

# ROOMSERV



ONBOARD TECHNOLOGY  
TROLLEYS FOR THE DISTRIBUTION  
OF MEALS ON TRAYS

## A PRACTICAL ALL-IN-ONE SOLUTION

Ideal to facilitate  
your distributions  
in cook-serve



#weprotectyourfood





## OPERATING PRINCIPLE

The meal distribution solution on trays with SOCAMEL onboard technology, the ROOMSERV trolley, is designed for maintaining and reheating your dishes in cook-serve. 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 ROOMSERV trolley responds perfectly to the service meals in the room.

## TECHNICAL DESCRIPTION

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

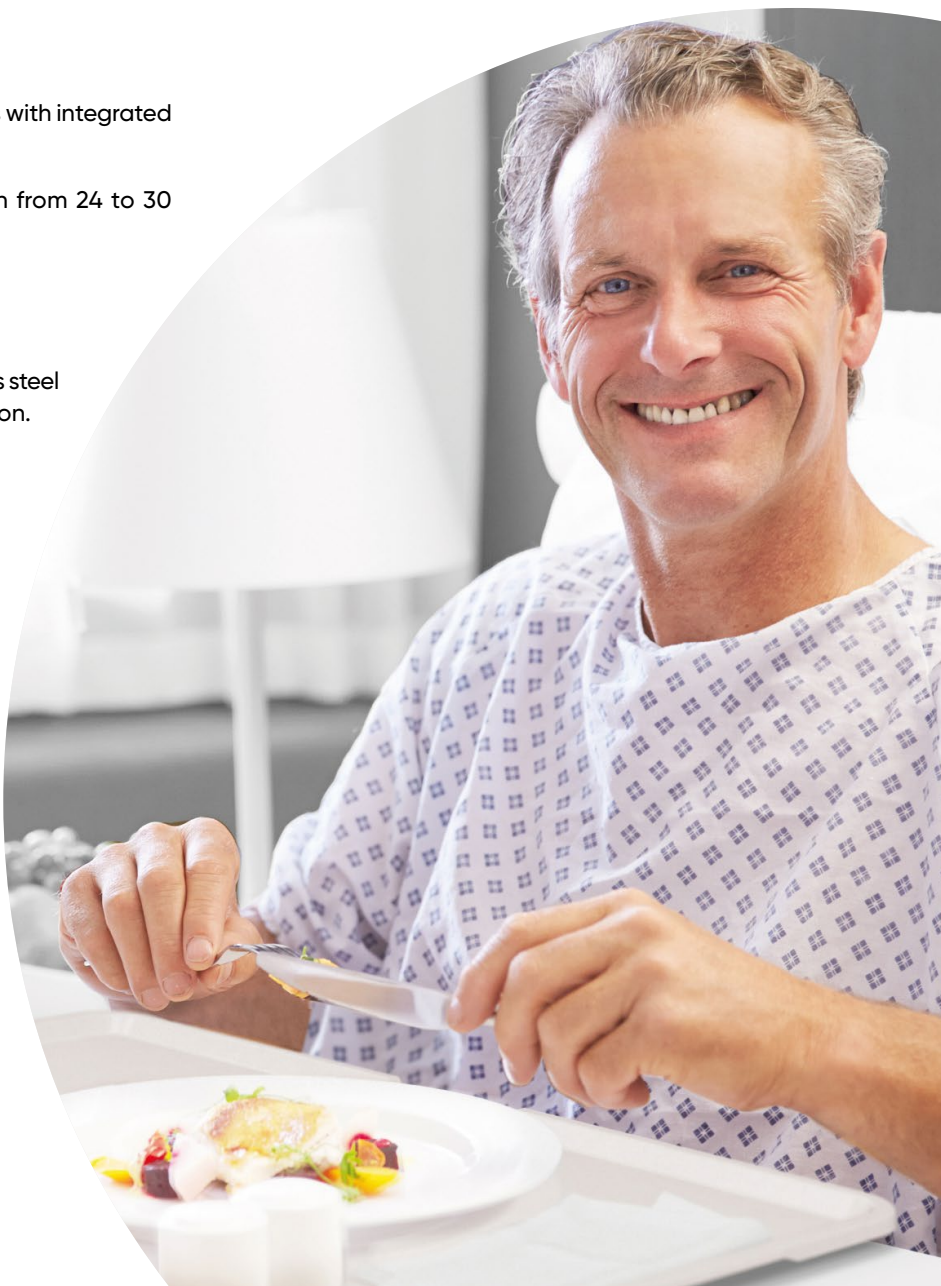
It comes in 2 models, allowing easy distribution from 24 to 30 Gastronorm trays :

- Roomserv Junior : up to 24 meal trays
- Roomserv Senior : up to 30 meal trays

This trolley is equipped with 5 galvanized or stainless steel wheels, 2 with brakes, allowing rapid immobilisation.

