



MODEL TVC/GN - 36	
Dimensions mm	1432 x 876 x 1785
Space between the guides	mm 71
GN 2/1 grids capacity	2 x 18
GN 1/1-65 containers capacity	2 x 36
220 - 230 V single phase	Kw 3.0

MODEL TVC/GN - 22	
Dimensions mm	1432 x 876 x 1785
Space between the guides	mm 115
GN 2/1 grids capacity	2 x 11
GN 1/1-65 containers capacity	2 x 22
220 - 230 V single phase	Kw 3.0

## HEATED BANQUETING TROLLEYS



Operating temperatures from + 30° C to + 80°C, controlled by an electronic thermostat.

The heating system is a single component which may be removed completely to wash the trolley with a jet of water.

MODEL TVC/GN - 18	
Dimensions mm	800 x 876 x 1785
Space between the guides	mm 71
GN 2/1 grids capacity	18
GN 1/1-65 containers capacity	36
220 - 230 V single phase	Kw 2.0

MODEL TVC/GN - 11	
Dimensions mm	800 x 876 x 1785
Space between the guides	mm 115
GN 2/1 grids capacity	11
GN 1/1-65 containers capacity	22
220 - 230 V single phase	Kw 2.0

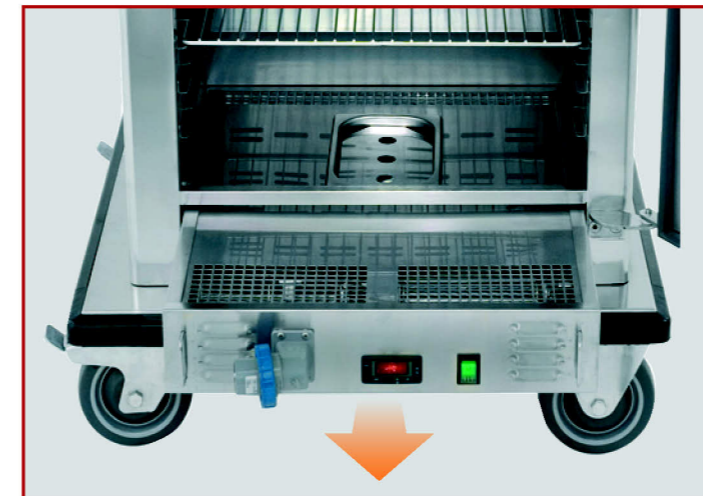
**Better organization for your most important events!**

**Our banqueting trolleys are perfect for storing hot foods until it is the time to serve them, preserving all the quality and healthfulness of your menus.**

**Perfect for storing and preserving hot foods until serving time.**

With a ventilation and humidification system for the inner chamber to prevent delicate foods from drying out and preserve the consistency of foods cooked just to right point.

Banqueting trolleys are easy to care for. The heating system, ventilation and humidification are incorporated in a single unit that can easily be pulled out to wash trolleys under a high pressure water jet.



Equipped with a hot air humidification tray (with about 3 hours of autonomy, operating temperature (+30° C to +80°C) controlled by an electronic thermostat displaying the inside temperature, an illuminated indicator light and switch and a connection cord that meets EC regulations.

Prepare foods ahead of time and store them in preheated trolleys until serving time.

Prepare for your next banquet with confidence, with our banquet trolleys!



## KEY REFERENCES FOR FIMI-ALI SPA INSTALLATIONS

### ITALY

POLICLINICO S. MATTEO PAVIA  
OSPEDALE CIVILE SASSARI  
OSPEDALE CIVILE MONTEPULCIANO SIENA  
OSPEDALE DI AOSTA  
CENTRO CATANESE DI MEDICINA CATANIA  
OSPEDALE VILLA SCASSI GENOVA  
OSPEDALE CIVILE TERMOLI  
CLINICA VILLA MAYOR TORINO  
OSPEDALE S. CARLO MILANO

### INTERNATIONAL

VIRGIN DE LA BLANCA HOSPITAL TOLEDO SPAIN  
ST. JOSEPH HOSPITAL BEIRUT LEBANON  
KING FAHAH MILITARY HOSPITAL JEDDAH SAUDI ARABIA  
DEINZE HOSPITAL BELGIUM  
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BIEDENKOPFT RED CROSS HOSPITAL GERMANY  
GALWAY CLINIC IRELAND  
ALTENWOHNHEIM CLINIC KITZBUHEL AUSTRIA  
TEKHMONTAZHSTROY ST. PETERSBURG



# HEATED BANQUETING TROLLEYS

For storing  
and preserving  
hot foods



**Registered office:** via camperio 9 - 20123 milan

**Office and plant:** via puglie 14/16  
20098 S. Giuliano Milanese (MI)

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E-mail: [info@fimi-inox.it](mailto:info@fimi-inox.it)

[www.fimi-inox.it](http://www.fimi-inox.it)

# Breakfast Trolleys



DSM 41200



DM 19228



DSM 41100/S

## Models:

**DSM 41200**

**DM 19228**

**DSM 41100/S**

*The practical solution to deliver breakfast, hot & cold liquids in a single operation.*

## Model DSM 41200:

- Fully manufactured in 18/10 S/steel
- Upper shelf to house three insulated containers with basin and perforated drip-tray.
- Cupboard lower compartment divided in two parts:
  - one equipped with extractable serving shelf and two couples of slides to house two type GN 1/1-100 containers.
  - one equipped with one drawer and three extractable shelves to house mm 500x500 baskets (for cup and plates).
- Extractable frame for rubbish bag.
- Driving handle.
- Fitted with sturdy built-in bumper.
- Mounted on four 160 mm Ø wheels, two of which with brake.
- Dimensions: mm 1085x635x970.

## Model DM 19228:

- Fully manufactured in 18/10 stainless steel.
- Upper shelf to house three insulated containers with basin and perforated drip-tray.
- Lower area divided in two parts:
  - one** with guides for inserting 4 GN 1/1 containers (for bread, butter, jams etc.)
  - one** with cutlery and miscellaneous item drawer and three shelves for housing trays and dishwasher baskets.
- Waste container with lid.
- Equipped with four sturdy bumpers of grey rubber.
- Mounted on four 125 mm Ø swivel wheels two of which with brake.
- Dimensions: 1050x550x1060 mm and waste container.

## Model DSM 41100/S:

- Fully manufactured in 18/10 Stainless steel (AISI 304)
- Upper shelf with slot to house three insulated containers, with drawer and perforated drip-tray.
- Lower cabinet with middle shelf and bottom shelf accessible by hinged doors.
- Equipped with four sturdy angular bumpers.
- Guide handle.
- Mounted on four 160 mm Ø wheels two of which with brake.
- Dimensions: 1050x570x980 mm (handle excluded).

serie "PC"

# Nastri trasportatori a corde

Particolarmente indicati per il recupero e lo sbarazzo dei vassoi, ma anche per il confezionamento e la distribuzione dei pasti.



Testata comando e trazione per scarico automatico su carrello recupero vassoi



#### MODELLI DISPONIBILI:

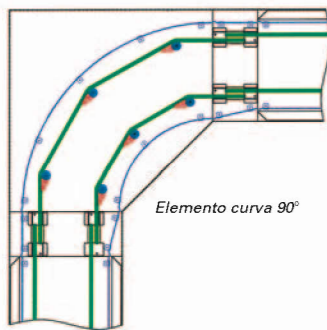
Mod. <b>PC/3</b> mm.	3000 x 500 x 900
Mod. <b>PC/4</b> mm.	4000 x 500 x 900
Mod. <b>PC/6</b> mm.	6000 x 500 x 900
Mod. <b>PC/8</b> mm.	8000 x 500 x 900
Mod. <b>PC/10</b> mm.	10000 x 500 x 900

A richiesta sono disponibili lunghezze intermedie (0,5 mt.) e modelli di lunghezza superiore a 10 mt. (con aggiunta di una testata intermedia di traino e rinvio).

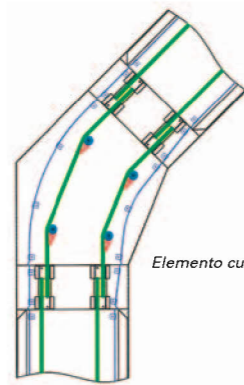
In caso d'ordine specificare se la testata di rinvio deve essere per scarico automatico o per confezionamento vassoi.

#### DIMENSIONI:

- Larghezza del piano di scorrimento: mm. 500.
- Altezza della fascia laterale: mm. 180.
- Altezza del nastro trasportatore: mm. 900 (al piano di scorrimento).



Elemento curva 90°



Elemento curva 45°



Mod. PC/4

#### COMPOSIZIONE:

Ogni nastro è composto da una testata di comando e trazione, da un elemento di rinvio, da uno o più elementi rettilinei e, da eventuali elementi curva a 90°. Per i nastri il cui percorso supera i 10 metri lineari, occorrerà anche un elemento intermedio di traino e rinvio ogni 10 mt. di sviluppo ulteriore.

