

COMPACTSERV 4s



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.5

Socamel Technologies Engineering

COOK-SERVE | P.6

The typical sequence

COOK-CHILL | P.7

The typical sequence

COOK-FREEZE | P.8

The typical sequence

COMPACTSERV 2 | P.9

The all-in-one solution

OPTIONS | P.16

For the Compactserv trolley

i-SERV4 | 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

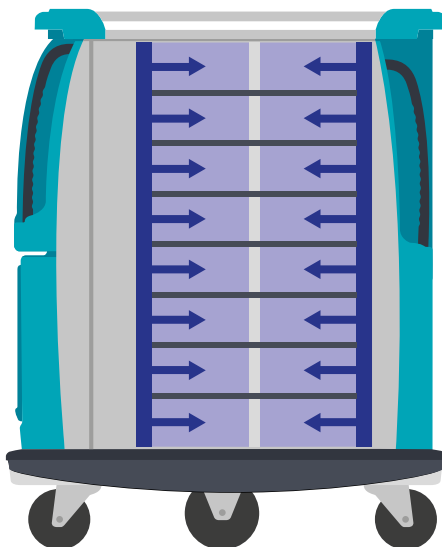
Boost for the temperature holding of hot and cold food items.

Cook-chill/Cook-freeze

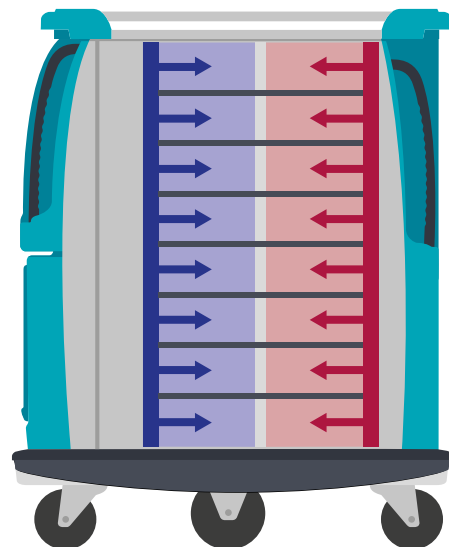
Beginning of the cycle with rapid descent of cold temperatures and then overall holding at 3°C. At the programmed time, continuation of the cold holding for the cold preparations and rethermalization of dishes to be served hot.

