

Baptist Medical Center, Jacksonville, FL



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FACILITY UPGRADES TO STSII

Located in scenic northern Florida, the Baptist Medical Center is one of five facilities that comprise the Baptist Health group, serving northern Florida and southern Georgia. The Prudential Drive hospital in Jacksonville is a 580 bed (average daily census 350), tertiary care facility with high patient turnover due to their wide range of community services

In November 2006 the foodservice department, headed by Ms. Nancy Holland converted from the SECO Quick-Temp system to the new Dinex Smart•Therm induction base system. At that time the hospital kitchen served 300 meals per meal-time, but soon added a “pod” area to support an additional 125 meals. Two Smart•Therm units supply all the necessary bases for the trayline, while one Smart•Therm supports the pod area.



Nancy Holland, Clinical Nutrition Manager

In 2008, Baptist Medical Center upgraded their Smart•Therm system to the new STSII 811 series. They are gradually swapping bases, but continue to use the original 511 series bases with their new machines with excellent results.

TURNBURY & STSII

The trayline system begins with the STSII induction machines, and proceeds on a standard tray conveyor using Dinex Turnbury insulated ware. Both 611 and 811 Smart•Therm bases are currently in service while the hospital is in the upgrade process. The trayline and pod area utilize six Dinex Air Curtain refrigerators and meals are ultimately delivered in Dinex tray delivery carts.



The new Smart•Therm STSII induction base system

EXTENDED MEAL DELIVERY

All meals at Baptist Hospital are produced in the main kitchen, with delivery throughout the extended campus. While the kitchen does not currently support any satellite facilities, the range of floor-travel is very long via elevator and walkways. The kitchen is also responsible to provide foodservice support for cafeteria, hospital catering and special events.



STSII in the Pod

The new Dinx Smart•Therm STSII induction system is an ideal for extra production capacity during peak production times. Using a small amount of floor-space and minimal equipment, the pod style of service can add additional support to the trayline and also provide a modular station for late trays or any unique single-tray requirements during the day.



Pod area with STSII and Air Curtain

Room Service At It's Finest

Today's healthcare systems demand efficient products that allow for prompt meal delivery, fresh and delicious food and an upscale tray setting. Dinx provides all of the elements for your room service operation. From the fast and efficient Smart•Therm STSII Induction system, upscale room menu holders and decorator traycovers, to the broad range of tray carts and support equipment, Dinx provides all of the innovative products and support that you will need.

Style • Elegance • Patient Satisfaction



Reusable Menu Holder

Why Dinx?

The expertise and local support of the Dinx team was a major factor in the new Room Service system product selection. Dinx was able to provide a complete meal delivery system, including the tray top components and decorator traycovers with the elegant pocket-fold napkin.

People, Products & Service The Dinx Difference!

System Benefits:

- Increased patient satisfaction
- Food cost reduction
- Improved food quality and serving temperatures
- Space saving equipment design
- Staff and patient safety
- Increased employee morale in food and nutrition department

Room Service Innovation



The Dinx room service tray adds a touch of style to the patient's dining experience. Versatile, contemporary and design coordinated.



Cutlery Caddy
Sanitary sleeves for silverware, with 2-ply napkin



Swirl Tumblers
Durable, high quality juice tumblers in the contemporary swirl design.



Dinx China
Contemporary china plate, designed for compatibility with the STSII base, with fruit dish and bread dish. Stylish Room Service products to enhance the patient's dining experience.