



**THE NEW SOLUTION FOR THE DISTRIBUTION  
REETHERMALIZATION AND HOLDING OF BULK MEALS**



**THE MULTISERV V3 RANGE  
OFFERS FRESH COOKED QUALITY  
FOOD WITH THE EASE OF WARD SERVICE**



## ■ Operating principle



The SOCAMEL multiportion solution, MULTISERV, 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 the appropriate temperature in the same trolley, throughout your service.

In hospitals, care homes, or schools, MULTISERV has everything you need for catering and offers the flexibility of use with any kind of container (plastic or aluminium trays, stainless steel gastronomes 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.

## ■ The story of SOCAMEL TECHNOLOGIES' multiportion solution



1992

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



2000

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



2007

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



2010

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



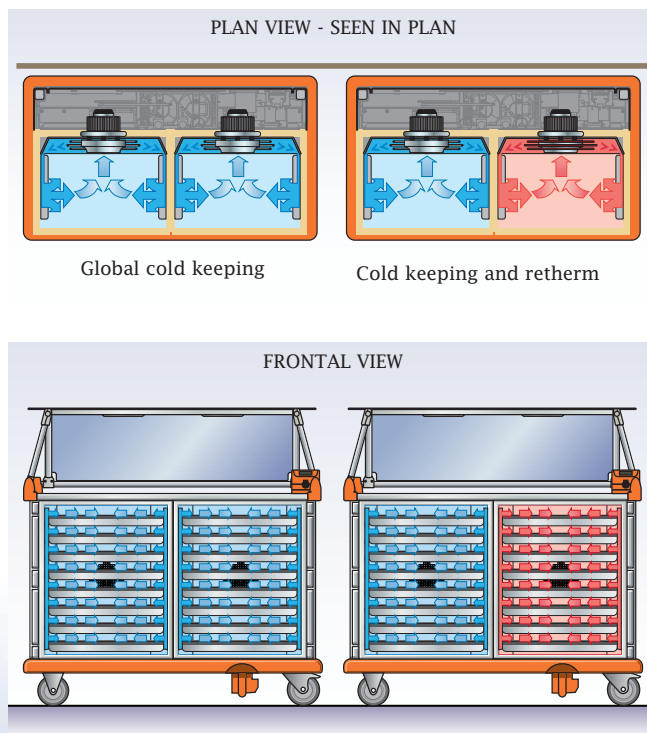
2016

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

## ■ Socamel Technologies' forced and controlled convection heat transfer

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

- Preserve the food qualities of a large range of menus.
- Use any type or shape of tableware.
- Ensure constant and targeted circulation of cold and hot air flows, offering unrivalled uniformity on all levels.
- Powerful temperature regulation for three types of holding :
  - *Cookserv.*
  - *Cookchill*
  - *Cookfreeze*



## ■ The advantages of Varitherm

- The Varitherm system can maintain the temperature of, and reheat different dishes in a customised way in a single unit.
- Technically-speaking the compartment is separated into two by a stainless steel divider and each half-compartment has its own ventilators and can be individually programmed. Giving you the ability to cook at two different temperatures and/or times, automatically within a single chamber.
- To satisfy the most demanding of customers, battered food, grilled food, gratins and pastry-encased food or dishes in various portion sizes can now be placed alongside the most delicate dishes without risk of damaging the qualities of the food, and ensuring the right internal temperatures are maintained.

## ■ The advantages of the Plate warmer

- The Plate warmer function allows you to maintain your food's temperature for longer, thanks to the preheating of your china tableware.





Ideal for maintaining the temperature of meals, from kitchen to the patients.



