

COMPACTSERV 2



ONBOARD TECHNOLOGY
TROLLEYS FOR THE
DISTRIBUTION OF MEALS
ON TRAYS

A PRACTICAL ALL-IN-ONE SOLUTION

Ideal to facilitate your
distributions in cook-serve,
cook-chill and cook-freeze



#weprotectyourfood



OPERATING PRINCIPLE

The meal distribution solution on trays with SOCAMEL on-board technology, the COMPACTSERV trolley, is designed for maintaining and reheating your dishes in cook-serve, cook-chill or cook-freeze.

Thanks to the thermal barrier integrated in the central wall, your energy consumption is reduced and your hot and cold meals are perfectly trained from each other.

Thus, this solution makes it possible to reheat and maintain the proper temperature your hot and cold preparations placed on trays inside a unique trolley, before and during service.

The COMPACTSERV trolley responds perfectly to the service meals in the room.

TECHNICAL DESCRIPTION

The Compactserv is a meal distribution trolley on trays with integrated technology.

It comes in 3 models, allowing easy distribution from 16 to 30 Gastronorm trays:

- Compactserv Mini: 16 meal trays
- Compactserv Junior: 20 or 24 meal trays
- Compactserv Senior: 26 or 30 meal trays

This trolley is equipped with 6 galvanized or stainless steel wheels, quick immobilization of these being ensured by the centralized braking.

CHARACTERISTICS

- Designed in food grade stainless steel
- The central wall acts as a thermal barrier
- Ergonomic "soft touch" handles
- 6 Easyroll casters for an incomparable maneuverability
- Central brake
- Large storage area on top of the trolley
- No water retention
- Simple and intuitive control panel



SUMMARY

CONVECTION | P.6

Socamel Technologies Engineering

COOK-SERVE | P.7

The typical sequence

COOK-CHILL | P.8

The typical sequence

COOK-FREEZE | P.9

The typical sequence

COMPACTSERV® 2 | P.10

The all-in-one solution

OPTIONS | P.16

For the Compactserv trolley

i-SERV® | P.17

Supervision and traceability software

SYNOPSIS | P.20

Typical organization overview

SATISFACTION | P.22

From the kitchen to the guest

DIMENSIONS | P.24

For the Compactserv trolley

CONVECTION

FORCED & DIRECTED CONVECTION TECHNOLOGY BY SOCAMEL

Traditionally used in large-scale catering, this technology :

- Respects the organoleptic qualities for a wide range of menus including the most delicate ones: beef-burgers, puff pastry dishes, gratins, breaded preparations and deep-fried food...
- Compatible with all shapes and types of crockery, from porcelain and melamine to single-use crockery
- Dynamic, targeted circulation of cold and hot airflows with unparalleled homogeneity for all trays derived from high-level aerolic and thermal studies
- High-performance temperature regulations

Cook-serve

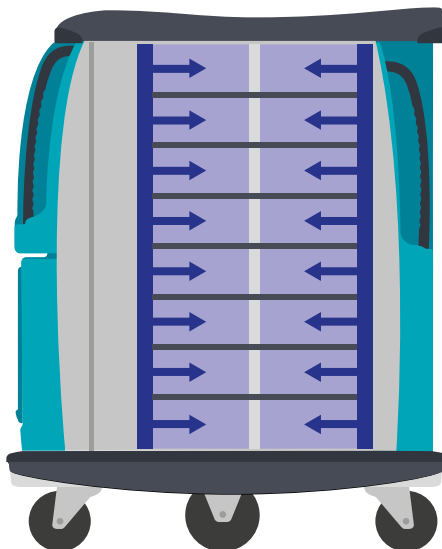
Boost for the temperature holding of hot and cold food items.

Cook-chill/Cook-freeze

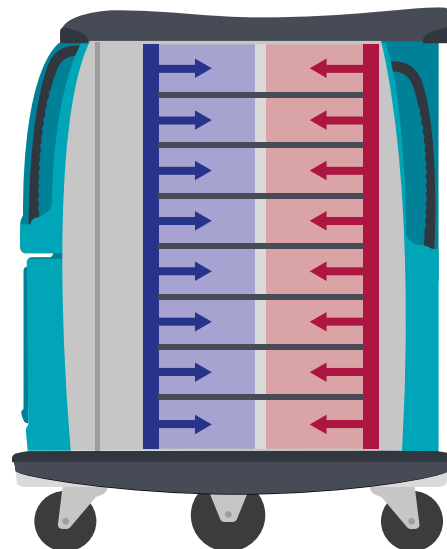
Beginning of the cycle with rapid descent of cold temperatures and then overall holding at 3°C. At the programmed time, continuation of the cold holding for the cold preparations and rethermalization of dishes to be served hot.

