

MULTISERV 3



TROLLEYS THAT GUARANTEE FOOD
SAFETY FOR YOUR BULK MEALS!

THE SOLUTION THAT GETS PEOPLE TALKING!

The latest generation
of Multiserv trolleys for the
distribution of your meals
in canteen settings



#weprotectyourfood



OPERATING PRINCIPLE

The SOCAMEL multiportion meal distribution solution, the MULTISERV trolley, has been designed to ensure the correct temperature for holding and reheating of your mass-catering meals (hot, refrigerated or frozen).

It allows your hot and cold meals to be stored at and reheated to the appropriate temperature in the same trolley, before and throughout your service.

The MULTISERV offers everything you need for canteen catering and can accommodate any kind of container (plastic or aluminum trays, stainless steel gastronorms or china plates).

A real talking point! The MULTISERV trolley gets everyone interested, and offers personalised, diverse menu options for specific diets or themed meals, offering you a selection which will exceed your guests' expectations as well as those of their family, your employees and the establishment.

TECHNICAL DESCRIPTION

The Multiserv is a multiportion meal distribution trolley with embedded technology.

It comes in 2 models, allowing for the seamless distribution of between 15 and 60 meals:

- Multiserv Junior: 30 meals maximum
- Multiserv Senior: 60 meals maximum

The trolley is fitted with 4 galvanized wheels: 2 fixed wheels and 2 pivoting wheels with a brake.

FEATURES

- Food-grade stainless steel external and internal structure
- Insulating doors which open to 270°
- Rotomoulded polyethylene non-marking bumper
- Tempered safety glass work surface
- 3-side stainless steel anti-fall rail
- 4 bumpers ensuring ease of handling
- Container to catch condensation
- Compliant with IPX4 waterproofing standard, bearing a CE mark



THE STORY OF THE MULTIPORTION SOLUTION



1992 - RESCASERV V1

The development and placing on the market of the first multiportion trolley intended for serving canteen meals: the "RESCASERV" solution.



2000 - RESCASERV V2

RESCASERV's makeover attracts attention thanks to its innovative design.



2010 - MULTISERV V2

New structural design, improved technical performance and modernization of the manufacturing process.



2007 - MULTISERV V1

Launch of the MULTISERV first generation. A new design, improved ergonomics and integrated control screen with a traceability option.



2016 - MULTISERV 3

Inclusion of new technologies, improved ergonomics and improved access to the technical compartment. The most recent version of MULTISERV also includes traceability as standard.

SUMMARY

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Standard execution

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Standard execution

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For the Multiserv trolley

CONVECTION HEAT TRANSFER

SOCAMEL TECHNOLOGIES' FORCED AND CONTROLLED CONVECTION HEAT TRANSFER

Inspired by traditional fine dining, this technology allows you to:

- Preserve the organoleptic qualities of a large range of menus, including delicate dishes: pastry-encased foods, gratins, breaded foods, fried foods etc., to prevent dishes from softening or drying out.
- No specific tableware required.
- Dynamic and targeted circulation of cold and hot air flows, thanks to airflow and forced heat studies.
- Powerful temperature regulation for 3 types of holding:

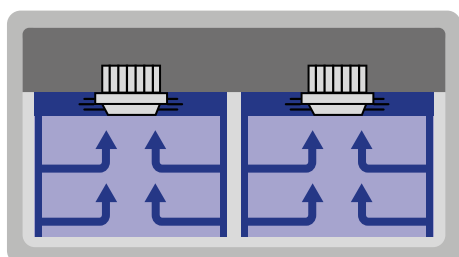
Cookchill / Cookfreeze

Cycle starts with rapid reduction to cold then general cold holding at 3°C. At programmed time, continues to hold cold dishes at temperature, and reheats hot dishes.

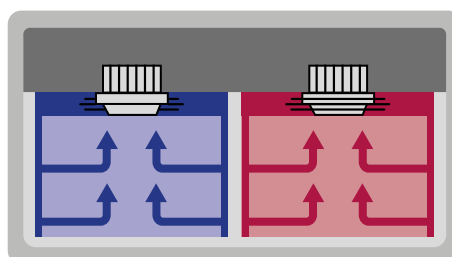
Cookserv

Holds hot and cold dishes at temperature.

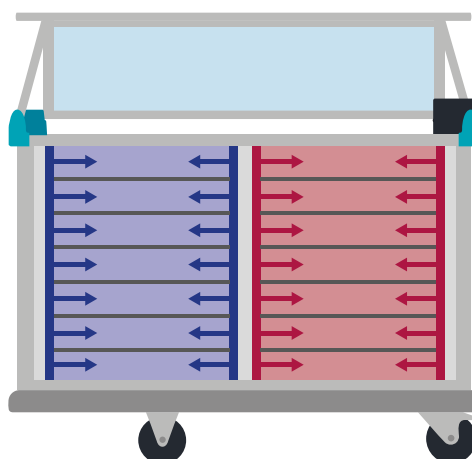
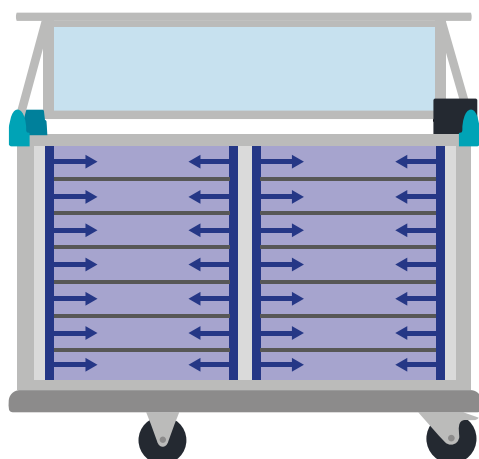
General cold holding



