

# OUR SOLUTIONS



**EXPERTISE, PRODUCTS AND SERVICES**

An ideal range for all your meal distribution needs in collective catering settings



**#weprotectyourfood**



# SUMMARY

## **INDIVIDUAL DISTRIBUTION | P.4**

Our decoupled technology solution

## **COLLECTIVE DISTRIBUTION | P.6**

Our embedded and decoupled technology solutions, and our ovens

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Our solutions to whet your appetite

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Our meal trolley and transport solutions

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Our solutions to show off your dishes

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A practical and elegant range

## **SERVICES | P.10**

Our group at the service of yours

## INDIVIDUAL DISTRIBUTION

Our decoupled and embedded technology solutions

### The Socamel decoupled concept

Comprising of an Ergoserv transport trolley and a Double Flow docking station, this solution is designed for the distribution of hot, cold or frozen meal trays.



## DOUBLE FLOW V4S DOCKING STATION

Operates via forced air technology, ensuring temperature holding or reheating of hot dishes, and cold holding of cold meals from the moment the Ergoserv trolley is connected.



## ERGOSERV V4S TROLLEY

With no embedded technology, this streamlined solution optimizes ergonomic comfort and ensures ease of handling.

## INSERT ERGOSERV

This standalone insert, including its trays ensures transport from the assembly point to the reheating room. This solution is part of our improved ergonomics and handling approach.



**COMPACTSERV SENIOR**



**COMPACTSERV JUNIOR**



**COMPACTSERV MINI**



## COMPACTSERV

Designed for temperature holding and reheating of your hot, cold and frozen meal trays.

## COMPACTSERV PLATES

A trolley for the distribution of meals which have already been plated up in a communal room.



**COMPACTSERV PLATES**



**ROOMSERV SENIOR**



**ROOMSERV JUNIOR**



**COMPACTSERV INSERT**

## ROOMSERV

A hot meal model designed for temperature holding, boost and distribution of meals on trays prepared on the same day.

## COMPACTSERV INSERT

A decoupled solution which helps to reduce weight to ensure greater ease of handling during service.

## COLLECTIVE DISTRIBUTION

Our embedded and decoupled technology solutions, and our ovens.



MULTISERV JUNIOR



MULTISERV SENIOR



MULTISERV VARITHERM

## MULTISERV

### Our service solution for canteens

Designed for temperature holding and reheating of your hot, cold and frozen collective catering dishes, served in Gastronorm containers.

Wide range of a dozen or so models, with various capacities to fit your needs.

## MULTISERV VARITHERM

The Varitherm system holds and reheats different meal preparations on an adaptable basis in a single compartment.

Double Flow docking station and Ergochef trolley



ERGOCHF

## ERGOCHF

### Our compact solution for container transport

Comprising of an Ergochef transport trolley and a Double Flow docking station, it is designed to distribute full meals in multiple portions.

## THERMATRONIC

### Our oven solution

Range of ovens designed for rapid and uniform reheating of your cold dishes.  
Can reheat from 1 to 320 meals.



THERMATRONIC 1



THERMATRONIC 3



THERMATRONIC 4



THERMATRONIC 5



THERMATRONIC 8



THERMATRONIC 10

## BREAKFAST

Our solutions to whet your appetite!

### SERVIZIO

A range to ensure easy distribution of breakfast trays.

### SERVIZIO CAFÉ

An standalone hot drink dispenser.

### TROLLEYMUG

A servizio including a hot drink dispenser.



SERVIZIO

TROLLEYMUG

SERVIZIO CAFÉ

## TRANSPORT

Our meal trolley and transport solutions.

### ROLTAINER

#### Our crate transport solution

Mobile isothermal container, to transport your meals whilst controlling their temperature.



ROLTAINER 220L

ROLTAINER 370L

ROLTAINER 500L

### SERVITHERM

#### Our meal trolley solution

A range of more than 40 market leaders in isothermal hot and cold meal transport from kitchen to hospital wards and canteens.



COMBO

DOBLE

EURO

SINGLE

TWIN

## CROCKERY

Our solutions to show off your meals!

Two specially-designed ranges to optimize tray space and present meals in an appealing way.

### OLYMPE WHITE RANGE



### AURORE WHITE RANGE



### BISPHENOL\* FREE CLOCHES



\*For Olympe and Aurore ranges

## TRAYS

A practical and elegant range.

We have a large range of trays which are functional and ergonomic and which meet all market requirements, in sizes which fit each of our trolleys.



XS

Optimum

Gastronorm V2

Gastronorm V1

Gastronorm +

Confort

## SERVICES

Our group at the service of yours.

## SOCONNECT

smart services • high performance

### Guaranteeing results and oversight of your fleet

SOCONNECT is our new 360° cloud software solution, designed to optimize meal distribution and management and oversight of machinery fleets.



