

OPERATOR MANUAL/USER GUIDE

IMPORTANT INFORMATION, KEEP FOR OPERATOR

This manual provides information for:

MODEL DUALTEMP 120

MEAL DELIVERY SYSTEM

- Hot Side
- Cold Side
- Available Capacities: *20-trays (pictured)*
10-trays
- Options: *Battery Pack for longer transport*
Tow Hitch with Transporting Base
Narrower Base, 31" x 34"



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

NOTIFY CARRIER OF DAMAGE AT ONCE

It is the responsibility of the consignee to inspect the container upon receipt of same and to determine the possibility of any damage, including concealed damage. Unified Brands suggests that if you are suspicious of damage to make a notation on the delivery receipt. It will be the responsibility of the consignee to file a claim with the carrier. We recommend that you do so at once.

Manufacture Service/Questions 888-994-7636.

Information contained in this document is known to be current and accurate at the time of printing/creation. Unified Brands recommends referencing our product line websites, unifiedbrands.net, for the most updated product information and specifications.

PART NUMBER 157432 REV K (12/14)



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Product Information



20-Tray Cart



10-Tray Cart

PRODUCT DESCRIPTION

DualTemp 120 is a meal delivery cart designed to hold hot foods hot and cold foods cold in a dual compartment design. One side or compartment of the cart provides a heat source of gentle convected hot air to maintain hot foods and hot beverages at desirable holding temperatures for an indefinite period of time. The other side or compartment has built-in refrigeration to hold cold foods and cold beverages cold for an indefinite period of time.

The DualTemp 120 cart plugs in to any 120V, 20 amp electrical outlet. It is a compact design, constructed of stainless steel, and equipped with 6 wheels; 4 are swivel and 2 have locking brakes for safety and easy maneuverability.

The cart is available in 2 sizes: 20 tray capacity and 10-tray capacity. The 20-tray cart is 62.5" high, 37" wide, and 40" long. It holds 10 trays each on the front and back side of the cart. The 10-tray cart is 44.5" high, 37" wide, and 40" long. It holds 5 trays each on the front and back side of the cart.

Product Information

Additional components for the DualTemp 120 cart can be purchased directly from the Unified Brands website at www.unifiedbrands.net. Or, send an order by e-mail to cs@unifiedbrands.net, or fax your order to 1-888-200-4977, Customer Service Department. A Purchase Order number (PO) is required for all equipment and dishware orders.

COMPONENTS & ACCESSORIES

ITEM	Part #	DESCRIPTION
DualTemp 120 Cart, 20 Tray Cart, Stainless Steel Cart	157700	62.5" H x 31" W x 34" L, Requires 120V, 20 amps
DualTemp 120 Cart, 10 Tray Cart, Stainless Steel Cart	26180-1	44.5" H x 31" W x 34" L, Requires 120V, 20 amps
Tray, Gray Color	26070-1	13.5" x 23", 20 / Case
Tray Mat	90713-1	11 3/4" x 9 3/8", 1000 / Case
OPTIONAL ITEM	Part #	DESCRIPTION
Tray Retrieval Cart, 20 Tray Cart, Enclosed, Stainless Steel Cart	G101163	60 1/8" H x 33 3/8" D x 28 3/16" W
Tray Retrieval Cart, 20 Tray Cart, Open Rack, Aluminum Rack	207315	53 1/4" H x 27 3/4" D x 26" W
Tray Retrieval Cart, 10 Tray Cart, Open Rack, Aluminum Rack	207316	30 3/4" H x 27 3/4" D x 25 7/8" W
Tray Storage Rack	95008-1	78" H x 18" D x 48" L
Entrée Dish Storage Cart	DC 501-7-240	32"H x 23" D x 23" L
Side Dish Storage Cart	DC 501-5-48	32"H x 20-3/4" D x 20-3/4"L
Basket Storage Rack for Entrée Covers & Cradles	BR 229004	64-1/4"H x 23" D x 25"L
Dual Temp Entrée Dish Covers, Round Shape, Navy Blue Color	90809-1	Plastic, For standard 9" round plate, 48 / Case
Dual Temp Entrée Dish Covers, Round Shape, Clear	90809-2	Plastic, For standard 9" round plate, 24 / Case
China Entrée Dish, Oval Shape, Bone China, White	90682-2	8 3/8" L x 6 1/2" H, 36 / Case
China Insulated Entrée Cover, Tinted, See-Thru	90689-2	Plastic/Polysulphone, 48 / Case
China Soup Bowl, Round Shape, Bone China, White	90684-2	10-oz, 4 11/16" D, 24 / Case
China Soup Bowl Lid	90662-4	High Heat Plastic, Disposable, 1000 / Case
China Bread/Dessert Plate, Round Shape, Bone China, White	90685-2	5 1/4" D, 48 / Case
China Dessert Cup, Round Shape, Bone China, White	90686-2	4 11/16" D, 48 / Case

Items can be purchased separately. Plastic Dishware components are also available.

