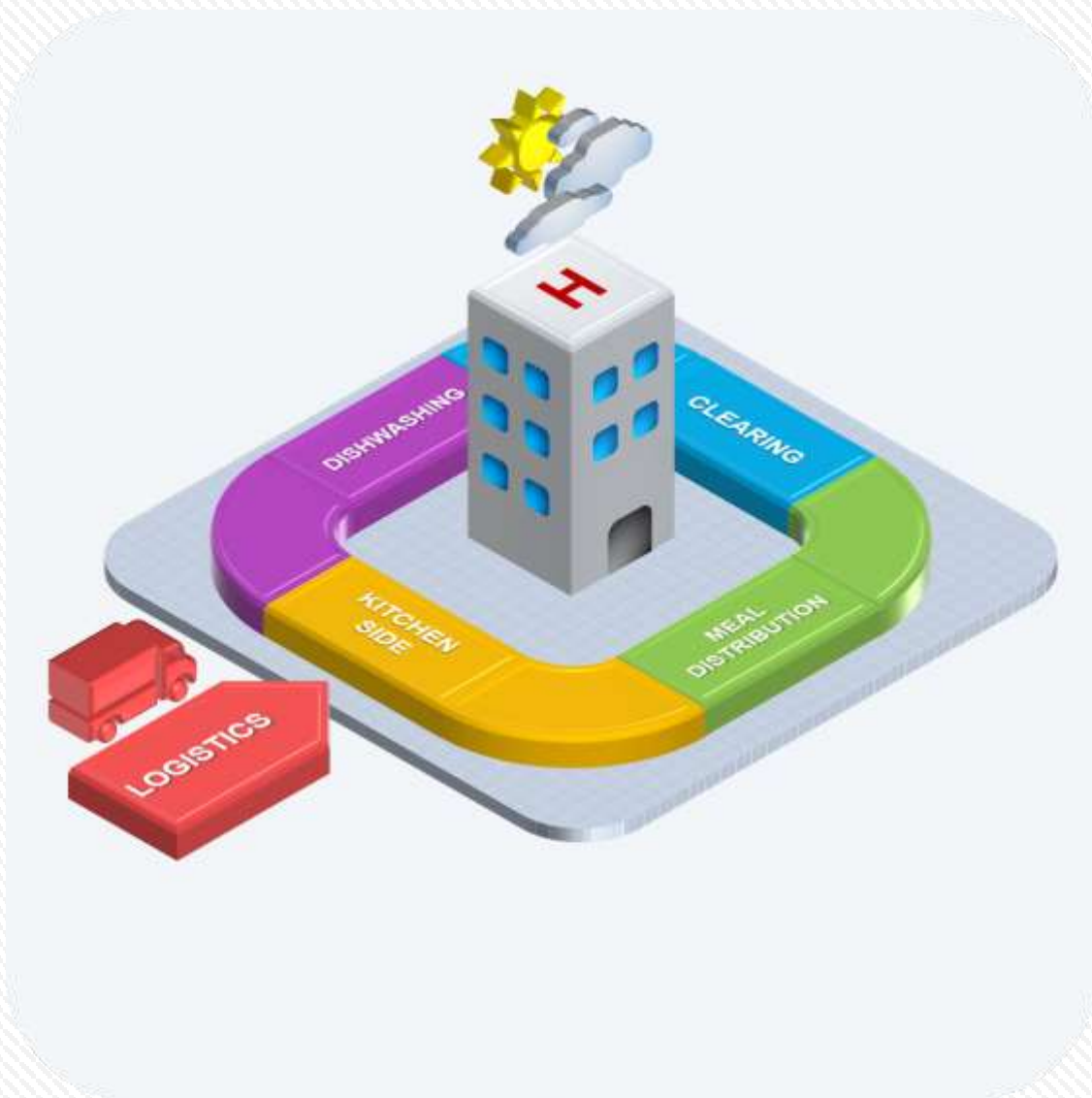


RESIDENTIAL & HEALTH CARE

Food service equipment



The complete solution for the entire meal distribution cycle



The distribution of meals is always a very delicate and important activity within hospitals and nursing homes and is a precious service dedicated to the patients.

To work in the best way, operators need products that guarantee efficient and rapid work and allow them to operate in conditions of absolute ergonomics and safety.

For this reason Rocam has studied specific products for each phase of the meal distribution cycle, from the supply of stocks, to the preparation of the dishes, to the delivery and subsequent cleaning, in order to help the staff to better carry out their daily work.

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MEAL DISTRIBUTION

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KITCHEN SIDE





A-Care



B-Care

The new breakfast trolley of the Rocam Care line is designed and built for easy distribution of breakfasts and meals directly in the hospital ward. Its structure allows it to be easily adapted to different needs, meeting the most varied uses. The new Care is available in two versions:

A-Care

Version A is designed for multi-portion service with tray preparation inside the ward. It can contain up to four 50X50 baskets for dishes, up to 40 trays and 4 GN 1/1 gastronorm containers (h 120 mm) with all the necessary for the preparation of the trays. The basic equipment is completed by a practical drawer that can be set up with full extraction gastronorm containers for the management of cutlery and accessories.

B-Care

Version B is aimed at the breakfast menu service with trays prepared inside the kitchen. It is especially indicated if each department has a room dedicated to preparing meals. It can contain up to 32 trays in size 1/2 GN ready for service, while the central column allows to transport up to six 2/4 GN wells containing everything needed to complete the service.

Standard containment railing.
Built in stainless steel and
welded to the structure.

Food-grade AISI 304 stainless
steel top, maximum hygiene
and cleanability.



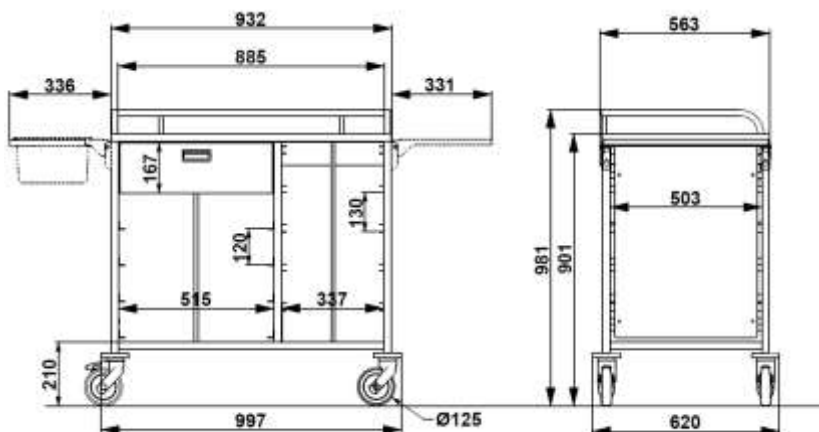
5 C-shaped
supports for the
transport of
Gastronorm in
1/1 size

Standard HPL paneling
which guarantees high
resistance to external
agents and best cleaning.

4 L-shaped supports
for the transport of
standard 50X50
dishwasher cases

High resistance stainless steel
structure completely welded to
ensure best cleaning.

Removable stainless
steel drainer,
dishwasher safe.
Avoid possible
dripping from the
dishwasher boxes.



4 swivel castors in
high
resistance non-
marking
technopolymer,
2 of which with
brake included
in the basic
configuration.

A-Care

Optional lateral trash-bag holder and gastronorm holder GN1 / 4 useful for the recovery of liquids during the removal and cleaning of the trays.



