MULTISERV 4s

GASTRO / ECONOMY



TROLLEYS THAT GUARANTEE FOOD SAFETY FOR YOUR BULK MEALS!

THE SOLUTION THAT GETS PEOPLE TALKING!

The latest generation of Multiserv trolleys for the distribution of your meals in canteen settings

SOCAMEL

#weprotectyourfood

GASTRO ECONOMY

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OPERATING PRINCIPLE

The SOCAMEL multiportion meal distribution solution, the MULTISERV trolley, 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 and reheated to the appropriate temperature in the same trolley, before and throughout your service.

The MULTISERV offers everything you need for canteen catering and can accommodate any kind of container (plastic or aluminum trays, stainless steel gastronorms 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.

TECHNICAL DESCRIPTION

The Multiserv is a multiportion meal distribution trolley with embedded technology.

It comes in 2 models, allowing for the seamless distribution of between 15 and 60 meals:

- Multiserv Junior: 30 meals maximum
- Multiserv Senior: 60 meals maximum

The trolley is fitted with 4 galvanized wheels: 2 fixed wheels and 2 pivoting wheels with a brake.



FEATURES

- Food-grade stainless steel external and internal structure
- Insulating doors which open to 270°
- Rotomoulded polyethylene non-marking bumper
- Tempered safety glass work surface
- 3-side stainless steel anti-fall rail
- 4 bumpers ensuring ease of handling
- Container to catch condensation
- Compliant with IPX4 waterproofing standard, bearing a CE mark

THE STORY OF THE MULTIPORTION SOLUTION



1992 - RESCASERV V1

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



2000 - RESCASERV V2

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



2010 - MULTISERV V2

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



2007 - MULTISERV V1

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



2016 - MULTISERV 3

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

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SUMMARY

CONVECTION HEAT TRANSFER | P.6
Socamel Technologies Engineering

COOKSERV | P.7
Standard execution

COOKCHILL | P.8
Standard execution

COOKFREEZE | P.9
Standard execution

MULTISERV 3 | P.10
The solution that gets people talking

OPTIONS | P.16
To complete your Multiserv trolley

i - SERV® | P.18
Monitoring and traceability

THE SOCAMEL DIFFERENCE | P.20
From Kitchen to Customer

DIMENSIONS | P.22
For the Multiserv trolley

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SOCAMEL TECHNOLOGIES' FORCED AND CONTROLLED CONVECTION HEAT TRANSFER