#### Operations

Monitors meals in counter format.



#### Regulation

Automatic recording and control of compartment temperatures and core product temperature monitoring.

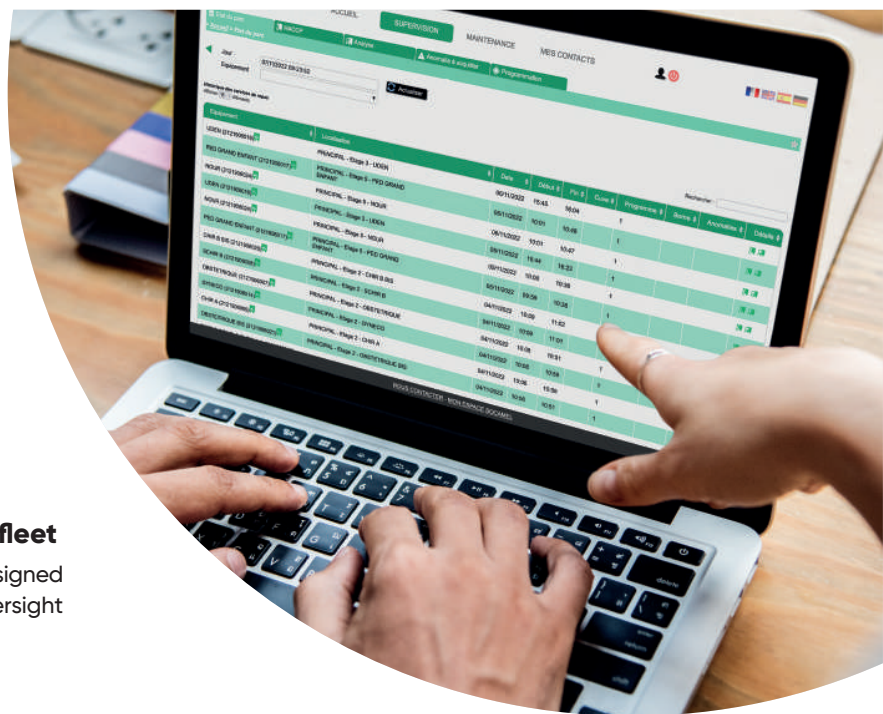
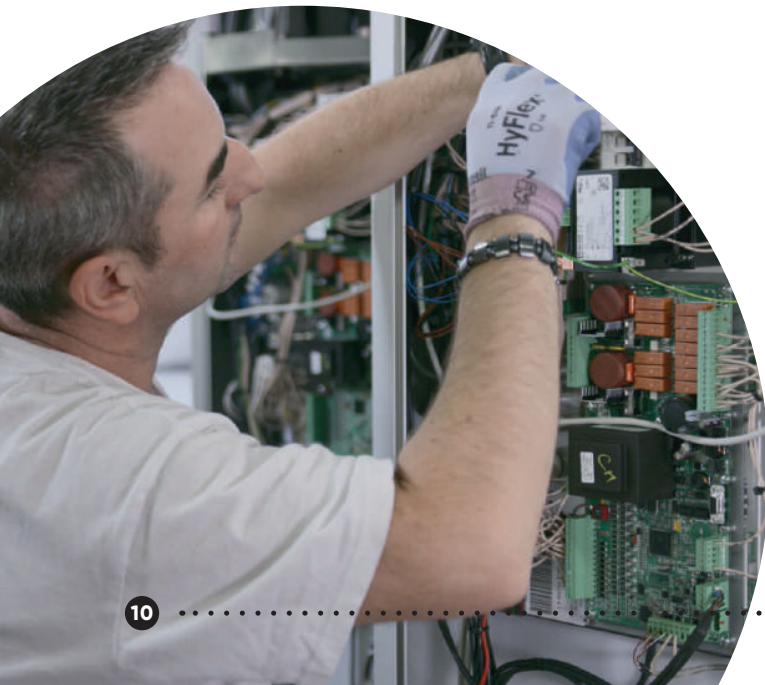


#### Performance

Ensures correct functioning in hot and cold meal production.en froid.

## MAINTENANCE

Technicians regularly trained by our experts to ensure quality assistance.



#### GMAO (Computer-assisted Maintenance Management)

Computer-assisted maintenance management tool.



#### Assets

Indicators which help pre-empt investments.



#### Safety

Guaranteed service on platform operations.



A platform dedicated to provision of technical documentation and the sale of original, manufacturer-certified spare parts. Your client account will provide access to your appliances, whether they are recent or older models.

## HIRE OF NEW APPLIANCES

All of our appliances are available to hire.

## REDEPLOYMENT

We offer refurbishment of some appliances to extend their product life, guaranteeing at least the same level of functionality and performance.

