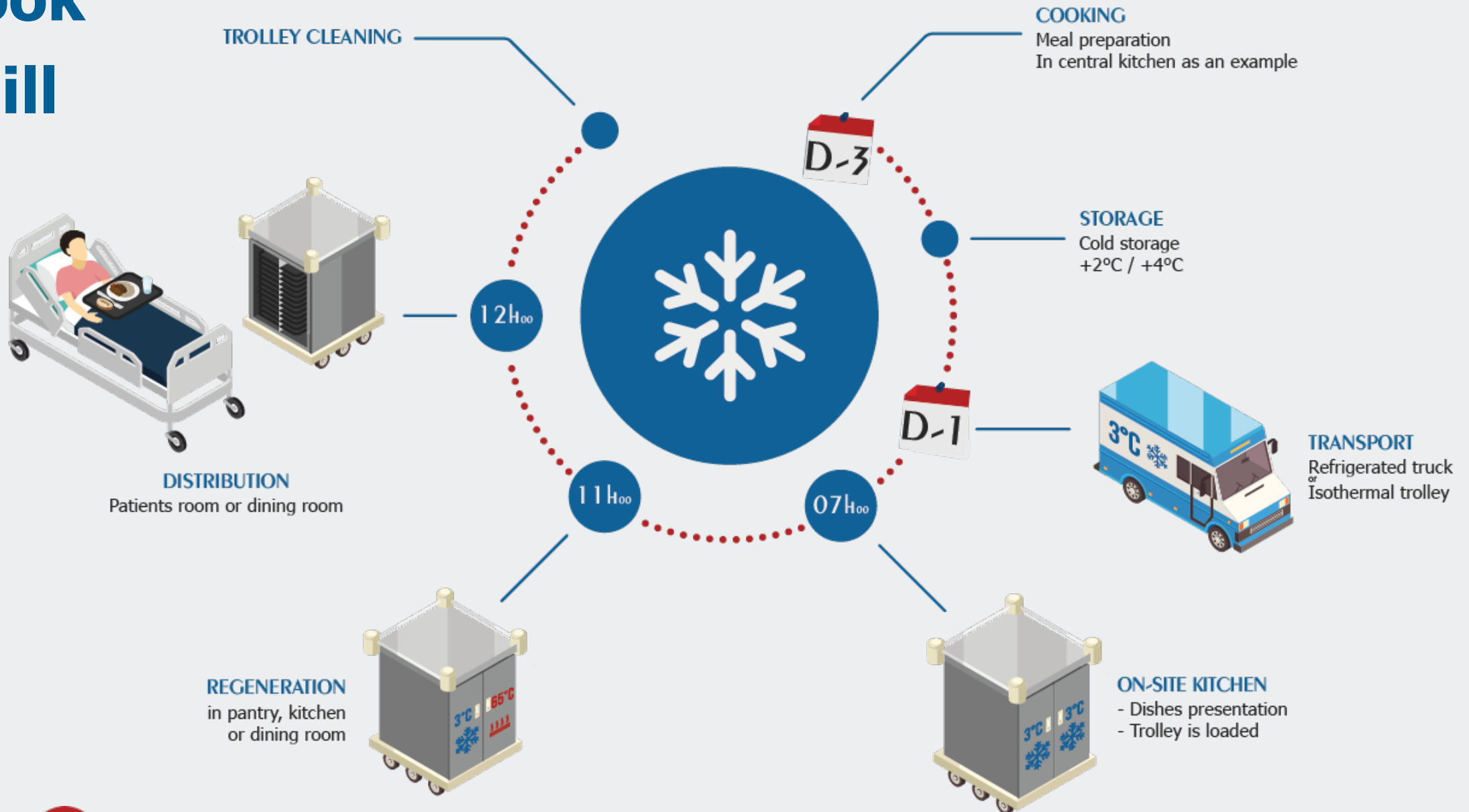
**COOK &
SERVE**



Cook serve



Cook chill

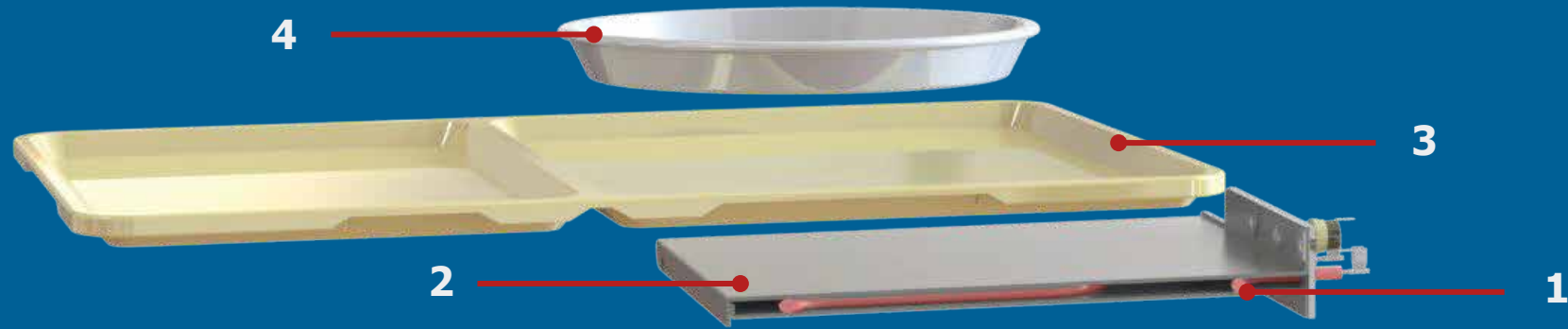


Heating by **ELECTRO CALORIQUE** Groupe



Thermocontact principles

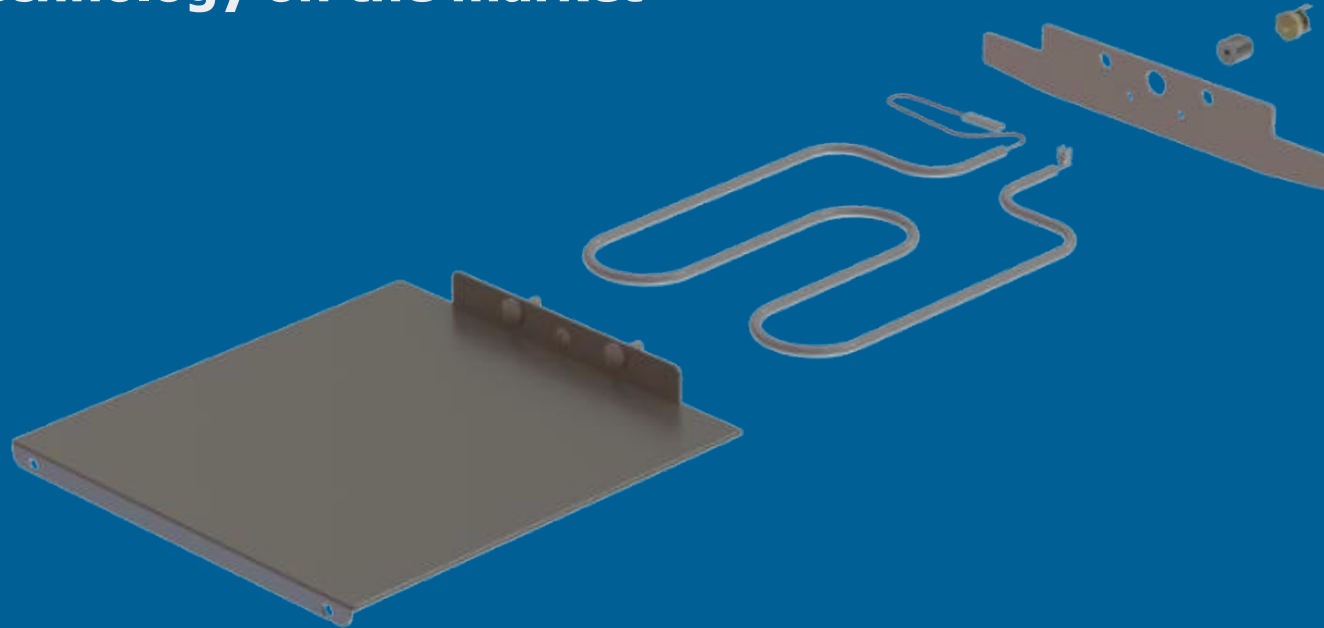
Regeneration and temperature maintain technology through heating plates



1. The electrically and individually controlled heating element activates the heating process.
2. Aluminum plate evenly distributes heat to the tray
3. Tray transfers heat
4. Cook & Chill : Meals are smoothly regened to requested temperature
Cook & Serve : Meals are maintained to requested temperature

Strong points

The most reliable technology on the market



- 0,05% rate of return
- Change of thermocontact plate in less than 10 minutes
- No blocking failure thanks individually controlled thermocontact plate
- IPX5 certified

Convection technology

vs

Thermocontact

Thermal control

A single thermostat for the entire trolley

Maximum temperature

Exceed 140°C, risk of food drying out or crusting

Organoleptic properties

Risk of re-cooking food

Power consumption

Fixed, regardless of the number of trays

Ventilation / noise

Fan noise

Individual control, safety thermostat at 120°C per plate

Temperature never exceeding 120°C, food quality preserved

Preservation of food organoleptic qualities guaranteed

Reduced, adjusted to the number of meals served

No heating noise



Thermal
inertia

Rapid heat loss,
like your domestic
oven once the door
is open

Health and
safety

**Risks associated
with heat
diffusion and
visible resistors**

Connection
terminals

**One dedicated
terminal per
trolley,** less
flexibility

Trolley
construction

Aluminium,
assembly, presence
of plastic or ABS
parts. **Less
resistance to
impact**

Wheels

Plastic wheels,
less robust and
hygienic

Durability

**Plastic design,
less durable over
time,** especially
when transported
by truck

**Maintains
temperature
after
disconnection**
thanks to heat
stored in aluminum
plates

**No diffusion of
hot air** and
preserves the
temperature of
your room or
kitchen

**A single terminal
for all your
trolleys!**
The smallest on the
market, easily
adaptable to your
space

All stainless steel,
tough as nails

**Stainless steel
wheels,** 6-wheel
option for easy
handling

**All-stainless-
steel trolleys
with a service
life of 20 years
or more in many
establishments**



Why choose a thermocontact solution?



