

MEAL DELIVERY APPLICATIONS

Cafeteria dining

Inmates come to cafeteria to get tray from serving line



- Corrections grade dinnerware won't shatter into weapons
- Wide variety of items, sizes and colors

Quick delivery

Tray up meals in kitchen and bring to inmate pod. Can reliably serve in 30 minutes or less



- Lidded line tray
- Lowest cost
- Serve within 20 min



- Hollow cavity tray
- No water log
- Serve within 20 min



- Foam insulated tray
- Best temp retention
- Serve within 35 min

Delivery cart options

- open/ enclosed
- Standard/ heavy duty
- Size & capacity



- Open cart
- Lowest cost



- Open cart – Heavy duty
- Reinforced
- 49”L & 69”L



- Enclosed cart
- Lockable
- Longer temp retention
- Multiple sizes



- Enclosed cart – Heavy duty
- Reinforced
- Multiple sizes

Longer delivery

Tray up meals in kitchen and bring to inmate pod with insulated cart. Can take up to 45 minutes to serve



- Foam insulated tray
- Best temp retention

Only trays fully insulated with foam, combined with fully insulated carts should be used for longer delivery times



Non-heated cart

- Fully insulated top, bottom, sides, doors
- Stainless Steel easy to clean highly durable

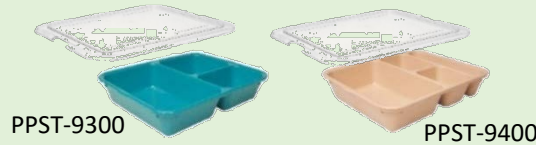


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Indefinite delivery time

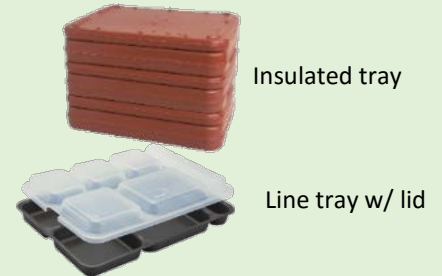
Tray up meals in kitchen and bring to inmate pod with heated cart. Plug cart in and stays hot indefinitely

Separated "SHU" trays



- Hot portion in one tray and cold portion in another
- Lidded and stacked in cart
- Deliver hot tray in heated cart and cold tray on ambient or refrigerated cart

Combined in one tray



- Entire meal one tray
- Deliver trays in heated cart

Cart options

- Hot cart; entire meal in one tray in all-heated cart or just hot meal portion in all-heated cart
- Refrigerated cart; cold meal portion in separate all-refrigerated cart
- Dual temp cart; hot meal portion in heated side and cold meal portion in ambient or refrigerated side



JZ-120
60-72 meals



JZ-198
66 -99 meals



JZ-6UBT
45-52 meals



JZ-144
72-120 meals



JZ-1014-60
60 meals

Nesting Tray System

Place Hot tray in heated side of cart and cold tray in two ambient sections. Place hot tray on cold tray and serve



JZHA-57; 57 meals

- Hot portion in JZCC-4200 tray
- Cold portion in PPST-1570 tray
- Hot tray nests in compartments on cold tray



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New technology

“Mission Ready” family of products feature removable heater technology

Maximize uptime

- Won't ruin heater with water while washing the cart
- Highly durable with easy maintenance
- Very simple to use and secure



Simple slam latch key lock matched to cart fleet



Optional locking mechanism for use with padlocks



Same heater interchangeable with all models

Available in food delivery carts and holding cabinets



Ancillary products

Heated or refrigerated holding cabinets



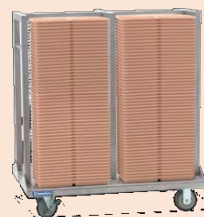
Meal tray dry rack **Sheet pan dry rack**



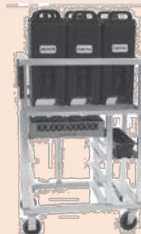
Bun pan rack



Tray stage cart



Beverage cart



Hygiene kits



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