

COMPACTSERV 4s



ONBOARD TECHNOLOGY
TROLLEYS FOR THE DISTRIBUTION
OF MEALS ON TRAYS

A ALL-IN-ONE SOLUTION

Ideal for streamlining your
hot, chilled and frozen meal
distribution



#weprotectyourfood



OPERATING PRINCIPLE

The COMPACTSERV trolley, SOCAMEL's onboard technology solution for the distribution of meals on trays, is designed for maintaining and reheating your meals in cook-serve, cook-chill or cook-freeze.

Thanks to the thermal barrier created by the central wall and our expertise in airflow management, your energy consumption is kept low while the hot and cold compartments maintain perfect thermal insulation.

It therefore enables your hot and chilled meals on trays to be reheated and maintained at the correct temperature within the same trolley, both before and during service.

The COMPACTSERV trolley is ideally suited for in-room meal service and for use in all types of remote service areas.

TECHNICAL DESCRIPTION

The COMPACTSERV is an onboard technology trolley for the distribution of meals on trays.

It is available in three models, allowing easy distribution of 18 to 30 Gastronorm trays:

- Compactserv Mini: 18 meal trays
- Compactserv Junior: 20 or 24 meal trays
- Compactserv Senior: 26 or 30 meal trays

SPECIFICATIONS

- Operating temperature 0°C to +139°C
- Stainless steel internal and external structure
- Stainless steel flat top with retaining gallery
- Ergonomic handles at all heights
- 180° or 270° folding doors
- Doors with one-hand slam-shut closure
- Condensate recovery
- Jet-washable, IPX5-rated waterproofing
- The lowest trolley on the market



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For the COMPACTSERV trolley

THERMOCONVECTION

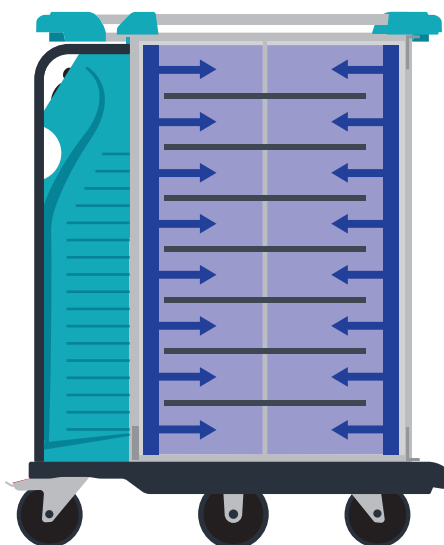
FORCED AND DIRECTED THERMOCONVECTION FROM SOCAMEL TECHNOLOGIES

Originally designed for traditional dining, this technology enables:

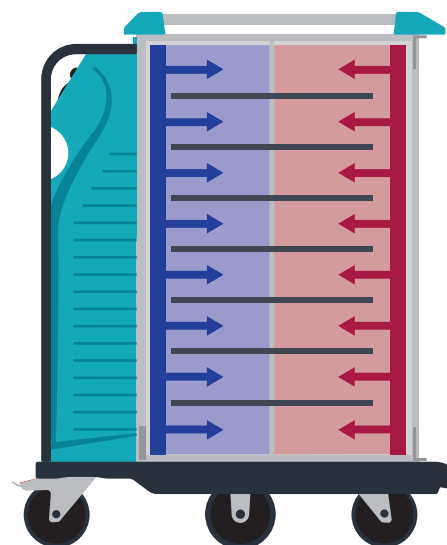
- Dynamic and targeted circulation of hot and cold airflow, achieved through advanced airflow and thermal studies
- Efficient temperature regulation for hot, chilled or frozen service
- Compatible with all types of containers (stainless steel Gastronorm pans, trays and dishware)
- Preservation of organoleptic qualities for a wide choice of menus, including delicate dishes: puff pastries, gratins, breaded foods, fried foods, etc., no softening or drying out of preparations