Bottom view - vertical cross-section

Overall cold holding

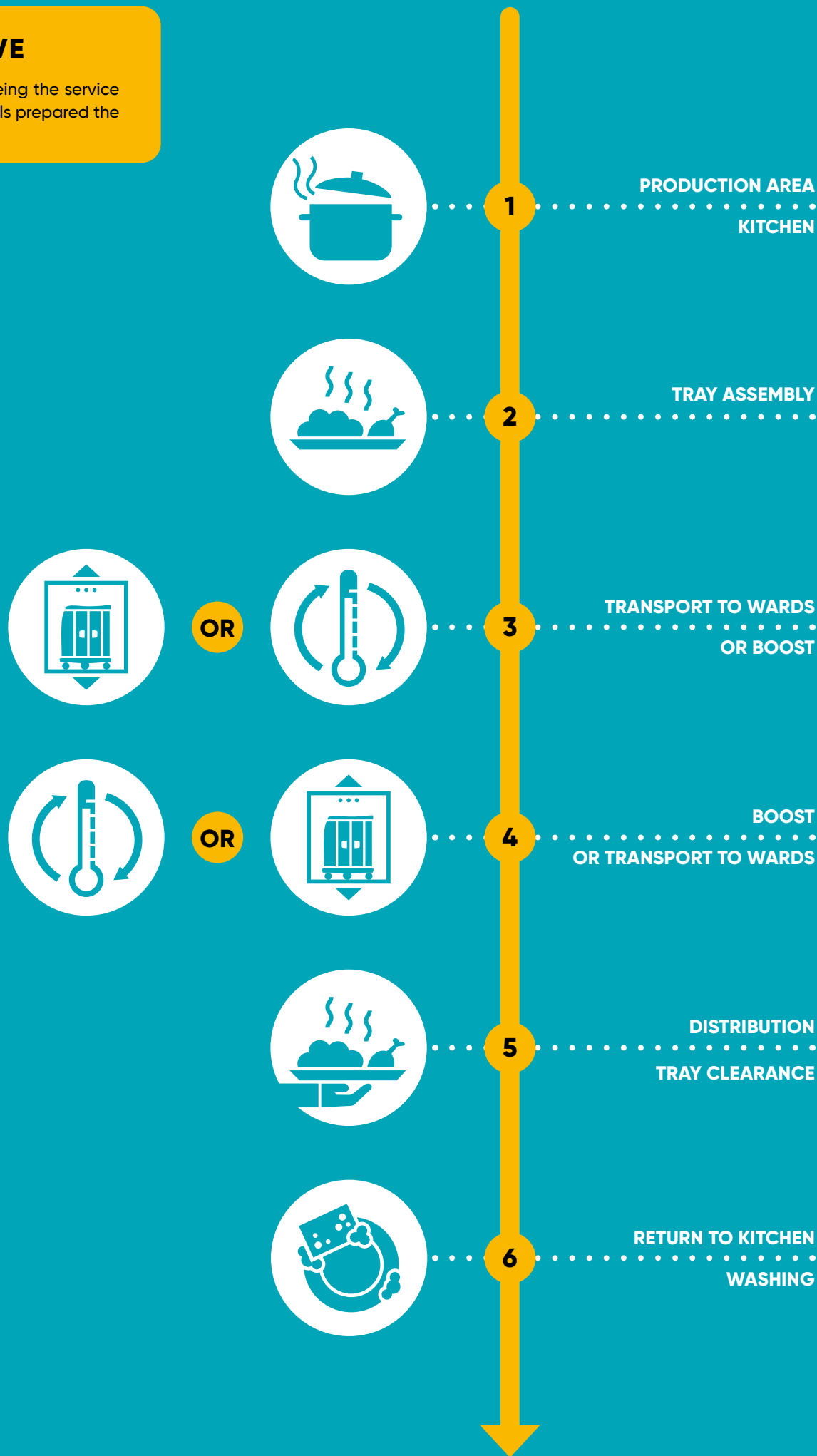


Cold holding with rethermalization



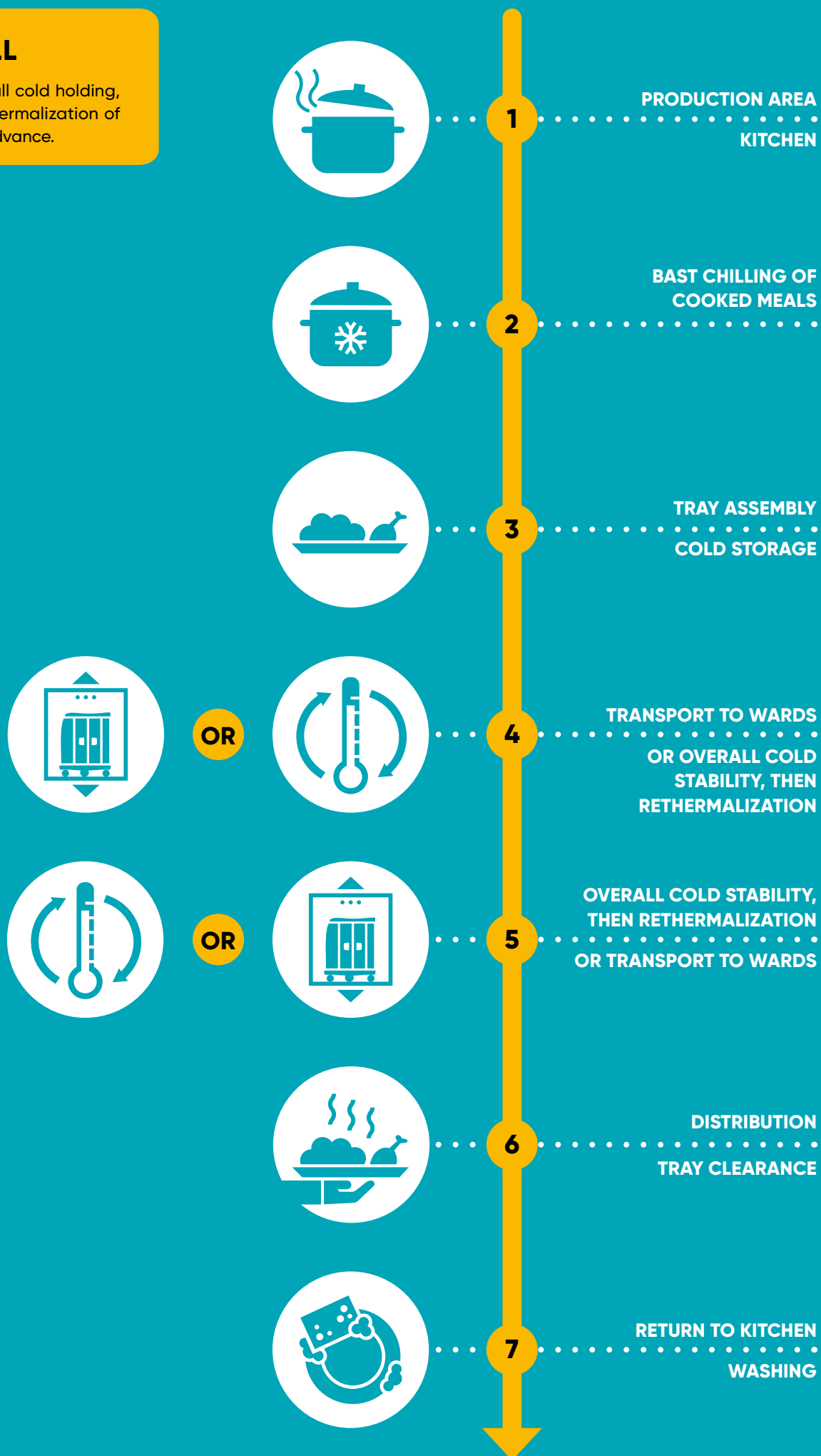
COOK-SERVE

Perfect for guaranteeing the service temperatures of meals prepared the same day



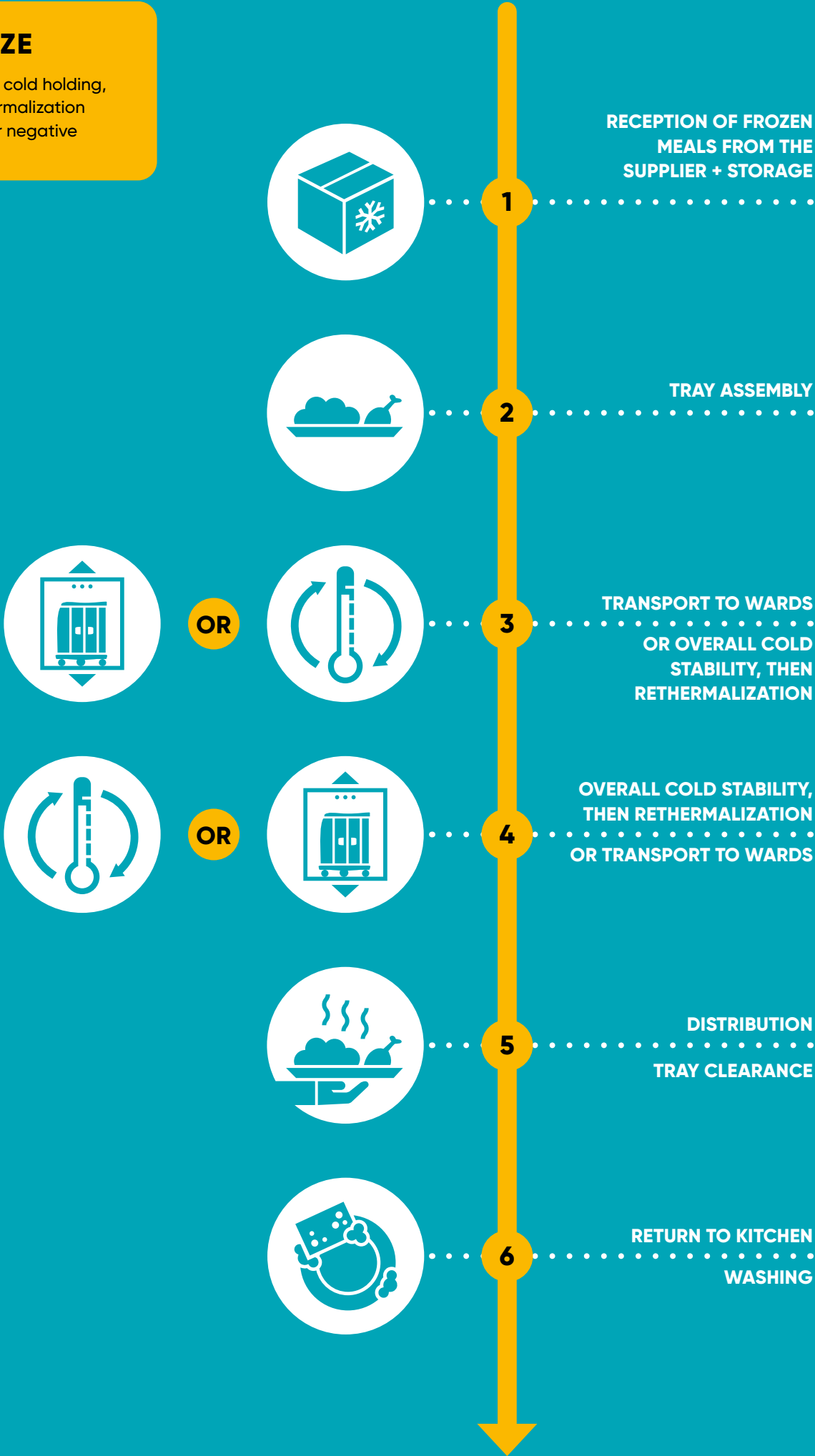
COOK-CHILL

Perfect for the overall cold holding, followed by the rethermalization of meals prepared in advance.



COOK-FREEZE

Perfect for the overall cold holding, followed by the rethermalization of meals stored under negative temperatures.



COMPACTSERV® 2



COMPACTSERV® MINI



COMPACTSERV® JUNIOR



COMPACTSERV® SENIOR

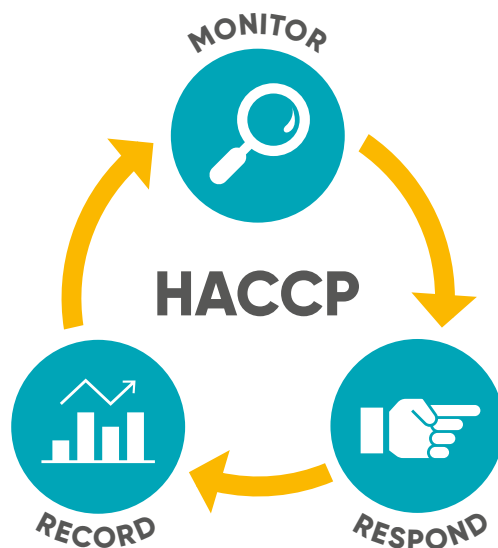
PERFORMANCE

The performance of our trolleys provides reinforced food safety (HACCP), and allows to reach the desired temperatures. Thus, the organoleptic and visual qualities of the dishes prepared, even the most delicate, are respected.

In the concerns for ecology, we have the possibility of adjusting these performances to avoid overconsumption of electricity.

RESPECT THE ENVIRONMENT

Considerable reduction in energy consumption linked to the use of the trolley thanks to the central wall which acts as a thermal barrier.



Large storage area

Anti-fall gallery



ERGONOMICS

The Compactserv trolley provides the link between the kitchen and the various hospitalization or catering units. It benefits from a large storage area on the top to receive the distribution and retrieval accessories, anti-fall gallery and a folding shelf. Its incomparable maneuverability on all types of floors thanks to 6 casters and its rapid immobilization ensured by central brake provides undeniable ease of use. The 2 grip handles on each side of the cart allow a good handholding for all operators.