Bottom view - vertical cross-section

Overall cold holding

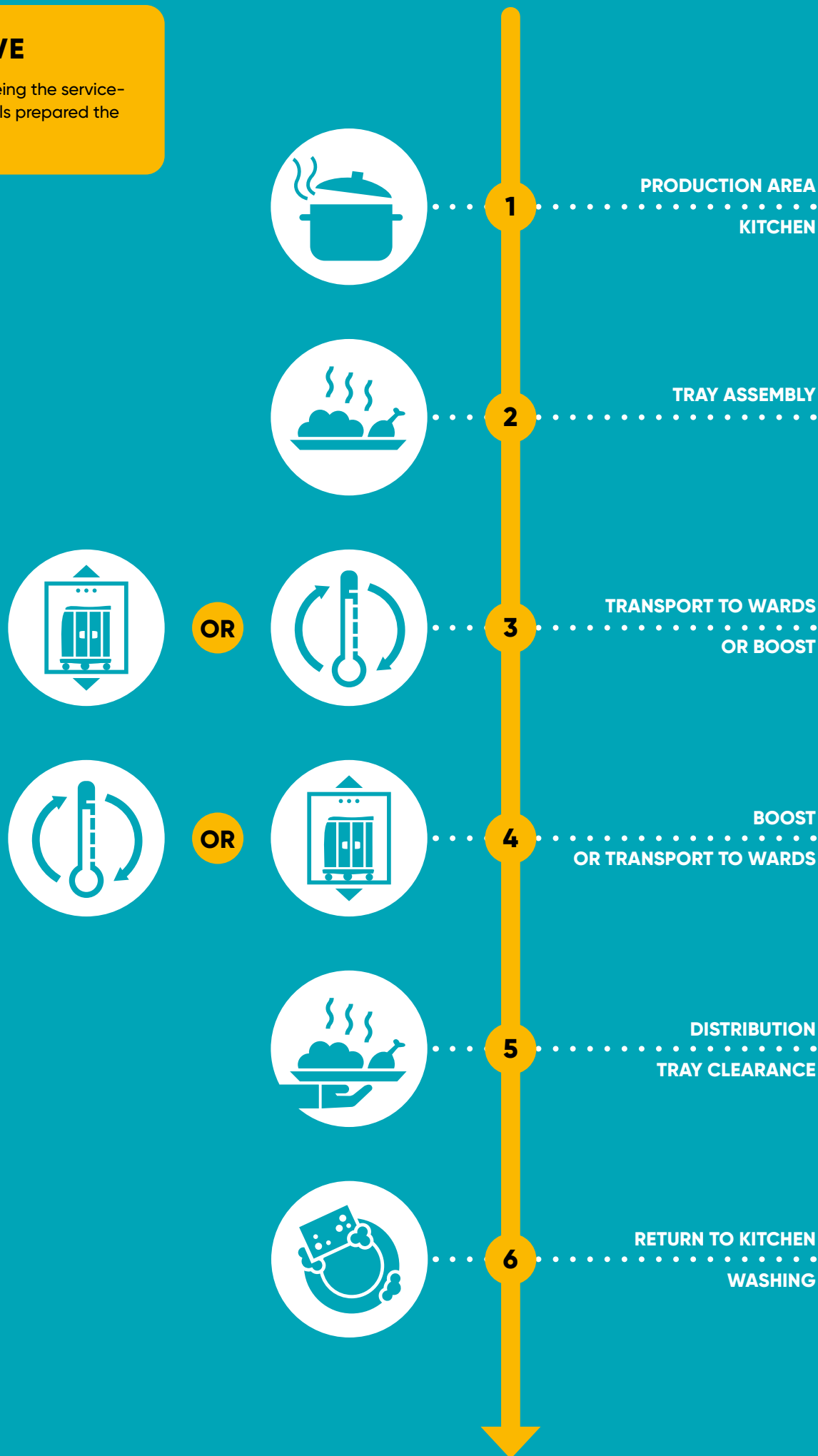


Cold holding with rethermalization



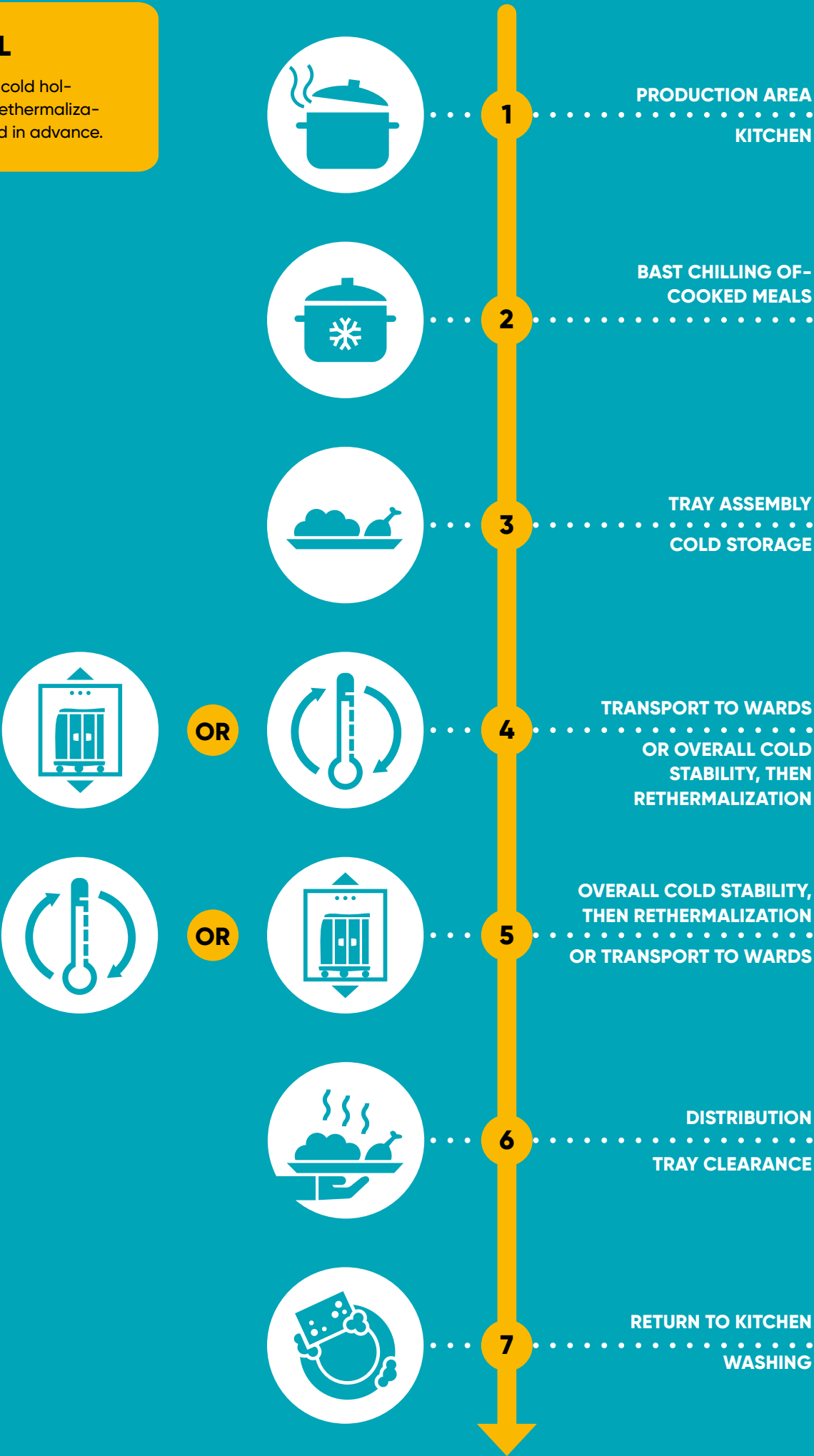
COOK-SERVE

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



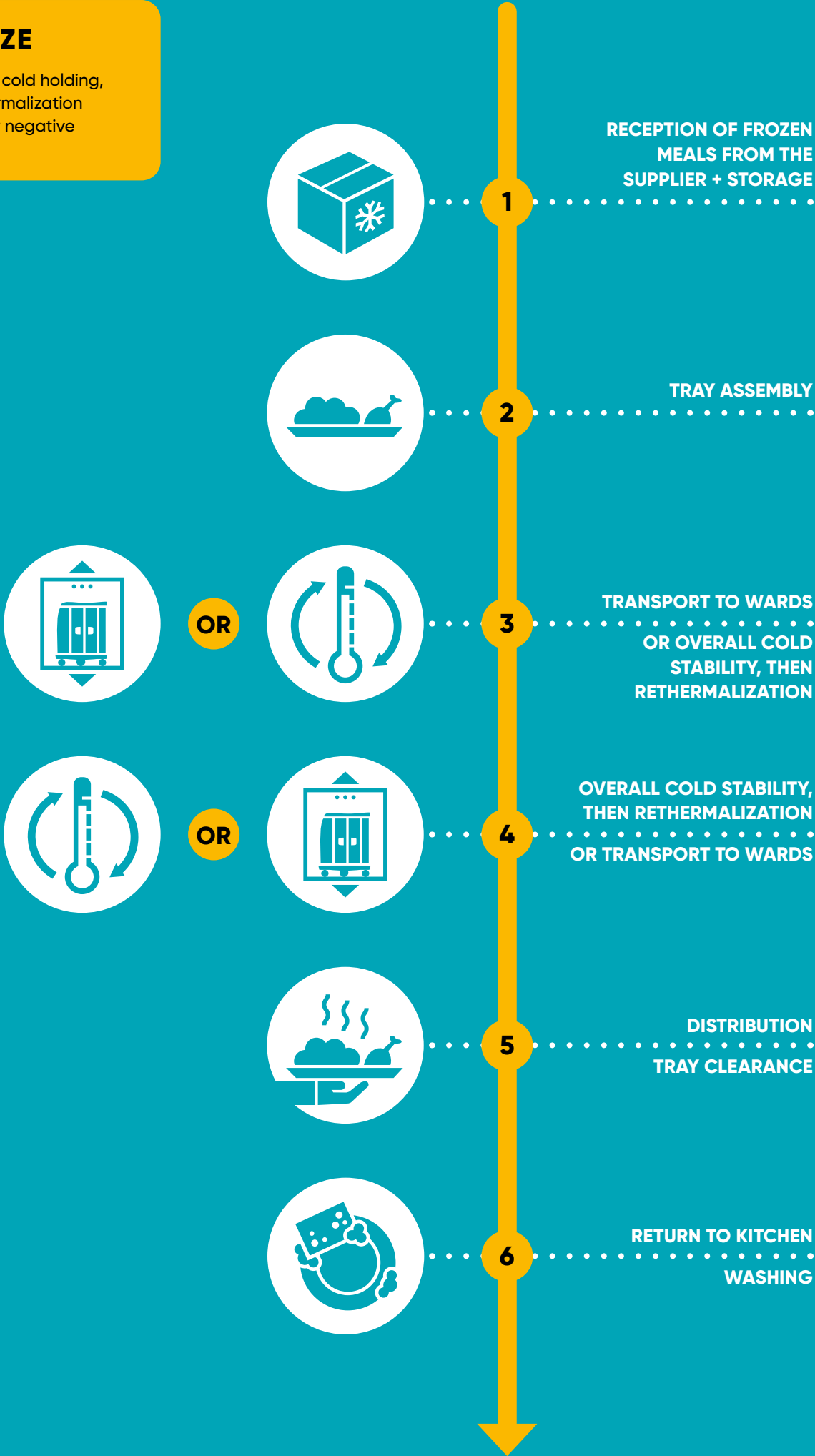
COOK-CHILL

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

PERFORMANCES

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 bumpers

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

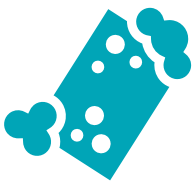