Front view - vertical cross-section

Maintains one or two
compartments
at cold temperature

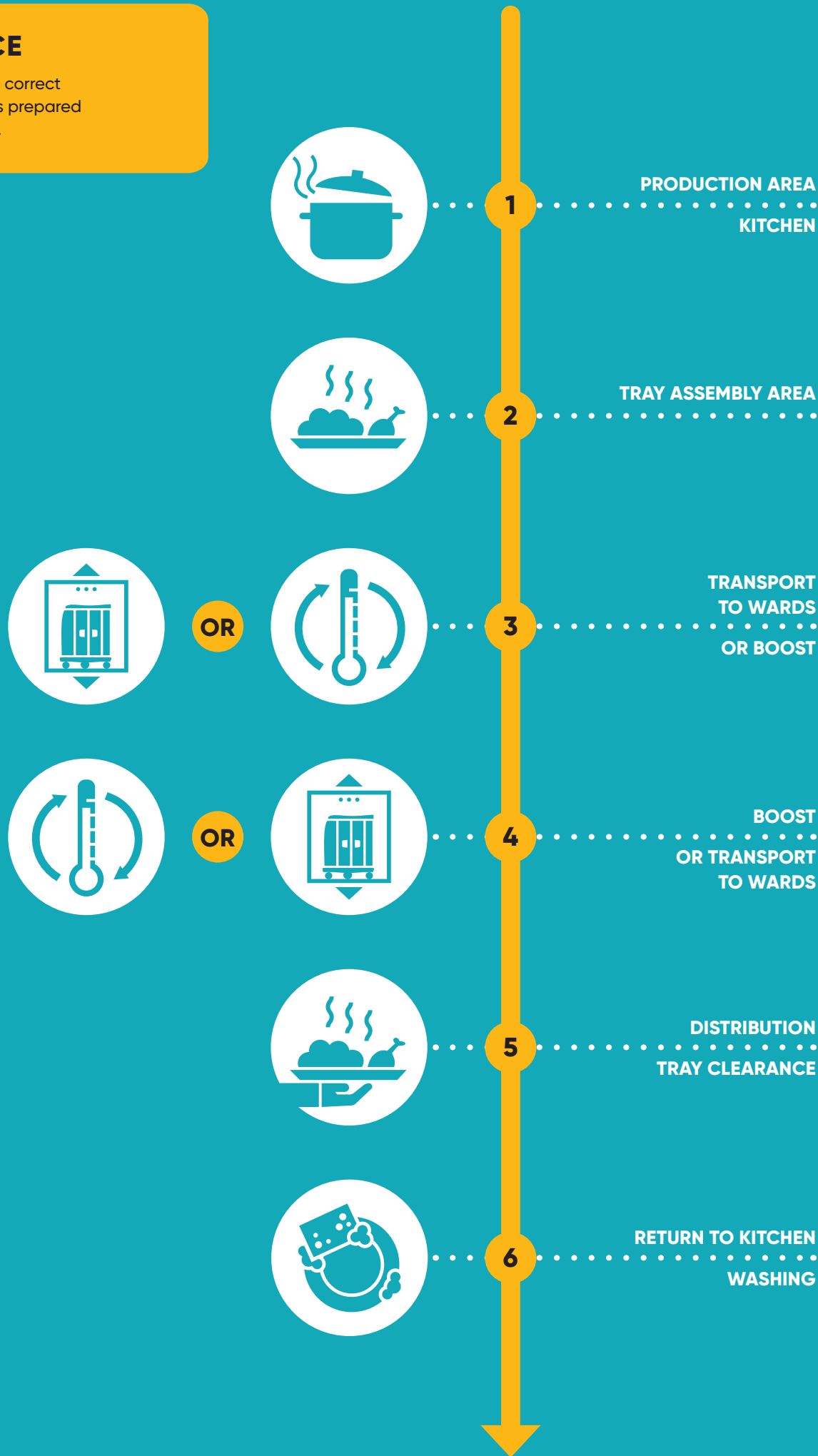


Maintains cold temperatures
with BOOST or reheating



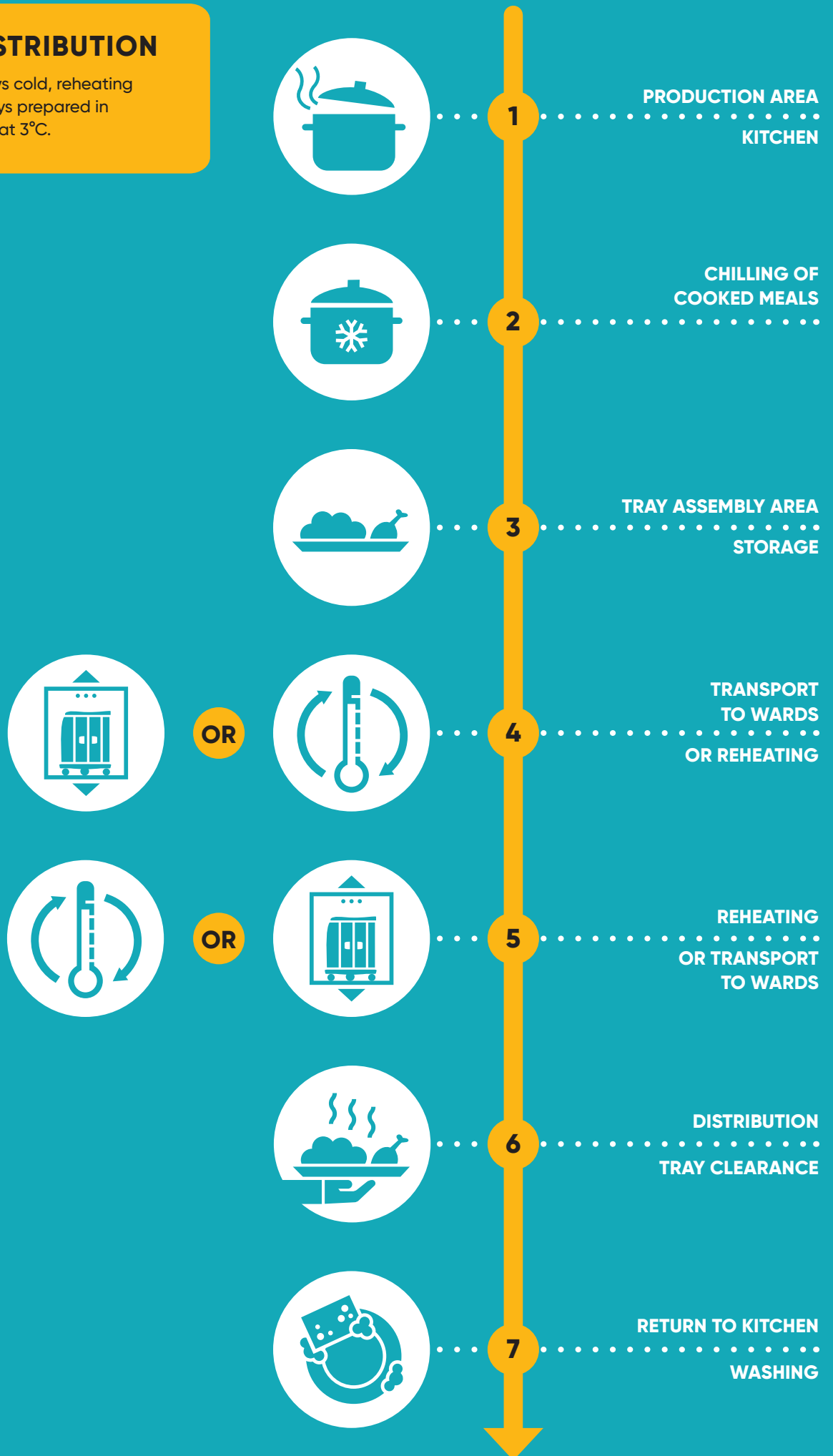
HOT SERVICE

Ideal for ensuring the correct temperature of meals prepared on the day of service.