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

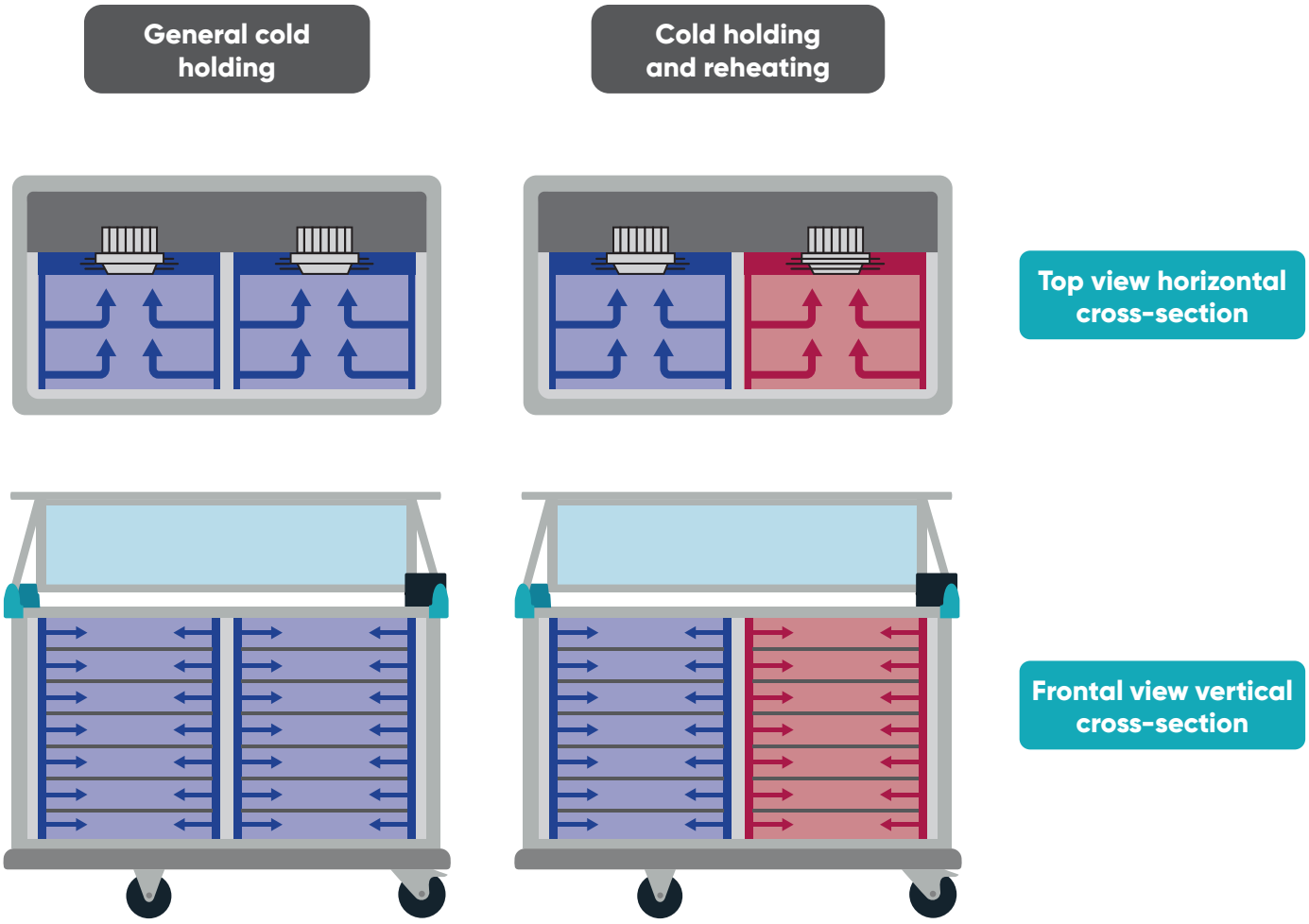
- Preserve the organoleptic qualities of a large range of menus, including delicate dishes: pastry-encased foods, gratins, breaded foods, fried foods etc., to prevent dishes from softening or drying out.
- No specific tableware required.
- Dynamic and targeted circulation of cold and hot air flows, thanks to airflow and forced heat studies.
- Powerful temperature regulation for 3 types of holding:

Cookchill / Cookfreeze

Cycle starts with rapid reduction to cold then general cold holding at 3°C. At programmed time, continues to hold cold dishes at temperature, and reheats hot dishes.

Cookserv

Boost hot and cold dishes to temperature.



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COOKSERV

Ideal for maintaining the temperature of meals prepared on the same day as distribution.

GASTRO ECONOMY



1 PRODUCTION AREA
KITCHEN



2 LOADING AREA

3 TRANSPORT TO CANTEEN
OR BOOST



4 BOOST
OR TRANSPORT
TO CANTEEN



5 DISTRIBUTION
CLEARING



6 RETURN TO KITCHEN
CLEANING

COOKCHILL

Ideal for cold holding, reheating and serving cookchill meal preparations.

GASTRO ECONOMY



1 PRODUCTION AREA
KITCHEN



2 COOLING OF
COOKED DISHES



3 LOADING AREA
COLD STORAGE



OR



4 TRANSPORT TO CANTEEN
OR REHEATING



OR



5 REHEATING
OR TRANSPORT
TO CANTEEN



6 DISTRIBUTION
CLEARING



7 RETURN TO KITCHEN
CLEANING

COOKFREEZE

Ideal for cold holding, reheating and serving cookfreeze preparations.

