

temp·rite[®]
International

Food Service Solutions

Your specialist for meal-distribution systems



Dock·Rite

by temp·rite

Circulating-air meal-
regeneration system with
handy Shuttle Trolley



temp-rite is double ISO-certified!

Quality management: Hospitals, old people's homes and other care-providing institutions attach great importance to the quality of the services and products their

suppliers deliver. temp-rite's Quality Management System meets all the requirements set out in DIN EN ISO 9001:2008

Ecological awareness: temp-rite Germany has also obtained DIN EN ISO 14001:2009 certification. This underlines just how seriously it takes environmental protection and achieving a sustainable balance between commercial and ecological considerations.



Perfect meals. Always.

Cost-efficient meal-distribution systems by one of Europe's market leaders

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temp-rite International is a partner you can rely on to deliver innovative and sustainable solutions in the field of food logistics and meal distribution. When it comes to streamlining work processes in industrial kitchens, and distributing food and drinks to diners, we are your one-stop shop for process optimisation, expert consultative services and a full range of food-service products.



Tray systems



Pellet systems



Buffet carts



Active systems



Off-the-premises systems



Distribution of drinks & soups



Dishware



Kitchen and serving equipment



Dock-Rite by temp·rite Design in perfection

Dock-Rite will optimize your meal distribution. Simply, but efficiently. Meals on trays are loaded into handy, lightweight Shuttle Trolleys with no onboard technology. These are then coupled with the Base Station.

The Base Station delivers perfectly conditioned convection air to the meal components. Cook-Serve meals are kept perfectly warm, and Cook-Chill dishes are regenerated to just the right temperature.

We have put our decades of experience into developing a solution that will meet all your requirements. **And the result? Our new Dock-Rite System.**

In particular, you'll find the system easy to handle and operate. It will make your work processes more efficient and cost-effective.

Dock-Rite is a joy to work with: the perfect solution for staff who have to provide meals for large numbers of diners on a daily basis – without any slip-ups!

A cartload of advantages

COST-EFFICIENT

- Low investment
- Minimal space requirement
- Reduced maintenance costs
- Low servicing costs
- Fast repairs

CONVENIENT TO USE

- Control panel accessible at all times
- Programmable via SmartCard
- Lightweight materials
- Reduces working times
- Outstanding performance

WELL-DESIGNED

- Straightforward handling
- Easily manoeuvrable
- Ergonomically friendly

SAFE AND RELIABLE

- Prevents errors
- Guarantees service quality
- Reduces potential for mishaps

HYGIENIC

- Easy to clean
- Low risk of spreading infection
- Meets HACCP requirements

FLEXIBLE

Changes in work routines, bed occupancy rates in wards, and in the composition of menus can all be easily managed.

Products that can be used with the Dock-Rite System





Dock-Rite

by temp-rite



Well laid-out control panel with SmartCard reader. The panel always responds, regardless of whether a Shuttle Trolley is docked or not
= Readouts of HACCP-related data, plus simple, error-free programming



Powerful fans with intelligent airflow management
= Heat flows suitable for meals prepared by either the Cook-Serve or the Cook-Chill method



Easily accessible electronic and cooling components
= Easy to service, with low maintenance overheads



Base Station fitted with docking guides and a magnetic coupling system
= Makes docking the Shuttle Trolley easy, and eliminates heat loss as a result of poor alignment of the Trolley with the Base Station



Various wheel options are available for the Shuttle Trolley, including a configuration with a central immobilizer
= Choose the configuration that best meets your needs





Corner bumpers with integrated pushbars protect both the Shuttle Trolley and walls

= Ergonomically designed vertical and horizontal pushbars that are convenient for every user



Shuttle Trolleys with capacities of 20 GN/EN trays, or up to 48 Mini-Trays, are available

= Since all trolley versions share the same height and width, they are all a perfect match for the Base Station

Features unique to the Dock-Rite System

TRULY MOBILE BASE STATION

The Dock-Rite Base Station is fitted with four height-adjustable wheels with immobilizers

= Being wheeled makes the Dock-Rite Station much less of a bother to maintain and repair, and easier to move to new installation locations



ERGONOMIC DESIGN



Small footprint

= Uncomplicated programming, even when a Shuttle Trolley is docked, and when several Base Stations are positioned right next to each other

LIGHTWEIGHT CARBON FIBRE

The exterior door surfaces are of scratch- and impact-resistant plastic; the interior surfaces are coated with highly heat-resistant carbon fibre

= Robust and damage-resistant in daily use, with no buckling resulting from exposure to heat



INNOVATIVE CENTRAL PARTITION WALL



Central partition wall with spring-loaded dividers (in the Shuttle Trolley)


= Easy loading and unloading of trays, and perfect separation of the cooled and heated sides



Central partition wall, tray guides and perforated airflow panels can be quickly removed without tools




= Shuttle Trolleys are easy to clean thoroughly, and can be put through washing plants



Technical data

Dock-Rite Base Station	
Model	 TRDR-ST
Refrigerant	R507A, approx. 1,000 g
Waste heat	max. approx. 1.9 kW / typical approx. 1.3 kW
Weight	approx. 165 kg
Noise emission	approx. 64 dB (A)
Connected load	approx. 7.9 kW, 400 V
Protection class	IPX4
Dimensions (L x W x H)	approx. 968 x 782 x 1,364 mm

Dock-Rite Shuttle Trolleys		
Model		
	TRDR-SH24	TRDR-SH36
Capacity	20 GN/EN trays	30 GN trays
Tray pitch	approx. 96 mm	approx. 96 mm
Capacity	24 GN/EN trays, 36 Mini-Trays	36 GN- trays, 48 Mini-Trays
Tray pitch	approx. 80 mm	approx. 80 mm
Weight	approx. 140 kg	approx. 181 kg
Dimensions (L x W x H)	approx. 890 x 794 x 1,400 mm	approx. 1,208 x 794 x 1,400 mm

Trays	
	
GN tray approx. 530 x 325 mm	EN tray approx. 530 x 370 mm
	
Mini-Tray approx. 575 x 243 mm	

Further product features and options

- Walls and doors insulated with highly efficient insulating material (polyurethane foam)
- All four Shuttle Trolley doors can be held open at 270°, or at 255° if the trolley is being put through a washing plant
- Additional bumpers at height of 90 cm to protect handrails and operators' hands
- Galley rail on top surface of Shuttle Trolley facilitates transport of serving utensils to the ward
- Rounded seamless H2 corners as per DIN 18865-9
- Shuttle Trolleys can be towed in trains
- Correct docking alignment unmistakably obvious, with clear differentiation between hot and cold sides
- Pneumatic shock absorbers on the Base Station allow docking of the Shuttle Trolley with no damaging impact
- Removable condensation collector pan with automatic condensate evaporator
- Recording of food temperatures with external thermometer probe
- Programming functions and transfer of HACCP data by means of LAN or WiFi options

temp-rite reserves the right to make changes without further notice. Illustrations may show optional equipment, or other non-standard features.
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