

CARE LINE

Residential & Healthcare equipment



CARE LINE

The distribution of meals is always a very delicate and important activity within hospitals and nursing homes and is a valuable service dedicated to the patient. To work at the best of their possibilities, operators need products that guarantee efficient and fast work and allow them to operate in conditions of absolute ergonomics and safety. For this reason, Rocam has studied specific products for each phase of the distribution cycle, from the supply of stocks, to the preparation of courses, to delivery and subsequent cleaning, to help staff perform their daily work better. The new Care breakfast trolley from Rocam are designed and built for easy distribution of breakfasts and meals directly in the lane of work. Its structure allows you to adapt it easily to the needs of different structures, allowing for the most varied uses.



A-CARE

Uso

A-CARE is designed for easy distribution of breakfasts and meals directly in the care ward. It can hold up to 4 50X50 baskets for the dishes, up to 40 trays and 4 gastronorm containers GN 1/1 (h 100 mm) with everything needed for the preparation of the trays. The basic equipment is completed by a practical drawer with gastronorm trays for the management of cutlery and accessories. *Thermos and grain distributors not included.*



NEW
MODEL WITH DOORS

Lock with key
included



Doors open at a 270° angle



Containment railing included.
Made with stainless steel and
welded to the structure.

Top in food-grade AISI 304
stainless steel, for maximum
hygiene and cleanability.

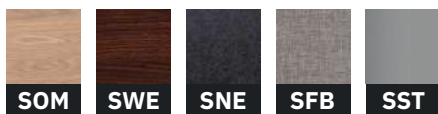
High quality, high durability ,
electropolished stainless steel
structure fully welded to ensure
maximum cleanliness.

5 C-shaped railings
to transport 1/1
Gastronorm trays.

Made with HPL, which guarantees high
resistance to agents external and
maximum cleanliness.
Available in 4 different colors or in
stainless steel.
(Other colors on request)

4 L-shaped supports
for the transport of
50X50 dishwasher
safe containers.

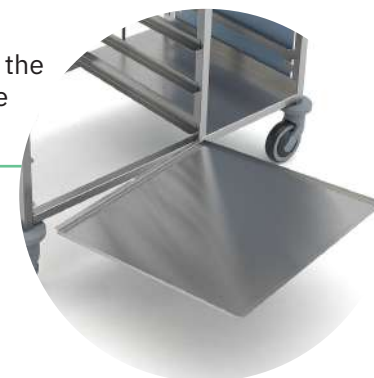
High capacity:
• 4 baskets 50x50
• 4 pans 1/1 GN
• Up to 40 trays 1/2 GN
(Not included)



Removable stainless steel
drainers, washable directly in the
dishwasher. Prevents possible
dripping from the boxes.

Fall arrest points
on the back side

4 high resistance, anti trace bumpers
and swivel wheels in technopolymer, 2
with brakes, included with the basic
configuration.



Optionals

OPT. SL

Optional lateral seat and gastronorm support GN 1/4, Useful for liquid recovery during tray cleaning.

OPT. L

Stainless steel AISI 304 side extension, where up to 3 trays can be prepared at the same time.

OPT. SG

Removable and washable stainless steel drainers, to avoid annoying liquid leakage on the work surface.