One Cart. Two Temps.

Unparalleled Quality and Convenience.

À la Cart's DualTemp 120 is the ultimate solution for *conventional* cook-serve meal service. But there's nothing "conventional" about the exceptional meal quality – or the convenience and flexibility – you'll realize with this innovative meal delivery cart.

Far superior to any conventional heating/meal delivery system available today, DualTemp 120 is not a static cart. Plug it in and turn it on 30 minutes prior to tray assembly, and simply load your trays into pre-heated and cooled compartments. No bases, less pieces overall, and no extra heating step at the trayline are required! Transport the cart. Then plug it in at the serving site to hold your food and beverages at ideal, consistent temperatures (hot, cold and HACCP-safe) as long as needed. You can also keep a DualTemp cart in your kitchen with late trays, which can be served when patients are ready to eat.

While other cook-serve heating systems can keep food hot for a maximum of 30-60 minutes, food quality and safe temperatures begin to decline after 30 minutes. With DualTemp, however, the gentle heating source (the cart itself) is still "active". And DualTemp users have proven that meal temperature gets even better after 30 minutes, while food safety continues to be secure.

À la Cart's DualTemp 120 is in a class by itself

- Holds food and beverages cold, as well as hot
- Holds temperatures indefinitely
- Maintains better, more consistent quality – improves meal temperatures over time
- No heated or insulated base to wash
- Ideal for late trays
 - Prepare with regular trayline, then hold in the kitchen to serve as needed
 - Saves time and labor
 - Meal is ready to go as soon as the patient is ready





- Provides exceptional flexibility for meal serving times – great for:
 - Units such as birthing center, pediatrics and oncology
 - Areas where patients require assistance with feeding
 - When busy nursing staff is responsible for serving meals

Dishware flexibility

- Use with china, plastic or disposable
- Greater convenience, cost savings and flexibility in tray presentation

- Operates on designated 120V, 20 amp power – can use your cart anywhere
- Depending upon your operational plan, you may be able to shift meal serving from nursing to food service staff, without increasing labor



No More “Beat the Clock”

DualTemp’s indefinite hot/cold capability lets you run your trayline as much as an hour in advance, using conventional food preparation. That means you no longer have to plate and “run” to serve, before food cools down. If desired, you can serve all patients at or close to (depending on hospital size) the same time ... meal time! Food prep/trayline delays won’t cause meal service delays.

Great for Room Service/ Spoken Menu Service

You can use DualTemp with Room Service or Spoken Menu type service for certain segments of your patient population. And you won’t even have to increase labor, because room service functions are performed by trayline personnel in conjunction with the trayline preparation.



No Match for DualTemp 120

Compare À la Cart's DualTemp 120 to alternative conventional systems, and you'll see there really is no competition.

Feature	Induction Heat Systems	Pellet Systems	À la Cart DualTemp 120
Hold Hot Capacity	30-60 minutes	30-60 minutes	Indefinite
Hold Cold Capacity	None	None	Indefinite
Plate Base	Specific	Specific	None required
Entrée Cover	Specific	Specific	Standard styles
Serving Cart Power	None (static)	None (static)	Designated 120V, 20 amp
Late Trays	Not available	Not available	Holds indefinitely

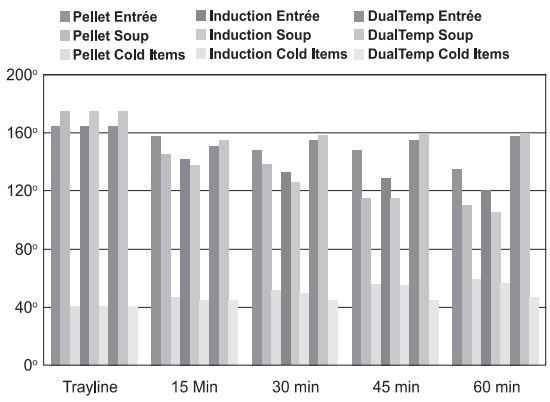


Specifications

20-Tray Cart Dimensions: (h x w x l): 62.5" x 37" x 40"
 10-Tray Cart Dimensions: (h x w x l): 44.5" x 37" x 40"
 Electrical: Designated 120V single phase, 20 amp service
 Plug configuration, NEMA 5-20P