GASTRO ECONOMY



1 RECEIPT OF MEALS AND STORAGE



2 LOADING AREA



OR



3 TRANSPORT TO CANTEEN OR COLD HOLDING THEN REHEATING



OR



4 COLD HOLDING THEN REHEATING OR TRANSPORT TO CANTEEN



5 DISTRIBUTION CLEARING



6 RETURN TO KITCHEN CLEANING

MULTISERV 3



MULTISERV JUNIOR



MULTISERV SENIOR

PERFORMANCE

Our trolleys' performance ensures enhanced food safety (HACCP), and allows you to obtain the temperatures you want. This preserves the organoleptic and visual qualities of even the most delicate prepared dishes.



ENVIRONMENTAL PROTECTION

Significant energy use optimization thanks to hermetically-sealed compartments with rounded edges, preventing any hot or cold air escape.

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GASTRO ECONOMY



ERGONOMICS

The Multiserv trolley ensures a smooth transfer from kitchen to canteen in your establishment. It features a spacious worksurface, offering optimum comfort during service, and hot and cold compartments running lengthways to facilitate loading and unloading, and ensure easy viewing of dishes to avoid burns. 4 ergonomic bumpers, on the 4 trolley corners, assist maneuvering.

A visual guide is integrated into the trolley to facilitate use of the appliance. There are two functions which help ensure food safety:

- The Keep Hot function for temperature holding in the hot compartment during service
- The Boost function which facilitates rapid temperature increases after reheating and/or before service in the holding phase.

CYCLE EXECUTION

Product reheating involves a rapid increase in temperature, then stabilization, to reach the desired end temperatures. Only SOCAMEL's forced and targeted heat transfer can regulate the heat and ensure target temperatures are met.

Holding, which is in automatic mode, allows you to preserve the organoleptic qualities of products at the right temperature, both on the hot and cold sides.





TOWED TRANSPORTS

The Multiserv-compatible towing tool, the tilting hitch, allows you to group trolley transports together, offering additional ease of use for your staff.

If you have a tilting hitch, you can complete your setup by ordering the Husky, our effortless towing solution.

There is also a Multiserv version fitted with electrical power assistance, transporting the trolley whilst reducing your staff's workload.

QUALITY, PRODUCT LIFESPAN AND MAINTENANCE

The Multiserv trolley has been designed using quality, robust and carefully-selected materials like food-grade stainless steel, which guarantee a good product lifespan.

It has also been designed to ensure staff safety. Any risk linked to the general use of Multiserv can be managed: its tempered glass worksurface helps prevent burns, and its surfaces are smooth and sleek, with no rough edges. This prevents users from cutting or pinching themselves during use.

Maintenance is made easy thanks to the pivoting worksurface, and quick access to the technical elements via the back of the trolley, by simply removing two screws.



COST

A Socamel buy = peace of mind

Our full service offer, combining a high level of quality and environmental protection, means we can offer you the best overall cost on the market. Our high-performance solutions offer you easy and reduced maintenance.

GASTRO ECONOMY

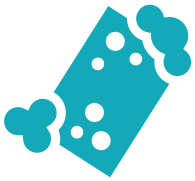
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CLEANING AND HYGIENE

The trolley is designed to make cleaning simple and effective. Its design allows for optimum runoff of water, thanks to its smooth compartments with radial angles.

Compartment interiors can be sponge washed, and the trolley has a drain pan for condensation.



SPONGE WASH



WIPE CLEAN



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THE MULTISERV RANGE

VARITHERM

The Varitherm system can maintain the temperature of, and reheat different dishes in a customized way in a single compartment.

The compartment is separated into two by a stainless steel divider, and each half-compartment has its own ventilators and can be individually programmed.

Breaded food, grilled food, gratins and pastry-encased food can now be placed alongside the most delicate dishes without risk of damaging the organoleptic qualities of the food, and ensuring the right core temperatures are maintained.



MULTISERV VARITHERM

PLATE WARMER

The plate warmer function, also useful for pre-heating bread, allows you to maintain your food's temperature for longer, thanks to the preheating of your china tableware.