OPT. SL

Thermos and cereal distributor not included

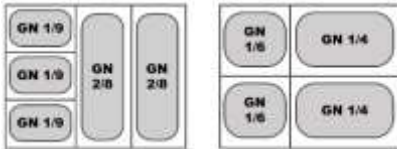


OPT. L

Side extension in stainless steel AISI 304 thanks to which it is possible to prepare up to 3 trays simultaneously.

Large capacity:

- 4 basket 50x50
- 4 x 1/1 GN wells
- Up to 40 trays 1/2 GN size **(NOT INCLUDED)**



Different possible configurations inside the drawer. **Gastronorm wells not included.**

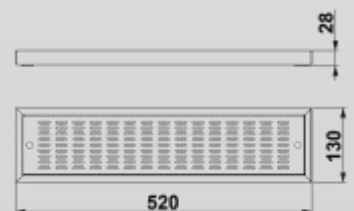


Anti-fall stops on the back side



OPT. SG

Optional SG
Removable and washable drainer in stainless steel, useful to avoid annoying leaks of liquid on the work surface.



Standard containment railing.
Built in stainless steel and
welded to the structure.

Food-grade AISI 304 stainless
steel top, maximum hygiene
and cleanability.

16 L-shaped
supports for the
transport of trays
in Gastronorm
standard

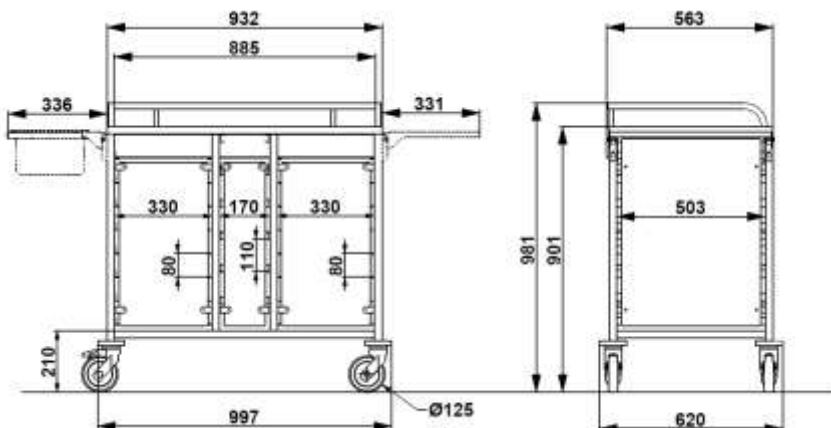
6 C supports for
GN 2/4 trays

Standard HPL paneling
which guarantees high
resistance to external
agents and best cleaning.

4 soft non marking
bumpers as standard

High resistance stainless steel
structure completely welded to
ensure best cleaning.

**UP TO 32 READY
PACKED TRAYS**



MOD.	⌘	□ L	OPTIONS
A-Care	130 mm	5 C	L - SL - SG
B-Care	80 mm	8+8 L	L - SL - SG

B-Care

Optional lateral trash-bag holder and gastronorm holder GN1 / 4 useful for the recovery of liquids during the removal and cleaning of the trays.

OPT. SL



Thermos and cereal distributor not included



Central column that can be equipped with 2/4 GN auxiliary trays, baskets or grids.
Gastronorm not included.

OPT. L

Side extension in stainless steel AISI 304, a valid aid to complete the trays before distribution.

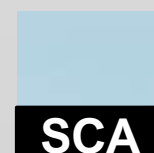
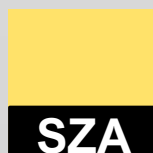
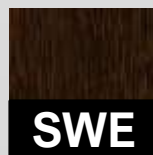
Large capacity:
 • 16/32 Gastronorm trays
 • 6 x 2/4 GN wells
(NOT INCLUDED)



HPL panels on the back side to protect the trays

Color range

Side panels in HPL available in 7 colors



4 solid push handles in AISI 304 stainless steel tube

Solid construction in food-grade AISI 304 stainless steel, best hygiene and cleanability.

OPT. K

Lock with key for handles.

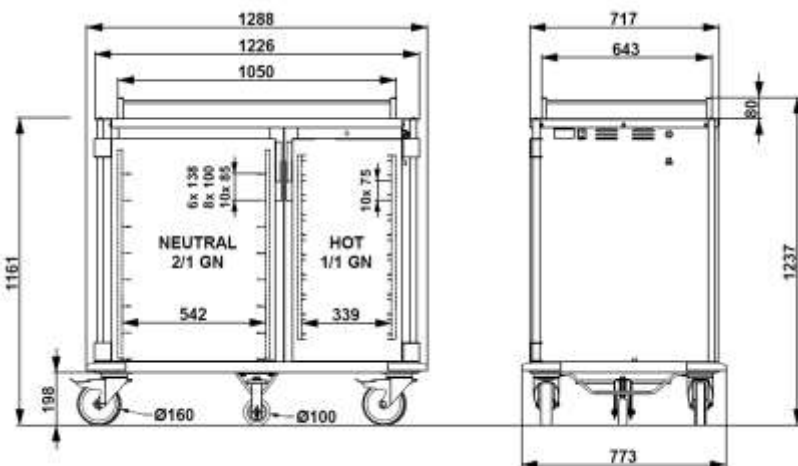
4 non-marking bumpers.



Termocare

Thermal trolley for the distribution of meals divided into 2 practical compartments, one of which is neutral, dedicated to the transport of pre-packaged menu trays and a second compartment in GN1/1 size dedicated to heating and maintaining of ready portions.

5th amortized wheel as standard, allows the trolley to be directed without effort for the operator. The spring recovers all the roughness of the ground making the trolley more stable.



4 swivel castors in high resistance steel $\varnothing 160$ mm, 2 of which with brake included in the basic configuration.

Thermocare

OPT. V

Multipurpose tray.

Stainless steel side rail
AISI 304
h. 80 mm

OPT. SQ

Total door opening to 270°

Neutral compartment complete with L-shaped guides
Other spacings available on request.

UP TO 20 READY PACKED TRAYS

The thermal break made of technical material ensures greater thermal efficiency and better insulation between the compartments.

Hot compartment in GN1/1 size, allows the transport of ready hot portions, guaranteeing the correct temperature of the meal.
GN1/1 grids on request (Opt. GR1/1)



Digital thermostat with HACCP recording.



Cleaning

Internal guides of both compartments completely removable and washable. The smooth internal walls allow easy and complete cleaning with a damp cloth.

MOD.	230 v MAX	↓ ↑	OPTIONS
THERMOCARE	700 Watt	80	V - K - SQ- GR1/1



OPT. K

Thermovega 2/1 C16

Thermovega

Heated cabinets on wheels in AISI 304 stainless steel available in 2 heights to meet all space requirements: from use in the kitchen, transportation to external locations or storage in small rooms. Perfect for transportation and thermal maintenance of ready-made wells, trays or single portions. Insulated double wall construction, each trolley is equipped with 2 practical push handles at full height and the doors are equipped with a thermal seal.

Each model has 4 bumpers as standard anti-track corners and 2 wheels with brake. The trolleys internally have anti-tip "C" support guides for GN or L-shaped tanks for trays and trays.



OPT. GR

Support grid
In steel



C

PROFILO PER VASCHE GN
PROFILE FOR GN PANS



L

PROFILO PER VASSOI
PROFILE FOR TRAYS



Variants

2 variants are available for the internal profiles.