Temperature Tests



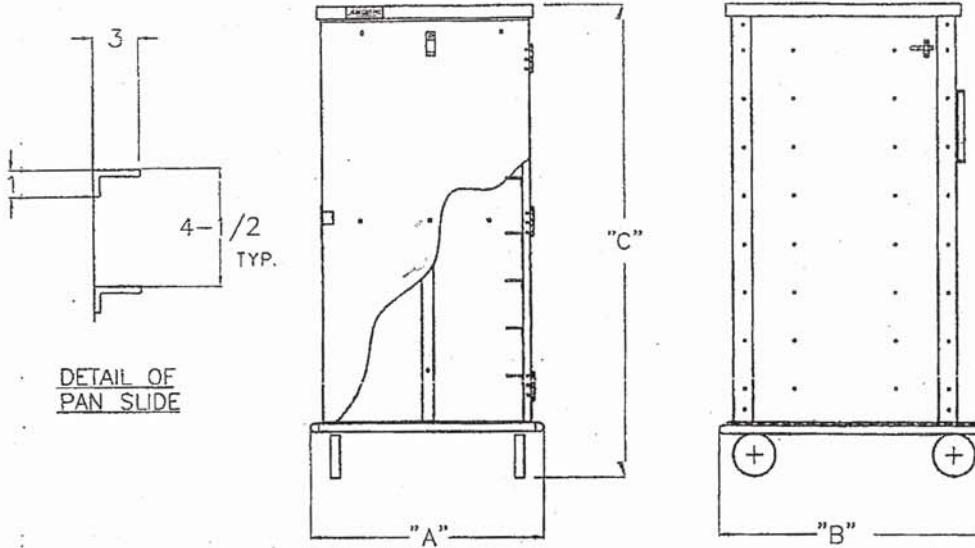
To learn more about DualTemp 120 – the best solution for cook-serve meal delivery on the market today – contact À la Cart at 1-888-994-7636 or visit www.unifiedbrands.net. Our knowledgeable and service-oriented staff is always ready to provide the details that will help you make informed decisions to enhance your meal service.



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ENCLOSED TRAY RETRIEVAL CART

G101163



G101163-TRC	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS			WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT	
G101163	20	13-1/2 X 23	IN	28-3/16	33-3/8	60-1/8	23-3/8	27-3/4	50-7/8	LBS
		343 X 584	MM	716	848	1527	594	705	1292	KG

All construction is riveted, welded and finished.

CABINET:

- Top: One piece 18 ga., 304 stainless steel.
- Posts: Extruded aluminum channels, 7/8 x 2-1/4 x .102; welded to base.
- Sides and back: 20 ga., 304 stainless steel.
- Back panel: fitted into posts, riveted to top and reinforced.
- Tie rod applied at front.
- Pan stop channels: Riveted to inside rear of cabinet.
- Perimeter Bumper: 1" non-marking rubber.
- Push/pull handles (2): 1" dia. aluminum tubing; mounted vertically to rear of cabinet.

BASE:

- Base: One piece .190 aluminum.
- Casters: 6" dia., poly-loc tires, 2" wide, load cap. 800 lbs. each, temp. range: -30°/+180°F. Zerk fittings in hubs. Two are rigid casters; two casters are swivel with brakes.

PAN SLIDES:

- Angles (20): 18 ga., 304 stainless steel; 1" x 3"; riveted to side panels on 4-1/2" centers.

DOOR:

- Panel: Formed 20 ga., 304 stainless steel.
- Reinforcements: 3/8 x 1-1/2 extruded bars; riveted horizontally to top, center and bottom.
- Latch: Gravity type, stainless steel with staple for a hasp lock.
- Swings 270° on 3 stainless steel butt hinges, riveted to posts and door panel.
- Card clip.

SHORT FORM SPECIFICATIONS

G101163-TRC

Formed and welded 18 ga. st. steel top, riveted to 20 ga. st. steel sides and back. Formed 18 ga. st. steel angles riveted on 4-1/2" centers for (20) 13-1/2 X 23" trays. Formed 20 ga. stainless steel door. .190 aluminum base. 6" dia. poly-loc casters, 2 rigid, 2 brakes; zerk fittings in hub; Load capacity 800 lbs. each, temperature -30° to +160°. Perimeter bumper. Vertical push handles.

Overview & Operating Instructions

USES FOR DUALTEMP 120

The DualTemp 120 cart is designed to be used in conventional cook/serve meal service operations providing tray service. It allows a great deal of flexibility in meal serving times based on its ability to hold and maintain hot foods and cold foods at desirable temperatures for an indefinite period of time after the cart is loaded.

When the cart is plugged in (preheated and prechilled) for 30 minutes prior to loading it is ready to receive the assembled trays and then maintain safe and appropriate hot and cold food temperatures for as long as the cart is plugged in. The cart is mobile and can be moved from the assembly area and main kitchen to a remote serving area, where it can be plugged in until staff is ready to serve the meals. Meal temperatures get even better after 30 minutes of holding. No special dishware is required; china, plastic, or disposable dishware can be used in the cart.

Suggested uses for the DualTemp 120 cart include the following:

- Satelliting offsite to another building, or a distance away from the main kitchen where temperatures lost in transport need to be recovered.
- Late trays – can be assembled in advance and held in the cart for delivery when needed.
- Room Service – trays for non-room service eligible patients/residents can be assembled and held in advance of meal time, allowing the same labor to be utilized during peak meal service times to handle and deliver room service trays.
- Dining Room or bedside service where patients/residents require assistance with feeding, or wherever a longer span of time for meal service is needed.