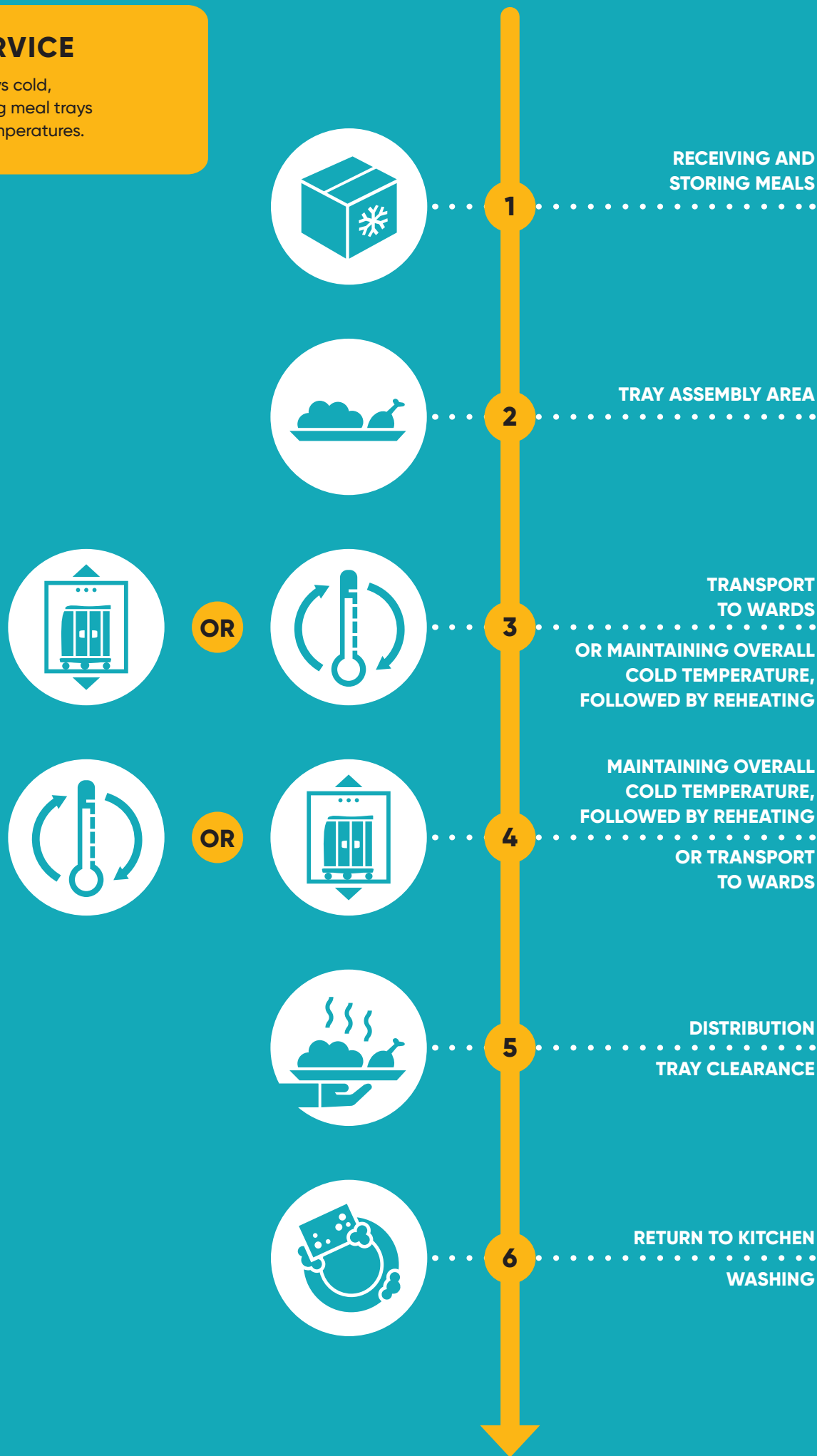
CHILLED DISTRIBUTION

Ideal for keeping trays cold, reheating and serving meal trays prepared in advance and stored at 3°C.



FROZEN SERVICE

Ideal for keeping trays cold, reheating and serving meal trays stored at subzero temperatures.



THE COMPACTSERV 4s RANGE

THE RANGE FEATURES SEVERAL MODELS:



COMPACTSERV MINI



COMPACTSERV JUNIOR



COMPACTSERV SENIOR

OPERATION

The COMPACTSERV combines performance, hygiene and durability.

The touchscreen interface ensures easy operation, offering manual or automatic modes to suit any operational setup.

With multi-service programming, it anticipates cold and hot phases, then starts the cycles automatically as soon as it is powered on.

Designed to meet HACCP requirements, it ensures uniform temperature maintenance and reheating of food, in full compliance with regulations.

CYCLE OPERATION

For chilled or frozen service, meal reheating includes a core homogenisation phase, ensuring uniform temperature and full compliance with regulatory standards. In hot service applications, the advanced airflow of our technology ensures reliable performance for controlled and consistent service.

The automatic holding phase prior to meal distribution preserves the organoleptic quality of meals, while maintaining regulatory temperatures for both hot and cold service.

PLATE VERSION

The COMPACTSERV Plates is an onboard technology trolley for in-room distribution of pre-plated meals. It is available in a Mini model with a maximum capacity of 45 plates.

Perfect for care homes, the trolley ensures high-quality service and fosters a friendly dining environment, allowing residents to share their meals.



COMPACTSERV PLATES



ELECTRIC ASSIST FOR EASY MANOEUVRING

The motorised system enhances daily working conditions. It facilitates movement, reduces physical effort and improves workplace ergonomics. Sensitive handles enhance manoeuvrability, offering an intuitive grip and effortless operation.

Optionally, the "Wheel Up" version, specially designed for towable transport, allows the system to raise and lower automatically for more specific mobility needs.



COMPACTSERV WITH ELECTRIC ASSIST

INSERT VERSION

The COMPACTSERV Insert is a standalone solution, specifically designed for in-room tray service and transport by truck. Lightweight and ergonomic, the Insert can be easily removed from the COMPACTSERV structure, reducing the overall weight for improved manoeuvrability during service. Its compact size, compared with a standard COMPACTSERV, also reduces bulk for truck transport and kitchen storage. The Insert is easy to clean with a jet spray.

It is available in two models:

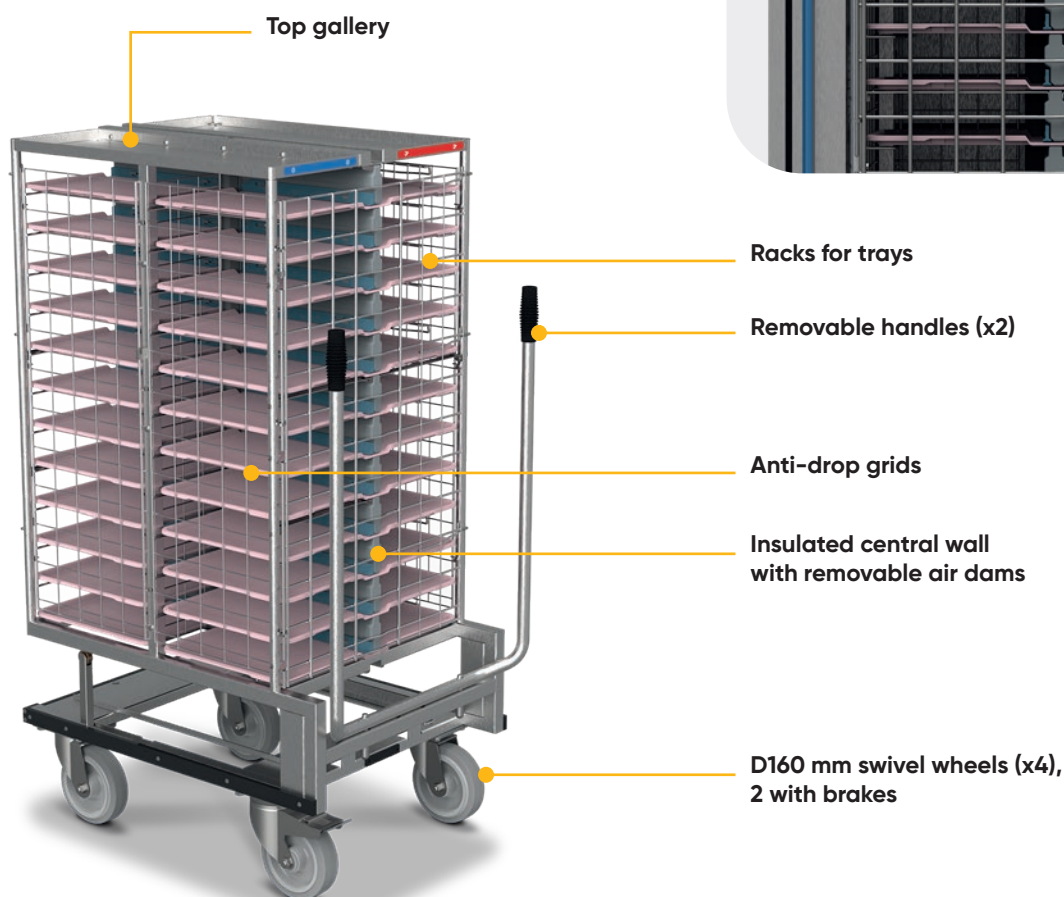
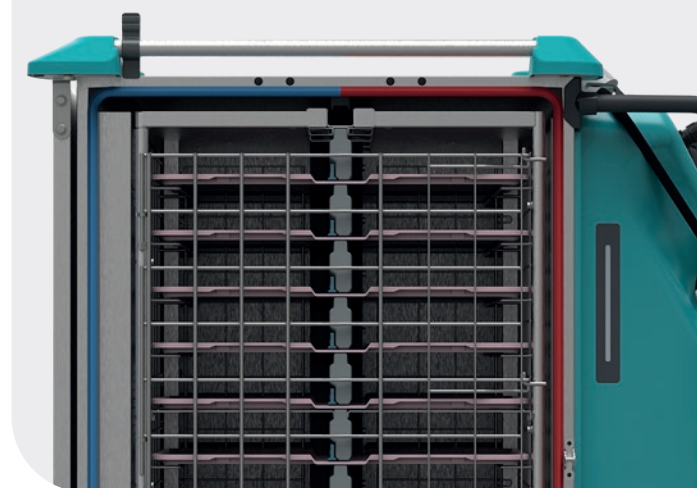
- Junior, up to 24 meal trays
- Senior, up to 30 meal trays

SPECIFICATIONS

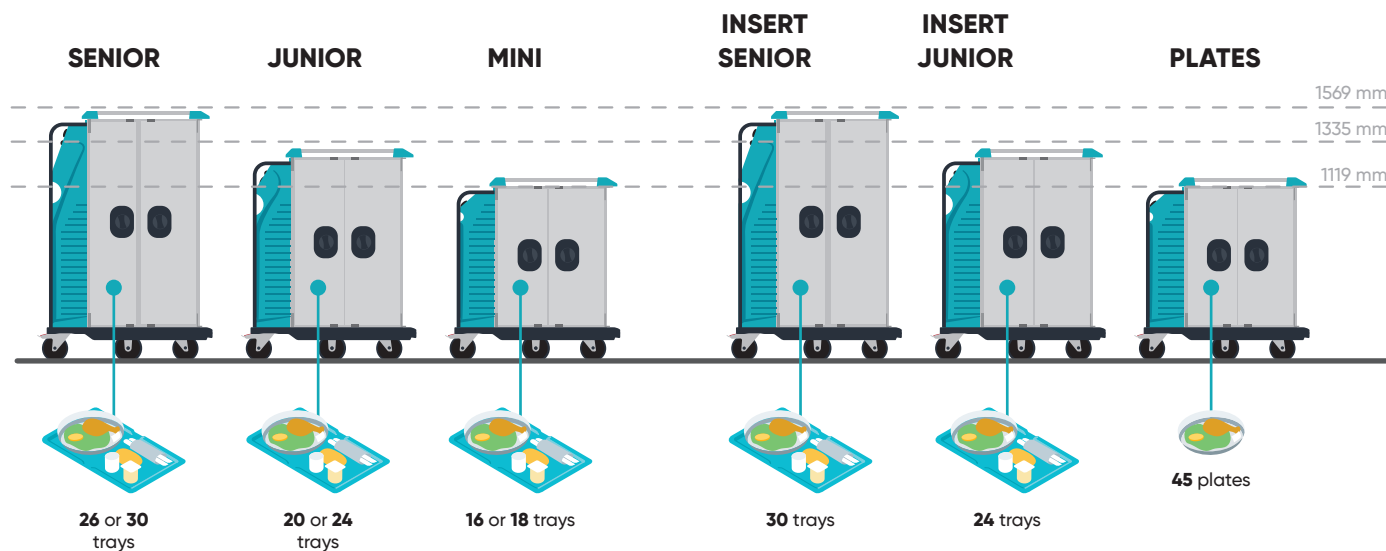
- Stainless steel internal and external structure
- Monobloc Insert with doors to secure tray contents during logistics phases
- 2 doors as standard
- 600×400 crates can be transported on the lower section of the Insert



COMPACTSERV INSERT



COMPATIBLE TRAYS



COMPACTSERV MODEL	TYPE OF TANKS	PRODUCT CODE	NUMBER OF LEVELS	MAX. NUMBER OF TRAYS	GAP BETWEEN LEVELS	USEFUL PASSAGE BETWEEN TRAYS
MINI	COLD/MIXED	4730116	2 x 8	16	90	86
	COLD/MIXED	4730118	2 x 9	18	78	74
	COLD/HOT	4730216	2 x 8	16	90	86
	COLD/HOT	4730218	2 x 9	18	78	74
JUNIOR	COLD/MIXED	4730120	2 x 10	20	90	86
	COLD/MIXED	4730124	2 x 12	24	78	74
	COLD/HOT	4730220	2 x 10	20	90	86
	COLD/HOT	4730224	2 x 12	24	78	74
SENIOR	COLD/MIXED	4730126	2x13	26	90	86
	COLD/MIXED	4730130	2x15	30	78	74
	COLD/HOT	4730226	2x13	26	90	86
	COLD/HOT	4730230	2x15	30	78	74
INSERT JUNIOR	-	4600124	2x12	24	78	74
INSERT SENIOR	-	4600130	2x15	30	78	74
PLATES	-	-	9	45 plates	87	80

TRAYS

FLAT GASTRONORM V1
530 x 325 mm



FLAT GASTRONORM V2
530 x 325 mm



2-COMPARTMENT GASTRONORM
2 compartments - 530 x 325 mm



GASTRONORM +
570 x 325 mm



THE BASICS

ERGONOMICS

The COMPACTSERV trolley is designed for ease of use, cleaning and maintenance.

