



HANDLING & STORAGE EQUIPMENT

Premium healthcare foodservice starts here.



Tray make-up support equipment from À la Cart

Ambient Tray Cart: Delivery & Soiled Tray Retrieval

Self-Leveling Dispensers: Ambient, Tray, Heated Dish & Pellet

Room Service Carts

Racks: Dome Storage, Universal Angle

Custom sizes and capacities available upon request

Whether your need is for a single item or for a full array of equipment to complete your tray make-up operation, À la Cart's Handling & Storage equipment can provide the solution.

Compatible with virtually any method or system of tray make-up and delivery system, our range of products has the answer for you.

Having the right equipment to suit your operation is important to ensure efficiency and productivity. À la Cart's Handling & Storage equipment provides you with that comfort by offering flexibility and compatibility throughout your day-to-day operations.

Quality design and engineering along with the use of premium materials ensures staff have reliable and appropriate equipment available, that is easy to maintain, and keep in a sanitary condition.



À la Cart's Handling & Storage equipment provides options for the storage and dispensing of trays, dishes, pellets and tray delivery and retrieval carts. All models are manufactured in stainless steel, and tray carts are also available in economy aluminum versions. Standard models are designed to complement À la Cart's meal delivery systems – System II Plus or Dual Temp – while customization is available to suit almost any application. Cart capacities, tray spacing and tray sizes can be accommodated upon request.



TRAY DELIVERY & SOILED TRAY RETRIEVAL FEATURES:

- All stainless steel construction – aluminum economy option available
- (4) 6" casters – (2) fixed, (2) swivel/locking
- 5" tray spacing
- Single door (double door pass-thru) with gravity latch
- Removable tray slides
- Dual vertical push handles
- Full perimeter bumper
- Non-insulated



PLATE & PELLET SELF-LEVELING DISPENSER FEATURES:

- All stainless steel construction – inner walls of high strength aluminum
- 208v/1ph/20amp (heated version only)
- Insulated sides and lids
- Thermostatically controlled, forced air heating – 3200 watt element (heated version only)
- Removable self-leveling dispenser mechanism
- (4) 5" casters, non-marking – (2) fixed, (2) swivel/locking
- Corner bumpers
- Thermostatic range to suit application



SELF-LEVELING TRAY DISPENSER FEATURES:

- All stainless steel construction
- Partially enclosed to allow ease of access for cleaning
- Spring-loaded leveling mechanism – springs can be added or removed for adjustability
- Corner bumpers
- (2) convenient rubber-coated push handles



ROOM SERVICE CART FEATURES:

- Stainless steel is nickel-bearing, 200 series minimum, NSF recognized for corrosion resistance
- Door mounted on stainless steel lift-off hinges, which allow 270 degree door swing
- Stainless steel flush-mount paddle latch
- Non-marking vinyl corner bumpers
- Vent louvers in cart sides and back
- (4) 6" diameter cushion casters – (2) swivel with manual brakes, (2) rigid without brakes
- Three-sided top rail

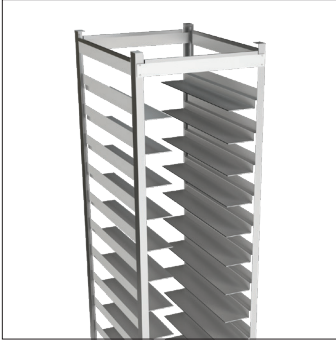
DOMESTORAGE RACK



DOMESTORAGE RACK FEATURES:

- Stainless steel is nickel-bearing, 200 series minimum, NSF recognized for corrosion resistance
- Rigid frame constructed of 16 gauge, 1" square stainless steel tubular uprights and 14 gauge steel "L" supports
- 5" swivel casters
- All welded construction
- Available in 60 or 100 dome capacity
- Includes chrome plated dome cradles

UNIVERSAL ANGLE RACK



UNIVERSAL ANGLE RACK FEATURES:

- Stainless steel is nickel-bearing, 200 series minimum, NSF recognized for corrosion resistance
- Standard uprights formed of 16 gauge stainless steel for strength and durability
- Universal angle racks are equipped with 6 1/4" wide by 2 1/2", 090 aluminum ledges with a shoulder rivet in each end
- Solid seamless aluminum top and bottom are folded to fit over rack sides and are attached to uprights with 1/4" rivets
- Racks are mounted on 5" diameter heavy-duty, swivel-plate casters with polyurethane tread, mounted on 12 gauge galvanized reinforcing channels

FOOD SAFETY & SUSTAINABILITY

LEED® Credits / Government Rebates & Incentives

Unified Brands is committed to environmental responsibility and sustainability. We have LEED-accredited professionals ready to help you achieve LEED certification and show you how foodservice equipment can contribute to certification. Additionally, many of our products qualify for utility rebates, helping both the environment and your budget.

International Standards

Our products meet UL and NSF standards. For more detailed information, check out our website.



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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 Refrigerated and Food Equipment Segment of Dover Corporation, Unified Brands is headquartered in Conyers, GA, and has operations in Michigan, Mississippi, Missouri and Oklahoma.



