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VENDING MACHINE RX1 HOT MEAL

Key Features:

- **Standard Hot Meal:** The Hot Meal system serves lunch dishes stored in controlled conditions and automatically heated in an optimized process. Our technology preserves the proper consistency and depth of flavor of each dish, guaranteeing the highest quality meals and a fully automated canteen.
- **Parallel Preparation:** This is our key operational advantage. The system heats multiple meals simultaneously, even before peak demand. Prepared meals are ready at the ideal temperature, ready for pickup at the scheduled time.
- **Peak Hour Efficiency:** High throughput designed for the most demanding environments. Thanks to our precise process, we eliminate queues and ensure smooth, high-quality service, even during time-sensitive breaks in large workplaces.
- **Consistent Quality:** Guaranteed consistent quality at every location. Ideal for manufacturing plants, campuses, hotels, and large operational and office centers.

Technical specifications:

Width: 1480 mm (58.3")

Depth: 735 mm (28.9")

Height: 2050 mm (80.7")

Support: 4 adjustable feet

Construction: Powder-coated galvanized sheet metal, stainless steel

Power supply: 230 V

Power: 3400 W

Storage temperature for lunch dishes: 3 degrees Celsius (37.4 F)

Heating temperature for lunch dishes: 75 degrees Celsius (167 F)

Capacity: 48 lunch dishes per storage module

Scalability: Up to 5 storage modules in one device (max 240 lunch dishes)

Shipping dimensions: 1200 x 800 x 2100 mm (47.2" x 31.5" x 82.7")

Logistics: Delivery on a standard EUR pallet

The device can be connected to a 3-phase power supply, which further increases heating speed.