Controlled heating, **without annealing or drying out**



Quiet, gentle heat-keeping for your meals



One terminal for all your trolleys



Stainless steel construction **to stand the test of time**



No blocking breakdowns that prevent you from using your equipment



Cold by ELECTRO CALORIQUE Groupe



Fast
Cools down in 4
minutes

Autonomy
Long autonomy
at low
temperatures

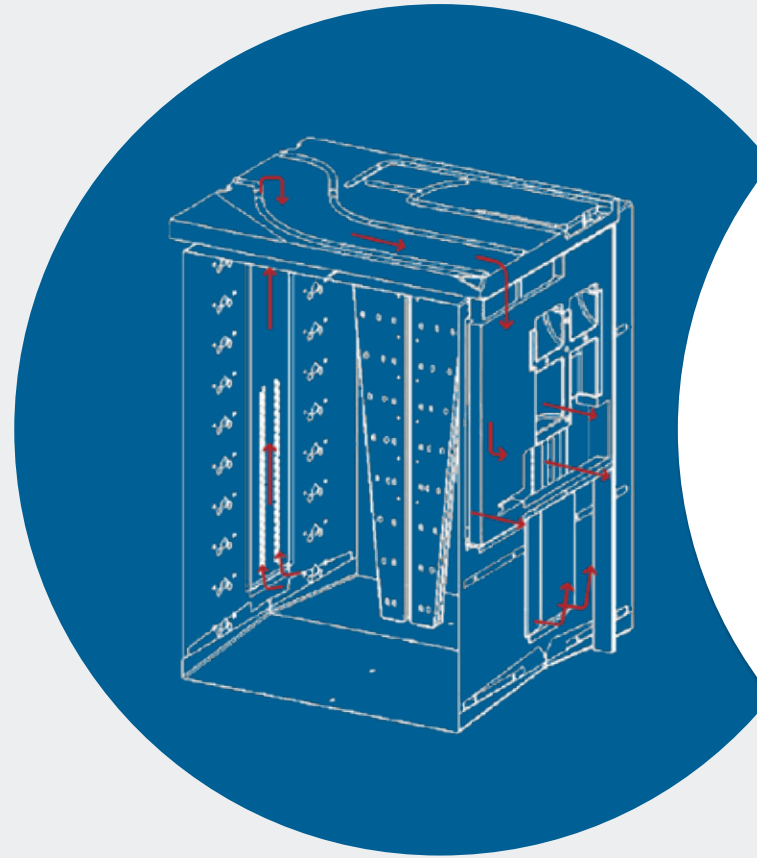
CO2 cooling method

Refrigeration is provided by the injection of dry ice. This system offers the advantage of immediate cold production, guaranteeing perfect control of the cold chain right up to meal service.

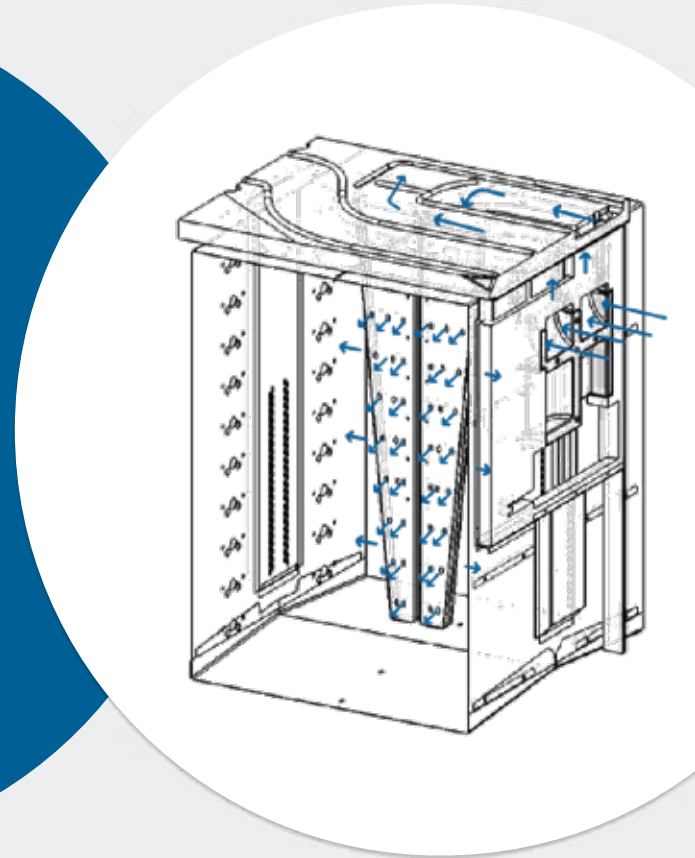
Ventilated mechanical cooling

Cold temperatures are reached by using a refrigeration unit. Principle is similar to air conditioning or domestic fridge. Cold air is blown in one or two compartments and reach the users temperature request within minutes,

**THIS TECHNOLOGY IS AVAILABLE
IN BOTH MONOBLOC AND SPLIT
VERSION**



*Air suction from inner
trolley*



*Cold air blown at each
level*

Our terminals

Universal, with integrated traceability

All our terminals are compatible with all the levels on offer.