It combines a lightweight design with a 6-wheel rolling system that maintains floor contact even on slopes or uneven surfaces (optional). A unique concept to secure movement and braking.

It features a large top surface and a folding shelf for optimal comfort during every service. Upper and lower bumpers on all four corners provide effective protection against everyday impacts. Handles at the front and rear, designed for all heights, make the trolley easy to grip and manoeuvre. The doors feature one-hand slam-shut closure. The removable air dam system ensures effortless tray insertion on all levels. The LED bar, featuring an ergonomic interface, provides clear information at a distance.

QUALITY, DURABILITY AND MAINTENANCE

The COMPACTSERV trolley is built from high-quality, robust materials such as stainless steel and aluminium, ensuring long-lasting durability. These materials come from recycled sources, and 70% of them can be fully recycled again.

It is also designed to guarantee personal safety. The outer walls are insulated to prevent the risk of burns.

All surfaces are smooth, fluid and free from roughness. This means no risk of cuts or pinching during use.

The interior of the vats is easily accessible and access to technical parts is facilitated.

Gallery with 4 bumpers

Ergonomic handles

Folding shelf

Bumper

6 Easyroll casters

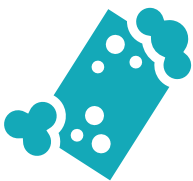


CLEANING AND HYGIENE

The trolley is designed for simple and effective cleaning, thanks to its IPX5 protection. Its design ensures optimal wash water drainage, with smooth vats featuring rounded corners, as well as a smooth, monobloc bumper.

The air dams and slot covers are removable and interchangeable, tool-free.

The inside of the vats can be cleaned with a sponge, brush or jet spray. The trolley is equipped with a drain foot pedal or a retention tray for collecting wash and condensate water.



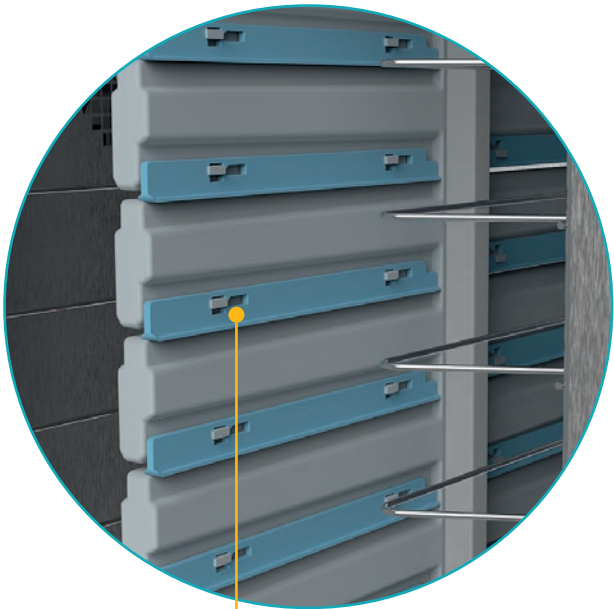
SPONGE WASHING



BRUSH WASHING



JET SPRAY WASHING



Removable air dam

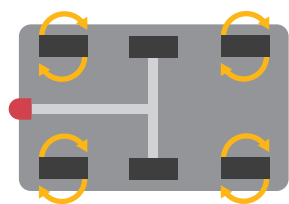
Thermal barrier



OPTIONS & ACCESSORIES

OPTIONS

- Folding shelf with integrated waste bag holder
- Lockable door for enhanced security
- Wash water and condensate drain foot pedal
- Camera included on the Senior model
- 2- and 4-door versions
- Standard cable outlet; can be adapted to a socket outlet
- Tilting hitch system
- Movement assistance with sensitive handles



6 stainless steel casters with central brake:

- Four Ø 160 mm pivoting casters
- Two Ø 200 fixed casters with central brake

ACCESSORIES

- Clearing support
- Detachable insertion probe



Clearing support



Camera

2-door versions

4-door versions

Cable outlet

Folding shelf

I-SERV4

SCREEN

The trolley is equipped with a 7-inch intuitive colour touchscreen, allowing the user to view ongoing activity and access programming.

Digital functions

- Complete programming
- Heating manual on-off control
- Trolley standby control
- Manual heat maintenance and boost
- Diagnostics, maintenance assist

Control panel

Used to:

- Control cycles (schedules, programmes, etc.)
- View real-time temperatures and time remaining until service
- Monitor the correct progress of the cycle via the three-colour LED bar
- Access the temperature history and any events

Specifications

- Three cycle start-up modes: Automatic / Manual / Delayed modes for managing staggered meal loading
- Programming: Five programmes for four services per day
- Standard history: over one month of storage for timestamped events, categorised by type
- Standard traceability: temperature storage visible on mains or battery power for over a month (optional).

iServ4 – new features

- High-level cybersecurity in compliance with regulations
- Connectable to SOCONNECT through Ethernet, Wi-Fi or 4G
- Optimised maintenance with multiple sensors, including gas pressure sensors
- Intuitive ergonomics
- Energy optimisation for single-phase power versions



FOOD SAFETY MONITORING

Real-time data reporting, automatic or manual

- Recording of core and ambient temperatures
- Quick and easy monitoring of service status via counters

Technical monitoring

- Remote fleet monitoring
- Remote start/stop of cycles
- Alarm and alert reporting
- Reminder of maintenance actions
- Remote diagnostic assistance



DATA MANAGEMENT

Standard two-level traceability access to monitor, respond and record incidents and temperature profiles.