**1** Production area



**2** Preparation in the kitchen



**3** Maintain and/or boosting

**4** Transport to dining room



**3** Transport to dining room

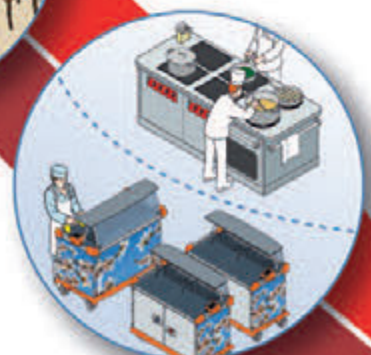


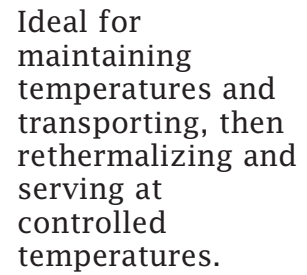
**4** Maintain and/or boosting

**5** Service to patients



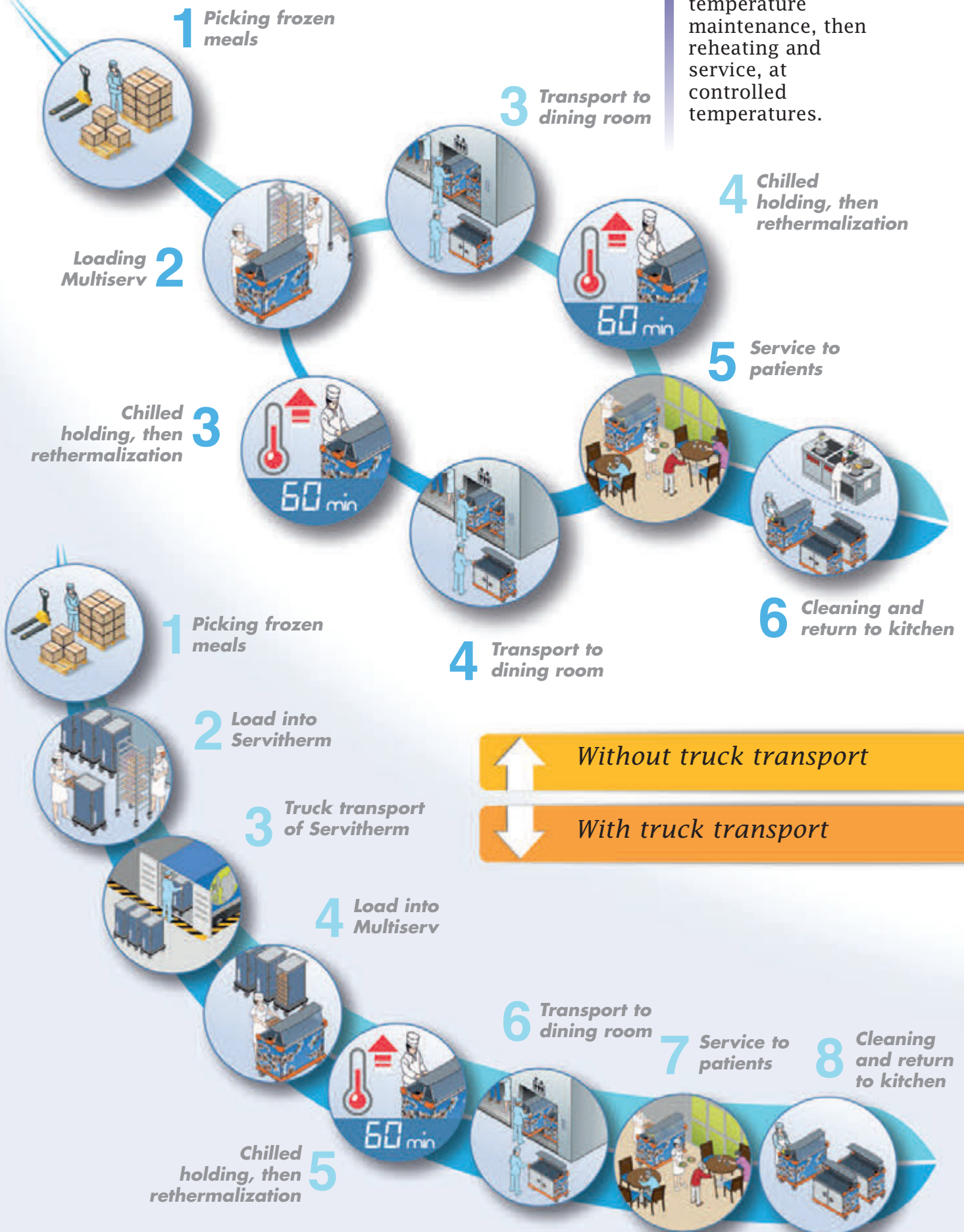
**6** Cleaning and return to kitchen







Ideal for ensuring transport and temperature maintenance, then reheating and service, at controlled temperatures.