Cold holding and reheating



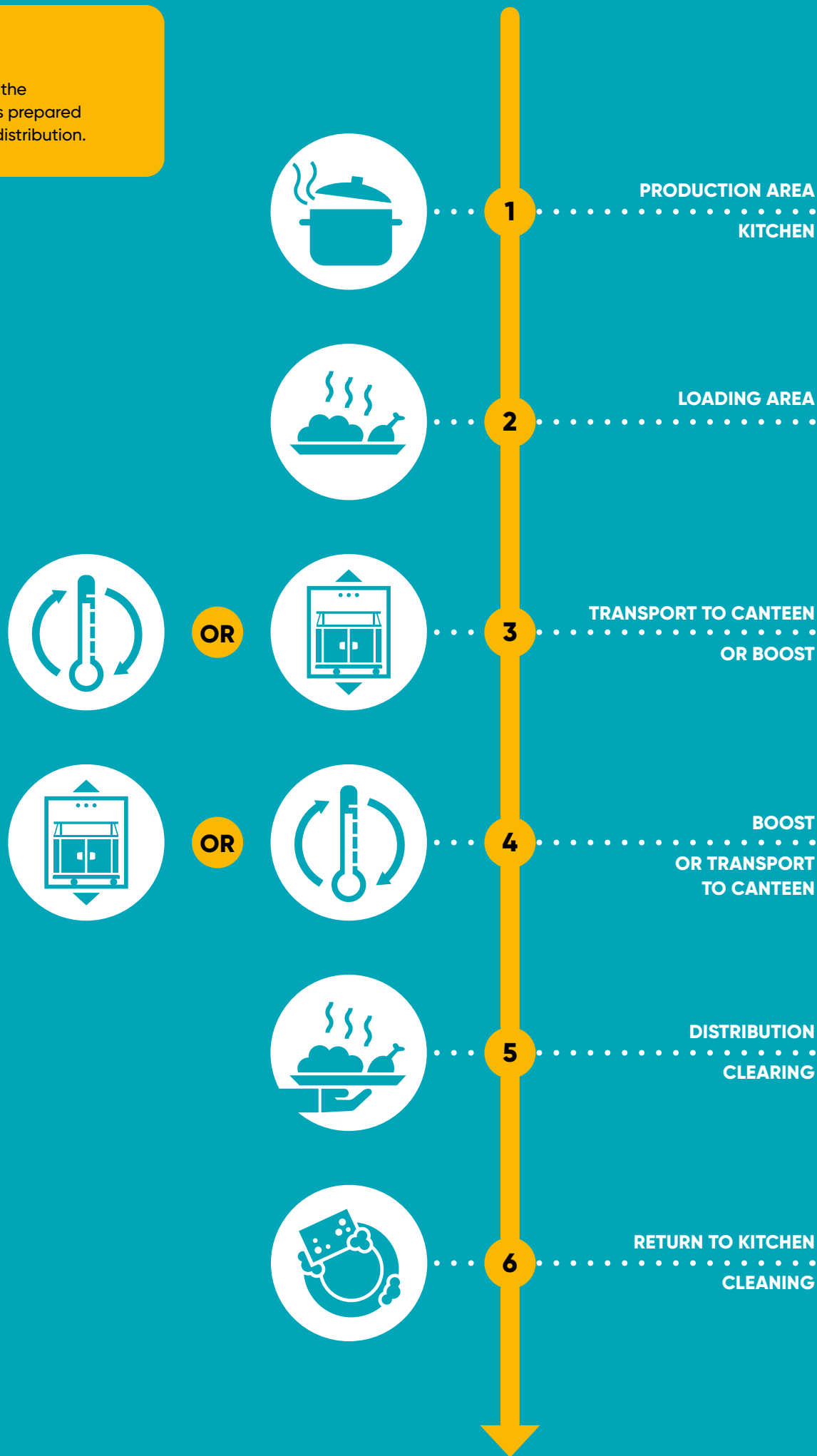
Top view horizontal cross-section



Frontal view vertical cross-section

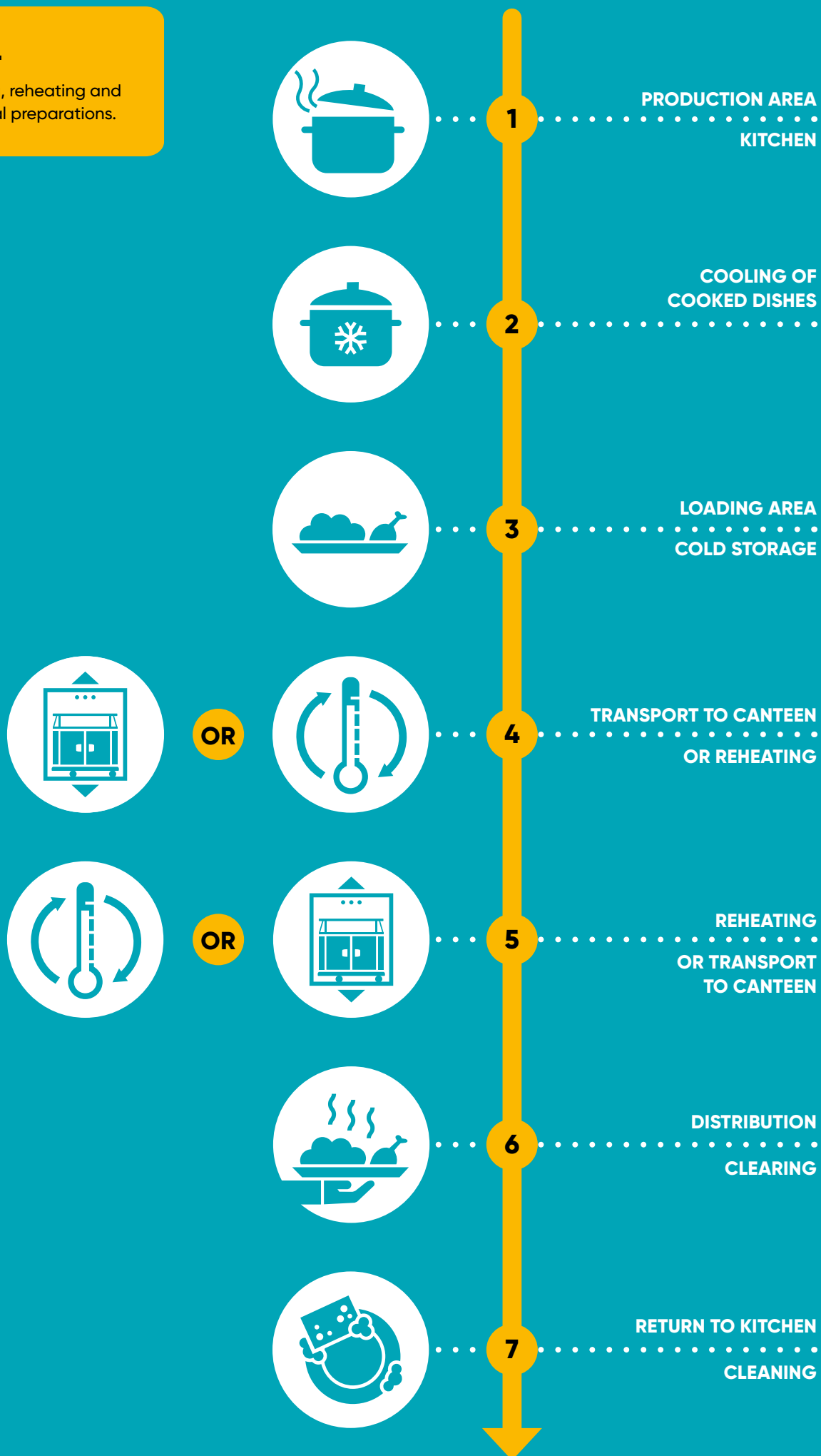
COOKSERV

Ideal for maintaining the temperature of meals prepared on the same day as distribution.