MULTISERV PLATE WARMER

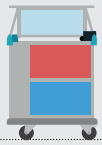
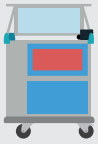
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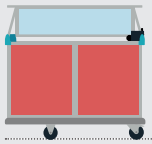
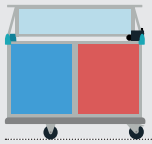
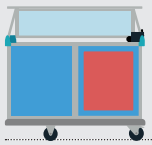
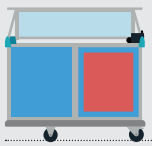
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MODELS AND CAPACITIES

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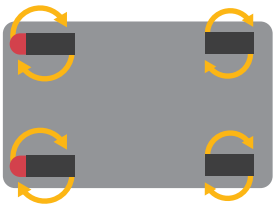
JUNIOR MODEL	LEVELS (GN1/1)	HEIGHT OF LEVELS (MM)	CAPACITY
 **Hot**	7 or 8	89 or 78	Up to 60 hot portions
 **Mixed**	7 or 8	89 or 78	Up to 60 hot or cold portions
 **Hot** **Cold**	3+3 or 4+4	81+81 or 61+61	Between 15 and 20 full meals
 **Mixed** **Cold**	3+3 or 4+4	81+81 or 61+61	Between 15 and 20 full meals

SENIOR MODEL	LEVELS (GN1/1)	HEIGHT OF LEVELS (MM)	CAPACITY
 **Hot** **Hot**	7+7 or 8+8	89+89 or 78+78	Up to 120 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 120 cold portions
 **Mixed** **Mixed**	7+7 or 8+8	89+89 or 78+78	Up to 60 full meals or 120 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

OPTIONS AND ACCESSORIES

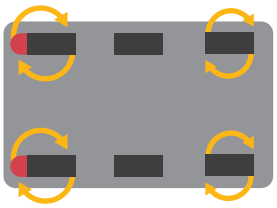
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WHEEL OPTIONS