COMPLETION OF CYCLE

The reheating of the food items results in a rapid rise in temperature followed by stabilization, to achieve the desired temperatures at the completion of cycle. Only the SOCAMEL forced and targeted convection makes it possible to fine-tune the heating and reach the targeted temperatures.

The automatic switch to the holding mode after the cycle completion keeps the organoleptic quality of the food products at the right temperature on the hot side as well as on the cold side.

Ergonomic handles

Folding shelf

Central brake

6 Easyroll casters



TOWED TRANSPORT

The Compactserv-compatible towing device, the tilting towbar, makes it possible to group the movement of the trolleys, and thus provides additional user convenience for staff.

If you have a tilting towbar, you can complete your equipment by purchasing the Husky, our effortless towing solution.

The Compactserv is also available with an electrical assistance, to move the cart while reducing the efforts provided by the operator.



QUALITY, LIFETIME AND MAINTENANCE

The Compactserv trolley is designed with quality materials, robust and well thought out, such as food grade stainless steel, which guarantee a good longevity over time.

The safety of the staff was also fully integrated during the development stage. Indeed, all the risks associated with the overall use of the Compactserv are under control: the outside surface temperatures of the trolley have been monitored to avoid burn hazards, all surfaces are smooth, fluid, without roughness, so neither cut nor pinch happen while using the equipment.

The 4 grab handles are ergonomic, they facilitate the maneuverability of the trolley. All areas of the inside of the tanks are easily accessible. The access to the condensing unit has also been facilitated.



COST

A Socamel purchase = a peaceful purchase

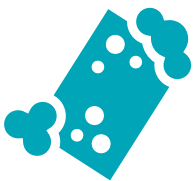
Our comprehensive service offer, combining a high level of quality and respect for the environment, allows us to guarantee you the best total value of the market. Our efficient solutions assure you easy and reduced maintenance.

CLEANING AND HYGIENE

This cart is designed for simple and efficient cleaning. Its design allows optimal drain of water thanks to smooth tanks with rounded corners or smooth one-piece bumpers.

Air dams are removable and interchangeable, with no tools required.

The inside of the tanks are cleanable with a sponge, brush or shower and the depressing of a foot pedal drains washing water.



SPONGE WASH



BRUSH WASH



JET WASH



Removable
air dams

Thermal barrier

Drain food pedal



THE COMPACTSERV RANGE

COMPACTSERV INSERT

The Compactserv Insert is a dissociate trolley and cartridge for the distribution of meal trays in the different wards. 2 models are available :

- Junior, with a capacity of 24 Gastronorm trays
- Senior, with a capacity of 30 Gastronorm trays

The concept is specially designed for optimal user's comfort. To do this, the reheating and distribution phases were splitted. This solution is part of our approach to improve ergonomics, handling and offers organizational flexibility, by allowing the reduction of the footprint for kitchen storage in particular. It offers also a financial advantage: the cost of replacement of the insert is lower than the cost of replacement of the entire system.

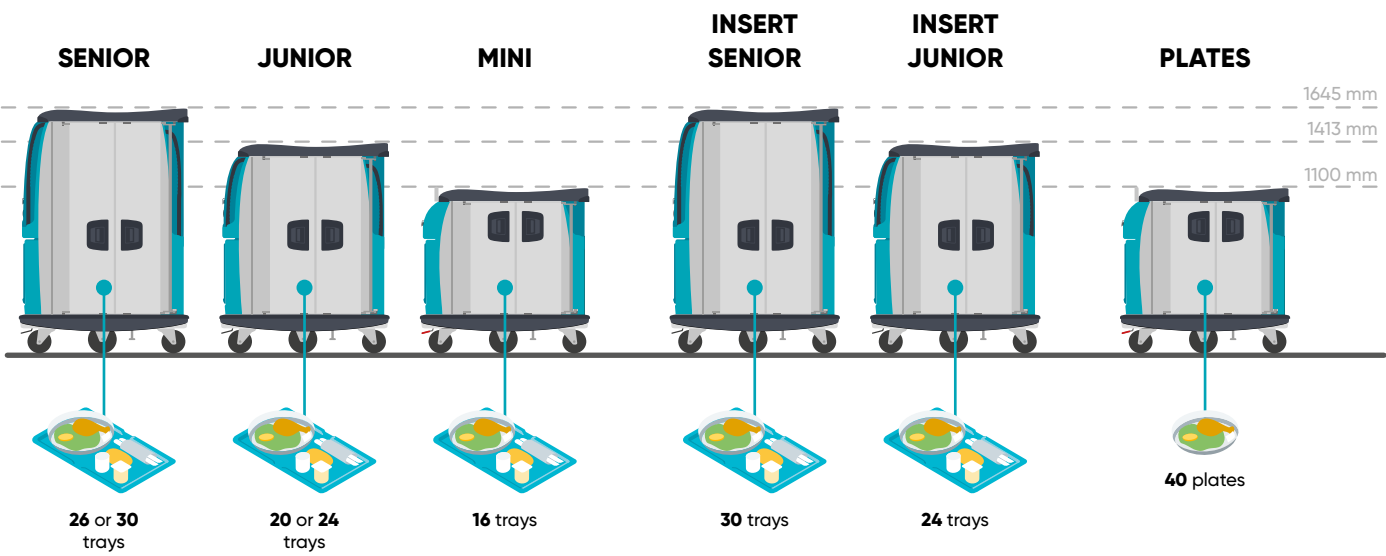


COMPACTSERV PLATES

The Compactserv Plates is an on-board technology trolley for the distribution of already prepared plates inside the dining rooms. It comes in a Mini model, with a capacity of up to 40 plates.