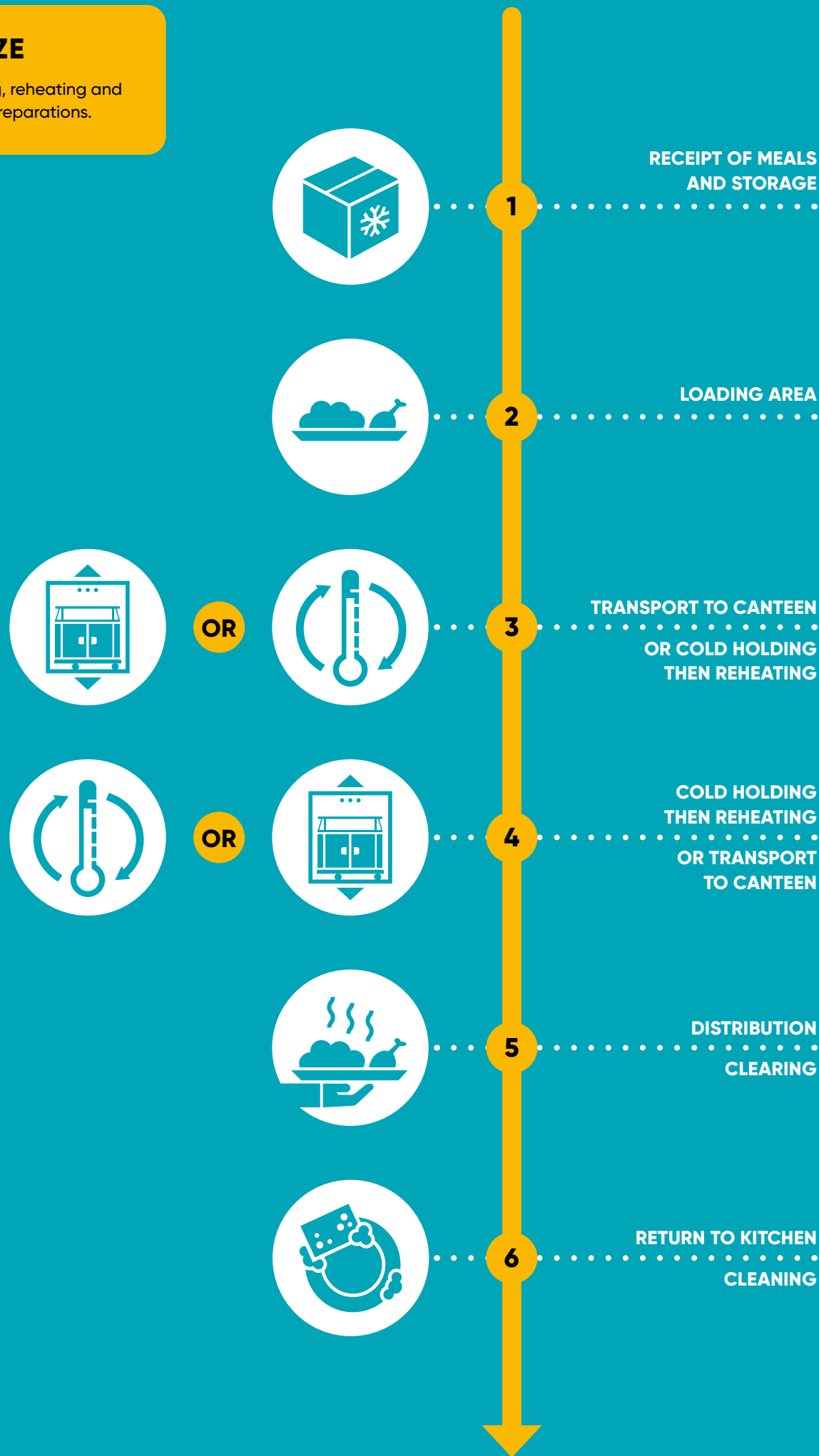
COOKCHILL

Ideal for cold holding, reheating and serving cookchill meal preparations.



COOKFREEZE

Ideal for cold holding, reheating and serving cookfreeze preparations.