## CHARACTERISTICS

- Designed in food grade stainless steel
- 5 wheels for a 360° rotation
- The central wall acts as as thermal barrier
- Ergonomic "soft touch" handles
- Large storage area on top of the trolley
- No water retention





# SUMMARY

## **CONVECTION | P.6**

Socamel Technologies Engineering

## **COOK-SERVE | P.7**

The typical sequence

## **ROOMSERV | P.10**

The all-in-one solution

## **OPTIONS | P.16**

For the Roomserv trolley

## **SATISFACTION | P.22**

From the kitchen to the guest

## **DIMENSIONS | P.24**

For the Roomserv trolley

## CONVECTION

### FORCED & DIRECTED CONVECTION TECHNOLOGY BY SOCAMEL

Traditionally used in large-scale catering, this technology :

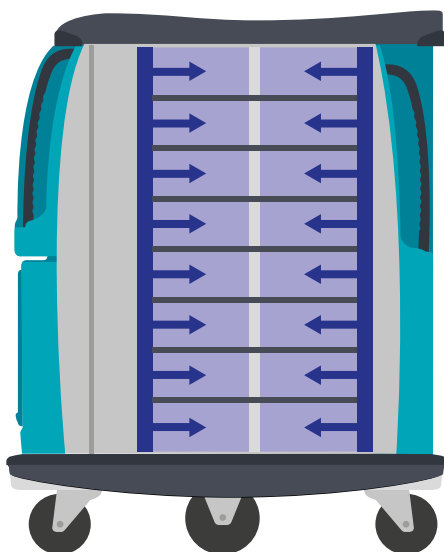
- Respects the organoleptic qualities for a wide range of menus including the most delicate ones: beef-burgers, puff pastry dishes, gratins, breaded preparations and deep-fried food...
- Compatible with all shapes and types of crockery, from porcelain and melamine to single-use crockery
- Dynamic, targeted 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**

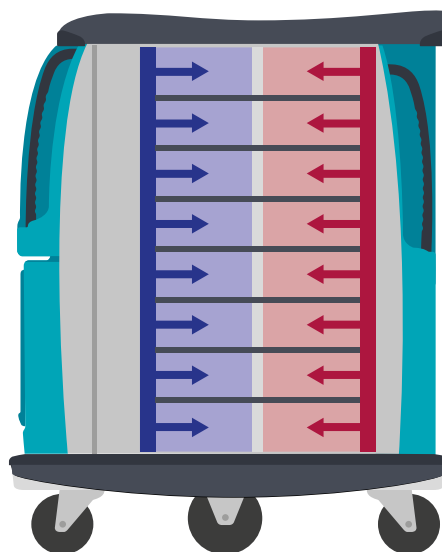
Boost for the temperature holding of hot and cold food items.

