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# Catalogue

Products for hospitals and industrial kitchens

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December 19



## **We serve the solution**

### **Meal-distribution systems for hospitals and industrial kitchens**

Your catering team performs wonders: every day, they produce enormous numbers of tasty meals. For hard-pressed kitchen and serving staff, exact timing, working at high speed under pressure, and co-ordinating activities at various locations are all part of the job. The day-to-day challenges they face are formidable; efficient planning is crucial.

temp-rite supports you with powerful, customized solutions. As one of Europe's leading suppliers of meal-distribution systems, we have the experience, the know-how and the product range for efficient work routines and high-quality meal distribution..

### **temp-rite makes the difference**

Operational efficiency, reliability, high performance in every type of kitchen, user-friendly design, safe handling, versatility, and attractive appearance: these are the product characteristics that temp-rite has achieved by paying close attention to detail, and maintaining high standards of quality.

More than a century of manufacturing experience has taught us how to combine innovative technology with proven designs and materials, and rigorous adherence to ergonomic principles has enabled us to develop products you will find easy to use. temp-rite International is a reliable partner that has used its expertise to create efficient working solutions for its customers all over the world.

temp-rite can make a big difference to your meal-service operations. You can be sure that our complementary product ranges, our experience, and our after-sales service will bring you enormous practical benefits.



## Solutions for meal distribution



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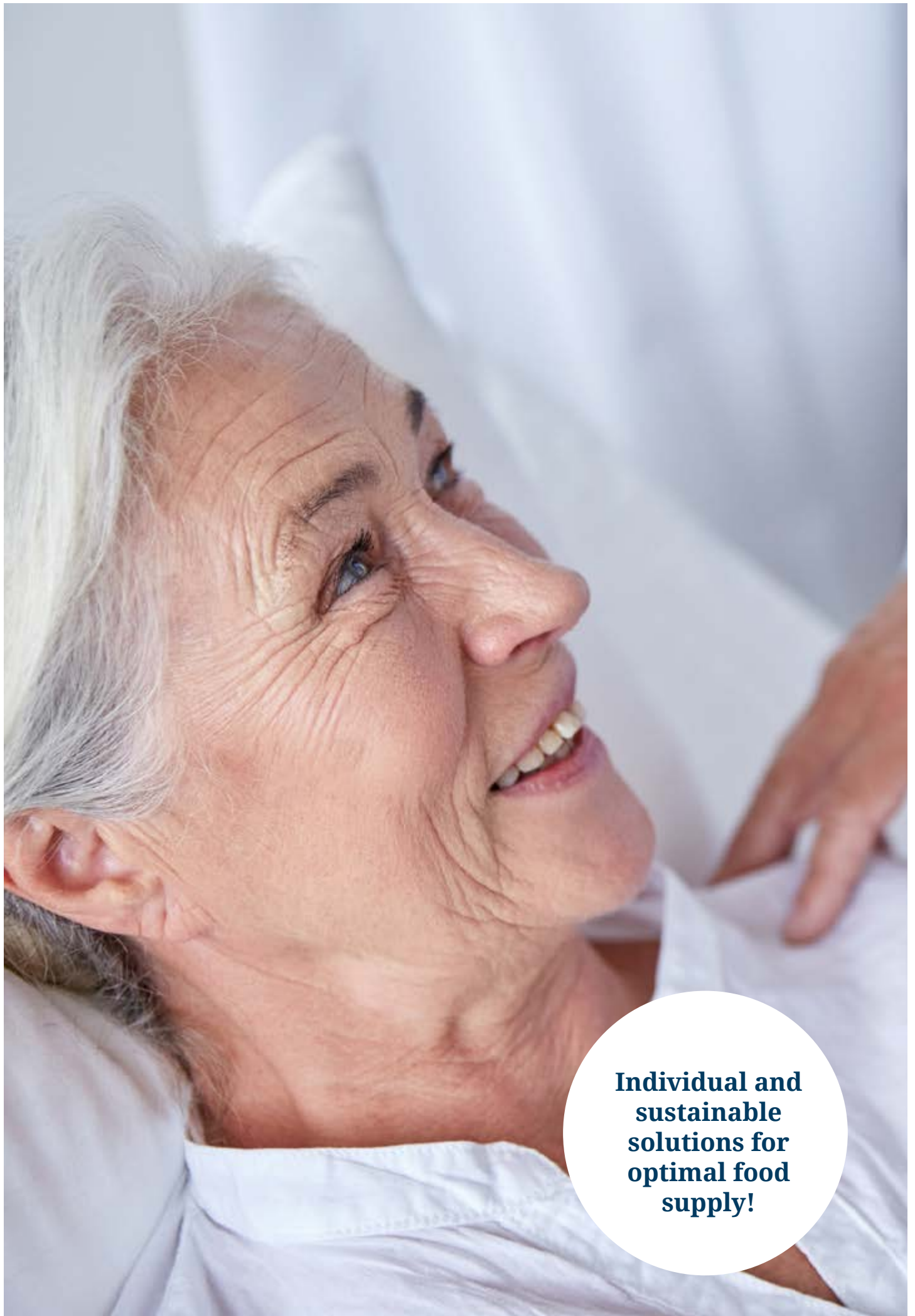
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**Individual and  
sustainable  
solutions for  
optimal food  
supply!**





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## Insulated Tray Systems

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Practical, sturdy, flexible: our trays systems have been designed to withstand daily use in meal-service operations.

**Temp-Royal**  
**Temp-Mediteran**



Suitable for cook-serve

## Insulated Tray Systems

All temp-rite's tray-based meal distribution systems consist of components that have a highly efficient insulating layer of CFC-free polyurethane foam. This insulating layer is sandwiched between inner and outer walls made of an extremely sturdy type of polypropylene that does not impart any smell or taste to food. All components have easy-to-clean, dishwasher-proof surfaces and strong protective rims.

temp-rite tray systems hold an entire meal (breakfast, midday meal, evening meal), complete with side dishes, beverages, soups, snacks, cutlery, napkin, patient menu card etc. The tray systems utilize the thermal-zone principle and have separate compartments with raised edges for the various meal components. The raised edges hold the porcelain inserts securely in place and prevent spillage. This makes it easier for patients whose movements are restricted to feed themselves. The division of the trays into thermal zones ensures that hot and cold meal components served side by side remain at the desired temperatures.

temp-rite tray systems consist of a server and a cover, and can be stacked. This means they can be transported on open – in other words, inexpensive – ward trolleys.

## Temp-Royal



## Temp-Royal

The Temp-Royal tray has two rectangular meal-component compartments as well as a circular central compartment which will hold all commonly used types of 26-cm plate. The server is ergonomically shaped and has a wing for soup, beverages, snacks etc. The wing, to which a menu card can be attached, is left open when the cover is placed on the server.

## Dimensions

Server	approx. 530 x 370 x 45,7 mm (EuroNorm)
Cover	approx. 447 x 361 x 63,5 mm
Height of set	approx. 102 mm

## Models Server

TRS522G	burgundy
TRS523G	blue-grey
TRS524G	cream

## Models Cover

TRT520G	light grey
TRT524G	mocha / cream

Qty per case	10
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Reusable inserts  
TRB48

## Disposable inserts

TRA05G  
TRE04G/TRE05G  
TRB27G  
TRA87G-S/TRB38G-S  
TRA88G-S/TRB38G-S  
TRA09

## China inserts

TRP1160ST  
TRP1460ST  
TRP4200ST

Temp-Royal liners  
TRTTE80

## Disposable inserts

TRA17G  
TRA87G-S  
TRA88G-S/TRB38G-S

## Insulated dishware

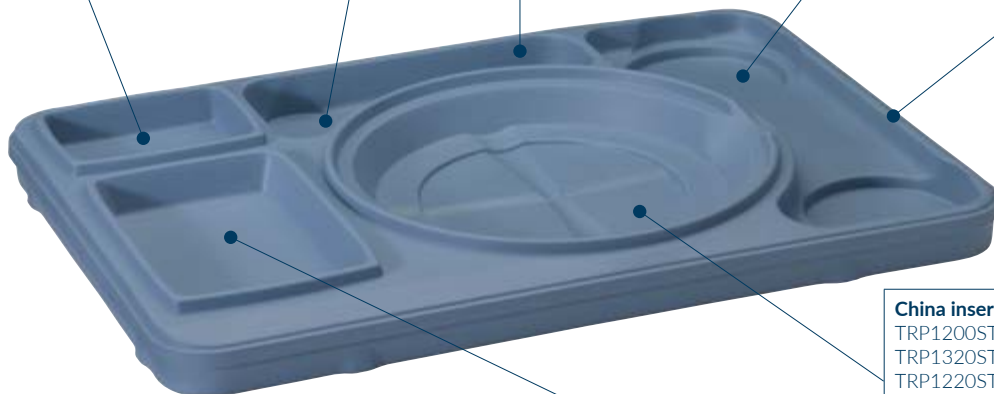
Insulated pot  
Insulated cup 0,2 L  
Insulated bowl 0,34 L

## Disposable inserts

TRA87G-S  
TRA88G-S/TRB38G-S

## China inserts

TRP1130ST  
TRP1230ST  
TRP1150ST

Menu-card holder  
TRPK62NG

## China inserts

TRP1200ST  
TRP1320ST  
TRP1220ST  
TRP1180ST  
TRP1280ST

## Miscellaneous

TRCD10G  
TRHD20G  
TRHD25SN

## Reusable inserts

TRK75  
2 x TRB48

## Disposable inserts

TRA01G/TRC68G  
TRA02G/TRC68G  
TRA44  
2 x TRA05G  
2 x TRA87G-S/TRB38G-S  
2 x TRA88G-S/TRB38G-S  
2 x TRE04G/TRE05G  
2 x TRB27G

TRB27G/TRB21G  
TRE08G/TRE15G  
TRE10G/TRE15G  
2 x TRA09  
TRB11/TRC08

## China inserts

TRP1140ST  
2 x TRP1160ST  
TRP1460ST

## Explanation:

xxx / xxx means that both, the dish or bowl and combination with lid, fit, i.e. TRA01G/TRC68G means that TRA01G fits as well as TRA01G with lid TRC68G.



**Temp-Mediterran****Temp-Mediterran**

The Temp-Mediterran insulated tray system has two essentially rectangular compartments and a T-shaped central compartment which will hold not only a rectangular plate, but also cutlery etc. If desired, round bowls can be placed in the rectangular compartments. The Temp-Mediterran server also has two circular compartments: one for 19-cm starter plates, and one for 21-cm main-course plates. A menu-card holder can be clipped onto the server. The cover encloses the entire server.

**Dimensions**

Server	approx. 530 x 375 x 47,0 mm (EuroNorm)
Cover	approx. 530 x 375 x 64,5 mm
Height of set	approx. 103,5 mm

**Model Server**

TRS623G	blue-grey
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**Model Cover**

TRT620G	light grey
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**Qty per case**

10

**Reusable inserts**  
TRB48**Disposable inserts**

TRA05G  
TRE04G/TRE05G  
TRB27G/TRB21G  
TRA87G-S/TRB38G-S  
TRA88G-S/TRB38G-S  
TRA17G  
TRA09A

**China inserts**

TRP1130ST  
TRP1160ST  
TRP1460ST

**Menu-card holder**  
TRPK60NG**China inserts**  
TRP1500ST**China inserts**  
TRP1180ST  
TRP1280ST  
TRP1400ST**Miscellaneous**  
Iso-Schale 0,2 L**Reusable inserts**  
TRK75  
2 x TRB48**Disposable inserts**

TRA01G/TRC68G  
TRA02G/TRC68G  
TRA44  
2 x TRA05G  
2 x TRE04G/TRE05G  
2 x TRB27G/TRB21G  
TRE10G/TRE15G  
TRE08G/TRE15G

3 x TRA87G-S/  
TRB38G-S  
3x TRA88G-S/  
TRB38G-S  
TRC20G/TRC25G  
TRA17G  
2 x TRA09  
TRB11/TRC08

**China inserts**

TRP1140ST  
2 x TRP1160ST  
2 x TRP1460ST

**Explanation:**

xxx / xxx heißt, dass sowohl die Schale als auch die Kombination mit xxx / xxx means that both, the dish or bowl and combination with lid, fit, i.e. TRA01G/TRC68G means that TRA01G fits as well as TRA01G with lid TRC68G.



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## Pellet Systems

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These insulated meal-distribution systems in the traditional style keep meals warm and fresh. Made of a highly robust, dishwasher-proof polypropylene that will not impart any taste or smell to food. Lightweight and therefore easy to handle. The surfaces of temp-rite's double-walled pellet-system components are seamless and thus easy to keep clean.

**Pellet-Sytem**  
**Insul-Solid**  
**Temp-Active**



## Suitable for cook-serve



Standard-Cover



Allure-Cover

## Pellet-System

The server will hold plates of up to 23 cm in diameter. The CFC-free polyurethane foam used to insulate both the server and the cover is highly efficient, so meals can be kept at an appetizingly warm temperature for long periods. Two types of pellet-system cover are available, Standard and Allure. Both types can be supplied in a variety of colours. The dome-shaped covers leave plenty of vertical clearance for the food on the plate. The generously dimensioned handle on the Allure cover guarantees ease and safety of handling. The system components are stored on special (TRG1750) system trolleys.