**La testata di comando e trazione** è l'elemento che viene posizionato alla fine del nastro (arrivo vassoi) e comprende tutti gli organi di traino, comando e regolazione velocità. La sua potenza consente il traino per uno sviluppo fino a 10 mt. lineari max. Oltre tale lunghezza il nastro deve essere dotato di una "Testata intermedia di traino e rinvio". Viene realizzata in due versioni:

**Soluzione per scarico automatico dei vassoi** su apposito carrello a livello costante (vedi foto).

**Soluzione per confezionamento vassoi** (come per nastri con tappeto in Vipla).



Elemento curva a 90°

- **L'elemento di rinvio** è quello che viene posizionato all'inizio del nastro (partenza vassoi) e contiene gli organi di rinvio.
- **L'elemento rettilineo** è quello base per la composizione del percorso di un nastro.
- **L'elemento curva 90°** è quello che, inserito in qualsiasi zona del percorso del nastro trasportatore, ed eventualmente in più punti, ne consente il cambio di direzione con un angolo di 90° o 45° a seconda delle necessità con un raggio intermedio di mm. 650.
- **L'elemento intermedio di traino e rinvio** è quello che viene inserito in una zona intermedia del nastro il cui percorso supera i 10 mt. lineari. Comprende tutti gli organi di traino della testata di comando nonché quelli contenuti nell'elemento di rinvio.

#### COSTRUZIONE:

- Piano di scorrimento completamente in acciaio inox 18/10 (AISI 304) con **bordino laterale di contenimento**.
- Telaio e gambe di sostegno in acciaio inox 18/10 con piedini regolabili per livellamento (+/- 15 mm.)
- Dotazione di n° 2 corde convogliatrici in poliuretano resistente all'umidità e adatto al contatto con gli alimenti.
- Diametro delle corde mm. 15.
- Distanza tra le corde mm. 250.

#### DOTAZIONE STANDARD:

- Gruppo motorvariante con riduttore (380 V 3N~/50Hz-Kw 0,37) completo di tutti gli organi meccanici ed elettrici per la messa in funzione del nastro trasportatore.
- Velocità regolabile da 5 a 20 metri al minuto con volantino di regolazione posizionato sul gruppo motore.
- Quadro elettrico con predisposizione allacciamento di eventuali prese elettriche.
- Interruttore generale (sezionatore)
- Pulsantiera (marcia / arresto) con segnale luminoso.
- **Due pulsanti d'emergenza**.
- Conforme alla direttiva CEE 89/392 e successivi aggiornamenti.
- Il quadro elettrico, le pulsantiere e le eventuali prese elettriche dispongono di un grado di protezione IP65.
- Per lunghezze fino a mt. 5 i nastri vengono spediti montati.

#### ACCESSORI A RICHIESTA:

- Interruttore di fine corsa meccanico (per confezionamento vassoi).
- Interruttore di fine corsa con fotocellula (per recupero e sbarazzo vassoi).
- Interruttore a pedale per marcia/arresto.
- Pulsante di emergenza supplementare.
- Regolatore elettrico di velocità.
- Prese elettriche omologate CEE 220-240 V con interruttore di blocco.
- Fascia paracolpi in PVC su entrambi i lati del nastro.
- Applicazione di pianetto laterale fisso da mm. 500x500 per controllo vassoi.
- Applicazione di pianetto laterale abbattibile da mm. 500x500 per controllo vassoi.
- Montaggio su ruote Ø 100 mm. con freno a pedale (disponibile per nastri fino a 6 metri di lunghezza). Tale applicazione porterà l'altezza del nastro trasportatore a mm. 1020.
- Carrelli a livello costante per recupero vassoi (vedi foto).



**Fimi**  
qualità inossidabile

## NASTRI TRASPORTATORI

Per la distribuzione dei pasti.

Per il recupero di vassoi e stoviglie.

**GROUP**  
The spirit of excellence

LA NOSTRA AZIENDA DAL 1954 PROGETTA

E PRODUCE ATTREZZATURE E SISTEMI

PER IL TRASPORTO E LA DISTRIBUZIONE

DEI PASTI IN AMBIENTE COMUNITARIO

ED OSPEDALIERO.

I NASTRI TRASPORTATORI SERIE "N" E "PC"

SONO STATI CONCEPITI PER ESSERE PRATICI,

IGIENICI, ROBUSTI E SOPRATTUTTO AFFIDABILI

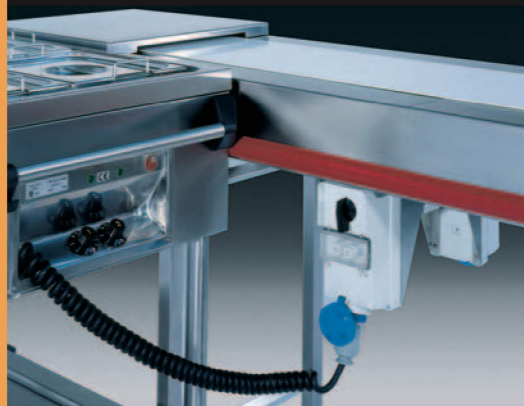
E DURATURI NEL TEMPO.

**Fimi**  
qualità inossidabile

**GROUP**  
The spirit of excellence

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E-mail: info@fimi-inox.it www.fimi-inox.it

serie "N"



## Nastri trasportatori con tappeto in Vipla

Particolarmente indicati per il confezionamento e la distribuzione delle diete ospedaliere



Mod. N/3

### MODELLI DISPONIBILI:

Mod. N/3	mm.	3000 x 500 x 900
Mod. N/4	mm.	4000 x 500 x 900
Mod. N/6	mm.	6000 x 500 x 900
Mod. N/8	mm.	8000 x 500 x 900
Mod. N/10	mm.	10000 x 500 x 900

A richiesta sono disponibili lunghezze intermedie (0,5 mt.) e modelli di lunghezza superiore a 10 mt.

L'Azienda si riserva il diritto di effettuare modifiche tecniche senza preavviso

### COMPOSIZIONE:

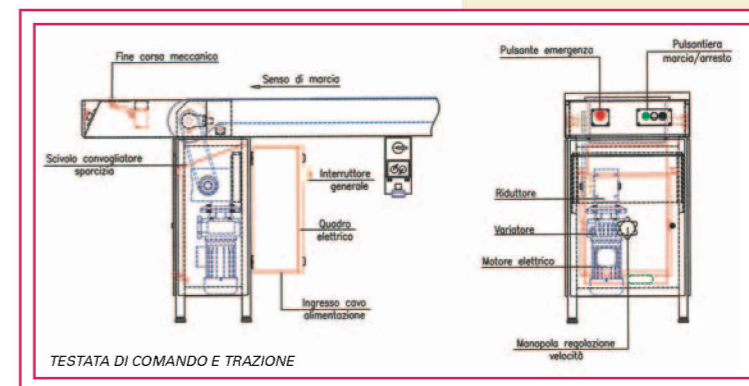
- Ogni nastro è composto da una testata di comando e trazione, da un elemento di rinvio e da uno o più elementi rettilinei.
- La testata di comando e trazione è l'elemento che viene posizionato alla fine del nastro (arrivo vassoio) e comprende tutti gli organi di traino, comando e regolazione velocità.
- L'elemento di rinvio è quello che viene posizionato all'inizio del nastro (partenza vassoio) e contiene gli organi per il rinvio e la tensione del tappeto.
- L'elemento rettilineo è quello base per la composizione del percorso di un nastro.

### COSTRUZIONE:

- Piano di scorrimento completamente in acciaio inox 18/10 (AISI 304)
- Telaio e gambe di sostegno in acciaio inox 18/10 con piedini regolabili per livellamento (+/- 15 mm.)
- Tappeto resistente all'umidità e adatto al contatto con gli alimenti (certificazione FDA - USDA) costituito da uno strato di poliuretano rivestito da PVC bianco.
- Larghezza tappeto: mm. 300.

### DOTAZIONE STANDARD:

- Gruppo motovariatore con riduttore (380 V 3N~/50Hz-Kw 0,37) completo di tutti gli organi meccanici ed elettrici per la messa in funzione del nastro trasportatore.
- Velocità regolabile da 5 a 20 metri al minuto con volantino di regolazione posizionato sul gruppo motore.
- Quadro elettrico con predisposizione allacciamento di eventuali prese elettriche.
- Interruttore generale (sezionatore)
- Pulsantiera (marcia / arresto) con segnale luminoso.
- **Due pulsanti d'emergenza.**
- Raschiatore di sporcizia con scivolo convogliatore.
- Conforme alla direttiva CEE 89/392 e successivi aggiornamenti.
- Il quadro elettrico, le pulsantiera e le eventuali prese elettriche dispongono di un grado di protezione IP65.
- Per lunghezze fino a mt. 5 i nastri vengono spediti montati.