Universal terminals are ideal for a mixed fleet, accepting both ERG'ELEC 4G and BENTO split version.

- Floor-mounted in stainless steel or mobile on castors
- Integrated control board
- Integrated traceability (real-time tracking)



Dual terminals

Available in side or front versions, they can be fully adapted to your needs.



Front connection



Lateral connection

Solution benefits

● **ERGONOMICS**

Flexibility in the layout of your trolleys fleet

● **PRACTICAL**

One control panel to drive two trucks

● **COMPACT**

Up to 40% less space than two single terminals*.



*On average for a conventional layout

Specifications



Capacity	Single terminal	Dual terminal Front connection	Dual terminal Lateral connection
Length	890 mm	595 mm	1 230 mm
Width	1 730 mm	555 mm	1 215 mm
Height	910 mm	850 mm	1 230 mm

Advantages of refrigeration unit

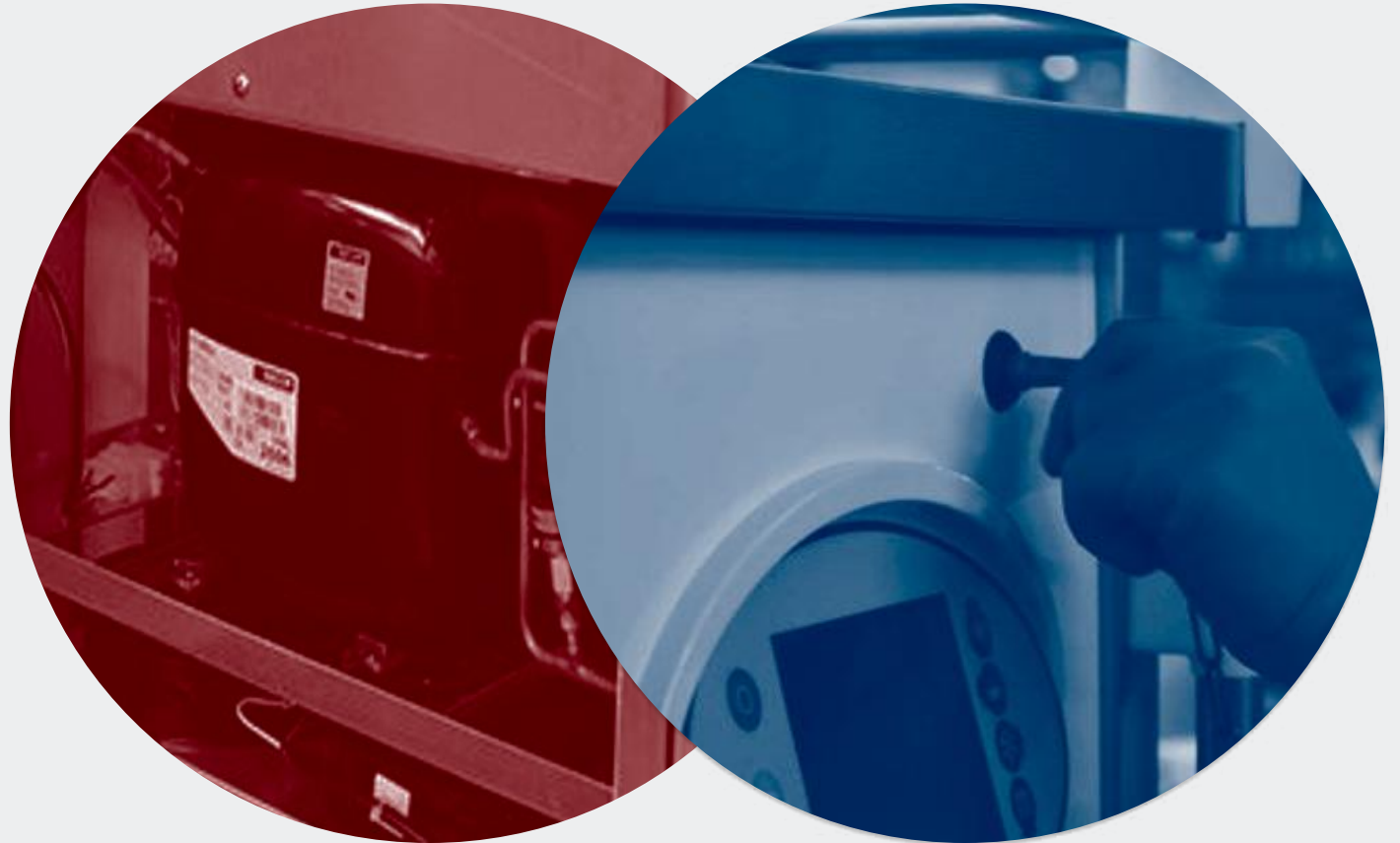
Easy and quick services

Food respect

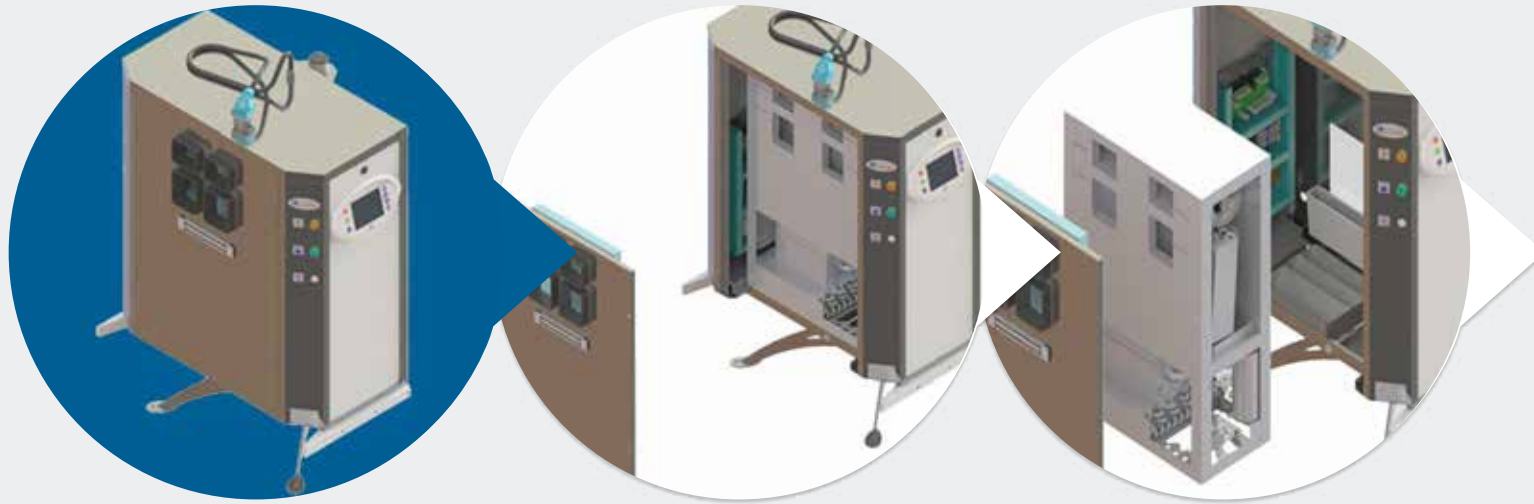
Easy to integrate

Quick cooling

Homogeneous temperature



Easy maintenance



Refrigeration unit can be reached very quickly. It improves preventive and curative service. The refrigeration unit can be accessed in just a few minutes, making preventive or corrective maintenance quick and easy.

Glycol water cooling



The glycol cooling principle consists of a central refrigeration unit sized according to the volume to be cooled; the trolleys are supplied by fittings.

An external glycol unit supplies cooled glycol water (between -10 and -15°C).

The whole system is powered by a closed-circuit glycol refrigeration unit. This unit can be shared for other needs (cold room, etc.).