### Dimensions

Server	Ø approx. 244 mm, 38 mm in height
Cover	Ø approx. 295 mm, 66 mm in height

### Models Server

TRS95B	evening blue
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### Models

#### Standard-Cover

TRT90B	evening blue
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#### Models Allure-Cover

TRALD130	evening blue
TRALD150	burgundy

Qty per case	12
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**Insul-Solid**

Suitable for cook-serve



### Insul-Solid servers

Special servers designed to extend the time meals can be kept warm. These servers will accommodate plates with diameters of up to 23 cm, and can be used with the traditionally styled Allure and Standard pellet covers.

Insul-Solid is a single-walled system made of a special type of plastic with outstanding heat-retention properties.

The servers can be pre-heated in special dispensers, after which they will impart heat to the plates and the meals on them very gradually. Insul-Solid system components are stored in special (TRG1750) system trolleys.

#### Dimensions

Server	Ø approx. 244 mm, 45 mm in height
Cover	see Standard Pellet System

#### Models Server

TRIS23M	mauve
TRIS23E	evening blue

<b>Qty per case</b>	20
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## Temp-Active



## Suitable for cook-serve



## Temp-Active servers

Special servers designed for use with the traditionally styled Allure and Standard pellet covers. Will accommodate plates with diameters of up to 23 cm. Temp-Active servers have an integrated active-heating core, and can thus keep meals warm for much longer than a standard pellet system. The heating cores are preheated by means of induction to an optimum temperature in special activators (TRIHA95) in just 10 seconds, after which they gently impart their heat to the food on the plate.

Every Temp-Active core is pre-heated in exactly the same way to exactly the same temperature. Because the side walls of the servers are heat-insulated, they remain cool to the touch, and can safely be handled without oven gloves or special lifting utensils. The insulation also prevents heat from escaping downwards, so the servers can be set down on just about any surface without damaging it. Temp-Active system components are stored in special (TRG1750) system trolleys.

## Dimensions

Server	Ø approx. 259 mm, 46 mm in height
Cover	see Standard Pellet System

## Models Server

TRIHB21E6	evening blue
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## Qty per case

6





## Temp-Active ADVANTAGE Activator

Temp-Active ADVANTAGE keeps meals warm for much longer than a standard pellet system.

The ADVANTAGE activator is used for heating Temp-Active bases. The unit activates each base individually within approx. 12 seconds by means of induction. The core of the base will by then have reached the optimum temperature. All Temp-Active bases are heated to exactly the same temperature time after time and transfer their heat to the food they contain gradually and evenly. This guarantees that the covered food is kept at over 65°C for more than 60 minutes (portioning temperature at least 74°C), even if the dishes have room temperature when portioning. A heated dispenser is therefore not required. With pre-heated crockery (min. 74°C), the temperature is kept at over 65°C for at least 73 minutes.

The ADVANTAGE Activator is easy to operate: the bases are simply pushed into a guide which positions them correctly. The activating process then starts automatically. After the core of the base reaches the required temperature, the process is automatically ended. The illuminated controls show when a base is being activated and when activation has been completed.

The unit consists of a stainless steel housing with a guide made of durable plastic, to ensure correct positioning of the Temp-Active bases. This makes it hygienically and easy to clean. Inside the guide, there is a safety switch to prevent activation when there is no base in position.

<b>Dimensions</b>	approx. 680 x 610 x 330 mm (height without the positioner approx. 240 mm)
<b>Net Weight</b>	approx. 28 kg
<b>Wattage and voltage</b>	approx. 9,5 kW, 400 V three-phase current
<b>Models</b>	TRIHA95-ADVANTAGE
<b>Qty per case</b>	1

## Temp-Active ADVANTAGE bases

Special bases designed for use with the traditionally styled Allure pellet domes. Will accommodate plates with diameters of up to 23 cm. The heating cores are preheated by means of induction to an optimum temperature in special activators (TRIHA95-ADVANTAGE) in just 12 seconds, after which they gently impart their heat to the food on the plate.

<b>Dimensions</b>	
Server	Ø approx.. 259 mm, 46 mm in height
Cover	see Allure domes
<b>Models Server</b>	
TRIB26E	evening blue
TRIB26B	burgundy
<b>Qty per case</b>	12





**Individual  
operation and  
flexible use with  
the buffet carts  
from temp-rite.**



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## Off-the-premises systems

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Don't let external factors compromise the quality of your off-the-premises operations. The combination of the MealButler and the Cook-Chill preparation method guarantees perfect maintenance of the cooling chain.

### **Meal-Butler**



Suitable for cook-chill/cook-freeze

## Off-the-premises systems

temp-rite provides the regeneration system MealButler for meal distribution on wheels.

The MealButler is a cook-chill system with contact heating plates, on which matching disposable dishes are directly placed. The built-in "intelligent" regeneration control system automatically supplies exactly the right amount of heat to the meal components. Each component is individually regenerated to approx. 75°C within 40–45 minutes (cook-chill from approx. 3°C) or 60 minutes (cook-freeze) by means of a gentle heating process. Overheating and drying out are a thing of the past, as is the overheating of isolated areas of food – a frequent hazard when, for example, microwave ovens are used to heat up meals.

The regeneration cycle is started by pressing the On/Off button. Nothing could be more convenient, and the regeneration process is fail-safe.

The plated main course and the bowl containing a starter soup can be held together by means of a clip-around cardboard collar, and then stacked in thermo boxes. Thus grouped, the meal components can be delivered to the customer at the desired temperature, and without any interruption of the cooling chain – over even the most demanding of transport routes.

The clip-around cardboard collar is dimensioned and perforated so as to ensure that the plates and bowls are perfectly positioned on the MealButler contact warming plates.

MealButler is the answer for the perfect delivery of meals off the premises!



**Meal-Butler****Meal-Butler**

Compact unit for heating Cook-Chill or Cook-Freeze meals consisting of a starter soup and a main course to approx. 75°C within 40–45 minutes (cook-chill from approx. 3°C) or 60 minutes (cook-freeze). The MealButler is operated by means of an on/off switch; a digital display counts down the remaining heating time. If the MealButler is not switched off after the heating time has elapsed, a heat maintenance cycle lasting up to 1h is automatically activated to ensure that the meal is kept at the desired eating temperature.

The MealButler consists of a white casing in which contact heating plates made of aluminium are recessed. The disposable system plates and bowls are set directly on the heating plates, which are fitted with their own electronic controls. These controls factor in the quantity, consistency and initial temperature of the food being heated, and ensure that exactly the right amount of heat is supplied. Soups and solid foods are thus regenerated gently, and then kept at exactly the right temperature. Overheated, dried-out meals are a thing of the past!

**Dimensions** approx. 380 x 300 x 40 mm

**Net weight** approx. 1,55 kg

**Wattage and voltage** approx. 0,25 kW, 230 V

**Qty per case** 1

**Models**

TRMBK01 for Cook-Chill with disposables  
(40 minutes regen-time)

TRMBK01-CF for Cook-Freeze with  
porcelain or disposables  
(60 minutes regen-time)

TRMB001 for Cook-Chill with porcelain dishes  
(45 minutes regen-time)

**Models**

TRMBV01 for Cook-Freeze with disposable menu  
dishes (60 minutes regen-time)

**Dishes for main-course**

TRKB01 Disposable plate with sealable rim  
TRPMB1200 Porcelain plate  
TR2028.01 Cover for porcelain plate

**Soup-dishes**

TRKK01 Disposable soup-bowl with sealable rim  
TRPMB320 Porcelain soup-bowl  
TRW100... Lid for porcelain bowl

**Dishes for main-course**

Einweg-Menüschalen mit planem Boden,  
max. 205 x 205 mm

**Soup-dishes**

TRKK01 Einweg-Vorsuppenschale, siegelfähig





## Clip-around Dish Holder

Pre-creased, pre-cut dish holder for the MealButler system. Made of unprinted cardboard. Holds a sealed disposable entrée plate and a sealed disposable starter soup bowl. These cardboard dish holders keep meal components together, so that they can be transported safely and easily, and then conveniently placed on a MealButler. What's more, meal sets held together with the dish holder can be stacked on top of each other.

The clip-around cardboard dish holders are supplied flat and unfolded. If desired, they can be printed with the customer's logo (or other information).

### Dimensions

Flat	approx. 375 x 270 mm
Folded for use	approx. 375 x 225 x 45 mm

<b>Models</b>	TRMBC01
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<b>Qty per case</b>	1.000
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## Transport Box

Black thermobox for the cold transport of sealed MealButler meals served on/in freestanding disposable plates/bowls or on/in disposable plates/bowls, also consolidated into meal sets by means of cardboard dish holders. temp-rite's MealButler transport boxes are made of dishwasher-proof expanded polypropylene (EPP), and can be cleaned with boiling water or by means of steam sterilization (121° C). They will withstand the usual types of commercially available cleansing agents employed in commercial kitchens. The boxes are extremely robust and lightweight (EPP density 50g/l), yet have excellent insulating properties. They are suitable for use in an ambient temperature range of between -40° C and +120° C.

## 4 MealButler-Sets

### Dimensions

External	approx. 474 x 340 x 275 mm
Internal	approx. 390 x 286 x 200 mm
Wall thickness	approx. 27 mm

<b>Storage Volume</b>	approx. 22,3 Liter
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<b>Models</b>	TRMBB04
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<b>Qty per case</b>	1
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## 12 MealButler-Sets

### Dimensions

External	approx. 672 x 475 x 335 mm
Internal	approx. 618 x 420 x 255 mm
Wall thickness	approx. 27 mm

<b>Storage Volume</b>	approx. 53,2 Liter
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<b>Models</b>	TRMBB12
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<b>Qty per case</b>	1
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## Buffet carts

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Everything on board:  
temp-rite's range of buffet trolleys

**Serve-Rite**  
**Temp-Classic Pro**



## Serve-Rite



Suitable for cook-serve

## Serve-Rite L and M

Serve-Rite is a new series of buffet trolleys. Whether you're serving bread-based meals, snacks or just coffee, you'll find there's a Serve-Rite trolley that meets your needs, and looks the part as well.

Each trolley is built around a sturdy frame with ergonomically shaped tubular push bars, and is protected by a wrap-around bumper. The cart interior consists of drawer compartments dimensioned to accept GN 1/1 inserts (or subdivisions of these). The space in these compartments can be divided up in whatever way is appropriate for the task in hand. Active, mains-independent cooling of one of the drawer compartments is available as an optional extra. Each trolley is supplied with a folding worktop and a rubbish-bag holder.

Serve-Rite trolleys have outer casings in attractive colours. They are fitted with 2 fixed wheels and 4 braked swivel wheels. The wheels all measure 160 mm in Ø, run silently, and are easily manoeuvrable. However, a motorized drive powered by a rechargeable battery is available as an added extra





## Serve-Rite L

### Dimensions

External	approx. 1.565 x 753 x 961/1.467 mm
Worktop	approx. 1.525 x 713 mm
Folding worktop	approx. 666 x 333 mm

<b>Net weight</b>	approx. 155 kg
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<b>Qty per case</b>	1
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## Serve-Rite M

### Dimensions

External	approx. 1.198 x 753 x 961/1.467 mm
Worktop	approx. 1.158 x 713 mm
Folding worktop	approx. 666 x 333 mm

<b>Net weight</b>	approx. 135 kg
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<b>Qty per case</b>	1
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**Standard colours:**

Rovere Impero



Cillegio Fey



Faggio Americano



Grigio Monviso



Gallio Canarie



Arancio Canyon



Rosso Tango



West Brown



Bruno Vulcano



Rosso Prugna



Verde Erbetta



Verde Versailles



Blu California



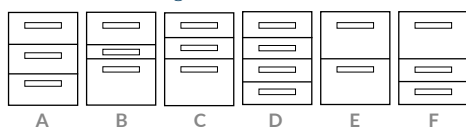
Blu Elettrico



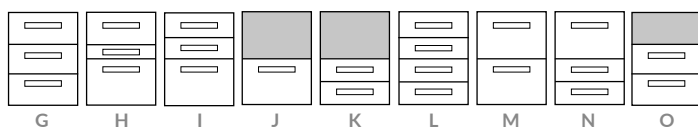
Viola Madras

**Available drawer configurations :**

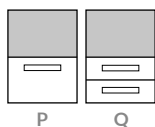
for active cooling



ambient



keep-warm

**Optional Extras, Technical Data**

<b>Wattage and voltage</b>	approx. 250 W charging current 230 V AC, 50 Hz
Cooling compressor	24 V, approx. 100 W
Drive unit	24 V, approx. 250 W

<b>Waste heat</b>	approx. 200 W/hour, in relation to all components (cooling unit, battery, charger)
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<b>Cooling agent</b>	R134a / approx. 110 g
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<b>Temperature</b>	adjustable between +3°C and +7°C, at an ambient temperature of between +10°C and +32°C
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<b>Net weight</b>	
Cooling unit	approx. 10 kg
Drive unit	approx. 10 kg
Battery block	approx. 30 kg

**Heat-maintenance compartment**

Meals can be kept warm (at a temperature between approx. 65 and 70°C) in the optionally available heat-maintenance compartment. Supplied with a grid shelf.

<b>Dimensions</b>	
Internal dimensions	285 x 229 x 534 mm
Grid shelf	534 x 282 mm
Grid rods	Ø 5 mm
Shelf spacing	68 mm (with 3 shelves)

<b>Net weight</b>	approx. 9 kg
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<b>Model</b>	DRN-1-000-1-200-H
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## Cutlery cylinder

Cutlery holders for the dispensing of cutlery are available.

