

Things to consider when serving in the classroom:

Understanding the transport needs from kitchen to classroom is necessary to build an efficient meal fulfillment plan. Knowing how meals will be packaged will dictate the capacity needs of the transport cart. The time from prep to serve will drive the holding requirements and whether an insulated food carrier will be needed. Access to elevators will determine if large transport carts can be used versus a more versatile, modular delivery option. There are many options to consider. Now, how do you safely hold and efficiently deliver?

TIP: Transport carts should use a ledge or container to prevent meals from falling off during transport.

Consider buying versatile transport equipment that will be RE-PURPOSABLE post-pandemic.

STORAGE & TRANSPORT CARTS



CR247263-MQC4

MetroMax® Q mobile shelving is ideal to move large quantities of food to and from classroom areas.



CR1448TGCOPS

Metro DropMat delivery cart with dividers & label holders organize meals and secure them with a built-in ledge during transport.





BSK2448NC*

Contain food during transport with intermediate basket shelves.

*BSK2448NC is the sale-able item for the intermediate basket shelf only, not the entire mobile cart. Mightylites not included.

INSULATED FOOD CARRIERS



ML180

Top-loading insulated food carrier for packaged meal transport. Ultra-light and fully insulated to keep food safe, and hot or cold for 5+ hours.

ML180XL

Top-loading insulated food carrier with extra large lid for greater capacity and ability to hold taller items. Best Choice for meals packed in clamshells.

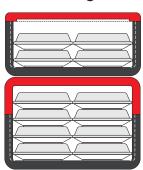
MLD1

Dolly designed to accommodate Mightylite food carriers but also securely fits standard milk crates.









ML180

Fits (4) 9" x 9" x 3" to-go containers.

ML180XL

Fits (8) 9" x 9" x 3" to-go containers.

Meals on wheels.



48 MEALS = (4) ML180XL + (4) ML180

64 MEALS = (8) ML180XL

80 MEALS = (8) ML180XL + (4) ML180