**NEW OPTIONAL
FULL DRAWER**



**NEW OPTIONAL
FULL BACK PANNELLING**

1/9		
1/9	2/8	2/8
1/9		

1/9		1/2
1/9		
1/9		

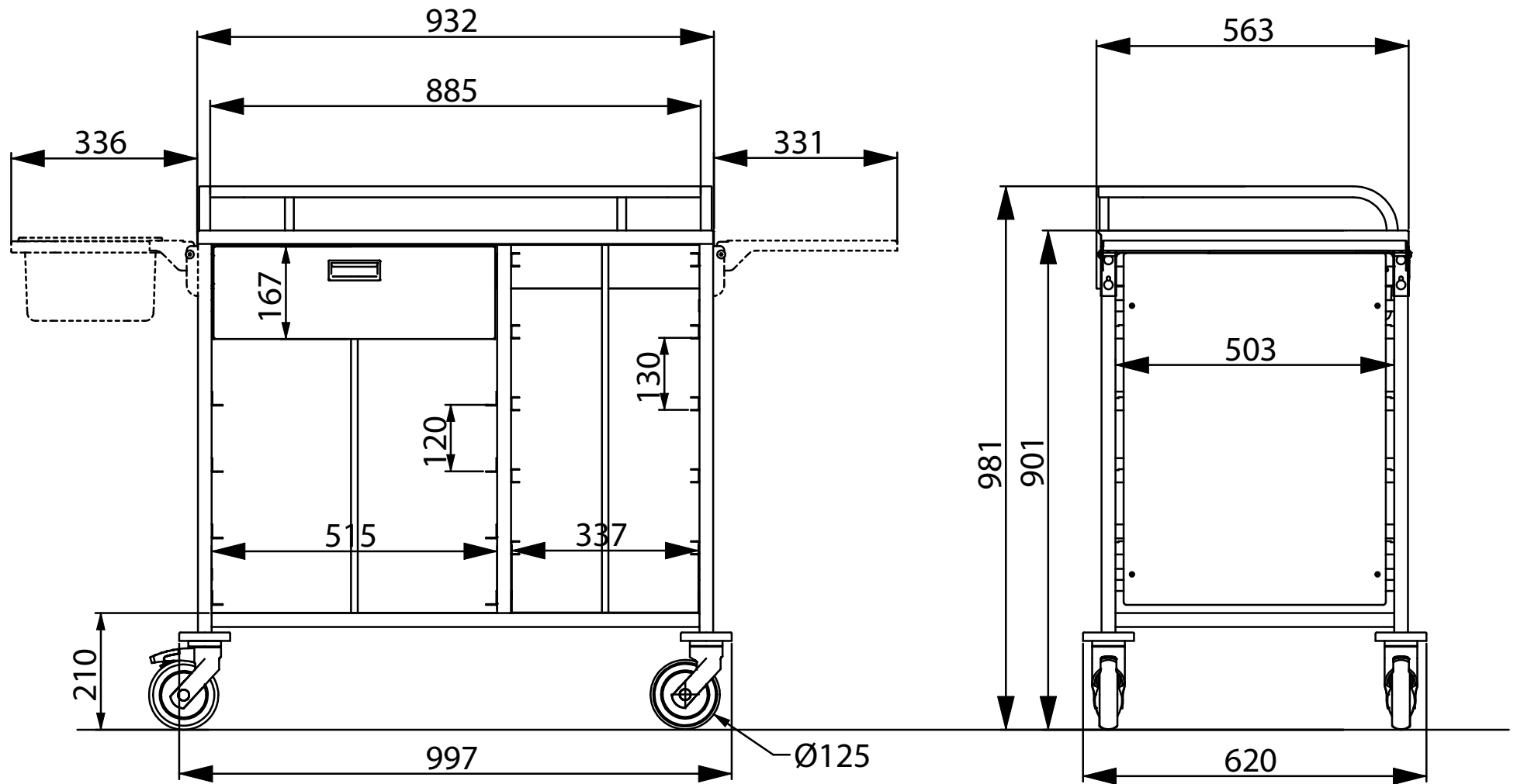
1/3	2/8	2/8

		1/2
1/3		

2 x 2/8 N + 3 x 1/9 GN 3 x 1/9 GN + 1 x 1/2 GN 1 x 1/3 GN + 2 x 2/8 GN 1 x 1/3 GN + 1 x 1/2 GN

Possible gastronorm configurations
(pans not included)

Technical drawings



B-CARE

Usage

The B-CARE version is made for serving a breakfast menu, with trays prepared in the kitchen. It is particularly suitable in the case where each of the department has a room dedicated to the preparation of meals on site.

It can hold up to 32 ready-to-serve 1/2 GN trays, while the central column allows you to carry up to 6 2/4 GN trays containing everything you need to complete your service.



NEW
MODEL WITH DOORS

Lock with key
included



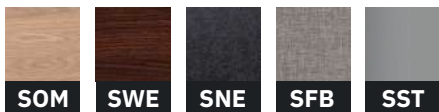
Doors open at a 270° angle



Containment railing as standard.
Built in stainless steel
and welded to the structure.

High quality, high durability,
electropolished stainless steel
structure fully welded to ensure
maximum cleanliness.

Made with HPL, which guarantees
high resistance to agents external
and maximum cleanliness.
Available in 4 different colors or in
stainless steel.
(Other colors on request)



Full HPL panelling in the back, to
protect the trays.

