

Optimised driving system. Superior temperature control.

Hot & Cold Tray Service Carts for Hospital Patient Meals

MYUNGSE CMK

AUTHORISED DISTRIBUTOR

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“For the bright future”

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“CUSTOMER SATISFACTION”



Since the establishment of MYUNGSE CMK Co., Ltd. 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 Myungse CMK and will improve hospital services and patient satisfaction.

BRAND VALUES



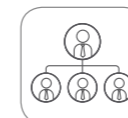
Incessant R&D with aggressive investment for successful long-term business



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

MYUNGSE CMK 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.

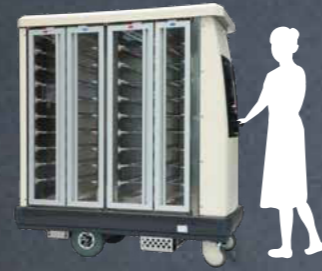
General light driving

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



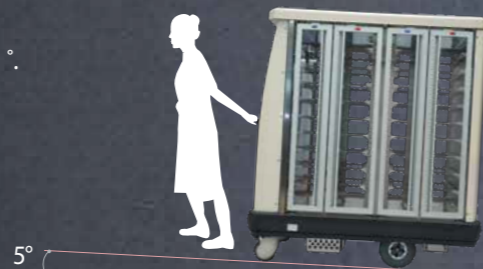
Reverse run that takes nearby persons into consideration

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



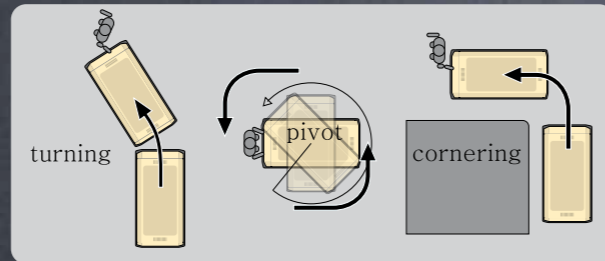
Stable run on sloped floor

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.



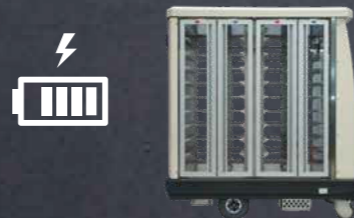
Easy turning

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.



“HAPPY CART SERIES”



Standard models for the eastern food culture

The Happy Cart models feature hot/cold storage and electromotive operation systems to provide patients with fresh meals, thus improving user and patients satisfaction. Happy Carts, the representative products of MYUNGSE CMK, have long been popular.

The company continuously upgrades its Happy Cart Series to improve user convenience.

New Happy Carts are the current model with new functions added to the existing ones of the previous Happy Carts.

New Happy Carts (HA) include sub-models such as EB (Basic) and EP (Prestige: always-on hot and cold).

