

Hot & Cold Tray Service Carts for Hospital Patient Meals



KONEXT

“

If you settle for nothing less than your best compliance's, you will be amazed at what you can accomplish for your inpatients diet management and patient experiences.

”

📍 **KONEXT (M) SDN BHD**
D-4-3, Garden Shoppe @ One City,
Jalan USJ 25/1A, 47650 Subang Jaya,
Selangor, Malaysia.

☎ +6 03 8081 1868

☎ +6 03 8081 1868

📧 enquires@konext.com.my



MYUNGSE CMK

Hot & Cold Tray Service Carts for Hospital Patient Meals



KONEXT



KONEXT

“For the bright future”



“CUSTOMER SATISFACTION”



Since the establishment of Konext, in 1994, it exclusively focused on the development of high-quality tray service carts. The innovative patient-meal distribution system is made possible by the accumulated expertise of Konext and will improve hospital services and patient satisfaction.

BRAND VALUES



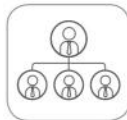
Incessant R&D with aggressive investment for successful long-term business



Provision of custom-made solutions



Practical and systematic product inspection



Systematic customer care through after-sales services



A first mover and a leader in Korea's domestic market



Increased exports based on overseas marketing

KONEXT STRENGTHS



Safety

They can be safely used for a long time, thanks to their various safety devices and strong structure.



Hygiene

They enable excellent temperature and hygiene control.



Convenience

They can be conveniently used, thanks to electromotive operation and integrated control system.

“PRODUCTS”



General light driving

Even when the cart is full of meals, it runs smoothly with a soft press of the forward-reverse lever.



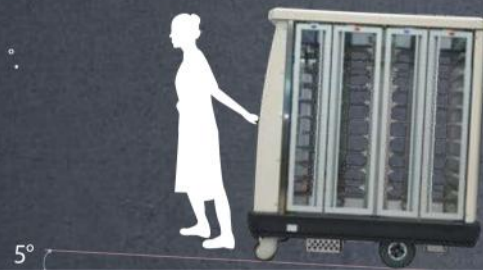
Reverse run that takes nearby persons into consideration

It can run safely, thanks to its reverse-run alarm function. Its touchscreen display enables rear-side viewing.



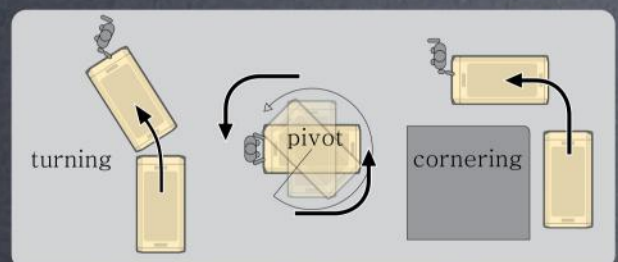
Stable run on sloped floor

It can smoothly run on slopes with a maximum inclination of 5°. Its speed can be automatically maintained at a constant when it runs downslope.



Easy turning

Its front casters, which rotate in several directions, enable easy turning.

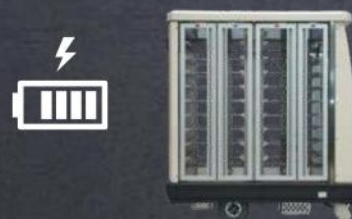


Safe battery charging

It is driven by battery.

When the battery is fully charged, an automatic control system is actuated to prevent overcharging.

* Its charging time and operation time may vary depending on the service environments.



Innovative electromotive driving system

It features maximized user convenience and satisfaction.
It runs smoothly even when it is fully loaded.



“EMOS SERIES”



Electromotive drive model

Manual drive model

Superior temperature control

EMOS (emotion service) means that it provides a top-quality meal distribution system by addressing the emotions of patients and users. The EMOS series features hot/cold storage and electromotive driving for providing patients with fresh meals, thus improving user and patient satisfaction. Developed for the western food culture, the EMOS series is suitable for meals of western patients.