The anti-tip C variant, more suitable for gastronorm tanks and the L variant for trays and baking tins.



Thermovega 1/1 C16



Thermovega Bake

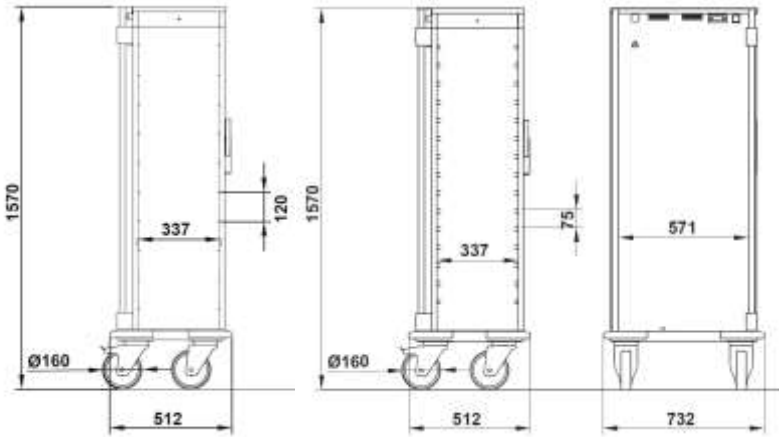


Programmable and fully adjustable digital thermostat with HACCP recording as standard on all models.

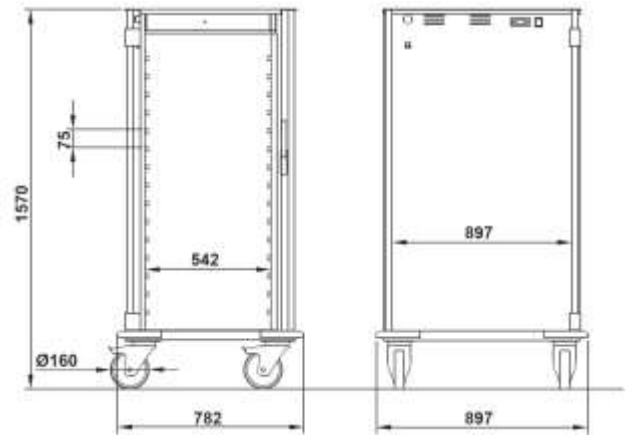


OPT. AER
Adjustable ventilation nozzle for the release of excessive humidity. Standard for the Bake model and available on request for all models.

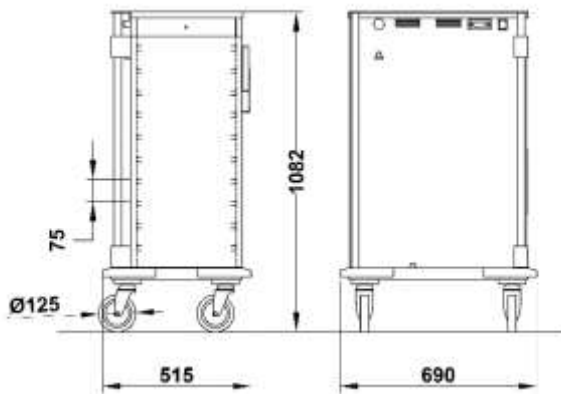
Thermovega 1/1 C16-L10



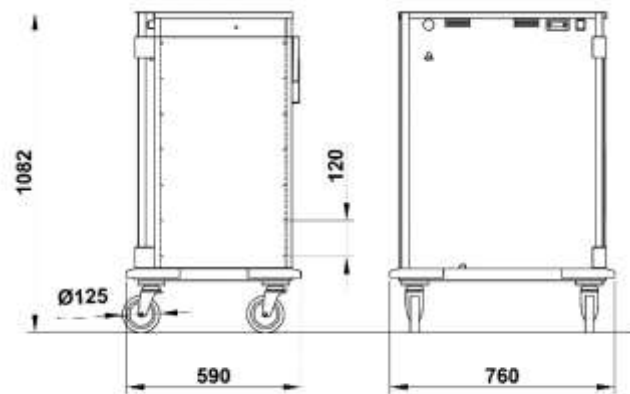
Thermovega 2/1 C16



Thermovega 1/1 SH C10



Thermovega Bake



MOD.	230 V MAX	⌈	□ L	OPTIONS
THERMOVEGA 1/1 C16	1700 W	75 mm	16 C	GN – K – GR - AER
THERMOVEGA 1/1 L10	1700 W	120 mm	10 L	K – GR – AER
THERMOVEGA 2/1 C16	1700 W	75 mm	16 C	GN – K – GR – AER
THERMOVEGA 1/1 SH C10	700 W	75 mm	10 C	GN – K – GR – AER
THERMOVEGA BAKE	700 W	75 mm	10 L	K – GR

Compass 3/1



Compass

New generation of AISI 304 stainless steel bain-marie trolleys with single molded well and rounded edges (COMPASS 2/1-3/1) or with separated molded wells (COMPASS 2S-3S) for GN containers h.200mm (not included) and with rounded edges. Capacity 2 or 3 GN1/1 according to the model. Equipped with double-wall insulation and drain cock.

Ergonomic control panel facing the operator and removable for an easy maintenance. Equipped with an insulated push handle with plastic supports and a smart hook for the spiral cable when not in use. Each trolley has 4 anti-track corner bumpers and 2 castors with brake included.

COMPASS 2/1-3/1-2S-3S: The heating of these bainmarie versions is through electric element regulated by a mechanical thermostat (+ 30 ° / + 90 °) with operating indicator lights (each well has a corresponding light and thermostat).



4 swivel castors in high resistance non-marking technopolymer, 2 of which with brake included in the basic configuration.



Moulded wells with rounded edges on all the models.

Compass Halo 3/1



Compass Halo

Bain-marie trolley in AISI 304 s/steel with 3 separated molded wells with rounded edges.

This trolley combines the bain-marie heating of the well and the dry one by the upper halogen lamps. The upper part is equipped with a practical shelf to place small objects while the front sneezeguard provides a convenient opening for the passage of the dishes.

Equipped by a practical foldable trays-holder in stainless steel tubes. Capacity 3 GN1 / 1 h.200mm (pans not included).
COMPASS LED: this version has the same features as the HALO model but is equipped with LED lighting on the top.

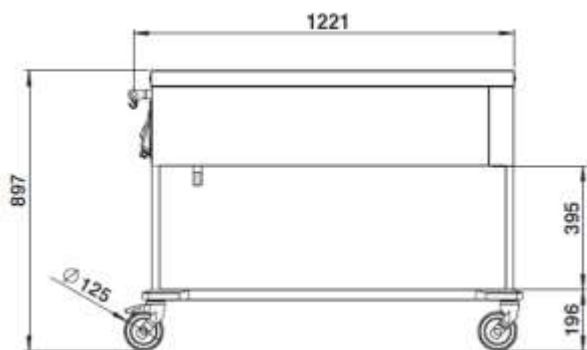


Raised stainless steel structure with independent lighting of lamps and Plexiglass sneezeguard protection.

