Dinex[®] Meals On Command II



Active Hot/Cold Food Holding on Trays Anywhere In Your Facility.

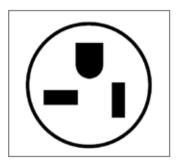
Food safety, consistent hot and cold food temperature, hotel style traytop – Meals On Command brings your patient satisfaction to the next level. Run your trayline in advance and maintain hot and cold foods on one tray for extended delivery times. The new Meals On Command II combines state of the art technology with the active hot/cold holding system.



Benefits



Hotel Style Presentation Elegant Dinex Tropez ware – No heated base or insulated ware needed



120V 1 Phase 20 Amps Plug the cart anywhere for active holding



Temperature Control Digital display with cold and hot temperature info



Easy To Maneuver Four doors, vertical push handles, functional top for accessories





For more information visit www.carlislefsp.com/serving-systems/meals-on-command ©2020 Carlisle FoodService Products | Oklahoma City, OK 73131 | www.dinex.com | 800.654.8210