TESTATA DI COMANDO E TRAZIONE



### DIMENSIONI:

- Larghezza del piano di scorrimento: mm. 500.
- Altezza della fascia laterale: mm. 150.
- Altezza del nastro trasportatore: mm. 900 (al piano di scorrimento).

### ACCESSORI A RICHIESTA:

- Interruttore di fine corsa meccanica.
- Interruttore di fine corsa con fotocellula.
- Interruttore a pedale per marcia/arresto.
- Pulsante di emergenza supplementare.
- Regolatore elettrico di velocità.
- Prese elettriche omologate CEE 220-240 V con interruttore di blocco.
- Fascia paracolpi in PVC su entrambi i lati del nastro.
- Applicazione di pianetto laterale fisso da mm. 500x500 per controllo vassoio.
- Applicazione di pianetto laterale abbattibile da mm. 500x500 per controllo vassoio.
- Montaggio su ruote Ø 100 mm. con freno a pedale (disponibile per nastri fino a 6 metri di lunghezza). Tale applicazione porterà l'altezza del nastro trasportatore a mm. 1020.



Quadro elettrico con interruttore generale



Transportation  
Storage  
Cooling  
Holding  
Regeneration  
Distribution

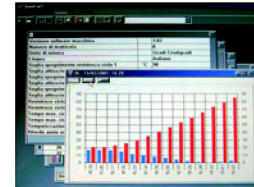
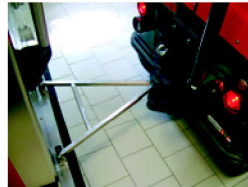


**The new FIMI Docking Station  
offers the best solution  
to Cook-Chill and Cook-Serve  
distribution models in full respect  
of HACCP regulation.**



### Docking Station Technical features

- Stainless Steel 18/12.
- Electronic Control Panel for manual or automatic start.
- Easy access for maintenance operation.
- Intranet temperature control.
- Automatic evaporation water.



### Trolley Technical features

- Solid and very compact.
- Double skin construction for higher insulation.
- Easy to use.
- Extractable gaskets for maximum hygienic.
- Door open by pedal system.
- Extractable central wall for easy cleaning operations.

### DOCKING STATION

Model	Volt	Kw Hot compartment	Kw Cold compartment	Kw total	Mark	Dimension mm.
DS-20 DR	400 V 3PH+N+E-50 Hz	6.8 kw	1.5 kw	8.3 kw	CE	1080 x 765 x 1400
DS-24 DR	400 V 3PH+N+E-50Hz	6.8 kw	1.5 kw	8.3 kw	CE	1080 x 765 x 1400
DS-30 DR	400 V 3PH+N+E-50Hz	8.3 kw	1.5 kw	9.8 kw	CE	1080 x 765 x 1640



### TROLLEY

Model	Mark	Dimension mm.
TV-20 DS	CE	820 x 850 x 1400
TV-24 DS	CE	820 x 850 x 1400
TV-30 DS	CE	820 x 850 x 1640



Upon request the Docking Station can be fitted with 230 V/50Hz/3P+E

Fimi also offers preparation Lay-out diagrams and, staff training.

## KEY REFERENCES FOR FIMI-ALI S.p.A. INSTALLATIONS

### ITALY

POLICLINICO S. MATTEO PAVIA  
OSPEDALE CIVILE SASSARI  
OSPEDALE CIVILE MONTEPULCIANO SIENA  
OSPEDALE DI AOSTA  
CENTRO CATANESE DI MEDICINA CATANIA  
OSPEDALE VILLA SCASSI GENOVA  
OSPEDALE CIVILE TERMOLI  
CLINICA VILLA MAYOR TORINO  
OSPEDALE S.CARLO MILANO

### INTERNATIONAL

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DEINZE HOSPITAL BELGIUM  
S.GIOVANNI HOSPITAL BELLINZONA SWITZERLAND  
BIEDENKOPFT RED CROSS HOSPITAL GERMANY  
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ALTENWOHNHEIM CLINIC KITZBUEL AUSTRIA  
TEKHMONTAZHSTROY ST.PETERSBURG



# HEATED FOOD TROLLEYS

For the transport,  
heat retention  
and distribution  
of meals.



**Fimi-Ali** S.p.A.

**Office and plant:**  
Via Puglie 14/16 - 20098 S. Giuliano Milanese - (Milan) Italy  
Tel. +39 02.98.28.11.46 / +39 02.98.28.94.61  
Fax +39 02.98.81.037  
E-mail: info@fimi-inox.it

[www.fimi-inox.it](http://www.fimi-inox.it)



Practical,  
Easy to use,  
moderate prices.

**Technical details:**

- Totally in 18/10 stainless steel (including the support frame).
- Double wall construction with isothermal insulation against heat loss.
- Pressed upper shelf with reservoir to prevent liquid spillage.
- Pressed single upper tank with widely rounded corners for inserting GN 1/1-200 containers or sub multiples of the same.
- Safety handle with support clip for the coiled flex.
- Neutral unheated lower compartment accessible through a flush opening hatch.
- Fitted with sturdy built-in bumper.
- Drain trap.
- 4 castors, 2 fixed, 2 swivel with brakes ø 160 mm.
- Brushed stainless finish.

**Electrical Heating System:**

- Set up for bain-marie operation (upper tank).
- Conformity to EN 60335-2-50+A1 standards.
- Protection level against humidity: IPX5 (water jet).
- Pressed control panel shaped for easy cleaning.
- Provision of an adjustable thermostat (from +30° to +110°C.), indicator light and coiled flex complete with EEC 16A electric plug.



model **GTE - 211**

**For serving 30/40 meals.  
Single Heated upper tank.  
Neutral lower compartment**



Model	GTE 211	GT E 311
Overall dimension	910 x 710 x 970	1265 x 710 x 970
Max upper capacity	2 x 1/1 GN - 200	3 x 1/1 GN - 200
Number of lower compartments	1	1
Volts	220 / 230	220 / 230
Watt	1200	1800



model **BC/2**



model **BCS/2**



model **BCS /3**

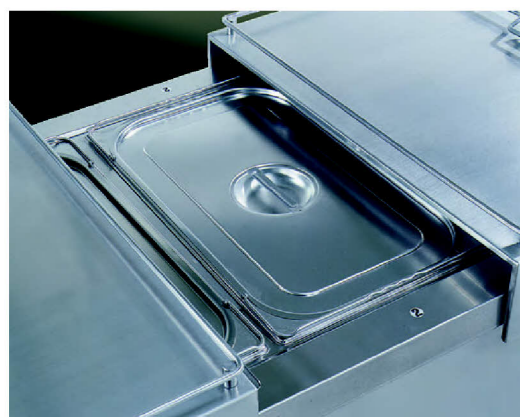
Practical,  
Easy to use,  
moderate prices.

**Technical details:**

- Totally in 18/10 stainless steel (including the support frame).
- Double wall construction with isothermal insulation against heat loss.
- Pressed upper shelf with reservoir to prevent liquid spillage.
- Separate pressed upper tank with widely rounded corners for inserting GN 1/1-200 containers or sub multiples of the same.
- Safety handle with support clip for the coiled flex.
- Cupboard lower area with separate compartments fitted with pressed side walls with 6 pairs of shaped guides (step 55 mm) for inserting trays, grates or Gastro-Norm containers.
- Lower compartment accessible through an insulated flush opening hatch.
- Fitted with sturdy built-in bumper.
- Drain trap.
- 4 castors, 2 fixed, 2 swivel with brakes  $\varnothing$  160 mm.
- Brushed stainless finish.

**Electrical Heating System:**

- Set up for bain-marie (upper tanks) and dry (lower compartments) operation.
- Conformity to EN 60335-2-50+A1 standards.
- Protection level against humidity: IPX5 (water jet).
- Pressed control panel shaped for easy cleaning.
- Provision of an adjustable thermostat (from +30° to +110°C.), indicator light and coiled flex complete with EEC 16A electric plug.



model **GT 224**  
For serving 30 / 40 meals.  
With four separate electrical systems  
(two for two upper tanks  
and two for two lower compartments).

Model	GT 224	GT 334
Overall dimension	910 x 710 x 970	1265 x 710 x 970
Max upper capacity	2 x 1/1 GN - 200	3 x 1/1 GN - 200
Number of lower compartments	2	3
Volts	220 / 230	220 / 230
Watt	2100	2350



model **GT 334**  
For serving 50/60 meals.  
With four separate electrical systems  
(three for three upper tanks  
and one lower compartment).

**Optional extra's**

- Insulated sliding upper covers (see photo).
- Insulated fold down upper covers.
- Fold down side shelf on the short side.
- Fold down side shelf on the long side.
- 18/10 stainless steel steering tow-bar.
- Eutectic plate for lower compartments.
- GN 1/1 stainless steel grates for lower compartments.



model **GT-S 224**  
For serving 30/40 meals.  
Can be fitted with sliding  
upper covers.



