

MEPRA
S. p. A.
THE LUXURY ART



IDEAS FOR ROOM SERVICE

IDEAS FOR ROOM SERVICE

Welcome to "Ideas for room service," your ultimate guide to exploring the delightful and diverse world of items that you can use to serve rooms.

We've created for you a specially curated selection from our HR catalogue that showcases a wide array of items.

Each product in this leaflet is carefully selected to inspire and help you choose, through a variety of product recommendations, the one that fits your style.

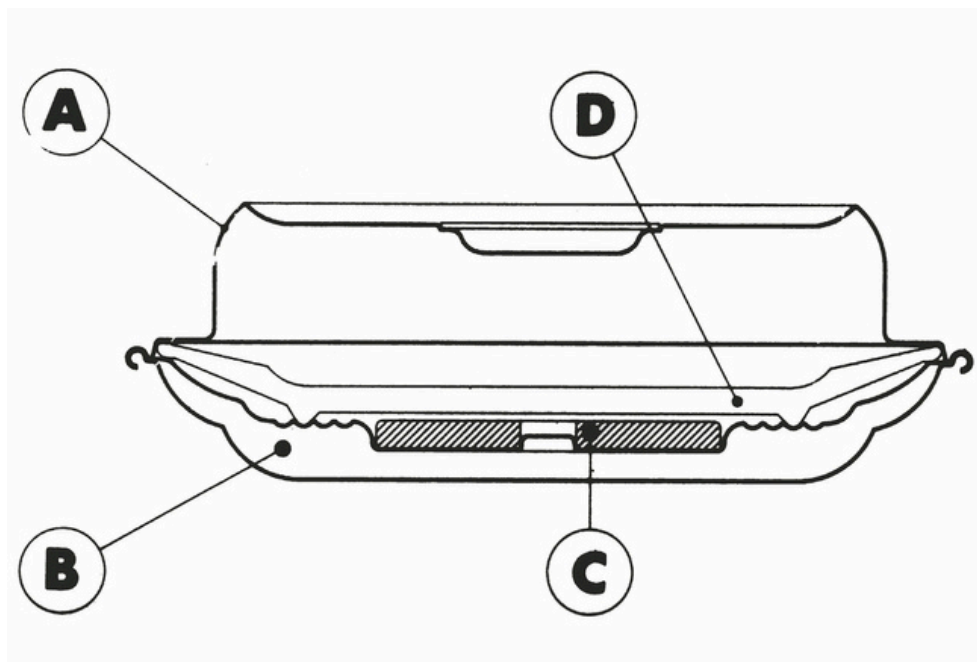




The Need for Innovative Room Service Solutions

Many of our customers have faced challenges in delivering high-quality room service, particularly in **maintaining the temperature** of dishes during transportation. One common issue is the distance between the kitchen and guest rooms, which can result in meals arriving either cold or overly warm, thus compromising the dining experience.

To address these challenges, we developed our innovative range of room service products, specifically designed to maintain the optimal temperature of dishes. Our products include a versatile cloche and cover plate system, available in various dimensions to suit different meal sizes and presentations. **We are able to customize** the size of our insulated plate in order to meet every plate size.