4 x Ø 160 mm galvanized swivel wheels

- 1 directional wheel
- 2 wheels with brakes



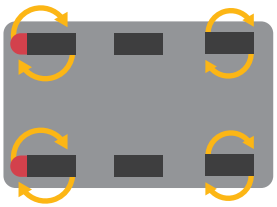
6 x Ø 160 mm galvanized wheels

- 2 fixed wheels
- 4 swivel, including 2 with brakes



4 x Ø 160 mm stainless steel wheels

- 2 fixed wheels
- 2 swivel with brakes

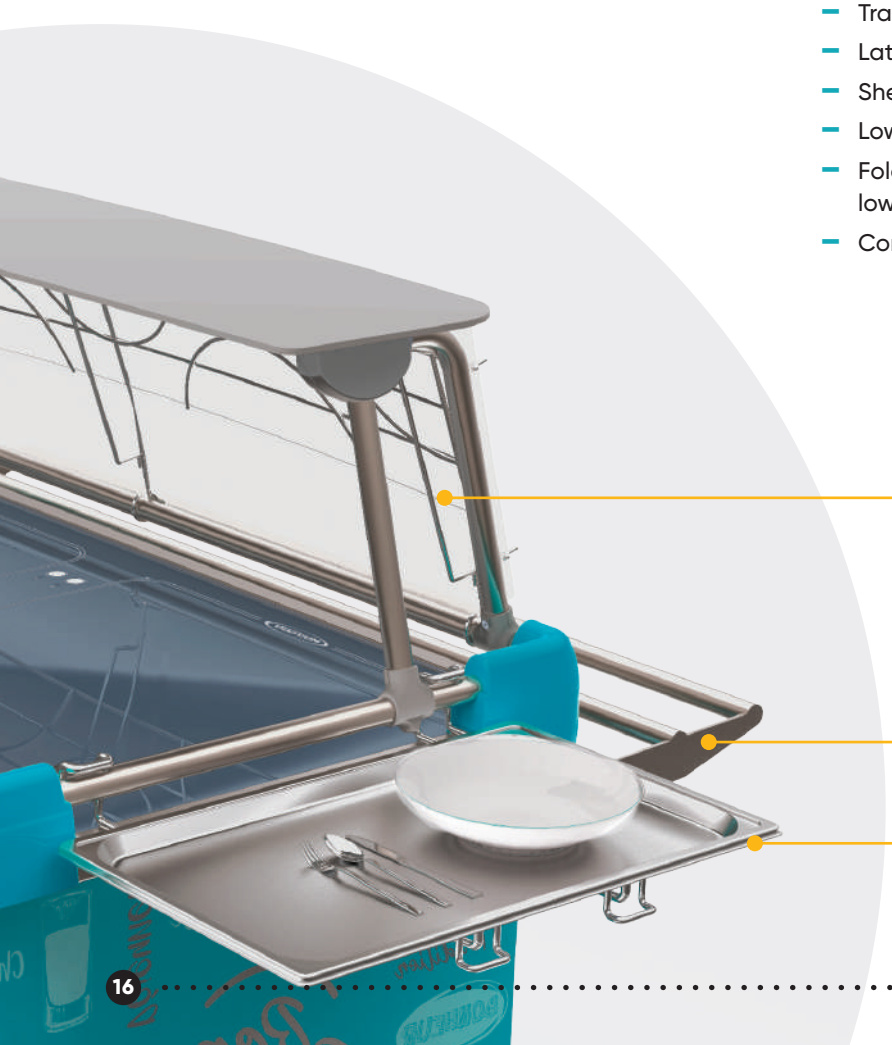


6 x Ø 160 mm stainless steel wheels

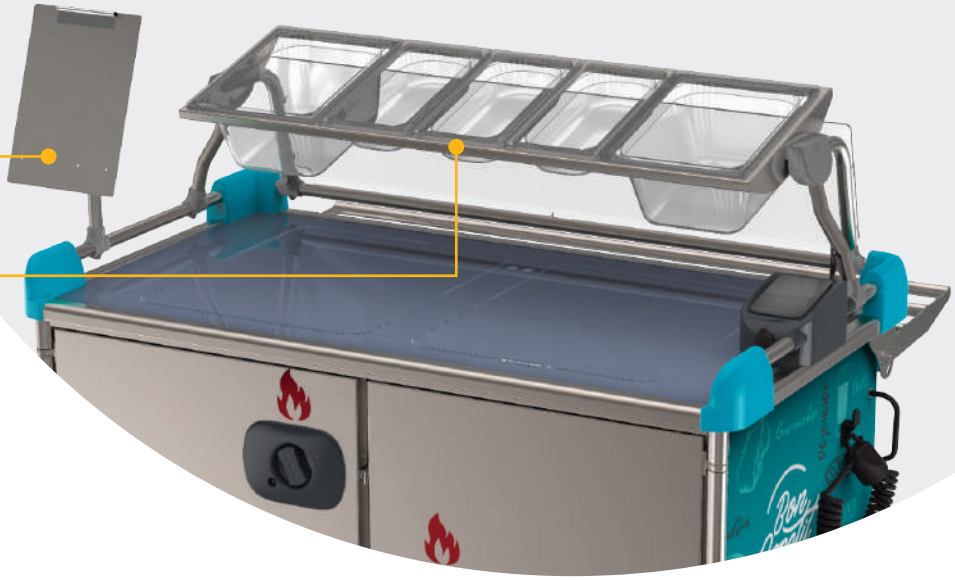
- 2 fixed wheels
- 4 swivel, including 2 with brakes

EXTERNAL OPTIONS

- Lateral shelf for soup
- Tray belt
- Lateral shelf
- Shelf with sneeze guard
- Lowerable shelf with sneeze guard
- Foldaway shelf for shelf with sneeze guard / lowerable shelf
- Container shelf



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I-SERV4

SCREEN

The trolley is equipped with an intuitive colour touch screen (4.3 inches) that displays the activity in progress and provides access to programming.