MULTISERV 3



MULTISERV JUNIOR



MULTISERV SENIOR

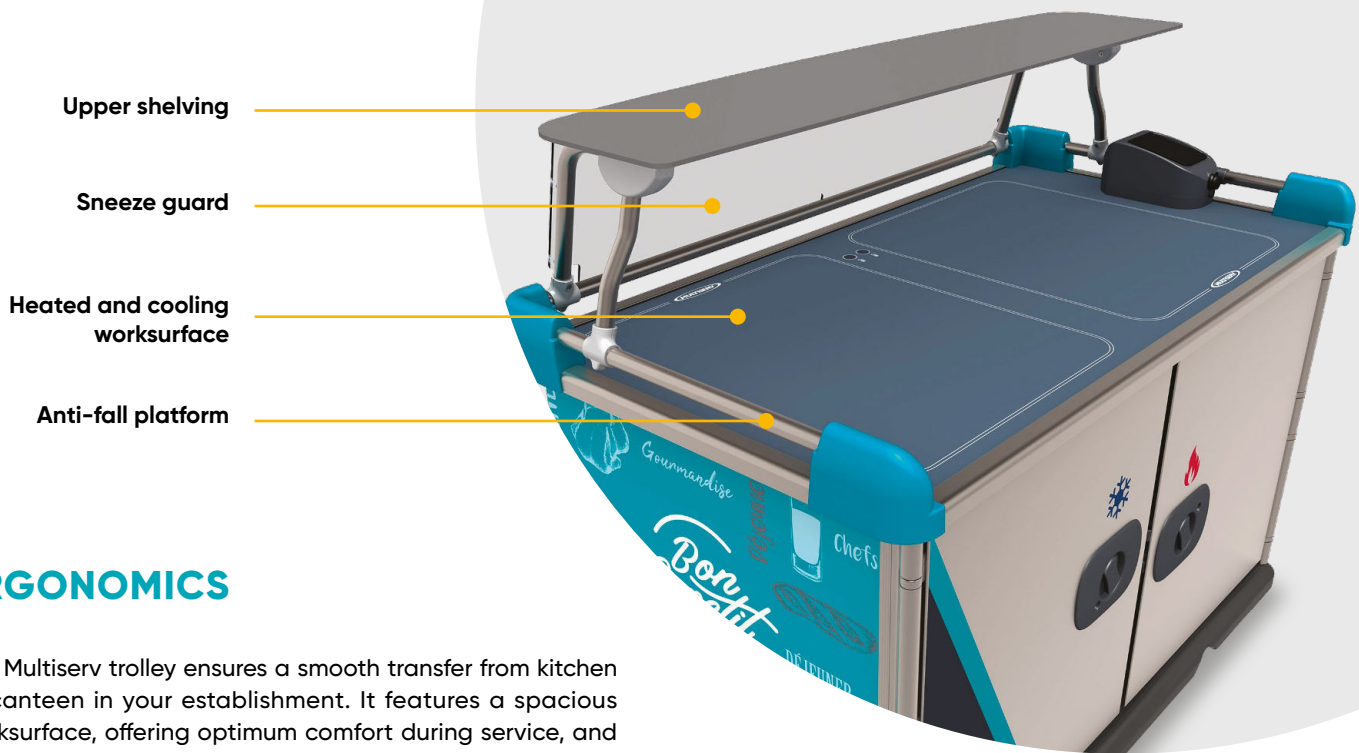
PERFORMANCE

Our trolleys' performance ensures enhanced food safety (HACCP), and allows you to obtain the temperatures you want. This preserves the organoleptic and visual qualities of even the most delicate prepared dishes.

ENVIRONMENTAL PROTECTION

Significant energy use optimization thanks to hermetically-sealed compartments with rounded edges, preventing any hot or cold air escape.





Upper shelving

Sneeze guard

Heated and cooling worksurface

Anti-fall platform

ERGONOMICS

The Multiserv trolley ensures a smooth transfer from kitchen to canteen in your establishment. It features a spacious worksurface, offering optimum comfort during service, and hot and cold compartments running lengthways to facilitate loading and unloading, and ensure easy viewing of dishes to avoid burns. 4 ergonomic bumpers, on the 4 trolley corners, assist maneuvering.

A visual guide is integrated into the trolley to facilitate use of the appliance. There are two functions which help ensure food safety:

- The Keep Hot function for temperature holding in the hot compartment during service
- The Boost function which facilitates rapid temperature increases after reheating and/or before service in the holding phase.

CYCLE EXECUTION

Product reheating involves a rapid increase in temperature, then stabilization, to reach the desired end temperatures. Only SOCAMEL's forced and targeted heat transfer can regulate the heat and ensure target temperatures are met.

Holding, which is in automatic mode, allows you to preserve the organoleptic qualities of products at the right temperature, both on the hot and cold sides.



4 ergonomic bumpers

Horizontal layout of hot and cold compartments

Easyroll wheels

TOWED TRANSPORTS

The Multiserv-compatible towing tool, the tilting hitch, allows you to group trolley transports together, offering additional ease of use for your staff.

If you have a tilting hitch, you can complete your setup by ordering the Husky, our effortless towing solution.

There is also a Multiserv version fitted with electrical power assistance, transporting the trolley whilst reducing your staff's workload.



QUALITY, PRODUCT LIFESPAN AND MAINTENANCE

The Multiserv trolley has been designed using quality, robust and carefully-selected materials like food-grade stainless steel, which guarantee a good product lifespan.

It has also been designed to ensure staff safety. Any risk linked to the general use of Multiserv can be managed: its tempered glass worksurface helps prevent burns, and its surfaces are smooth and sleek, with no rough edges. This prevents users from cutting or pinching themselves during use.

Maintenance is made easy thanks to the pivoting worksurface, and quick access to the technical elements via the back of the trolley, by simply removing two screws.



COST

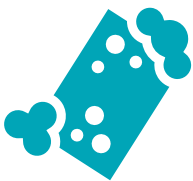
A Socamel buy = peace of mind

Our full service offer, combining a high level of quality and environmental protection, means we can offer you the best overall cost on the market. Our high-performance solutions offer you easy and reduced maintenance.

CLEANING AND HYGIENE

The trolley is designed to make cleaning simple and effective. Its design allows for optimum runoff of water, thanks to its smooth compartments with radial angles.