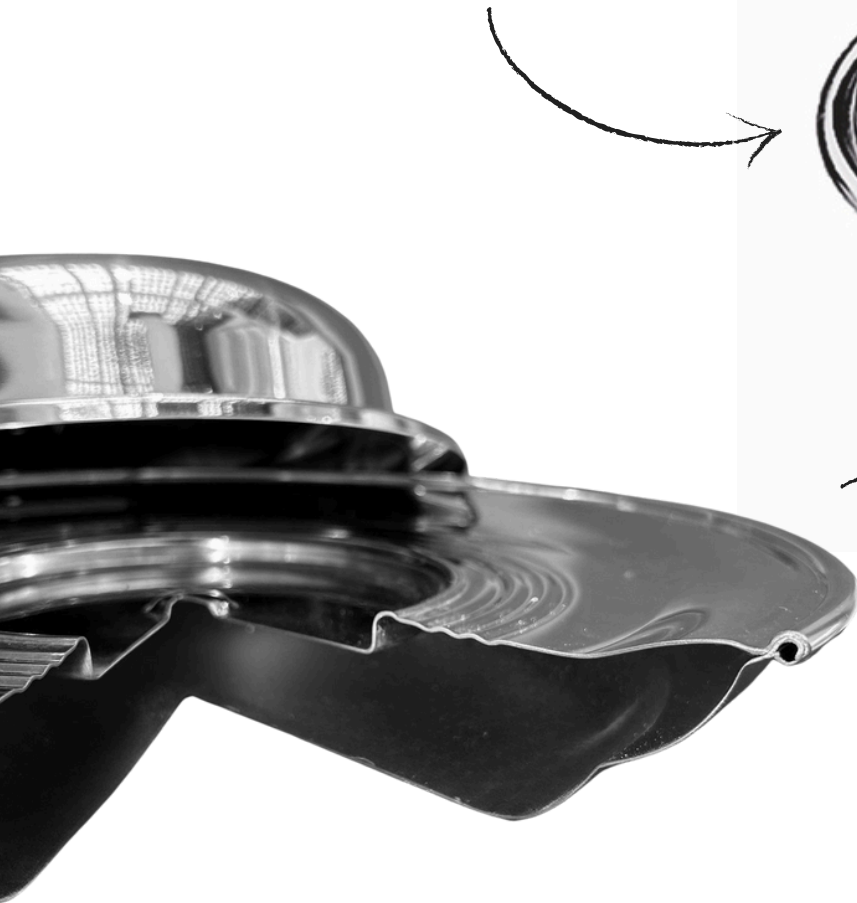


Our cloche and insulated plate system eliminates the need for traditional heating or cooling methods (such as hot box, which needs always an electrical device), providing a **safe, efficient, and portable solution** for room service. This not only enhances the dining experience for guests but also simplifies the logistical challenges faced by hotel staff, particularly in facilities with distant kitchen locations.

Component A: Cloche or Insulated Plate

Designed to cover the dish, this component provides insulation to keep food at the desired temperature. Made from high-quality 18/10 Stainless steel that ensure durability and heat retention.

The insulated plate has been designed to meet the height specifications required by the latest high-tech hotels.

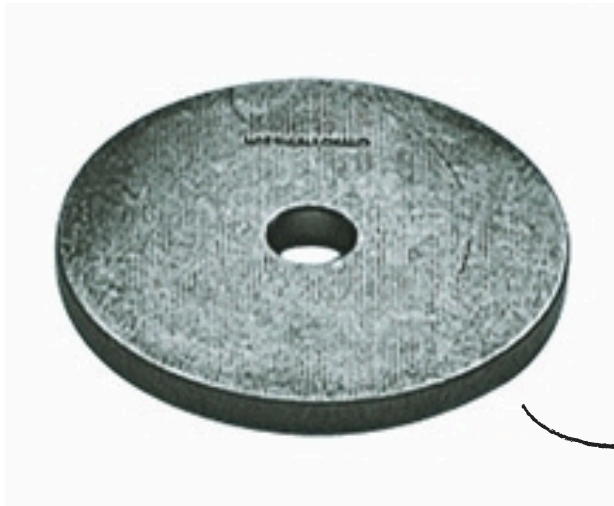


Component B: Underplate

Supports the cloche and dish, ensuring stability during transport. Helps maintain the overall temperature by providing an additional layer of insulation.

Component C: Thermal Serving Unit

Hold the temperatures for approximately 30 minutes.



Temperature Flexibility:

Can be placed in an oven up to 140°C (302°F) to heat the unit for hot dishes.

Can be stored in a freezer at -14°C (-57°F) to cool the unit for cold dishes.

This flexibility allows for the preservation of meal quality without the need for external heat sources like fuel or electrical wires, making it a truly revolutionary solution for room service.



