



ERGOGRIP®

Meal delivery systems

Dishware | Complementary products | Equipment



Bowls – 8 oz (250 ml) – Convection, conduction

24 units



BP2-24-NR
Pearl blue - ivory

24 units



BG-24-NR
Gold - ivory

24 units



BP2-24-NR
Burgundy - ivory

24 units



BWC-24-NR
Ivory - burgundy

24 units



BBC-24
Burgundy

24 units



BMC-24
Navy

Mugs – 8 oz (250 ml) – Convection, conduction

24 units



MP2-24-NR
Pearl blue - ivory

24 units



MG-24-NR
Gold - ivory

24 units



MB2-24-NR
Burgundy - ivory

24 units



MBC2-24
Burgundy - black

24 units



MBC-24
Burgundy



Domes – 9" (23 cm) – Cook-serve

10 units



D-10M-NR
Ivory - pearl blue

10 units



D-10G-NR
Ivory - gold

10 units




D-10B-NR
Ivory - burgundy



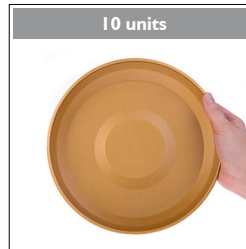
Heatable bases – 9" (23 cm) – Cook-serve – Can be heated in our EZ-Heat

10 units



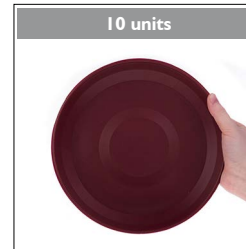
BCLN-10N-NR
Pearl blue

10 units




BCLN-10G-NR
Gold

10 units




BCLN-10B-NR
Burgundy




Reusable lids – Bon Appetit – Convection, conduction

72 units




CB-72M-NR
Navy

72 units




CB-72-NR
Gold

72 units




CB-72B-NR
Burgundy

72 units




CM-72M-NR
Navy

72 units



CM-72-NR
Gold

72 units



CM-72B-NR
Burgundy

Reusable lids – Rigolo – Convection, conduction

72 units



BCE-72-BL
Navy

72 units



BCE-72-NR
Gold

72 units



BCE-72-BU
Burgundy

72 units



TCA-72-BL
Navy

72 units



TCA-72-NR
Gold

72 units



TCA-72-BU
Burgundy

Regular disposable lids – Cook-serve

1000 units



BE-85
Semi-transparent

2000 units



EX-42-2
Semi-transparent

1000 units



BEC-42
Semi-transparent



BEC-42: pull and sip lid
Perfect for semiautonomous people or those suffering with Parkinson's

Benefits – Thermal dishware

- Lightweight and durable
- Resistant to a maximum temperature of 257°F (125°C)
- Mugs and bowls have double wall insulation
- ✓ Cook-serve, cook-chill / Tray service / Immediate meal service / Advanced meal preparation
- ✓ Safe for microwave / commercial dishwasher (except disposable lids)