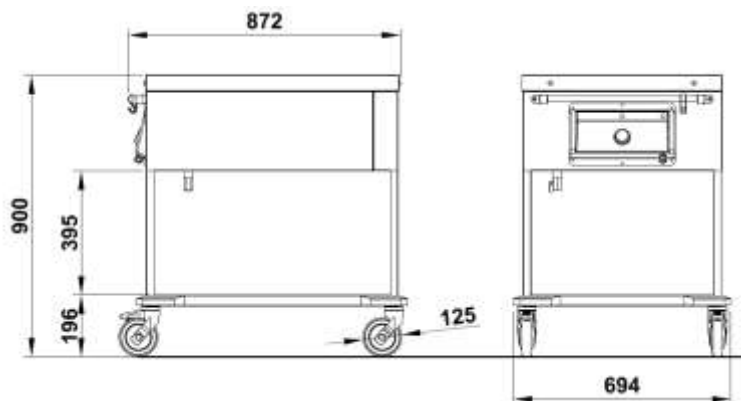


S version
Variant with separate wells with dedicated thermostat.

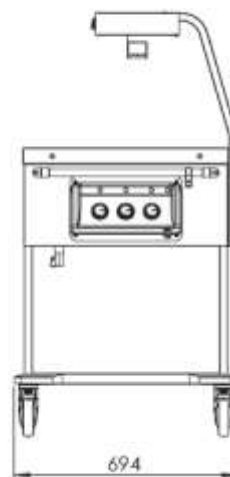
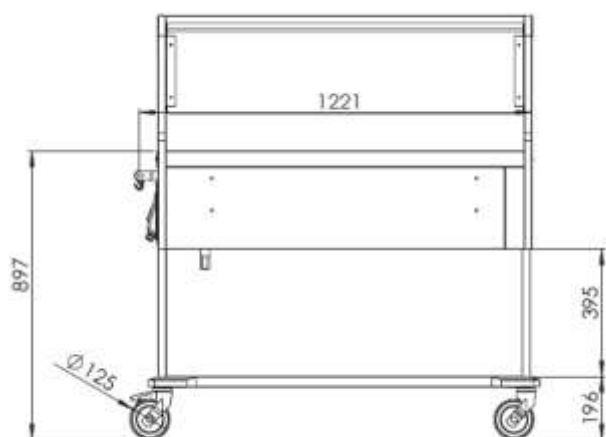
Compass 3/1 - 3S



Compass 2/1 - 2S



Compass Halo / Led



MOD.	230 v MAX	GN h 200
COMPASS 2/1	1500 Watt	2 GN 1/1
COMPASS 2S	1500 Watt	2 x 1 GN 1/1
COMPASS 3/1	2250 Watt	3 GN 1/1
COMPASS 3S	2250 Watt	3 x 1 GN 1/1

MOD.	230 v MAX	GN h 200
COMPASS HALO	3150 Watt	3 x 1 GN 1/1
COMPASS LED	2262 Watt	3 x 1 GN 1/1

Toro 3/1 CH



OPT. ESTR

Gastronorm on full extension drawers guides.

Toro 2/1 CH



Toro

Thermic trolleys with stainless steel structure with 2 different capacity. Well with double insulated walls, 21 cm. depth, with drain cock, can be used both as dry or bain marie heaters thanks to electric heating elements placed underneath the well, mechanical thermostat (+30°/+90°C) with indicator light. 4 Non-marking bumpers and two castors with brake included. Upper lids can be overturned up to 180° and become a practical operating surface. Lower doors can be opened up to 270°, the lower cupboard can be heated on request (Opt.R). GN pans on request.