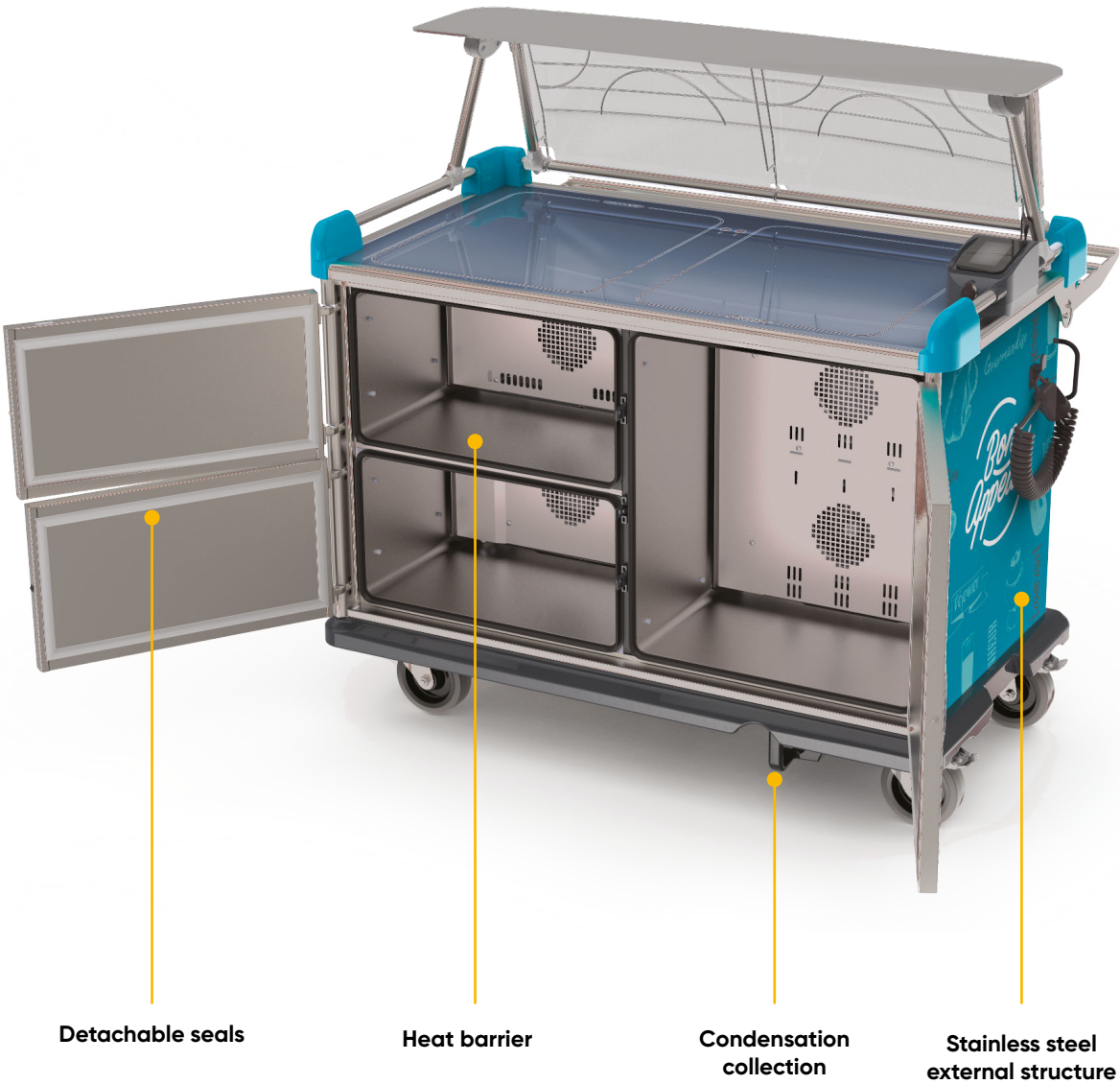
Compartment interiors can be sponge washed, and the trolley has a drain pan for condensation.



SPONGE WASH



WIPE CLEAN



THE MULTISERV RANGE

VARITHERM

The Varitherm system can maintain the temperature of, and reheat different dishes in a customized way in a single compartment.

The compartment is separated into two by a stainless steel divider, and each half-compartment has its own ventilators and can be individually programmed.

Breaded food, grilled food, gratins and pastry-encased food can now be placed alongside the most delicate dishes without risk of damaging the organoleptic qualities of the food, and ensuring the right core temperatures are maintained.



MULTISERV VARITHERM


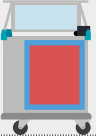




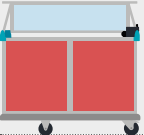
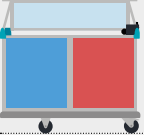
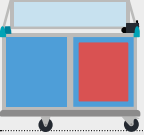
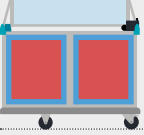
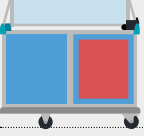

MULTISERV PLATE WARMER

PLATE WARMER

The plate warmer function, also useful for pre-heating bread, allows you to maintain your food's temperature for longer, thanks to the preheating of your china tableware.

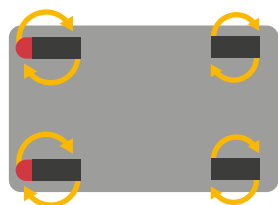
MODELS AND CAPACITIES

JUNIOR MODEL		LEVELS (GN1/1)	HEIGHT OF LEVELS (MM)	CAPACITY
	Hot	7 or 8	89 or 78	Up to 60 hot portions
	Mixed	7 or 8	89 or 78	Up to 60 hot or cold portions
	Hot Cold	3+3 or 4+4	81+81 or 61+61	Between 15 and 20 full meals
	Mixed Cold	3+3 or 4+4	81+81 or 61+61	Between 15 and 20 full meals