200272_

Insulated plate with cover and thermal serving unit

Ø cm. 28,5	Ø 11 1/4"
Ø cm. 30,5	Ø 12"
Ø cm. 33,7	Ø 13 1/4"



200273_

Insulated plate with cloche and thermal serving unit

Ø cm. 28,5	Ø 11 1/4"
Ø cm. 30,5	Ø 12"
Ø cm. 33,7	Ø 13 1/4"



200268_

Stackable cover for round plate

Ø cm. 20	Ø 7 7/8"
Ø cm. 24	Ø 9 1/2"
Ø cm. 26	Ø 10 1/4"
Ø cm. 27	Ø 10 5/8"
Ø cm. 28	Ø 11"
Ø cm. 30	Ø 11 3/4"
Ø cm. 31	Ø 12 3/8"
Ø cm. 33	Ø 13"



200247_

Cloche with knob for under plate

Ø cm. 7,5	Ø cm. 22	Ø 3"	Ø 8 5/8"
Ø cm. 10	Ø cm. 24	Ø 4"	Ø 9 1/2"
Ø cm. 10,5	Ø cm. 26	Ø 4 1/16"	Ø 10 1/4"
Ø cm. 13	Ø cm. 28	Ø 5 1/16"	Ø 11"
Ø cm. 13,2	Ø cm. 30	Ø 5 1/5"	Ø 12 1/8"
Ø cm. 14	Ø cm. 31	Ø 5 1/2"	Ø 12 1/8"
Ø cm. 14,5	Ø cm. 32	Ø 5 5/7"	Ø 12 5/8"
Ø cm. 20	Ø cm. 33	Ø 7 7/8"	Ø 13"



200253_

Cloche for round plate

Ø cm. 27	Ø 10 5/8"
Ø cm. 35	Ø 13 3/4"
Ø cm. 40	Ø 15 3/4"



200245_

Cloche for oval plate

Ø cm. 30	Ø 11 3/4"
Ø cm. 35	Ø 13 3/4"
Ø cm. 40	Ø 15 3/4"
Ø cm. 45	Ø 17 3/4"
Ø cm. 50	Ø 19 5/8"



200272_

Cost-Effective and Sustainable Room Service Solutions

Cost based on 200 rooms	Traditional Hot Box System	Mepra Insulated Cloche & Plate System
Initial Units Required	30 Hot Boxes	150 Complete Sets
Initial Investment	€650 x 30 = €19,500	
Energy Consumption	300–500W/hour per unit	50W/hour per unit
Replacement Cycle	5 years	15/20 years
Maintenance Needs	Electrical checks, cleaning, repairs	Simple surface cleaning
Mobility & Handling	Heavy, plug-in required	Lightweight, portable
Aesthetic & Hygiene	Functional but unattractive; often bulky and open to air	Elegant design, both base and cover; sealed and hygienic, easy to handle
Number of units that can be served	2 portions	Up to 12 because they are stackable



Deliver Excellence with Every Meal

Our innovative room service solution ensures:

- *Optimal Temperature Maintenance:* The insulated design keeps dishes at the desired temperature without external heating or cooling.
- *Versatility:* Available in various sizes to accommodate different meal presentations, with customization options to fit specific plate dimensions.
- *Ease of Use:* Lightweight and portable, simplifying the delivery process for staff.
- *Hygiene and Safety:* Eliminates the risks associated with electrical equipment, ensuring a safer environment for both guests and staff.

By adopting our system, hotels can enhance the dining experience, streamline operations, and uphold the highest standards of service. The result? A more elegant, energy-free, and cost-effective room service solution that pays for itself over time — both financially and operationally.

