

## ***The TRE/100 – New Service Trolley Concept***

The sub frame used on all our current service trolleys is to be retained. It may be possible to change the frame from Stainless Steel to Aluminium if the strength to weight ratio proves to be advantageous.

The trolley will have a composite outer skin, this would reduce weight and look aesthetically pleasing, with a modern twist.

Each trolley below serving height would be identical. From top to bottom it would include:- a cash drawer, two composite drawers with Perspex sides (to allow visibility of the products) and a bottom insulated composite drawer to help with pre-cooled/pre-heated product.

The urn cupboard could be adapted to fit pump pots or be a storage & battery cupboard if the coffee machine was used.

The top of the trolley will be available in five formats:

- Composite basket top with urn delivering hot water for in-cup drinks.
- Loose product delivery system (Razzo Machine) developed for use with the urn delivering hot water. The machine allows the client to choose which supplier of soluble ingredients they prefer; for example Douwe Egbert's, Kenco, Nescafe etc. Allowing the customer to purchase; Café Latte, Cappuccino, Black Coffee, White Coffee, Mocha and Hot Chocolate. The machine also has a hot water function so that speciality teas can be provided.

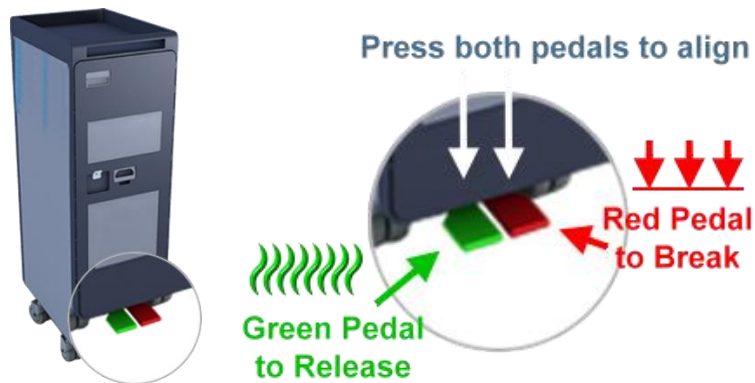
The newly designed urn will not allow the heater element to run in a low water situation, it can be arranged for automatic fill and overflow prevention, and can also be used for either electrical switching to run or the traditional air signal to run.

- A quality espresso machine, probably Lavazza, which will operate from a battery with a service time of approximately 1 ½ to 2 hours (35-40 double espressos) before the battery will require either recharging or replacing for a pre-charged battery.
- Composite basket top with pump pot holders, to serve freshly brewed coffee or hot water for speciality teas.
- Pre-cooled beer dispenser for the evening service.

The trolley would be fitted with a unique castor alignment system which would comprise of the industry standard central braking system but with the added benefit of directional locking from the same pedals only available from Sovereign On Line in the UK.

**Main Features;**

- Easy access in and out of the galley and coaches for onboard crew reducing back strain injury .
- Straight line movement through the service area.
- Sideway stability is greatly enhanced in all operations



**Currently Available**



**Virgin Standard Class Service Cart**

Features include; standard in cup drink dispensing with the cup holders mounted at the front of the cart. A stainless steel tray is fitted to the top to accept Virgins unique condiment and EPOS holder. Hot water is delivered via the hot water urn situated in the urn cupboard at the rear of the cart



### ***Irish Rail Retail Cart***

Features include four baskets on the top of the cart and three deep basket drawers. The cart has a cup holder basket; this allows the client to change cup sizes when they re-launch their onboard offer. It has a set of four rollers one on each corner, this protects the train infrastructure from damage; this was designed and manufactured for Irish Rail but is available on any cart manufactured by Sovereign On Line.



### ***Cross Country Standard Class Cart***

Features include a six wheel design, this allows for the easy transit of the cart through the lobby area of the Voyager train. The bottom basket can be removed and an insulated drawer installed. The trolley has a cup holder basket and a basket at the rear of the cart for news papers and magazines. The cart is also supplied with tariff holders.



### ***FGW First Class Pump Pot Cart***

Features; include condiment, product boxes and cup holder at the front of the cart. Product baskets on the top of the cart, two pump pots reset into the top of the cart for ease of pouring, drip tray to stand the cup in whilst pouring, EPOS area reset into the side of the cart and a waste bag holder at the rear of the of the cart.