<b>Dimensions</b>	approx. 135 mm in height, inner-Ø approx. 100 mm
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<b>Models</b>	
TRBT0-285/117	perforated, stainless steel
TRBT0-286/117	stainless steel
TRBT0-282/113	perforated, white PE

<b>Qty per case</b>	1
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## Drawer Dividers

For subdividing the 150-mm-deep GN 1/1 inserts used in the Serve-Rite system into separate compartments. Pre-packed cold meats, portions of cheese etc. can be placed in the compartments. The dividers are made of polycarbonate and slot easily together.

<b>Models</b>	
TRLADEN-TEILUNG-PC	The set creates eight rows of wide and narrow compartments. For use with stainless-steel inserts GN 1/1-150mm.

TRLADEN-TEILUNG-PC6	For subdivision of drawers into six equal-sized compartments. Suitable for GN 1/1-150 mm inserts made of plastic.
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TRLADEN-TEILUNG-PC2	For subdivision of drawers into six equal-sized compartments. Suitable for GN 1/1-150 mm inserts made of stainless-steel.
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<b>Qty per case</b>	1
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## GN-bridge

To enable the use of GN 1/6-pans.

<b>Models</b>	
TRBT0/STEG	14 mm width
TRG0339	20 mm width
TR566254	23 mm width (with spring lock for save transport)

<b>Qty per case</b>	1
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## GN-pans made of Polypropylen (PP)

Single walled, white

### Models

TR7-411-100	GN 1/1 100 mm deep
TR7-411-150	GN 1/1 150 mm deep
TR7-411-200	GN 1/1 200 mm deep
TR7-412-100	GN 1/2 100 mm deep
TR7-412-150	GN 1/2 150 mm deep
TR7-412-200	GN 1/2 200 mm deep
TR7-413-100	GN 1/3 100 mm deep
TR7-413-150	GN 1/3 150 mm deep
TR7-413-200	GN 1/3 200 mm deep

Qty per case 1



## GN-pans made of Polycarbonat (PC)

Single walled, clear

### Models

TR1022207-C	GN 1/2 150 mm deep
TR1022307-C	GN 1/2 200 mm deep
TR1026107-C	GN 1/3 100 mm deep
TR1030007	GN 1/6 65 mm deep
TR1030107	GN 1/6 100 mm deep
TR1032007-C	GN 1/9 65 mm deep
TR1032107-C	GN 1/9 100 mm deep

Qty per case 1



## GN-pans made of stainless steel

### Models

TRGN1/1-65	GN 1/1 65 mm deep
TRGN1/1-150	GN 1/1 150 mm deep
TRGN1/1-200	GN 1/1 200 mm deep
TRGN1/2-65	GN 1/2 65 mm deep
TRGN1/2-150	GN 1/2 150 mm deep
TRGN1/2-200	GN 1/2 200 mm deep
TRGN1/3-65	GN 1/3 65 mm deep
TRGN1/3-150	GN 1/3 150 mm deep
TRGN1/6-150	GN 1/6 150 mm deep

TRGN1/1-65P	GN 1/1 perforated, 65 mm deep
TRGN1/1-150P	GN 1/1 perforated, 150 mm deep
TRGN1/2-100P	GN 1/2 perforated, 100 mm deep
TRGN1/3-65P	GN 1/3 perforated, 65 mm deep
TRGN1/3-100P	GN 1/3 perforated, 100 mm deep

Qty per case 1





## Serve-Rite



## Serve-Rite S

Serve-Rite S was specially developed for snack service in offices, at conferences, at events or during trade fairs / exhibitions.

The trolley with black cladding has a special display-gantry for snacks in GN 1/1 size. The 4 drawers in GN 1/1 size, each 100 mm in height, are cooled (battery operated). On the sides there is a folding shelf and a garbage-bag flap. A holder for tablet PCs is attached to the work surface.

**Dimensions**

External	approx. 829 x 753 x 967/1.440 mm
Folding worktop	approx. 666 x 333 mm

<b>Wattage and voltage</b>	approx. 250 Watt charging current 230 V AC, 50 Hz
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Cooling compressor	24 V, approx. 100 W
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<b>Cooling agent</b>	R134a / approx. 110 g
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<b>Net weight</b>	approx. 150 kg
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<b>Qty per case</b>	1
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**Temp-Classic Pro****Suitable for cook-serve****Suitable for cook-chill/cook-freeze**

## Temp-Classic Pro

Temp-Classic Pro is an innovative buffet system that offers a versatile meal service, whether in a institutional or a gastronomic setting. The system has all the techniques needed to keep the various meal components warm or cold (cook-serve method) or to regenerate in the cook-chill or cook-freeze process.

During development, temp-rite paid attention to ergonomically thought-out solutions for safety, cleaning and ease of use. The newly developed control with Touchscreen-Pro allows a simple, intuitive operation. It fulfils all requirements for up-to-date HAC-CP monitoring and documentation.

Temp-Classic Pro is available in four sizes, in the standard version (Temp-Classic Pro M) with a heating compartment and an insulated compartment. In other versions, trolleys with only one heating compartment (Temp-Classic Pro S) or with two heating compartments (Temp-Classic Pro L) are available. The insulated compart-

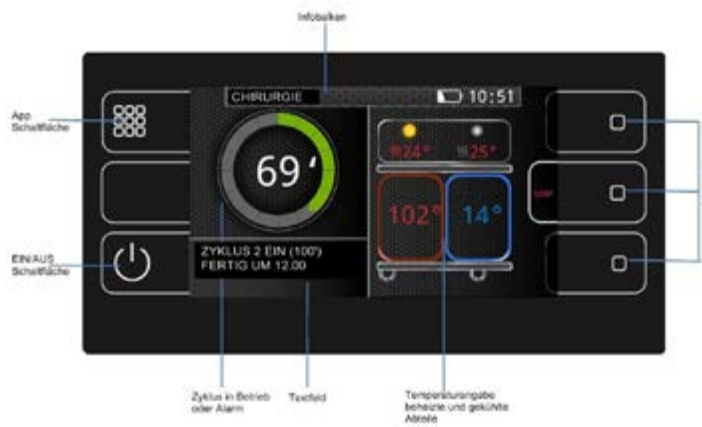
ment can optionally be equipped with an active cooling unit. As another option, the heated compartments are also coolable.

The heated service hot plate accommodates 4 x GN1/1 in landscape-format (Temp-Classic Pro M) or equivalent.

For Temp-Classic many equipment variants are available, e.g. a gantry with integrated, scratch-resistant panel, heating elements and lighting — so each trolley can be configured for all individual needs.

Other options include, for example, the transfer module with matching transport trolleys, fold-down shelves or tray slide and a towing system.

Castors 160 mm diameter, 2 fixed castors and 2 castors with brakes.



## Touchscreen Pro

- Intuitive and interactive control
- Graphical display of all functions and properties
- Smart apps govern all cycles and applications
- Automatic HACCP recording
- Data transfer via USB stick, Wi-Fi or LAN



## Temp-Classic Pro S

### Dimensions

Height /incl. gantry	approx. 846 x 728 mm
	approx. 1.044 / 1.391 mm

### Compartments

1

### Runners per compartment

7 or 8

### Wattage and voltage

approx. 8,1 kW , 400V- 50Hz 3P+N+E  
approx. 3,1 kW , 230V- 50Hz 1P+N+E

### Cooling agent

R134A, GWP=1300

### Net weight

approx. 165 kg

### Qty per case

1



## Temp-Classic Pro XS

### Dimensions

Height /incl. gantry	approx. 846 x 728 mm
	approx. 1.044 / 1.391 mm

### Compartments

2

### Runners per compartment

3 or 4/2

### Wattage and voltage

approx. 8,1 kW , 400V- 50Hz 3P+N+E  
approx. 3,1 kW , 230V- 50Hz 1P+N+E

### Cooling agent

R134A, GWP=1300

### Net weight

approx. 165 kg

### Qty per case

1



## Temp-Classic Pro M

<b>Dimensions</b>	
Height /incl. gantry	approx. 1.256 x 728 mm approx. 1.044 / 1.391 mm
<b>Compartments</b>	2
<b>Runners per compartment</b>	7 or 8
<b>Wattage and voltage</b>	approx. 8,1 kW , 400V- 50Hz 3P+N+E approx. 3,1 kW , 230V- 50Hz 1P+N+E
<b>Cooling agent</b>	R134A, GWP=1300
<b>Net weight</b>	approx. 190 kg
<b>Qty per case</b>	1



## Temp-Classic Pro L

<b>Dimensions</b>	
Height /incl. gantry	approx. 1.506 x 728 mm approx. 1.044 / 1.391 mm
<b>Compartments</b>	2
<b>Runners per compartment</b>	7 or 8
<b>Wattage and voltage</b>	approx. 8,1 kW , 400V- 50Hz 3P+N+E approx. 3,1 kW , 230V- 50Hz 1P+N+E
<b>Cooling agent</b>	R134A, GWP=1300
<b>Net weight</b>	approx. 275 kg
<b>Qty per case</b>	1



**Temp-Classic Pro****Temp-Classic Pro Shuttle-System**

Temp-Classic Pro meal-distribution carts are fitted to accommodate removable transfer modules. For the transfer-module system, various versions of the transfer trolley are available. The trolley is coupled to the Temp-Classic Pro cart. The wire rack modules are then pushed from the transfer trolley into the Temp-Classic Pro cart. The transfer trolleys will accommodate any size of stainless-steel wire shelf rack and/or gastronorm food container currently available. The trolleys are robust and easy to manoeuvre.

Enclosed, insulated trolleys can also be supplied. The insulated version of the trolley (Single or Double) is made of tubular profiles with double walled, insulated panels, made of light-alloy. The coloured doors are fitted with a high-quality locking mechanism and have a magnetic holding device which enables them to be kept open at 270°. The top of the double-trolley is fitted with gliders to allow the additional transport of ISONORM boxes 600 x 400 mm. The upper part consists of two sliding panels in order to grant access also from the top. The trolley exterior is protected by a low-level surround bumper. Movable on galvanized castors, 2 fixed and 2 swivel with brake, 125 mm in diameter.

**Dimensions**

open, 2 Compartments	approx. 997 x 668 x 910 mm
enclosed, 2 Compartments	approx. 955 x 745 x 1.000 mm
enclosed, 1 Compartment	approx. 555 x 745 x 1.000 mm

**Net weight**

open, 2 Compartments	approx. 40 kg
enclosed, 2 Compartments	approx. 55 kg
enclosed, 1 Compartment	approx. 50 kg

**Models**

BLM21.006	open, 2 Compartments
TRM41.006-N250	enclosed, 2 Compartments
TRM81.006-N250	enclosed, 1 Compartment

<b>Qty per case</b>	1
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**Covers****Dimensions**

Single-Version	approx. 370 x 600 x 610 mm
Twin-Version	approx. 780 x 600 x 610 mm

**Models**

TRM20.028-1/2	Single, for 1 transfer module
TRM20.028	Twin, for 2 transfer modules

<b>Qty per case</b>	1
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A close-up photograph of an elderly woman with short, wavy white hair. She is looking upwards and to the right with a joyful expression, her mouth open in a smile showing her teeth. She is wearing a light grey sweater with a dark, repeating pattern of small dots. A necklace of white and green beads is visible around her neck. Her hands are being held by a younger person's hands, which are visible in the lower right foreground. The background is a bright, out-of-focus interior space with white walls and a window with sheer curtains.

**Fresh and  
healthy food  
ensures happy  
and satisfied  
customers!**



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## Active systems

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The active food distribution systems by temp-rite are suitable for cook-serve as well as cook-chill and cook-freeze.

**Temp-Futura**  
**Temp-Contact**  
**Temp-Serve**  
**Dock-Rite**  
**Temp-Cuisine**

Temp-Futura

Temp-Contact



Suitable for cook-serve



Suitable for cook-chill/cook-freeze

## Temp-Futura and Temp-Contact

Temp-Futura and Temp-Contact are the equal of just about any meal service task. As well as being a Cook-Serve distribution system, both can also be used in Cook-Chill operations. They are also capable of supporting Cook-Freeze meal-service operations if you have decided to buy in complete pre-prepared menus.

Thanks to the ITC (Integrated Thermo Control) heating system, you can be sure that warm meal components will be brought to exactly the right temperature. And cold dishes remain cold, because the warm meal components are heated individually. If the entire meal has to be served cold, the heating elements remain deactivated. In other words, each Temp-Futura or Temp-Contact cart detects automatically which items have to be regenerated, and exactly how much heat is required. The carts can be set to heat meal

components as soon as they are loaded; alternatively meal-heating phases can be staggered in order to avoid spikes in energy consumption at certain times of the day.

With the Temp-Futura and Temp-Contact system, you can choose between decentralized meal-regeneration in the ward and a centralized kitchen-based operation. The carts are available in a variety of versions and sizes. They can be configured to meet just about any set of ward meal-service requirements.

## HACCP-Modul

Battery operated integrated module for measuring changes in temperature and documenting these temperatures as well as other events (door open/door closed and start/end of regeneration) before, during and after regeneration. The HACCP-module enables you to make sure that your meal-distribution operation complies with HACCP standards. The HACCP-system consists of a data logger with attached probes and Bluetooth-antenna. The data logger works permanently and saves the temperatures inside the Cart in fixed intervals as well as all events.

To record the data from the logger the Cart has to be moved closed to a receiving-antenna which will automatically connect it to a PC in which the software program is installed. The data recorded are read out and archived automatically on the PC in order to

document that the data measured comply with HACCP standards. After removing the Cart from the interface area, the data logger will continue measuring until the next readout starts.