Stainless steel food-grade countertop
for ease of clean.

16 "L" shaped supports for
the transportation of
Gastronorm trays.

High capacity:
• 16 GN 1 trays
• 32 GN 1/2 trays
• 6 2/4 GN pans
(Not included)

Central column with
6 C shaped supports for GN
2/4 pans.
(Not included)



4 high resistance, anti trace
bumpers and swivel wheels in
technopolymer, 2 with
brakes, included with the
basic configuration.

Optionals

OPT. SG

Removable and washable stainless steel drip rack, useful to avoid annoying leakage liquid on the work surface.

OPT. SL

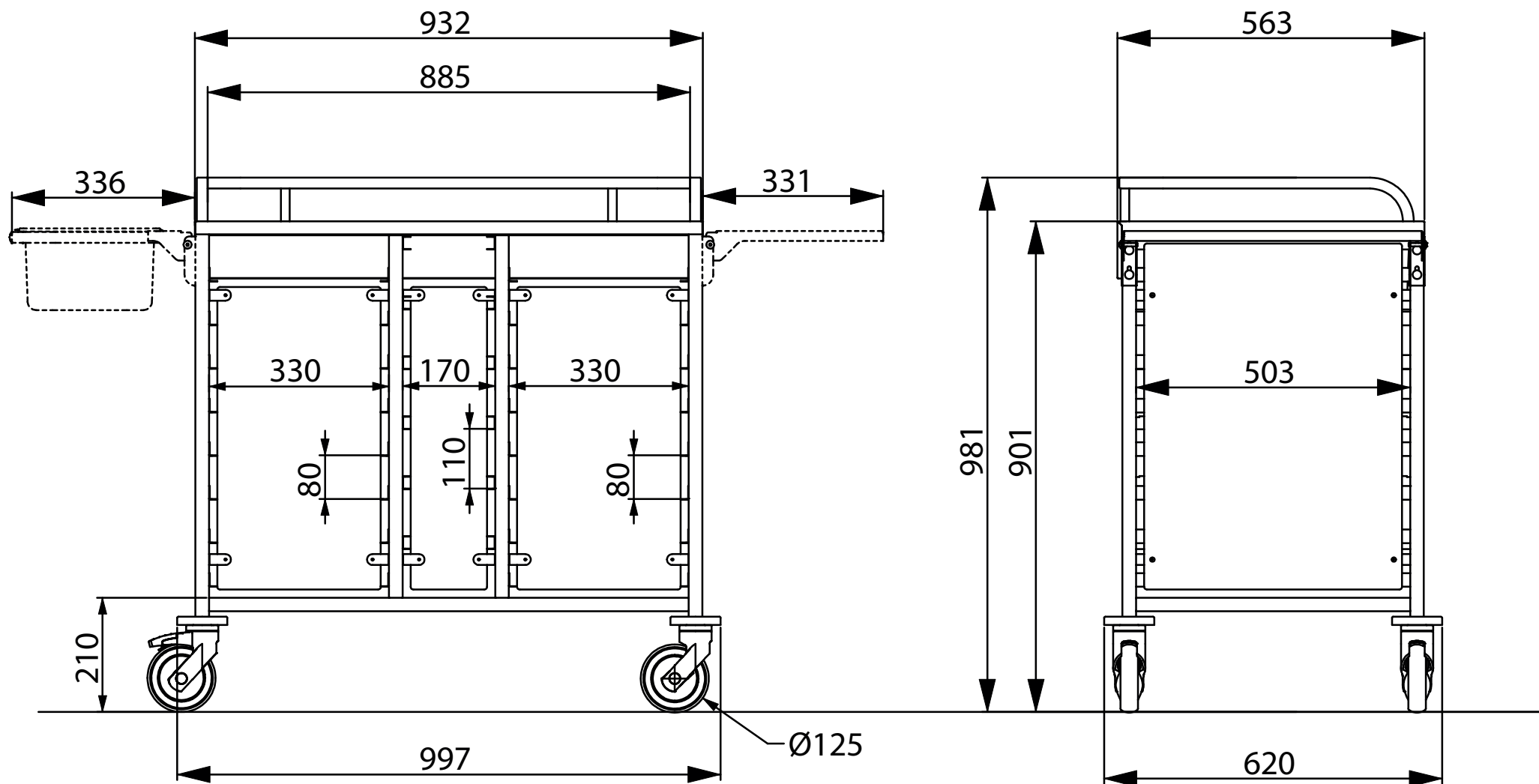
Optional lateral hoop and GN1/4 gastronorm support. Useful for liquid recovery during tray cleaning and stripping.