A patented, fast and versatile cooling technique that meets the requirements of food cold maintenance and transport.

Glycol water cooling

STATIC GLYCOL

Hermetically sealed tanks with no connections are integrated inside the trolleys.

The glycol in the trolleys is cooled by the cold generated by the cold room.

Can be adapted to an automated cooling box

INJECTED GLYCOL

An external glycol unit supplies cooled glycol water (-15°C).

The whole system is operated by a closed-circuit glycol refrigeration unit.

This unit can be shared for other needs (cold room, etc.).



Cooling box

Fast & automatic

Combination of two technologies: "injected" glycol (-15°C) + ventilated refrigeration (-30°C) for a short trolley cooling cycle time of around **4 minutes**.

A **4-minute** cycle cools the entire trolley and its glycol reservoirs, ensuring sufficient autonomy to maintain temperatures until the meal is served.



Advantages of glycol solutions



**Isothermy for over 7
hours**

**Low-
maintenance**

**Low operating
costs**

**No heat
generation**

No noise nuisance



Traceability

ELECTRO CALORIQUE gives you support in your HACCP traceability

- Cycle temperature monitoring
- Real-time events monitoring
- Alerts in case of non-compliance
- Data storage for years

Standard traceability

RM750

The RM750 PCB equips most of our solutions.

In addition to the configuration of your trolley, it also allows you to access the history of events: cycles, time, dates as well as temperatures inside trolley.

This equipment can be, as an option, coupled with remote traceability software.