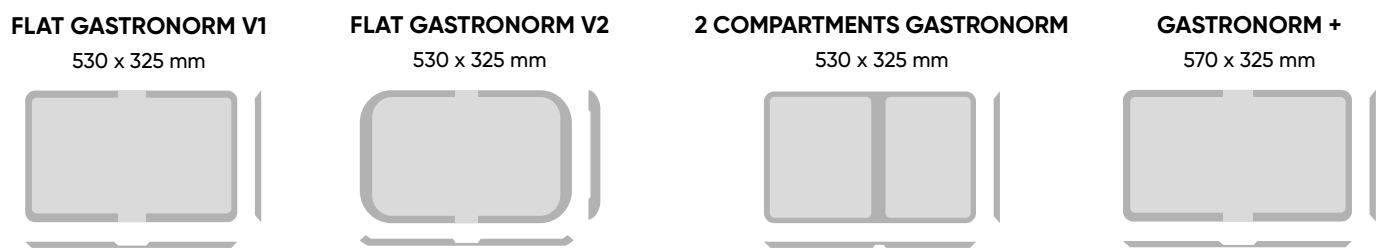
Ideal solution for retirement homes, this trolley provides a high-end service, and sets up an atmosphere friendly by allowing residents to share their meals.

COMPATIBLE TRAYS



COMPACTSERV MODEL	PRODUCT CODE	NUMBER OF LEVELS	MAX. NUMBER OF TRAYS	TYPE OF TRAYS	GAP BETWEEN LEVELS	USEFUL PASSAGE BETWEEN TRAYS
MINI	4600016	2 x 8	16	Gastronorm	78	74
		2 x 8	16	Gastronorm +	78	74
JUNIOR	4600020	2 x 10	20	Gastronorm	90	86
		2 x 10	20	Gastronorm +	90	86
	4600024	2 x 12	24	Gastronorm	78	74
		2 x 12	24	Gastronorm +	78	74
SENIOR	4600026	2x13	26	Gastronorm	90	86
		2x13	26	Gastronorm +	90	86
	4600030	2x15	30	Gastronorm	78	74
		2x15	30	Gastronorm +	78	74
INSERT JUNIOR	4600070	2x12	24	Gastronorm	78	74
INSERT SENIOR	460 0071	2x15	30	Gastronorm	78	74
PLATES	4600040	8	40 plates	/	85	80

TRAYS



OPTIONS

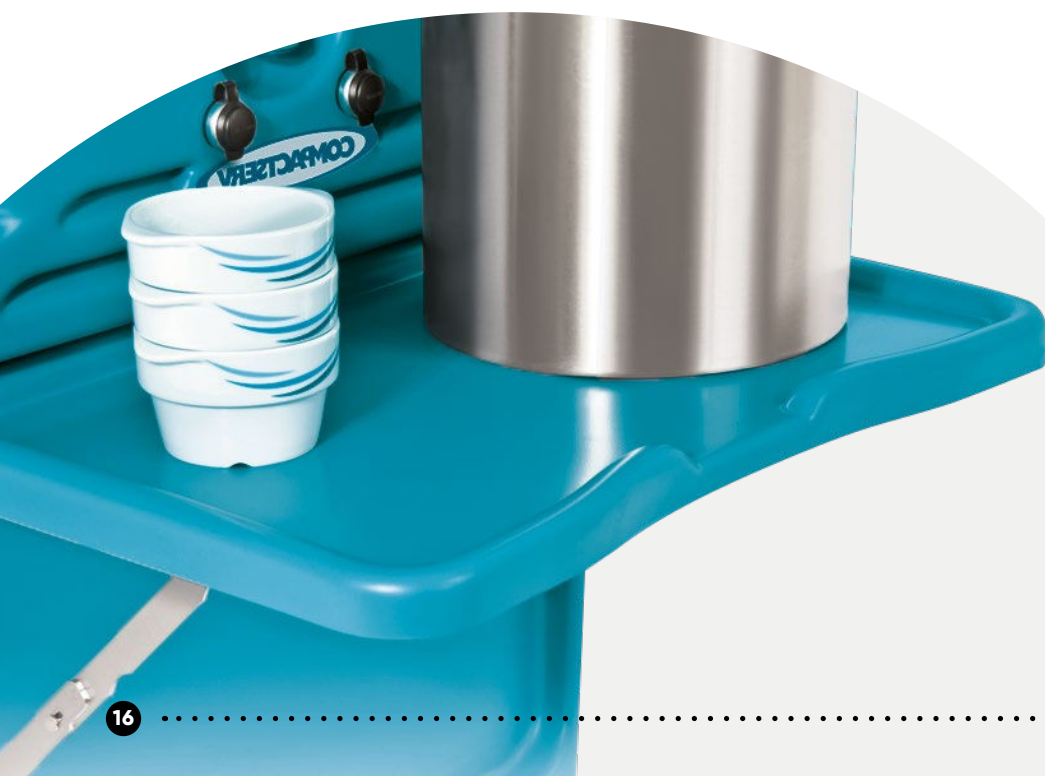
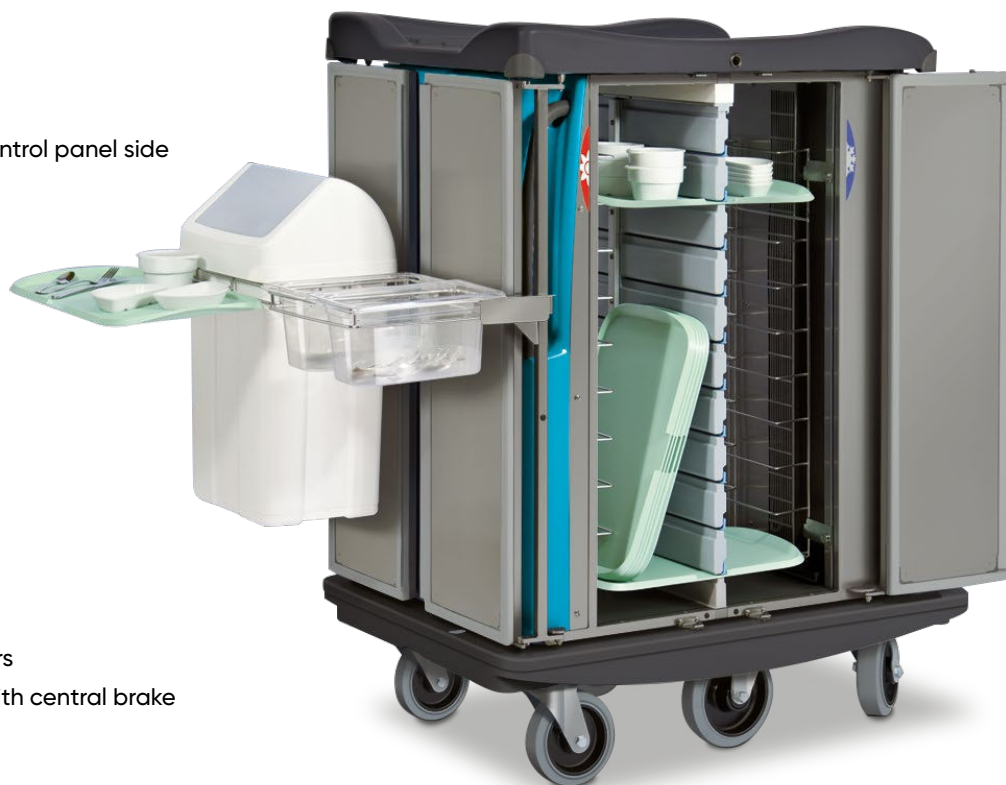
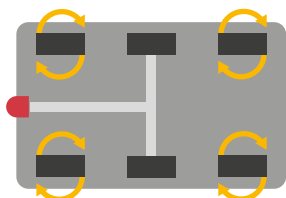
MAIN OPTIONS