SENIOR MODEL		LEVELS (GN1/1)	HEIGHT OF LEVELS (MM)	CAPACITY
	Hot Hot	7+7 or 8+8	89+89 or 78+78	Up to 120 hot portions
	Hot Cold	7+7 or 8+8	89+89 or 78+78	Up to 60 full meals
	Mixed Cold	7+7 or 8+8	89+89 or 78+78	Up to 60 full meals or 120 cold portions
	Mixed Mixed	7+7 or 8+8	89+89 or 78+78	Up to 60 full meals or 120 hot or cold portions
	Mixed/ Varitherm Cold	7+7 or 8+8	89+89 or 78+78	Up to 50 full meals
	Mixed/ Varitherm Plate warmer Cold	7 or 8 + 3+3 or 4+4	89 or 78 + 81+81 or 61+61	Up to 40 full meals

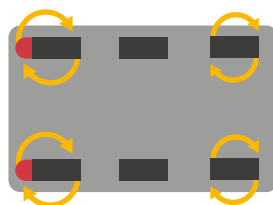
OPTIONS AND ACCESSORIES

WHEEL OPTIONS



4 x Ø 160 mm galvanized swivel wheels

- 1 directional wheel
- 2 wheels with brakes



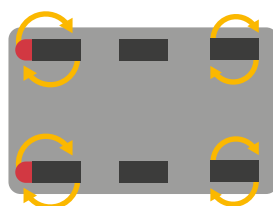
6 x Ø 160 mm galvanized wheels

- 2 fixed wheels
- 4 swivel, including 2 with brakes



4 x Ø 160 mm stainless steel wheels

- 2 fixed wheels
- 2 swivel with brakes

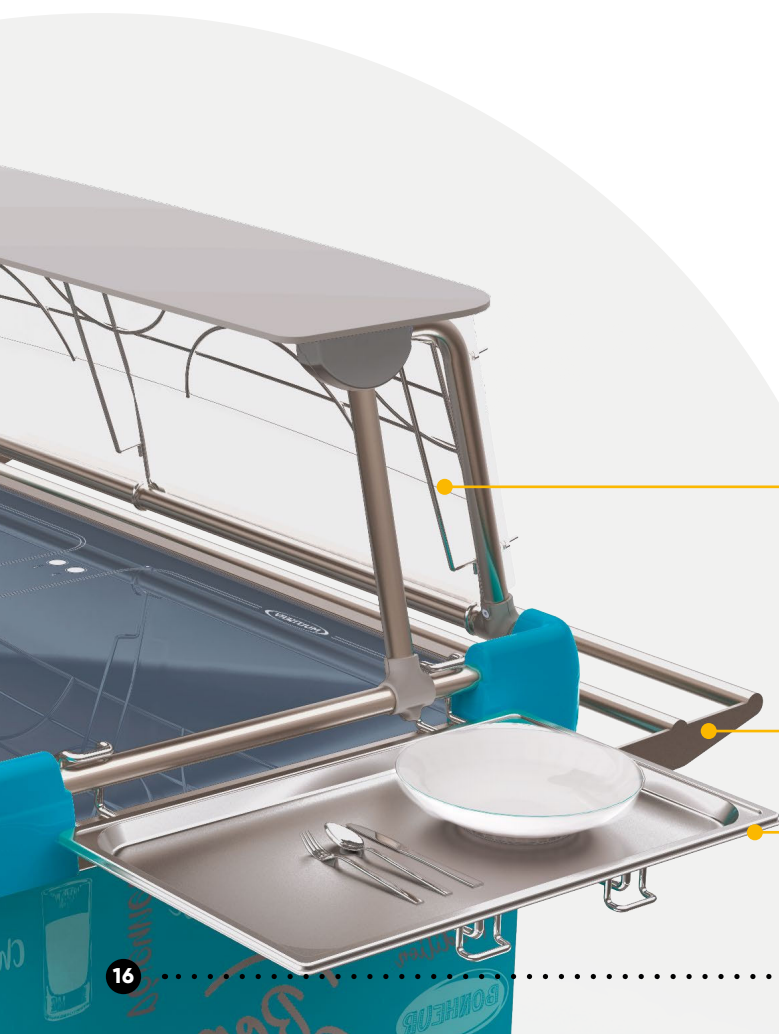


6 x Ø 160 mm stainless steel wheels

- 2 fixed wheels
- 4 swivel, including 2 with brakes

EXTERNAL OPTIONS

- Lateral shelf for soup
- Tray belt
- Lateral shelf
- Shelf with sneeze guard
- Lowerable shelf with sneeze guard
- Foldaway shelf for shelf with sneeze guard / lowerable shelf
- Container shelf