Our comprehensive service offer, combining a high level of quality and respect for the environment, allows us to guarantee you the best total value of the market. Our efficient solutions assure you easy and reduced maintenance.

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 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.



COMPACTSERV PLATES

COMPACTSERV INSERT

2 models are available :

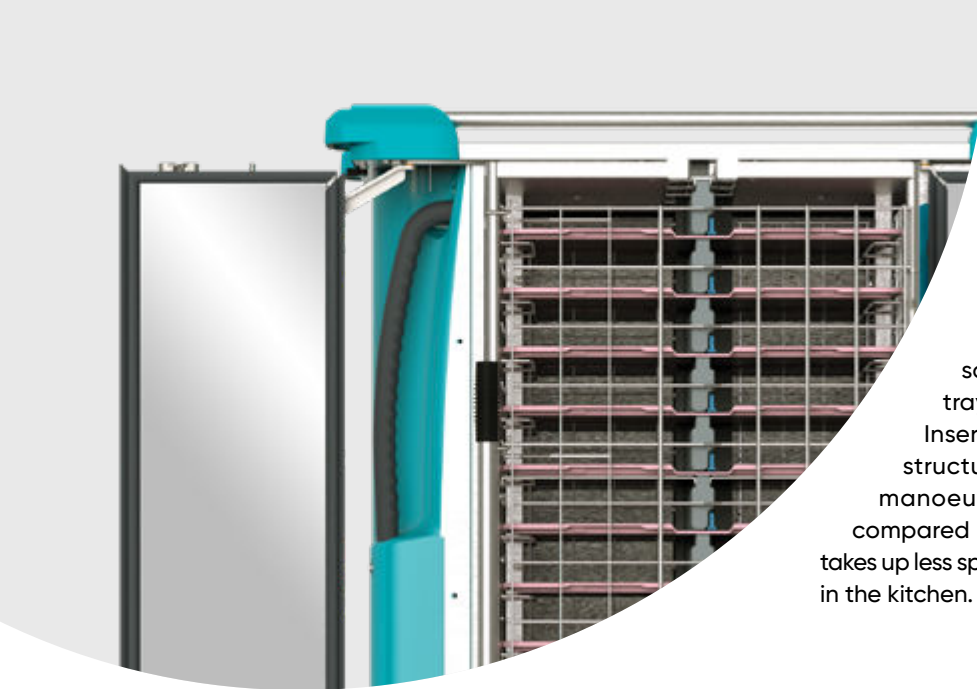
- Junior, with a capacity of 24 Gastronorm trays
- Senior, with a capacity of 30 Gastronorm trays