- Folding shelf
- Additional gallery on the control panel side
- Key lock
- Clearance kit
- Tilting towbar
- Identification plate

CASTERS

6 stainless steel casters with central brake :

- 4 swivelled Ø 160 mm casters
- 2 fixed Ø 200 mm casters with central brake



THE DISPLAYS

The trolley is equipped with two simple and large screens which endorse two different uses.

Screen 1: the « technical » dashboard

This medium size screen is intended for the catering manager or the technical service. It gathers :

- The list of alarms
- The preventive maintenance program (maintenance to be carried out and planned periods)
- The programming of the operation mode, manual or automatic, and the adjustment of the programs

Screen 2: the « users » dashboard

This large and comfortable screen facilitates the daily use of the cart. It gathers :

- A temperature display for the hot and cold compartments
- A duration of cycle (cycle countdown)
- Operation indicator lights
- A sound indicator

FOOD SAFETY

Real-time data collection, automatic or manual

- Traceability of core and ambient temperatures
- History of operation
- Quick and easy supervision of the status of the fleet of carts thanks to a traffic light

Technical supervision

- Fleet management
- Remote start / stop of cycles
- Collection of alarms / alerts
- Reminder of maintenance actions
- Monitoring and recording of temperatures, for compliance with the HACCP guideline



Technical dashboard

Users dashboard

USB IN STANDARD CONFIGURATION AND OPTIONAL MONITORING IN REAL TIME

Two ways of collecting the datas in order to monitor, react and record incidents and curves of temperatures.

With USB stick

Exports and saves traceability reports in PDF format :

- Core temperature
- Ambient temperature of tanks
- Operating history
- Heating program

In real time

Real-time monitoring and continuous control :

- Programming
- Supervision of the operating condition of the fleet of equipment with an aid for analysis
- Remote programming
- Consultation of operation history of the fleet of equipment



TWO LEVELS OF TRACEABILITY

Standard traceability

As standard, once powered, the cart records the ambient temperatures of the tanks.

This offer includes the possibility of installing the software on a network for multi-sites management.

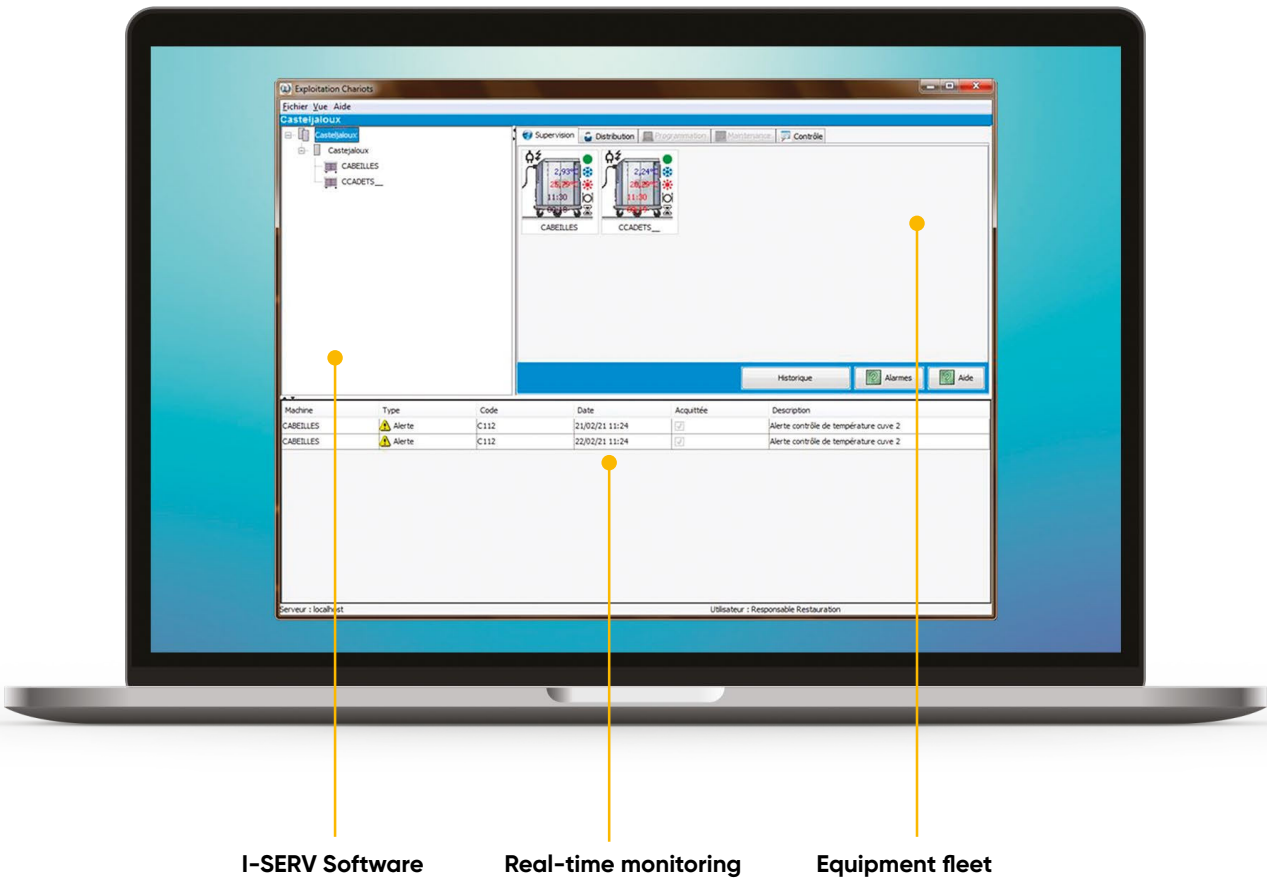
Extended traceability

The extended traceability system, which consists of fitting each Compactserv with data logging modules, allows users to control all stages of meal distribution, from the tray assembly, throughout transport, reheating, and up the service of meals.

