

SERVIZIO & SERVIZIO CAFÉ



TROLLEYS FOR BREAKFAST
TRANSPORT AND DISTRIBUTION.

THE SOLUTION THAT WHETS YOUR APPETITE!

Trolleys adapted to every organisation for a quick and easy service.

SOCAMEL
UNITED KINGDOM • BY GUILLIN

#weprotectyourfood



OPERATING PRINCIPLE

The SOCAMEL breakfast distribution solution, the Servizio range, is designed for the storage, transport and distribution of breakfast trays.

This solution is the perfect fit for room service, delivered on well-presented trays for a high-quality, hotel service feel.

Discreet and space-saving, the Servizio trolley range offers plenty of choice in terms of organisation, personalisation and stand options for guaranteed comfort during distribution. The range ensures that the first exchanges of the day with residents are convivial and good-humoured.

DESCRIPTION

The Servizio range is a breakfast tray distribution solution.

It includes a number of models, ensuring the effortless distribution of up to 60 breakfasts:

- Servizio 2 columns: up to 40 breakfasts
- Servizio 3 columns: up to 60 breakfasts
- Servizio 2 columns dual aspect: up to 40 breakfasts
- Servizio café 2 columns: up to 30 breakfasts
- Servizio café 3 columns: up to 50 breakfasts

These trolleys are fitted with 4 or 6 x Ø125 mm swivel wheels, with central braking.

FEATURES

- Epoxy-treated aluminium external structure
- Roughened stainless steel worksurface
- Door opening with magnetic hold at 270°
- Worksurface with steering bars
- Anti-fall platform on 3 sides
- Easy-to use stainless steel locking system using latch system
- Deep-drawn runners

SERVIZIO DUAL ASPECT

- Access to both sides of the trolley to make service and loading easier
- Allows two people to serve together without getting in one another's way



SUMMARY

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The solution that whets your appetite

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To complete your Servizio trolley

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From office to bedroom

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For the Servizio trolley

THE SERVIZIO RANGE



2 COLUMNS



3 COLUMNS



2 COLUMNS DUAL ASPECT

ADAPTABILITY

- Totally versatile, trays can be prepared in advance or during delivery
- Can be used to distribute afternoon snacks
- Compatible with GN trays

ERGONOMICS

The Servizio is a solution adapted to every organisation. It is equipped with a spacious workspace to ensure optimum comfort during service. Its standardised GN inside dimensions make it easy to load and view the trays. An anti-fall platform on three sides of the worksurface makes distribution safe.

ENVIRONMENTAL PROTECTION

A trolley made from 100% recyclable materials.



We work with the Ecologic recycling consultancy to recover and recycle our appliances.

COST

A Socamel buy = peace of mind

Our full service offer, combining a high level of quality and environmental protection, means you can optimise your investment.



Servizio dual aspect
(easy access to trays)

QUALITY, PRODUCT LIFESPAN AND MAINTENANCE

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

It has also been designed to ensure staff comfort during distribution. It is so light that it reduces the physical effort of service, and the anti-fall platform makes preparation and transport secure. The various detachable stands available as optional extras ensure you have everything you need (pastries, napkins, butter, sugar, jam etc.) at the ready.

With no embedded technology, this trolley requires no maintenance, (except for Servizio Café).



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.

Cleaning made easy with detachable mixing bowls (for Servizio Café).



SPONGE WASH



WIPE CLEAN



Deep-drawn runners

40 mm interval



SERVIZIO CAFÉ - 3 columns, 6 wheels

SERVIZIO CAFÉ

The Servizio Café is a trolley designed for the distribution of breakfasts, and which features an integrated hot drink distributor. There are 2 available models, which allow for the effortless distribution of 30 to 50 breakfasts (with a 25 cl cup):

- 2 columns: up to 30 breakfasts
- 3 columns: up to 50 breakfasts

A wide range of drinks (black coffee, white coffee, cappuccino, milk, hot chocolate, tea, in different containers) from 5cl up to 1L, can be provided by the distributor. These are always served à la carte in the room and at temperature from the first to the last patient, during breakfast, snacks and afternoon tea services.

Thanks to its numerous accessories and functions, the Servizio Café limits the need for handling and therefore contributes to reduced MSD incidence in service staff.