Caractéristic :

- Stainless steel structure
- Fitted with removable ergonomic handles, guides to facilitate insertion of the insert into the Compactserv and a removable bar for moving it around
- 2 50/50 compartments
- Highly insulated Evercool wall with air drains
- Anti-drop grids
- Top storage area
- Two doors as standard
- 1 stainless steel swivel wheel with brake, 2 stainless steel swivel wheels, 1 stainless steel fixed wheel, diameter 160mm
- Possibility of transporting a specific 600x400 crate on the lower part of the insert
- Can be towed with a pivoting towbar



COMPACTSERV INSERT



OPERATING PRINCIPLE

The Insert for Compactserv is a dissociate solution, ideally designed for distributing meal trays in rooms. Lightweight and ergonomic, the Insert is easily detached from the Compactserv structure, helping to reduce weight and improve manoeuvrability during service. Its compact size compared with a standard Compactserv also means it takes up less space when being transported by lorry and stored in the kitchen.

WHY CHOOSE THE INSERT SOLUTION ?

- Set of 2 INSERTs for one COMPACTSERV in cook-chill
- Insert on wheels, no support trolley to store
- Reduced weight and size, for a more comfortable distribution and space-saving transport and storage
- No risk of burns thanks to removable handles



WIPE CLEANING

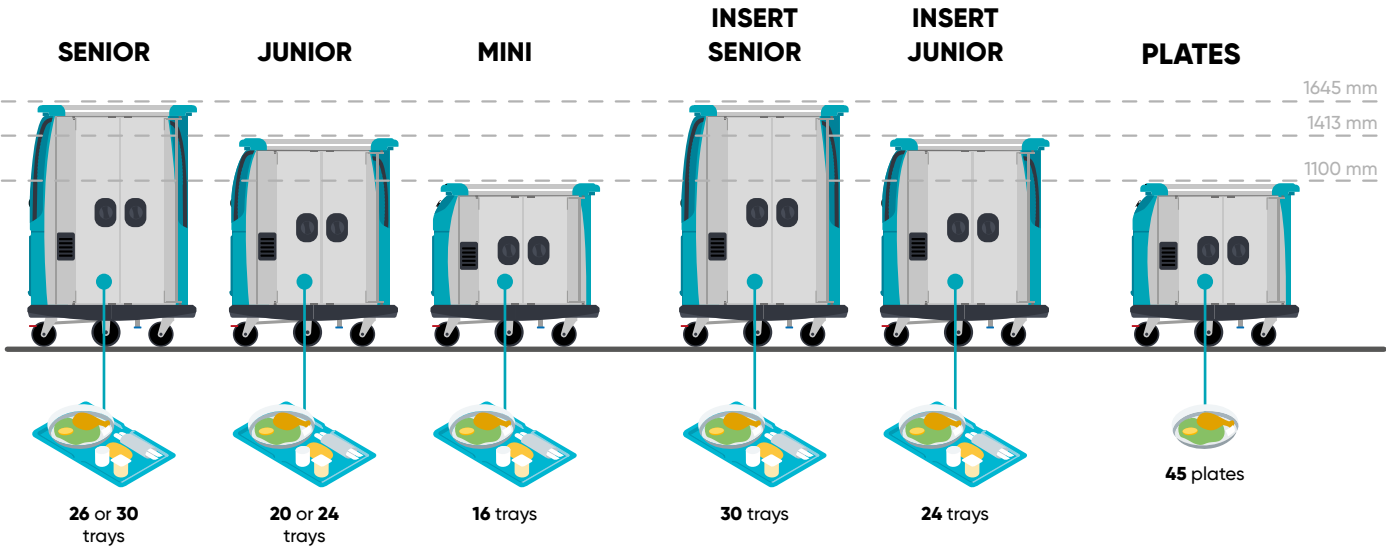


HAND SHOWER WASHING

CONCEPTION

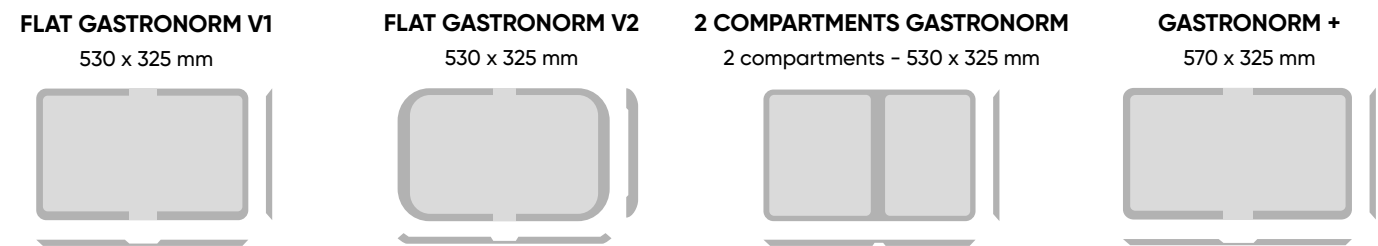


COMPATIBLE TRAYS



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

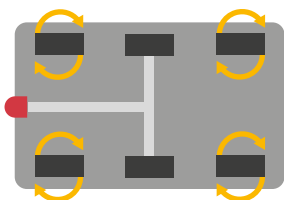
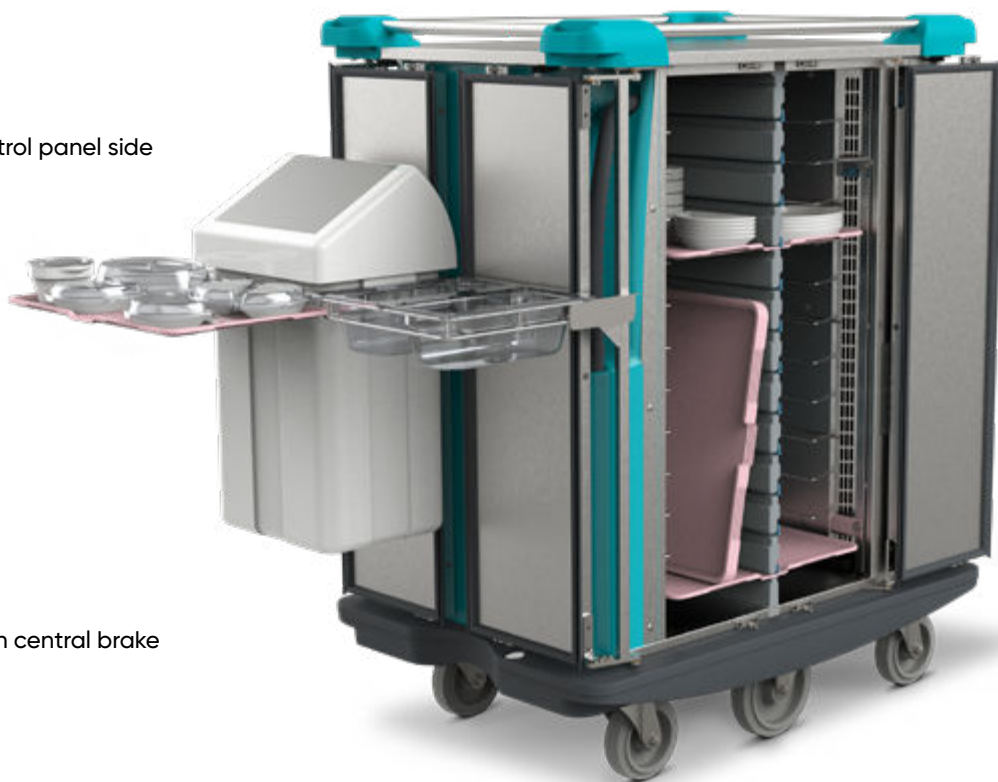
MAIN OPTIONS

- 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 SCREEN

