## MEAL DELIVERY SYSTEM

NORTH CAROLINA COUNTY SCHOOL PROJECT



# 

## PROJECT PARAMETERS

#### Project goal

- Transition from cafeteria feeding to classroom delivery feeding
- Tray up meals into Styrofoam clamshells
- Insulated carts with possibility of adding heat later to maintain food temperature
- Where possible, consolidate multiple delivery locations to reduce number of carts needed
- School Start Date of Aug 17th

#### Requirements & Details

- Serve food at acceptable temperatures
- Feed in 3 schools with 850, 400 and 300 students
- · Adults will be transporting food in carts, seeking low profile and easy to push cart across tile floors
- Possible need for tow hitch and tuggers

#### Overall recommendation

- Consider two alternatives to choose from
  - Transport Clamshells using Ambient Carts (with option to convert to heat)
  - Transport Clamshells using Heated Carts

#### Capacity assumptions

Needed cart capacity based on total count of 1550 students

## **OPTION #1** STACKING CLAMSHELLS IN AMBIENT CARTS







1. Tray up in kitchen into Styrofoam clamshell.



Put stack of trays in cart - stack 5 high on floor and 5 high on mid-shelf



Put cold items and drink service, on top of cart and push to buildings & classrooms to hand out lunches

## **OPTION #1 CART OPTIONS**



Cart	Model	Description	Capacity*
	JZA-168 XL	Ambient Insulated Cart with option to add heat	150

### Key features for this cart

- Insulated 2 door ambient cart
- 304 series stainless steel construction
- 6-side full insulation
- Mission Ready technology (easy to add heat later)
- 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
- Iyr warranty parts and labor

<sup>\*</sup> Based on Standard size clamshells

<sup>\*\*</sup> Note: JZA-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

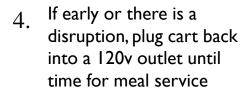
## **OPTION #2** STACKING CLAM SHELLS IN HEATED CARTS







Tray up in kitchen into Styrofoam clamshell.





- 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.
- Hand out trays to each classroom, closing doors in between deliveries to maintain temps.



Put cold items and drink service, on top of cart and push to buildings & classrooms

#### See video at

http://www.joneszylon.com/Media/Jones-Zylon-%20Mission%20Ready.mp4

## **OPTION #2 CART OPTIONS**



Cart	Model	Description	Capacity*
	JZH-168 XL	Heated Cart	150

#### 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, 20 amp
- Iyr warranty parts and labor



## Repurpose these carts when pandemic situation is over

Can be used as kitchen Hot Box. Will hold 28 bulk pans (12x20x4)

<sup>\*</sup> Based on Standard size clamshells

<sup>\*\*</sup> 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

## **SUMMARY**

CARTTYPE		TOTAL NEEDED **
Heated Carts	150	12
Tow Package		10
Tugger		4
Spare Heater		I







<sup>\*\*</sup> Total Carts needed based on schools with 850, 400 and 300 students would need 6, 4 and 2 carts, respectively

<sup>\*\*</sup> Total Tow Packages needed based on 6 carts for middle school and 4 carts for high school (none for elementary)

<sup>\*\*</sup> Total Tuggers needed based on 2 tuggers for middle school and 2 tuggers for high school

## **CART OPTIONS**





https://www.youtube.com/watch?v=INIzJKdgLRk



Spare heater



Fold down exterior shelf Mike Robertson
Mid-Atlantic Region
513-218-1767
miker@joneszylon.com

Tracey Zachrich CEO

740.651.4318

traceyz@joneszylon.com

THANK YOU FOR YOUR TRUST

WWW.JONESZYLON.COM