Bowls – 8 oz (250 ml) – Convection, conduction

48 units



HB8C-48BL
Navy

48 units



HB8C-48BU
Burgundy



Mugs – 8 oz (250 ml) – Convection, conduction

48 units



HM8-48BL
Navy

48 units



HM8-48BU
Burgundy



Domes – 8" (20.5 cm) – Convection, conduction


24 units




DHTN-8-NR
Transparent



Lids – Rethermalization system – Cook-serve, cook-chill




BOWLS
Reusable (Bon Appetit / Rigolo), disposable



MUGS
Reusable (Bon Appetit / Rigolo), disposable


Reusable lids – Bon Appetit – Convection, conduction

72 units




CB-72M-NR
Navy

72 units




CB-72-NR
Gold

72 units




CB-72B-NR
Burgundy

72 units




CM-72M-NR
Navy

72 units



CM-72-NR
Gold

72 units



CM-72B-NR
Burgundy

Reusable lids – Rigolo – Convection, conduction

72 units



BCE-72-BL
Navy

72 units



BCE-72-NR
Gold

72 units



BCE-72-BU
Burgundy

72 units



TCA-72-BL
Navy

72 units



TCA-72-NR
Gold

72 units



TCA-72-BU
Burgundy

High heat disposable lids – Convection, conduction – Cook-chill

1000 units



H-BE-85
Opaque

2000 units



H-EX-42-2
Opaque

Benefits – Hi-Heat dishware

- Lightweight and durable
- Resistant to a maximum temperature of 257°F (125°C)
- Perfect for rethermalization systems
- ✓ Cook-serve, cook-chill / Tray service / Advanced meal preparation
- ✓ Safe for microwave / commercial dishwasher

Graduated glasses – 6 oz (180 ml) – Convection, conduction

72 units



VJN-6C-NR
Blue

72 units



VJN-6G-NR
Gold

72 units



VJN-6B-NR
Burgundy



Graduated glasses – 9 oz (270 ml) – Cook-serve, cook-chill

40 units



VJN-9C-NR
Blue

40 units



VJN-9G-NR
Gold

40 units



VJN-9B-NR
Burgundy



Round bowls – 5 oz (160 ml) – Convection, conduction

96 units



FLR-96-NR
Blue

96 units



FLR-96G-NR
Gold

96 units



FLR-96B-NR
Burgundy



Rectangular bowls – 7 oz (220 ml) – 8 oz (220 ml) – Convection, conduction

96 units



FLL-96-NR
Blue

96 units



FLL-96G-NR
Gold

96 units



FLP-96-NR
Blue

96 units



FLP-96G-NR
Gold

96 units



FLP-96B-NR
Burgundy



Reusable lids – Bon Appetit – Convection, conduction

72 units



CM-72M-NR
Navy

72 units



CM-72-NR
Gold

72 units



CM-72B-NR
Burgundy



Reusable lids – Rigolo – Convection, conduction

72 units



TCA-72-BL
Navy

72 units



TCA-72-NR
Gold

72 units



TCA-72-BU
Burgundy

Regular disposable lids – Cook-serve / cook-chill

1000 units



VJE-59-2
Semi-transparent



2000 units



EX-42-2
Semi-transparent



1000 units



EF-21
Semi-transparent



Benefits – Flex dishware

- Lightweight, very durable and scratch proof
- Temperature resistant from -4°F (-20°C) to 180°F (82°C)
- Perfect for snacks, cafeteria and nourishment
- ✓ Cook-serve, cook-chill / Tray service / Immediate meal service / Advanced meal preparation
- ✓ Safe for microwave / commercial dishwasher (except disposable lids)

Saralex® lip plates – 8" (20.5 cm) – 9" (23 cm) – Convection, conduction



Saralex® divided lip plates – 8" (20.5 cm) – 9" (23 cm) – Convection, conduction



Round plates – 5.5" / 6.5" / 7.5" / 8.5" / 9.5" (14 to 24 cm) – Cook-serve, cook-chill



Bowls – 4 oz (120 ml) / 7.4 oz (230 ml) / 14 oz (440 ml) / 21 oz (660 ml) – Cook-serve, cook-chill



Mug – 10 oz (310 ml) – Cook-serve, cook-chill



Saucer – 6.5" (16.5 cm) – Cook-serve, cook-chill



Elegant pattern embossed – Only on round plates and bowls



Benefits – Classique dinnerware

- Lightweight, durable et elegant
- Temperature resistant from -31°F (-35°C) to 257°F (125°C)
- Saralex® lip plates and divided lip plates (Ergogrip brand) for convection / conduction
- ✓ Cook-serve, cook-chill / Dining room / Cafeteria / Buffet
- ✓ Safe for microwave (reheating) / commercial dishwasher

Take & Go – Portion cups, drinks cups and lids – For snacks on the go



- Portion cups:**
ASB325 (3.25 oz) | ASB325-B (black)
ASB400 (4 oz) | ASB400-B (black)
ASB550 (5.5 oz) | ASB550-B (black)
- Drink cups:** APC9 (9 oz) | APC12 (12-14 oz) | APC20 (20 oz)
- Lids:** ASD662-4

La' Clear – Hinged containers – For sandwiches, fruit, salads...



