

COMPACTSERV[®] V2

WITH REAL TIME TRACEABILITY AND AUTOMATIC DISINFECTION

**ONBOARD TECHNOLOGY TROLLEYS FOR THE DISTRIBUTION
OF MEALS ON TRAYS, USING COOK CHILL AND COOK FREEZE**



■ Performance



Reduced energy consumption, thanks to the thermal barrier which is created by the new wall between the hot and cold sides



A guarantee of trolley operation up to a surrounding temperature of 36°C without loss of performance

■ Ergonomics



Ergonomic
"soft touch" handles



Centralised braking.
Excellent handling on
all types of floors thanks
to the 6 wheels



A large storage surface area
on top of the trolley

■ Hygiene



No water retention thanks to the optimal drainage of washing water.



Door gaskets
and air dams are
removable and
interchangeable
without using
tools



Superior quality service

The new generation of Compactserv® 2 trolleys exists in three models which allow easy distribution of 16 to 30 Gastronorm meal trays.



During the SIRHA 2011 trade fair the Compactserv® 2 received a special innovation prize for institutional catering. This award rewards its irreproachable compliance to the HACCP guidelines and its optimum ergonomics which include :

- An **intuitive and friendly** control panel
- **Real time** standard traceability
- **Automatic, effortless disinfection**, certified by the Biotech-Germane laboratory
- A new **middle-wall** which leads to a **power consumption amongst the lowest on the market**
- The reduced weight of the trolley and its ease of handling
- The new **Gastronorm anti-bacteria trays**





COMPACTSERV® MINI

COMPACTSERV® JUNIOR

COMPACTSERV® SENIOR

■ Three models specially designed for cook chill and cook freeze

All the preparations are kept at integral cold temperature until the scheduled time for the rethermalizing cycle: Compactserv® 2 keeps fresh preparations cold and simultaneously rethermalizes hot preparations.

DESIGN AND ERGONOMICS

- Food grade stainless steel
- **Independent hot and cold management**, without heat loss, thanks to 4 doors which can be held in the open position
- The door handles bring **comfort of use** and their different colours make it **easy to immediately identify** the hot and cold sides
- **Greater energy savings** thanks to the new "high insulation" middle wall, with automatic air dam which can be removed without tools
- Two wire racks that are **easy to remove and clean**
- **Easy storage** on the trolleys flat top fitted with **anti-fall sides** to aid distribution and clearing up of accessories (cutlery reserve, bottles of water etc...)
- The Compactserv® 2 is **easy to handle**, fitted with 4 "soft touch" handles with ergonomic shapes
- **Excellent handling** on all types of flooring thanks to the 6 Easyroll wheels
- The trolley can be parked using the **standard centralized braking**
- It operates without deterioration in performance with **surrounding temperature up to 36°**

HACCP AND SAFETY

In matters of hygiene and safety, Compactserv® 2 uses new information technology and optimized design :

- **Standard real time or deferred traceability** using the USB and Ethernet ports
- **Fast and efficient disinfection**, thanks to the connection to a SANIVAP system with which Compactserv® 2, is fitted as standard
- Smooth and accessible inside container walls
- Rounded angles
- Washing water drainage pedal
- Interchangeable door joints, removable without tools
- Flowing shaped bumpers

Further, the integrated cooling unit clears the guard at ground level :

- **Fast access making maintenance easier**
- Possibility of adapting Compactserv® 2 to AGV platforms (contact us for more information)



FROM 16 TO 30 GASTRONORM TRAYS



COMPACTSERV® SENIOR
From 26 to 30 trays



COMPACTSERV® JUNIOR
From 20 to 24 trays



COMPACTSERV® MINI
16 trays

■ *An offer to meet your expectation*



Freedom to prepare on the tray, hot and cold preparations, with maximum flexibility, thanks to the flat tray which can slide from side to side within the middle wall slots.

TRAYS	MODELS	USEFUL CLEARANCE
16 trays	Mini	74 mm
20 trays	Junior	86 mm
24 trays	Junior	74 mm
26 trays	Senior	86 mm
30 trays	Senior	74 mm



THERMOCONVECTION

The choice of menus can be widened (fried, grilled, oven baked, savories,...) thanks to the thermoconvection which maintains the quality of the food in all types of tableware (disposable, aluminium, porcelain,...) without the meals softening or going dry.

