



JONES ZYLON

heated meal delivery cart systems





JonesZylon

Our Focus is You

There are three things that you need to know about doing business with JonesZylon

1 We will make sure that you get the right equipment for your application.

You may go years without needing to purchase heated carts so how can you be sure that you are making the right decisions when it's time? JonesZylon is the industry leader. Put our expertise to work for you. We have all of the cart options and latest technology innovations that are truly designed for the corrections environment.

2 We will help you get it bought.

Your budget and budgeting process will control your ability to get what you need to do your job. We have flexible options to work within those constraints to get you set up.

- Budgetary pricing
- Split purchases on credit card
- Volume deals
- Leasing options
- Free on-site equipment demo
- Comparison of economic options
- Presentation to leadership for justification
- Flexible payment terms

3 We will stand behind our products.

You need responsiveness from your suppliers when you have a problem that needs solved. Quick responsiveness. It all starts with our world-class customer service. Calling 800-848-8160 will get you on the road to resolution. At any time that you want, feel free to call me directly - Rob Zachrich, President at 740-630-0751. Your satisfaction is our highest priority.

When you need expertise to help you establish or improve your meal delivery systems, please call us at 800-848-8160.

Why use heated carts

Poor meal quality is the number one reason for **inmate unrest**.

Holding food in the "danger zone" temperature range is a primary cause of **foodborne illness**.

These two land mines can be avoided by using heated carts in your meal service system. Using JonesZylon heated meal delivery carts will get you safely through the entire minefield. Engineered and built specifically for the corrections environment, JonesZylon equipment is the best way for you to **avoid risk**.

ARE YOU
6 FOR 6

SAFETY
FOCUSED



Truly "Corrections Grade" carts hinder weapons making and contraband hiding.

.... **PRO TIP**

Replace fasteners with welds on stainless steel carts to prevent weapons making

LEGALLY
COMPLIANT



Avoid failed inspections and lawsuits

.... **PRO TIP**

Program your heated cart for 160°F or higher

SERVICE
FOOL-PROOF



Low-maintenance equipment with built-in back up to maximum up-time.

.... **PRO TIP**

Keep back up heaters and maintenance parts on hand for immediate repair.

MORALE
MINDED



Don't let yourself serve luke-warm food

.... **PRO TIP**

Happy, well-fed inmates are calm inmates.

BUDGET
SMART



The most durable carts offer the best long term investment.

.... **PRO TIP**

"Heavy Duty" package for an even longer service life. Lease instead of purchase.

FOOD
SAFE



Stay out of the temperature "danger zone".

.... **PRO TIP**

Inmate disruption? Plug it in and wait it out.

JonesZylon's heated or heated/refrigerated meal delivery carts are the surest way to be 6 for 6



Plan your heated cart system

JonesZylon recognizes that your goal is to serve safe and nutritious meals 3-times a day, 365 days a year without fail. JonesZylon offers complete, integrated systems that are designed to deliver meals to inmates in any correctional application. From dinnerware, to all types of meal trays, to all types of carts to deliver them, we can provide a total system solution that works to accomplish your mission. We are here to assist with each step.