1. USB key

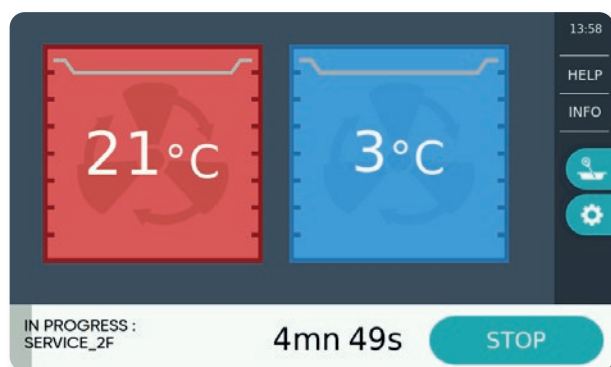
Exports and archives traceability reports in PDF format:

- Core temperature
- Ambient temperature of compartments
- Operating history
- Heating programme

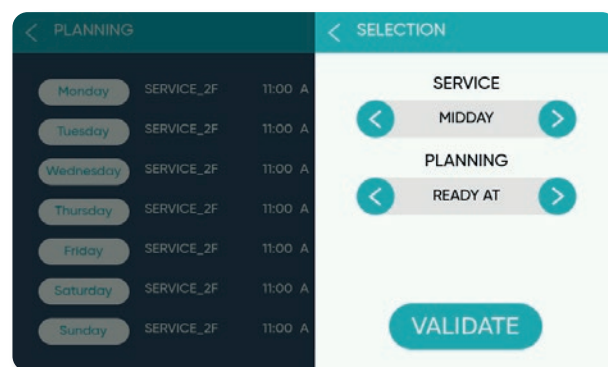
2. Real time

The SOCONNECT Cloud platform offers a wide range of services:

- Monitoring the operational status of the fleet with analytical support
- Monitoring core and ambient temperatures
- Remote programming
- Consultation of trolley operating history



Home screen



Programming screen

TRACEABILITY

THREE TRACEABILITY LEVELS

Standard traceability:

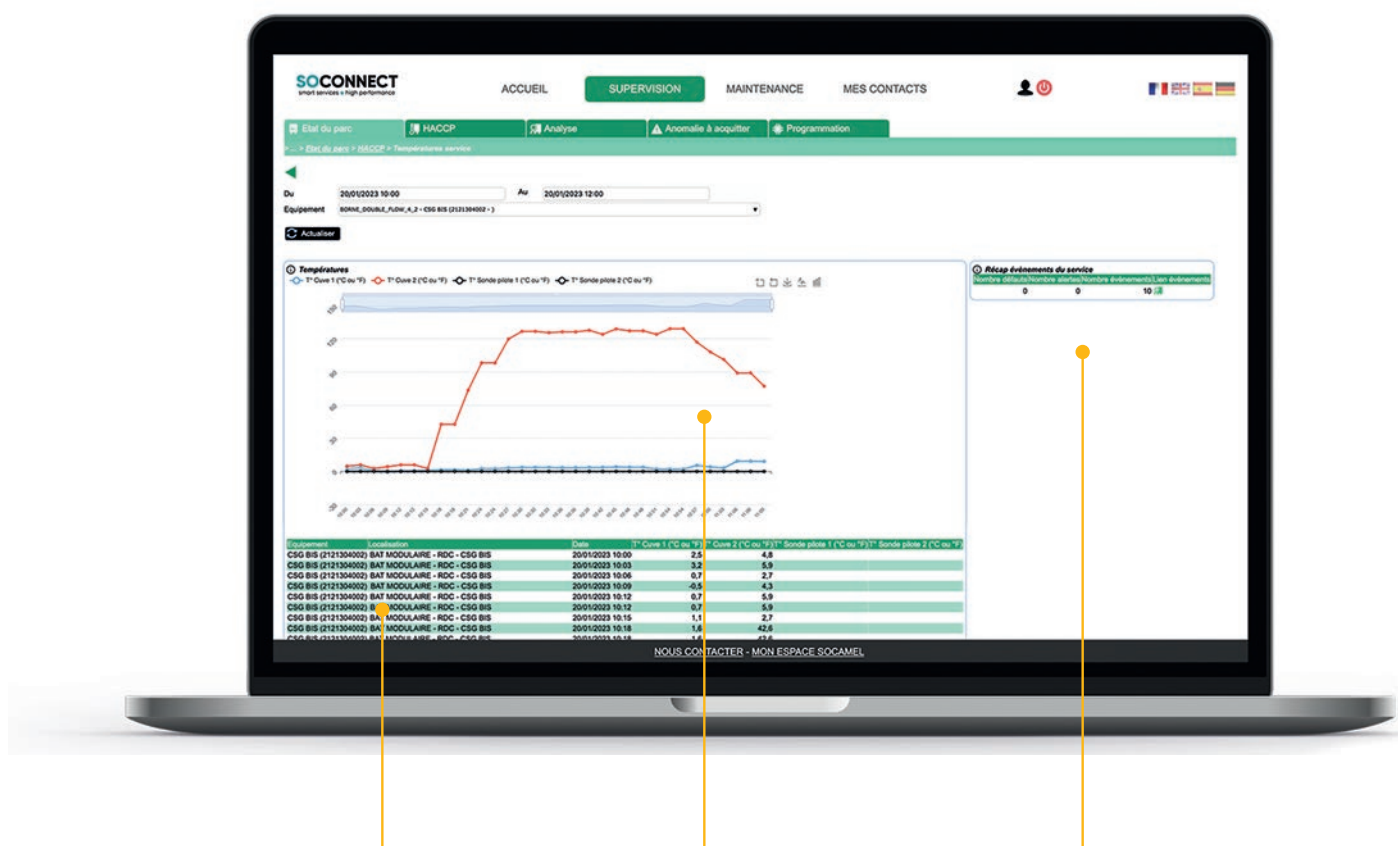
As standard, a first-level traceability system records the ambient temperatures of the vats while the trolley is powered on.

Extended traceability

Optional: an additional battery allows users to manage all stages of meal distribution 24/7, from assembly, transport and reheating, through to service and washing.

Insertion probe

You can enhance your equipment with an insertion probe, which allows you to load menus and record the core temperatures of the meals.



