
MEAL DELIVERY SYSTEM

CHARTER SCHOOL MEAL DELIVERY PROJECT



PROJECT PARAMETERS



Project goal

- Transition from cafeteria feeding to classroom delivery feeding
- Tray up all meals in central kitchen and serve in tempered cart to maintain food temperature
- Where possible, consolidate multiple delivery locations using one cart

Requirements & Details

- Serve acceptably hot food temperatures
- Feed 500 students, ideally in 3 carts in a 3- hour window
- Adults will be transporting food in carts
- Ramps, but are not steep. No elevators

Overall recommendation

- Consider two alternatives to choose from
 - SmartTray with heated carts
 - 2 tray system with heated/refrigerated carts

Capacity assumptions

- Needed cart capacity based on max possible count of 500

OPTION #1 SERVE SMART SYSTEM – HEATED CARTS



1. Tray up in kitchen and stack trays on top of one another. Put a lid on the top of each stack
2. Preheat cart for 30-45min. Put stack of trays in cart keeping doors closed as much as possible. Let cart recover heat for 15 min prior to unplugging and moving.
3. Put cold items and drink service, on top of cart and push to buildings & classrooms
4. If early or there is a disruption, plug cart back into a 120v outlet until time for meal service
5. Hand out trays to each classroom, closing doors in between deliveries to maintain temps.
6. Collect dirty trays/lids and put in cart to take back to ware washing

See video at

<https://www.joneszylon.com/Media/JonesZylon-ServeSmart-Products.mp4>



OPTION #1 CART OPTIONS

Cart	Model	Description	Capacity* (meals)
	JZH-168 XL	All Heated cart	170

** Carts needed for 500 meals = 3 carts
 ** 170 Stackable Smart Trays with each Cart
 ** Free Delivery

Key features for this cart

- All heated cart
- 304 series stainless steel construction
- 6-side full insulation
- Mission Ready technology (easy repairs, if needed)
- No gasket magnetic door closure
- Top rail for beverage / misc. transport
- Full perimeter bottom bumper
- Can see over during transport
- Solar powered digital thermometer
- Sanitary. Easy to clean to 'like new'
- UL, NSF certified
- Standard 120 volt, 15 amp
- 1yr warranty – parts and labor






- Max uptime due to removable heater
 - Instant repair with back up heater
 - Can remove before washing cart
- Simple snap-in / snap-out. No tools needed.
- Easy bench-top maintenance
- Same heater compatible with all Mission Ready heated equipment
- Superior heat distribution

See video at
<http://www.joneszylon.com/Media/Jones-Zylon-%20Mission%20Ready.mp4>

* Based on SMART-5 tray

** Note: JZH-168 XL is 32.5" wide. Need to confirm that the cart will fit all doorways and openings in the route that the cart will take


OPTION #2 DUAL TEMP CART WITH 2 TRAY SYSTEM



1. Tray up in kitchen and stack trays on top of one another. Put a lid on the top of each stack
2. Pre-temp Cart and load with Hot food trays on left and cold food items such as applesauce and milk on right side held in bulk or sheet pans.
3. Put drink service, misc. on top of cart and push to housing unit
4. If early or there is a disruption, plug cart back into a 120v outlet until time for meal service
5. Hand out hot trays and cold food items to each classroom, closing doors in between deliveries to maintain temps.
6. Collect dirty trays/lids and put in cart to take back to ware washing



OPTION #2 CART OPTIONS

Cart	Model	Description	Capacity (meals)
	JZHR-168 XL	Heated/Refrigerated Cart	84

- ** Carts needed for 500 meals = 6 carts
- ** 168 Stackable Trays with each Cart (84 meals)
- ** Free Delivery

Key features for this cart

- Heated/Refrigerated Dual Temp cart
- 304 series stainless steel construction
- 6-side full insulation
- Mission Ready technology (easy repairs, if needed)
- No gasket magnetic door closure
- Top rail for beverage / misc. transport
- Full perimeter bottom bumper
- Can see over during transport
- Solar powered digital thermometer
- Sanitary. Easy to clean to 'like new'
- UL, NSF certified
- Standard 120 volt, 20 amp
- 1yr warranty – parts and labor



SUMMARY


OPTION	CART TYPE	# MEALS PER CART	TOTAL CARTS NEEDED
OPTION #1	ALL HEATED CART	170	3
OPTION #2	DUAL TEMP (HEATED & REFRIGERATED)	84	6

**FREE SMART TRAYS
WITH EACH CART
PURCHASED**

smart trays

SmartTrays are solid molded construction meal trays specifically designed to accommodate most menus, protect food, last longer and stack with stability to provide superior meal delivery.

- ✓ 5 compartments
- ✓ stack in any orientation and height
- ✓ sized to fit SmartCarts precisely
- ✓ bottom of one tray is lid for next
- ✓ compartments sealed off from one another
- ✓ undersides headspace to keep food off of bottoms of trays
- ✓ lids available for top of stack
- ✓ condiment compartment
- ✓ flatware compartment
- ✓ material options – economy copoly or MaxFlex blend
- ✓ stock color options – Brick, Brown





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THANK YOU FOR YOUR TRUST

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