with Answers to these key questions

<p>STEP 1 PICK A TRAY >></p>	<p>JonesZylon offers foam insulated, main line cafeteria, Special Housing Unit (SHU) segregation, high temp and flexible safety trays. Various colors, number of compartments and sizes, lidded, non-lidded.</p>	<ul style="list-style-type: none"> • Do you serve 'all hot' and 'all cold' meals or meals with both hot and cold items? • Do your current meal trays perform as needed? What would you like improved? • How many compartments in a tray would be appropriate with your menu? • How many ounces does each compartment need to be for your menu?
<p>STEP 2 CHOOSE TYPE OF CART >></p>	<p>JonesZylon's meal delivery carts come in various temperature configurations- all heated, dual temp (heated/ambient, heated/refrigerated), and can be customized for various rack and shelf configurations.</p>	<ul style="list-style-type: none"> • What are the food temperature requirements of each meal in your menu (heated, refrigerated, ambient)? • Do you use separate trays for hot items and cold items or all the meal in one tray? • Do you need the trays on slides or shelves or can they be stacked with lids? • How are beverages delivered?
<p>STEP 3 CALCULATE SIZE OF CART >></p>	<p>JonesZylon provides a variety of cart sizes to accommodate all service systems from low to high volume, and everything in between. All carts can be upgraded with a Heavy Duty package</p>	<ul style="list-style-type: none"> • How wide are door openings and potential pinch-points? Elevators? Tunnels? Catwalks? • How many inmates are in each housing unit that need to be served at one time? • How many of the trays that you have chosen need to fit in each cart? • How abusive is this environment? Do I need heavy-duty construction?
<p>STEP 4 PLAN DELIVERY SYSTEM >></p>	<p>Our heated cart specialist will assist you with determining the quantity and capacity of each meal delivery component to assure that you have the best heated cart system for your particular institution.</p>	<ul style="list-style-type: none"> • How many carts will need to go to each housing unit at one time? • How many housing units are there and how many carts will be utilized simultaneously? • Should you change tray type to fit more trays per cart? • What options do you need on each cart such as brakes, towing equipment, removable heaters, etc...?

our specialty

what are your needs

✓ HELPFUL ADVISE
Make sure any heated cart that you purchase meets these criteria:

- UL certification and labeling
- NSF certification and labeling
- 1 year parts and labor warranty
- Available national network of service technicians

JonesZylon's Heated Cart Systems

As we work through the process of designing your meal delivery system and you have made your initial selection for which meal tray, JonesZylon has a full complement of active temperature maintenance carts to choose from. Please contact your JonesZylon representative for detailed specifications and consultation.

PRODUCT SPOTLIGHT



The next generation of heated transport & holding carts for your food service operation has arrived!

JonesZylon has developed a self-contained heating unit that is both **removable** and **interchangeable** among multiple carts, including the standard "hot box", large capacity meal delivery carts and smaller capacity carts.

- Easily remove heater before washing so you won't ruin it with water
- Snap in a back-up heater and never be without a needed cart. **100% uptime!**



Contact Us Today to receive JonesZylon's Mission Ready Family of Products catalog.

ALL-HEATED CARTS

The whole meal is served at one temp – all hot or all ambient.



JZH-6UBT Transport through tight doorways/spaces
JZH-6UBT-RH
JZH-12UBT Hot Box can also be used to transport through tight spaces
JZH-12UBT-RH
JZH-1014-60 Load cafeteria trays on slides (with or without lids)
JZHH-120 Utilize slide out shelves to easily get meals in and out
JZH-198 Fit more meals in a slightly smaller cart with one fixed shelf
JZHH-144 Fit more meals in a cart and utilize sheet pans for shelves

DUAL-TEMP CARTS

Meal is served in two trays – one hot and one ambient or refrigerated.



JZHA-60 heated/ambient Nesting tray system
JZHA-198 heated/ambient Separate 9" segregation trays for hot portion and ambient portion of meal
JZHA-120 heated/ambient
JZHR-120 heated/refrigerated
JZRR-120 refrigerated/refrigerated Separate 9" segregation trays for hot portion and cold (refrigerated) portion of meal
JZHA-144 heated/ambient
JZHR-144 heated/refrigerated
JZRR-144 refrigerated/refrigerated Separate 9" segregation trays for hot portion and cold (refrigerated) portion of meal for large capacity

SATELLITE SERVICE

Transport bulk food and then tray it up at remote locations.



JZH-6UBT-RH Only need low volume of bulk food transported (twelve 4" pans)
JZH-12UBT-RH Need larger volume of bulk food transported (up to 24 4" pans)
JZHA-144 / JZHH-144
JZHR-144 / JZRR-144 Need very large volume of bulk food transported (up to 32 4" pans).
 Need both, heated and refrigerated transported.

OPTIONS

All JonesZylon heated carts can be customized with these features:



Removable heat box
 Maintenance Kit
 Braking system
 Custom shelving/racking
 Tow package
 220v (120v standard)
 Heavy Duty upgrade package
 Premium casters

HELPFUL ADVICE

Make sure any heated cart that you purchase comes with these benefits:

- FREE trays & lids
- FREE freight
- Bundled packages
- FREE trial demo unit
- Lease options



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