OPT. L

Stainless steel lateral support to prepare up to 3 trays at the same time.



Technical drawings

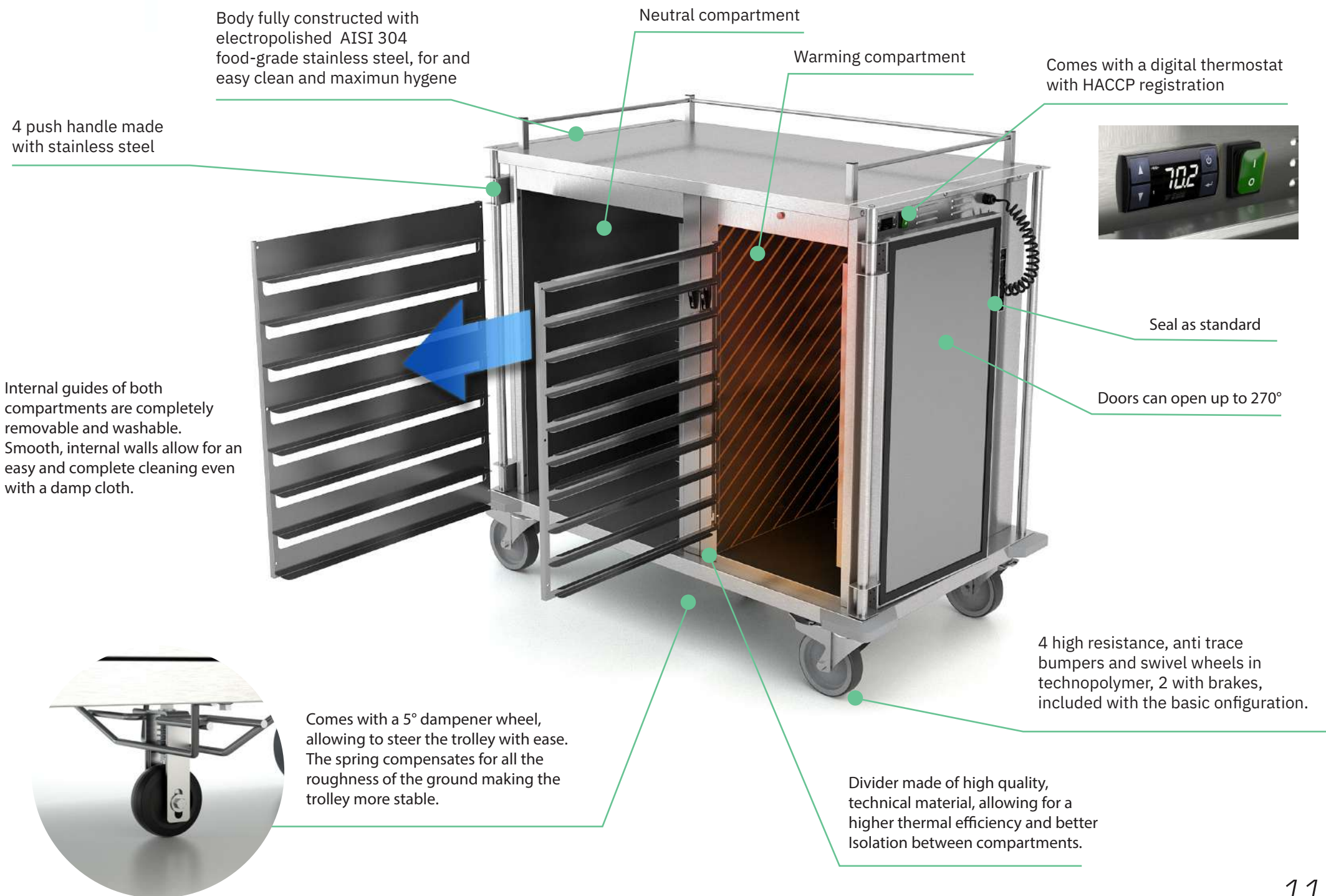


THERMOCARE

Usage

Thermal trolley for the distribution of meals divided into 2 practical compartments: a neutral one dedicated to the transport of pre-packaged trays and a second, heated compartment in size GN1/ 1 dedicated to heating and maintaining ready-to-eat portions. Doors open fully at 270° for easy loading and unloading. The Neutral compartment comes with L-shaped guides, three spacings available on request; the hot compartment is sized GN1/1, allowing the transportation of warm portions, ensuring an always correct temperature. *GN 1/1 grids on request (Opt.GR1/1)*