#### Bottom view - vertical cross-section

##### Overall cold holding

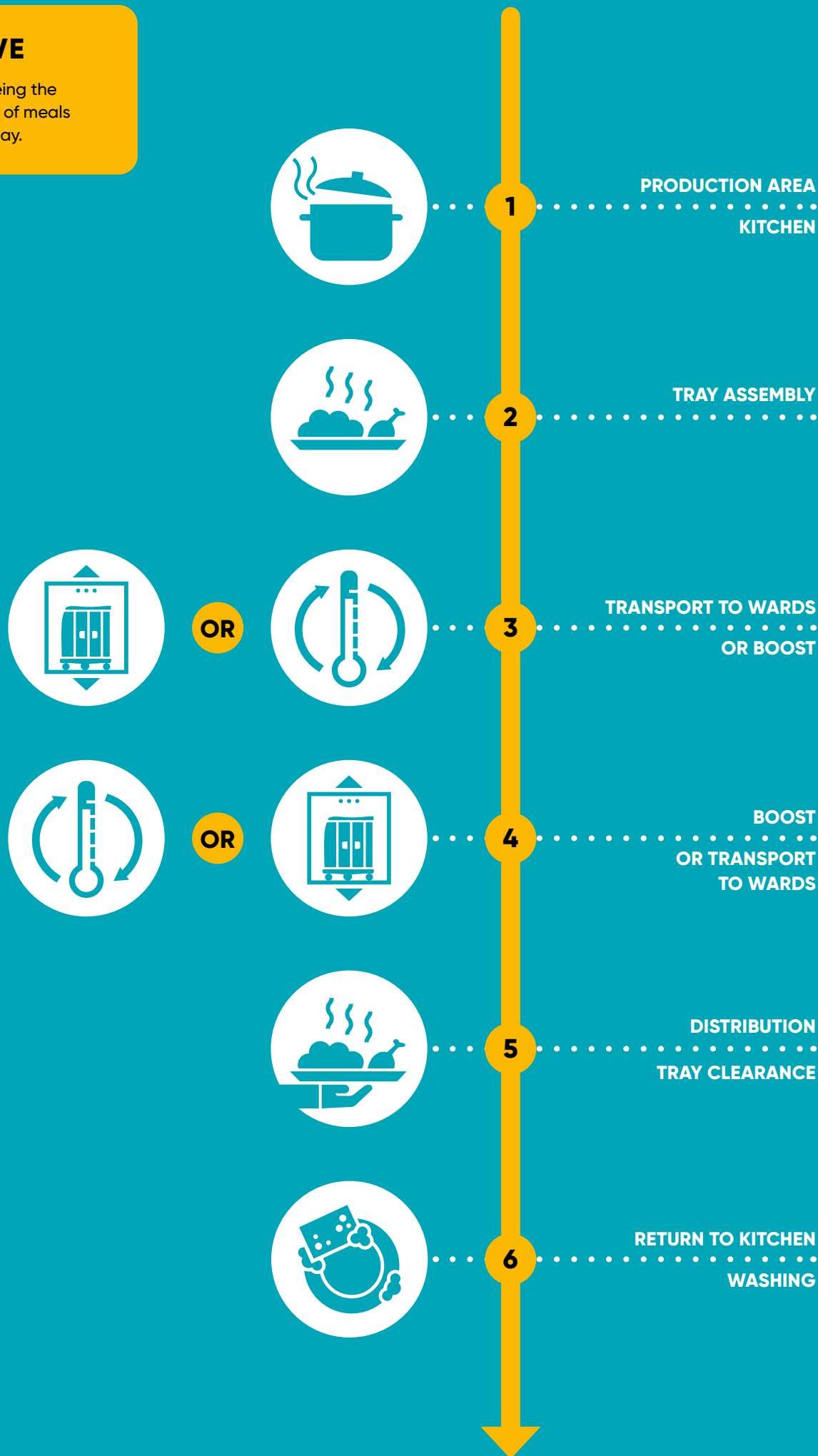


##### Cold holding with rethermalization



# COOK-SERVE

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







ROOMSERV JUNIOR



ROOMSERV 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 Roomserv 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 5 casters 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

5 Easyroll casters



## TOWED TRANSPORT

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



## QUALITY, LIFETIME AND MAINTENANCE

The Roomserv 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 Roomserv 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**

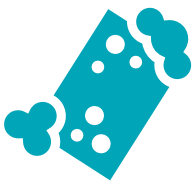
Our comprehensive service offer, combining a high level of quality and respect for the environment, allows us to guarantee you the best total value of the market. Our efficient solutions assure you easy and reduced maintenance.