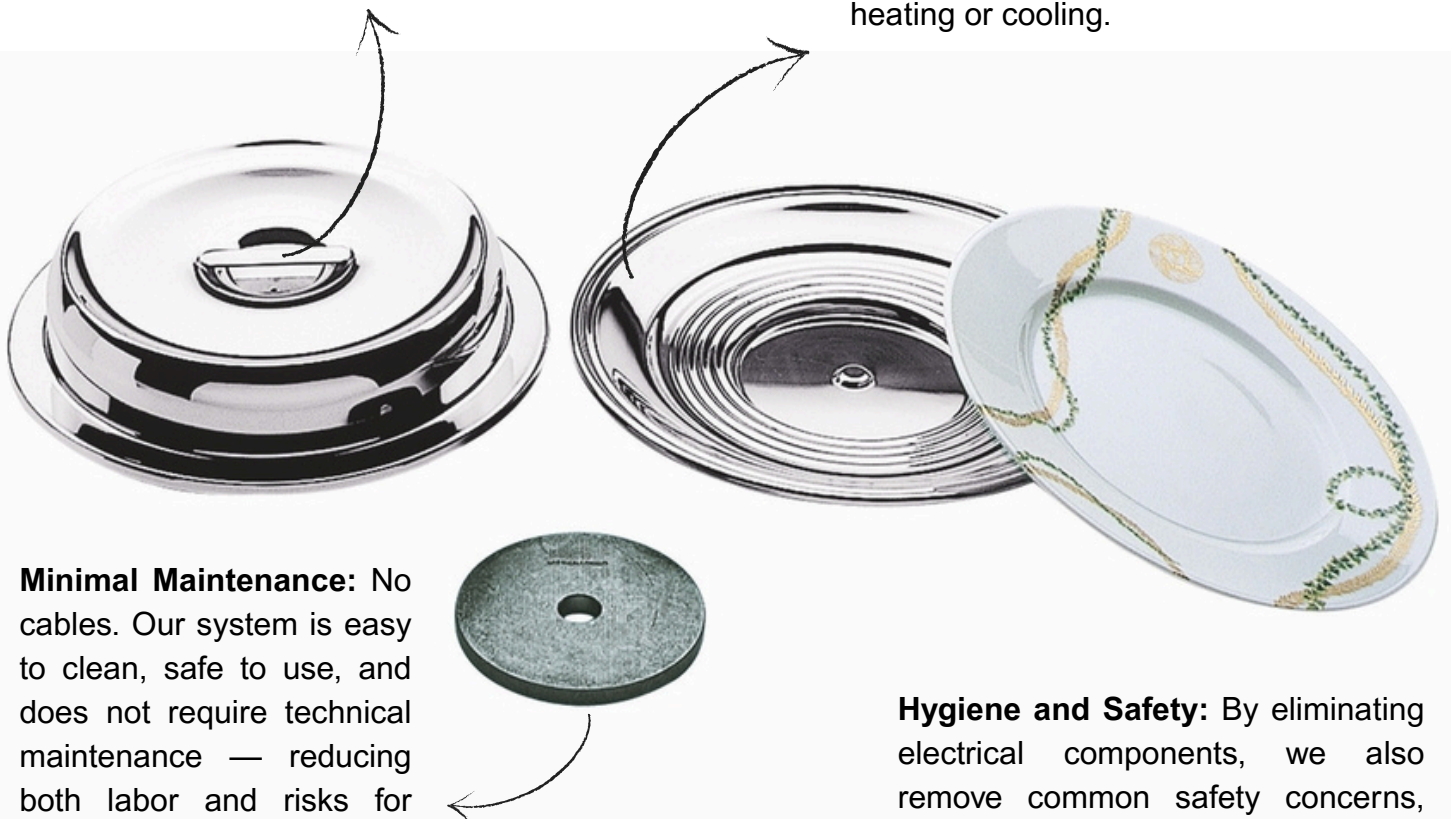
Hygienic plate: sealed and hygienic, easy to handle.

Optimal Temperature Maintenance:

The insulated design keeps dishes at the desired temperature without external heating or cooling.

Minimal Maintenance: No cables. Our system is easy to clean, safe to use, and does not require technical maintenance — reducing both labor and risks for staff.

Hygiene and Safety: By eliminating electrical components, we also remove common safety concerns, ensuring a cleaner, safer experience for both staff and guests.