À LA CART TRAY ASSEMBLY SYSTEM

Premium healthcare foodservice starts here.



Improve Tray Accuracy & Presentation
Increase Meal Tray Assembly Flexibility
Increase Meal Service Accountability
Increase Patient Satisfaction
Improve Ergonomics

A la Cart's Tray Assembly System (TAS) is the answer for efficient & ergonomic assembly of patient trays.

Eliminating the need for traditional tray line conveyors and permanently located tray assembly equipment, TAS is a series of individual components that can be configured to suit virtually any tray assembly need. This flexible system with multiple applications provides sound ROI by making maximum use of space and optimizing productivity. In consideration of lean manufacturing techniques the TAS system is ideal for use when assembling trays for any type of meal delivery system.

- Maximized productivity through minimal operator movement and efficient use of linear and vertical space
- Greater level of operator involvement in the whole tray assembly process increases accountability and “ownership”
- System components have multiple applications and are readily relocated or reconfigured
- Components with integrated tray slides
- Assembly from one side with replenishment from the rear avoids interruption to the assembly process
- Efficient use of floor space by using both linear and vertical space
- Clear lines of sight for operators to aid good communication
- Excellent ergonomics – minimization of turning and twisting
- Improved tray accuracy
- Customization to meet specific customer needs
- Applicable for Room Service, Cook-Chill and Cook-Serve applications



MODULE APPLICATION MATRIX		APPLICATIONS				
		TRAY ASSEMBLY			OTHER	
		Cook/Serve	Cook/Chill Cold Plating	Room Service	Nourishments Assembly	Sandwich Make-Up
PRODUCT	DESCRIPTION					
Hot/Cold Table	All S/S. 5,6 pan options. Hot, cold or dual purpose wells. Open base with pass-thru storage . Optional heated or refrigerated base. Over shelf with front mounted condiment bins. Integrated tray slide. Fully mobile.	•	•	•		•
Air Curtain	All S/S. 4 half doors. Pass through unit. Fully reversable. Right or left door swing. Accepts full size sheet pans. Full height storage for back-up storage of products. Fully mobile.	•	•	•	•	•
Hot Beverage Table	All S/S. To accept coffee dispensers / makers. Inclusive of drip pan and drain. Intergrated tray slide. Undercounter pass thru runners to accommodate 20" x 20" cup baskets. Fully mobile.	•	•	•		
Gravity Fed Ambient Shelf and Starter Unit	All S/S. Multi-tiered gravity fed rack with removable / adjustable shelf dividers. Pass thru undercounter storage . Doors to base optional. Tray mat and tray ticket bins. Overall width can be customized to suit. Fully mobile.	•	•	•	•	•
FX Refrigerator Draw Unit	S/S fabrication with single draw - 180 x 8oz milk carton capacity. Unit height set to pull draw out from beneath tray slide. Optional reinforced top for weight bearing capabilities. Fully mobile.	•	•	•	•	•
FX Freezer Draw Unit	S/S fabrication with single draw - to hold ice cream and frozen desserts. Unit height set to pull draw out from beneath tray slide. Optional reinforced top for weight bearing capabilities. Fully mobile.	•	•	•	•	
Tray Dispenser	All S/S. Platform size to suit. Adjustable springs to suit tray weight. Fully mobile with push handle.	•	•	•	•	
Heated Plate Dispenser	All S/S. Double tube. Capacity dependent upon plate type. Platform to suit plate size. Adjustable springs to suit plate weight. On/off toggle switch for heating with light indicator. Fully mobile.	•	•	•		
Ambient Plate or Lid Plate Dispenser	All S/S. Double tube. Capacity dependent upon plate/lid type. Platform to suit plate/lid size. Adjustable springs to suit plate/lid weight. Fully mobile.	•	•	•		
Utility Table	All S/S. Length to suit. Undercounter pass thru storage. Optional doors. Intergrated tray slide. Fully mobile.	•	•	•	•	•
Tray Slide Bridging Sections	All S/S. Available in various lengths to bridge in front of equipment without slides to facilitate continuous movement of trays.	•	•	•	•	•