**Mini Caddie**



**Large Caddie**



***Stair Climbing Caddie***

## ***Proposed Drinks Options***

### ***Loose Product Delivery System***



Rheavendors (Speed Mix) soluble product machine providing several types of coffee including , Café Latte, Cappuccino, Black Coffee, White Coffee, Mocha, Hot Chocolate and hot water for speciality tea.

**24 Volt Espresso Machine manufactured by Lavazza**



**Air Type Pump Flask**



This flask is predominately used to provide freshly brewed coffee and water for speciality teas.

**Water Urn for In-Cup Drinks Service manufactured by Sovereign**



## **Beer Dispenser**



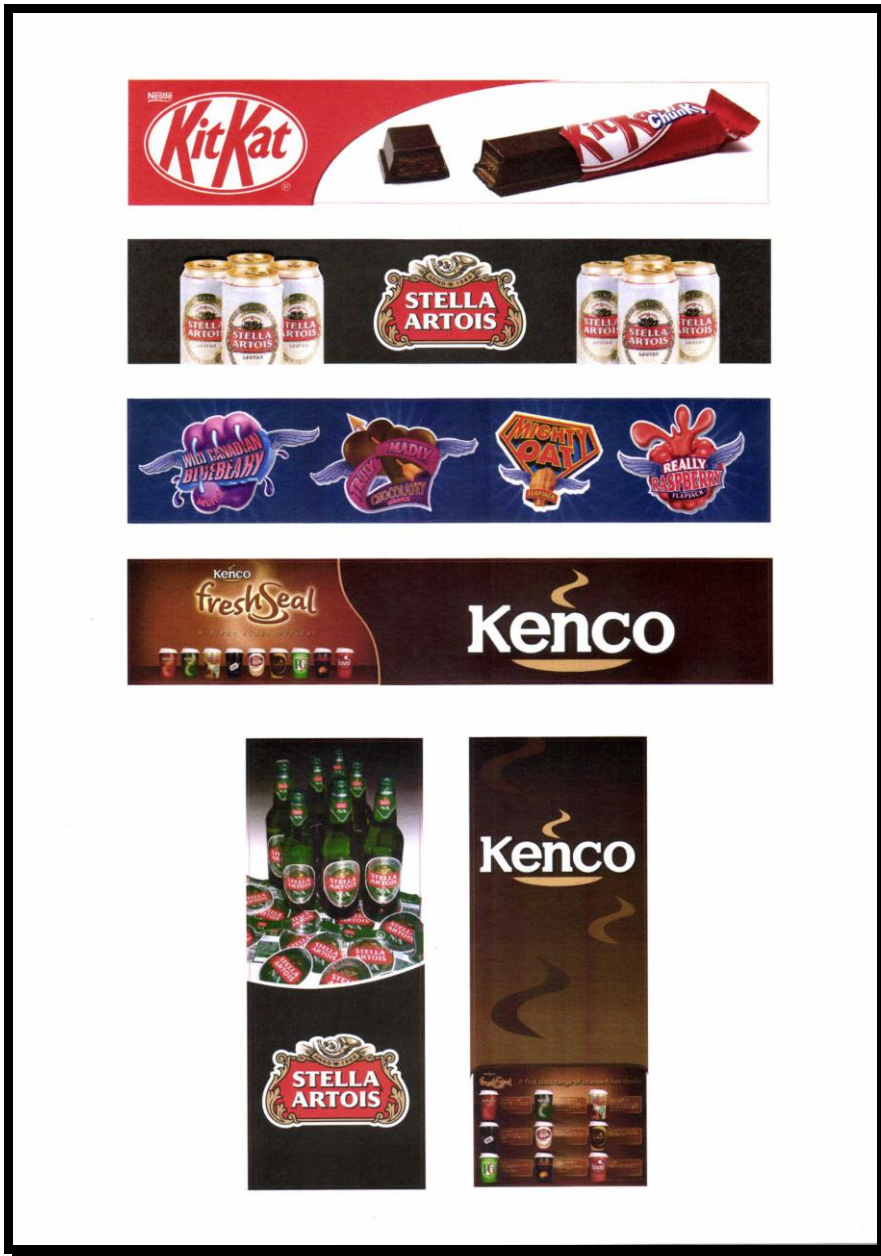
Will require to have an inverter along with the battery that has been developed for the Lavazza Coffee Machine

## Branding

Sovereign print and supply semi-adhesive branding materials, that operates like a Post-it note. This allows the operator to apply, remove and re-use the label. The trolley can then be branded to the different offers available during the day.



**Branded Images**



**Branded Trolley**



**Associated On Board Products manufactured by Sovereign On Line**