### Models

TRHACCP-B	Data logger
TRHACCP-L	Receiving antenna
TRHACCP-S	Software

### Qty per case

1





## Temp-Futura TR400-Carts

Double walled cart. Can be used for the regeneration and distribution of meals. Made of insulated stainless steel. The sides of the cart are protected top and bottom by sturdy bumpers. The double-walled carts are available in 2 sizes, i. e. for Euro- and for Gastro-Norm trays. Galley rail and other accessories optionally available. Shelves ITC-controlled. These elements bring hot meal components to an ideal consumption temperature, while the cold components remain cold. Individual heating ensures that only food intended to be eaten warm is actually heated. The elements are not activated when the entire meal being served is cold.

The lightweight cart has 2 fixed and 2 swivel wheels (approx. diameter 160 mm) and is thus highly manoeuvrable.

### Dimensions

Floor space GN	approx. 805 x 900 mm
Floor space EN	approx. 795 x 900 mm
Height 16 sets Cart	approx. 1.230 mm
Height 20 sets Cart	approx. 1.440 mm
Height 24 sets Cart	approx. 1.650 mm

### Net weighte

16 sets Cart	approx. 127 kg
20 sets Cart	approx. 141 kg
24 sets Cart	approx. 171 kg

<b>Wattage and voltage</b>	<i>(equipped with one 23 cm and one 8 cm heating element)</i>
per set	approx. 0,18/230V at 400V 3-phase

### Models

TRTR400EN/GN-16	fitting 16 EN or GN-trays
TRTR400EN/GN-20	fitting 20 EN or GN-trays
TRTR400EN/GN-24	fitting 24 EN or GN-trays

<b>Qty per case</b>	1
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## Temp-Futura Control-Box

Box fitted with a Touch-Screen for controlling the Temp-Futura TR400-Carts. Regeneration takes place approx. 40 minutes prior to actual meal service. The control unit which activates the process can be operated either manually or automatically. The power supply for the selected regeneration time is switched on by means of the control unit. Regeneration times can be individually reset. Authorized persons can make the necessary settings.

### Models

TRTIMER230T	Touch-Screen Box for 230 V- Carts
TRTIMER400T	Touch-Screen Box for 400 V- Carts
TRTIMER400T/D	Touch-Screen Twin-Box for 2 Carts

<b>Qty per case</b>	1
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## Temp-Contact Carts

Temp-Contact is developed for serving warm & cold food on a single tray. It can be used to heat up meals prepared by the Cook and Serve method, but is also suitable for Cook and Chill operations. Available in 16, 20, 24 GN-trays and 40 Mini-trays layout.

The stainless steel sides of the Cart are double-walled and insulated. The side walls of the meal compartment have seamlessly deep-drawn tray guides. A vertical series of centrally positioned cross bars with contact heating plates mounted on them extends from one side of the meal compartment to the other. Each heating plate has its own ITC (Integrated Thermal Control) system. Drain feature in the bottom for easy removal of cleaning water.

The two Cart doors are double-walled and wash resistant. The outsides are finished in a robust synthetic material; the insides are made of stainless steel. Each door closes against a surround seal, and is held shut by an antimicrobial latch and 270° opening hinge that guarantees easy opening and closing at all times.

Sub frame and chassis are made of stainless steel and build an enclosed and ventilated electrical compartment, optional with efficient active refrigeration system with low noise.

Heavy-duty low grip bumper. Four push bars easily manoeuvred by users of all heights.

Fitted with two fixed wheels and two swivel wheels with brakes, measuring 160 mm in diameter.

Electronic controls with HACCP system, fully programmable. Cold temperature and time display. Audible warning alarms. "Sleep" mode and auto-start programming with stand-by mode. Three heating Cycle Touch Pads. Food menu probing. Automatic daylight savings time change (summertime)

The Cart can be fitted out with a variety of optional features.

### Models

TRTeCo - 16/093	16 GN trays heated
TRTeCo - 20/093	20 GN trays heated
TRTeCo - 24/093	24 GN trays heated
TRTeCo - 40/090	40 Mini-Trays heated
TRTeCo - 16/000	16 GN trays neutral
TRTeCo - 20/000	20 GN trays neutral
TRTeCo - 24/000	24 GN trays neutral
TRTeCo - 40/000	40 Mini-Trays neutral

### Thermal Transmitt.

U <sub>DOOR</sub>	approx. 1,43 W/m <sup>2</sup> K
U <sub>LAT-SIDE</sub>	approx. 0,875 W/m <sup>2</sup> K

<b>Sound Press. Level</b>	approx. 52 dB (A)
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<b>Qty per case</b>	1
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### Dimensions

Floor space heated	approx. 790 x 995 mm
Floor space neutral	approx. 795 x 921 mm
Height 16/20 sets Cart	approx. 1.466 mm (also for 40 Mini-Trays)
Height 24 sets Cart	approx. 1.676 mm

### Net weight

16/20 sets Cart	approx. 175 kg (also for 40 Mini-Trays)
24 sets Cart	approx. 205 kg

### Wattage and voltage (refrigeration and also regeneration))

16 GN trays	approx. 3,7 kW, 400V- 3ph
20 GN-trays	approx. 4,3 kW, 400V- 3ph
24 GN-trays	approx. 5,0 kW, 400V- 3ph
40 Mini-Trays	approx. 5,7 kW, 400V- 3ph

### Refrigerant

Gas	R507 (2019), R452a (from 2020)
Gas q.ty	approx. 0,75 kg

## Temp-Futura

## Temp-Contact



## Servers

Meal distribution system for use in Temp-Futura and Temp-Contact Carts.

Non-insulated and dishwasher-proof servers made of highly heat-resistant special plastic. Available with up to 2 cutouts for the entrée plate, soup bowl and side dish. These cutouts fit exactly over the heating elements in the Carts. The cutouts will hold the dishware for hot meal components. The rest of the tray can be used to accommodate cold food components, cutlery, the patient's menu card etc.

Dimensions	(Height of a set consisting of server and domes)
EN	approx. 530 x 370 x 85 mm
GN	approx. 530 x 325 x 85 mm
Mini-Tray	approx. 335 x 295 x 85 mm

## Models

TRS716G EN server, ivory,  
23/13 cm cutouts

TRS716G-G EN server, granite,  
23/13 cm cutouts

TRS720G GN server, ivory,  
23/8 cm cutouts

TRS720G-G GN server, granite,  
23/8 cm cutouts

TRS780G-G Mini-Tray, granite,  
23 cm cutout

Qty per case 20

## Recommended dishes for beverages, cold components etc.

## China dishes

TRP1140ST  
TRP1160ST  
TRP1460ST

## Reusable cover

TRRP4...G

## Cooling lid

TRKD4...G

## In addition:

Iso-Tasse  
Besteck  
Halter Patientenkarte

## Diameter of soup cutout 3" = approx. 8 cm

## China dishes

TRP320ODST/TRR100  
TRP320ODST/TRW10...  
TRM880-S

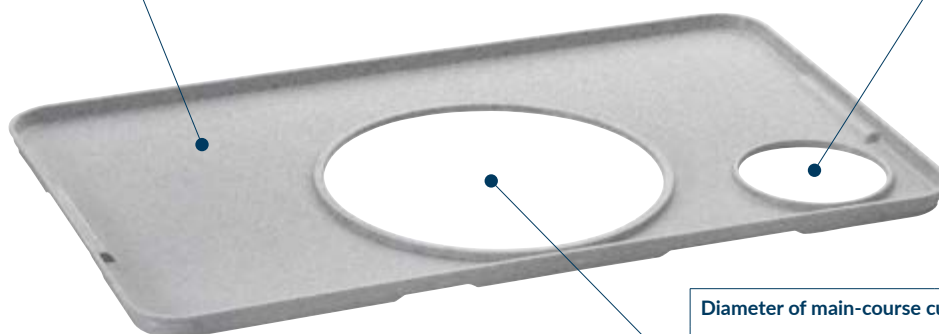
## Reusable dishes

TRJ450/TRB97

## Diameter of soup cutout 5" = approx. 13 cm

## China dishes

TRP330ST/TRW200(B)



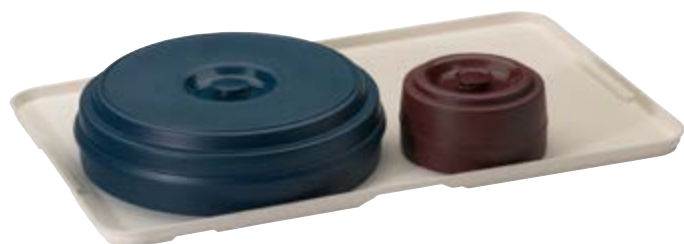
## Diameter of main-course cutout 9" = approx. 23 cm

## China dishes

TRP2000ST  
TRP2050ST  
TRP2010ST  
TRP2080ST

## Disposable dishes

TRCO03001/TRDL01001



## Domes

For use in Temp-Futura or Temp-Contact Carts. The domes are made of a highly efficient CFC-free polyurethane-foam insulating material. They are doublewalled and dishwasher-proof. They fit securely over the dishes on the trays; when they are in place, no exchange of temperature or aroma/flavour is possible.

When the dome and server are being matched the diameter of the cutout should be borne in mind.

### Model Soup dome for cutout 8 cm

<b>Dimensions</b>	Ø approx. 122 mm, 70 mm in height
<b>Models</b>	
TRT723A	evening blue
<b>Qty per case</b>	24

### Model Soup dome for cutout 13 cm

<b>Dimensions</b>	Ø approx. 170 mm, 70 mm in height
<b>Models</b>	
TRT821G	mauve
TRT822G	dove-blue
TRT823G	evening blue
<b>Qty per case</b>	24

### Model Plate/Stew dome for cutout 23 cm

<b>Dimensions</b>	Ø approx. 265 mm, 70 mm in height
<b>Models</b>	
TRT811GR	mauve
TRT812GR	dove-blue
TRT813GR	evening blue
<b>Qty per case</b>	12

### Model Plate dome for cutout 23 cm

<b>Dimensions</b>	Ø approx. 265 mm, 70 mm in height
<b>Models</b>	
TRT911GR	mauve
TRT912GR	dove-blue
TRT913GR	evening blue
<b>Qty per case</b>	12





## Non-insulated domes

The non-insulated domes for the entrée plate are made of high quality polypropylene, and are dishwasher compatible. They fit securely over the dishes on the trays; when they are in place, no exchange of aroma/flavour is possible and the food is protected against dust and dirt.

<b>Dimensions</b>	Ø approx. 241 mm, 66 mm in height
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### Models

TRRP50G	mauve
TRRP55G	dove-blue
TRRP55G-DB	evening blue
TRRRP52G	clear

<b>Qty per case</b>	50
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## Breakfast tray

Breakfast tray designed for use with Temp-Futura and Temp-Contact meal distribution systems. The tray is not insulated. It is available in the same sizes as the other special Temp-Futura/Temp-Contact trays (i. e., in the Euro-Norm size), but it does not have any cutouts and is made of a plastic which is not highly heat resistant.

The entire surface of the tray can be used to hold dishware, beverages, cutlery and the patient's menu card. The trays are not suitable for general use (e. g., as a cafeteria tray), because it has been designed to fit into the Carts.

### Dimensions

Euro-Norm	approx. 530 x 370 mm
Mini-Tray	approx. 335 x 295 mm

### Models

TRS705G	Euro-Norm, granite
TRS790G	Mini-Tray, granite

<b>Qty per case</b>	20
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 Suitable for cook-serve

 Suitable for cook-chill

## Temp-Serve and Dock-Rite

Temp-Serve and Dock-Rite are ideal for Cook-Chill and plain Cook-Serve meal-preparation operations.

Regeneration and keeping food hot are accomplished by means of a thermo-convection system that circulates hot air throughout the oven side of the trolley. Cold food items are kept refrigerated by a forced-air circulation system. Inside the trolleys, a self-closing, spring loaded divider wall with no gaskets completely separates the hot from the cold side of the tray. The tray slides into the divider wall: this immediately guarantees the separation of the tray components. Separation is also guaranteed when a tray is not inserted.

The system will accommodate most types of dishware.

Yet although the Temp-Serve and Dock-Rite systems are highly flexible, you won't have to make any concessions in terms of meal quality, for the system will fit in perfectly with the dynamics of your service routines, and keep every meal at exactly the right temperature. That's good for your staff, and good for your patients or guests.

## Temp-Serve



Product image contains additional equipment

## Temp-Serve trolley

Temp-Serve is an air-convection, dual-temperature food transport trolley designed for temperature maintenance and/or cook-chill systems. The easy-to-operate LQC controls offer ready-to-function programs that facilitate the setting of times and temperatures.

The trolley consists of a solid, stainless-steel frame on which all components and panelling are mounted in such a way as to ensure easy access, as well as inexpensive maintenance and upkeep.

The side panels and the top of the trolley are made of an ABS-plastic that is strong, longwearing, and resistant to stains and chemicals.

Temp-Serve is IPX5 approved. All interior corners are curved to facilitate cleaning. The divider wall can be easily removed for simple maintenance and deep cleaning. Frame gaskets and tray support frames are as well easily removable for cleaning.

The trolley has two doors that fold back 270° and overlap recessed within the bumper base. This gives the operator quick and easy access to both sides of the trolley, as well as to the trays and all trayed meal components both hot and cold. Two vertical push handles, also recessed within the bumper base, allow safe and easy movement of the trolley by staff. The flat top can be used as a surface to carry items, and can take loads of up to 25kg.

Mounted on four casters with brakes. The fixed casters measure 200 mm in diameter, the swivel casters 160 mm. Additional options such as other wheel configurations are available.