Infrastructure

This traceability pack, the most advanced on the market, allows real time connection to all Socamel equipment through the I-serv Vision software installed on a dedicated PC or on the client's server.

The software allows several connection levels for access to datas and is not limited in number of users.



MONITOR, REACT AND RECORD IN A VERY SIMPLE WAY

A cart pathway includes numerous operations, some with risks for the food safety. i-Serv® secures the HACCP approach.



1

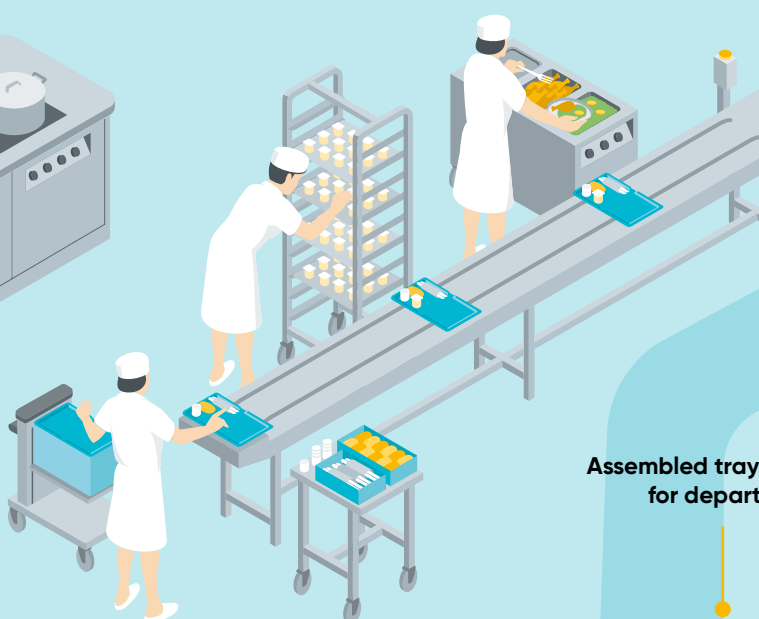
TRAY ASSEMBLY

From that moment on, using i-Serv®'s extended traceability, all meals are monitored. The kitchen manager controls archiving and traceability remotely using i-Serv® Vision.

Tray assembly area, loading of Compactserv®



Cooking area



Assembled trays waiting for departure



Traceability of temperatures before transport



Transport to patient wards

4

TROLLEY WASHING

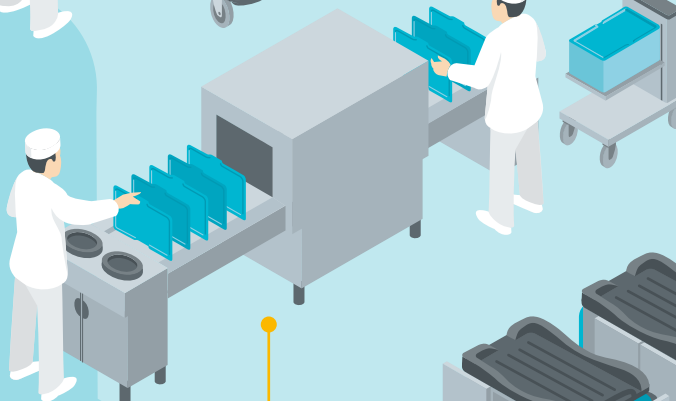
During the operation, the extended traceability records the short raise of temperature inside the trolley (use of hot water).



Clean trolleys



Washing with water-jet, brush or sponge



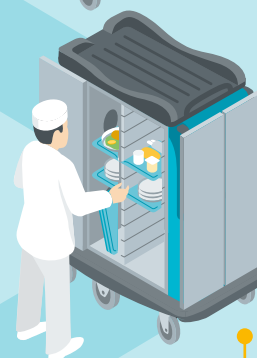
Trays/dishware washing area



Compactserv returning from distribution before washing



Service in the flow of movement inside corridors



Clearance of soiled trays

3

EXTENDED TRACEABILITY & REAL-TIME MONITORING

With i-Serv Vision and remote control or in real time, the catering and dietary manager can:

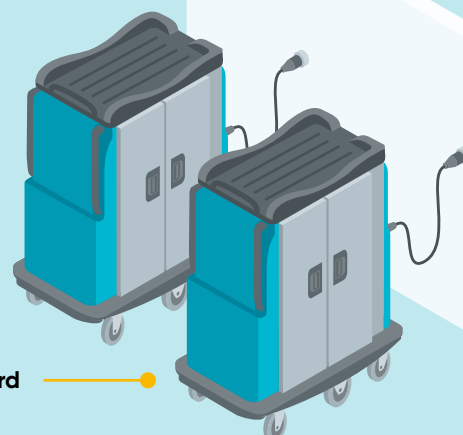
- Start and stop cycles
- Schedule a complete park
- Monitor, identify events (permanent information transfer and automatic on wifi)



2

BOOST/RETERM AND TEMPERATURE HOLDING

At mealtime (lunch or dinner), when the cart is loaded, the electronic starts the heating cycle. At the end of the boost/rethermalization, the trolley ensures the temperatures holding until the distribution of meals.