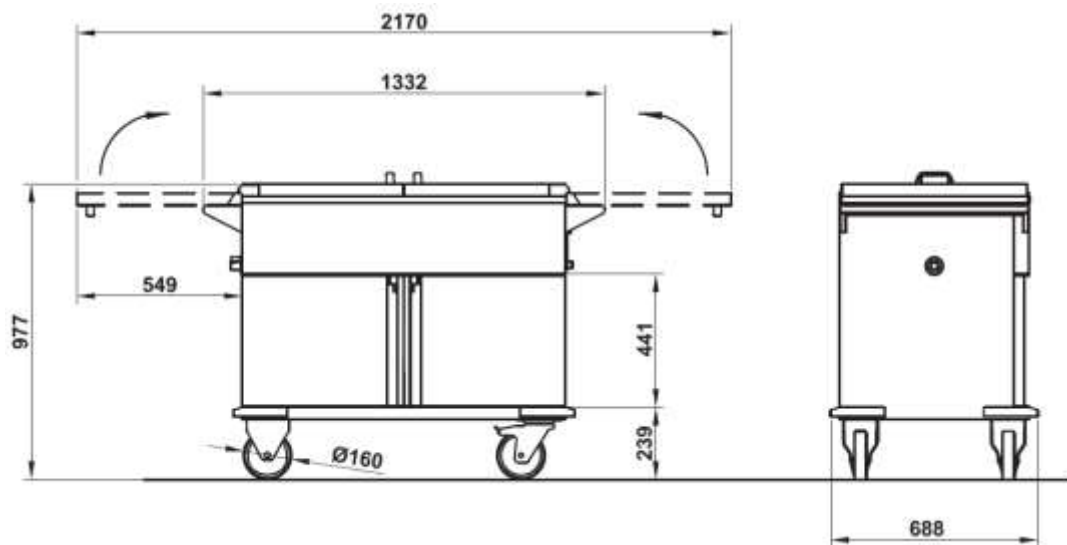


OPT P
Stainless steel shelf in the lower compartment

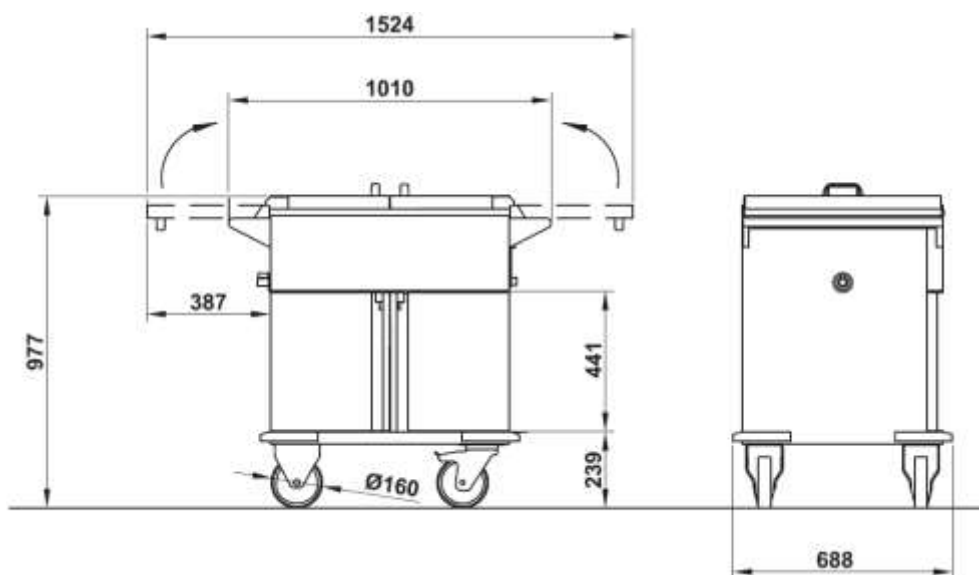


OPT L
L-shaped supports for trays in the lower shelf

TORO 3/1



TORO2/1



OPT R
Dry heated lower
compartment

MOD.	230 v MAX	GN h 200	OPTIONS
TORO 2/1 CH	1500 Watt	2 GN 1/1	ESTR-L-P-R
TORO 3/1 CH	2000 Watt	3 GN 1/1	ESTR-L-P-R

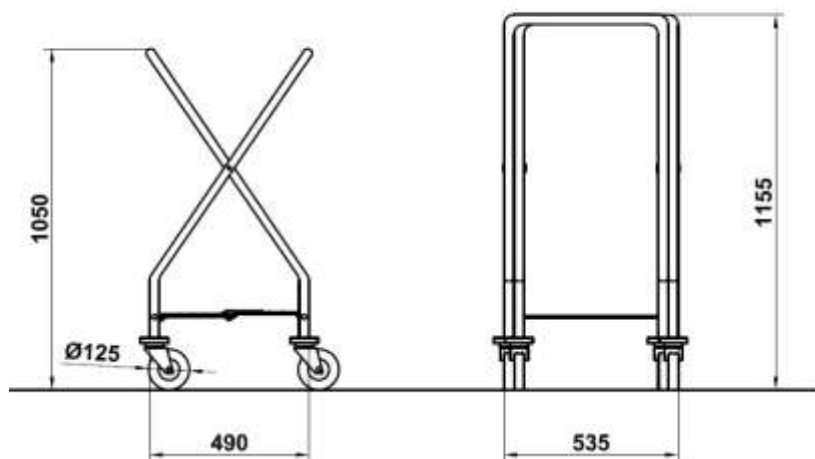


Lince

Lince

Bag trolley essential for collecting and transporting rubbish at the end of the service. Tubular structure in high resistance painted steel that can be easily folded up after use.

Lower trash-bag holder in chromed steel wire



Cleancare

New trolley dedicated to clearing, indispensable for recovering trays, dishes and cutlery and preparing them for washing.

Facilitates the separate collection of leftovers and waste and the recovery of food liquids.

2 standard steel wire bag holders with elastic straps

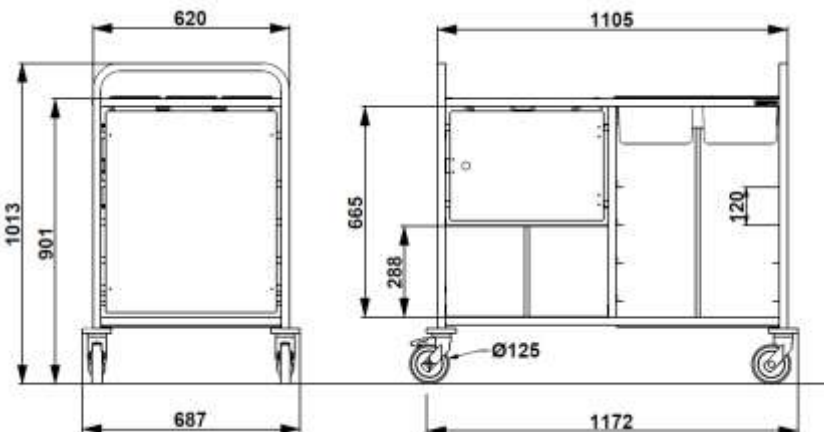
Capacity 2/4 trash-bags

Standard HPL paneling which guarantees high resistance to external agents and maximum cleaning.

High resistance stainless steel structure completely welded to ensure maximum cleaning.



Drip tray removable and washable



4 swivel castors in high resistance non-marking technopolymer, 2 of which with brake included in the basic configuration.



Opening door to facilitate the extraction of full bags. Stainless steel shelf to support the trash-bags



Gastronorm containers configuration ideal for the recovery of cutlery, leftovers and food liquids. **GN containers not included.**



Support shelf for trays in stainless steel, smooth and easy to clean surface.

CLEARING CAPACITY FOR 70 TRAYS

4 L-shaped supports for standard 50x50 cases, ideal for dividing dishes and preparing them for washing.

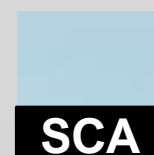
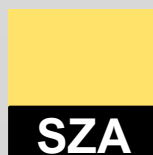
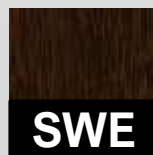


HPL panels on 3 sides and stops anti-fall on the back

www.candola.cz

Color range

Side panels in HPL available in 7 colors



Tray

Rack trolleys with AISI 304 stainless steel structure for baking pans and trays storage. Chromed wire steel guides. All models are equipped with 4 non-marking bumpers and 4 swiveling castors, on request can be fitted with 2 castors with brake (opt. RF). Each model can be fitted by a side paneling in HPL (LAT) or by a side + back HPL paneling (HPL). Always on request can be mounted an upper stainless steel shelf (CAP).



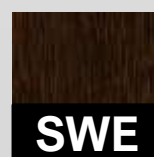
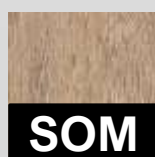
TRAY 12



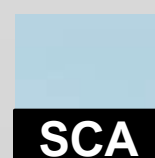
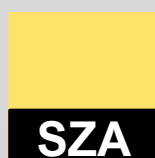
TRAY 24

LAT
HPL paneling on both sides.

Color range
Side panels in HPL available in 7 colors



HPL
Complete HPL paneling on back and sides.

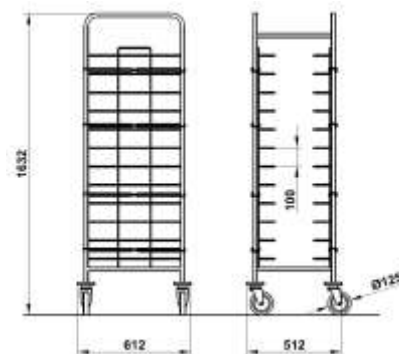


OPT. V

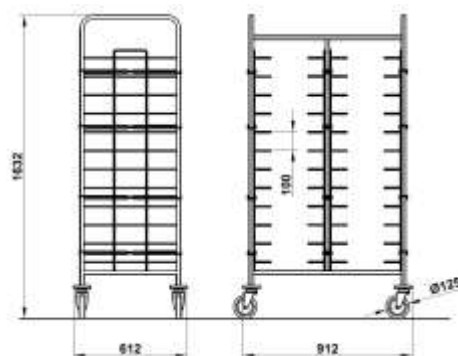
Multipurpose tray in polystyrene.



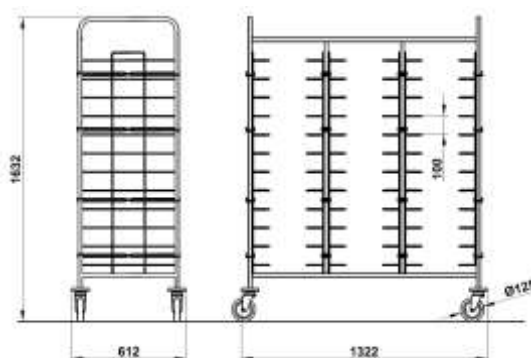
TRAY 36



Tray 12



Tray 24



Tray 36

MOD.	⌈	□ L	OPTIONS
TRAY 12	100 mm	12 L	RF-HPL-CAP-LAT-V
TRAY 24	100 mm	12+12 L	RF-HPL-CAP-LAT-V
TRAY 36	100 mm	12+12+12 L	RF-HPL-CAP-LAT-V

Stainless steel clearing trolleys

DRAGONE



150 kg

CERERE



DRAGONE 2V

Trolley equipped with 2 stainless steel tanks with drain cocks to facilitate washing.

