



**TROLLEYS WITH ONBOARD TECHNOLOGY
FOR THE DISTRIBUTION OF HOT AND COLD MEALS**



■ 2 models specially designed for the transfer of hot and cold meals



ROOMSERV® JUNIOR



ROOMSERV® SENIOR

HOTEL QUALITY

- Designed to distribute **up to 30 hot meal trays**, the Roomserv **enhances your hotel service** whilst facilitating the work of users.
- Inspired by Traditional Gourmet Cuisine, forced heat convection allows an **unrivalled variety of menus**. This preserves the **organoleptic and visual qualities indispensable for the satisfaction of residents**. Blown air refrigeration.

MANŒUVRABILTY AND ERGONOMY

- **Compact and manœuvrable**, the Roomserv is fitted with 5 wheels for 360° rotation, making it **easy to handle** (6 wheels in option).
- **Flat, secure top** for storing the accessories needed for distribution and the clearing of dirty crockery, water bottles etc.

- **4 doors** for independent management of hot and cold without heat loss. **Reduced lateral movement of doors** for optimal accessibility and space saving.
- **User-friendly and intuitive controls** for rapid handling and easier day-to-day use.

PERFORMANCE

- New central wall with tool-less moveable guillotine, effective thermal barrier for **prolonged inertia and reduced energy consumption**.

HACCP

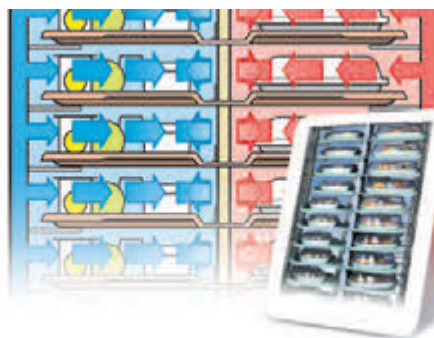
- **Full observance of the HACCP approach** : No water retention, radiated angles, a single-piece smooth bumper. Steam disinfection available as an option.

■ Our solutions

FOR ERGONOMICS



FOR LATERAL AIR FLOW



FOR HYGIENE



■ *A hotel quality service*



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FOR CLEARING

FOR HOTEL SERVICE



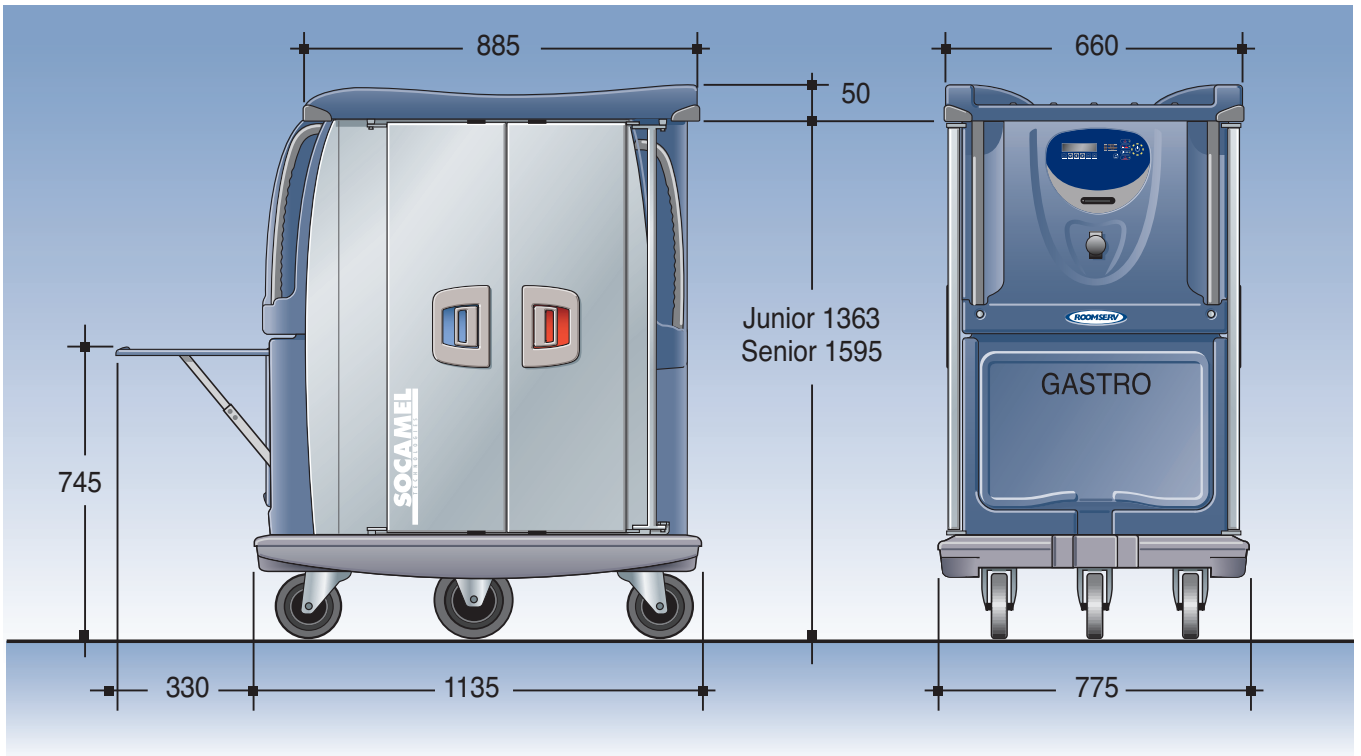
APRICOT

MINT

GREY



ROOMSERV®



MODELS	TRAYS	220/230 V	380/400 V	220/230 V
Roomserv® Junior	20 to 24	3/T/50Hz/60Hz	3/T/N/50Hz/60Hz	Mono/50Hz/60Hz
Roomserv® Senior	26 to 30	3/T/50Hz/60Hz	3/T/N/50Hz/60Hz	Mono/50Hz/60Hz

* Installed and consumed power: see technical data sheet.
For 400V versions, there is a possibility of reconnecting the trolley to maintain temperatures to 230V single phase.



ISO 9001

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