SELF LEVELING TRAY DISPENSER
Model: TAS TDIS



ADJUSTABLE SPRINGS



TRAY PLATFORM



AMBIENT GRAVITY FED SHELF
Model: TAS OSSGRVT-30



TRAY TICKET BIN



PASS THRU UNDER COUNTER STORAGE



**SELF LEVELING HEATED
PLATE DISPENSER**
Model: TAS HPDIS



TRAY TICKET BIN



PASS THRU UNDER COUNTER STORAGE



**SELF LEVELING AMBIENT
PLATE / DOME DISPENSER**
Model: TAS PDIS



ADJUSTABLE LEVELING SPRINGS



TUBE SIZE TO SUIT



Models

FX PRECISION TEMPERATURE CONTROL UNIT
Model: ALC/TAS FX



PULL-OUT INSULATED DRAW



BEVERAGE TABLE
Model: TAS BEV-24



PASS THROUGH STORAGE – 4 X 20" X 20" BASKETS



DRIP PAN WITH UNDER COUNTER DRAIN LINE



TRAY SLIDE BRIDGING SECTION
Model: TAS INV



VARIABLE SIZED BRIDGING PIECES



SIMPLE FIXING USING SHOULDER BOLTS



HOT / COLD FOOD TABLE
Model: TAS TDIS



INDEPENDENT FOOD WELL CONTROLS



BAIN MARIE DRAIN VALVE



CONVENIENT COVER STORAGE



ON / OFF SWITCH & TEMPERATURE CONTROL



OVER SHELF WITH CONDIMENT RAIL



PASS THROUGH AIR CURTAIN
Model: TAS PTAC



DOOR HOLD OPEN LATCH



PASS THROUGH CAVITY



ANTI-TIP PAN SLIDES



REMOVABLE DOOR GASKET - NO TOOLS



HEAVY DUTY DOOR HINGES



SIMPLE ON / OFF SWITCH WITH TEMPERATURE DIGITAL READ OUT



Models

OPEN BASE ELECTRIC HOT FOOD TABLE

Model No.	TAS HFT-5	TAS HFT-6
Length	72'	86'
Depth	40'	40'
Height*	36"	36"
Wells	5	6
Elements	5	6
Ship Wt. (lbs)	440	497
208 Volt Models		
K.W.	5.5	6.6
Amps	26.5	31.7
240 Volt Models		
K.W.	5.5	6.6
Amps	23	27.5

AIR CURTAIN PASS THROUGH REFRIGERATION

Model No.	TAS PTAC
Length	27'
Depth	34.375'
Height*	82.146"
Doors	(4) 1/2 doors
Cu. Ft.	18
HP	1/2
Volt	115/60/1
Amps	12
NEMA	5-15P
Ship Wt.	485

BEVERAGE COUNTER UNIT

Model No.	TAS BEV-24
Length	24"
Depth	46"
Height	36"
Amps	N/A
Nema	N/A
Ship Wt.	185

AMBIENT SELF LEVELING DISPENSER

Model No.	TAS PDIS
Length	18"
Depth	32"
Height	36"
Amps	N/A
Nema	N/A
Ship Wt.	150

HEATED SELF LEVELING DISPENSER

Model No.	TAS HPDIS
Length	18"
Depth	32"
Height	36"
Amps	7.6 total
Nema	(2) L5-15P
Ship Wt.	180

SELF LEVELING DISPENSER

Model No.	TAS TDIS
Length	18"
Depth	32"
Height	36"
Amps	N/A
Nema	N/A
Ship Wt.	170

GRAVITY FED SHELVING UNIT

Model No.	TAS OSBRVT-30
Length	30"
Depth	46"
Height	66.5"
Amps	N/A
Nema	N/A
Ship Wt.	300

REFRIGERATED DRAWER UNIT

Model No.	FX-1UCB
Length	27"
Depth	29.5"
Height	33.7"
Amps	3.9
Nema	5-15P
Ship Wt.	450

TRAYSLIDE OPTIONS

TAS INV-1	Up to 36" long, 14" wide, inverted "V" trayslide with front lip
TAS INV-2	From 37" to 60" long, 14" wide inverted "V" trayslide with front lip
TAS INV-3	From 61" to 84" long, 14" wide inverted "V" trayslide with front lip

FOOD SAFETY & SUSTAINABILITY

Food Safety

Our products are manufactured using durable, non-toxic materials enabling them to cook and / or hold food safely. They also meet exacting requirements for precise temperature control, ease-of-cleaning and sanitation effectiveness.

Energy Savings

Unified Brands is committed to the responsible conservation of our planet's natural resources. Many of our products have been designed to use significantly less energy and cost less to operate than other products in the same category, without sacrificing performance or food safety.

Water Usage

As the leader in commercial steam-cooking equipment, we know a thing or two about increasing water efficiency and lowering usage rates. That's why we help you evaluate the entire story—water for cooking and water to handle spent steam—when trying to conserve water used in your cooking process. Our combi ovens and steamers are designed to support a very low gallons-per-hour usage rate, and, they are also designed with a venting system that does not require large volumes of cold tap water to temper unused steam down a drain as our competitors do.

HACCP Compliance

Documenting a HACCP procedure can be labor intensive and time consuming. Randell blast chillers make chilling food easy and safe. In 90 minutes or less, they provide documentation of the required time to chill food from 135°F to 41°F as mandated by law using on-board printers.

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International Standards

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Unified Brands is one of many individual operating companies of Dover Corporation, a multi-billion dollar, global manufacturer of industrial products. The product lines of Unified Brands—Groen, Randell, Avtec, CapKold, À la Cart and Power Soak—have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation, warewashing and conveyor systems. Headquartered in Jackson, MS, Unified Brands operates manufacturing facilities in Weidman, MI, Jackson, MS and Pryor, OK.