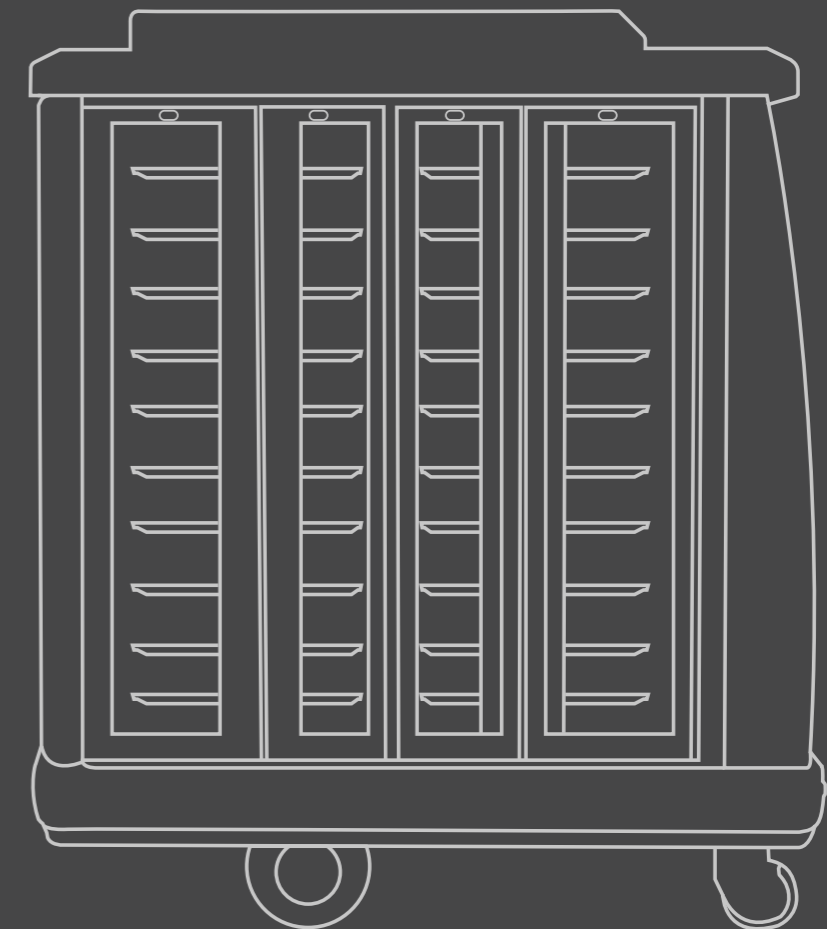
* Exporting model for Happy Cart uses the tray model HA-T509

HAPPY CART Series

Happy Cart Basic(EB)

Happy Cart Prestige(EP)

Happy Cart Original



NEW HAPPY CART BASIC



Chamber temperature array

General type (T470)	- - - C - H - C - H
Export type (T509)	- - - H - C - C - H

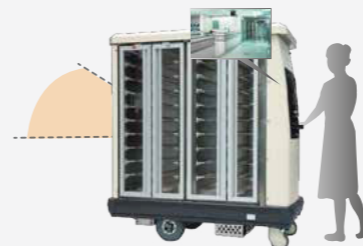
Precautions

Power	Wiring/Individual circuit breaker 30A, Industrial plug 32A		
Plug		OR	Optional



Features of Happy Cart Basic and Prestige and Change-up

Product safety



Front and rear cameras with black box function (optional)

The cameras prevent collision by providing a view of the front blind spot, and enable recording that can be used as evidence in case a collision occurs.



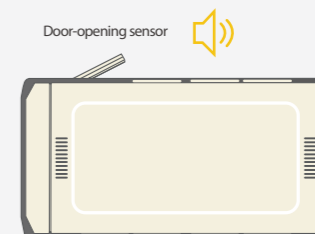
Ultrasonic collision-prevention sensor (optional)

Ultrasonic impact sensors prevent damage to the product from collisions with obstacles.



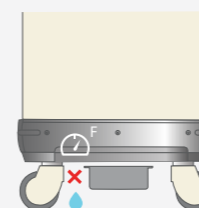
Motor reducer suspension

Absorbing impact to prevent damage to the reducer.



Door-opening sensor (optional), Door-locking

When the sensor detects an open door while the cart is running, the cart will automatically stop to prevent running while the door is open. Patient meals are protected from unauthorized persons.



Full water-level detection sensor

If the water level of the condensate tray approaches the full level, it is notified to the user in order to prevent condensate overflow.



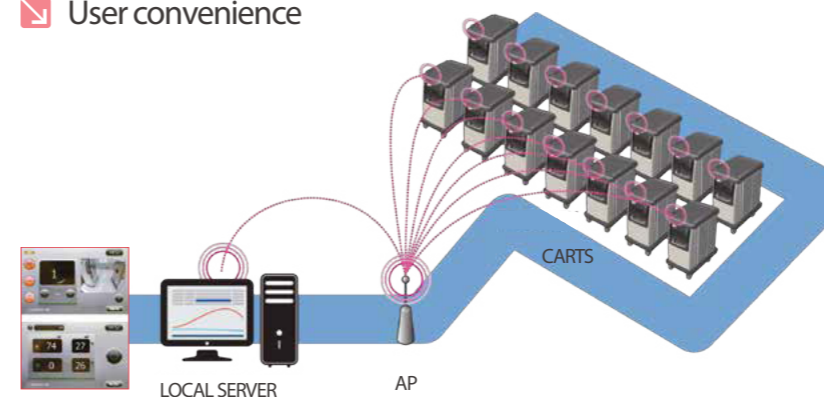
Integrated touchscreen control panel



USB for temperature data backup

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

User convenience



Touch-screen Wi-Fi control panel (optional)

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.