A top quality line for connecting the kitchen with the centralised distribution point (conveyor-belt or self-service)

**Technical details:**

- Totally in 18/10 stainless steel.
- Double wall construction with isothermal insulation against heat loss.
- Pressed upper shelf with reservoir to prevent liquid spillage.
- Single pressed upper tank with widely rounded corners for inserting GN 1/1-200 containers or sub multiples of the same.
- Safety handle with support clip for the coiled flex.
- 1/2" drain tap.
- ø 40 mm. tubular uprights.
- Open lower compartment with pressed shelf.
- Fitted with four strong corner bumpers.
- 4 castors, 2 fixed, 2 swivel with brakes ø 125 mm.
- Brushed stainless finish.

**Electrical Heating System:**

- Set up for bain-marie operation.
- Conformity to EN 60335-2-50+A1 standards.
- Protection level against humidity: IPX5 (water jet).
- Pressed control panel shaped for easy cleaning.
- Provision of an adjustable thermostat (from +30° to +110°C.), indicator light and coiled flex complete with EEC 16A electric plug.



model **BC / 3**

model **BCS**

**Constructional details as for the BC models, but with the following variations:**

- Separate upper tanks, each able to hold GN 1/1-200 container.
- Separate heating systems for each single tank with separate resistors and thermostats.
- Separate drain taps for each single tank.

**Optional extra's**

- Fold down side shelf on the short side.
- Fold down side shelf on the long side.

Model	BC / 2	BC / 3
Overall dimension mm.	900 x 686 x 910	1255 x 686 x 910
Max upper capacity	2 x 1/1 GN - 200	3 x 1/1 GN - 200
Volts	220 / 230	220 / 230
Watt	1200	1800

Model	BCS / 2	BCS / 3
Overall dimension mm.	900 x 686 x 910	1255 x 686 x 910
Max upper capacity	2 x 1/1 GN - 200	3 x 1/1 GN - 200
Volts	220 / 230	220 / 230
Watt	1300	1950



model **GTE - 311**

For serving 50/60 meals.  
Single heated upper tank  
Neutral lower compartment.



**Optional extra's**

- Insulated sliding upper covers (see photo).
- Insulated fold down upper covers.
- Heating system for the lower compartment.
- Fold down side shelf on the short side.
- Fold down side shelf on the long side.
- 18/10 stainless steel steering tow-bar.

model **GTE - R 211**

For serving 30/40 meals.  
Can be fitted with fold down insulated upper covers.



model **GTE - R 311**

For serving 50/60 meals.  
Single heated upper tank.  
Neutral lower compartment.  
Insulated fold down upper covers.





Transportation  
Storage  
Cooling  
"Keep hot" service  
Regeneration  
Distribution

## HOSTESS BULK REGENERATION CART

For cook-serve  
or cook-chill systems



The versatile new FIMI Hostess Bulk Regeneration Cart features "cook-serve", "regeneration" and "cook-chill" capabilities, allowing perfect service temperatures every time.



Available shuttles add even more portability



Fully enclosed insulated shuttles also available

Model	GT/REG - DR
Outer size	1450 x 745 x 1000 (working shelf)
Capacity	11 Pcs GN 2/1-65 grids of trays
Volts	400 / 3PH - 50Hz + N + T 16A
Kv	5,9

230V / 3PH / 50Hz+E units available on request

\*optional features not included

**Fimi-Ali** S.p.A.

**Office and plant:**

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Tel. +39 02.98.28.11.46 / +39 02.98.28.94.61

Fax +39 02.98.81.037

E-mail: info@fimi-inox.it

**Technical specifications:**

Fully sealed 18/10 S/steel construction (AISI 304).

Forged upper-shelf with spill-proof edges.

One 8x1/1 GN-65 dedicated cooling compartment with electronically regulated temperatures (+2° to +15°).

One 8x1/1 GN-65 compartment with both electronically regulated temperatures (+2° to +15°) and regeneration oven.

Ventilated heating and cooling.

Convenient pedal-access doors.

Heavy-duty shock-absorption bumpers.

Electronic manual/automatic control panel.

**Optional features:**

Sneeze guards.

Lighted gantry with .8Kw hot lamps.

7Kw upper-shelf heat.

Folding side tray.

Folding front tray rail.

1x1/1GN-150 bain marie.

Temperature probe.

PC compatible data software.



*Finni*

Qualità  
i n o s s i d a b i l e



**INSULATED  
FOOD  
CONTAINERS**

**The best solution  
for the "distant"  
transport of food.**

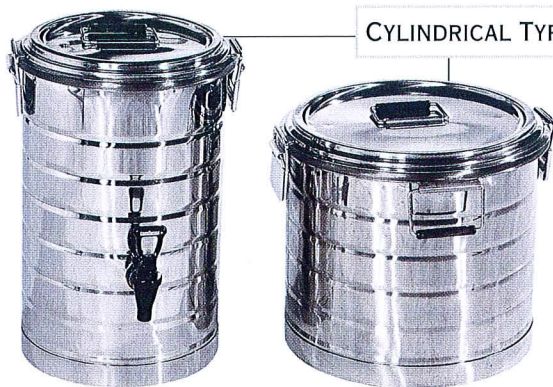
# 18/10 Stainless Steel Insulated Containers



SQUARE TYPES



RECTANGULAR TYPES



CYLINDRICAL TYPES

**Models:**  
**Square**  
**Rectangular**  
**Cylindrical**

*Our insulated containers are the result of over 40 years experience, fully manufactured in 18/10 stainless steel ensure quality and durability through time. Sturdy, simple, hygienic, preserve cold or hot meals for a long time. For instance, with food inserted in the container at a temperature of + 80°C, hourly loss of heat is 3°C.*

## Technical Details:

- Fully manufactured in 18/10 stainless steel (AISI 304)
- Fully welded.
- Double wall construction with high-insulating power mineral wool insulation.
- Sturdy locks by lateral catches.
- Gasket printed from material suitable for food contact.
- Lateral and on-cover gripping articulated handles.
- Reinforcement rod at base designed for stacking of several containers.
- Use resistance ensured by stainless steel adequate thickness.

## In general the following are best for:

Cylindrical, square and high rectangular: soups.  
 Square and low rectangular: side dishes and main courses.  
 Cylindrical with tap: beverages.

## Subdividing inner inserts:

Are available so as to carry several types of food within the same container.  
 Available in sizes 1/1, 1/2, 1/4 with 100 and 150 mm heights.  
 For instance, a 39 lt rectangular container provided with 1/1-150 inner insert and two 1/2-100 inner inserts would cater for 35 people with one first course, one main course and one hot side dish.

## Tips for obtaining the best performances:

- With hot foods or beverages, warm up containers by filling with hot (+85°C) water or steam jet.
- With cold foods or beverages "cool down" containers by filling with flaked ice.
- Insert food at maximum possible temperature (+85°C).
- Close containers immediately after filling and open them only before food distributing.

## Available Models:

	Litres	Inner Dimensions mm	Outer Dimensions mm	Weight (empty)
Cylindrical Types*	4	Ø 240x100	Ø 300x170	4 KG
	6,5	Ø 240x150	Ø 300x220	5 KG
	11	Ø 240x250	Ø 300x320	6 KG
	15	Ø 320x250	Ø 380x320	9 KG
	24	Ø 320x300	Ø 380x370	10 KG
	32	Ø 320x400	Ø 380x470	12 KG
	40	Ø 320x500	Ø 380x570	13 KG
Square Types	11	280x280x150	370x340x210	7,5 KG
	19	280x280x250	370x340x310	9 KG
Rectangular Types	23	560x280x150	650x370x210	13 KG
	39	560x280x250	650x370x310	15 KG

\*The external height of the model with tap will be 150 mm higher then the above mentioned dimensions.

# Single-Course Insulated Units

## Models: BASE MODEL WITH THREE COMPARTMENTS

*Optimal for carrying single meals, particularly indicated for assistance home service or hospital special diets.*

## The three compartments base model is made up as follows:

- N° 2 double wall insulated containers (first and main courses) capacity 0,9 and 0,6 litres of which the upper one being equipped with insulated cover with gasket from material suitable for food contact.
- N°1 not insulated container capacity 0,6 litres for cold foods.
- N°1 collecting frame with handle.

*Models with two or four insulated containers are available upon request.*



# Insulated Containers with electric heating system for hot beverages:

## Models: TL MODELS RT MODELS

*A range of containers to prepare, preserve and serve main hot beverages. With adjustable thermostat and level indicator.*

### TL Models:

with bain-marie operation.  
Are particularly suitable for milk warming.