**Refrigerant**

Gas	Gas R507 (2019), R452a (from 2020)
Gasmenge	approx. 1,00 kg (double cooling)

**Thermal Transmitt.**

U <sub>DOOR</sub>	approx. 1,22 W/m²K
U <sub>LAT-SIDE</sub>	approx. 0,98 W/m²K

<b>Sound Press. Lev.</b>	approx. 55dB(A)
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**Models / Twinline**

TRTS20-D	20 trays with double cooling
TRTS24-D	24 trays with double cooling
TRTS30-D	30 trays with double cooling

<b>Qty per case</b>	1
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**Dimensions**

Floor space	approx. 1.048 x 790 mm
Height 20/24 trays	approx. 1.495 mm
Height 30 trays	approx. 1.735 mm
Tray-pitch 20 trays	je approx. 96 mm
Tray-pitch 24/30 trays	je approx. 80 mm

**Net weight**

20/24 trays	approx. 224 kg
30 trays	approx. 243 kg

**Wattage and voltage**

20/24 trays with double cooling	approx. 5,8 kW, 400V-3ph
30 Trays with double cooling	approx. 6,2 kW, 400V-3ph

## Dock-Rite



## Dock-Rite docking station and trolley

The Dock-Rite system consists of a compact mobile docking station and an easy-to-manoeuvre dockable ward trolley with no on-board heating or cooling technology.

Dock-Rite uses circulating air to deliver heat to warm meals, and cold to cold meals. It delivers air conditioned exactly in accordance with your requirements. Meals prepared by the Cook-Serve method are brought to and kept at an ideal temperature, while hot meal components prepared by the Cook-Chill method are regenerated to perfection.

The Dock-Rite trolley is available in versions capable of holding between 20 and 48 trays. The mobile docking station fits all trolleys and has four height-adjustable swivel wheels, each of which is fitted with an immobilizer. That means it can be set up just about anywhere. Magnetic strips guarantee that docked trolleys are held securely in place. The well laid-out control panel remains easy to read at all times – even when a trolley is docked in the station. It provides the user with a straightforward means of programming operating cycles and compiling HACCP-compliant logs of operating events.

### Station

<b>Dimensions</b>	approx. 968 x 782 x 1.359 mm
<b>Net weight</b>	approx. 165 kg
<b>Wattage and voltage</b>	approx. 8,1 kW, 400 V ( <i>single cooling</i> ) approx. 10,0 kW, 400V ( <i>double cooling</i> )
<b>Refrigerant</b>	
Gas	Gas R507 (2019), R452a ( <i>from 2020</i> )
Gas q.ty	approx. 1.000 g
<b>Heat output</b>	max. approx. 1,9 kW / Typical approx. 1,3 kW
<b>Sound press. lev.</b>	approx. 64 dB(A)
<b>Model</b>	TRDR-ST
<b>Qty per case</b>	1

### Trolley short

<b>Dimensions</b>	approx. 890 x 794 x 1.400 mm
<b>Tray-pitch</b>	
20 GN-/EN-trays	approx. 96 mm
24 GN-/EN- trays /36 approx. 80 mm	
Mini- Trays	
<b>Net weight</b>	approx. 140 kg
<b>Model</b>	TRDR-SH24
<b>Qty per case</b>	1

### Trolley long

<b>Dimensions</b>	approx. 1.208 x 794 x 1.400 mm
<b>Tray-pitch</b>	
30 GN-trays	approx. 96 mm
36 GN-trays /48 Mini-Trays	approx. 80 mm
<b>Net weight</b>	approx. 181 kg
<b>Model</b>	TRDR-SH36
<b>Qty per case</b>	1



## Temp-Serve

## Dock-Rite



## For use with Temp-Serve

**Dimensions** approx. 575 x 325 mm

**Models**

TRTST-C001 Egg-shell  
TRTST-C002 Magic-yellow

**Qty per case** 1

## Serving tray

The system trays are made of a special highly heat resistant plastic. They fit perfectly in all the Temp-Serve and Dock-Rite trolleys, and are dishwasher-proof.

## For use with Dock-Rite

**Dimensions**

Gastro-Norm approx. 530 x 325 mm  
Euro-Norm approx. 530 x 370 mm  
Mini-Trays approx. 575 x 243 mm

**Models**

TRDR-GN-C001 GN / Egg-shell  
TRDR-GN-C002 GN / Magic-yellow  
TRDR-EN-C001 EN / Egg-shell  
TRDR-EN-C002 EN / Magic-yellow  
TRDR-MT-C001 Mini-Tray / Egg-shell  
TRDR-MT-C002 Mini-Tray / Magic-yellow

**Qty per case**

EN and GN 20  
Mini-Tray 1

**Dishes for cold meal components****Beilagenschalen**

TRP1140ST large, straight sides  
TRP1160ST small, straight sides  
TRP1460ST small, deep  
TRP4200ST standardized china size

**Cover, transparent**

TR7244.47 for use with TRP1140  
TR7181.47 for use with TRP1160 and TRP1460  
TRRP410ST for use with TRP4200ST

**Mug**

TRP1230UST approx. 6,8 cm in height

**Dishes for hot meal components****Plates**

TRP1100ST Ø approx. 23 cm, flat  
TRP1120ST Ø approx. 23 cm, 2 compartments  
TRP1200ST Ø approx. 26 cm, flat  
TRP1320ST Ø approx. 26 cm, 2 compartments  
TRP1220ST Ø approx. 26 cm, 3 compartments

**Plates-Domes, dark transparent**

TR0570 Ø approx. 23 cm  
TR0560 Ø approx. 26 cm

**Stew Bowl**

TRP1180ST approx. 1,1 l

**Soup Bowl**

TRP320ODST approx. 0,2 l

**Matching lid**

TRW100 blackberry  
TRW100B blue-grey  
TRW101B azure-blue



## Temp-Cuisine



 Suitable for cook-serve

 Suitable for cook-chill/cook-freeze



## Temp-Cuisine

Appearance, consistency, flavour and aroma of the food on the table make a difference. When we are dealing with cooked and chilled foods, these aspects depend on the quality of reheating, which is the decisive step before serving. Regen ensures the quality of results either with previously cooked or chilled food. The reheating process is fundamental to exalt appearance, consistency and flavour of food on the table.

temp-rite offers a range of regeneration ovens, suitable for the specific needs of our customer in which the sophisticated technology and design features ensure low power consumption, use simplicity, full safety and easy cleaning. Ventilation, temperature and humidity within the oven cavity are optimally calibrated and adjustable according to the product, for a final result above all expectations.

### Options/Extras

- USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution
- Core-probe
- Support base/stand
- GN-racks

### Functional Features

- Manual cooking setting and recipe registration offer the traditional convenience to the Chef service
- The reheating programs can be divided into 4 different phases, thus allowing high precision of food regeneration
- Self-diagnosis system of the proper operation of all electrical components
- The steam condensation system ensures a healthy workplace
- Automatic stop of the fan motors when the door is opened

## Temp-Cuisine Compact

Compact oven with convection heating for the regeneration of food in Cook-Chill operations, with integrated holding function at cooking program end and automatic humidity control. Stainless steel interior and exterior with adjustable feet. Direct water system connection or optional water tank.

Cooking chamber with cavity lighting system, rounded corners and thermic insulation. Removable side racks to facilitate easy cleaning. Central Internal drain and manual venting for extracting excess moisture.

Double-glazed door with snap closure and long lasting front seals. For increased safety reversal of direction of rotation of the fan at every door opening.

Easy control of temperature, time and humidity. Temperature adjustable from 30–160 ° C. Chamber with safety thermostat. Acoustic signal at the end of the cycle.



### Modell TRGRE060D

#### Dimensions

Overall Dimensions	approx. 550 x 640 x 822 mm
Cavity Dimensions	approx. 410 x 470 x 420 mm
Tray Rails Pitch	approx. 64 mm

#### Capacity

Trays	6 GN 2/3
Plates	5 (ø max. 310 mm)

**Wattage and voltage** approx. 3.200 W, 230V / 50 Hz

**Model** TRGRE060D

**Qty per case** 1



### Modell TRGRE061D

#### Dimensions

Overall Dimensions	approx. 800 x 680 x 822 mm
Cavity Dimensions	approx. 660 x 510 x 420 mm
Tray Rails Pitch	approx. 64 mm

#### Capacity

Trays	6 (GN 1/1 or 600 x 400)
Plates	10 (ø max. 310 mm)

**Wattage and voltage** approx. 3.200 W, 230V / 50 Hz

**Model** TRGRE061D

**Qty per case** 1



## Temp-Cuisine

Oven with convection heating and automatic humidity control for the regeneration of food in Cook-Chill or Cook-Freeze operations. Stainless steel interior and exterior with adjustable feet. Direct water system connection or optional external water tank.

Cooking chamber with rounded corners and thermic insulation. Central Internal drain and manual venting for extracting excess moisture.

Full door with snap closure and long lasting front seals (glass doors are available as an option). For increased safety reversal of direction of rotation of the fan at every door opening.

Easy control of temperature, time and humidity. Temperature adjustable from 30–160 ° C. Chamber with safety thermostat. Acoustic signal at the end of the cycle.

### Modell TRRRO051D

#### Dimensions

Overall Dimensions	approx. 800 x 710 x 855 mm
Cavity Dimensions	approx. 670 x 430 x 500 mm
Tray Rails Pitch	approx. 90 mm

#### Capacity

Trays	5 (GN 1/1 or 600x400)
Plates	10 (ø max. 280 mm)

**Wattage and voltage** approx. 6.200 W, 400V / 50 Hz

**Model** TRRRO051D

**Qty per case** 1

### Modell TRRRO081D

#### Dimensions

Overall Dimensions	approx. 800 x 710 x 1.155 mm
Cavity Dimensions	approx. 670 x 430 x 800 mm
Tray Rails Pitch	approx. 90 mm

#### Capacity

Trays	8 (GN 1/1 or 600x400)
Plates	16 (ø max. 280 mm)

**Wattage and voltage** approx. 12.500 W, 400V/50Hz

**Model** TRRRO081D

**Qty per case** 1

### Modell TRRRO061D

#### Dimensions

Overall Dimensions	approx. 800 x 710 x 855 mm
Cavity Dimensions	approx. 670 x 430 x 500 mm
Tray Rails Pitch	approx. 75 mm

#### Capacity

Trays	6 (GN 1/1 or 600 x 400)
Plates	12 (ø max. 280 mm)

**Wattage and voltage** approx. 6.200 W, 400V/50Hz

**Model** TRRRO061D

**Qty per case** 1

### Modell TRRRO101D

#### Dimensions

Overall Dimensions	approx. 800 x 710 x 1.155 mm
Cavity Dimensions	approx. 670 x 430 x 800 mm
Tray Rails Pitch	approx. 75 mm

#### Capacity

Trays	10 (GN 1/1 or 600 x 400)
Plates	20 (ø max. 280 mm)

**Wattage and voltage** approx. 12.500 W, 400V/50Hz

**Model** TRRRO101D

**Qty per case** 1



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## Distribution of soups and drinks

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temp-rite can supply a wide range of cups, mugs and bowls for beverages and soups.

### **Temp-Liquid**

## Temp-Liquid



## Temp-Liquid

temp-rite can supply a wide range of containers, cups, mugs and bowls for beverages and soups. Unless otherwise stated, these items have outer and inner walls separated by an insulating layer of polyurethane foam that ensures good retention of heat and cold. The walls are made of a plastic that does not impart any smell or taste to food or drink.

## Insulated mugs

Double-walled mugs, available with a capacity of 0.2 l. Made of a polypropylene which will not affect the taste or smell of the contents. Insulated with poly-urethane foam for optimum heat/cold retention. The large handle and wide opening make it easy for elderly and handicapped people to drink from the mug without spilling the contents, it ensures safe and easy handling.

Very good temperature retention. Dishwasher-proof. The mugs are available in a wide variety of colours and can thus be easily distinguished if they are reserved for special purposes.

Various lids (TRB55G - disposable, TRB54G - reusable, TRH03G - reusable feeder top) are available as accessories to prevent spillage and promote high standards of cleanliness and hygiene.

<b>Dimensions</b>	Ø approx. 86 mm, approx. 86 mm in height
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### Models

TRALM310	mauve
TRALM320	grey
TRALM330	evening blue
TRALM340	teal
TRALM350	burgundy

<b>Qty per case</b>	48
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## Disposable lid for Insulated mugs

For use with insulated mugs, 0.15 l insulated soup bowls and TRK36.

<b>Dimensions</b>	Ø approx. 87 mm
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<b>Material</b>	polystyrene
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<b>Model</b>	TRB55G
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<b>Qty per case</b>	2.000
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## Reusable lids for Insulated mugs

Suitable for insulated mugs, insulated bowls 0.15 l and TRK36. Made of white polypropylene. Dishwasher-proof.

**Dimensions** Ø approx. 87 mm

**Material** polypropylene

### Models

TRB54G	lid
TRH03G	feeder top
TRK116	top

**Qty per case** 50 TRB54G  
25 TRH03G  
100 TRK116



## Tumbler

0.2 l tumbler made of transparent plastic with a frosted surface. Not insulated. For use with meal distribution systems. Stackable and dishwasher-proof. Various lids (same lids as for insulated mugs) are available.