Common features of the EMOS series

☑ User convenience



Easy operation of forward/reverse driving lever



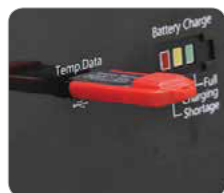
Rounded inside corners that facilitate cleaning

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

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

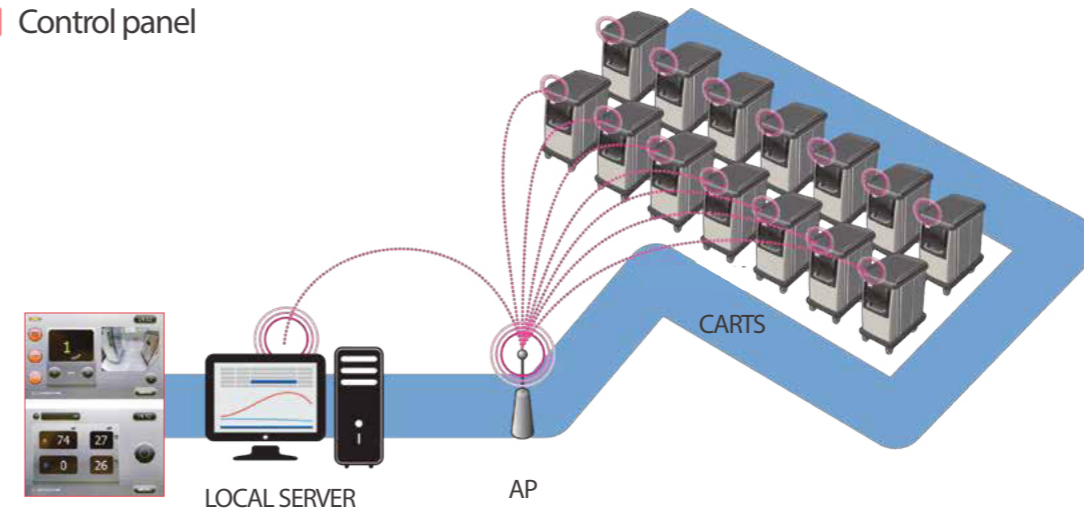


Wide tray holder

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



☑ Control panel



The wireless integrated control system (US Patent no.9,114,818 B2) connects with Wi-Fi to communicate with the carts.

Main functions are temperature control (hot/cold settings, timer and reservation), temperature data history management and patient meal information management.

Manual drive model



Manual) Individual control

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



Manual) Centralized control

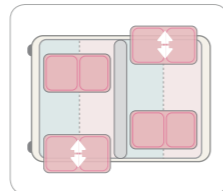
Current temperature display, temperature setting, schedule setting, etc. can be controlled collectively.

Closed-type Return Cart

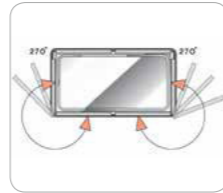
It provides space for returning trays after meals and keeps hospital wards pleasant.



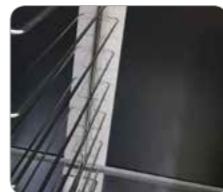
Magnet-type door-seal packing prevents food odor from being leaked out.



Pass-through stainless tray rails



The doors that can be opened to a maximum of 270°, thus enabling utilization of narrow spaces.