SOCONNECT
software

Real-time
monitoring

Service offering

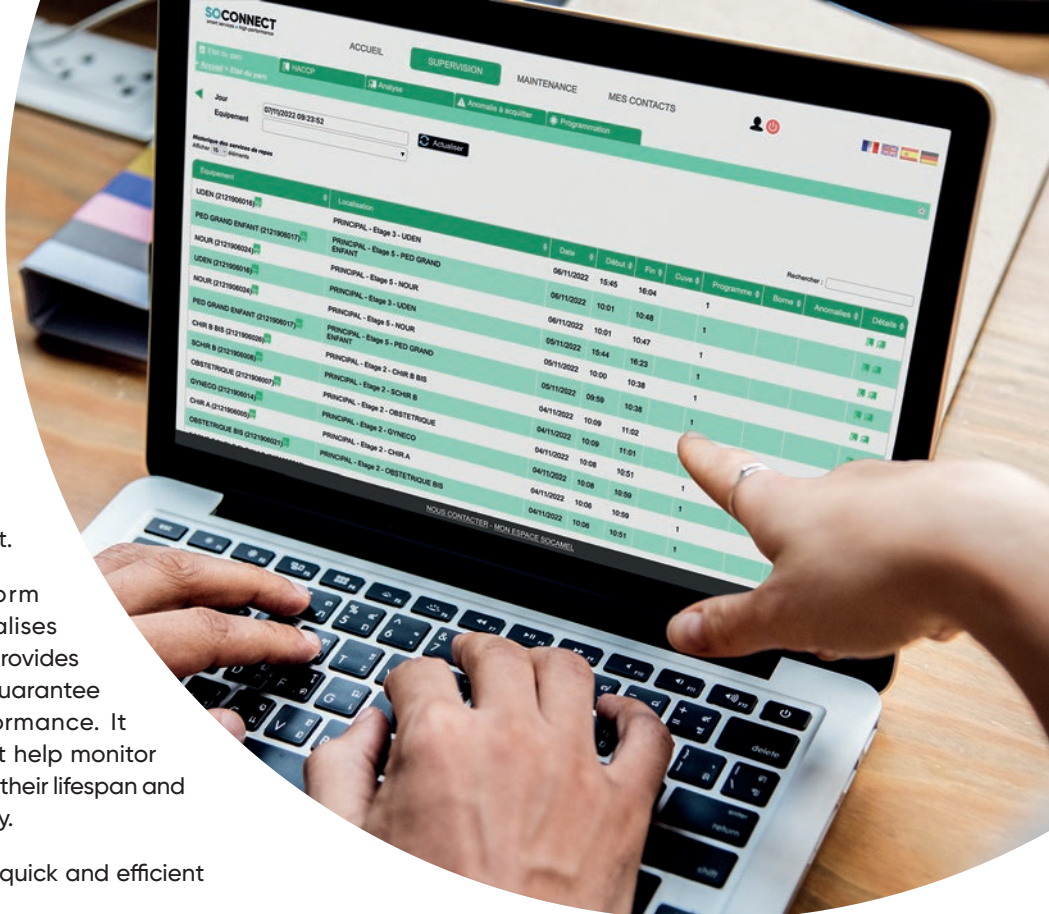
SOCONNECT

SOCONNECT is our new software platform designed to shift from an obligation of means to an obligation of results. A unique 360° solution, designed to optimise meal distribution and management of your equipment fleet.

Hosted in the Cloud, this platform streamlines maintenance and centralises data management. SOCONNECT now provides services that include, in particular, a guarantee of regulatory compliance and performance. It also provides access to indicators that help monitor proper equipment maintenance, extend their lifespan and anticipate replacement when necessary.

SOCONNECT, a platform optimised for quick and efficient use with fully controlled performance.

It can be installed on a network for multi-device management.



SOCONNECT

smart services • high performance

MULTIPLE SERVICES



Operation

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



CMMS (Computerised Maintenance Management System)

Like Socamel, customers' technical departments have access to information on all maintenance operations carried out on their equipment. SOCONNECT is a genuine Computerised Maintenance Management tool, providing total transparency and global support.



Regulations

SOCONNECT offers constant recording of vat temperatures, enabling dishes to be kept cold or reheated. This is not sampling but a continuous, impartial monitoring of all meals. Any anomalies are instantly reported via SMS or e-mail. The option to use the insertion probe for spot checks remains available.



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.



Performance

The hot and cold performance of the equipment is monitored 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.



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 strategy with 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 of which include risks for food safety. SOCONNECT secures the HACCP process and guarantees the expected level of performance.



1

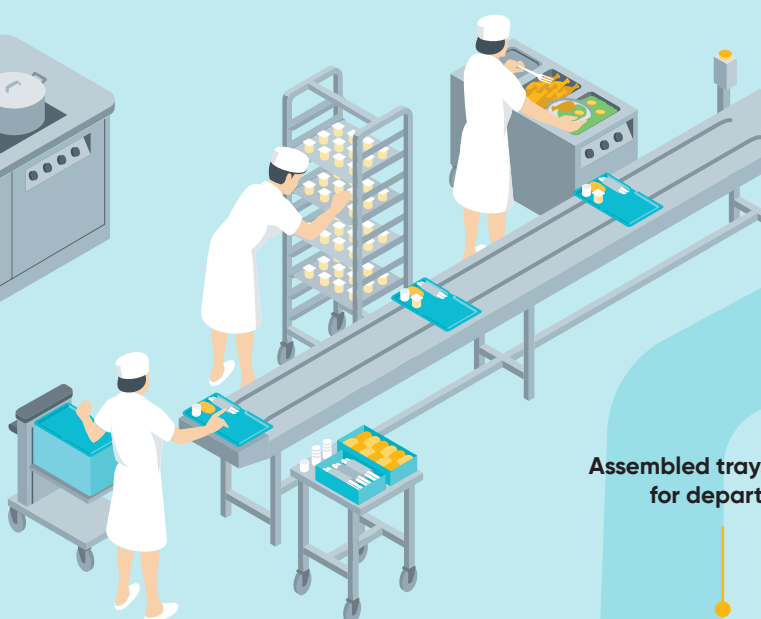
TRAY ASSEMBLY

From this point, thanks to the extended traceability of i-Serv (battery option), preparations are monitored. Temperatures are continuously recorded and automatically monitored on SOCONNECT.

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

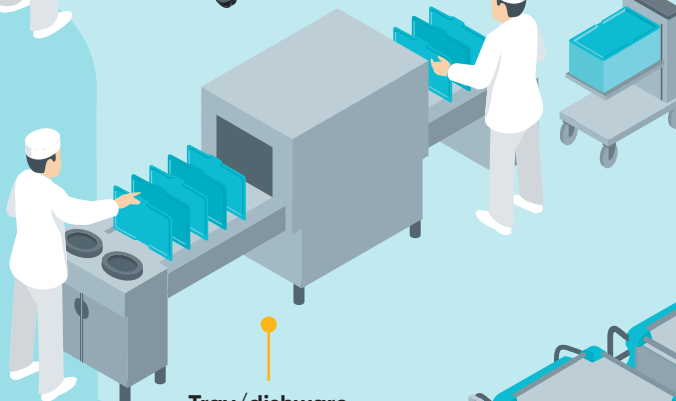
During the operation, the extended traceability records the temperature increase inside the trolley on battery power (optional).