**Dimensions** Ø approx. 86 mm, approx. 86 mm in height

**Material** polycarbonate

**Model** TRK36

**Qty per case** 80



## Insulated bowls

Double-walled bowls, available in three different sizes. Made of a polypropylene which will not affect the taste or smell of the contents in any way. Insulated with polyurethane foam for optimum heat/cold retention. The generous width of the bowls allows elderly or handicapped people to use these bowls without spilling the contents. Very good temperature retention. Dishwasher-proof. These bowls are available in a wide variety of colours and can thus be easily distinguished if they have been reserved for special purposes. Various lids are available as accessories. The lids help prevent spillages and thus ensure high standards of cleanliness and hygiene.

### Standard-Design 0.34 l

**Dimensions** Ø approx. 121 mm,  
approx. 72 mm in height

### Models

TRK191	teal
TRK193	mauve
TRK196	grey
TRK212	burgundy
TRK214	evening blue

**Qty per case** 24



## Disposable lids

Lid made of polypropylene, suitable for insulated bowls

### For use with Insulated bowls 0.2 and 0.34 l

<b>Dimensions</b>	Ø approx. 127 mm
<b>Model</b>	TRB71G
<b>Qty per case</b>	1.000



## Reusable lids

Reusable lid made of white high-quality white polypropylene. Dishwasher-proof. Ensures hygiene and prevents soup from spilling over. Suitable for all 0.2 l and 0.34 l insulated bowls.

<b>Dimensions</b>	Ø approx. 123 mm
<b>Models</b>	TRK03G TRK03G-H (with lip seal)
<b>Qty per case</b>	50



## Reusable lids for insulated bowls

Insulated, reusable lid with sealing ring, made of high quality plastic. For insulated 0.2 or 0.34 l soup bowls. China bowl (TRP320ODST) can be inserted in the 0.34 l bowl. Dishwasher-proof (suitable wash rack TRGW200). Ensures hygiene, prevents soup from spilling over and ensures good heat retention for lengthy periods.

<b>Dimensions</b>	Ø approx. 123 mm, approx. 8 mm in height
<b>Model</b>	TRID010
<b>Qty per case</b>	50



## Insulated jug

This double-walled jug with lid has a capacity of 0.3 l. Made of a polypropylene which will not affect the taste or smell of the contents in any way. Insulated with polyurethane foam for optimum heat/cold retention. The lid is also insulated and has been designed to prevent spillages. Specially shaped spout prevents dripping during pouring. The large handle makes it easy for elderly or handicapped people to use without spilling the contents. Very good temperature retention. Dishwasher-proof (*suitable wash rack for the lid: TRGW100*).

<b>Dimensions</b>	Ø approx. 97 mm, approx. 94 mm in height
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### Models

TRK301G	dark grey/white
TRK302G	blackberry/white
TRK303G	mocha/white
TRK300G	Replacement lid white

### Qty per case

Jug	6
Replacement lid	1



## Thermal jug

0.3 l thermal jug with high-gloss casing made of hard plastic and removable hinged lid. Vacuum glass insert. Foam-filled with polyurethane, thus dishwasher-proof within certain limits. Available in various colours. Does not fit temp-rite meal distribution systems.

<b>Dimensions</b>	Ø approx. 114 mm, approx. 165 mm in height
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### Models

TRK350G	cream
TRK350G-W	ivory

<b>Qty per case</b>	1
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A photograph of two young girls sitting at a table. The girl in the foreground, with reddish-brown hair, is focused on eating from a plate of sliced red bell peppers, cucumbers, and carrots. She is wearing a blue sleeveless top. In the background, another girl with dark hair and a yellow bow is also eating, looking towards the camera. The scene is brightly lit, suggesting a sunny day indoors.

**Tastes like  
freshly picked.  
From morning  
until the evening  
fresh fruits &  
vegetables.**



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## Dishware

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An extensive selection of temp-rite dishware is available for the various meal-distribution systems. In addition, temp-rite can supply disposable dishes and lids, and items made of hardened glass or reusable plastic.





## Chinaware

Hotel porcelain of the first choice, with special glaze hardness and edge impact resistance. Therefore ideally suited for use in dish dispensers and commercial dishwashers.

### Shallow plate



#### Models

TRP1100ST	Ø approx. 23 cm
TRP1190ST	Ø approx. 23,5 cm
TRP1200ST	Ø approx. 26 cm
TRP1400ST	Ø approx. 19 cm
TRP1500ST	Ø approx. 21 cm

<b>Qty per case</b>	6
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### Divided plate



#### Models

TRP1120ST	Ø approx. 23 cm, 2 compartments
TRP1320ST	Ø approx. 25,5 cm, 2 compartments
TRP1220ST	Ø approx. 26 cm, 3 compartments

#### Qty per case

TRP1120 ST	6
TRP1320ST	2
TRP1220ST	2

### Plate, Superior- flat and divided



#### Models

TRP4000ST	Plate, „Superior“ range, flat , approx. 21 x 21 cm
TRP4010ST	Plate, „Superior“ range, divided (two compartments), approx. 21 x 21 cm
TRP4020ST	Plate, „Superior“ range, deep 21 x 21 cm
TRRP400ST	Lid for „Superior“ range, warm grey, fitting for whole „Superior“ range, in height 40 mm

#### Qty per case

Teller	6
Deckel	1



### Side dish (1/4 standardized china size)

#### Models

TRP4200ST Side dish, approx. 11 x 8 cm, high 37 mm

**Qty per case** 6



### Side dish and plate (1/2 standardized china size)

#### Models

TRP4210ST Side dish, approx. 16 x 11 cm, high 37 mm

TRP4100ST Plate, approx. 16 x 11 cm, high 22 mm

TRP4110ST Set-plate, approx. 16 x 11 cm, high 22 mm

**Qty per case** 6



### Side dish and plate (1/1 standardized china size)

#### Models

TRP4220ST Side dish, approx. 22 x 16 cm, high 38 mm

TRP4120ST Plate, approx. 22 x 16 cm, high 22 mm

**Qty per case** 6

TRP4220ST 2



### Lid (standardized china size)

#### Models

TRRP410ST for side dish, opaque  
1/4 PN, approx. 11 x 8 cm, high 30 mm

TRRP421ST for side dish and plate, opaque,  
1/2 PN, approx. 16 x 11 cm, high 53 mm

TRRP422ST for side dish and plate, opaque,  
1/1 PN, approx. 22 x 16 cm, high 56 mm

**Qty per case** 1



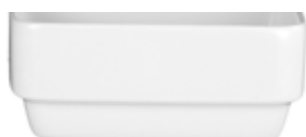
### Side-Dish Bowls, Straight Sides

#### Models

TRP1140ST approx. 176 x 111 x 37 mm

TRP1160ST approx. 114 x 87 x 36 mm

**Qty per case** 6



### Side-Dish Bowls, Deep

#### Models

TRP1460ST approx. 110 x 85 x 47 mm

**Qty per case** 6



### Egg cup

#### Models

TRP1470ST for use with Temp-Rondo

**Qty per case** 12



#### Modell

TRP1180ST Ø approx. 180 mm,  
50 mm in height

**Qty per case** 2



### Stew bowl, straight sides

#### Models

TRP1280ST approx. 0,9 l, Ø approx. 175 mm, 53 mm in height  
TRP1380ST approx. 1,1 l, Ø 194 mm, 61 mm in height

#### Qty per case

**TRP1280ST** 2  
**TRP1380ST** 4



### Matching lids for stew bowl

#### Models for TRP1180ST, TRP1280ST

TRPZ20G-S disposable, external seal  
TRRP25G white, reusable, external seal  
TRRP26G dark grey, reusable, external seal  
TRRP25NG blackberry, reusable, internal seal  
TRRP26NG dark grey, reusable, internal seal

#### Models for TRP1380ST

TRW300 blackberry, reusable, internal seal

#### Qty per case

TRPZ20G 400  
TRRP25/6G 50  
TRRP25/6NG 50  
TRW300 50

### Soup Bowl

#### Models

TRP320ST approx. 0,4 l, Ø approx. 125 mm,  
58 mm in height,  
for use with Temp-Rondo (new version)  
TRP1890ST approx. 0,25 l, Ø approx. 100 mm,  
53 mm in height, Soup bowl with handle

#### Qty per case

**TRP320ST** 4  
**TRP1890ST** 6





### Side-Dish Bowl, Square

#### Models

TRP1650ST	approx. 117 x 117 mm, 38 mm in height, for use with pellet-system
TRRL20G	Lid loose-fitting, lightgrey
TRRL25G	Lid lose loose-fitting, brown

#### Qty per case

Bowls	4
Lid	1



### Stackable cup with saucer

#### Models

TRP1130ST	Cup approx. 0,18 l, Ø approx. 87 mm, 55 mm in height
TRP1150ST	Saucer Ø approx. 137 mm

#### Qty per case

6



### Coffee mug

#### Models

TRP1230ST	approx. 0,3 l, Ø approx. 83 mm, 85 mm in height
TRP1230K	„Euro-Line“ approx. 0,3 l, Ø approx. 83 mm, 85 mm in height
TRP1230UST	approx. 0,26 l, Ø approx. 83 mm, approx. 68 mm in height

#### Qty per case

TRP1230ST	6
TRP1230UST	6
TRP1230K	48

### Meal-Butler



### Meal-Butler Chinaware

#### Models plates

TRPMB1200	approx. 255 mm Ø, 25 mm in height, approx. 685 grams
TR2028.01	matching dome

#### Qty per case plates

Plate	6
Dome	1

#### Models soup bowl

TRPMB320	approx. 100 mm Ø, 53 mm in height, approx. 200 ml, approx. 205 grams
TRW100	matching lid blackberry
TRW100B	matching lid blue-grey
TRW101B	matching lid azure-blue

#### Qty per case Teller

Bowls	12
Lids	150

## Temp-Futura

## Temp-Contact



## Temp-Futura, Temp-Contact Chinaware

**Shallow plate, fits the circular plate cavity in all servers with Ø 23 cm**

TRP2000ST	Ø approx. 23 cm, flat
TRP2050ST	Ø approx. 23 cm, 2-divided
TRP2010ST	Ø approx. 23 cm, approx. 30 mm in height

**Qty per case** 6

**Stew bowl, fits the circular plate cavity in the servers with ø 23 cm**

**Models**

TRP2080ST	approx. 23 cm Ø, approx. 40 mm in height, approx. 0,75 l
TRRP30NG	matching lid blackberry
TRRP35NG	matching lid azure-blue

**Qty per case**

Schalen	6
Deckel	50

**Soup Bowls**
**Models**

TRP320ODST	for use with 8 cm cutout, approx. 103 mm Ø, approx. 53 mm in height, approx. 0.2 l
TRP330ST	for use with 13 cm cutout, approx. 137 mm Ø, approx. 39 mm in height, approx. 0.25 l

**Model lid for TRP320ODST**

TRW100	Ø approx. 100 mm, blackberry
TRW100B	Ø approx. 100 mm, blue-grey
TRW101B	Ø approx. 100 mm, azure-blue

**Model lid for TRP330ST**

TRW200	Ø approx. 140 mm, blackberry
TRW200B	Ø approx. 140 mm, azure-blue

**Qty per case**

TRP320ODST	6
TRP330ST	4

**China plug fits the 8 cm cutout**
**Model**

TRM880-S	Ø approx. 104 mm
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**Qty per case** 50

**China bowl for regeneration of gravy on top of the plate**

**Modell**

TRM220KV-S	Ø approx. 67 mm, 42 mm in height
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**Qty per case** 12





## Glassware

temp-rite's hardened, white-glass tableware is highly resistant to heat and everyday wear and tear. It can be therefore be put in lowerators, and through industrial dishwashing systems. All items have been designed specifically for use in temp-rite's meal-distribution systems.

## Side Dishes



### Models

TRA1140	large, approx. 175 x 115 x 36 mm
TRA1160	small, approx. 115 x 85 x 36 mm

<b>Qty per case</b>	24
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## Coffee mug

<b>Dimensions</b>	Ø approx. 79 mm, approx. 89 mm in height
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<b>Modell</b>	TRA1230
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<b>Qty per case</b>	12
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## Dishware made of reusable plastic

All of these pieces were specially designed for use in temp-rite's meal-distribution systems. Optimum matching with the various ranges is thus guaranteed. And it is perfectly safe to wash these sturdy items in industrial dishwashers.



### Reusable side dishes, white

#### Models

TRK75	approx. 190 x 124 x 33 mm, approx. 0,43 l
TRB48	approx. 124 x 94 x 33 mm, approx. 0,17 l

#### Qty per case

TRK75	24
TRB48	48



### Soup bowl, polypropylene

#### Models

TRK153	approx. 96 x 122 x 43 mm, approx. 0,25 l, white
TRK241	approx. 96 x 122 x 43 mm, approx. 0,25 l, mauve
TRB21A	matching lid (polystyrene, disposable), approx. 97 x 124 mm

#### Qty per case

100 Bowls
3.000 Lids



### Soup Bowl, fits the 8 cm cutout in Temp-Futura or Temp-Contact

#### Model

TRJ450	Ø approx. 100 mm, 38 mm in height, approx. 0,2 l, cream
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#### Qty per case

100



### Stew bowl for use with Temp-Royal and Temp-Mediterran

#### Models

TRW1280	Ø approx. 175 mm, approx. 52 mm in height, approx. 0,9 l
TRPZ20G-S	disposable lid, external seal
TRRP25G	white, reusable lid, external seal
TRRP26G	dark grey, reusable lid, external seal

#### Qty per case

Bowls	25
TRPZ20G-S	400
TRRP25/6G	50



### Lid for side-dish bowls

#### Models

TR7181.47	approx. 90 x 120 x 30 mm, clear, for use with TRP1160
TR7249.48	approx. 82 x 113 x 30 mm, clear, for use with TRA1160ST <i>(not suitable for the use with insulated tray systems)</i>
TR7244.47	approx. 182 x 120 x 30 mm, clear, for use with TRA1140ST <i>(not suitable for the use with insulated tray systems)</i>
TR7154.47	approx. 125 x 125 x 30 mm, clear, for use with TRP1650

#### Qty per case

1



### Cover for use with Temp-Rondo or Temp-Futura and Temp-Contact

#### Model fits on top of two small TRP1160ST or TRP1460ST bowls or one large TRP1140ST bowl

TRRP40G	approx. 185 x 120 x 55 mm, mauve
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### Cooling lid for side dishes

Reusable dishwasher-proof lid made of high-quality plastic, filled with a cooling jelly which can be frozen to -18°C. The lids are designed to keep food cool for long periods and to ensure hygiene during storage and transport.