■ *Two simple and legible screens for two different uses*



SCREEN 1 - THE «TECHNICAL» SCREEN

Which is smaller is for use of the food-service manager or maintenance department. It includes :

- a history of the appliance operation
- the list of events and alarms
- the preventive maintenance program (maintenance to be carried out on scheduled periods)
- programming determines the start up mode, either manual or automatic, and the temperature adjustments

SCREEN 2 - THE «USER» DISPLAY

With its wide, comfortable screen, it eases the everyday use of the trolley. It includes :

- display of the temperatures of the hot and cold compartments
- a display of the duration (cycle countdown)
- operating indicators
- a sound alarm
- one single button for intuitive use



Compactserv® 2 also includes a USB and Ethernet port used to transfer programming, traceability and maintenance data to a computer in deferred time or real time.

Wi-Fi option.

■ *The automatic disinfection : a new age for bio-cleaning*



- A connection for a SANIVAP disinfection system is included on all trolleys
- Perfect hygiene (bactericide, fungicide, mycobactericide, anti-virus and anti-yeast) is ensured by the production of high temperature steam, associated with hydrogen peroxide
- Fitted with a quick and safe connection
- The system is easy to set up and takes up little space
- The disinfection of the trolley is fast, and only takes 3 minutes
- During the automatic steaming inside the locked trolley, the operator can be available for other tasks
- The efficiency of cleaning using the SANIVAP System has been proven by tests carried out in a laboratory. These tests are in accordance with methodology inspired by NF EN14561: 2007, NF EN 14562: 2006 and EN14563: 2004 standards



Elimination of macro-waste from the bottom of the inside tank using a hose

Safe and easy connection of the pistol

Disinfection is carried out using automatic injection time management, which ensures that the process can be reproduced by any operator

Once disinfected, the trolley can be stored with the doors closed, ready for use for the next service

■ *For a room service*



Gastronorm
folding side
shelf

■ *For towing*



■ *For identification*



■ *For clearing*



■ *For locking*



■ *For disinfection*



■ Secure, inform, record for a meal distribution under control



1 - USB stick



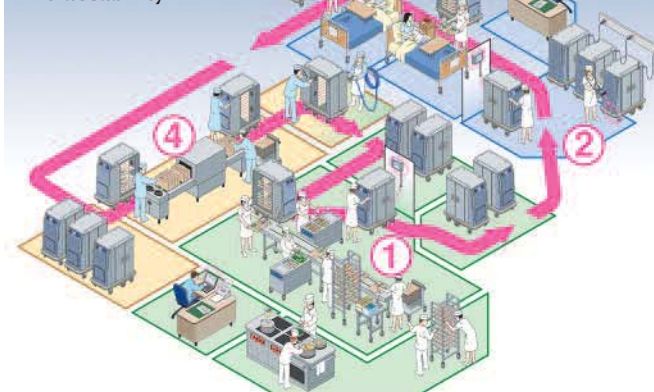
2 - i-Serv Mobile PDA pack



3 - i-Serv Vision real time PC pack



4 - i-Serv Expert PC pack with extended traceability



Compliance with current regulations and meeting health service requirements : this is what i-Serv 2 offers, with its complete traceability tools which are both efficient, simple and easy to use.

Made to measure with **4 levels of traceability :**

1 - USB stick

- **Delivered as a standard** with our trolleys, it is used to :
 - retrieve standard traceability data
 - automatically archive data in a pdf report containing the appliance programming, the temperature curves and the trolley history
 - transfer data to any PC

2 - i-Serv Mobile PDA pack

- The hardened, anti-bacteria PDA has a simplified touch screen. The visual and ergonomic navigation is used to :
 - manage a fleet of appliances
 - retrieve and view traceability data
 - program trolleys using advanced parameters
 - manage maintenance
 - automatically archive data

