

Main Specifications

Type		Standard Type				
Series		Nagomi 和				
Model		NFRW-ic-24	NFRW-ic-28	NFRW-ic-32	NFRW-ic-36	
Body	External Dimensions	Width (mm)	1,260	1,260	1,260	1,260
		Depth (mm)	760	760	760	760
		Height (mm)	1,403	1,533	1,663	1,793
Weight (kg)		Approx. 230	Approx. 244	Approx. 265	Approx. 280	
Type		4 rows				
Exterior		Molded resin				
Interior		Aluminum, Stainless Steel				
Rack height (mm)		130				
Casters		Fixed wheels: Diameter of 250 mm x 2 Rotating wheels: Diameter of 150 mm x 4				
Brake		Foot Stopper				
Bumper		Extrusion molded vinyl chloride		Molded rubber		
Flat Trays	Number	24	28	32	36	
	Style	Pass-through style				
	Dimensions	W400 x D325 (mm)	△	△	△	△
		W450 x D325 (mm)	●	●	●	●
		W480 x D325 (mm)	●	●	●	●
Hot & Cold Width	w400 tray	—				
	w450 tray	Hot compartment : 205 - 265		Cold compartment : 205 - 145		
	w480 tray	Hot compartment : 235 - 265		Cold compartment : 205 - 175		
Doors	Frame	Colored aluminum				
	Windows	Double polycarbonate				
	Opening angle	Hot : 270° Cold : 180°				
Power	Power source	Single-phase 220 V 50/60 Hz				
	Power connector	Magnetic plug				
	Example power consumption	2010w	2060w	2160w	2560w	
Heated Compartment	Temp. inside cart	65 °C - 75 °C				
	Heating method	Far infrared panel heater				
	Heater capacity	830Wx2	1,030Wx2	1,080Wx2	1,280Wx2	
Cold Compartment	Temp. inside cart	5 °C - 10 °C				
	Cooling method	Circulated cold air				
	Compression capacity	400w		600w		
Driving / Stopping control		—				
Safety function		Single-phase 220 V circuit breaker / Overboost protection device				
Options		Tray fixing adapter / For 400 mm trays / Handbreak / Motor Assist				

Using the Cart

- The manual for this product comes with a written guarantee. It will be issued by the store of purchase upon entering the necessary information. Be sure to check the information and keep it in safe storage
- We recommend customer to take out our maintenance package
- The temperature in the room where in the carts are stored should be kept below 30°C to ensure the management of temperature inside the carts.

⚠ Safety Precautions

- Be sure to read the manual first to ensure the correct and safe handling of the cart.
- The carts require, once-a-year inspections to ensure their long-term use and maintaining of safety. Note that some of the features are subject to chance for the purpose of making improvements without prior notification. The colors may differ slightly from those shown in this pamphlet due to differences in the ink used during printing.

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Sales Agency



Ensure safety and security of those who receive the meal and also those who deliver it. A modern Japanese-style hot and cold food delivery cart designed to blend into facilities.

Hot & Cold Food Trolley

Food Trolley



A Modern Japanese-style hot and cold food delivery cart designed to blend into pre-existing facilities

Our products come in various sizes for you to choose from

Standard Size

- NFRW-ic-24
- NFRW-ic-32
- NFRW-ic-28
- NFRW-ic-36

Wood grain design



Utility Space for Convenience

A new utility space has been incorporated into the design for placing food tags and other small items used when delivering food. This has boosted convenience.



Circuit breaker

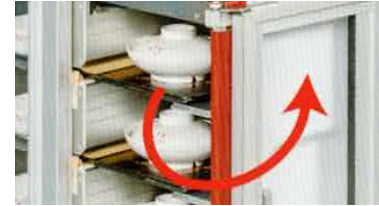
Easy filter removal for cleaning

The cooling unit filter can be removed and cleaned by simply pulling it out of the top.



Fully foldable door that does not hinder delivery.

The external door folds completely adjacent to the side, allowing smooth meal delivery.



Control Panel Allowing Adjusting of Temperature for Each storage

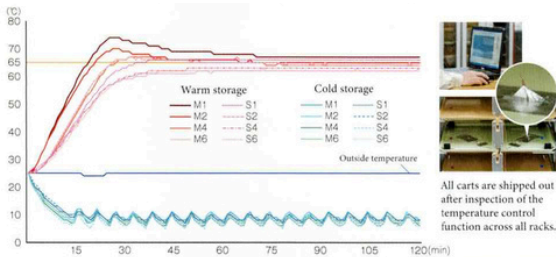
The temperature setting and temperature inside the storage are displayed simultaneously. Temperature inside the cart can also be adjusted to suit individual storage. The Panel displays an error code when a problem occurs.



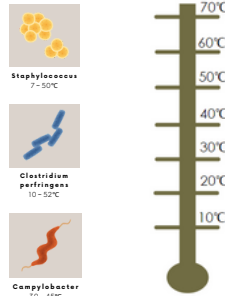
Temperature Control Function to preventing bacteria growth and ensuring safe meal delivery

We focus on to the temperature control function to ensure safety. As the temperature within the cart tends to differ significantly between the upper and lower racks, we have improved the temperature control function to solve this issue. Our product managed to limit the temperature difference within $\pm 5.0^{\circ}\text{C}$ range, which is the strictest standard in the industry.

*The product can maintain the uniform temperature of 65°C at which most bacteria dies, ensuring safe meal delivery. (at the time of shipment)



The temperature range for the growth of each type of bacteria.