#### Models

TRKD45G	approx. 190 x 125 x 90 mm, approx. 0,59 kg, mauve
TRKD46G	approx. 190 x 125 x 90 mm, approx. 0,59 kg, lightblue

Qty per case	8
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### Plate Domes

Domes designed to fit various temp-rite meal-distribution system plates. The domes are dishwasher proof and can be used in the Dock -Rite system (*crystal-clear for cold components, other for hot components*). They ensure that plated meals can be held in readiness and transported hygienically.

#### Model for use with plates measuring either 23 cm or 23.5 cm Ø

TR2029.02	Ø approx. 240 mm, approx. 40 mm in height, lightgrey
TR0570	Ø approx. 240 mm, approx. 40 mm in height, dark transparent

#### Model for use with plates measuring a maximum of 25.7 cm Ø

TR2028.01	Ø approx. 265 mm, approx. 40 mm in height, clear
TR2028.02	Ø approx. 265 mm, approx. 40 mm in height, lightgrey
TR2028.02H	Ø approx. 265 mm, approx. 50 mm in height, lightgrey
TR0560	Ø approx. 255 mm, approx. 40 mm in height, dark transparent

Qty per case	1
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### Reusable dark transparent lid designed for use with Dock-Rite dishware

#### Models

TRV461	Ø approx. 105 mm für TRP1890ST
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Qty per case	1
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### Lid with sealing ring for use with TRP320ODST

#### Models

TRW100	Ø approx. 100 mm, blackberry
TRW100B	Ø approx. 100 mm, blue-grey
TRW101B	Ø approx. 100 mm, azure-blue

Qty per case	150
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### Lid for use with TRP330ST

#### Models

TRW200	Ø approx. 140 mm, blackberry
TRW200B	Ø approx. 140 mm, azure-blue

Qty per case	150
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### Lid for use with TRW1280, TRP1180ST and TRP1280ST

#### Models

TRRP25G	Ø approx. 180 mm, white
TRRP26G	Ø approx. 180 mm, dark grey

Qty per case	50
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### Lid for use with TRP1180ST and TRP1280ST

#### Models

TRRP25NG	Ø approx. 180 mm, blackberry
TRRP26NG	Ø approx. 180 mm, dark grey

Qty per case	50
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### Lid for use with TRP2080ST

#### Models

TRRP30NG	Ø approx. 226 mm, blackberry
TRRP35NG	Ø approx. 226 mm, azure-blue

Qty per case	50
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### Mehrweg-Deckel für TRP1650ST

#### Models

TRRL20G	approx. 117 x 117 mm, lose aufliegend, lichtgrau
TRRL25G	approx. 117 x 117 mm, lose aufliegend, braun

Qty per case	1
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## Disposable plastic Dishware

### Main-Course Insert



<b>Modell</b> TRA01G	approx. 101 x 165 x 27 mm, approx. 0,43 l, made of polystyrene
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<b>Qty per case</b>	1.500
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### Main-Course Insert, divided



<b>Modell</b> TRA02G	approx. 101 x 165 x 27 mm, approx. 0,23 / 0,12 l, made of polystyrene
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<b>Qty per case</b>	1.500
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### Lid for TRA01G and TRA02G



<b>Modell</b> TRC68G	approx. 191 x 130 x 28 mm, made of polystyrene
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<b>Qty per case</b>	1.500
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### Side-Dish Insert

#### Modell

TRA05G

approx. 72 x 102 x 26 mm,  
approx. 0,2 l, made of polystyrene

#### Qty per case

3.000



### Side-Dish Insert small

#### Modell

TRA09A

approx. 96 x 86 x 26 mm,  
approx. 0,12 l, made of polystyrene

#### Qty per case

6.000



### Main-Course Insert microwavable

#### Modell

TRA44

approx. 101 x 165 x 27 mm,  
approx. 0,43 l, made of polypropylene

#### Qty per case

1.000



### Juice cup

#### Modell

TRA87G-S

Ø approx. 69 mm, approx. 60 mm in  
height,  
approx. 0,12 l, made of polystyrene

#### Qty per case

1.000



### Gravy cup

#### Modell

TRA88G-S

Ø approx. 69 mm, approx. 45 mm in  
height,  
approx. 0,08 l, made of polystyrene

#### Qty per case

1.000



### Lid for TRA87G-S and TRA88G-S

#### Modell

TRB38G-S

Ø approx. 73 mm, made of polystyrene

#### Qty per case

1.000



### Soup bowl

#### Modell

TRE04G

approx. 108 x 80 x 40 mm,  
approx. 0,2 l, made of polypropylene

#### Qty per case

1.000



### Soup bowl

#### Modell

TRB27G approx. 96 x 122 x 43 mm,  
approx. 0,25 l, made of polypropylene

**Qty per case** 700

### Lid made of polystyrene

#### Models

TRE05G approx. 113 x 87 mm,  
for use with TRE04G  
TRB21G approx. 97 x 124 mm,  
for use with TRB27G

#### Qty per case

TRE05G 1.000  
TRB21G 700



### Stew bowl

#### Modell

TRB11 approx. 108 x 173 x 40 mm,  
approx. 0,4 l, made of polystyrene

**Qty per case** 1.000

### Stew bowl made of polystyrene

#### Models

TRE08G approx. 106 x 142 x 50 mm, approx. 0,4 l  
TRE10G approx. 106 x 142 x 54 mm, approx. 0,5 l

**Qty per case** 550



### Lid made of polystyrene, for Stew bowls

#### Models

TRC08 approx. 114 x 177 mm,  
for use with TRB11  
TRE15G approx. 108 x 146 mm,  
for use with TRE08/10G

#### Qty per case

TRC08 1.000  
TRE15G 1.100



### Stew bowl made of polystyrene, for use with Temp-Mediterran

#### Models

TRC20G approx. 129 x 193 x 44 mm,  
TRC25G approx. 0,7 l Deckel zu TRC20G

**Qty per case** 500



### Lid for insulated mugs, insulated bowls 0.15 l and TRK36

<b>Modell</b>	
TRB55G	Ø approx. 87 mm, made of polystyrene
<b>Qty per case</b>	2.000



### Lid for insulated bowls 0.2 and 0.34 l

<b>Modell</b>	
TRB71G	Ø approx. 127 mm, made of polystyrene
<b>Qty per case</b>	1.000



### Lid for china stew bowls TRP1180ST and TRP1280ST

<b>Models</b>	
TRPZ20G-S	Ø approx. 179 mm, made of polystyrene
<b>Qty per case</b>	400



### Egg cup

<b>Modell</b>	
TRA17G	Ø approx. 69 mm, 30 mm in height, made of polystyrene
<b>Qty per case</b>	5.000



### Egg/coffee-spoon

<b>Modell</b>	
TRBS01G	approx. 120 mm lang, made of polystyrene
<b>Qty per case</b>	2.000



### Cutlery bags, made of high-quality paper with printed logo

<b>Modell</b>	
TRBT25G	approx. 100 x 260 mm
<b>Qty per case</b>	3.000

## Meal-Butler



## MealButler Disposable Dishware

Dishes are made of special heat-resistant plastic, and have a heat-sealable rim.

### Model System Plate

TRKB01	Ø approx. 220 mm, approx. 45 mm in height, approx. 0,75 l
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### Model System Soup Bowl

TRKK01	Ø approx. 125 mm, approx. 45 mm in height, approx. 0,25 l
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### Qty per case

TRKB01	186
TRKK01	728

## Temp-Futura

## Temp-Contact



## Disposable half-moon plate

Made of special plastic, designed so that they can be set in pairs in a plastic ring which is placed in the 23 cm (9") plate cavity of the Temp-Futura/Temp-Contact server.

### Model Retaining ring (reusable)

TRKB01	Ø approx. 232 mm
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### Model Half-moon-plate (disposable)

TRDL01001	approx. 232 x 116 x 35 mm
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### Qty per case

TRCO03001	1
TRDL01001	456



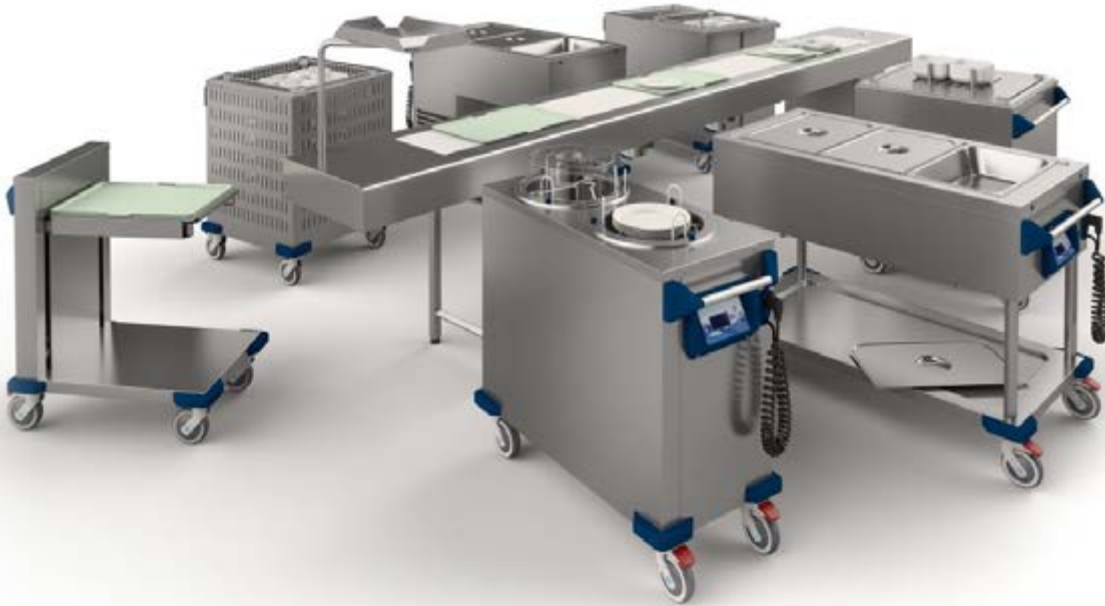


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## Kitchen and Serving Equipment

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temp-rite supplies cooking utensils and catering equipment designed specifically for use with its meal-distribution systems. These items will simplify and guarantee the success of your portioning, storage and meal-transport operations.



Suitable for cook-serve



Suitable for cook-chill/cook-freeze



## Meal Conveyor Belt

Designed for tray assembly systems and available in two models, either a Vipla flat belt or a Policord cord belt. Constructed in stainless steel. Control panel, motor and electrical supply are located at unloading end. Damp-proof belt suitable for contact with food made up of a layer of polyurethane coated with white PVC. Food debris collection tray. Tray run-off switch at end of belt. Speed regulator, speed adjustable from 4–16 m/min.

Control system:

- Electrical connection with the option to add sockets
- Electronic speed regulator
- Main switch

Options and Accessories: Photocell sensor limit switch at end of conveyor, electrical control panel for sockets, additional on/off button, additional emergency stop button, sockets, PVC bumpers on both sides of the belt, lateral fold out table 500 x 500 mm for tray checks, swing out table for meal cards.