The trolley is equipped with an intuitive colour touch screen (7 inches) that displays the activity in progress and provides access to programming.

Digital features

- Full programming
- Manual start and stop of heating
- Switching the trolley to standby
- Manual hold and boost of heating
- Diagnostics, maintenance assistance

iServ4 new features

- A high level of IT security
- 100% connectable to SOCONNECT
- High level of maintenance
- Unrivalled ergonomics
- Energy management

Control panel – ergonomics

Allowing :

- Piloting cycles (times, programs, etc...)
- Real-time display of temperatures and remaining time until service
- Display of the good progress of the cycles with threecolour the LED bar
- Access to history of temperatures and incidents

Caractéristiques

- 3 start-up modes for cycles : Automatic/Manual/Repetitive
- Programming : 5 programmes for 4 services per day
- Standard history, last 1000 events time-stamped and targeted by type
- Traceability :
 - Standard, 50 cycles of 800 measurement points during power-up or on battery (optional)



FOOD SAFETY

Real-time data collection, automatic or manual

- Recording of core and ambient temperatures
- Quick and easy supervision of service status thanks to a tricolour LED bar

Technical supervision

- Fleet management
- Remote start / stop of cycles
- Collection of alarms / alerts
- Reminder of maintenance actions
- Monitoring and recording of temperatures

STANDARD USB OR REALTIME

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

With USB stick

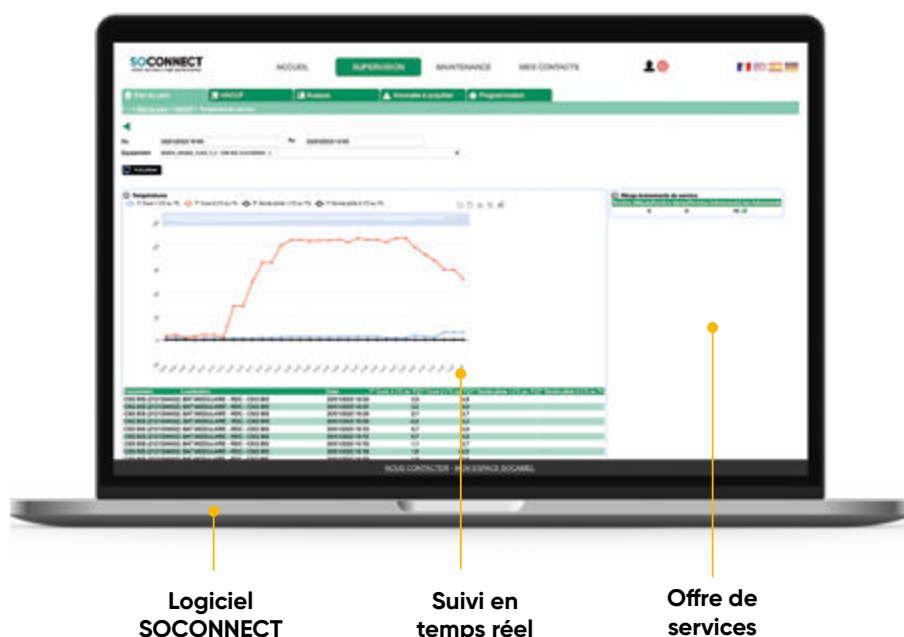
Exports and saves traceability reports in PDF format :

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

Realtime

Our new SOCONNECT platform to offer a wide range of services.