### RT Models:

dry heat, mains water inlet.  
Are particularly indicated for water quick warming



## Available Models:

Models	Capacity Litres	Dimensions mm	Power Watt
TL/5	5	Ø 270x470	1000
TL/7	7	Ø 310x520	1500
TL/14	14	Ø 340x620	2000
TL/29	29	Ø 460x620	3000

Models	Capacity Litres	Dimensions mm	Power Watt
RT/5	5	Ø 270x470	1000
RT/8	8	Ø 310x520	1500
RT/14	14	Ø 340x620	2000
RT/33	33	Ø 460x620	3000

*Note: "Chocolate" containers, "coffee infusers" and "counter distributors" are available upon request.*



# THERMOBOX



F.21



F.22

## Models:

F.21

F.22

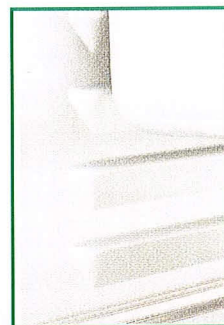
*The Thermobox is equipped with electrical heating system and is particularly suitable for carrying and distributing meals at "great distance" from the kitchen.*

## Technical Details:

- Fully manufactured in 18/10 stainless steel.
- Fully welded.
- Double wall construction with insulation using polyurethane resins.
- Insulated doors and covers equipped with removable gaskets.
- Sturdy snap locks.
- Side articulated gripping handles.
- To facilitate cleaning operations in Model F.21, inner basin is manufactured with widely rounded angles.

In **Model F.22** inner walls are pressed with 9 pairs of shaped guides (step 55 mm) for inserting 1/1 Gastro Norm containers or shelves.

- Integral shock absorber.
- Portable with use of dollie and stackable.
- Can be used with several combinations of Gastro Norm containers.
- Heating system: electric 220-230 Volts with IPX5 protection level.  
Heating element cassette system (easy removable).  
Maximum temperature: + 85°C  
Overheating safety.
- Upon request "Thermobox" can be supplied without heating system.



*Shaped guides for easy cleaning operations*

## Available Models:

Models	Dimensions mm	Max Capacity in Litres for containers GN	Weight KG	Watt	Mark
F.21	655x440x340	29	18	400	CE
F.22	655x440x700	72	29	400	CE

# THERMOBOX F.22-D

## Model F.22-D

The new double stacking unit for carrying and distributing both hot and cold food.



**Upper compartment  
for hot food  
+65°C**



**Lower  
compartment  
ambient  
for cold food  
+10°C**

Control Panel  
with  
thermometer



### Technical details:

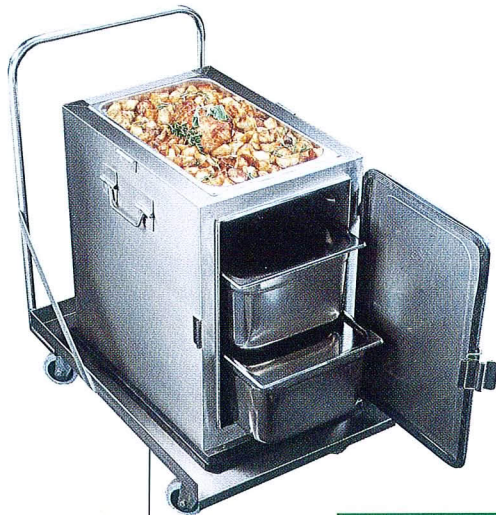
- Fully manufactured in 18/10 stainless steel (AISI 304)
  - Fully welded monobloc construction.
  - Double wall construction with high insulating power mineral wool insulation.
  - Doors fitted with removable gaskets and sturdy snap locks.
  - Inner walls with pressed shaped guides (step 55 mm) for inserting 1/1 Gastro Norm containers or shelves.
  - Integral sturdy shock absorbers at the top and at the base.
  - Safety handle.
  - Can be used with several combinations of Gastro Norm containers.
- **Upper compartment: for hot food transport.**  
 With heating system: electric 220-230 Volts with IPX5 protection level.  
 Heating element cassette system (easy removable).  
 Equipped with **thermometer** (see picture) inside heated compartment.  
 Safety thermostat.  
 Maximum temperature: **+85°C**
- **Lower compartment: ambient for cold food transport.**  
 By using a "polar plate" compartment temperature will not exceed **+10°C** for at least three hours.

### Available Models:

Model	Dimensions mm	Max Capacity in Litres for containers GN	Weight KG	Watt	Mark
F.22-D	735x550x1480	64 + 64	90	400	CE

Note: Upon request Model F.22-D can also be equipped with electric system in lower compartment as well.

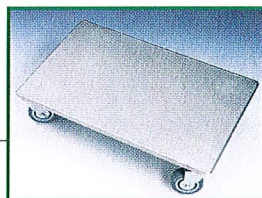
# THERMOBOX Optional Extra's



PLATFORM TROLLEY  
MODEL F.508



SMALL PLATFORM UNIT  
MODEL RZ 555



FOOD  
DISTRIBUTION  
UNIT  
MODEL RZ 222

**For F.21 and F.22 Models.**  
**Platform trolley Model F.508**  
**Small platform unit Model RZ 555**  
**Food distribution unit Model RZ 222**

## Platform trolley Model F.508

- Manufactured in 18/10 stainless steel (AISI 304).
- Four 100 mm Ø wheels.
- Max loading capacity: 200 KG
- Dimensions: 840x550x910 mm

## Small platform unit Model RZ 555

- Manufactured in 18/10 stainless steel (AISI 304)
- Four 80 mm Ø wheels.
- Max loading capacity: 50 KG
- Dimensions: 555x350x105 mm

## Food distribution unit Model RZ 222

- Manufactured in 18/10 stainless steel (AISI 304).
- Upper shelf for housing two "Thermobox" Model F.21.
- Support for housing the covers of the Thermobox during food distribution.
- Lower shelf for miscellaneous item store.
- Four strong PVC shock absorbers.
- Four 125 mm Ø wheels two of which with brake.
- Dimensions: 1030x730x700 (serving shelf) mm.

OUR COMPANY HAS BEEN DESIGNING AND  
PRODUCING EQUIPMENT AND SYSTEMS FOR  
MEALS DISTRIBUTION SINCE 1954, OUR  
INSULATED CONTAINERS ARE THE RESULT OF  
OVER 50 YEARS OF EXPERIENCE AND ARE  
FULLY MANUFACTURED IN 18/10 STAINLESS  
STEEL TO ENSURE QUALITY AND DURABILITY  
THROUGH TIME.



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The company reserves the right of making technical modifications without prior notice.

# Riviera II

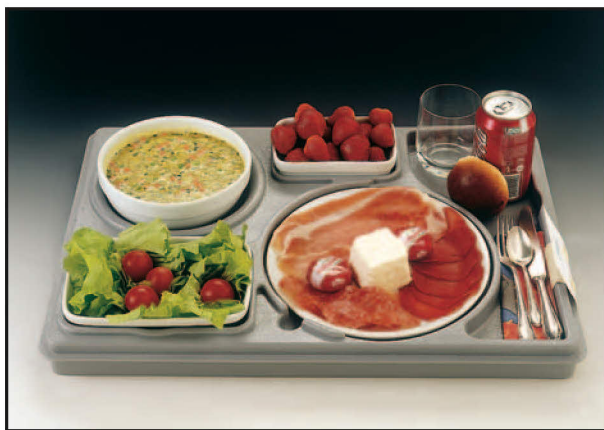
La nostra azienda dal 1954 progetta e produce attrezzature e sistemi per la distribuzione dei pasti, proponendo soluzioni pratiche ed igieniche con un rapporto qualità/prezzo estremamente interessante. Nel 1987 con il modello "RIVIERA" siamo stati i primi a progettare ed introdurre sul mercato Italiano un vassoio termico che potesse soddisfare le esigenze qualitative e quantitative proprie della cucina italiana. Nel 1990 nasce il modello "RIVIERA II" ancora più capace, ancora più versatile, ancora più Italiano, che anche oggi, nonostante le numerose imitazioni, rimane difficilmente eguagliabile in termini di qualità e flessibilità.

*Our company has been designing and producing equipment and systems for meals distribution since 1954, offering practical and hygienic solutions with an extremely interesting price/quality relationship. In 1987 with the model "Riviera" we were the first to introduce on the Italian market an insulated tray capable of meeting the needs proper to the Italian cuisine. In 1990, model "Riviera II" was created, even more capacious and versatile which, today still, remains hard to match in terms of quality and flexibility.*



## Caratteristiche del vassoio

- Realizzati con materiale termoplastico di prima qualità e notevole resistenza.
- Ottima tenuta termica grazie alla realizzazione a doppia parete con isolamento speciale che evita lo scambio di temperatura e di sapore tra i singoli scomparti all'interno del vassoio.
- I piatti ed i recipienti per le pietanze restano ben saldi nelle apposite sedi.
- Da utilizzare con vasellame in porcellana, melamina o monouso. Impilabili e facilmente stoccabili. Lavabili in lavastoviglie.
- I vassoi "RIVIERA II" sono trasportabili con appositi carrelli neutri e sono particolarmente indicati per il confezionamento centralizzato delle diete con sistema completo di nastro trasportatore e carrelli distributori.
- Dimensioni di ingombro: mm. 530x370x105 (base + coperchio).