Clean trolleys



Washing with water jet, brush or sponge



Tray/dishware washing area

COMPACTSERV returning from distribution before washing

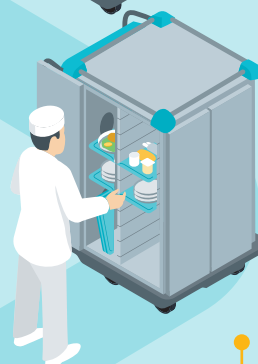


3

SOCONNECT & REAL-TIME MONITORING

With SOCONNECT, the Catering Manager and Dietician can be kept informed via counters recording:

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

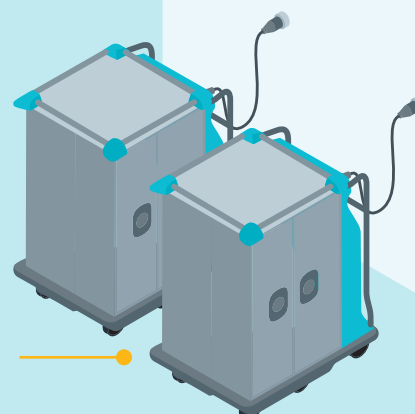


Tray clearing

2

REHEATING AND TEMPERATURE MAINTENANCE

At mealtimes (lunch or dinner), when the trolley is loaded, the programme starts the tray reheating cycle. At the end of reheating, the trolley maintains the temperature until the meals are served.



Ward service room

THE SOCAMEL ADVANTAGE

FOR THE PATIENT/RESIDENT

- Choice of menus offering delicate dishes, fried items or gratins to add variety and enjoyment to meals
- Hotel service on flat trays with upscale presentation on pre-dressed plates, facilitating distribution of the right meal to the right patient
- Stress-free experience for serving staff when distributing and clearing trays, freeing up time for interaction with diners

FOR SERVICE STAFF

- Highly manoeuvrable, silent and ergonomic trolleys (the most compact on the market)
- Elegant design for comfortable use
- Optional motorised assistance for effortless trolley handling

FOR CATERING STAFF

- Perfect preservation of organoleptic qualities for an unrivalled range of menu options
- Engineered for easy cleaning: full access to all areas, components removable without tools.
- Autonomous or automatic operation

FOR MANAGEMENT

- Return on investment thanks to high-quality, reliable equipment
- Elegant design contributing to the image of the establishment
- The reliability of our products means maintenance costs can be controlled throughout their lifetime
- Manufactured and assembled in France



FOR MAINTENANCE STAFF

- Maintenance assist system as standard
- High-quality technical components, mainly manufactured and assembled in France
- Quick access to technical components, chiller, PCB, etc.

FOR THE ESTABLISHMENT'S IMAGE

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

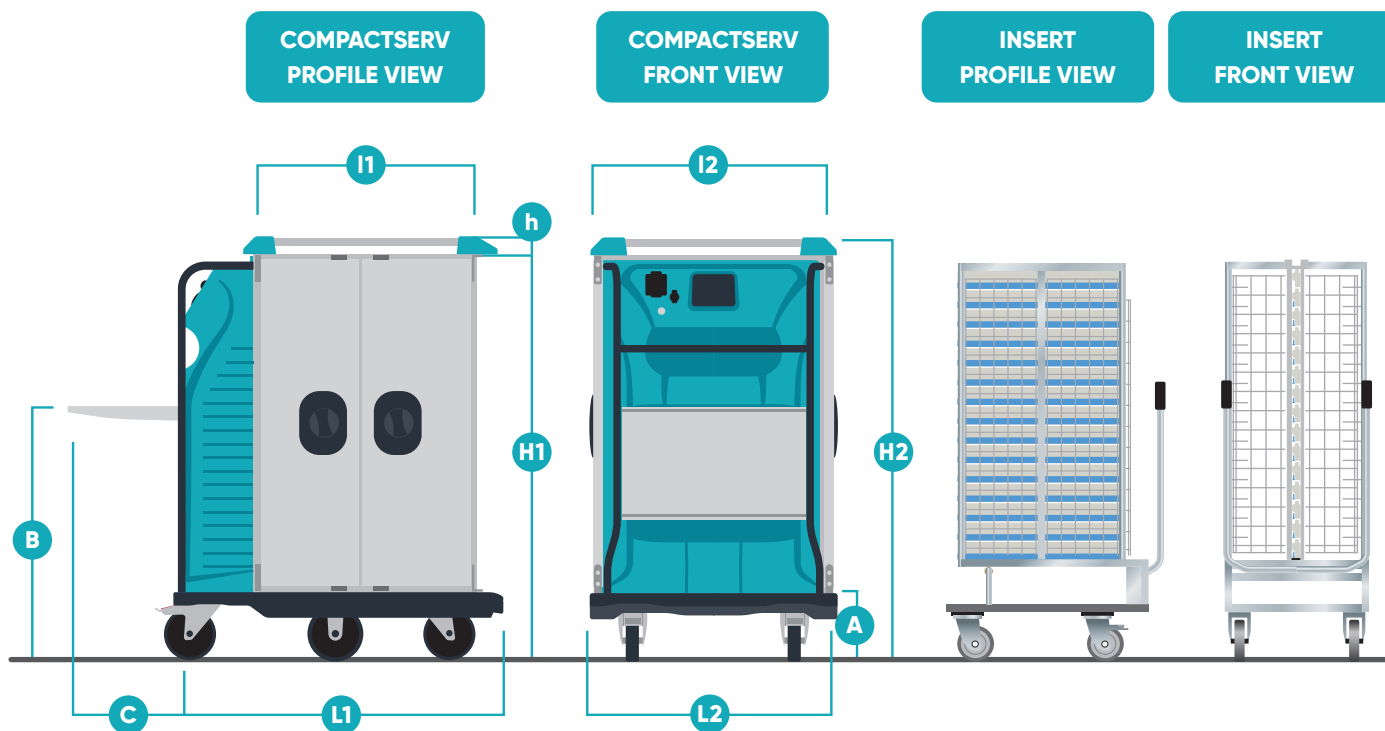


TROLLEYS TO SUIT YOU

Trolleys can be customised for an original touch



DIMENSIONS



DIMENSIONS in mm

	MINI	JUNIOR	SENIOR	INSERT SENIOR	INSERT JUNIOR	PLATES
H1	Height without gallery	1064	1280	1514	1280	1064
H2	Height with gallery	1119	1335	1569	1335	1119
h	Height of gallery	55	55	55	55	55
L1	Length	1040	1040	1040	1040	1040
L2	Width	780	780	780	780	780
I1	Top plate length	657	657	657	657	657
I2	Top plate width	660	660	660	660	660
	4-door opening clearance	1337	1337	1337	-	1337
	2-door opening clearance	1500	1500	1500	-	1500
A	Bumper height	211	211	211	211	211
B	Folding shelf height	790	790	790	-	790
C	Folding shelf width	336	336	336	-	336
	Empty weight in kg	154	174	198	174	154

* Non-contractual photos

This solution
is labelled



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