Patient ward

THE SOCAMEL DIFFERENCE

FOR THE PATIENT/RESIDENT

- Choice of menus allowing delicate meal courses, fried or gratin preparations to extend the gastronomic pleasure
- Hotel service on flat trays with upscale presentation on pre-dressed plates, facilitating the distribution of the right dish to the right patient
- No stress for the serving staff when giving out and collecting back the trays, freeing some time for more interaction with the guests

FOR SERVICE STAFF

- Particularly maneuverable, silent and ergonomic carts
- Neat design for a rewarding image
- Optional motorized assistance to eliminate all efforts during the motion of the trolley

FOR CATERING STAFF

- Perfect organoleptic restitution for a wide variety of menus
- Engineered for easy cleaning: full access to all areas, removable components without tools.
- Autonomous operation, if not automatic

FOR MANAGEMENT

- Return on investment with a reliable equipment and choice of high quality materials
- Elegant design, contributing to the image of the facility
- The reliability of our products makes it possible to control maintenance costs throughout their lifetime.



FOR MAINTENANCE STAFF

- Integrated maintenance tool
- High quality technical components, mainly manufactured and assembled in France
- Quick access to technical elements, condensing unit, electronic board...

FOR THE FACILITY'S IMAGE

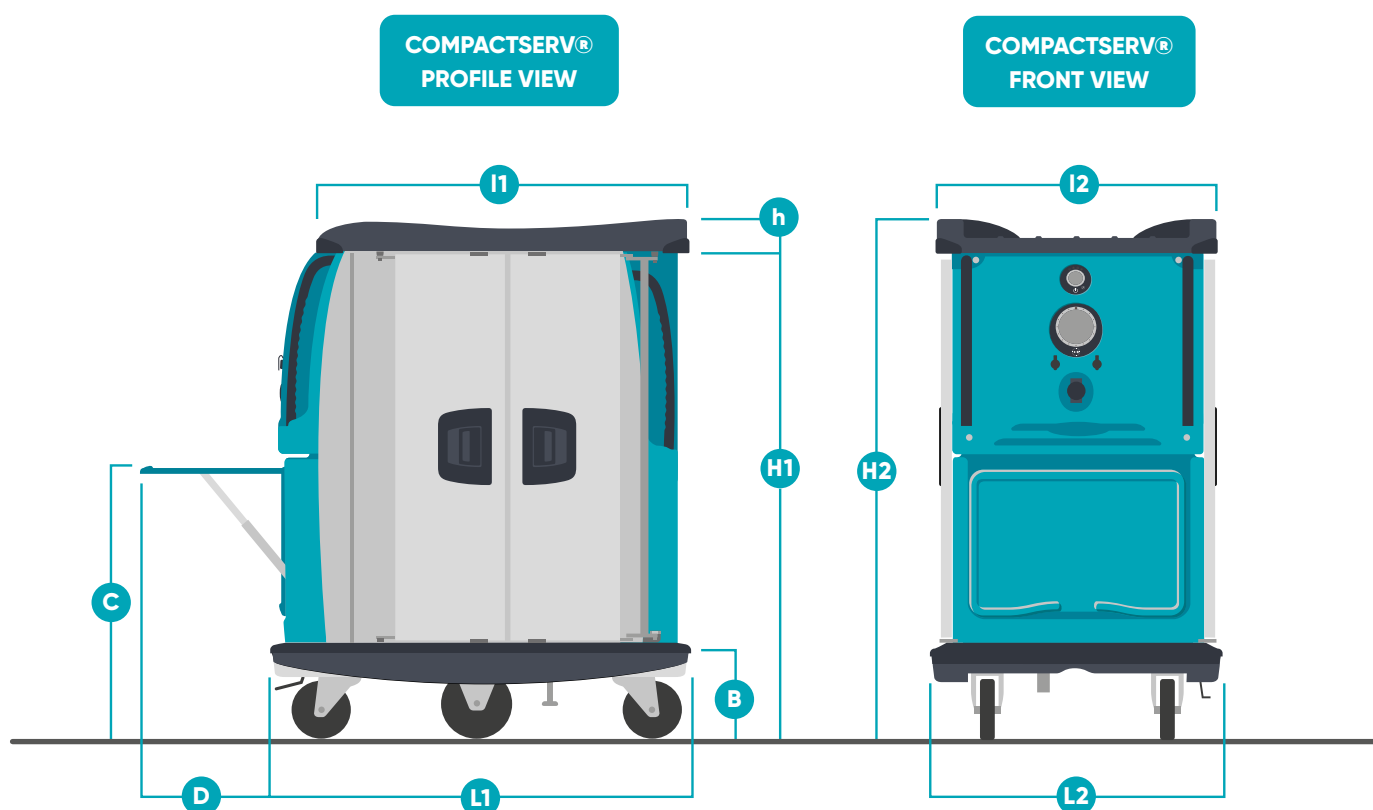
- Distribution trolleys enhancing the image of the establishment (elegance and sobriety)
- Corporate social responsibility and environmental approach

TROLLEYS TO SUIT YOU

Possibility to personalize the trolleys to bring a touch of originality



DIMENSIONS



	TOTAL DIMENSIONS/in mm	MINI	JUNIOR	SENIOR	INSERT SENIOR	INSERT JUNIOR	PLATES
H1	Height without gallery	1050	1363	1595	1560	1319	1050
H2	Height with gallery	1100	1413	1645	1616	1375	1100
h	Height of gallery	50	50	50	56	56	50
L1	Length	1135	1135	1135	770	770	1135
L2	Width	775	775	775	573	573	775
I1	Top plate length	885	885	885	885	885	885
I2	Top plate width	660	660	660	600	600	660
A	Open door clearance	1110	1110	1110	-	-	1110
B	Height of lower bumper	255	255	255	321	321	255
C	Folding shelf height	745	745	745	745	745	745
D	Folding shelf width	330	330	330	330	330	330
	Weight empty in kg	193	229	248	66	73	190
	Dimensions	1200x850 x1300	1200x850 x1600	1200x850 x1800	1000x850 x1520	1000x850 x1720	1200x850 x1300

This solution
is labelled



#weprotectyourfood

SOCAMEL TECHNOLOGIES
BP 7 - 38148 RIVES Cedex - FRANCE
+33 (0)4 76 91 21 21
socamel@socamel.com
www.socamel.fr

Socamel is a Guillin's Group company