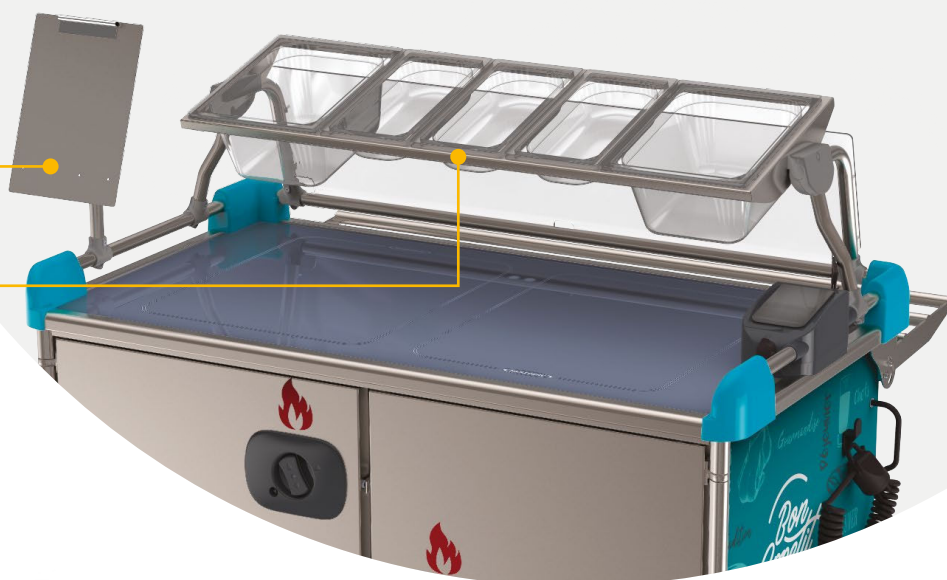
Foldaway lowerable shelf

Tray belt

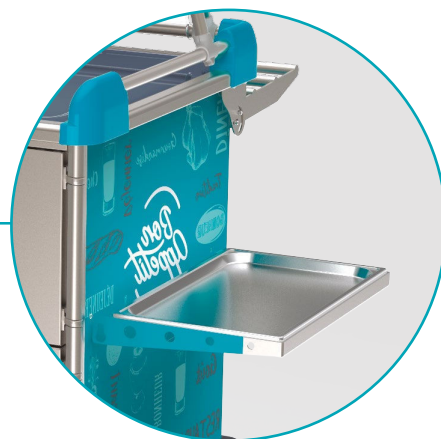
Lateral shelf

Menu stand

Container shelf



Tray belt



Foldaway shelf to
enlarge workspace

3-position door lock

Insulating doors
opening to 270°



SCREEN

The trolley is fitted with an intuitive colour touchscreen, allowing you to view the trolley's current activity.

Digital functions

- Heated and cooling worksurface
- Lighting
- Manual heat start and stop
- Trolley standby mode
- Manual heat holding and boost

Control tablet - Ergonomics

Allows you to:

- Oversee cycles (schedules, programmes etc.)
- Check the correct execution of the cycle in tricolour information

Features

- 2 start modes for cycles: Automatic / Manual
- Programming: 10 programmes for 4 services per day
- Traceability:
 - Standard, 50 cycles of 80 measurement points when switched on
 - Historical standard, 1000 last time-stamped events, sorted by type



USB AS STANDARD

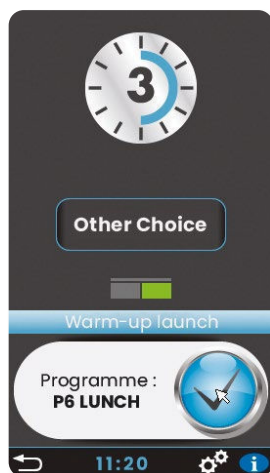
Access to a traceability level as standard to monitor, react and record incidents and temperature curves.

Using a USB key, PDF-format traceability reports can be exported and saved:

- Core temperature
- Ambient compartment temperature
- Operation history
- Heating programme



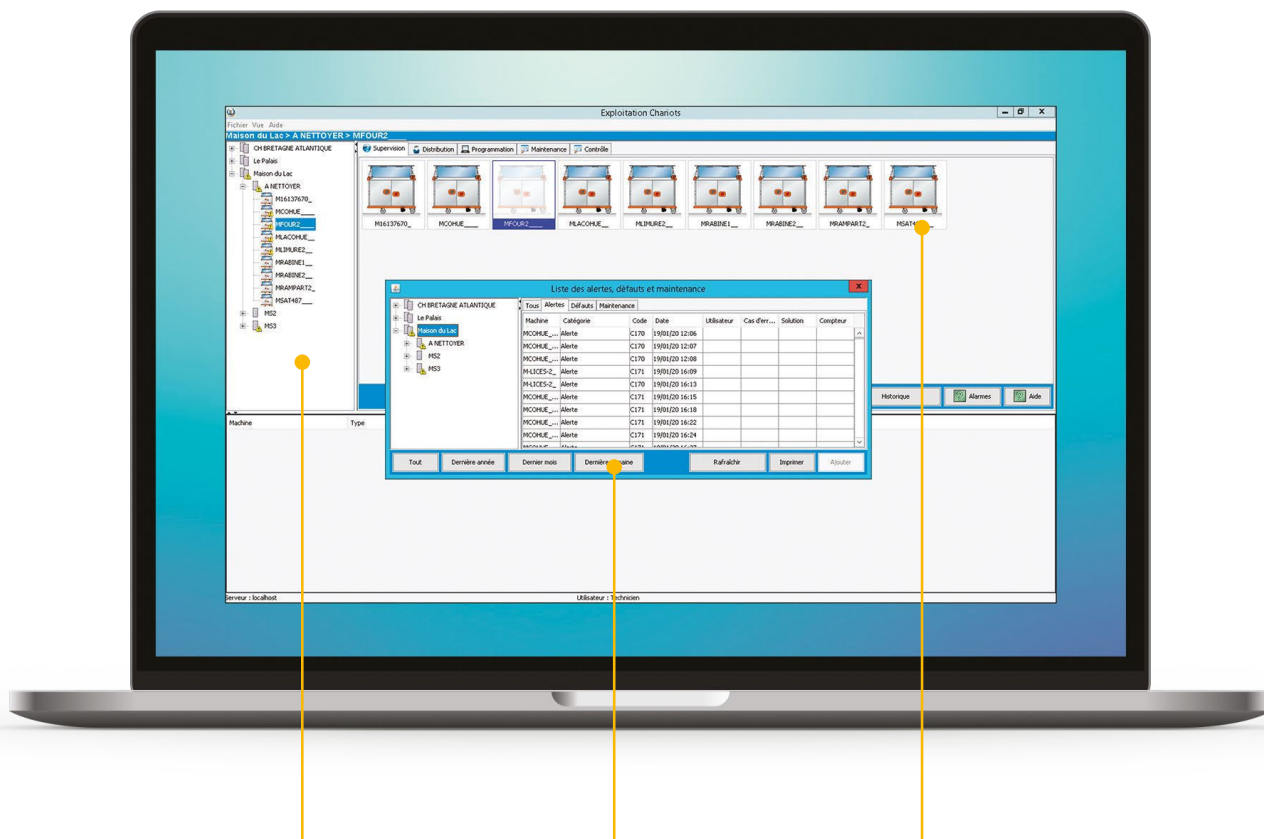
Home screen



Heat programme launch screen



Programming screen



I-SERV® Software

Corrective action monitoring

Machine fleet

TWO TYPES OF TRACEABILITY

Standard traceability

A standard feature: when switched on the trolley can record the ambient temperature of compartments.