ELECTRICAL REQUIREMENTS FOR OPERATING THE DUALTEMP 120 CART

The DualTemp 120 cart can be plugged in to any standard 120V, 20 amp electrical outlet. Electrical power is needed in 3 key areas for optimal temperature results:

- In the area where the cart (s) is to be preheated and prechilled (ideally one electrical outlet per cart)
- At the end of the trayline or tray assembly area where the cart is to be loaded (one electrical outlet only)
- At the point of service where the cart (s) is to be held prior to meal service (one electrical outlet per cart)

TIME GUIDELINES FOR OPERATING THE DUALTEMP 120 CART

A la Cart recommends the following time guidelines and procedures for the most optimal food quality and temperatures when using the DualTemp 120 cart:

- Preheat the cart for 30 minutes prior to tray assembly.
- Leave the cart plugged in during tray assembly.
- Hold trays for a minimum of 30 minutes in the cart after tray assembly before serving.

Overview & Operating Instructions

Note: Refer to “Startup Checklist” AND “10 Steps to Success” following this section.

STEPS FOR PLANNING AND IMPLEMENTATION OF THE DUALTEMP 120 CART

Before Implementation:

1. Install or have power available at all points in the process where needed (refer to Electrical Requirements on page 9).
2. Determine what dishware will be used (china, plastic, disposables, etc.).
3. If china is used make sure there is a mechanism to heat the entrée dish (plate lowerator, holding oven, etc.).
4. Make sure that all glassware and hot beverage mugs will fit on the tray. If not, purchase a squat cup prior to the implementation. Plastic or disposable hot beverage mugs/cups are recommended instead of china cups that can be hot to handle.
5. Have/order tray mats for the “cold side” of the tray to help identify the cold side during assembly.
6. Determine a process for soiled tray pick up. If soiled trays are put back in the DualTemp 120 cart, excessive liquid should be removed from the trays to avoid spillage.
7. Determine the start times for trayline that will allow a minimum holding time of 30 minutes for trays in the cart prior to meal service. This time will be longer for truck transport or long distance transport.
8. Develop a transportation schedule for delivery and retrieval of carts if truck transport is being done. Conduct test runs with the cart and truck to verify route, timing, and procedures.
9. If using DualTemp 120 carts along with an existing meal delivery system it is recommended to run the DualTemp trays first on the trayline.
10. Determine any staffing changes and task assignment changes that are required to meet the above.
11. Establish/revise policies and procedures for any operational changes. This should be specific to the use of the DualTemp 120 cart (i.e. HACCP regulations if the trays are held for long periods of time, etc.).
12. Run a test pilot with DualTemp 120 using the actual menu and dishware planned for the areas that will be served on DualTemp. Practice tray assembly with the trayline staff, explaining there is a cold side for cold foods and beverages, and a hot side for hot foods and beverages.
13. Check that the external cart thermometers read between 190-210°F. on the Hot Side and between 32-45°F. on the Cold Side when the cart is in use.

Day of Implementation:

1. Preheat the DualTemp 120 cart(s) for 30 minutes. The cart should then be plugged in at the loading end of trayline when trays are being assembled and loaded into it.
2. Preheat the dishes, if using china entrée dishes.
3. Run a sample tray down the trayline to demonstrate the appropriate tray presentation and placement of items. (Refer to the “Tray Presentation Diagram” later in this section.)
4. When loading the tray into the cart, make sure the cold side goes where the COLD section is marked on the cart. Start with the COLD section on the right side for the first 10 trays, then turn the cart around to load the back side with the remaining trays. The loader will need to reverse the tray to load the back side. (Refer to the “Cart Loader Checklist” at the end of this section.)
5. Some items that are traditionally cold (i.e. syrup packets, cobblers, fruit pies, cookies, rolls) can be placed on the hot side. They can be placed on any type of re-usable or disposable dishware.

Overview & Operating Instructions

If Satellites:

1. Ensure that all foods are covered and sealed in the DualTemp 120 cart.
2. The cart should be secured in the truck: the wheels locked during loading, unloading and transport, the cart anchored with strapping. Strapping should be positioned around the cart on the sides without doors to avoid force on the doors which could move them out of alignment.
3. The loading dock should be level to the truck to avoid bumping and spillage inside the cart, otherwise consider an extension ramp for the tailgate to allow smooth cart movement.
4. The cart should be plugged in at all times prior to satelliting and immediately plugged in at the receptor site.
5. The cart should remain plugged in at the receptor site for minimum of 45 minutes to make sure the temperatures recover from satelliting.
6. A la Cart recommends using a soiled tray retrieval cart when satelliting to avoid excess spillage, etc., in the DualTemp 120 cart.