Light and easy to handle, the Servizio Café ensures quality service on a limited and controlled budget:

- No waste: the automatic preparation system ensures the perfect dosage for each cup or mug prepared at the last minute
- No waste at the end of service and low energy usage
- Blocks access hours and monitors quantities
- Accepts all brands of freeze-dried consumables for automatic distribution

What's more, its easy-to-use and intuitive interface saves you time during service (around 10 minutes for a service of 30 breakfasts).



Capacities:

Powdered coffee, milk and hot chocolate are loaded into 3 different containers. The compartment, for its part, ensures the easy distribution of 12L of drinks: 48 x 25 cl cups, at a service temperature of 70°C. Each container is quick to fill: the distribution of a 25 cl cup takes less than 15 seconds.

Features and operation:

- Rapid water supply connection system
- Automatic water fill and heating
- Menu with 6 categories of drinks and a choice of 6 capacities per category up to a limit of 20 drinks
- Pressure mixing system
- Energy saving mode
- Counter by selection: records quantities used by drink
- Programmable alarms: cleaning, batteries, limescale
- Crema kit for a smoother drink
- Battery operated
- Integrated rinse mode

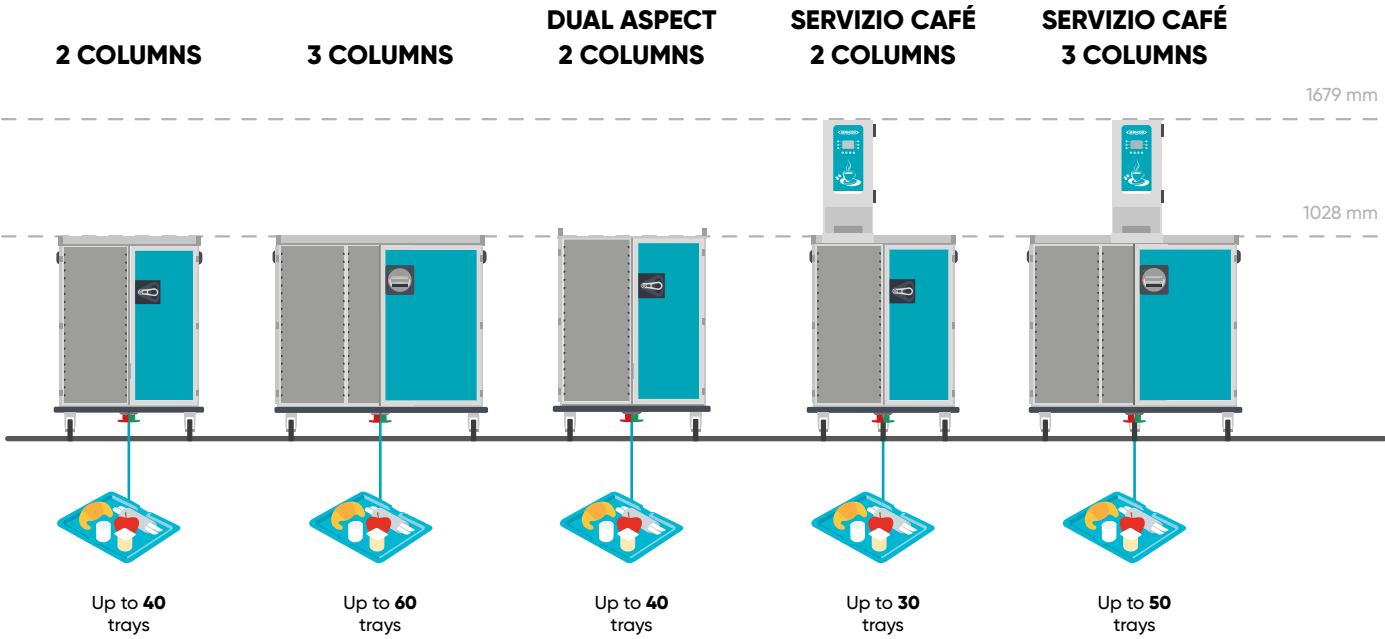


TROLLEYMUG

TROLLEYMUG

Designed to ensure in-room service, the TrolleyMug is a hot drink distributor magnetically coupled to the Servizio as a mobile standalone version. Because it is coupled, it completely frees up the Servizio worksurface and makes it easier to move both appliances together.

