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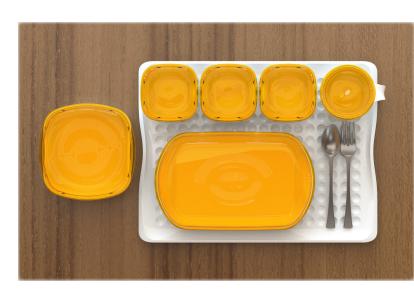
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FRONT



for Insert for -Logo BOTTOM

3 Ripple Casserole 750ml

Overall Dimension: 165w x 165d x 70h(mm)

Capacity: 750ml

Part Weight:

270g

Material:

Copolyester (BPA-free)

Care:

Washing temperature 90°c Microwave up to 1minute Food warmer (75°c) 1 hour

Limited Warranty:

1 Year*





EPONT.



воттом

4 Ripple dish ware 250ml

Overall Dimension: 100w x 100d x 70h (mm)

Capacity: 250ml

Part Weight:

80g

Material:

Copolyester (BPA-free)

Care:

Washing temperature 90°c Microwave up to 1 minute Food warmer (75°c) 1 hour

Limited Warranty:

1 Year*







BOTTOM

5 Ripple cup 200ml

Overall Dimension: 115w x 950d x 70h (mm)

Capacity: 200ml

Part Weight:

110g

Material:

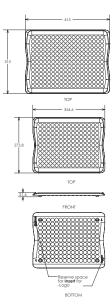
Copolyester (BPA-free)

Care:

Washing temperature 90°c Microwave up to 1 minute Food warmer (75°c) 1 hour

Limited Warranty:

1 Year*



1 Ripple Serving Tray 200ml (S)/250ml (L)

Overall Dimension:

415w x 315d x 22h (mm) 354.6 x 273.8 x 22h (mm)

Capacity:

200ml/250ml

Part Weight:

420 / 560g

Material:

Polycarbonate

Care:

Washing temperature 90°c Microwave up to 1 minute Food warmer (75°c) 1 hour

Limited Warranty:

1 Year*





2 Ripple Serving plate 120ml

Overall Dimension:

275w x 170d x 70h (mm)

Capacity: 200ml

Part Weight:

300g

Material:

Copolyester (BPA-free)

Care:

Washing temperature 90°c Microwave up to 1minute Food warmer (75°c) 1 hour

Limited Warranty: 1 Year*







function of

function of

Product development proces

function of

Ripple offers a range of dinnerware and servingware made from premium grade materials. At Systmz we use copolyester materials imported from U.S. to bring you a high lustrous look of porcelain, clarity of glass, additional scratch resistance, chemical resistance, BPA Free, shatter resistant and increased durability. Systmz copolyester(Eastman Tritan™) can withstand temperatures up to 110°c, is dishwasher and microwave safe. Additional testing is also done on colour pigments to ensure that our products do not fade easily, making it a perfect choice for hospitals, nursing homes, outdoor fine dining, catering, barbeques, airports, hotels and canteens.





Full assembly stacking makes it easier for stewarding









Long-lasting clarity Stain resistance















Rippled Serving Tray (200ml) (S) / (250ml) (L)

Designed to work together with the other serving ware to fit into food warmers, cardiac tables and Geriatric chairs

1 Anti-slip dimples:

Dimples work together with Ripple serve wore to facilitate one-handed dining and stability when traversing from kitchen to ward. "sometimes after violent manoeuvres from the AGVs the food looks good for animals"

Closed basin concept Closed basins and these dimples also serve to contain spills of sauces or drinks.

3 Side recess

Makes it a easy for the stewarding staff to pick off and put down loaded or unloaded the tray

4 Multiple gripping positions

Unique design allows multiple gripping positions to accommodate different demographic of staff or patients anthropometry

5 Cooling under bumps

Multiple bumps on the underside serve as cooling fins to quickly dissipate the heated tray while providing extra hand surface arip.