- Hinged containers:**
- | | |
|-----------------------------|------------------|
| HRTD8-C (8 oz) | HRTE32-C (32 oz) |
| HRTD12-C (12 oz) | HRTG36-C (36 oz) |
| HRTE16S-C (16 oz / shallow) | HRTG48-C (48 oz) |
| HRTD16-C (16 oz / deep) | HRTG64-C (64 oz) |
| HRTE24-C (24 oz) | |

Soufflé – Portion cups and lids – For dips, sauces, condiments, fruit...



- Portion cups:**
- | | |
|------------------|------------------|
| ASB100 (1 oz) | ASL1 (lid) |
| ASB150 (1.5 oz) | ASB150-B (black) |
| ASB200 (2 oz) | ASB200-B (black) |
| ASB250 (2.5 oz) | ASB250-B (black) |
| ASB325 (3.25 oz) | ASB325-B (black) |
| ASB400 (4 oz) | ASB400-B (black) |
| ASB550 (5.5 oz) | ASB550-B (black) |
- Benefits:**
- Leak resistant snap-on lids
 - Portion cups are microwave safe

Deluxe – Drink cups and lids – For soft drinks, juices, parfaits...



- Drink cups:**
- | | |
|------------------|---------------------------------------|
| APC9 (9 oz) | A600P (flat lid) ADL600 (dome lid) |
| APC10 (10 oz) | A662PC (flat lid) ADL662 (dome lid) |
| APC12 (12-14 oz) | |
| APC16 (16-18 oz) | A626P (flat lid) ADL626 (dome lid) |
| APC20 (20 oz) | |
| APC24 (24 oz) | |
| APC32 (32 oz) | A636P (flat lid) ADL636 (dome lid) |
- Special lid:**
ADL924-DFD (dome lid)
- Compatible sizes
- | | |
|-------|----------|
| APC9 | 9 oz |
| APC12 | 12-14 oz |
| APC16 | 16-18 oz |
| APC20 | 20 oz |
| APC24 | 24 oz |

Pan Saver – Nonstick pan liners for oven / 400°F (204°C)



- Pan liners for oven use only
- Retains moisture, enhances food quality
- Eliminates soaking and scrubbing
- Increases food yield
- Reduces the labour required

Scrub Saver – Nonstick pan liners for hot table / 220°F (104°C)



- Biodegradable pan liners for hot tables only (not for use in ovens)
- Makes serving and transporting of prepared food easier
- Eliminates soaking and scrubbing
- Ensures food safety
- Reduces the labour required

Cook Chill – Nonstick pan liners for bagging



- Perfect for storage and transportation of frozen and non-frozen food
- High thermal coefficient allowing to rethermalize faster

Simplythick EasyMix – Gel food thickener / Nectar, honey or pudding consistency



- | | | |
|---------------------------|-----------------------------------|----------------------------------|
| Gel food thickener | Nectar consistency packets | Honey consistency packets |
| GSB-I-EM (1 bottle) | GSN-50-EM (50 packets) | GSH-50-EM (50 packets) |
| | GSN-200-EM (200 packets) | GSH-100-EM (100 packets) |
| | GSN-B50-EM (50 bulk packets) | GSH-B25-EM (25 bulk packets) |

Accessories – For Rubbermaid Snack carts



Cooler cabinet

Snack-Cooler
Transparent



Waste bin

SN-20
Black



Organizer drawer

TIROIR-6199
Black



Dish bin

SN-3349-92
Grey



Food bin with lid

SN-3309-10-CLR
Semi-transparent



Small ice-pack

Ice-Pack-Sponge
For SN-3309-10-CLR bin

Accessories – For Rubbermaid Snack carts



Binder holder

Binder-Holder
Black



Adjustable arm

Arm-Holder
Stainless steel

Accessories – For Ergogrip Snack Cooler



Binder holder

Binder-Holder
Black



Large ice-pack

Ice-Pack-Sponge-B
For the Snack-Cooler

Bedside jug – 30 oz (850 ml) – For dining room, room service, in-room use



12 units



PIT-12-NR
Navy



Two in one
bedside jug + glass

Service tray – 14" x 20" (35.6 x 50.8 cm)