TRAY CAPACITY



SERVIZIO MODEL	PRODUCT CODE	NUMBER OF LEVELS (AT 80MM INTERVALS)	MAX NUMBER OF TRAYS
2 COLUMNS	04720011	20	40
2 COLUMNS DUAL ASPECT	04720012	20	40
3 COLUMNS	04720013	30	60
SERVIZIO CAFÉ - 2 COLUMNS	04720250	20	30
SERVIZIO CAFÉ - 3 COLUMNS	04720350	30	50

TRAYS

GASTRONORME 1/2
325x265 mm


GASTRONORME 1/2
Snap-on 325x265 mm


PRESTIGE
325x325 mm


GASTRONORME 1/1
530x325 mm


(only for 2 columns dual aspect)

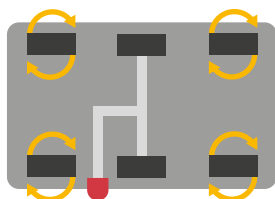


ACCESSORIES

OPTIONS

6 x Ø 125 mm wheels for Servizio 2 and 3 columns:

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



ACCESSORIES

- Multi-function drawer
- 4-compartment cutlery organiser
- Gastronorme Tank
- 12L Bin
- Bin stand
- GN1/2 stand with bag and bin
- Suspended rack
- 2 fixed and detachable menu stands
- 4 trays
- The snap-on tray: allows the user to remove the tray behind it, meaning staff won't have to lean into the trolley to retrieve it.

Cutlery organiser



Jug



Anti-fall platform



Snap-on tray

Spacious worksurface

Gastronorme containers

Central braking

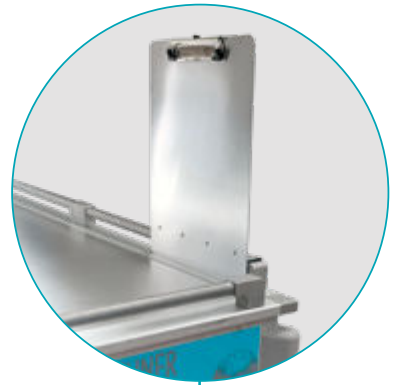
Easy-roll wheel



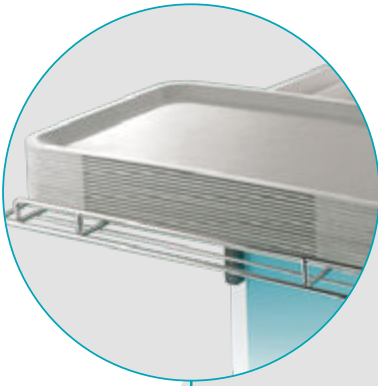
Fixed menu stand



Detachable menu stand



Suspended rack



**GN1/2 stand with bag
or 50L bin**



**Multi-function drawers
(in compartments or on the sides)**



Stand and 12L bin

THE SOCAMEL DIFFERENCE

FOR THE PATIENT/RESIDENT

- 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
- Tray presentation to each individual guest's liking

FOR SERVICE STAFF

- Trolleys are very light and easy to handle
- An elegant design for rewarding use

FOR CATERING AGENTS

- Large storage capacity
- Easy to clean

FOR THE MANAGEMENT

- Return on investment with a reliable and quality product
- Elegant design, boosting the establishment's brand image
- The trolley's easy handling and adaptability improve working conditions