Traceability

remote equipments



Autonomous traceability

Data retrieval a posteriori :

- Assigination - One trolley = one ward / service
- Temperatures
- Logistic overview

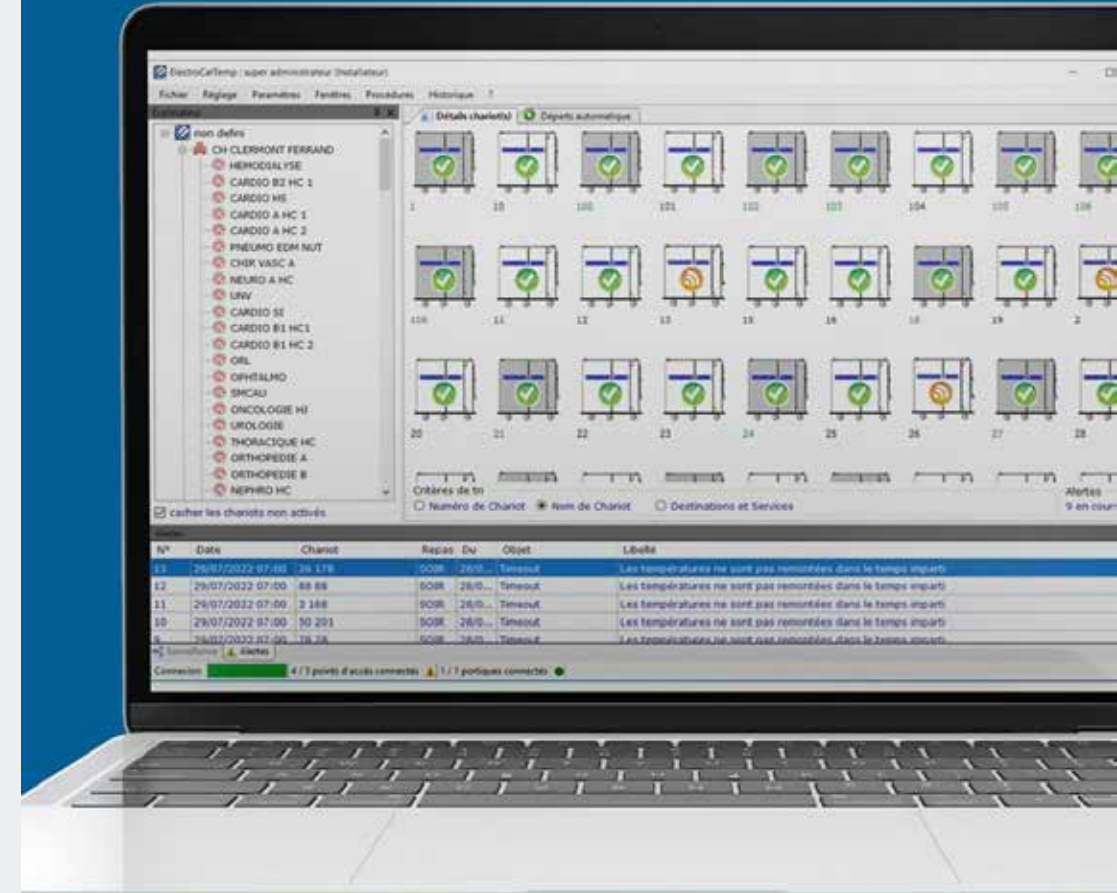


Real-time traceability

Real-time retrieval :

- Power supply ON/OFF
- Trolley docked
- Working order
- Temperatures

The + : Complete settings from a remote PC with Electrocal Viewer software



Push the trolley

Here is the most suitable position:

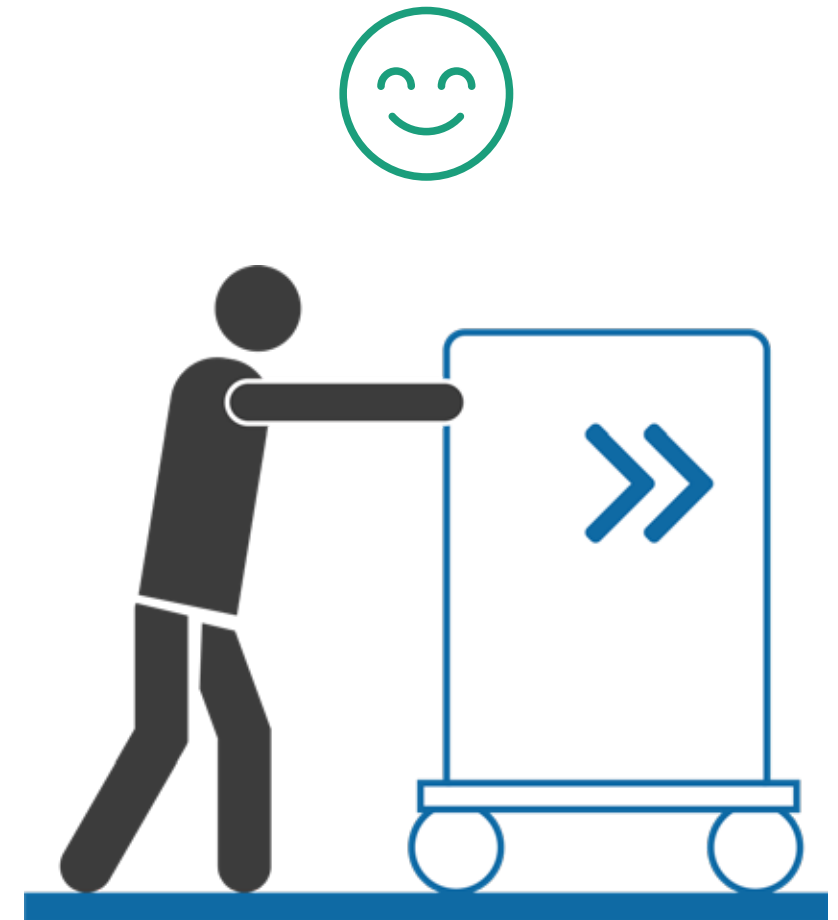
The arms are in line with the body.