# 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



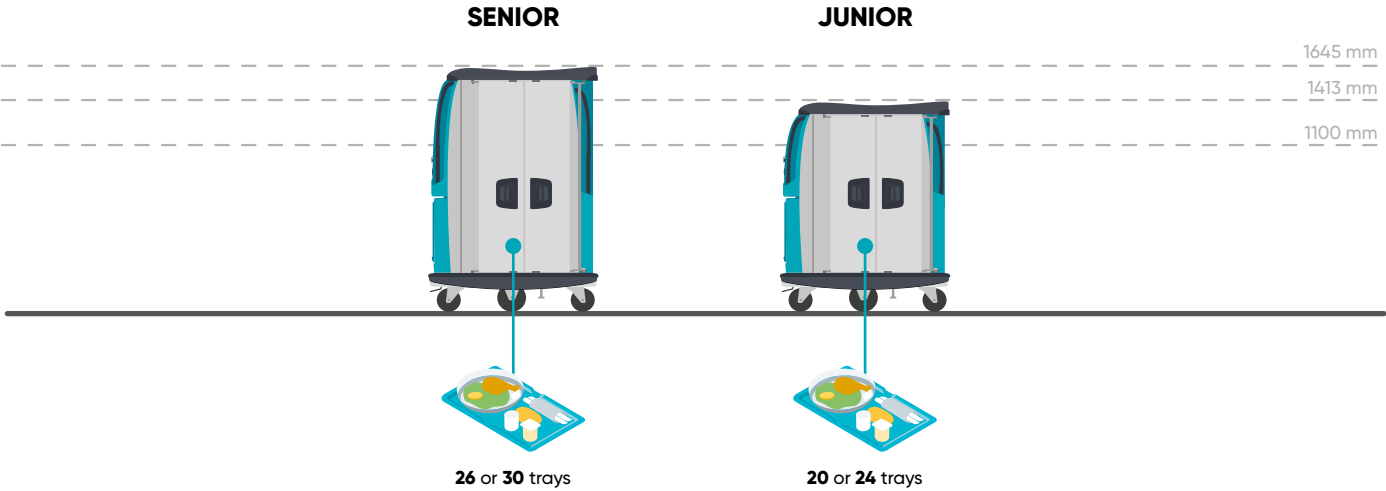
Removable air dams

Thermal barrier

Drain food pedal

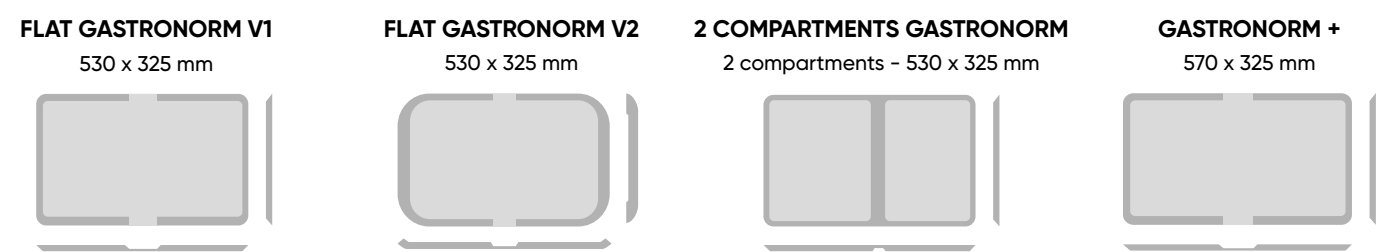


# COMPATIBLE TRAYS



ROOMSERV MODEL	PRODUCT CODE	NUMBER OF LEVELS	MAX. NUMBER OF TRAYS	TYPE OF TRAYS	GAP BETWEEN LEVELS	USEFUL PASSAGE BETWEEN TRAYS
JUNIOR	4770020	2 x 10	20	Gastronorme	90	86
		2 x 10	20	Gastronorme +	90	86
	4770024	2 x 12	24	Gastronorme	78	74
		2 x 12	24	Gastronorme +	78	74
SENIOR	4770026	2x13	26	Gastronorme	90	86
		2x13	26	Gastronorme +	90	86
	4770030	2x15	30	Gastronorme	78	74
		2x15	30	Gastronorme +	78	74

# TRAYS





## OPTIONS

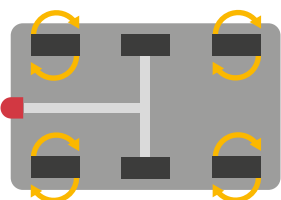
### MAIN OPTIONS

- 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



## SATISFACTION

### 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

- High quality technical components
- 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