La nostra azienda rimane a Vostra disposizione per l'approntamento degli schemi organizzativi, nell'istruzione degli operatori e nell'avviamento del sistema.

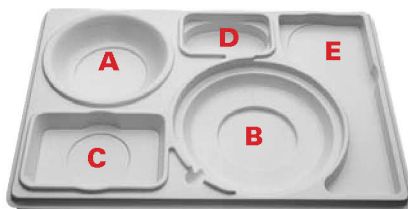
*Our company is at your disposal for preparing organizational plans, training operators and starting up the system.*

## Features of the insulated tray:

- Made of first quality, highly resistant thermoplastic material.
- Excellent heat retention thanks to the double wall construction avoiding taste and temperature exchange between the single compartments within the tray.
- Plates and main-courses containers stay firmly in proper seats.
- To be used with porcelain, melamine or disposable crockery.
- Stackable and easily storeable.
- Washable in dishwashers.
- The "RIVIERA II" insulated trays are easy to transport using apposite neutral trolleys and are particularly indicated for the centralized preparation of diet meals with a complete system of tray conveyor belt and distributing trolleys.
- Overall dimensions: 530x370x105 (server + cover) mms.

## Organizzazione del vassoio

- A:** bolo Ø17 cm. o piatto fondo Ø 18,5 cm. per primo asciutto o in brodo.
- B:** piatto piano Ø 23 cm. per secondi e contorni caldi.
- C:** terrina rettangolare cm. 18,5x12,5x4 per contorni freddi.
- D:** terrina rettangolare cm. 14x9x4 per frutta / dessert.
- E:** vano per bicchiere, pane, posate, portascheda.



## Tray organization:

- A:** soup bowl dia. 17 cms or soup-plate dia. 18,5 cms for first courses.
- B:** flat plate dia. 23 cms for second courses and hot side dishes.
- C:** rectangular insert 18,5 x 12,5 x4 cms for cold side-dishes.
- D:** rectangular insert 14 x9 x4 cms for fruit/dessert.
- E:** compartment for glass, bread, cutlery and card-holder.

# Riviera II

*"il" Vassoio Termico*



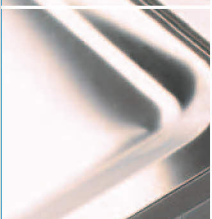
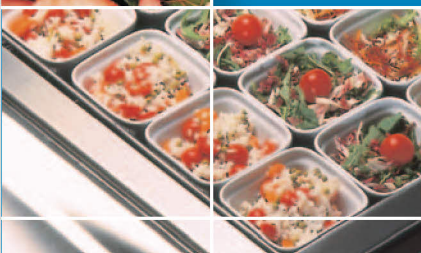
**Fimi**

gli specialisti  
nella distribuzione dei pasti.



# REFRIGERATION CARTS

Reliable refrigeration  
below +10°C



Perfect for catering operations, the Fimi refrigerated basket dispenser eliminates the need for “hot-cold” and “cook-chill” systems.



**Technical specifications:**

- 200 Kg capacity.
- Fully sealed 18/10 S/steel enclosure (AISI 304).
- Spring-loaded, sliding frame product-feeding system.
- Spring-adjusted calibration.
- Removable transparent access door.
- Forged upper shelf.
- Electrical safety features.
- Heavy-duty shock-absorption bumpers.
- Four 100mm wheels with pedal braking.

**Refrigeration system:**

- Ventilated battery chilling system
- Electronically regulated +3° C to +10° C temperature with digital display
- R134A Freon cooler
- CFC-free coolant
- Coiled flex power source with EEC 16A power plug

**Optional extra**

- Heavy-duty 18/10 S/steel ball bearing wheels.
- Sturdy integrated bumpers.



Model	ENS/R
<b>Overall dimension</b>	1240 x 735 x 930
<b>Basket capacity</b>	n° 8 - mm 525 x 525 x 75
<b>Volts</b>	220 / 230
<b>Kw</b>	0,3



Perfect for catering, restaurants and self-service product areas, Fimi refrigeration carts maintain optimum product chilling right up to service time.



Temperature display

**Technical specifications:**

- Fully sealed 18/10 S/steel enclosure (AISI 304).
- Compact 30x30 footprint with sturdy integrated bumpers.
- Forged upper tank with rounded corners and perforated bottom shelves of 18/10 S/steel.
- High-density polyurethane foam insulation.
- Forged upper shelf with contained drainage 1/2 drain tap.
- Electrical safety features.
- Concealed lower-storage shelves.
- Four 125mm wheels with pedal braking.

**Refrigeration system**

- Electro-static refrigeration system.
- Electronically regulated +3° to +10° C temperature with digital display.
- R134A Freon cooler.
- CFC-free coolant.
- Coiled flex power source with EEC 16A power plug.

**Optional extra**

- Heavy-duty 18/10 S/steel ball bearing wheels.
- Sturdy integrated bumpers.
- Removable transparent access door.



Model	BCR / 3
Overall dimension	1260 x 695 x 900
Max capacity	3x1 / GN - 200
Volts	220 / 230
Kw	0,3

Fimi's refrigeration carts feature a continuous chilling process that maintains a product temperature of between +3° and +10° C, preventing bacterial contamination. All FIMI refrigeration carts are HACCP compliant.

Fimi refrigeration carts preserve, and can even improve the quality of your product and are perfect for catering operations, in-flight catering services, hospital canteens, restaurants and self-service areas.



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**[www.fimi-inox.it](http://www.fimi-inox.it)**

# UNHEATED PLATES DISPENSERS

For storage, transport and distribution of plates Ø 210-260 mm.

## EPN models

### Constructional details:

Entirely in 18/10 stainless steel (AISI 304).

Single wall constructions without thermal insulation.

Removable raising cylinders all in 18/10 stainless steel with dome lids in thermoplastic material.

Simple calibration of the level by adding or removing the adjusting springs.

Max load per cylinder: 90 Kg.

Max capacity per cylinder: 50 plates with Ø 210-260 mm.

Safety handle.

With four strong angular shock-prevention bumpers.

Assembly on four revolving 100 mm. Ø wheels, two of which with pedal brake.

Can also be used for stainless steel thermal utensils (under-plate with cover).

### Accessories available on request:

Integral shock-prevention bumper.

18/10 stainless steel wheels on ball-bearings.



MOD.	Overall dimensions mm.	Max capacity	marking
EPN-1	580 x 465 x 930	50 plates	CE
EPN-2	840 x 465 x 930	100 plates	CE
EPN-3	1165 x 465 x 930	150 plates	CE

# TRAYS AND BASKETS DISPENSERS

For transport, storage and distribution of trays, glasses, cups and crockery.

## EN models



### Constructional details:

Made in 18/10 stainless steel (AISI 304).

Raising system with vertical springs with sliding frame on ball-bearings.

Simple calibration of the level by adding or removing the adjusting springs.

Covering of the raising frame and raising shelf made in 18/10 stainless steel.

Safety handle.

Max load: 300 Kg.

Lower shelf equipped with four strong angular shock-prevention bumpers.

Assembly on four revolving 100 mm. Ø wheels, two of which with pedal brake.

### Accessories available on request:

Crockery holder.

Sides guides for trays stacking.

18/10 stainless steel wheels on ball-bearings.

Galvanized steel or 18/10 stainless steel baskets.

MOD.	Overall dimensions mm.	Trays capacity	Baskets capacity
EN-1	760 x 610 x 930	150	n° 10 mm. 500 x 500 x 60 OR n° 05 mm. 500 x 500 x 120
EN-3	1010 x 610 x 930	300	n° 10 mm. 750 x 530 x 60 OR n° 05 mm. 750 x 530 x 120

# HEATED PLATES DISPENSERS



## Constructional details:

Entirely in 18/10 stainless steel (AISI 304).

Double wall construction with thermal insulation.

Removable raising cylinders all in 18/10 stainless steel with dome lids in thermoplastic material.

Simple calibration of the level by adding or removing heat-resistant springs.

Max load per cylinder: 90 Kg;

Max capacity per cylinder: 50 plates with Ø 210 - 260 mm.

Safety handle with hook to support spiral cable.

With four strong angular shock-prevention bumpers.

Assembly on four revolving 100 mm. Ø wheels, two of which with pedal brake.

Can also be used for stainless thermal utensils (under-plate with cover).

For pre-heating, storage transport and distribution of plates Ø 210-260 mm.

## EP models



## Electrical heating system:

Air circulation heating by means of powerful fan.

Electrical connection 220 - 230 Volts.

Protection degree against humidity: IPX4.

Pressed control panel shaped for easy cleaning.

With adjustable thermostat (from +30°C to +110°C), pilot lamp, spiral cable and CE 16A electrical socket.

## Accessories available on request:

Integral shock-prevention bumper.

18/10 stainless steel wheels on ball-bearings.