Wire rack for tray insertion



Model code	Length (mm)	Width (mm)	Height (mm)	Trays	Columns, Rows	Weight (kg)
HA-R40A	1240	760	1450	40	4,10	140
HA-R36A	1240	760	1350	36	4,9	130
HA-R32A	1240	760	1250	32	4,8	120
HA-R20A	750	760	1450	20	2,10	90

The external dimensions and specifications are subject to changes for product improvement.
 ※ Applicable tray model for the return cart in the above is HA-T470. For different tray models, please contact us.

Open-type Return Cart

It provides space for returning trays after meals and keeps hospital wards pleasant.



Easy returning of trays and tableware after meals



Smooth turning and easy mobility



High spatial utilization as it can hold trays that are stacked in a small space



Waterproof curtains that can resist food infiltration and cover trays and tablewares

Composition

- Rotary wheel-type bumper
- Convenient round-shaped handle corner
- Wide rails with high spatial efficiency
- Closed-type curtain (optional)












Model code	Length (mm)	Width (mm)	Height (mm)	Trays	Columns, Rows	Weight (kg)
HA-R40	1522	598	1574	40	4,10	45
HA-R36	1522	598	1464	36	4,9	43
HA-R32	1522	598	1354	32	4,8	41
HA-R24	1192	598	1354	24	3,8	35

The external dimensions and specifications are subject to changes for product improvement.
 ※ Applicable tray model for the return cart in the above is HA-T470. For different tray models, please contact us.

Patient tableware

We supply tableware for the Korean food culture.

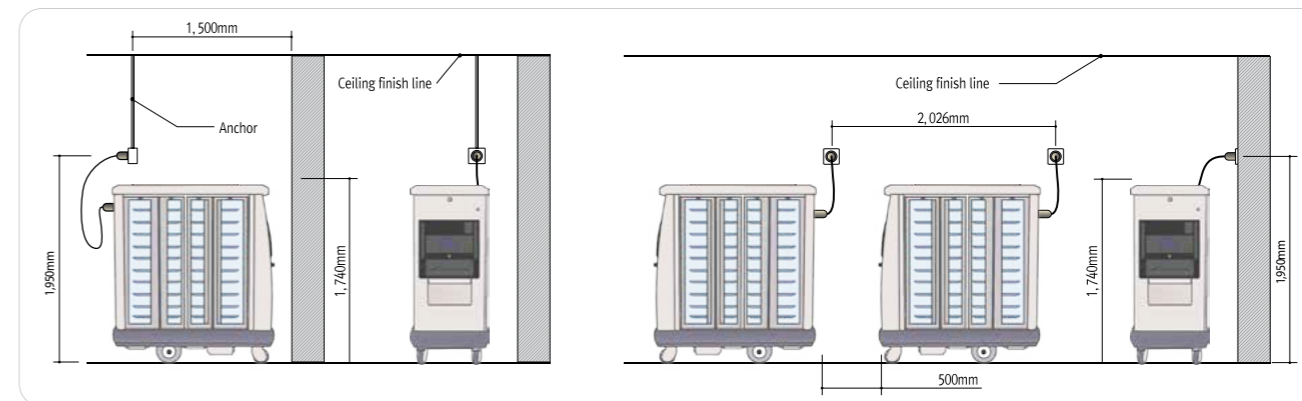
Photo	Title	Code & Spec	Dimensions (mm)	Photo	Title	Code & Spec	Dimensions (mm)
	Rice bowl	MS-109B	Ø109X65		Fish plate	MS-170B	170X115X16
	Rice bowl cover	MS-109BC (R) Transparent	Ø117X20		Fish plate cover	MS-170BC Transparent (Handle)	176X120X37
	Soup bowl	MS-128B	Ø128X57		Stew bowl	MS-195B	Ø195X68
	Soup bowl cover	MS-128BC (R) Transparent	Ø137X22		Stew bowl cover	MS-195BC (R) Transparent	Ø195X15
	Side-dish bowl	MS-89B	Ø89X36		Westernstyle plate	MS-217B Bone 9" plate (Melamine)	Ø237X23
	Side-dish bowl cover	MS-89BC (R) Transparent	Ø95X15		Westernstyle plate cover	MS-217BC Transparent	Ø217X50



There are two types of tableware material such as Melamine and Polycarbonate (PC)
The external dimensions and specifications are subject to changes for product improvement.