Optionals

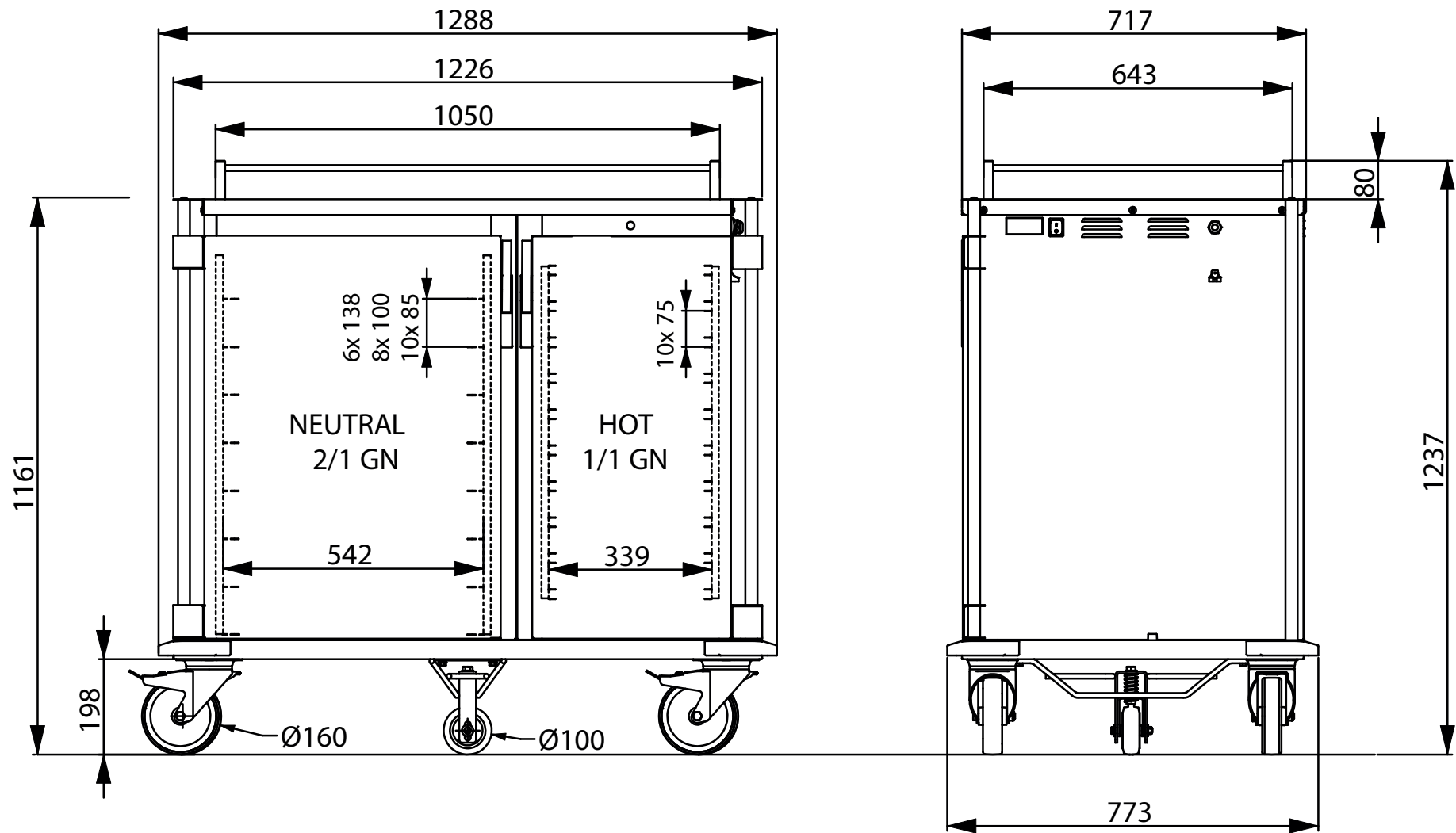
OPT. V
Multi-purpose
polystyrene tray

OPT. SQ
Stainless steel AISI
304 h 80 mm railing

OPT. K
Lock with
Key for handles



Technical drawings

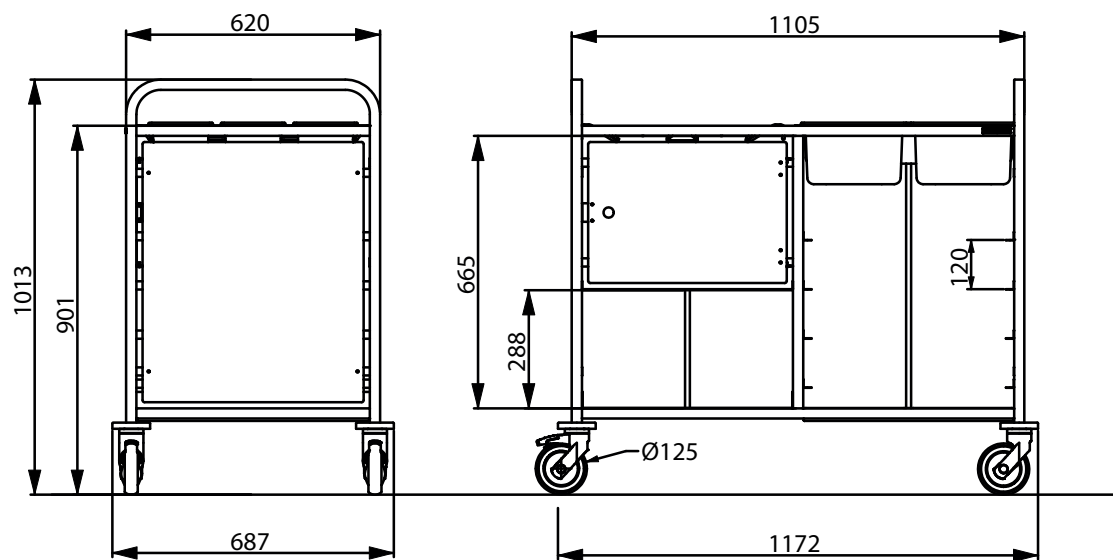


CLEAN CARE

Usage

Highly structured trolley for cleaning and table-clearing. Its structure allows the separate waste collection and foresee organized spaces for dirty trays, GN-pans for cutlery sorting and 4 dishwasher baskets. The base is equipped with a drip collection tray. Panelling in HPL wood in different decorations. 4 Swivel castors, including 2 with brake. GN-pans, trays and dishwasher baskets not included.

GN pans, trays and dishwasher baskets not included.



Structure for hanging
Garbage bags, door included
to hide them.

High quality, high durability
electropolished stainless steel
structure fully welded to ensure
maximum cleanliness.

Made with HPL, which guarantees
high resistance to agents external
and maximum cleanliness.
Available in 4 different colors or in
stainless steel.
(Other colors on request)



4 high resistance, anti trace
bumpers and swivel wheels in
technopolymer, 2 with brakes,
included with the basic
configuration.

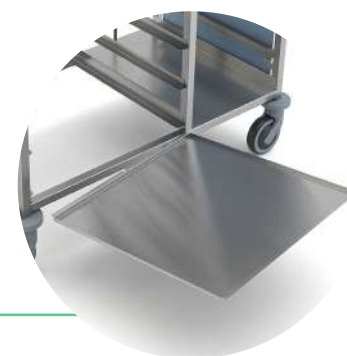
Door to hide the trash bags

Easy gastronorm configuration,
pictured here 1/4 x 4 e 2/4 x 1
(pans not included)

4 L-shaped supports for the
transport of 50X50
dishwasher safe containers.

High capacity:
• 4 baskets 50x50
• 4 pans 1/1 GN
• Up to 40 trays 1/2 GN
(Not included)

Removable stainless steel
drainers, washable directly in the
dishwasher. Prevents possible
dripping from the boxes.





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