Service trolleys for clearing made in AISI 304 steel with 2 or 3 soundproof floors.
Every trolley is equipped with 4 non-marking bumpers as standard.
On request 2 wheels with brake (RF) and collection containers (C / IN).

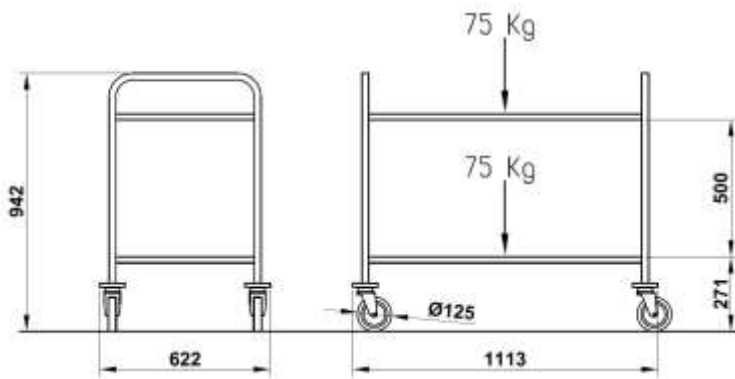


RF
2 castors with
brake.

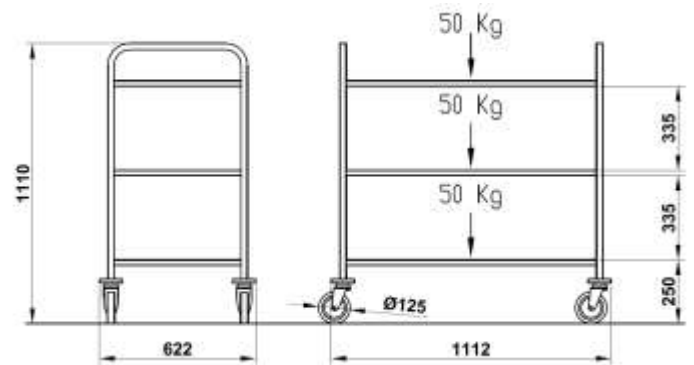


C/IN
Stainless steel
collection container.

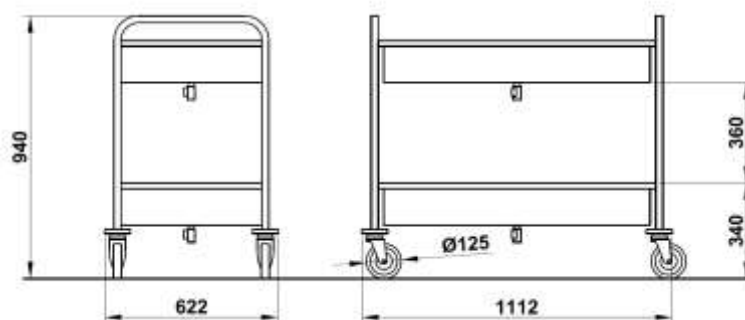
Dragone



Cerere



Dragone 2V



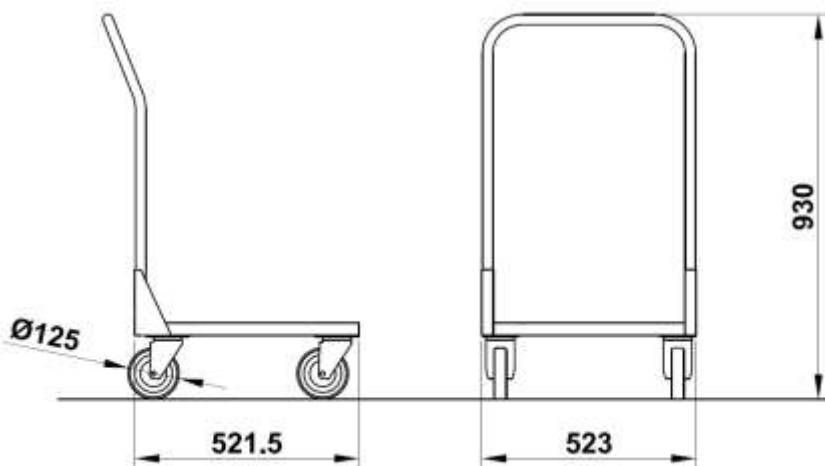
MOD.	OPTIONS
Dragone	C/IN - RF
Cerere	C/IN - RF
Dragone 2V	C/IN - RF



Bacco 50X50

Platform trolley specially designed for the handling and transport of standard 50x50 crates inside the washing rooms. Small, practical to move and resistant.

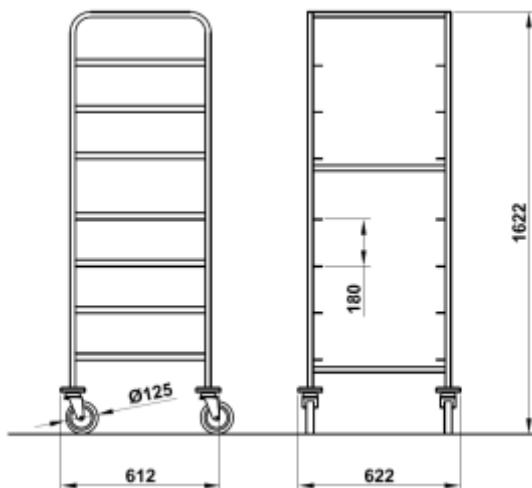
 **150 kg**



RF
2 castors with
brake.

Vega 50x50

Trolley made of high resistance stainless steel structure, suitable for the recovery, transport and distribution of standard cases for dishwashers and glasswashers in 50x50 format.

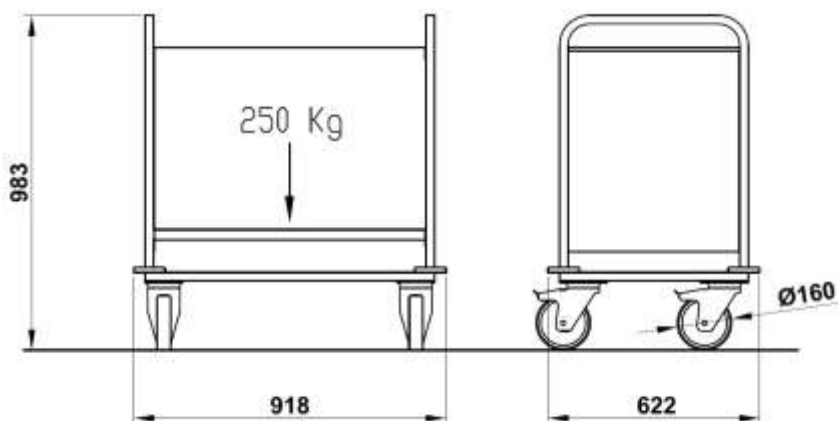


RF
2 castors with
brake.

Urano

Several stainless steel AISI 304 alternatives available for the storage and transportation of dishes and dishwasher baskets. IDRA: Black powder coated steel construction. White Rilsan coated steel support. Distance between grids 6 cm. URANO: St. steel trolley for dish transportation, on request adjustable inner divider grids (Opt. D/IN). TETI: sink trolley in st. steel for fruit and vegetable washing. Equipped by an overflow tap and 2 wheels with brakes. The grid at the bottom is included.