MOD.	overall dimensions mm.	Max capacity	watts	marking
EP-1	580 x 465 x 930	50 plates	1000	CE
EP-2	840 x 465 x 930	100 plates	1000	CE
EP-3	1165 x 465 x 930	150 plates	2000	CE
EP-4	840 x 745 x 930	200 plates	2000	CE

# UNHEATED BASKETS DISPENSERS



For transport, storage and distribution of china crockery glasses, cups and thermal utensils.

## ENS models



## Constructional details:

Made in 18/10 stainless steel (AISI 304).

Raising system with vertical springs with sliding frame on ball-bearings.

Simple calibration of the level by adding or removing the adjusting springs.

Safety handle.

Max load: 300 Kg.

With four strong angular shock prevention bumpers.

Assembly on four revolving 100 mm. Ø wheels, two of which with pedal brake.

## Accessories available on request:

18/10 stainless steel upper cover.

18/10 stainless steel inside shelf for use with thermal utensils.

Integral shock-prevention bumpers.

18/10 stainless steel wheels on ball-bearings.

Galvanized steel or 18/10 stainless steel baskets.

MOD.	overall dimensions mm.	Baskets capacity	marking
ENS-1	770 x 680 x 930	n° 10 mm. 500 x 500 x 60 OR n° 05 mm. 500 x 500 x 120	CE
ENS-3	1080 x 680 x 930	n° 10 mm. 750 x 530 x 600 OR n° 05 mm. 750 x 530 x 120	CE

# HEATED BASKETS DISPENSERS



It is also available the **refrigerated model** (catalogue available on request)

For pre-heating, transport, storage and distribution of soup bowls, cups and china crockery.

## EC models



### Constructional details:

Made in 18/10 stainless steel (AISI 304).

Double wall construction with thermal insulation.

Raising system with vertical springs with sliding frame on ball-bearings.

Simple calibration of the level by adding or removing the adjusting spring.

With 18/10 stainless steel upper cover.

Safety handle.

Max load: 300 Kg.

With four strong angular shock-prevention bumpers.

Assembly on four revolving 100 mm. Ø wheels, two of which with pedal brake.

### Electrical heating system:

Air circulation heating by means of powerful fan.

Electrical connection 220-230 Volts.

Protection degree against humidity: IPX4.

Pressed control panel shaped for easy cleaning.

With adjustable thermostat (from +30°C to +110°C), pilot lamp, spiral cable and CE 16A electrical socket.

### Accessories available on request:

Integral shock-prevention bumpers.

18/10 stainless steel wheels on ball-bearings.

Galvanized steel or 18/10 stainless steel baskets.

MOD.	Overall dimensions mm.	Baskets capacity	Watts	Marking
EC-1	1065 x 680 x 930	n° 10 mm. 750 x 530 x 60 OR n° 05 mm. 750 x 530 x 120	2000	CE

# HEATED PLATES DISPENSERS WITH ADJUSTABLE CYLINDERS



For pre-heating, storage, transport and distribution of plates Ø 210-285 mm.

## EPR models



### Constructional details:

Entirely in 18/10 stainless steel (AISI 304).

Double wall construction with thermal insulation.

Removable raising cylinders all in 18/10 stainless steel with dome lids in transparent polycarbonate.

Simple calibration of the level by adding or removing heat-resistant springs.

Max load per cylinder: 90 Kg.

Max capacity per cylinder: 55 plates with Ø 210-285 mm.

The cylinder can easily be adjusted on different diameters by adding the three adjustable guiding rods.

Safety handle with hook to support spiral cable.

With four strong angular shock-prevention bumpers.

Assembly on four revolving 100 mm. Ø wheels, two of which with pedal brake.

Can also be used for stainless steel thermal utensils (under-plate with cover).

### Electrical heating system:

Air circulation heating by means powerful fan with the same specification as per "EP" model.

### Accessories available on request:

Integral shock-prevention bumper.

18/10 stainless steel wheels on ball-bearings.

MOD.	Overall dimensions mm.	Max capacity	watts	marking
EPR-1	585 x 485 x 930	55 plates	1000	CE
EPR-2	980 x 535 x 930	110 plates	1000	CE
EPR-3	1375 x 535 x 930	165 plates	2000	CE



**SELF - LEVELLING  
 DISPENSER  
 TROLLEYS**

For storage  
 transport and  
 distribution  
 of trays, plates  
 and crockery

The company reserves the right of making technical modifications without prior notice.

# SERVICE TROLLEYS



**Fimi**  
qualità inossidabile

**AI**  
GROUP  
The spirit of excellence

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Our SERVICE TROLLEYS are strong, practical and hygienic and are of great help in kitchens, canteens, restaurants and self-services.



### Tray-Racks

- Totally made of 18/10 stainless steel.
- Tubular 20x20 mm uprights.
- The guides for trays sliding are shaped for easy cleaning.
- Assembled on 4 grey rubber 100 mm ø wheels.
- The trolley is dispatched unassembled and packed in cardboard cartons.
- **Accessories on request:** The fitting of 4 grey rubber buffers.  
The fitting of 2 wheels with pedal brake.  
The fitting of stainless steel box for bottles.
- **MOD F.500** Capacity: 10 trays. **MOD F.501** Capacity: 20 trays.  
**MOD F.502** Capacity: 30 trays.



### Trolleys for Gastro-Norm containers

- Totally made of 18/10 stainless steel.
- Tubular 20x20 mm uprights.
- The guides for containers sliding are shaped for easy cleaning.
- Assembled on 4 grey rubber 125 mm ø wheels.
- The trolley is dispatched unassembled and packed in cardboard cartons.
- **Accessories on request:** The fitting of 4 grey rubber buffers.  
The fitting of 2 wheels with pedal brake.
- Dimensions: **MOD. F.504** mm 580x660x1510  
Capacity: N° 10 G.N. Mod. 2/1 h 100 mm or submultiples.



### Trolleys for Gastro-Norm containers

- Totally made of 18/10 stainless steel.
- Tubular 20x20 mm uprights.
- The guides for containers sliding are shaped for easy cleaning.
- Assembled on 4 grey rubber 125 mm ø wheels.
- The trolley is dispatched unassembled and packed in cardboard cartons.
- **Accessories on request:** The fitting of 4 grey rubber buffers.  
The fitting of 2 wheels with pedal brake.
- Dimensions: **MOD. F.505** mm 730x555x960.  
Capacity: N° 10 G.N. Mod. 1/1 h 100 mm or submultiples.



### Trolleys for Gastro-Norm containers

- Welded. Totally made of 18/10 stainless steel.
- Tubular 20x20 mm uprights.
- 12/10 thickness upper shelf.
- The guides for containers sliding are shaped for easy cleaning.
- Assembled on 4 grey rubber 125 mm ø wheels.
- **Accessories on request:** The fitting of 2 wheels with pedal brake.
- Dimensions: **MOD. F.503** mm 580x660x880.



### Movable basin for meat and vegetables

- Welded. Totally made of 18/10 stainless steel.
- Fully sealed construction.
- The basin is typified by wide radii for easy cleaning.
- Fitting of extractable bored bottom shelf.
- Fitting of 1" drain tap.
- Assembled on 4 grey rubber 125 mm ø wheels.
- **Accessories on request:** The fitting of 2 wheels with pedal brake.
- Dimensions: **MOD. F. 506** mm 690x570x650.



### Movable Refuse-Bin

- Totally made of 18/10 stainless steel.
- Reinforcement ribbing.
- Side handles.
- Assembled on 4 grey rubber 80 mm ø wheels.
- **Accessories on request:** The fitting of 2 wheels with pedal brake.
- Dimensions: **MOD. F. 509** ø mm 380x600.  
Capacity: 50 Lt.





**TRAY TROLLEY  
FOR COOK-SERVE  
OR COOK-CHILL  
FOOD SERVICE SYSTEMS.**



# Single

meal distribution trolleys



All the flexibility you expect from **Fimi**.

# e Tray



FIMI has specialized in meal service equipment since 1954. 50-plus years of Italian and international service can be found in the quality, reliability and ease of use of every FIMI equipment, each adaptable to its user's individual needs.

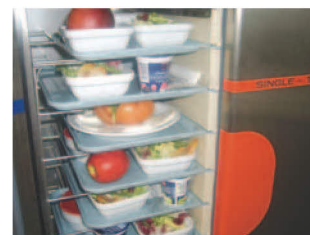
**PREPARING A DELICIOUS MEAL REQUIRES ATTENTION AND CARE, NOT HASTE.**

FIMI service trays deliver high-quality heat and serve, or heat and store solutions, all scrupulously within HACCP regulations.