24 units



PLN-24-NR
Cream



Optimal grip
Scalloped handles

Snack Cooler – Ergogrip removable cooler cabinet



Snack-Cooler
Accessories, dishware, food and beverages not included

Dimensions: SNACK-COOLER			
Width	29 3/8"	≈ 74.5 cm	≈ 745 mm
Length	18 3/8"	≈ 46.5 cm	≈ 465 mm
Height	15 5/16"	≈ 39 cm	≈ 390 mm

- Ideal to keep snacks and beverages cold for up to 2 hours
- Materials: polycarbonate and brushed aluminium
- Cooled by 3 large ice-pack sponges (included)
- 2 dividers (included) to help prevent beverage jugs from tipping over
- Rotating arm with VESA plate (included) / Hand sanitizer bottle holder (optional)
- Top deck with 2" guardrail provides a convenient surface to transport accessories
- Sliding doors and brushed aluminium panel (on top) easily removable for cleaning
- 2 fixed handles on the ends of the box
- Compatible with Rubbermaid carts (not included)

"Bon Appétit" graphic – Optional



Snack-Cooler
"Bon Appétit" graphic sticker (optional)

Snack carts – Rubbermaid carts



SNACK-4094 (with doors) / SNACK-4091 -Grey (without doors)
Grey Rubbermaid carts

EZ-Heat – Heated dispenser (for plates and bases) – Convection



Available models: 2 or 3 silo
Capacity of 20 sets (Ergogrip plates and bases) per silo

Dimensions: EZ-HEAT (3 silo)			
Width	23 1/2"	≈ 60 cm	≈ 600 mm
Length	55"	≈ 140 cm	≈ 1400 mm
Height	40 1/8"	≈ 102 cm	≈ 1020 mm

- **Ideal for preassembling trays in central kitchen / cafeteria**
- Materials: stainless steel # 304 and coloured thermoformed panels
- Available colours: blue, burgundy, beige or green
- Instruction: heat for 1 or 2 hrs at 200°F (93°C)
- Individual silo lids (lightweight and easy to open)
- Starter and thermostat with pilot light
- Four 5" swivel castors (two with brakes)
- Power cord: 6 foot (spiral)
- 120 volts / 12 amperes / 60 hertz / 1400 watts / 1 phase / VE5-15P male plug

EZ-Cart Duo – Meal delivery cart (with 1 shelf included for ice-pack)



Available models: 27 or 30 trays
Compatible tray sizes: 14" x 18" / 14" x 20" / 15" x 20"

Dimensions: EZ-CART-DUO (30 trays)			
Length	28"	≈ 71 cm	≈ 710 mm
Depth	57 1/4"	≈ 145.5 cm	≈ 1455 mm
Height	53 3/8"	≈ 135.5 cm	≈ 1355 mm

- **Ideal for food service in dining room**
- Materials: stainless steel # 304 and coloured thermoformed panels
- Available colours: blue, burgundy, beige or green
- One compartment cooled by an ice-pack sponge (sold separately)
- Side doors open 270° and the middle one opens 180°
- Four 6" castors (two with brakes) / 4 non-marking rubber bumpers
- Roof with marine edge provides a convenient surface to transport accessories
- Removable shelves for easy cleaning
- Pitch of 4.5" (space between each shelf)

EZ-Serve – Hot table (mobile and dry)



Available models: 2, 3 or 4 wells
Individual temperature controls

Dimensions: EZ-SERVE (3 wells)			
Width	32 7/8"	≈ 83.5 cm	≈ 835 mm
Length	60"	≈ 152.5 cm	≈ 1525 mm
Height	54"	≈ 137 cm	≈ 1370 mm