200922

Small butter dish w/lid

cm. 12 x 6
cl. 15

4 3/4" x 2 1/3"
oz. 5 1/8

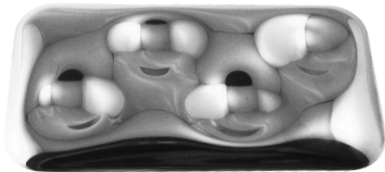


200642

Tea pot

cl. 20
cl. 35
cl. 50
cl. 70
cl. 95
cl. 120

6 3/4 oz.
11 7/8 oz.
16 7/8 oz.
23 5/8 oz.
32 1/8 oz.
40 5/8 oz.

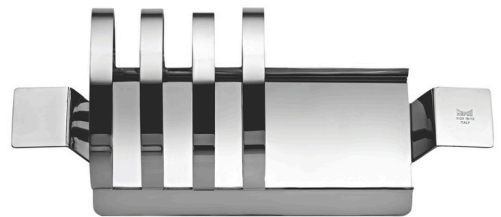


23052604

Rectangular tray 4 comp.

cm. 23 x 13

9" x 5 1/8"



200451

Toast Rack

cm. 21 x 7,5

8 1/4" x 3"



200304

Jam pack holder 3 compartment

H. cm. 19

H. 7 1/2"



200988

Jam pack holder 3 compartment Palace

H. cm. 15
cl. 28 (x3)

H 5 7/8"
oz. 9 1/2 (x3)



20051610

200977_

200642_

200643_

200922

200988

23052604



200977_
Petit-fours stand

Ø cm 13	Ø 5 1/8"
H cm 10,5	H 4 1/8"
Ø cm 19	Ø 7 1/2"
H cm 14	H 5 1/2"



200257_
Petit-fours stand with base

Ø cm. 14	Ø cm. 28	Ø 5 1/2"	Ø 11"
H cm. 8,7	H cm. 14,5	H 3 1/2"	H 5 3/4"
Ø cm. 20		Ø 7 7/8"	
H cm. 13		H 5 1/8"	



200721
Insulated cup with cloche

Ø cm. 8,5	Ø 3 1/3"
cl. 15	oz. 6



200935
Macarons server

Ø cm 15	Ø 5 7/8"
H cm 10	H 4"



20025506
Micro Presentoire

H cm. 13	H 5 1/9"
Ø cm. 6 (x5)	Ø 2 1/3" (x5)
Ø cm. 8	Ø 3 1/7"



20025508
Mini presentoir

H cm. 17	H 6 5/8"
Ø cm. 8 (x5)	Ø 3 1/7" (x5)
Ø cm. 11	Ø 4 3/8"

Durability & Easy to Clean

Stainless steel products resist dents, corrosion, and wear over time, making them ideal for daily use in a high-traffic environment like a hotel or restaurant. Furthermore is non-porous and smooth, which makes it very easy to clean.

Infrangibility

Unlike glass or ceramic, stainless steel doesn't shatter when dropped. This not only reduces replacement costs but also minimizes the risk of injury to guests and staff.



20025506



200739

Basket with lid

H cm. 16
Ø cm. 12
cl. 26

H 6 1/3"
Ø 4 3/4"
oz 8 4/5



200671

Flower vase

H cm. 14

H 5 1/2"



200919

Basket with handles

H cm. 11,5
Ø cm. 12
cl. 26

H 4 1/2"
Ø 4 3/4"
oz 8 4/5



200747

Basket

H cm. 11,5
Ø cm. 10

H 4 1/2"
Ø 3 7/8"



200514S - 200514P

Salt and pepper Cellar

Ø cm. 3
H cm. 3
cl. 5

Ø 1 1/6"
H 1 1/6"
oz. 1 2/3



230599

Fruit basket for Room

Ø cm. 29
H cm. 18,5
lt. 8

Ø 11 3/8"
H 7 1/4"
gal. 2



200747



200990

Sustainable & Eco-Friendly
Choosing it supports a long-term eco-conscious approach, reducing the need for frequent replacements and waste.