**COMPACT, MANEUVERABLE AND BUILT TO LAST,**

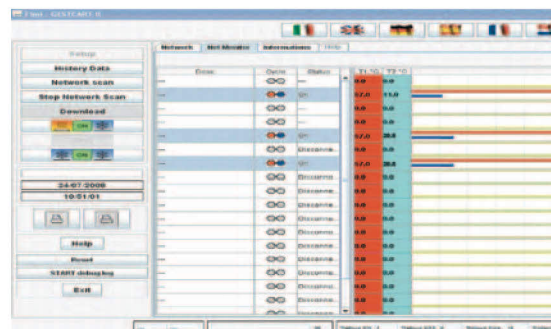
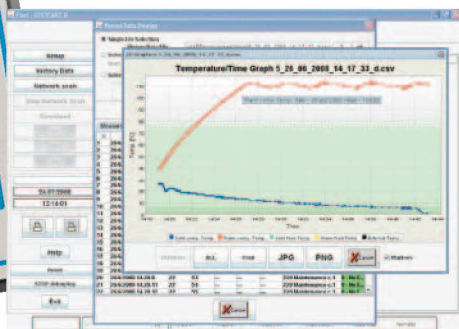
FIMI service trolleys are made of 18/10 steel and ergonomically designed with handles adjustable to each user's need..



## OPTIONAL FEATURES

### Single Tray Trolleys

offers a wide array of options to satisfy even the most demanding chef!



"Guest Cart" data-management software for PC.



Pedal accessible doors



Top shelf with complete pressed rail.



Easily extractable gaskets.



## Features

- Pedal accessible doors
- A gasket-free dividing partition to avoid gasket corrosion and unwanted heat transfer over the life of the machine.
- A fully contained refrigeration unit, easily accessible for adjustments and maintenance.
- Programmable work cycles that suit every user's needs.
- Power independent temperature displays.
- Easy to use by personnel.

## More than just a dividing wall some important details:

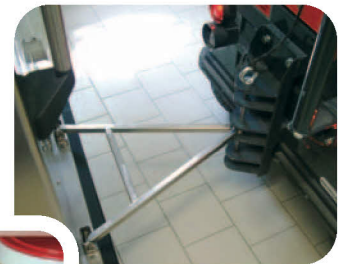
- Interior compartments are completely thermo-separated by FIMI's gasket-free dividing partition that maintains compartment temperatures long after cycle completion and allows quick and easy tray access.

Even any inserted tray, the thermo-separation is guaranteed.



## Main optional features:

- S/Steel folding side shelf.
- 18/10 S/Steel steering tow-bar.
- Two interior temperature probes.
- Steerable motorized wheels.
- Trash bag frame.
- Corkscrew.
- "Guest Cart" data-management software for PC.
- Exterior temperature-control probe.
- FimiExpress shuttle trolleys.



# ONE TRAY, TWO TEMPERATURES FIMI VERSATILITY

Over 65°C for hot meals  
and no more than 10°C for cold  
meals.\*



The **Single Tray Trolleys** serves hot meals at up to 65°C / 75°C\* and cold dishes as low as 5°C / 10°C\* straight from the kitchen without bulky mobile partitions or tricky re-handling.

An interchangeability of tray, can easily permit to have bigger hot or cold space available on the tray, for better responding to any specific menu requested by the hospital.

\* Service temperatures must conform to local safety regulations.



## Standard tableware:

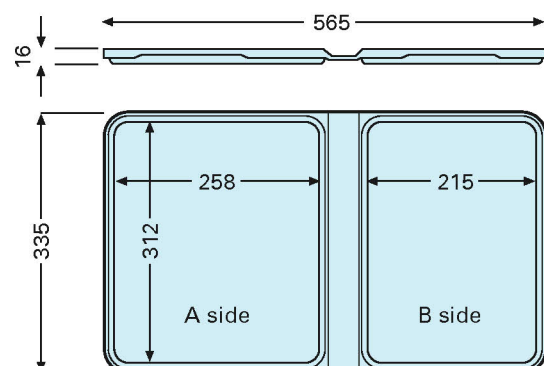
- 14 cm china soup bowl (Lt 0,500) with cover.
- 23 cm china flat plate with cover.
- 18x12x4 cm china salad plate.
- 12x12x4 cm china fruit plate.



Other components of different size and capacity are available on request.

## Tray dimensions

Trays can be perfectly stacked one on top of the other for an easier storage in the dispenser trolleys.



Upon request, a Gastronorm tray can be provided

FIMI trolleys are vital tools found in hospital foodservice operations worldwide.  
Ask us for detailed list of references.



**Key references  
for fimi - ali s.p.a.  
installations**

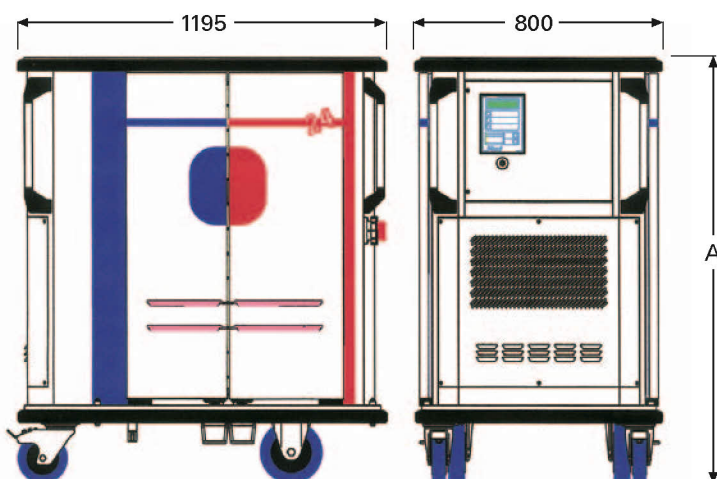
**ITALY**

POLICLINICO S. MATTEO PAVIA  
OSPEDALE CIVILE SASSARI  
OSPEDALE CIVILE MONTEPULCIANO SIENA  
OSPEDALE DI AOSTA  
CENTRO CATANESE DI MEDICINA CATANIA  
OSPEDALE VILLA SCASSI GENOVA  
OSPEDALE CIVILE TERMOLI  
CLINICA VILLA MAYOR TORINO  
OSPEDALE S.CARLO MILANO

**INTERNATIONAL**

VIRGIN DE LA BLANCA HOSPITAL TOLEDO SPAIN  
ST.JOSEPH HOSPITAL BEIRUT LEBANON  
KING FAHAH MILITARY HOSPITAL JEDDAH SAUDI ARABIA  
DEINZE HOSPITAL BELGIUM  
S.GIOVANNI HOSPITAL BELLINZONA SWITZERLAND  
BIEDENKOPFT RED CROSS HOSPITAL GERMANY  
GALWAY CLINIC IRELAND  
ALTENWOHNHEIM CLINIC KITZBUEL AUSTRIA  
TEKHMONTAZHSTROY ST.PETERSBURG

**Trolleys  
dimensions**



model	trays capacity	height (A)	gap between trays
ST - 30	30	1615 mm.	80 mm.
ST - 24	24	1375 mm.	80 mm.
ST - 20	20	1375 mm.	94,5 mm.

FIMI reserves the right to make technical modifications without prior notice.

### Electronic control panel features:

- Push-button on/off switch.
- Push-button programmable thermal cycles.
- Hot and cold compartment temperature display.
- Power indicator.
- Audiovisual end-of-cycle alarm.
- Separate hot and cold cycle indicator lights.
- Power independent temperature display.
- Daily, weekly or monthly cycle programs.
- Italian, English and French language options.
- Power independent storage temperature display.
- "Guest Cart" data-management software for PC.

### Standard features

- 100% 18/10 Stainless/steel (AISI 304) construction.
- Insulated double wall construction and power insulation.
- Independent, interior hot and cold compartments divided by a gasket-free partition to limit heat transfer.
- "Single refrigeration" heat and serve cycle refrigerating one compartment.
- "Double refrigeration" heat and store cycle refrigerating both compartments.
- Removable, easily cleanable partition.
- Spacious interior and removable trays for easy cleaning.
- Four (4) round edged doors with 180° for easy access.
- Durable exterior bumpers on the top and bottom of the trolley.
- Driving handle with insulation supports on both sides of the trolley.
- Two (2) 160 mm diameter pivoting castors with brake pedal and two (2) 200 mm diameter stationary castors, both in black rubber and with sliding ball bearings.
- Full-length access doors for easy maintenance.
- Powerful modulated ventilation for consistent compartment temperatures.

## Available Single Tray Models

### SR Series

single refrigeration  
for heat and serve systems.

### DR Series

double refrigeration  
for heat and store systems.

Model	Volt	Kw (total)	Kw (hot compartment)	Kw (cold compartment)	Mark
ST-20 SR	400/3PH/50Hz+N+T	6.0	5.5	0.5	CE
ST-24 SR	400/3PH/50Hz+N+T	6.0	5.5	0.5	
ST-30 SR	400/3PH/50Hz+N+T	6.6	6.1	0.5	
ST-20 DR	400/3PH/50Hz+N+T	7.1	6.4	0.7	CE
ST-24 DR	400/3PH/50Hz+N+T	7.1	6.4	0.7	
ST-30 DR	400/3PH/50Hz+N+T	8.8	8.1	0.7	

220V / 50Hz / 3P+E configurations available

Start-up diagrams and individual training programs are available. Contact your authorized FIMI dealer for more information.