- Supervision of the park's operating status with analysis support
- Monitoring of ambient and core temperatures
- Remote programming
- Consultation of trolley operating history



THREE LEVELS OF TRACEABILITY

Standard traceability

As standard, a first level of traceability records the ambient temperatures of the tanks when the trolley is powered up.

Extended traceability

The extended traceability system, which consists of equipping each Compactserv with data recording modules, allows users to control all stages of meal distribution 24 hours a day, from allocation, to transport, reheating and service.

Prick probe

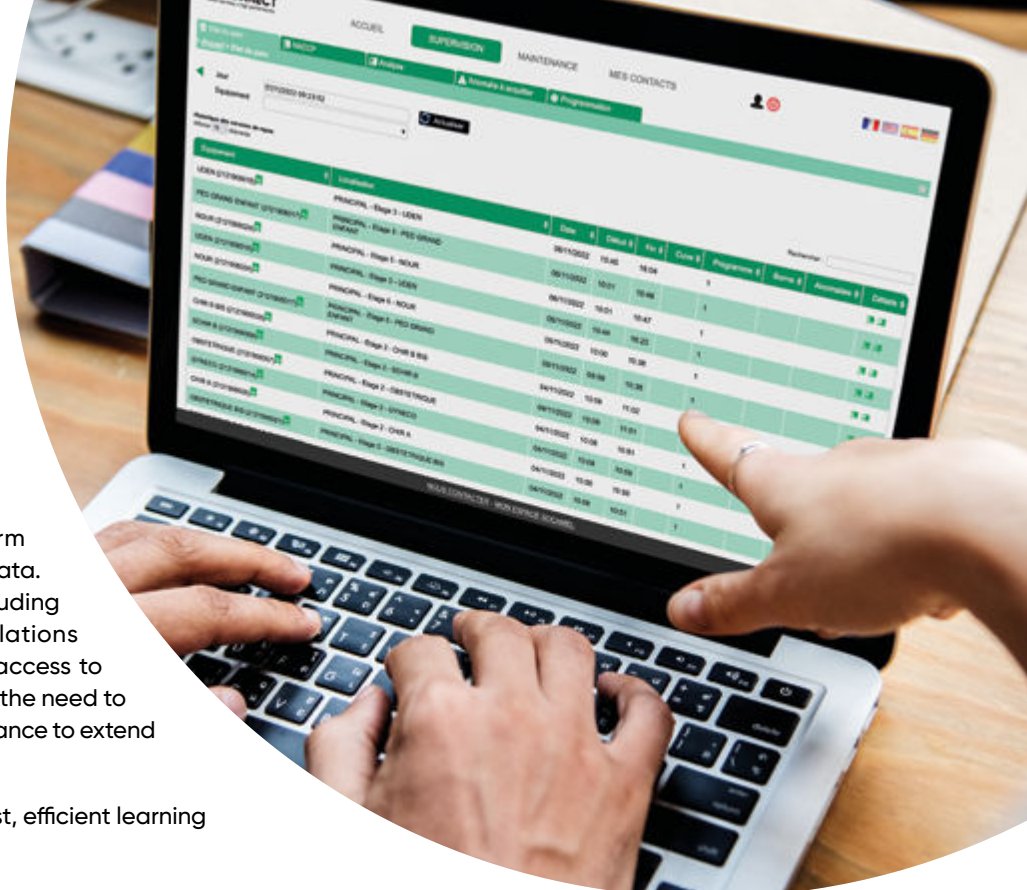
You can complete your equipment by purchasing a prick probe, which can be used to load menus and record the core temperatures of dishes.

SOCONNECT is our new software platform for moving from an obligation of means to an obligation of results. This unique 360° solution is designed to optimise meal distribution and equipment management.

Outsourced in the cloud, this platform facilitates maintenance and centralises data. SOCONNECT now provides services including a guarantee of compliance with regulations and performance. It now also provides access to indicators that can be used to anticipate the need to replace equipment and carry out maintenance to extend its lifespan.

SOCONNECT, a platform optimised for fast, efficient learning and 100% controlled performance.

He can be installed on a network for management on several devices.



SOCONNECT

smart services • high performance

MULTIPLE SERVICES



Operating

The SoConnect software platform is designed to be quick and efficient to learn. Everything is based on alarms in the form of counters, with regular reporting on the status of the fleet.



Regulations

SOCONNECT offers constant recording of vat temperatures, enabling dishes to be kept cold or reheated. This is not sampling, but a permanent, impartial check on all meals. Any anomalies are instantly reported by SMS or e-mail. Of course, the prick probe is still available.



Performance

The hot and cold performance of the equipment is checked for all meals delivered. In this way, a performance guarantee is provided to ensure that the equipment does not drift over time, as this problem is still too often linked to maintenance or wear and tear issues, but also to use. SOCONNECT is therefore also a management tool.