Digital functions

- Complete programming
- Heated and cooling worksurface
- Lighting
- Manual heat start and stop
- Trolley standby mode
- Manual heat holding and boost
- Diagnostics, maintenance assistance

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 on

• Extended option, 2880 measurementpoints per day and even during power off

iServ4 new features

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



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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

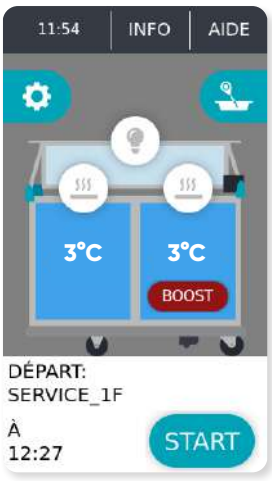
Exports and saves traceability reports in PDF format :

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

Realitime

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



Home screen



Heat programme launch screen



Programming screen

THREE LEVELS OF TRACEABILITY

Standard traceability

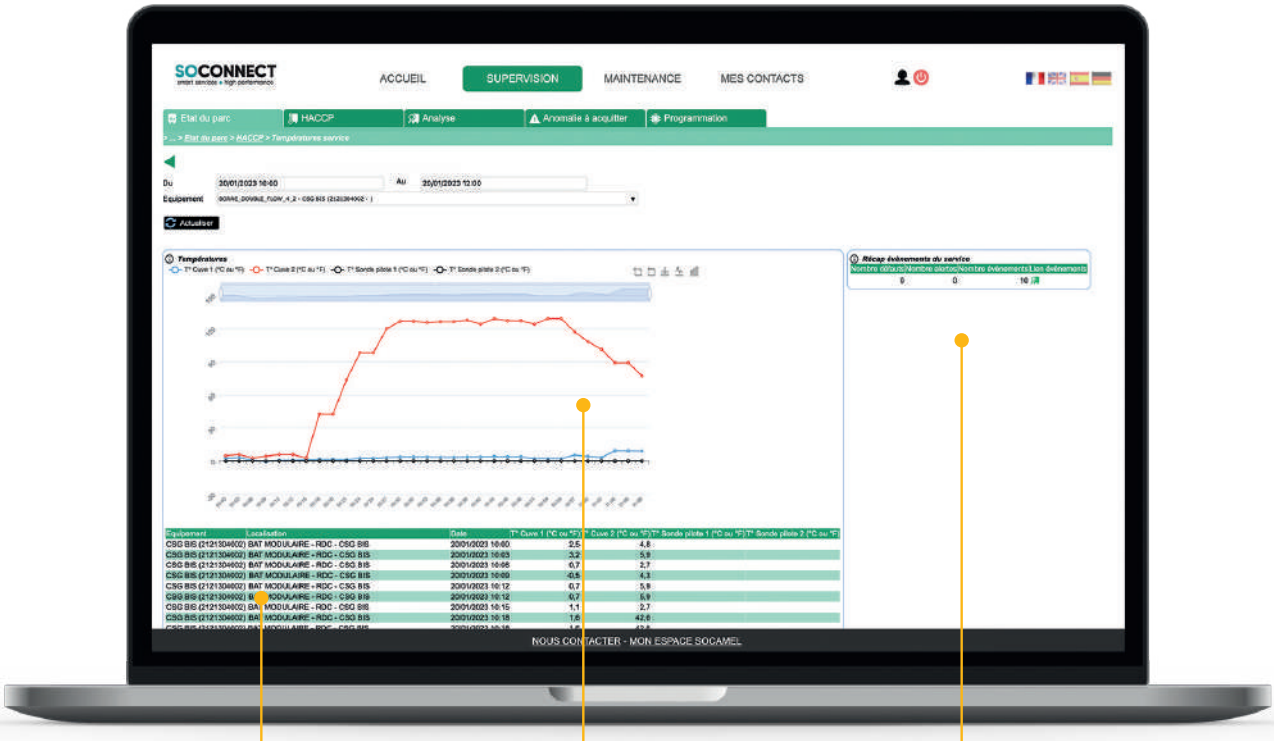
As standard, a first level of traceability records the ambient temperatures of the tanks when the trolley is powered up.