■ *Tailor-made equipment for your organisation*



	JUNIOR MODELS	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

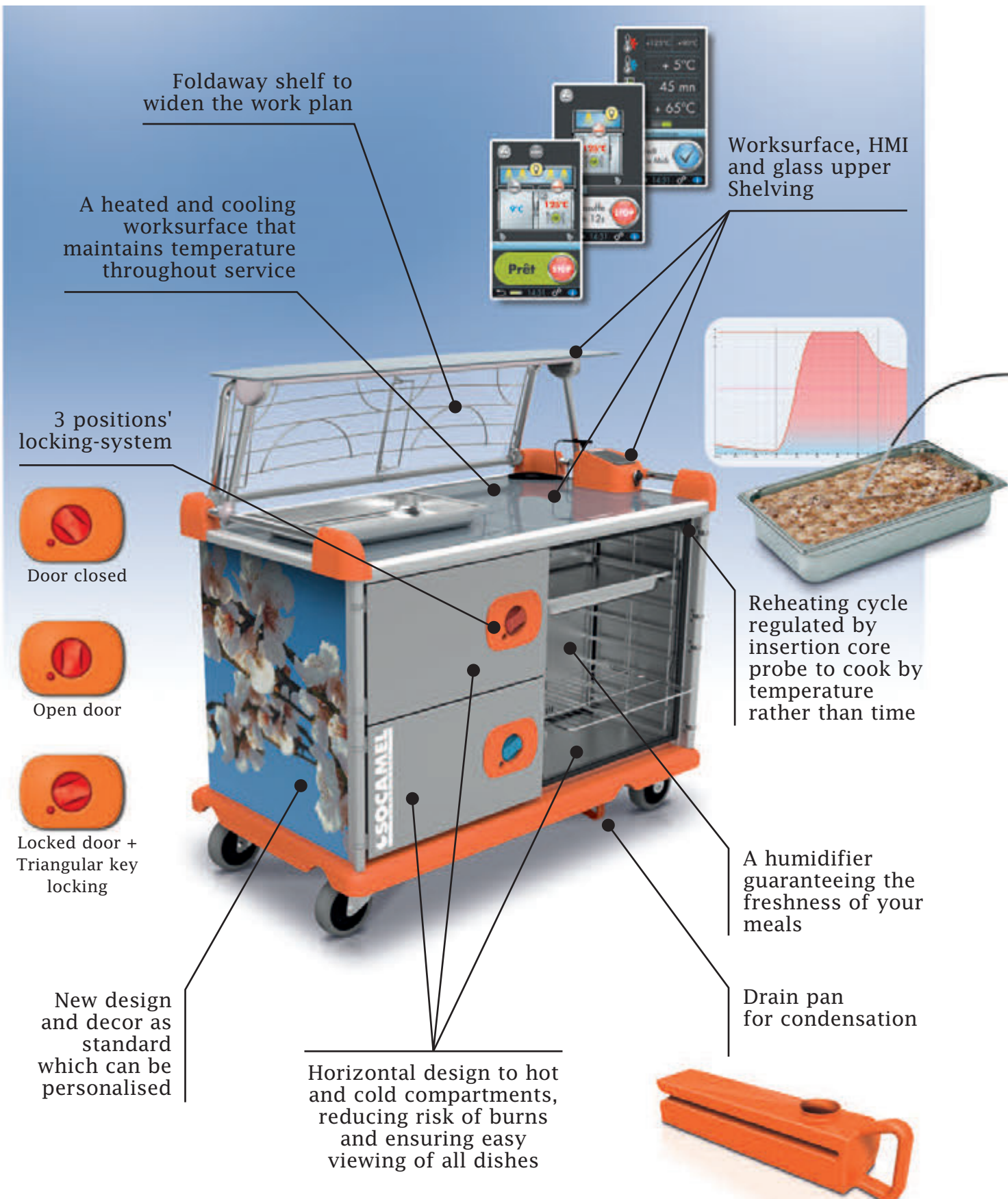
	SENIOR MODELS	LEVELS (GN1/1)	HEIGHT OF LEVELS (mm)	CAPACITY (*)
	Hot Hot	7+7 or 8+8	89+89 or 78+78	Up to 130 hot portions
	Hot Cold	7+7 or 8+8	89+89 or 78+78	Up to 60 full meals
	Mixed Cold	7+7 or 8+8	89+89 or 78+78	Up to 60 full meals or 130 cold portions
	Mixed Mixed	7+7 or 8+8	89+89 or 78+78	Up to 60 full meals or 130 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

Available in 230V and 400V, depending on model

(\*) Capacity depends on the size of containers and the variety of options or menus



■ *The solution that offers many advantages*





## ■ *Design*

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- Stainless steel external structure
- Insulating doors which open to 270°
- Rotomoulded polyethylene non-marking bumper
- Tempered safety glass work surface
- 4 x D160mm wheels, including 2 fixed and 2 swivel wheels with brake
- 3 side stainless steel anti fall rail
- 4 bumpers for protection
- Container to catch condensation
- Convection heat transfer and ventilated cold air for maximum performance
- Fresh design, quality materials and a high standard of finish
- IPX4