Menu Suggestions:

1. Every menu item works on DualTemp 120. Don't be afraid to try items that have not worked well with your existing system.
2. Toast works great. It will be slightly crisper if it is uncovered.
3. When serving hot sandwiches, the cold garnishes (i.e. lettuce and tomato) should be placed on a separate dish on the cold side of the tray.
4. Hot sandwiches can be wrapped or unwrapped. If it is accompanied with a vegetable or something moist, wrapping may be a better option.
5. Club Sandwiches can have all items, but the lettuce tends to wilt, so it is best to place the lettuce on a separate dish on the cold side and wrap it.
6. Muffins, bagels, and dinner rolls can be placed on the hot side of the tray. They will need to be wrapped if held for an extended period of time in the cart.
7. Frozen desserts will need to be added at the point of service.

CLEANING AND SANITIZING THE DUALTEMP 120 CART

The DualTemp 120 cart can be cleaned on the exterior with any approved stainless steel cleaner and polish.

Spills inside the cart can be hand wiped. The cart can be sanitized by wiping the inside down with an approved sanitizer such as Oasis 146 by Ecolab. To clean the inside dividers use a soft towel sprayed on both sides with sanitizer and run the towel in between the divider slot, holding it taut and running it in a side to side motion. This will help remove any food particles or debris that has collected in this area.

DO NOT HOSE THE CART!

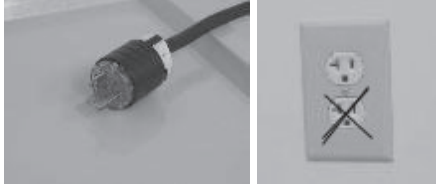
Overview & Operating Instructions

STARTUP CHECKLIST

√	TASKS TO BE COMPLETED	RESPONSIBLE
	Power/Electrical Outlet(s) for Pre-heating available/ installed	
	Power/Electrical Outlet for Trayline Assembly available/installed	
	Power/Electrical Outlet(s) in patient service area(s)	
	Dishware in stock	
	Plastic or disposable cups/mugs in stock and checked for correct height for tray clearance	
	New dishware/trays washed and stored for trayline	
	Insure mechanism for heating china or plastic plates prior to plating	
	Policy for soiled tray pick-up completed and communicated	
	30-minute minimum hold post tray assembly- scheduled and observed	
	Trayline assembly times changed if necessary to accommodate post assembly hold-time	
	DualTemp trays sequenced at beginning of line if using combination of tray delivery systems	
	Analyze labor and make necessary changes in job flows based on operational changes	
	Run a test tray with DualTemp using actual menu and dishware planned for use	
	Test all menu items for which there are concerns re: quality or temperature prior to start-up	
	Check cart thermostats when cart is plugged in: Hot=180°-219°F, Cold=32°-40°F	
	Load Hot side of tray on hot side of cart, cold side of tray on cold side of cart	
	Procure and supply traymat for “cold section” of tray-assists with hot/cold placement accuracy	
	Satelliting-cover all food items to avoid spillage	
	Satelliting-plug in cart at receptor location for 45 min. to recover lost temps	
	Tray passer uses gloves with hot trays	
	Review Section 3 Troubleshooting Guide in DualTemp120 User’s Guide	

Overview & Operating Instructions

DUALTEMP 120 TOP TEN STEPS FOR SUCCESS!



1. **Insure Proper Power Allocations:**

Dedicated 120V, 20 amp circuit
Plug configuration, NEMA 5-20P

Verify 1 cart for each circuit/outlet including outlet(s) in Trayline assembly area and meal service areas.

2. **Move up Trayline times to begin a minimum of 30 minutes earlier**

for breakfast, lunch, and dinner and plug cart into specified outlet during tray assembly.

3. **Plug DualTemp Cart into specified outlet and turn cart on 30 minutes prior to tray assembly**

to preheat and prechill.

4. **Check cart thermostats** after cart is plugged in 30 minutes:

Hot = 185° - 210°F, Cold = 32° - 45°F

5. **Insure plates are adequately heated** in heated lowerator and are hot to the touch.

6. **Hot foods should be hot (>160°F) and cold foods should be cold (< or = 40°F) during tray assembly.**

7. **Load Hot foods on the Hot side of the cart and Cold food on the Cold side of the cart** as labelled inside cart.

8. **Plug DualTemp 120 Cart into specified outlet for at least 30 minutes after tray assembly**, prior to passing trays.