- 6 Sliding ribs for enhance durability vigorous re-entry into the Food warmer
- 7 Geri Chair compatibility. Raised footing allow tray to sit nicely into Geri Chair



Restricted feeding to reduce choking

























Ripple cup 200ml

Designed to serve water warm and cold drinks or even soup

1 Elliptical straw vent hole For agronomical convenience,

the lid can be used with a tilted straw while still allowing excess moisture to escape

2 Oversized tilted handle For various gripping styles

- adopted by different demographics.
- Geri grip - Thumb rest grip

3 Rounded Corners

To enhance the "yogurt scooping" gesture, internal corners have been designed to better fit the spade of the cutlery spoon

4 Quick release lid

Lid is design with maximum engagement for AGV traversing yet easy removal by the user.

5 Nesting (storage)

Individual plate and plate lids make it easy to nest on each other for space 2

6 Rippled nesting (pre-plate)

The flat surface on the lid allows the assembled cup containing food to be placed on top of each other during food preparatio

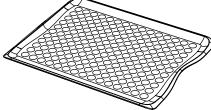
7 Restricted feeding lip

Anti-drip lit works with common disposable coffee lids to prevent choking



Geri Chair friendly







plate

2 Ripple Serving plate 120ml

Designed to serve nonsoupy main dishes, pasta, rice, noodles

1 Steep fringes:

Steep side walls allows easy one hand scoping with the fork or spoon.

2 Enlarge thumb rest

"Ears" extend on both side aids the carer to carry the plate on with one while feeding the patient remove

3 Holeless lid

Used to contain other smaller lids, wrappers, soiled cutlery and during dining session.

4 More layout options

Height of the lid allows a Ripple's dishware to fit in creating more culinary configurations

5 Passive venting

Side lip recess on the underside allows excess moisture to escape while making lid easy for user too.

6 Nesting(storage)

Individual plate and plate lids make it easy to nest on each other for space saving during storage.

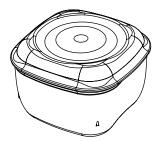
7 Rippled nesting (pre-plate)

The rippled surface on the lid allows the assembled plate containing food to be placed on top of each other during food preparation



Height to match boiled egg (Requested typical supplement)







dishware

Ripple dishware 250ml

Designed to complement as side dishes, soup, sauces, fruits, salads

1 Rounded corners

To enhance the "yogurt scooping" gesture, internal corners have been designed to better fit the spade of the cutlery spoon

2 Kidney shaped design

Kidney shape vessel shaped to better fit for single handed gripping while maintaining maximum volume

3 Increased height

The tall dimensions of the vessel make it suitable for soup and ideal for a typical nutrition meal supplement (hard boil egg)

4 4-direction lid

The design of the ripple lid had to be guad-directional to meet the pre-plating requirements of the industrial kitchen.

5 Passive venting

Slide lip recess on the underside allows excess moisture to escape while making lid easy for user to use.

6 Nesting (storage)

Individual plate and plate lids make it easy to nest on each other for space saving during storage

7 Rippled nesting (pre-plate)

The flat surace on the lid allows the assembled dishware containing food to be placed on top of each other during food preparation



More layout options





casserole

Ripple Casserole 750ml

Designed to serve soup based main dishes, cereals, purees and porridge.

1 Sloping base:

Most geriatric patient's diet consist of puree of liquid diet. It is a common 2 handed gesture to tilt the bowl for scooping the last portions of the diet. The slopping base works together with the dimpled tray to encourage one handed scooping.

2 Holeless lid

Can be used by the carer to catch droots or spills while feeding

3 Rounded corners

To enhance the "yogurt scooping" gesture, internal corners have been designed to better fit the spade of the cultery spoon

4 4-direction lid

the design of the ripple lid had to be quad-directional to meet the pre-plating requirements of the industrial kitchen.

5 Passive venting

Side lip recess on the underside allows excess moisture to escape while making lid easy for user to use.

6 Nesting(storage)

Individual plate and plate lids make it easy to nest on each other for space saving during storage.

7 Rippled nesting (pre-plate)

The rippled surface on the lid allows the assembled plate containing food to be placed on top of each other during food preparation



Sloping base for finishing puree