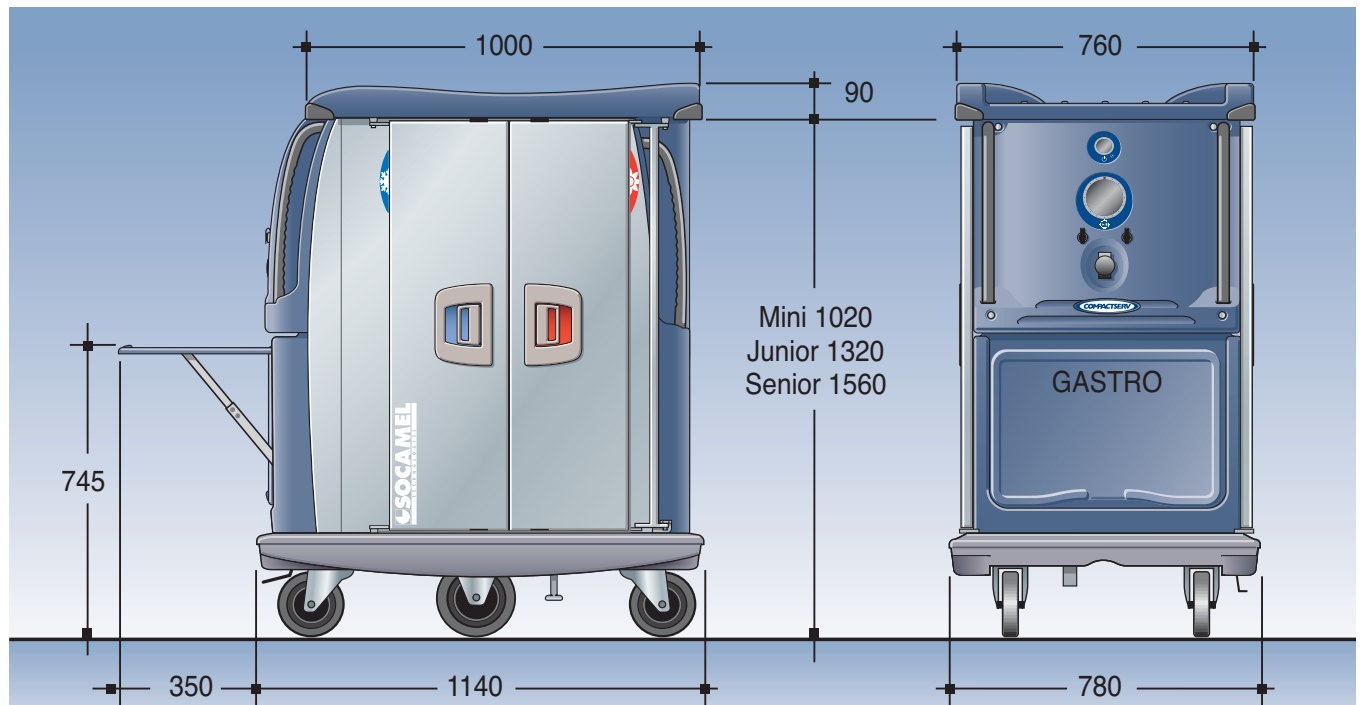
3 - i-Serv Vision real time PC pack

- The i-Serv Vision software is installed on a specific supplied PC. It connects you to all the Socamel Technology appliances in real time
- This simple and portable package, the most complete on the market, includes the following functions :
 - the specific PC has all the PDA functions plus a supervision platform
 - the software can be installed on a network for multi-facilities with multiple places of delivery

4 - i-Serv Expert PC pack with extended traceability

- Thanks to the presence of batteries on the trolleys, the "Specific PC and i-Serv vision software pack" provides extended traceability :
 - for the meal distribution process, from portioning to cleaning
 - on demand, for the trolley circuit in the establishment

COMPACTSERV® 2



MODELS	TRAYS	400 V	230 V
Compactserv® Mini	16	3/T/N/50Hz	3/T/50Hz
Compactserv® Junior	20 to 24	3/T/N/50Hz	3/T/50Hz
Compactserv® Senior	26 to 30	3/T/N/50Hz	3/T/50Hz

* Possibility to plug the trolley on a 230/1 V supply for temperature holding in pantry



ISO 9001

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