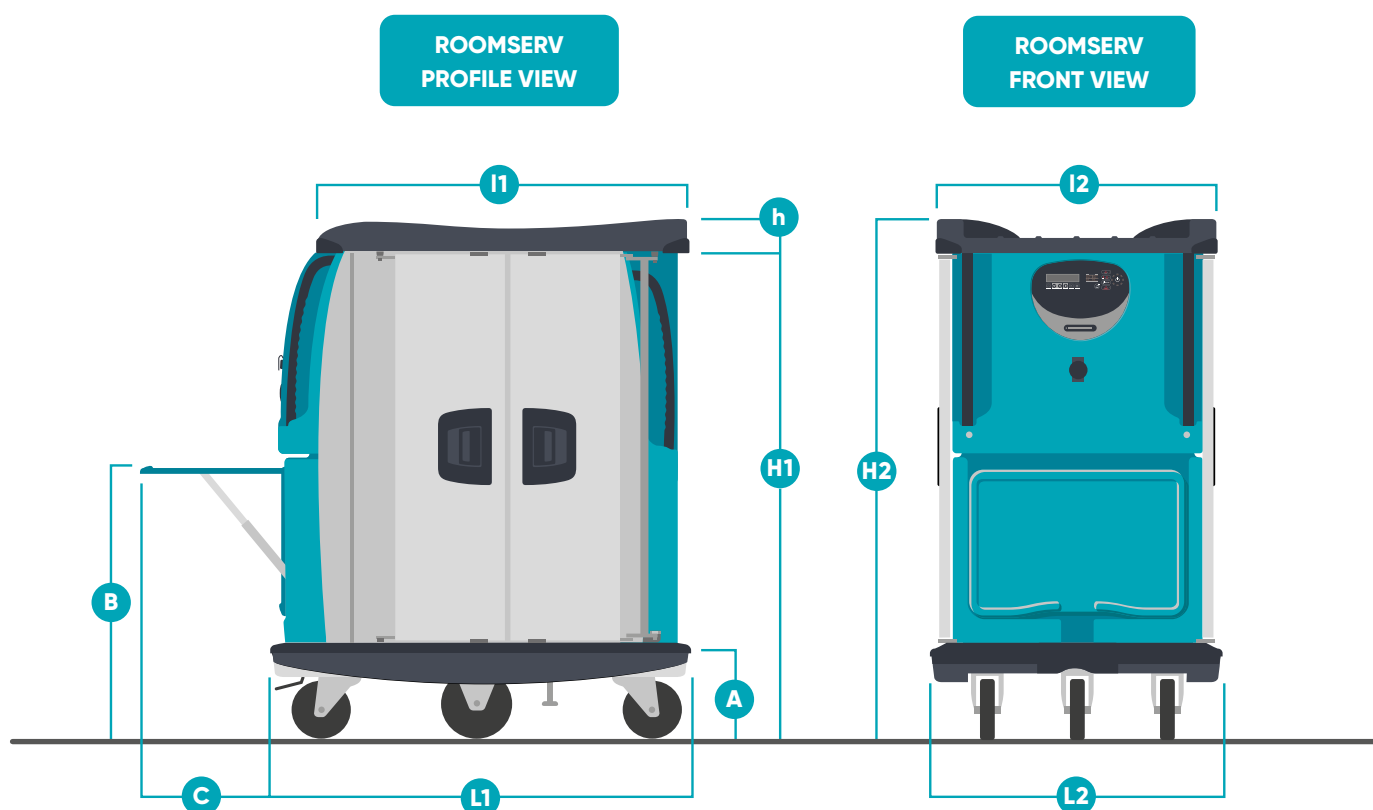
## TROLLEYS TO SUIT YOU

Possibility to personalize the trolleys to bring a touch of originality.





## DIMENSIONS



TOTAL DIMENSIONS/in mm		JUNIOR	SENIOR
H1	Height without gallery	1363	1595
H2	Height with gallery	1413	1645
h	Height of gallery	50	50
L1	Length	1135	1135
L2	Width	775	775
I1	Top plate length	885	885
I2	Top plate width	660	660
	Open door clearance	1110	1110
A	Height of lower bumper	255	255
B	Folding shelf height	745	745
C	Folding shelf width	330	330
	Weight empty in kg	220	242
Dimensions		1135x775x1413	1135x775x1645

\* Non-contractually-binding photos

## NOTES







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