CMMS (Computerised Maintenance Management System)

In the same way as Socamel, customers' technical departments have access to information on all maintenance operations carried out on their equipment. SOCONNECT is a genuine Computer-Aided Maintenance Management tool, providing total transparency and global support.



Assets

Indicators can be used to anticipate the need to renew equipment, to decide whether to undertake refurbishment campaigns, and to launch maintenance operations while keeping budgets and TCO (Total Cost of Ownership) under control.



Security

In terms of functionality, Socamel offers a 99% service guarantee with software outsourced to a cloud. Maintenance and administration are managed by the manufacturer, which is committed to a responsible security approach with an outsourced risk analysis and a policy of monitoring and updating the latest security patches.

MONITOR, REACT AND RECORD IN A VERY SIMPLE WAY

A trolley's pathway includes numerous operations, some with risks for the food safety. SOCONNECT secures the HACCP process and guarantees the expected level of performance.



1

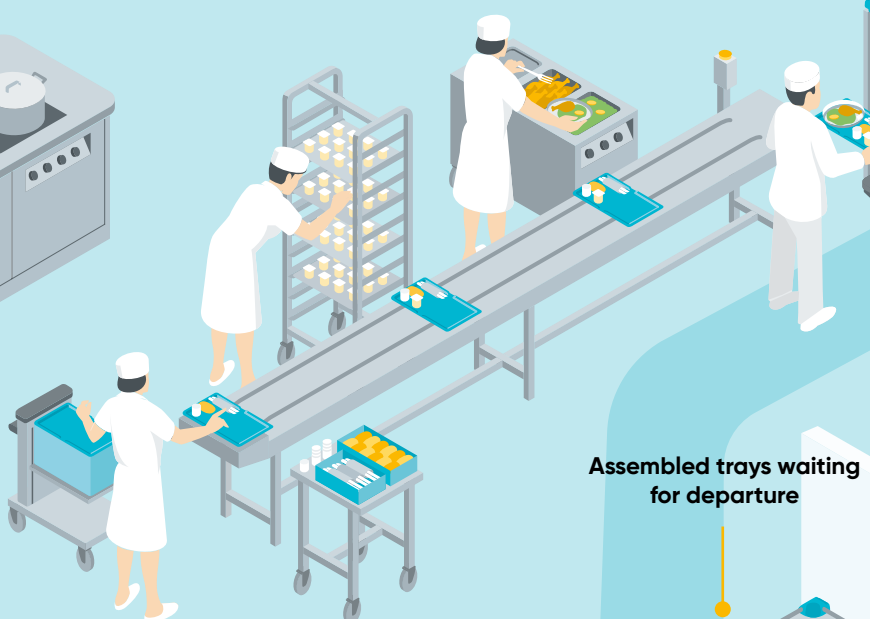
TRAY ASSEMBLY

From that moment on, with the extended traceability of i-Serv, preparations are under surveillance. SOCONNECT checks with the kitchen manager.

Tray assembly area, loading of Compactserv



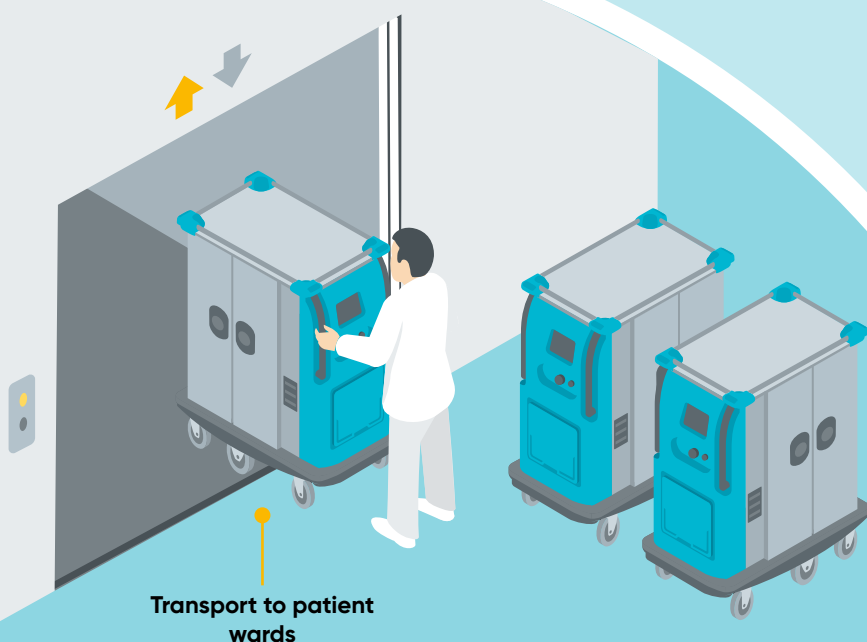
Cooking area



Assembled trays waiting for departure



Traceability of temperatures before transport



Transport to patient wards

4

TROLLEY WASHING

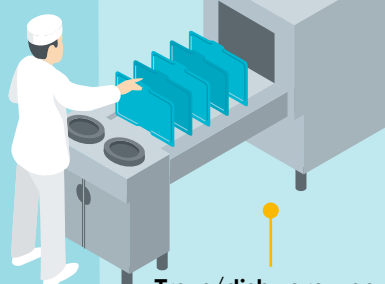
During the operation, the extended traceability records the short raise of temperature inside the trolley (use of hot water).