The weight of the user provides the necessary impetus to the trolley without requiring too much effort.

If handles are available, don't hesitate to use them.

Adapting handles reduces efforts*.

*Positioning handles at the right height and adapting wheels allows a gain in force of between 17 and 32% | Source : INRS



Pick up / Drop off a tray

Here is the most suitable position:

When picking up and setting down trays, we advise you to keep your back straight from the first tray to the last.

Take care to distribute the weight of the load evenly when handling.





6-wheel option

For enhanced manoeuvrability

Our trolleys also come with a 6-wheel version for 360° movement of your equipment.

The 4 handles available on your equipment enable you to handle your trolley in the best possible way.



Product range overview



TRAYS



BULK



HYBRID



BREAKFAST



TRANSPORT



CABINETS



Tray range



Capacity 16, 20, 24, 30 and 32 trays
Available in monobloc and split version
GN and EuroNorm trays



Capacity: 20, 24 and 30 BENTO trays
Available in monobloc and split version
BENTO sized trays (left-hand picture)

Robustness

Resistant to meal chain challenges



Versatility

Very high flexibility of use



Configurable

Easily adaptable to your needs



Compatibility

3 tray size configuration

ERG'ELEC 4G

Stainless steel rail

**Independant hot/cold
access**

Large control panel

Integrated event and temperature
history

Non-marking bumpers

6 wheels Ø 200 mm





ERG'ELEC 4G - monobloc

Levels	16	20	24	28	30	30
Length x Width	1 100 x 795 mm					
Working height	1 275 mm		1 440 mm	1 620 mm	1 695 mm	1 610 mm
Useful pitch height hot side	89 mm	73 mm	73 mm	73 mm	73 mm	65 mm
Useful pitch height cold side	97 mm	81 mm	81 mm	81 mm	81 mm	76 mm
Power	3,3kW – 5,22A	3,9kW – 6,3A	4,5kW – 6,52A	5,1kW – 7,83A	5,4kW – 7,83A	5,4kW – 7,83A



ERG'ELEC 4G – split

Levels	16	20	24	28	30	30
Length x Width	960 x 795 mm					
Working height	<div>1 275 mm</div> <div>1 440 mm</div> <div>1 620 mm</div> <div>1 695 mm</div> <div>1 610 mm</div>					
Useful pitch height hot side	89 mm	73 mm	73 mm	73 mm	73 mm	65 mm
Useful pitch height cold side	97 mm	81 mm	81 mm	81 mm	81 mm	76 mm
Power	3,5kW – 5,22A	4,1kW – 6,3A	4,7kW – 6,52A	5,3kW – 7,83A	5,6kW – 7,83A	5,6kW – 7,83A

Economical

Reduced electrical power

Up to 24 trays with single phase

35% lighter

Musculoskeletal disorders reduced

Brings comfort to the user



Compact

Reduced footprint

Perfect for small premises



Simple

Front loading

BENTO



**Easy lock
door locking system**

**1 column for 10, 12 or
15 levels**

**One-side access :
tray service in the
travel direction**

230V

2 trays per level

**Non-marking
all-round bumpers**





BENTO - monobloc

Levels	10	12	15
Capacity	20 BENTO trays	24 BENTO trays	30 BENTO trays
Length x Width	950 x 770 mm		
Working height	1 324 mm	1 492 mm	1 744 mm
Pitch	84 mm		
Electrical power	3kW – 13A	3,4kW – 14,8A	4,2kW – 18,3A



BENTO - split

Levels	10	12	15
Capacity	20 trays BENTO	24 trays BENTO	30 trays BENTO
Length x Width	770 x 722 mm		
Working height	1 371 mm	1 539 mm	1 791 mm
Pitch	84 mm		
Electrical power	3,1kW – 13,4A	3,5kW – 15,2A	4,3kW – 18,7A

Capacity : 56 meals or 32 trays and
63 meals or 36 trays

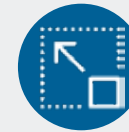
Available in monobloc only

Accepts 530x205mm BENTO trays, GN1/1 and
GN1/2 bins and trays



Mix & match

Compatible with trays and bulk
containers



Large capacity

Up to 63 meals or 36
BENTO trays

COMBI



COMBI

Levels	2 x 8 cold levels 2 x 8 hot levels	2 x 9 cold levels 2 x 9 hot levels
Capacity	56 meals or 32 BENTO trays	63 meals ou 36 BENTO trays
Length x Width	1 475 x 775 mm	
Working height	973 mm	1 056 mm
Pitch	70 mm hot side / 75 mm cold side	
Electrical power	4,8kW	5,2kW



Bulk range



Capacity 21, 28, 49 and 56 meals

Available in split version

GN Containers friendly



Capacity of 56 meals

Monobloc version only

GN Containers friendly



Dedicated for cook-chill process, the **RESTISELF 4G** will be a great help for daily use and plate service.