## ■ *Use – Ergonomics*

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- Integrated audio and visual guide for easy use
- Impressive and spacious work surface
- Hot and cold compartments running lengthways to facilitate easier loading and unloading as well as offering better viewing of dishes while avoiding the risk of burns
- Adapted for all types of dishes and containers
- Control interface via touchscreen tablet adapted for gloved hands, showing real-time status of: temperature of compartments, time remaining before service, alerts and error message display
- Keep Hot Function to maintain temperatures inside hot compartment during service
- The Boost function helps to raise the temperature quickly after reheating if desired serving temperature has not been reached

## ■ *HACCP - Maintenance*

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- Equipped with an i-Serv2 traceability system with a USB key to allow for full command of temperatures: automatic registration of temperatures, PDF reporting and alarm in case of errors
- Breakdown identification and rapid intervention thanks to maintenance traceability
- Designed to offer simple and efficient cleaning, with no water retention thanks to its curved and sloped container base, its radial angles, door seals and its machine-washable, removable racks
- Effortless maintenance thanks to the swivel work surface and access to technical components through the back of the trolley with the simple removal of 2 screws



## ■ Food Safety and Quality

- Hot and cold probe, positioned on the worksurface, to control temperatures via automatic recording before and during service
- Core probe for self-regulation and adjustment of reheating, inside the hot compartment. Ideal for meals cooked at low temperatures. Protects delicate dishes and preserves their nutritional qualities. Data recorded on the PDF traceability report. The core probe also optimises electricity use by closely adapting heating to needs
- Enhance the freshness, flavour and look of your meals thanks to the humidification option
- Heated and/or cooling silk-screened glass worksurface. Offers genuine hot and/or cold areas without thermal exchange during meal service
- The removable tray attachment means you can make the worksurface bigger, place your empty containers underneath and place plates and other items on top. This tray also offers the possibility of activating the heated top, whilst storing cold or neutral containers without heat transfer



## ■ Use - Ambience

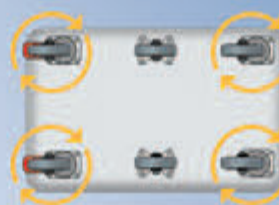
- No more plugging into the mains during service !  
A battery powers the control screen, allowing access to programming, lighting and traceability
- You can separate the power cable for greater mobility
- Adapt your trolley to its journey thanks to the various wheel configurations



4 x Ø 160 mm galvanised swivel wheels, including 1 directional and 2 with brakes



4 x Ø 160 mm stainless steel wheels, including 2 fixed and 2 swivel with brake



6 x Ø 160 mm galvanised wheels, including 2 fixed and 4 swivel including 2 with brake