 **250 kg**



**Opt.
D/IN**



Platform trolley with AISI 304 stainless steel structure, 2 fixed and 2 swiveling castors included, equipped with 2 non-marking bumpers and a functional pushing-handle. Available too the version for the transport of dishwasher baskets.

 **250 kg**



BACCO 100

 **500 kg**

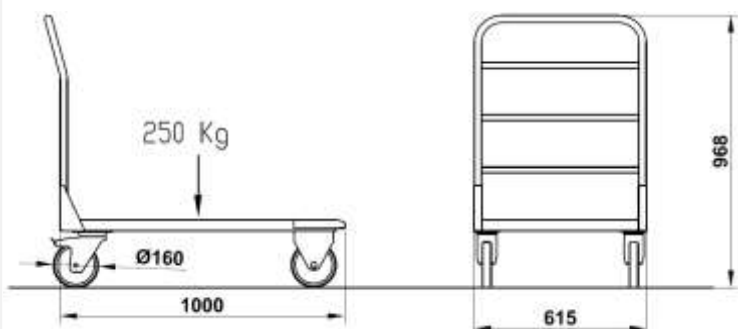


BACCO RINF

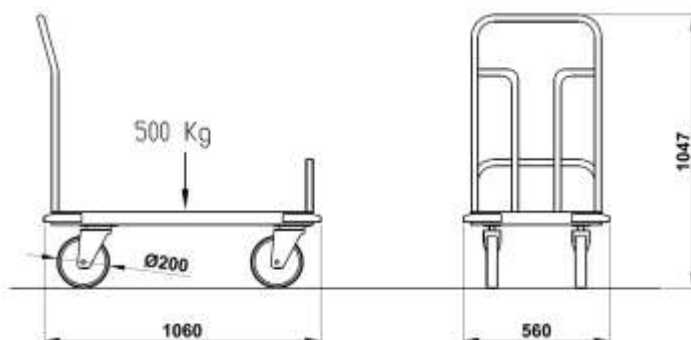


Opt. RF
2 castors with brake.

BACCO 100



BACCO RINF





250 kg

DRAGONE RINF



CERERE RINF



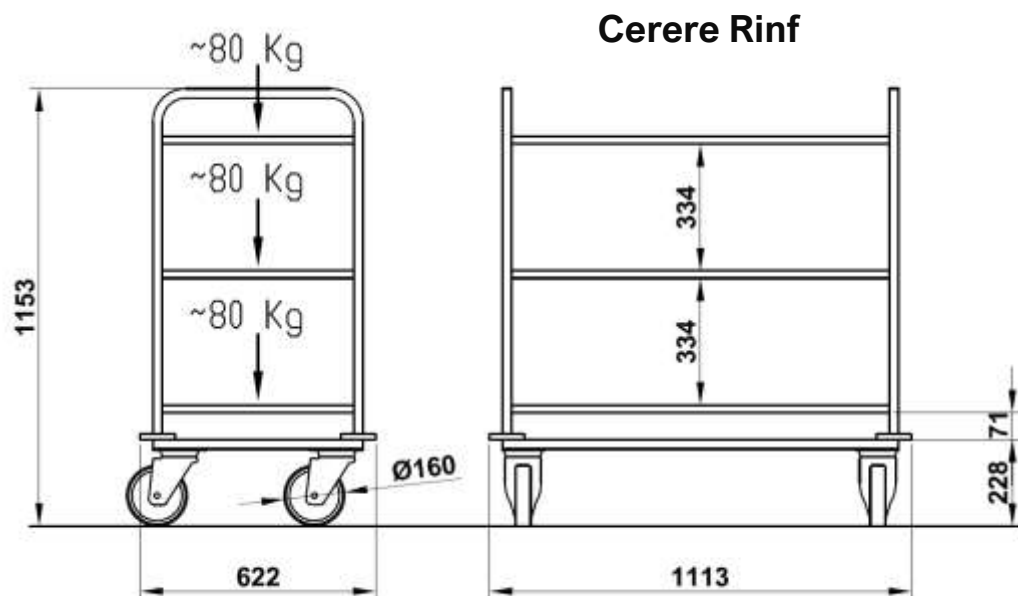
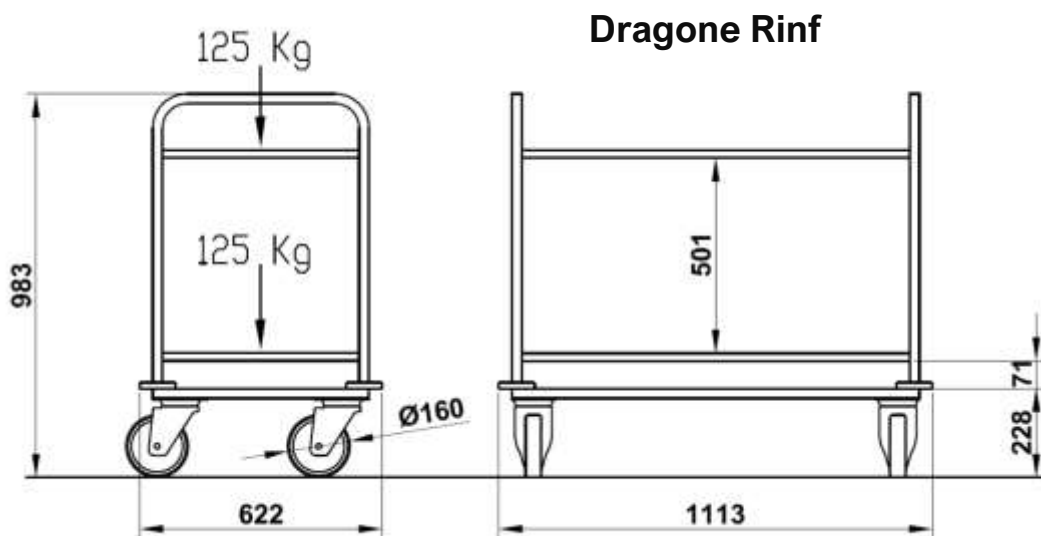
Transport trolleys completely reinforced in AISI 304 steel with 2 or 3 soundproofed shelves. Solid structure completely welded.
All trolleys are equipped as standard with 4 anti-track bumpers and $\varnothing 160$ wheels with plate support, of which with brake.
Optional collection containers available (C / IN).



4 swivel castors in high resistance steel $\varnothing 160$ mm, 2 of which with brake included in the basic configuration.



C/IN
Stainless steel collection container.



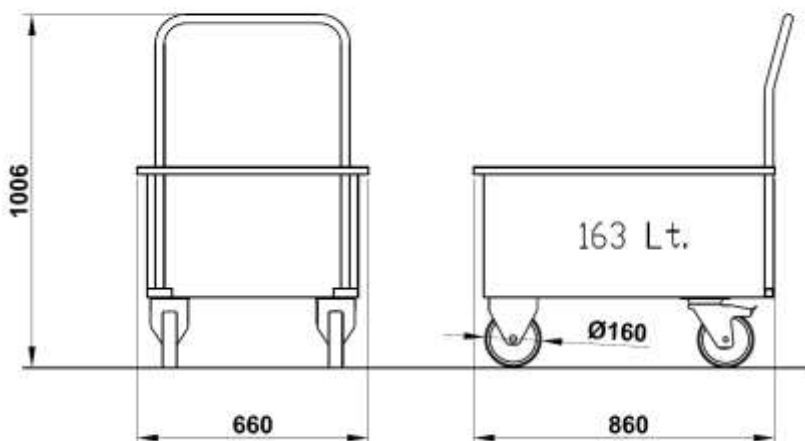
MOD.	OPTIONS
Dragone Rinf	C/IN - RF
Cerere Rinf	C/IN - RF



Washing tank for vegetables completely built in AISI 304 food grade stainless steel, equipped with overflow tap and 2 wheels with brake as standard.