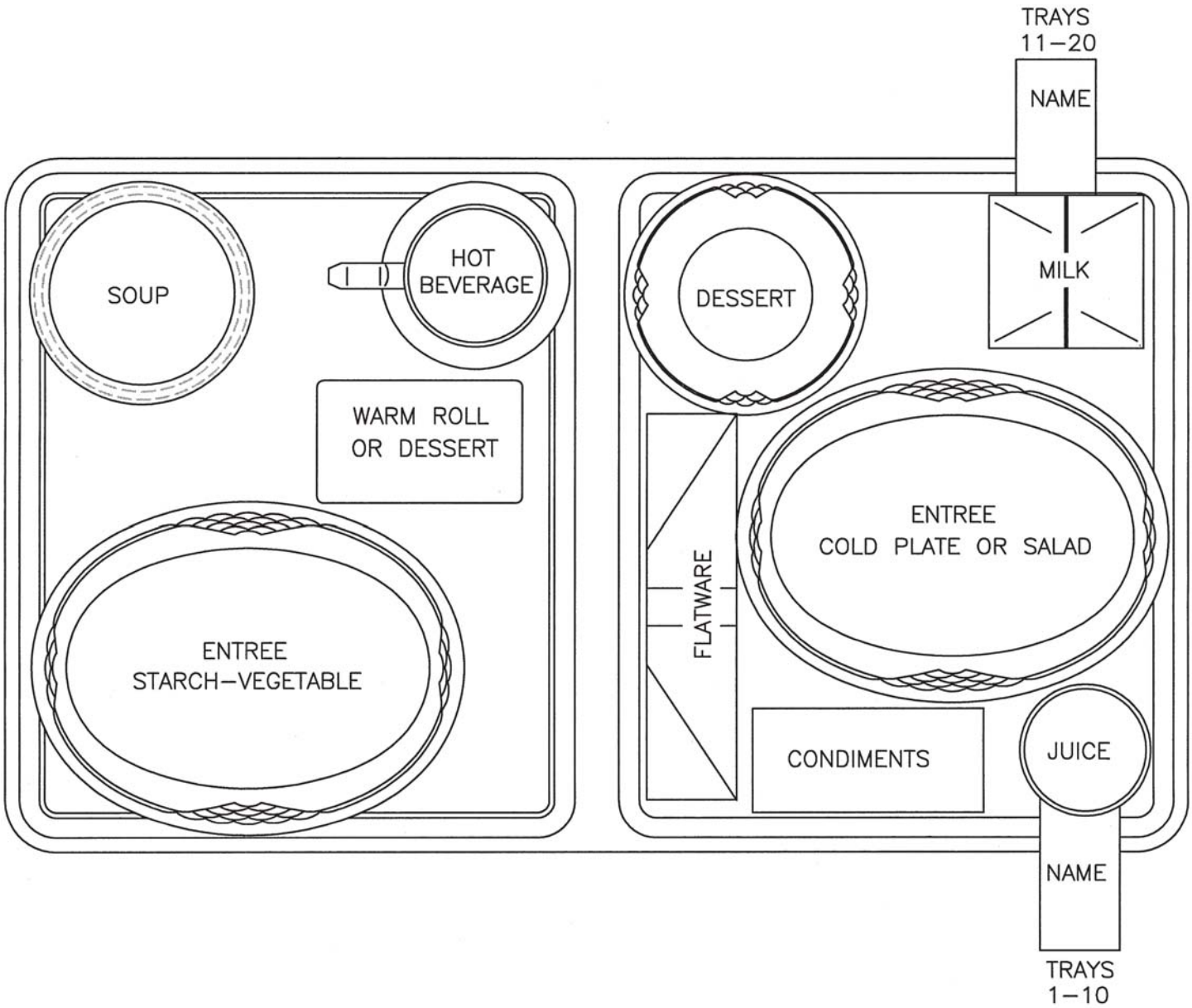
9. **If cart must be unplugged for delivery, plug in again after tray passing** to maintain temperatures on remaining held trays.

10. **Add any frozen desserts at the point of service.**

Note: Tray size is 13.5" x 23", mug height not to exceed 3 5/8"

Cart Cleaning Instructions: Spray inside of cart with sanitizer such as Oasis 146 by Ecolab. Clean dividers with a towel sprayed with sanitizer and run across the cart dividers.

Overview & Operating Instructions



Overview & Operating Instructions



CART LOADER CHECKLIST

✓	TASKS TO BE COMPLETED
	Cart is plugged in while loading.
	The first 10 trays are loaded with the COLD section on the RIGHT side of cart.
	The remaining trays are loaded on the back side of cart with COLD section on the LEFT side of cart.
	Patient's name and room number are visible .
	Entree Plates are covered .
	Soup/Cereal lids are on tight .
	Hot Beverage lids are on tight .
	Cold food items are covered .

TRANSPORTING THE DUALTEMP 120 CART

To move the cart, hold the handles on the back of the cart with both hands and push. Pushing (rather than pulling) the cart affords the best control of movement, especially over long distances. While pushing the cart, keep elbows pointing down or arms tucked in close to your sides.

Troubleshooting Guide

The DualTemp 120 is designed to operate smoothly and efficiently if properly maintained. However, the following is a list of checks to make in the event of a problem.