Clean trolleys



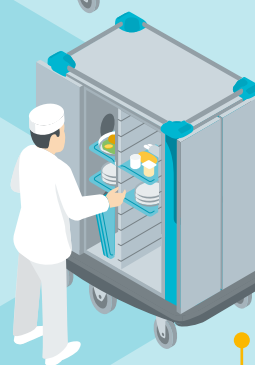
Washing with waterjet, brush or sponge



Trays/dishware washing area



Compactserv returning from distribution before washing



Clearance of soiled trays



EXTENDED TRACEABILITY & REAL-TIME MONITORING

With SOCONNECT, the catering manager and dietician can be informed by counters about :

- Operating incidents
- Temperature compliance
- Dish delivery status
- Equipment usage

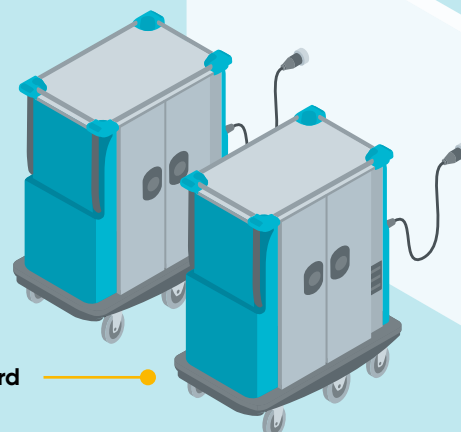


Service in the flow of movement inside corridors

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

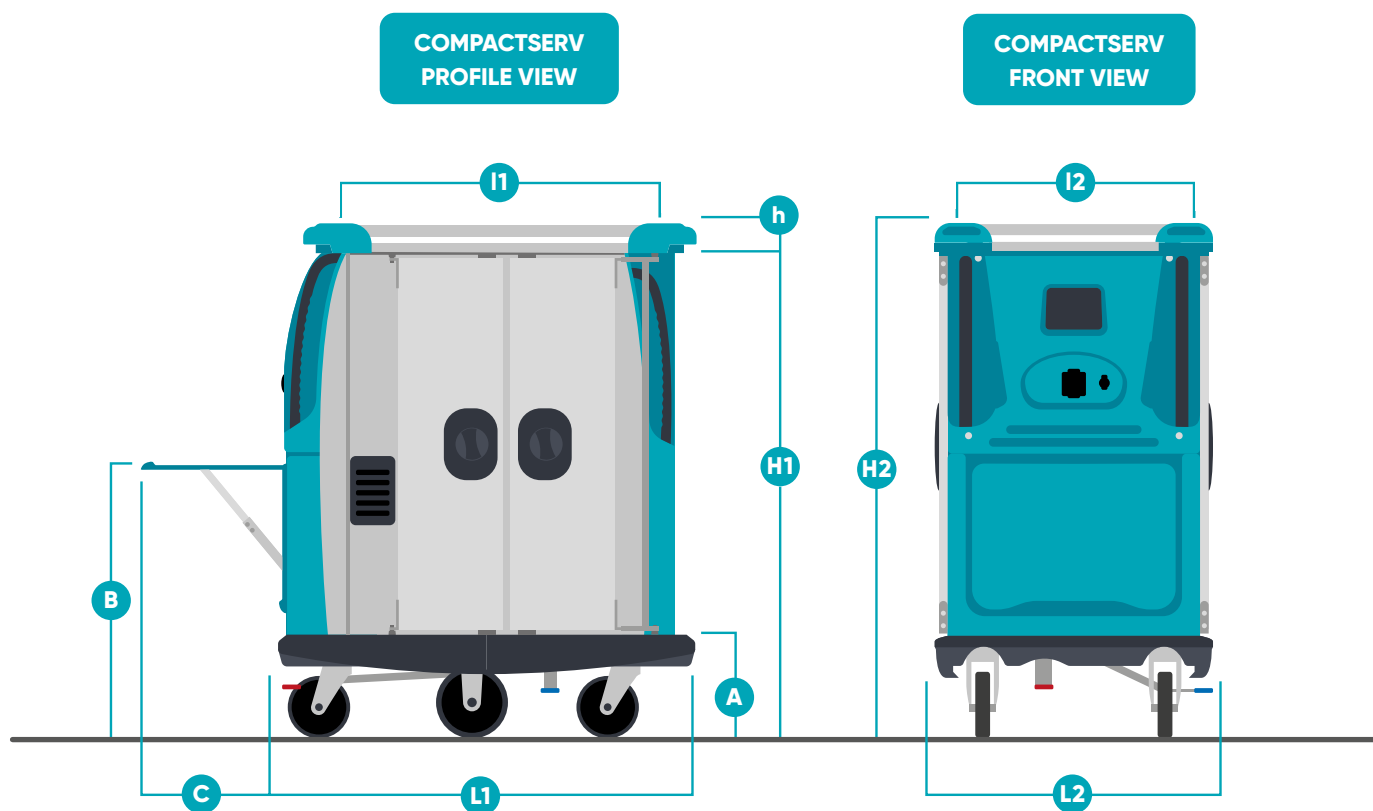
- Distribution trolleys enhancing the image of the establishment (elegance and sobriety)
- Corporate social responsibility and environmental approach

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	600	600	600	600	600	660
	Open door clearance	1110	1110	1110	-	-	1110
A	Height of lower bumper	255	255	255	321	321	255
B	Folding shelf height	745	745	745	745	745	745
C	Folding shelf width	330	330	330	330	330	330
	Weight empty in kg	193	229	248	66	73	190

* Non-contractual photos

NOTES

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