Integrated traceability

Wide screen with all information and temperatures record



Ergonomic design

Containers can be easily reached via sliding drawers



RESTISELF

RESTISELF 4G - monobloc



Levels	7 hot levels 15 cold levels	8 hot levels 16 cold levels
Capacity	Approx 49 meals	Approx 56 meals
Length x Width	1 473 x 756 mm	
Working height	982 mm	1 070 mm
Pitch	72,5 mm hot side / 35 mm cold side	
Electrical power	3,6kW	
With heated top	3,6kW	4,7kW





RESTISELF 4G – compact monobloc

Levels	3 hot levels 4 cold levels	4 hot levels 4 cold levels	7 hot levels Cook-chill	8 hot levels Cook-chill	8 hot levels Cook-serve	8 hot levels Cook-serve
Capacity	Approx 21 meals	Approx 28 meals	Approx 49 meals	Approx 56 meals	Approx 49 meals	Approx 56 meals
Length x Width	1 473 x 756 mm					
Working height	1 051 mm	1 139 mm	984 mm	1 072 mm	984 mm	1 072 mm
Pitch	72,5 mm hot side 77 mm cold side		72,5 mm hot side		73 mm hot side	
Electrical power	2,6kW			3kW		
With heated top	2,6kW	3,3kW			3kW	



Dedicated solely for cook-serve, the **RESTAUSELF** stands out for its ease of use. The temperature is maintained by an accumulating mass, a process that is as simple as it is effective, offering you a long isothermal life... even when the trolley is unplugged.



Autonomy

1h30 guaranteed temperature maintain



Plug & play

230V Single phase power supply



Precision

Temperature holding without drying out or reheating

RESTAUSELF

RESTAUSELF



Levels	16 neutral levels 16 hot levels	16 cold levels 16 hot levels	2 x 16 hot levels
Capacity	Approx 49 meals	Approx 56 meals	Approx 56 meals
Length x Width	1 473 x 756 mm		
Working height	980 mm		
Pitch	35 mm		
Electrical power	1,4kW	2,1kW	2,8kW
With heated top	2,1kW	2,8kW	2,8kW

Breakfast range



Hot drinks dispenser

3 hours autonomy

10 hot drinks choice / 15 Litres



3 versions 9 models

Several accessories

Ergonomix working height (less than 1 meter)

The ultimate breakfast
and snack trolley.
For simple, designer tray
service.



The PETIT DEJ, made entirely of
aluminum, is extremely easy to
handle, simple to use and has an
innovative design.

PETIT DEJ



● Accessories in option

● Standard accessories on PETIT DEJ trolleys

PETIT DEJ

1 column x 10 levels



Reference	P1001PDJ	P1001PDJ-OUV	P1001PDJ-2P
Description	1 closed side + 1 glazed door+ 3-sided rails	See-through (0 door / 0 closed side) + 2-sided rails	2 glazed doors + 2-sided rails
Max capacity	20 GN1/2 trays		
Length x Width	460 x 605 mm		
Working height	1 000 mm		
Pitch	50 mm		

PETIT DEJ

2 columns x 10 levels



Reference	P1002PDJ	P1002PDJ-OUV	P1002PDJ-2P
Description	2 closed sides + 2 glazed doors + 3-sided rails	See-through (0 door / 0 closed side) + 2-sided rails	4 glazed doors + 2-sided rails
Max capacity	40 GN1/2 trays		
Length x Width	810 x 650 mm		
Working height	1 000 mm		
Pitch	80 mm		

PETIT DEJ

3 columns x 10 levels



Reference	P1002PDJ	P1002PDJ-OUV	P1002PDJ-2P
Description	3 closed sides + 2 glazed doors + 3-sided rails	See-through (0 door / 0 closed side) + 2-sided rails	4 glazed doors + 2-sided rails
Max capacity	60 trays GN1/2		
Length x Width	1 224 x 650 mm		
Working height	1 000 mm		
Pitch	80 mm		

Autonomous

3h service once fully loaded



Wide choice

Up to 10 different drinks
including soups



Ease-of-use

Machine equipped with lighted
operating panel, drip-tray,
rinsing programme...



Large capacity

Up to 40 Trays

15 Liters - programmable
quantity (15cl, 20cl, ...)



Ergonomic

2 sides opening for easy tray
access



Time booster

11 seconds per cup



EXPRESSO

EXPRESSO



Reference	P1000BR	P1001BR	P1002BR
Description	Autonomous drink machine	Autonomous drink machine + 1 column x 10 levels	Autonomous drink machine + 2 columns x 10 levels
Capacity	60 cups of 25 cl	60 cups of 25 cl & 20 GN1/2 trays	60 cups of 25 cl & 40 GN1/2 trays
Length x Width	560 x 630 mm	880 x 630 mm	1 231 x 630 mm
Working height	1 057 mm		
Pitch	-	76 mm	