200745

200425
Tiffin' Box

H cm. 21,3
cm. 24,5 x 25,3

H 8 2/5"
9 5/8" x 10"



The **Tiffin box** is a room service box which combines elegance and functionality with its sleek, minimalist design. Its clean lines allow it to blend seamlessly into any setting, adding sophistication without overwhelming the space.

Designed for maximum versatility, the box features **three separable, thermally insulated compartments**, keeping food warm and beverages cool. Each compartment can be used individually or together, adapting to different service needs while maintaining impeccable presentation.

Sturdy yet discreet closures protect the contents during transport, ensuring both practicality and refinement. Ideal for hotels, resorts, and high-end establishments, this elegant and adaptable box elevates room service, delivering a premium experience with effortless style.



Customize your Tiffin' Box just the way you like it — choose your favorite color and add your logo or personal message.



200425

Redefining Serving

At Mepra, we understand the demands of modern hospitality and everyday dining: the need for products that combine practicality, durability, and aesthetic appeal. The carbon fiber tray was created to address these needs, **offering a solution that simplifies serving** while elevating presentation.

We saw an opportunity to innovate in a market saturated with bulky, impractical trays that often fail to align with the evolving standards of functionality and design. The Mepra carbon fiber tray is our response — a **lightweight, durable, and ergonomic solution** inspired by advanced industries like aerospace and automotive. It's not just a tray; it's a statement of how innovation can transform everyday essentials into tools of efficiency and elegance.

20014270

Carbon fiber tray

cm. 72 x 50

28 1/3" x 19 3/4"





20014270

Crafted from high-quality carbon fiber, the Mepra tray is lightweight yet exceptionally durable. Its thoughtful design ensures functionality without compromise:

- **Optimized Edges:** Unlike standard carbon fiber trays, its low-profile edge accommodates plates of all shapes and sizes, preventing any fitting issues or risks of jamming. The edge design accommodates up to 4 plates with a 33 cm diameter, serving 4 people at once.
- **Secure Handling:** The ergonomic handles, the shape of the tray, and the dimensions allow for a firm grip, enabling passage through narrow doors of 70 cm while keeping the tray perfectly balanced, without the risk of spilling liquids or the mise en place in the 4 plates.
- **Optimized Functionality:** The design allows the Plate Master to pass through doors effortlessly, without the need for precarious balancing acts.
- **Durability and Versatility:** Designed to withstand everyday use, it resists scratches and handles chemical exposure and temperature variations, making it ideal for both professional and domestic environments.
- **Smart Technology:** The trays can be stacked securely in a very compact space, saving both space and volume. This feature is particularly useful for establishments that provide catering services outside off-site, as it allows for easy transportation.

Custom Solutions: Beyond the standard trays, Mepra offers bespoke creations using the same cutting-edge technology and materials to meet your specific needs.





Durability and
Impact Resistance

Custom
Solutions

Ergonomic
Handles

Optimized
Edges



230792_
Rectangular tray

cm. 50 x 32
cm. 30 x 20

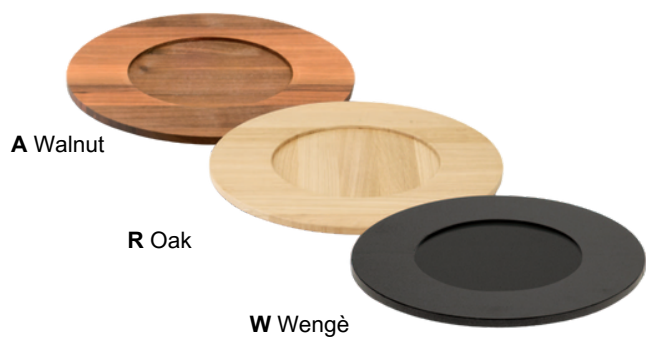
19 3/4" X 12 3/4"
11 3/4" X 7 7/8"



230788_
Rectangular Tray with stainless steel handles

cm. 50 x 32
cm. 30 x 20

19 3/4" X 12 3/4"
11 3/4" X 7 7/8"