This includes the possibility of installing the software on the network for multi-device and fleet management.

Extended traceability

The addition of a battery allows users to control all meal distribution stages 24 hours a day, from loading, during transport and during reheating up to service.

Insertion probe

You can complete your equipment by ordering an insertion probe, which offers the possibility of loading menus and recording core temperatures of dishes.

Infrastructure

i-Serv Vision is installed on a dedicated PC (provided), or on the customer's server. The software benefits from several connection levels offering access to data via codes, and there is no limit to the number of users.



THE SOCAMEL DIFFERENCE

FOR THE PATIENT / RESIDENT

- A choice of menus offering delicate dishes, fried food or gratins, guaranteeing varied and exciting meals.
- Service staff freed from the stress of distribution and clearing, ensuring service with a smile.
- Cheerful and convivial meal distribution, ensuring every meal is a happy one.

FOR THE SERVICE STAFF

- Trolleys are highly maneuverable, quiet and ergonomic.
- An elegant design for rewarding use.

FOR THE KITCHEN STAFF

- An unparalleled, perfect organoleptic preservation of flavours in a wide range of meals.
- Easy-clean design: all parts accessible or quick to dismantle.
- Autonomous or even automatic operation.

FOR THE ADMINISTRATOR

- Return on investment with a reliable and quality product.
- Elegant design, boosting the establishment's brand image.
- Our products' reliability allows you to manage your maintenance costs during their entire lifespan.
- Designed and assembled in France, supported Worldwide



FOR MAINTENANCE STAFF

- Maintenance assistance tool as standard
- All technical components are high-quality and largely manufactured in France
- Quick access to all technical elements, refrigerator section, electric circuit board, fans etc.

FOR THE ESTABLISHMENT'S IMAGE

- Distribution trolleys which promote the establishment's image (elegance and simplicity)
- An environmentally and societally-responsible approach.

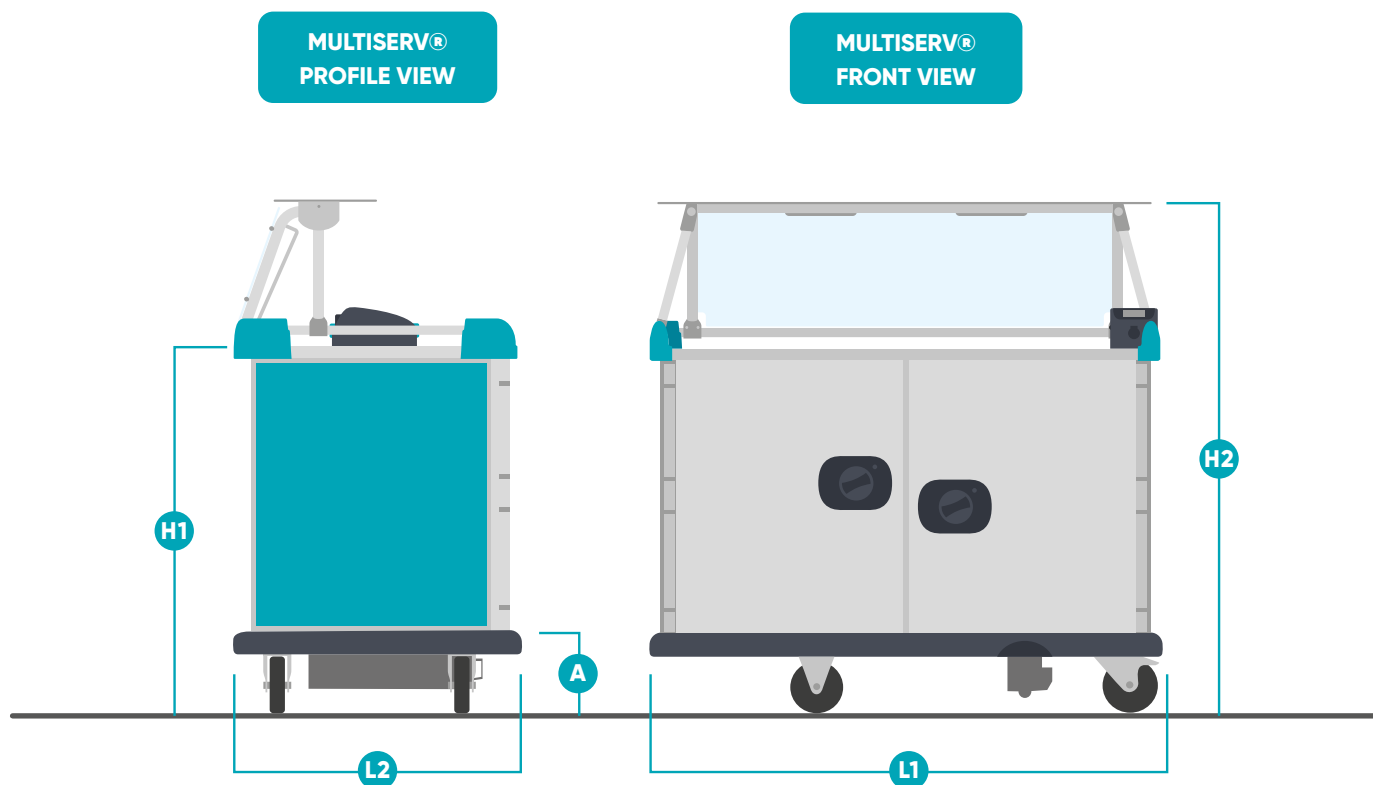


TROLLEYS THAT LOOK LIKE YOU

Possibility of customising trolleys to add an original touch, certain to be appreciated by everyone.



DIMENSIONS



	MEASUREMENTS/en mm	JUNIOR	SENIOR
H1	Worksurface height	985	985
H2	Height including upper shelving	1303	1303
L1	External length	906	1370
L2	External width	765	765
A	Bumper height	235	235
	Empty weight in kg	122	172
	Dimensions	906 x 765 x 1383	1370 x 765 x 1383

* Non-contractually-binding photos

This solution
is labelled



#weprotectyourfood

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