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 software

Real-time monitoring

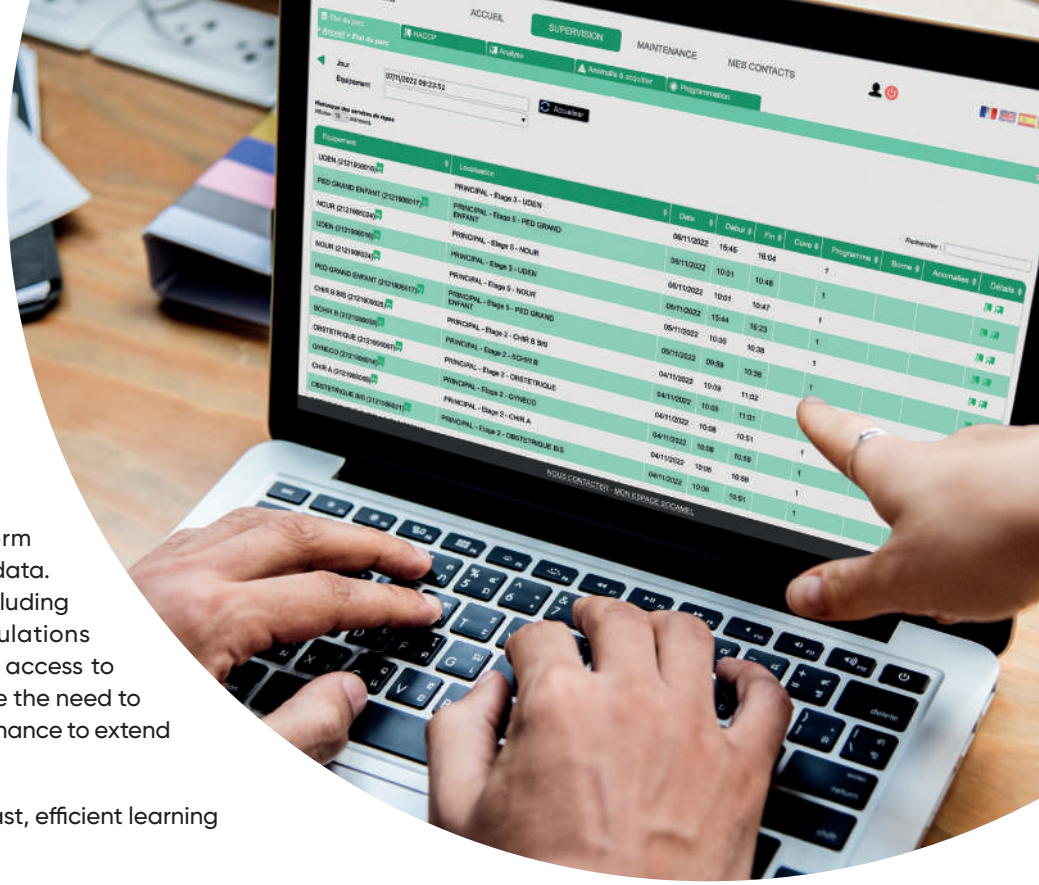
Service offer

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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.

THE SOCAMEL DIFFERENCE

GASTRO ECONOMY

FOR THE PATIENT / RESIDENT

- A choice of menus offering delicate dishes, fried food or gratins, guaranteeing varied and exciting meals.
- Service staff freed from the stress of distribution and clearing, ensuring service with a smile.
- Cheerful and convivial meal distribution, ensuring every meal is a happy one.

FOR THE SERVICE STAFF

- Trolleys are highly maneuverable, quiet and ergonomic.
- An elegant design for rewarding use.

FOR THE KITCHEN STAFF

- An unparalleled, perfect organoleptic preservation of flavours in a wide range of meals.
- Easy-clean design: all parts accessible or quick to dismantle.
- Autonomous or even automatic operation.