According to cooking environments of the hospital, this model can be applied for various kinds of temperature management systems and it has high temperature controlling performance.

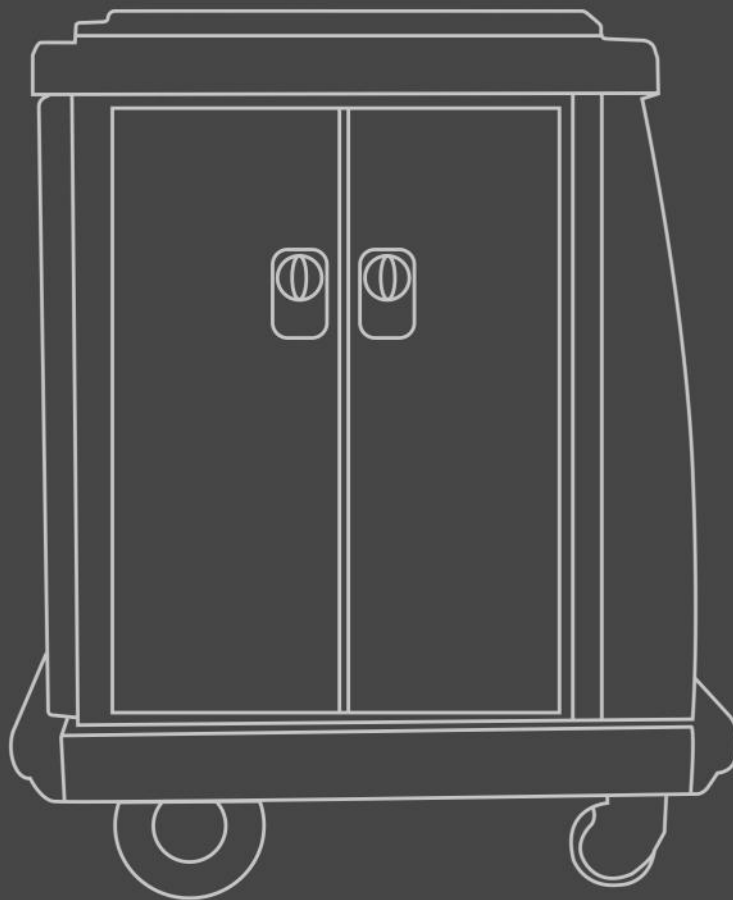
Depending on the users' requirements, the added functions of Happy Cart EB model are available as options.

EMOS Series

Electromotive drive model

Manual drive model

Cook-serve / Cook-chill



EMOS

Product safety



Touch screen and front camera

Viewing the front blind spot on the touchscreen display.

"HACCP

* Electromotive only



One-touch door lock system (optional)

Clicking a button on the touchscreen display can simultaneously lock all the doors. As the door lock can only be cleared by a password, patient meals can be protected from unauthorized persons.

* Electromotive only



Emergency stop button and front collision sensor

In case of an emergency, the operator can stop the cart with the emergency stop button. In addition, the front collision sensor automatically stops the cart in case of a collision.

* Electromotive only



Urethane bumper

Absorbing external impact.

* Electromotive only



Wheel arrangement for safe driving



standards meeting product”



Anti-static handle



Precision-cast hinges

High-strength precision-cast hinges keep the doors stable.



Manual switching lever

This lever enables to switch to manual drive at narrow spaces or while battery is discharging.



Condensate drain valve



Circuit-breaker window



Safe pocket-type power cord holder



Common features of the EMOS series

☑ User convenience



Easy operation of forward/reverse driving lever



Rounded inside corners that facilitate cleaning

Preventing dirt accumulation or germ growth at corners.



Electromotive motor

The battery-powered motor enables easy control of the cart. Manual switching is possible.