ISSUE	SYMPTOM	WHAT TO CHECK
OPERATIONAL	The unit is warm in both the cold and hot sections.	<ol style="list-style-type: none"> 1. Check to see that the trays are loaded correctly; that the cold section of the tray is not on the hot side of the cart and the hot section of the tray is not on the cold side of the cart. 2. Were the cart door(s) left open?
OPERATIONAL	The cold foods are not cold enough.	<ol style="list-style-type: none"> 1. Check the input temperatures of the cold foods prior to loading the cart. If the cold temperatures are warm (above 50 degrees F.) it will take longer to reduce the temperatures. 2. Was the cart pre-chilled for 30 minutes prior to tray assembly? 3. Was the cart plugged in at least 30 minutes prior to service? (45 minutes if satelliting) 4. Was the door left open?
OPERATIONAL	The hot foods are not hot enough (above 140°F).	<ol style="list-style-type: none"> 1. If using china were the dishes heated prior to assembly? 2. Was the cart pre-heated for 30 minutes prior to tray assembly? 3. Check the input temperatures of the hot foods off the trayline. If the hot temperatures are not above 165 degrees F. it will take longer to recover or improve the temperatures. 4. Was the cart plugged in at least 30 minutes prior to service? (45minutes if satelliting) 5. Was the door left open?
EQUIPMENT	The unit does not come on when plugged in.	<ol style="list-style-type: none"> 1. Check to see if there is power. 2. Check to see if the power is a dedicated circuit. 3. The unit first turns on the hot section then the compressor turns on a few seconds later on the cold side.

Troubleshooting Guide

DUALTEMP 120 QUALITY MONITORING CHECKLIST

Facility Name:

Evaluator:

Date:

CRITERIA	YES	NO	COMMENTS
<i>Pre Trayline</i>			
Cart (s) is plugged in and preheated 30 minutes prior to tray assembly			
Entrée plates are preheated prior to tray assembly			
<i>Trayline</i>			
Entrée plates are held in heated lowerator during assembly			
Entrée plates >145°F (very hot to the touch)			
Hot foods are >165°F			
Salad and dessert items are held under refrigeration during tray assembly			
Salad and dessert items are <40°F			
Milk is kept under refrigeration during tray assembly			
Milk is <40 °F (best at 32-36°F)			
Juices, sodas, cold beverages are held under refrigeration during tray assembly			
Juices, sodas, cold beverages are <40°F			
Hot beverage is >165°F			
Food items and beverages are placed on the correct side of the tray			
Cold food items are placed away from the divider ridge as much as possible			
Trays are loaded correctly in cart			
Cart is plugged in at the trayline while cart is loaded			
Cart is plugged in for at least 30 minutes after loaded prior to meal service			
<i>Meal Service</i>			
Cart(s) is plugged in on the nursing unit when delivered			
Cart is left plugged in during tray passing			
Cart doors are left closed as much as possible during meal service			
Trays that need to be held for patients are left inside the cart rather than at bedside			
Cart is unplugged when empty			
Soiled trays are placed in the proper cart for soiled retrieval			
<i>Equipment</i>			
Cart(s) is properly cleaned and sanitized			
Cart(s) is maintained and functioning properly			