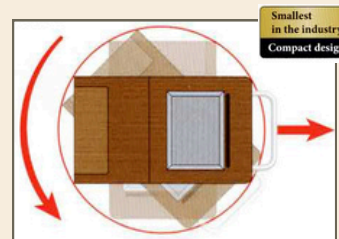


Within the temperature range of **10 to 55°C** , conditions become conducive, fostering the likelihood of bacterial growth. Consequently, maintaining a temperature not lower than **65°C** will prevent bacterial growth.

“Enjoy the meals, Bring out smiles”

Maintaining storage size while allowing passage through 800 mm-wide doorways with reduced external size

While the storage capacity remains the same as our former model, the external size has been reduced by 40 mm. This reduction has improved the cart's mobility in and out of elevators, within tight spaces, and though passage corners.



Smallest in the industry Compact design



Options

Motor Assist

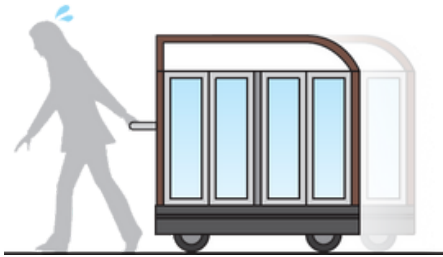
Motor Assist is an Additional option for NAGOMI Electric motor provides support when first moving the trolley forward, Which **reduces the burden** on operating staff.

As the trolley is on the move, the motor will automatically stop which helps with **energy and cost reduction**.



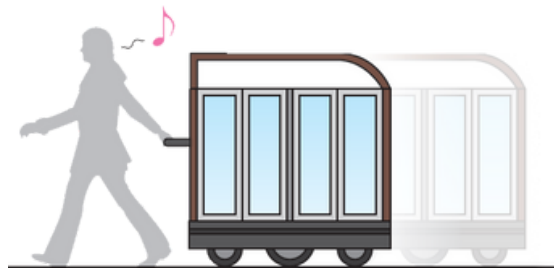
Without assist support

Power is required to start the trolley. Once it starts moving, it gains inertia and can be pulled easily.



With assist support

The motor supports the movement of the Food trolley. You can easily pull the trolley.



How assist works



During normal operation



During Assist Mode operation

Hand Break



We also have a handbrake to stop the trolley.

Self-Driving

Improve the working style for staff, while also elevate the level of patient care.

NAGOMI Self-Driving series, compatible with variety of applications such as line tracing and voice control.

Currently in development



Detects Camera

Function of Self-Driving

Follow me + Convoy driving

A camera at the bottom of the device detects the operator's reflective cloth and follows the person. Reduces the burden of towing heavy serving.

By sensing the target at the rear of the Food Trolleys, it is possible to run in a platoon with multiple of Trolleys. One person can move any number of Food Trolleys at once, significantly reducing the time it takes to serve meals.



Line Tracing

The Food Trolley's camera detects the running line set on the floor and moves. In places where you need to maintain your driving line, such as corners, you can drive more safely by combining the Follow Me function with the Line Trace function

Stop Point

By installing a QR code at the stop position, it is possible to automatically stop the "NAGOMI" while it is automatically traveling on the line. This system realizes unmanned transportation between wards and hospital rooms, eliminating contact between meal recipients and providers, which is also effective in preventing infection.



Flat-Trays

Flat-trays can help set the stage for meals at events and special occasions in addition to serving everyday meals

Meals delivered with Temperature Control Hot & Cold Food trolleys, are partitioned into those to be kept warm and those to be kept cool.

Most elderly, experience difficulty eating when their tableware is not at their reaches; hence, the non-flat surface of partitioned trays. Such difficulties are one of the major reasons that some elderly hardly enjoy their meals.

With Fujitaka Flat-trays, allowing those with certain difficulties to enjoy their meals.



Comparison of tableware positioning after being served

Tableware for both hot and cold foods can be rearranged on the trays, allowing people to enjoy the meals in the positioning that is most comfortable for them.



Old flat-tray (split tray)



Flat-tray (color tray)



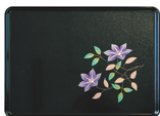
Flat-tray (lacquer-style tray)



Non-Slip Flat-tray

Flat-Trays Line Up

- Lacquer-style with pattern (includes non-slip finish) ○400×325 ○450×325 ○480×325(mm)



Tessen (iron-ribbed fan)



Warabe (children)



Temari (Japanese handball)



Hanawa (wreathes)



Black

- Woodgrain (Black) ○400×325 ○450×325 ○480×325(mm)



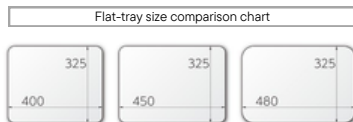
- Color Trays ○400×325 ○450×325 ○480×325(mm)



Light Green



Pink



Other Solutions



FUJITAKA GATE SYSTEM

Various models available

Elevate your facility's security and streamline ticket check-in processes with our advanced gate system, offering seamless control, enhanced crowd management, and efficient labor reduction for variety of venues.



COIN LAUNDRY

By Fujitaka

Fujitaka coin laundry service, brought to you by a seasoned Japanese provider, committed to not just offering a convenient laundry experience but also creating a harmonious space to unwind.



PURE SNOW MACHINE

Shaved ice maker

Introducing our innovative shaved ice machine, imported from Taiwan, effortlessly transforming liquids into shaved ice, eliminating the need for time-consuming freezing processes.



FUJITAKA TICKET VENDING MACHINE

Streamline your operations and reduce labor efforts with our innovative ticket vending machine, designed to enhance efficiency and elevate the experience for both staff and customers.

ABOUT US

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