200317

230559

23056122

200922

23078830A



20015160

Rectangular room service tray

cm. 63 x 45

24 11/16" x 17 3/4"



200676

Insulated glacette for 1 bottle

Ø Int. cm. 10,3

Ø Est cm. 14,5

H cm. 21,5

cl. 150

Int. Ø 4"

Out. Ø 5 5/7"

H 8 2/5"

oz. 50 3/4



20051610

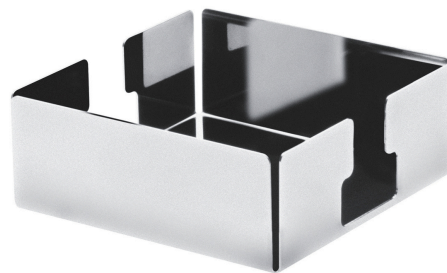
Sugar packet holder for coffee station

cm. 10 x 5

H cm. 4,5

4" x 2"

H 1 3/4"



200704

Napkin holder

cm. 13 x 13

5 1/9" x 5 1/9"



10811107

Coffee spoon Linea Ice Oro

mm. 135

5 1/3"



10811108

Moka spoon Linea Ice Oro

mm. 115

4 1/2"





200677_
Insulated ice-bucket with lid

lt. 3/4	oz. 25 3/8
lt. 4	gal. 1



200672
Insulated ice-bucket with handle and tongs for ice

lt. 3/4	oz. 25 3/8
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20067304
Insulated ice-bucket with lid

Ø cm 24	Ø 9 1/2"
H cm 22	H 8 5/8"
lt. 4,0	gal. 1



20067301
Insulated ice-bucket with lid

Ø cm 14	Ø 5 1/2"
H cm 13	H 5"
cl.72	oz. 24 1/3



200772
Ice tongs

cm. 15,5	6 1/8"
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200778
Ice tongs

cm. 18	7 1/8"
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200462

200454

200463

200441

200459



200405

Insulated champagne cooler

H cm. 19
cm. 16,5
lt 3,0

H 7 1/2"
6 1/2"
gal. 3 1/6



200435

Insulated sparkling wine cooler for 2 bottles/ 1 Magnum

H cm. 22,5
22,5
lt 7,3

H 8 7/8"
8 7/8"
gal. 7 2/3"



200454

Insulated ice-bucket with lid

H cm. 19,5
13,6
lt 3,0

H 7 2/3"
5 1/3"
gal. 3 1/6

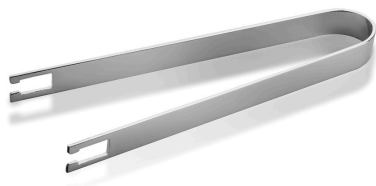


200747

Basket

H cm. 11,5
Ø cm. 10

H 4 1/2"
Ø 3 7/8"



200459

Ice tongs

cm. 18

7 1/8"



200443

Bottle coaster

cm. 12

4 3/4"



80010292

800__98
Trolley Mississippi

H cm 85
cm 98 x 57

H 33 1/2"
38 5/8" x 22 3/8"



VIP



80033298



80033998

DUAL COMPARTMENTS

Equipped with two spacious open compartments, designed for maximum versatility and quick access during room service operations.



EXTENDABLE DOUBLE SURFACE

Features a hidden pull-out surface that extends the upper area when needed.

OVERSIZED WHEELS

The oversized wheels are antistatic, won't leave marks. Wheels and enhanced high-range structure.

800__92
Trolley Miami

H cm 82
cm 80 x 91

H 32 1/4"
31 1/2" x 35 7/8"



VIP



80010292



80010192

DELUXE



80010792



80010692

HANDLE

The foldaway handle can be ergonomically adjusted to the height of the user during transport.



EXTENDABLE UPPER SURFACE

Upper surface can be extended up to 36 1/4" x 31 1/2" / cm. 92x80.

HOT BOX

Electric Hot Box compartment, 4 compartments with adjustable thermostat up to 194° F / 90° C. Maximum inner dimension: 12 1/4" / 31 cm.



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