FOR THE ADMINISTRATOR

- Return on investment with a reliable and quality product.
- Elegant design, boosting the establishment's brand image.
- Our products' reliability allows you to manage your maintenance costs during their entre lifespan.
- Designed and assembled in France, supported Worldwide





FOR MAINTENANCE STAFF

- Maintenance assistance tool as standard
- All technical components are high-quality and largely manufactured in France
- Quick access to all technical elements, refrigerator section, electric circuit board, fans etc.

FOR THE ESTABLISHMENT'S IMAGE

- Distribution trolleys which promote the establishment's image (elegance and simplicity)
- An environmentally and societally-responsible approach.

TROLLEYS THAT LOOK LIKE YOU

Possibility of customising trolleys to add an original touch, certain to be appreciated by everyone.





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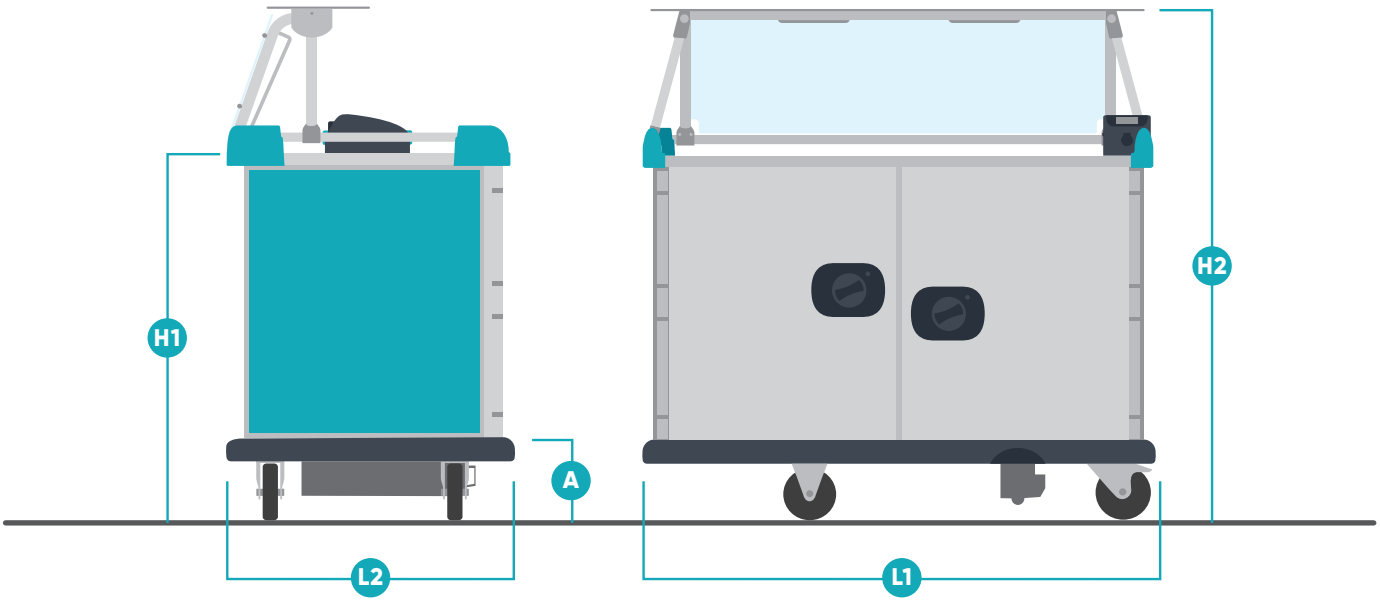
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DIMENSIONS

MULTISERV®
PROFILE VIEW

MULTISERV®
FRONT VIEW



MEASUREMENTS/en mm	JUNIOR	SENIOR
H1 Worksurface height	985	985
H2 Height including upper shelving	1303	1303
L1 External length	906	1370
L2 External width	765	765
A Bumper height	235	235
Empty weight in kg	122	172
Dimensions	906 x 765 x 1383	1370 x 765 x 1383

* Non-contractually-binding photos

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SOCAMEL

#weprotectyourfood

MADE IN FRANCE

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