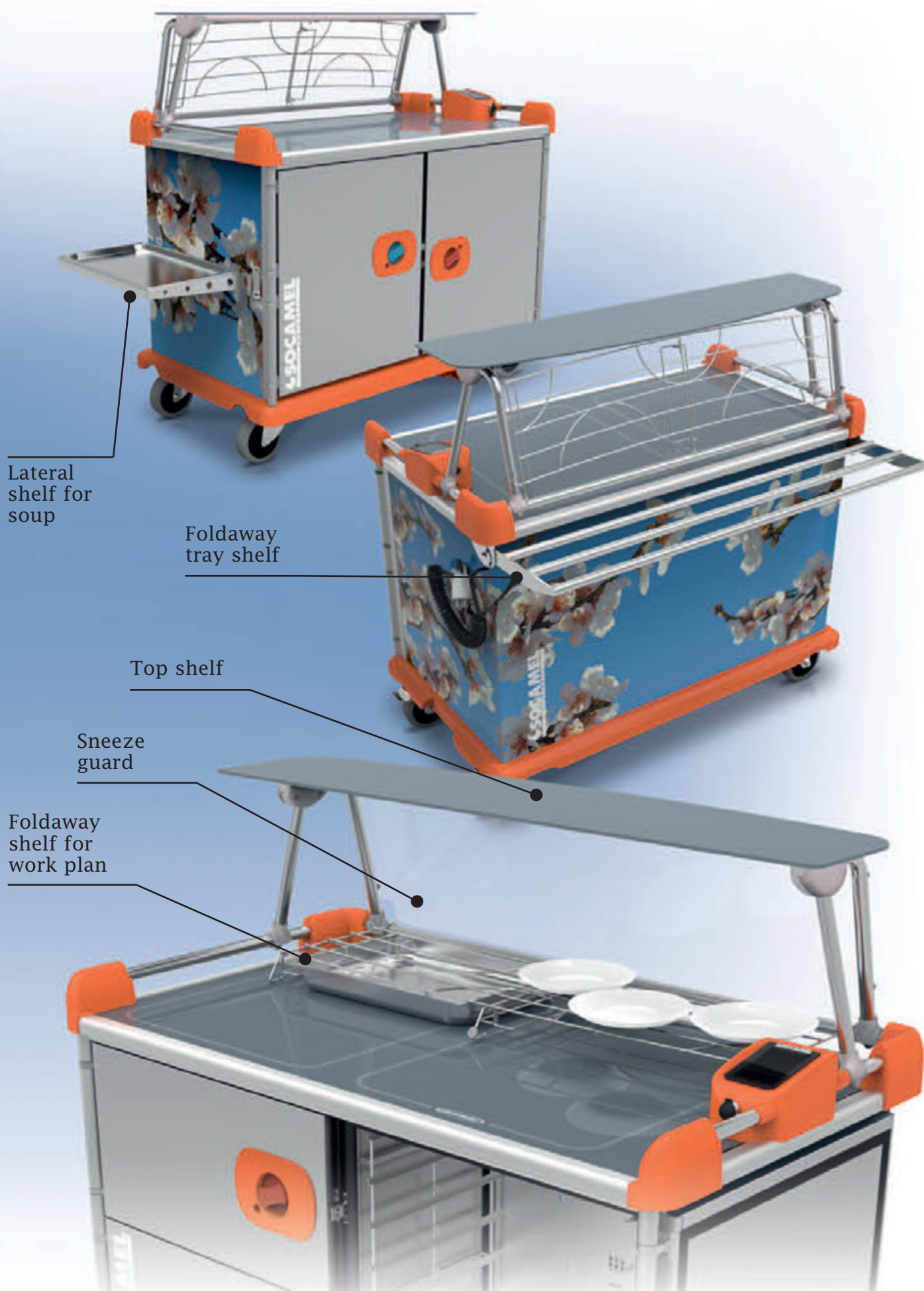


6 x Ø 160 mm stainless steel wheels, including 2 fixed and 4 swivel including 2 with brake

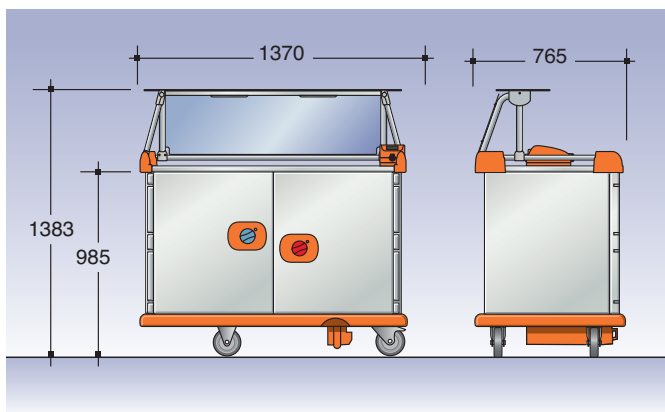
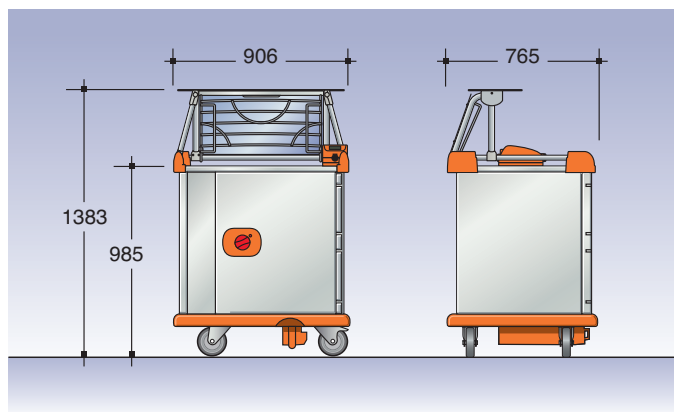
- Sneeze-guard and upper shelf for added storage of tableware and other accessories, equipped with LED lighting to create ambience
- Get your guests involved in meal service with the tray slide
- To increase the size of your workspace, a soup tray and removable shelves are available
- Key lock system for greater security
- Personalise your trolleys decor with your establishment's colours, distinctive motifs from your region or simply add an original touch to your meal service



## OPTIONS & ACCESSORIES



# MULTISERV® V3



## FOOTPRINT

## MULTISERV® JUNIOR

## MULTISERV® SENIOR

Height excluding upper shelving in mm

985

985

Height including upper shelving in mm

1383

1383

External length in mm

906

1370

External width in mm

765

765

Empty weight in kg

122

172



**SOCAMEL**  
TECHNOLOGIES

ISO 9001

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