- **Ideal for tray service / course by course service**
- Materials: stainless steel # 304 and coloured thermoformed panels
- Available colours: blue, burgundy, beige or green
- Individual bi-folding covers with handles (replaces pan lids)
- Plexiglas sneeze guard (hygienic protection)
- Fold-away shelves on three sides and 1 upper shelf with a guard rail
- Four 6" castors (two with brakes) / 4 non-marking rubber bumpers
- 2 compartments with ambient heat and doors / 1 large utensil drawer
- 208 to 240 volts / 17.5 to 20 amperes / 60 hertz / 3600 to 4800 watts

EZ-Cart – Meal delivery cart



Available models: 16, 18, 20, 21 or 24 trays
Compatible tray sizes: 14" x 18" / 14" x 20" / 15" x 20"

Dimensions: EZ-CART-DUO (30 trays)			
Length	28"	≈ 71 cm	≈ 710 mm
Depth	36 1/2"	≈ 93 cm	≈ 930 mm
Height	52"	≈ 132 cm	≈ 1320 mm

- **Ideal for food service in care units**
- Materials: stainless steel # 304 and coloured thermoformed panels
- Available colours: blue, burgundy, beige or green
- Doors open 270° for easy access
- 2 doors (16 to 20 trays) / 3 doors (21 and 24 trays)
- Four 6" castors (two with brakes) / 4 non-marking rubber bumpers
- Roof with marine edge provides a convenient surface to transport accessories
- Removable shelves for easy cleaning
- Pitch of 4.5" (space between each shelf)

Clean Up Cart – Dishware cart



Clean-Up-Cart
Perfect to serve and collect dishware in dining room

Dimensions: CLEAN-UP-CART			
Width	≈ 20"	≈ 51 cm	≈ 510 mm
Length	≈ 53"	≈ 134.5 cm	≈ 1345 mm
Height	≈ 54"	≈ 137 cm	≈ 1370 mm

- **Optimize food service by simplifying distribution & washing methods**
- Average capacity: 10 dishware washing baskets, 1 or 2 utensils washing baskets, 288 glasses or 200 mugs or 128 bowls or 36 plates (9")
- Can hold plates up to 9.5" diameter
- Waste bin (SN-20) easily hangs on the side of the cart (optional)
- Sliding drawers included to capture and contain liquids (water, coffee, tea...)
- Efficient, ingenious, lightweight, easy to clean, safe and organized
- Four 6" castors (two with brakes)

Boréal 10 – Vertical refrigerator (air curtain)



Available models: 1 full size door or 2 half-doors
Compatible fiberglass tray sizes: 14" x 18" / 18" x 26"

Dimensions: BOREAL-10			
Length	34"	≈ 86.5 cm	≈ 865 mm
Depth	39"	≈ 99 cm	≈ 990 mm
Height	80"	≈ 203 cm	≈ 2030 mm

- **Ideal for pre-assembling trays in kitchens / cafeterias**
- Materials: stainless steel # 304
- Capacity: 20 trays (14" x 18") or 10 trays (18" x 26")
- 10 adjustable slides (space of 4" or more between each shelf)
- Handles with mechanical latches and magnetic seal / Adjustable thermostat
- EDA-232 blower / 0.5 HP compressor / R404 refrigerant Freon
- Four 6" castors (two with brakes)
- Power cord: 8 foot with NEMA 5-20R electrical outlet
- 120 volts / 16.5 amperes / 60 hertz / 1 phase

Sliding drawers – Included



Clean-Up-Cart
10 black removable sliding drawers included

Utensil basket – Compatible with drawers



Clean-Up-Cart
Can place up to two utensil baskets in each sliding drawer

EZ-Dishwarmer – Heated cart (keeps soups and beverages hot) – Convection



Available models: 1 full size door or 2 half-doors
Compatible fiberglass tray sizes: 14" x 18" / 18" x 26"