FOR MAINTENANCE STAFF

- Components are high-quality and manufactured and assembled in France

FOR THE ESTABLISHMENT'S IMAGE

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

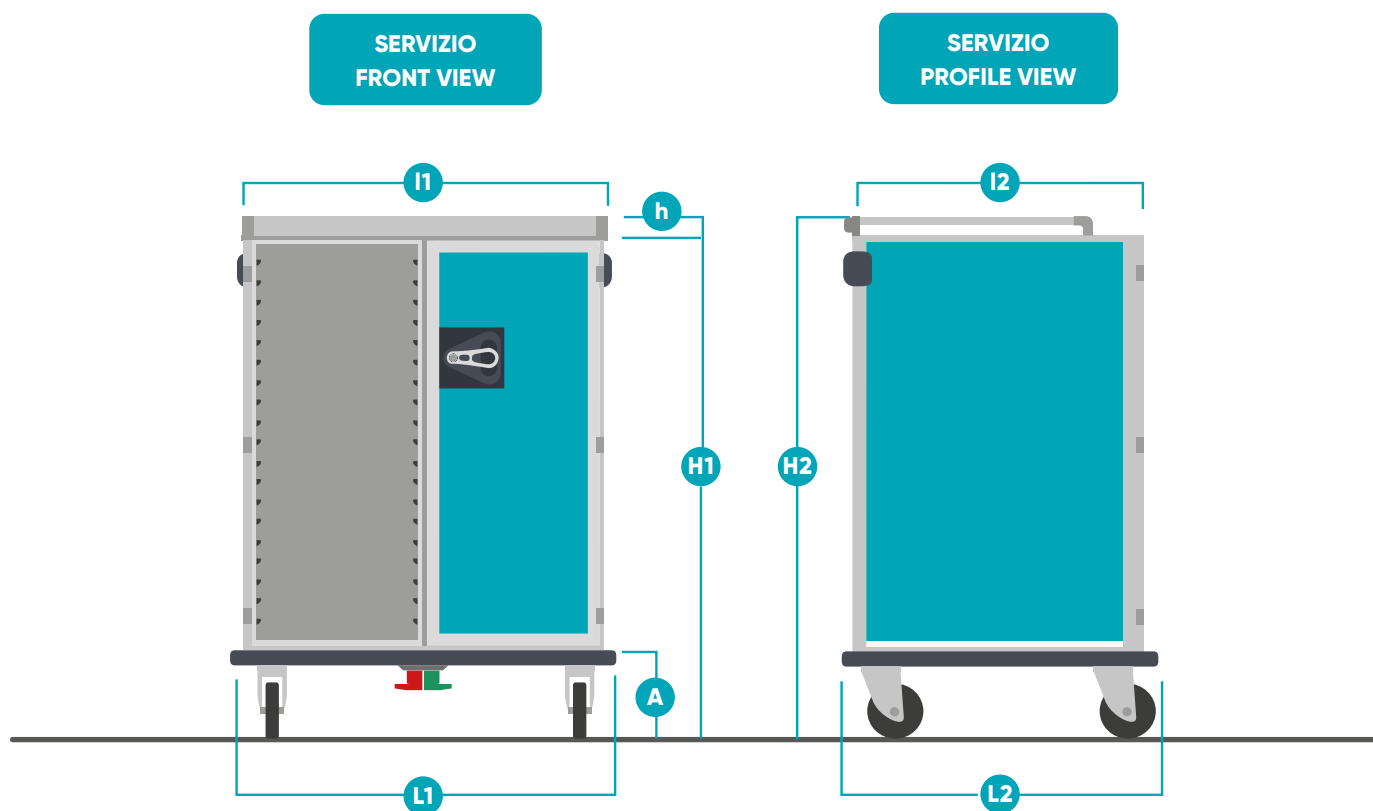


TROLLEYS THAT LOOK LIKE YOU

Possibility of personalizing trolleys to add an original touch, certain to be appreciated by everyone (optional extra).



DIMENSIONS



MEASUREMENTS/in mm	2 COLUMNS	3 COLUMNS	2 COLUMNS DUAL ASPECT	SERVIZIO CAFÉ 2 COLUMNS	SERVIZIO CAFÉ 3 COLUMNS
H1 Height excluding platform	1023	1023	1023	1023	1023
H2 Height including platform	1068	1068	1068	1068	1068
Height including distributor	-	-	-	1679	1679
h Height of platform	40	40	40	40	40
L1 Length	780	1132	780	780	1132
L2 Width	627	627	728	627	627
I1 Length upper shelf	745	1100	745	745	1100
I2 Width upper shelf	600	600	707	600	600
Empty weight in kg	40	55	45	63	73
Dimensions	1000x850x1400	1200x850x1400	1000x850x1400	1000x850x1400	1200x850x1400

* Non-contractually-binding photos



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