Troubleshooting Guide

DUALTEMP 120 WITH BATTERY PACK QUALITY MONITORING CHECKLIST

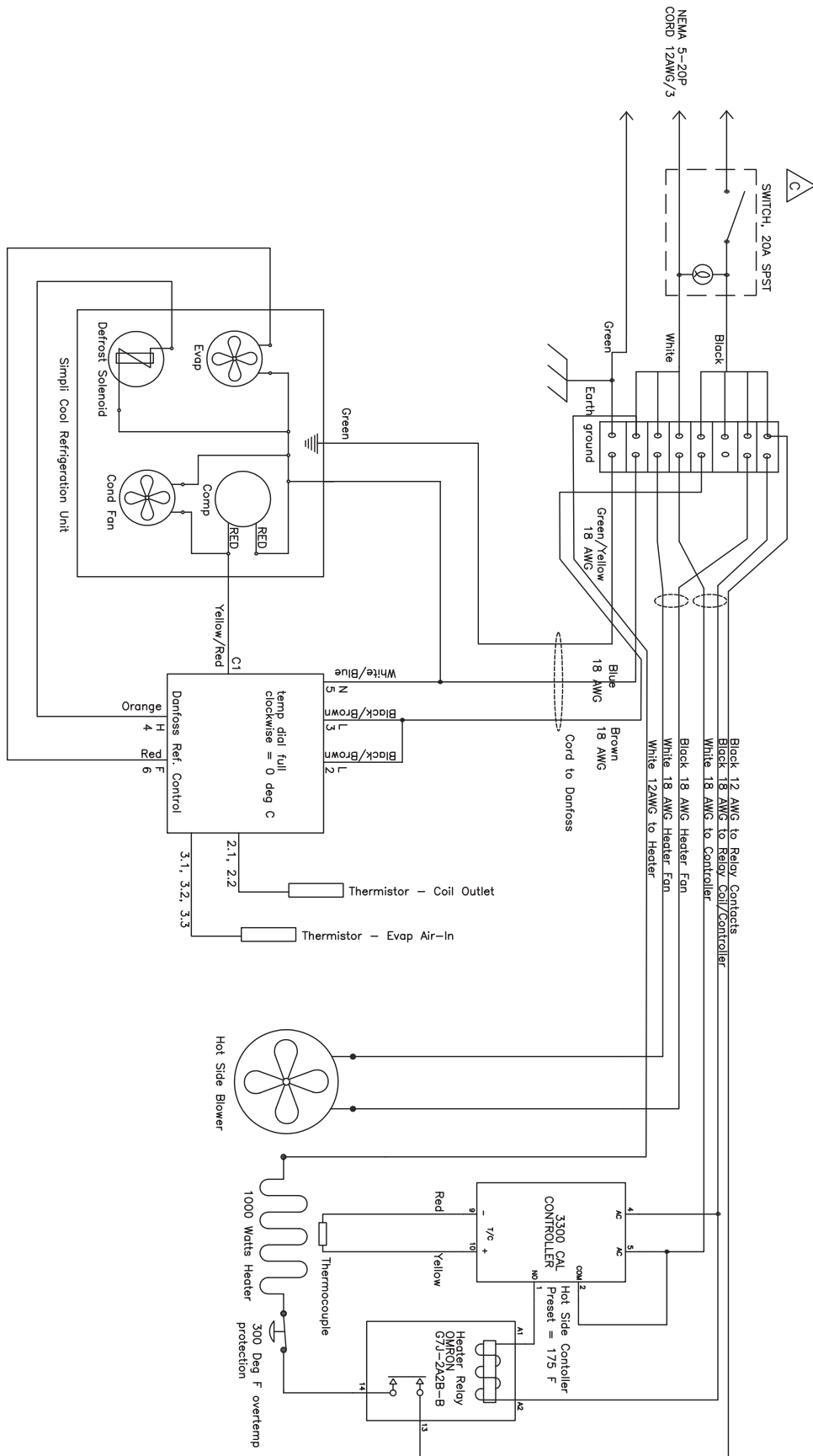
Facility Name:

Evaluator:

Date:

CRITERIA	YES	NO	COMMENTS
<i>Pre Trayline</i>			
Cart (s) is plugged in and cart switch turned ON for preheat at least 30 mins before trayline			
Cart temperature gauges register 180°-210°F for hot and 33°-45°F for cold			
Entrée plates are preheated prior to tray assembly			
Inverter is fully charged and in standby as indicated by green light and 3 dashes			
<i>Trayline</i>			
Entrée plates are covered and held in heated lowerator during assembly			
Entrée plates >145°F (very hot to the touch)			
Hot foods are >165°F			
Salad and dessert items are held under refrigeration during tray assembly			
Salad and dessert items are <40°F			
Milk is kept under refrigeration during tray assembly			
Milk is <40°F (best at 32-36°F)			
Juices, sodas, cold beverages are held under refrigeration during tray assembly			
Juices, sodas, cold beverages are <40°F			
Hot beverage is >165°F			
Food items and beverages are placed on the correct side of the tray			
Cold food items are placed away from the divider ridge as much as possible			
Trays are loaded correctly in cart			
Cart is plugged in at the trayline while cart is loaded			
Cart is plugged in for at least 30 minutes after loaded prior to meal service			
<i>Meal Service</i>			
Cart(s) is plugged in to dedicated outlet on the nursing unit when delivered			
Cart is left plugged in during tray passing			
Cart doors are left closed as much as possible during meal service			
Trays that need to be held for patients are left inside the cart rather than at bedside			
Cart is unplugged, cart switched OFF and inverter turned OFF when picked up for transport			
Soiled trays are placed in the proper cart for soiled retrieval			
<i>Equipment</i>			
Cart(s) is properly cleaned and sanitized			
Cart(s) is maintained and functioning properly			

Wiring Diagram



Spare Parts

Spare Parts Kit for the Dual Temp System PN 157700

PART NUMBER	DESCRIPTION	QUANTITY
26153-2	Refrigeration-Simplicool, with Hot Gas	1
26037-1	Heater, 1100 Watt	1
26171-2	Door Gasket Frame	2
26047-2	Gasket - Door, Vertical	2
144484	T-Stat, 250F, NC Disc, Auto RS	1
26068-1	Filter, Air Fiber Glass 10 x 20 x 1	2
26069-1	Divider Assembly, Full, Dual Temp	4
24061-1	Fastener - Xmas Tree	50
26088-1	Compact Power Relay, 120 VAC	1
25011-1	Thermocouple Assembly Wireless Mod	1
157071	Compression Latch Assembly	1
26048-2	Wiper, Silicone	40
157484	Terminal, .25 x .032 (10-12) FF	2



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