USB for temperature data backup (optional)

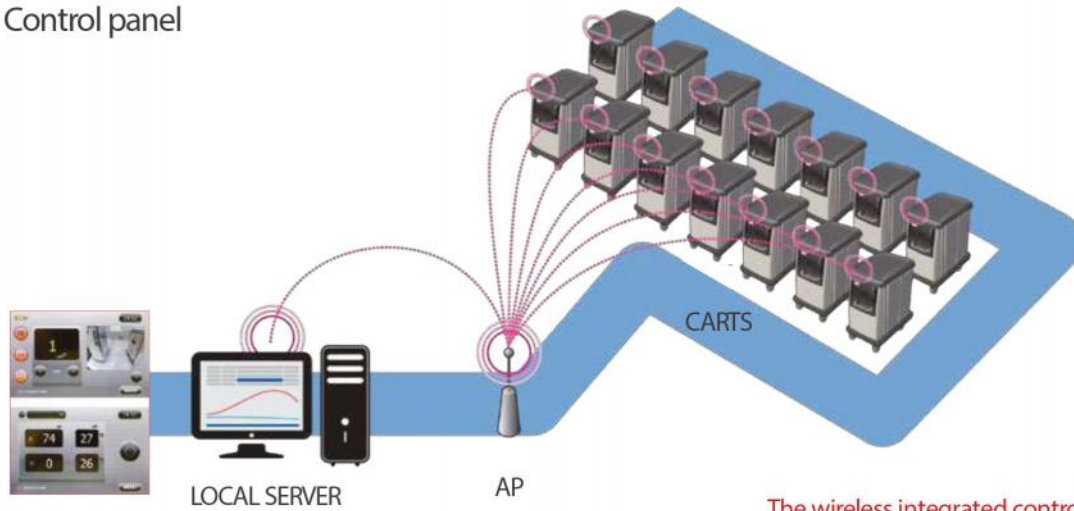
Data of temperature changes in the chamber can be saved through a USB. Managing the temperature change is to follow the HACCP standards.



Wide tray holder

The wide tray holders minimize thermal interference between the hot and cold storage mechanisms.

Control panel



The wireless integrated control system has acquired a patent in the US (US PATENT NO. 9,114,818 B2). (optional)

Electromotive) Touch-screen Wi-Fi control panel

The centralized control panel provides user convenience. Temperature setting, patient meal information, automotive operation, time schedule, etc. can be collectively or individually controlled by a remote PC via Wi-Fi communications.

Manual drive model



Manual) Individual control

Current temperature display and temperature setting functions can be controlled individually.



Manual) Centralized control

Current temperature display, temperature setting, schedule setting, etc. can be controlled collectively.

Temperature control system

The EMOS series was designed to satisfy the various temperature control requirements of users. Cook-serve and cook-chill types are available for the typical temperature control system. In addition, convection and conduction modes are available for the heating system.

* Temperature setting may vary depending on meals and cooking environments.

Cook-serve type

In this type, meals cooked in the hospital kitchen are moved to the cart preheated/chilled to the temperatures of 70°C and 5°C, respectively, for distribution.

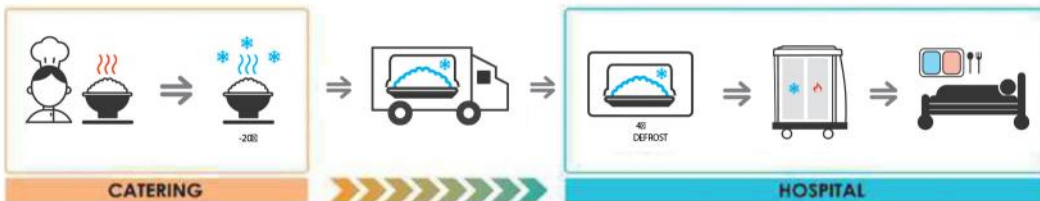


Recommended temperature setting :
70°C for hot storage, 5°C for cold storage,
and 20 minutes for preheating/chilling time.

Before the cart is loaded with meals, it is preheated/chilled to the temperatures of 70°C and 5°C, respectively, for 20 minutes. This increases the efficiency of optimum-temperature meal distribution.