 **250 kg**

 **163 Lt.**



4 swivel castors in high resistance steel $\varnothing 160$ mm, 2 of which with brake included in the basic configuration.



The low versions are complete with a comfortable **AISI 304 stainless steel** top, useful support for preparing food in the kitchen.

VEGA GN 2/1 C16

VEGA GN 1/1 C16

VEGA GN 1/1 C8+8

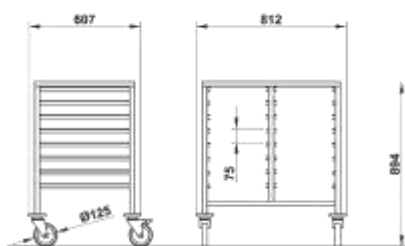
VEGA GN 1/1 C8

Rack trolleys with AISI 304 stainless steel structure for GN pans and trays storage. "C-shaped" or "L-shaped" guides. All models are equipped with 4 non-marking bumpers and 4 swiveling castors, on request can be fitted with 2 castors with brake (opt. RF).

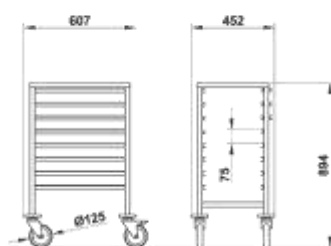
Opt. RF
2 castors with
brake.



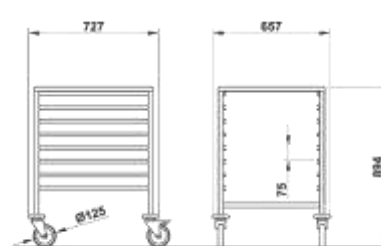
VEGA GN 1/1 C8+8



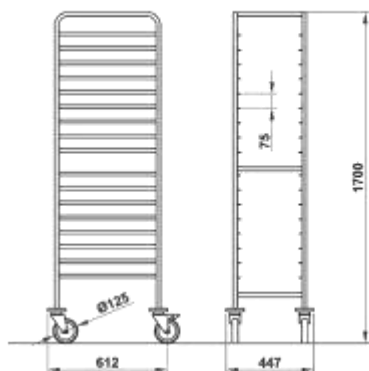
VEGA GN 1/1 C8



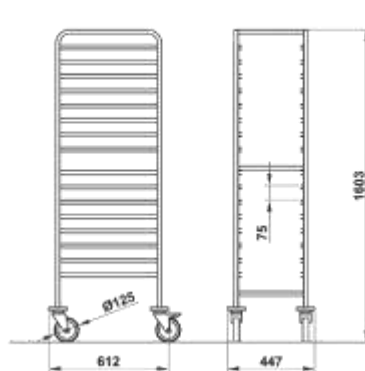
VEGA GN 2/1 C8



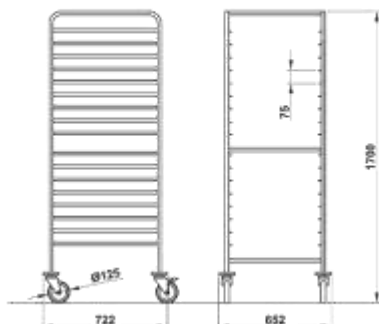
VEGA GN 1/1 L18



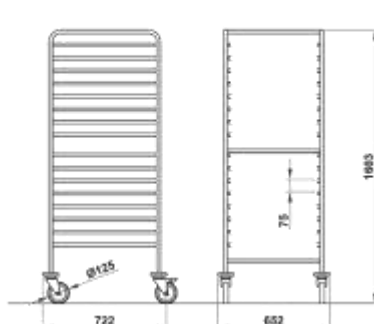
VEGA GN 1/1 C16



VEGA GN 2/1 L18



VEGA GN 2/1 C16



MOD.			OPTIONS
VEGA GN 1/1 C8+8	75 mm	8+8 C	RF
VEGA GN 1/1 C16	75 mm	16 C	RF
VEGA GN 1/1 L18	75 mm	18 L	RF
VEGA GN 1/1 C8	75 mm	8 C	RF
VEGA GN 2/1 C8	75 mm	8 C	RF
VEGA GN 2/1 C16	75 mm	16 C	RF
VEGA GN 2/1 L18	75 mm	18 L	RF



VEGA 60x40 L10



VEGA 60x40 L16



VEGA 60x40 L8

The low versions are complete with a comfortable **AISI 304 stainless steel** top, useful support for preparing food in the kitchen.

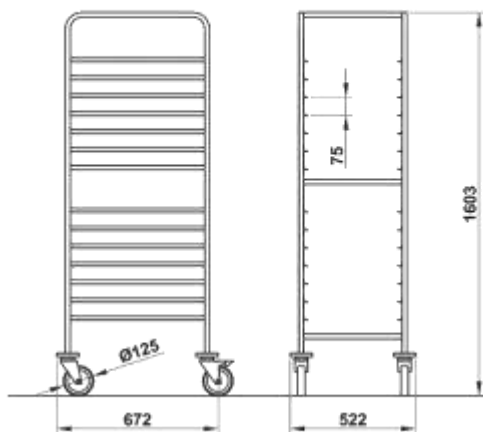
Trolleys in AISI 304 stainless steel for the transport and distribution of trays and baking tin in standard 60X40 format. All models are equipped as standard with 4 non-marking bumpers and 4 swivel wheels, available on request with 2 wheels with brake (opt. RF).

Opt. RF
2 castors with
brake.

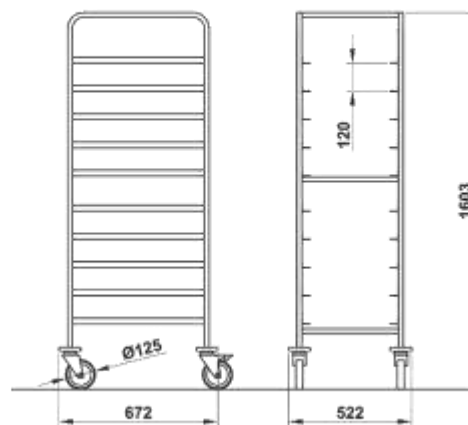


Vega 60x40

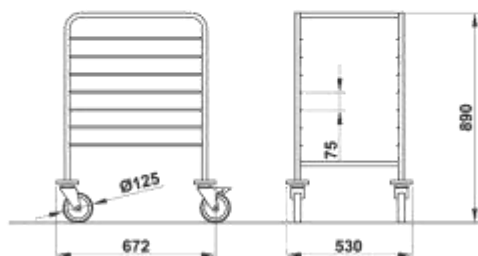
VEGA 60x40 L16





VEGA 60x40 L10



VEGA 60x40 L8



MOD.		 L	OPTIONS
VEGA 60x40 L10	120 mm	10 L	RF
VEGA 60x40 L16	75 mm	16 L	RF
VEGA 60x40 L8	75 mm	8 L	RF



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