Dimensions: EZ-DISHWARMER			
Length	28 1/2"	≈ 72.5 cm	≈ 725 mm
Depth	41"	≈ 104 cm	≈ 1040 mm
Height	73"	≈ 185.5 cm	≈ 1855 mm

- **Ideal pour pre-assembling trays in kitchens / cafeterias**
- Materials: stainless steel # 304
- Average capacity: 352 Ergogrip mugs or 264 Ergogrip bowls
- 11 adjustable and removable shelves (2 trays per shelf = 22 trays)
- Insolated tinted glass door and secured / Opens at 270°
- Disc type thermostat / Analogic temperature gauge / On/Off switch
- Four 5" castors (two with brakes)
- Power cord: 8 foot with standard electrical outlet
- 120 volts / 12.5 amperes / 60 hertz / 1.5 kilowatt maximum

UNITRAY – Rethermalization cart – Monobloc (all-in-one) – Convection



Dimensions: UNITRAY (24 trays)			
Width	≈ 30 1/8"	≈ 76,5 cm	766 mm
Length	≈ 41 5/16"	≈ 105 cm	1049 mm
Height	≈ 53 1/2"	≈ 136 cm	1360 mm

- Ideal for cook-serve / cook-chill
- Available models: 20, 24, 26 or 30 trays
- Materials: stainless steel # 304, aluminium and synthetic materials
- Cold compartment: -3°C min. / Hot compartment: 130°C max.
- Pitch from 3.1" to 3.6" (79 to 91 mm) between shelves (depends on model)
- Power cable, doors and options integrate perfectly into the cart frame
- Ergonomic, efficient, sturdy, safe, easy to clean and easy to maintain
- Four or six 160 or 200 mm (6.3" or 7.9") castors (2 fixed & 2 swivel with brakes)

UNITRAY
Horizontal air flow to standardize temperatures

Dissociated system (DSPRO docking station) – Rethermalization cart – Convection



Dimensions: DSPRO (with doors / 20-24 trays)			
Width	≈ 29"	≈ 74 cm	737 mm
Length	≈ 17"	≈ 43 cm	431 mm
Height	≈ 72"	≈ 183 cm	1828 mm

- Ideal for cook-serve / cook-chill
- Materials: stainless steel # 304, aluminium and synthetic materials
- Cold compartment: -3°C min. / Hot compartment: 130°C max.
- With 2 doors or without doors (opens 255° for easy cleaning)
- Air curtain system (integrated ventilated refrigeration)
- Aluframe technology: completely removable and recyclable
- Improved thermal insulation / Easy to maintain / Durable
- Ergonomic, efficient, sturdy, safe, easy to clean and easy to maintain
- Fixed position or with castors (your choice)

DSPRO
Horizontal air flow to standardize temperatures

Control panel – Simple



UNITRAY
Simple and ergonomic control panel

Doors – Fold down inside the frame



UNITRAY
One door on both sides of the cart (opens 270° / magnetic closure)

Dissociated system (PROSERV cart) – Rethermalization cart – Convection



Dimensions: PROSERV (20-24 trays)			
Width	≈ 31 7/16"	≈ 80 cm	798 mm
Length	≈ 36"	≈ 91,5 cm	914 mm
Height	≈ 54 7/8"	≈ 139,5 cm	1393 mm

- Ideal for cook-serve / cook-chill
- Available models: 14, 16, 20, 24, 26, 30 or 36 trays
- Materials: stainless steel # 304, aluminium and synthetic materials
- Two doors on both sides of the cart with magnetic closure integrated in the cart frame (opens at 270° for easy cleaning)
- Pitch from 3.1" to 3.6" (79 to 91 mm) between shelves (depends on model)
- All optional accessories are integrated into the cart frame
- Ergonomic, efficient, sturdy, safe, easy to clean and easy to maintain
- Four or six 160 or 200 mm (6.3" or 7.9") castors (2 fixed & 2 swivel with brakes)

PROSERV
Connect in DSPRO docking station



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