Cook-chill type

The temperature of the depths of frozen meals is first defrosted to 4°C, and then it is thawed again in the cart. The depths of stored hot meals should be 74°C. This is the temperature for protecting patient's meals according to the HACCP standards.



Recommended temperature setting :
140°C for hot storage, 2°C for cold storage,
and 1 hour for heating/chilling time.

The frozen meals supplied by a catering service company are first defrosted from -20°C to 4°C, moved to the hot-storage and cold-storage chambers, and heated/chilled to 140°C and 2°C, respectively, after an hour of operation. The final temperatures at the depths of the meals will be 74°C and 4°C, respectively, which are safe temperatures for hot/cold meals.

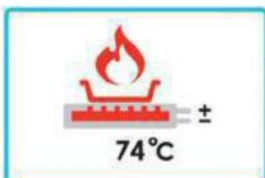
Heating system

Convection mode



This is the most common mode for heating meals using a hot-air blower.

Conduction mode



In this mode, the meals contained in the trays are heated by the trays that are heated by the hot plates mounted on the tray holders. This mode can minimize thermal loss, as well as increase meal temperature to a desired level within a short time.

Specifications of the EMOS series



Model code	Width (mm)	Length (mm)	Height (mm)	Trays (pieces)	Rows (columns, rows)	Inter-tray gap (mm)	Power consumption (kw)	Weight (kg)	Power supply
------------	------------	-------------	-------------	----------------	----------------------	---------------------	------------------------	-------------	--------------

Cook-serve type

EMOS-CS30E-80	1270	800	1778	30	2,15	80	3.9	370	1P+E, 220~240V, 50/60HZ OR 3P+E, 220~240V, 50/60HZ
EMOS-CS30-80	1200	800	1679	30	2,15	80	3.9	290	
EMOS-CS24E-96	1270	800	1778	24	2,12	96	3.9	370	
EMOS-CS24-96	1200	800	1679	24	2,12	96	3.9	290	
EMOS-CS24E-80	1270	800	1538	24	2,12	80	3.9	320	
EMOS-CS24-80	1200	800	1439	24	2,12	80	3.9	240	
EMOS-CS20E-96	1270	800	1538	20	2,10	96	3.9	320	
EMOS-CS20-96	1200	800	1439	20	2,10	96	3.9	240	

Cook-chill type

EMOS-CC30E-80	1270	800	1778	30	2,15	80	8.7	370	3P+E, 220~240V, 50/60HZ
EMOS-CC30-80	1200	800	1679	30	2,15	80	8.7	290	
EMOS-CC24E-96	1270	800	1778	24	2,12	96	8.7	370	
EMOS-CC24-96	1200	800	1679	24	2,12	96	8.7	290	
EMOS-CC24E-80	1270	800	1538	24	2,12	80	6.9	320	
EMOS-CC24-80	1200	800	1439	24	2,12	80	6.9	240	
EMOS-CC20E-96	1270	800	1538	20	2,10	96	6.9	320	
EMOS-CC20-96	1200	800	1439	20	2,10	96	6.9	240	

Tray

EMOS-T575	575	324	13	Only for cook-serve type				Color: Ivory
EMOS-T575C	575	324	13	Only for cook-chill type				Color: Ivory

Small Tray

EMOS T530	530	324	13	Only for cook-serve type				Color: Ivory
EMOS T530C	530	324	13	Only for cook-chill type				Color: Ivory

The external dimensions and specifications are subject to changes for product improvement.



GLOBAL MYUNGSE CMK



Company locations



Headquarter in Busan



Branch in Seoul



Brazil



KONEXT

www.konext.asia

📍 **KONEXT (M) SDN BHD**
D-4-3, Garden Shoppe @ One City,
Jalan USJ 25/1A, 47650 Subang Jaya,
Selangor, Malaysia.

☎ +6 03 8081 1868
☎ +6 03 8081 1868
✉ bizdev@konext.com.my
i enquires@konext.com.my