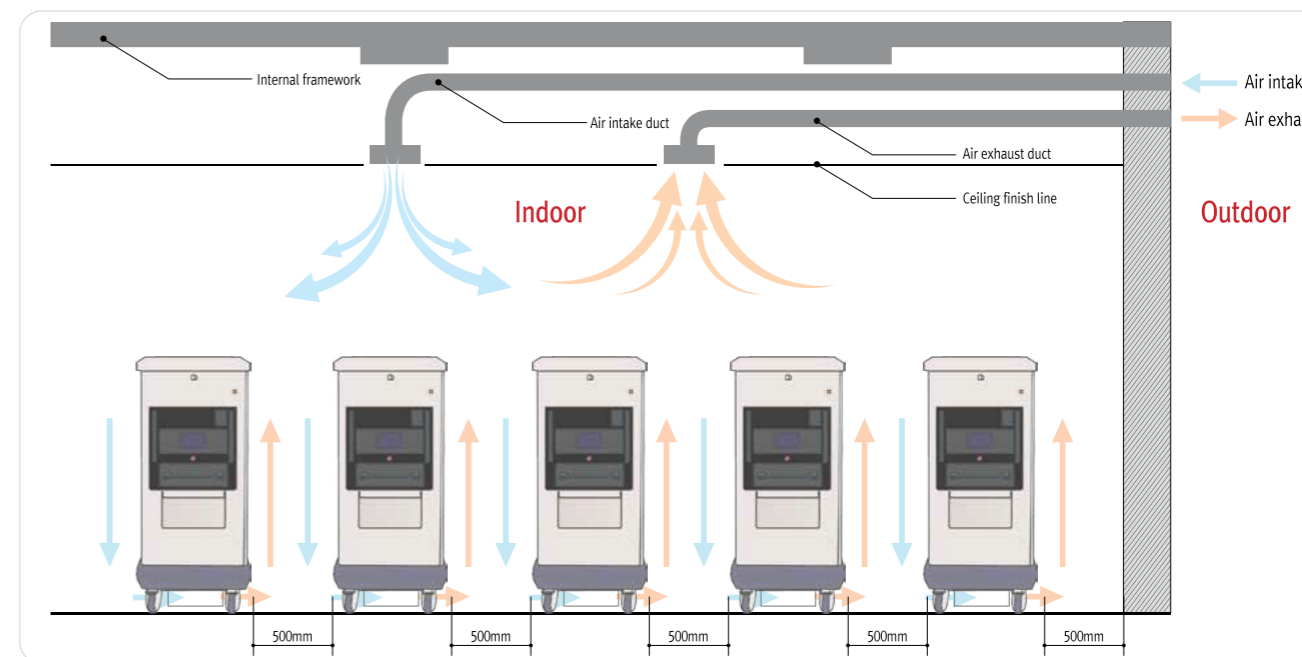
Precautions for installation

Example of power outlet installation <Only for the model Happy Cart EB>



- Depending on the service environment, you may install a ceiling- or a wall-type power outlet for the tray service cart.
- Make sure that you use a dedicated outlet that matches the rated voltage of the power cord.
- For each cart, install a circuit breaker with a 30A capacity.

Example of air-ventilation facilities



- For efficient indoor air circulation, we recommend organizing space for the cart and air intake/exhaust facilities.
- One 40-tray cart emits heat of approximately 3,100 kcal from the condenser.
(Calculate the total air ventilation volume by multiplying this value to the number of carts.)
As the vaule demonstrated above is the minimum recommended value for the 40-tray electromotive model, we recommend making more space than the minimum.

Precautions before purchasing

Incoming product and driving route

- Maximum capacity of the elevator : Total weight = (cart's weight * no. of carts) + total tray weight + total food weight + operator weight
- Incoming entrance, incoming route, sloped path, terminals, sewer, and elevator size
- Ensure sufficient indoor space in consideration of the rotation radius