### Dimensions

Worktop height	approx. 900 mm, adj. by up to +/- 20 mm
Width	approx. 500 mm
Belt width	approx. 300 mm or dist. between belts approx. 250 mm
Conveyor length (Multiples of 1000 mm)	Cord conveyor 3 m to 10 m Belt conveyor 3 m to 9 m

**Wattage and power supply motor** approx. 0,37 kW, 400 V

**Model** TRG0100

**Qty per case** 1



## Plate Dispenser Neutral

Unheated plate dispenser, with or without cooling slits. Made of high-grade stainless steel. Has two square-sectioned removable dispensing tubes that will hold round plates (Ø 180 - 330 mm) or square plates (280 x 280 mm). Flexibly adaptable to hold various sizes and shapes of plate; no tools required to make adjustments. Easy hooking up and unhooking of the tension springs to set desired dispensing height. Extremely level, tilt-proof stacking platform. With ergonomically shaped stainless-steel pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The dispenser has 4 plastic swivel wheels, two of which are fitted with immobilizers. Wheel Ø: 125mm

<b>Dimensions</b>	approx. 520 x 1030 x 990 mm
<b>Capacity</b>	approx. 160 plates, depending on the total height of the stack, respectively approx. 150 kg
<b>Net weight</b>	approx. 160 kg
<b>Models</b>	
TRG2300BC	without cooling slits
TRG2250BC	with cooling slits
<b>Qty per case</b>	1



## Plate Dispenser Heated

Plate dispenser with static or convection heating. Full stainless-steel construction, Cart body is double-walled and insulated. Large, square-sectioned plate tubes allow for flexible stacking of differently shaped and sized round plates (Ø 180 - 330 mm) and square plates (280 x 280 mm). ECO control range for energy-efficient heating up of crockery and maintenance of the crockery temperature ( $\geq 60^{\circ}\text{C}$  is maintainable in the statically heated version). Infinitely variable temperature control between  $30^{\circ}\text{C}$  and  $110^{\circ}\text{C}$ . Spiral cable extensible to 250 cm. Stainless-steel heating element. Also included as standard: cover made of polycarbonate plastic, with retention clip. Cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

### Convection heating

<b>Dimensions</b>	approx. 520 x 1030 x 1114 mm (including plate guides)
<b>Capacity</b>	approx. 160 plates, depending on height of stacks, or 160 kg
<b>Net weight</b>	approx. 76 kg
<b>Wattage and voltage</b>	approx. 1,5 kW (with convection heating), 220-240V 50-60Hz
<b>Models</b>	TRG2314BC
<b>Qty per case</b>	1

### Static heating

<b>Dimensions</b>	approx. 520 x 1030 x 1076 mm (including plate guides)
<b>Capacity</b>	approx. 160 plates, depending on height of stacks, or 160 kg
<b>Net weight</b>	approx. 60 kg
<b>Wattage and voltage</b>	approx. 1,2 kW (with static heating), 220-240V 50-60Hz
<b>Models</b>	TRG2304EBC
<b>Qty per case</b>	1



## Inlay Dispenser

Heated stacking unit made of stainless steel. Designed to heat Temp-Rondo inlays or Temp-Royal hot discs to 130°C. Sturdily constructed unit with double-walled insulated covers for the two stacking tubes. One push-handle with integrated bumpers is provided. The four corners of the cart are protected by low-level corner bumpers.

An easily accessible tension-spring system made of stainless steel ensures that the top inlay in the stack is always flush with the top surface of the cart, regardless of the overall weight of the stack. The On/Off switch has its own "Unit ready" display. A flexible spiral power cable with an angled plug is provided at the front end, it can be extended to a max. length of 2.50 m.

The cart is heat-insulated on all sides. The heat-insulating panels are non-combustible, chemically neutral and moisture-resistant, so they do not pose any kind of health risk. The plate-dispensing tubes can be cleaned quickly and thoroughly from above.

The corrosion-resistant plastic wheels require no maintenance. The cart has 2 swivel wheels and 2 swivel wheels with brakes, wheel diameter: 125 mm.

<b>Dimensions</b>	approx. 1.005 x 508 x 963 mm approx. 2 x 50 heating inlays TRIH05-S (TRG2324-R)
<b>Capacity</b>	approx. 2 x 80 hot discs TRHD25SN (TRG2324-HD)
<b>Net weight</b>	approx. 70 kg
<b>Wattage and voltage</b>	approx. 3,2 kW, 230 V
<b>Models</b>	
TRG2324-R	for heating inlays TRIH05-S
TRG2324-HD	for hot discs TRHD25SN
<b>Qty per case</b>	1



## Basket Dispenser Neutral

Unheated basket dispenser for the transport of baskets measuring 500 x 500 mm or 650 x 530 mm. Available with or without cooling slits. Made of high-quality stainless steel. The enclosed construction prevents baskets from slipping out of place. Straight-forward hooking up and unhooking of the tension springs to set the desired dispensing height. Baskets can be completely removed, which greatly simplifies cleaning. Ergonomically shaped stainless-steel pushbar. Four sturdy corner bumpers protect the cart from knocks and bumps.

### Dimensions

Basket 500 x 500 mm approx. 700 x 911 x 745 mm

Basket 650 x 530 mm approx. 700 x 911 x 885 mm

### Capacity

six 115-mm baskets, or nine 75-mm baskets. Stack height with/without hooded cover: 680 mm / 540 mm

### Net weight

Basket 500 x 500 mm approx. 43 kg

Basket 650 x 530 mm approx. 48 kg

### Models

TRG2207BC	without cooling slits, Basket 500 x 500 mm
TRG2207KSBC	with cooling slits, Basket 500 x 500 mm
TRG2315BC	without cooling slits, Basket 650 x 530 mm

### Qty per case

1



## Basket Dispenser Heated

Heated basket dispenser with convection fan heater. The baskets are placed on a dispenser platform. Adjustments to the cart can be performed flexibly, and without special tools, so that plates of widely varying shapes and sizes can be accommodated. Infinitely variable temperature settings in the range between 30°C and 110°C. Construction and basic features are as for the unheated basket dispenser. Spiral cable extensible to 250 cm. A polycarbonate cover and a cover retention clip are supplied as standard.

### Dimensions

Basket 500 x 500 mm approx. 700 x 911 x 885 mm

Basket 650 x 530 mm approx. 700 x 911 x 1025 mm

### Capacity

six 115-mm baskets or nine 75-mm baskets. Stack height with/without hooded cover: 680 mm / 540 mm

### Net weight

Basket 500 x 500 mm approx. 70 kg

Basket 650 x 530 mm approx. 75 kg

### Wattage and voltage

approx. 1,8 kW, 220-240V 50-60Hz

### Models

TRG2216BC	Basket 500 x 500 mm
TRG2316BC	Basket 650 x 530 mm

### Qty per case

1





<b>Cooling performance</b>	approx. 490 Watt
<b>Refrigerant</b>	approx. 200 gr R134A (CFC free)
<b>Operating temperatures</b>	approx. 10–43°C
<b>Sound pressure level</b>	approx. 55 dB(A)
<b>Models</b>	BLFI01500033310
<b>Qty per case</b>	1

## Basket Dispenser Refrigerated

Refrigerated basket dispenser, ventilated mode (0–10° C), for 500 x 500 mm baskets.

Constructed entirely in stainless steel. High density polyurethane insulation. Top is moulded to allow for different dish dimensions. Stacking platform acts as first basket [500 x 500 x 150mm] made from stainless steel coated with Rilsan. Self-adjusting platform. Tension can be adjusted to allow for varying weights. Coiled cable extendable up to 150cm. Dummy socket to hold the cable when not in use. Schuko plug.

The temperature is regulated via a manual thermostat with light switch. Alternatively fitted with an easy-to-read, electronic LCD control panel which can be programmed with pre-set temperature ranges and automatic pre-programmed start/stop cycles to reduce energy consumption. Mounted on four Ø 125mm swivel wheels made of polyurethane, 2 with total brake. Trolley base protected by 4 robust corner bumpers. Ergonomic push handle. Transparent, removable lid.

<b>Dimensions</b>	approx. 1.075 x 735 x 915 mm
<b>Capacity</b>	First basket plus 8 baskets 75 mm high or plus 5 baskets 115 mm high, respectively approx. 150 kg
<b>Net weight</b>	approx. 105 kg
<b>Wattage and voltage</b>	approx. 0,28 kW, 230 V



<b>Wattage and voltage</b>	
GN 2/1	approx. 1,2 kW, 230 V
GN 3/1	approx. 1,8 kW, 230 V
GN 4/1	approx. 2,4 kW, 230 V
<b>Models</b>	
BLFI01100002610	GN 2/1, manual thermostat
BLFI01100017410	GN 3/1, manual thermostat
BLFI01100002810	GN 4/1, manual thermostat
<b>Qty per case</b>	1

## Bain-Marie

Wet heated bain-marie. Single well, able to fit GN 1/1-200 or subdivisions. Constructed entirely in stainless steel. Trolley top has a profile edge to prevent condensation from over spilling. Well is shaped with rounded corners. Drain valve ½". Mounted on a frame with under shelf for additional storage space. The temperature (range between 30° and 90°C) is regulated via a manual thermostat with light switch. Coiled cable extendable up to 150cm. Dummy socket to hold the cable when not in use. Schuko plug. Mounted on four Ø 125mm swivel wheels made of polyurethane, 2 with total brake. Trolley base protected by 4 robust corner bumpers. Ergonomic push handle.

<b>Dimensions</b>	
GN 2/1	approx. 686 x 900 x 900 mm
GN 3/1	approx. 686 x 1.255 x 900 mm
GN 4/1	approx. 686 x 1.630 x 900 mm
<b>Capacity</b>	
GN 2/1	approx. 110 kg
GN 3/1	approx. 165 kg
GN 4/1	approx. 165 kg
<b>Net weight</b>	
GN 2/1	approx. 35 kg
GN 3/1	approx. 40 kg
GN 4/1	approx. 48 kg



## Bain-Marie

Wet or dry heated bain-marie, able to fit 3 GN 1/1-200 or subdivisions. The construction and basic configuration corresponds to the wet heated bain-marie with single well, but with three drain valves ½".

Alternatively fitted with an easy-to-read, electronic LCD control panel which can be programmed with pre-set temperature ranges and automatic pre-programmed start/stop cycles to reduce energy consumption.

<b>Dimensions</b>	686 x 1.255 x 900 mm
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<b>Capacity</b>	3 x GN 1/1, bzw. approx. 165 kg
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<b>Net weight</b>	
wet heated	approx. 45 kg
dry heated	approx. 42 kg

<b>Wattage and voltage</b>	
wet heated	approx. 3 x 0,65 kW, 230 V
dry heated	approx. 3 x 0,7 kW, 230 V

<b>Models</b>	
BLFI01100017810	wet heated, manual thermostat
BLFI01100017910	dry heated, manual thermostat

<b>Qty per case</b>	1
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## Bain-Marie Refrigerated

Refrigerated food serving trolley, static mode (temperature range 0°–10° C). Constructed entirely in stainless steel. Well is foamed with high density polyurethane. Trolley top has a profile edge to prevent condensation from overspilling. Well is shaped with rounded corners, able to fit 3 GN 1/1-200 or subdivisions. Mounted on a frame with under shelf for additional storage space. Drain valve ½". Coiled cable extendable up to 150cm. Dummy socket to hold the cable when not in use. Schuko plug. The temperature is regulated via a manual thermostat with light switch. Alternatively fitted with an easy-to-read, electronic LCD control panel which can be programmed with pre-set temperature ranges and automatic pre-programmed start/stop cycles to reduce energy consumption.

Trolley base protected by 4 robust corner bumpers. Ergonomic push handle. Mounted on four Ø 125mm swivel wheels made of polyurethane and stainless steel support, 2 with total brake.

<b>Dimensions</b>	approx. 686 x 900 x 900 mm
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<b>Capacity</b>	GN 3/1, bzw. approx. 165 kg
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<b>Net weight</b>	approx. 75 kg
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<b>Wattage and voltage</b>	approx. 0,22 kW, 230 V
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<b>Cooling performance</b>	approx. 410 Watt
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<b>Refrigerant</b>	approx. 180 gr R134A (CFC free)
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<b>Operating temperatures</b>	approx. 10–43°C
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<b>Sound pressure level</b>	approx. 55 dB(A)
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<b>Modell</b>	BLFI01600009010, manual thermostat
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<b>Qty per case</b>	1
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## Universal crockery dispenser

Unheated universal crockery dispenser, available with or without cooling slits. Various types of crockery are held in place by six variably adjustable plastic guide rods. Tilt-proof stacking platform measuring 590 x 290 mm. Straightforward hooking up and unhooking of the tension springs to obtain the desired dispensing height. Fitted with ergonomically shaped pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

<b>Dimensions</b>	approx. 520 x 944 x 740 mm approx. 520 x 944 x 775 (with cooling slits)
<b>Capacity</b>	max. 200 kg, depending on type of crockery
<b>Stacking height</b>	680 mm (with hooded cover)
<b>Net weight</b>	approx. 48,5 kg approx. 46 kg (with cooling slits)
<b>Models</b>	
TRG2317BC	closed version
TRG2318BC	with cooling slits
<b>Qty per case</b>	1



## Platform dispenser

Unheated platform dispenser with a tilt-proof stacking platform made of high-quality stainless steel. Straightforward hooking up and unhooking of the tension springs to obtain the desired dispensing height. Fitted with ergonomically shaped pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

<b>Dimensions</b>	approx. 700 x 911 x 805 mm
<b>Capacity</b>	max. 200 kg
<b>Stacking height</b>	680 mm (with hooded cover)
<b>Net weight</b>	approx. 58 kg
<b>Models</b>	
TRG2305BC	closed version
TRG2305KSBC	with cooling slits
<b>Qty per case</b>	1



## Heated universal/basket dispenser

Heated universal/basket dispenser with convection fan heater and powder-coated interior panelling. Tilt-proof stacking platform. Straightforward hooking up and unhooking of the tension springs to obtain the desired dispensing height. Infinitely variable temperature control between 30°C and 110°C. Spiral cable extensible to 250 cm. Fitted with ergonomically shaped pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers. Supplied with a polycarbonate cover and cover retention clip.

### Dimensions

universal dispenser	approx. 520 x 944 x 885 mm
platform dispenser	approx. 700 x 911 x 945 mm

### Capacity

max. 200 kg,  
depending on type of crockery

### Stacking height

680 mm (with hooded cover)

### Net weight

universal dispenser	68,5 kg
platform dispenser	approx. 85 kg

### Wattage and voltage

approx. 1,8 kW, 220-240V 50-60Hz

### Models

TRG2319BC	heated universal dispenser
TRG2215BC	heated platform dispenser

### Qty per case

1



## Basket dispenser

Open basket dispenser made of high-quality stainless steel. The stacking platform (also made of stainless steel) is tilt-proof and has raised edges to stop baskets from slipping off during transport. Designed for use alongside conveyor belts. The tension springs are easy to hook up and unhook, so adjusting the dispensing height is a snap. The four sturdy corner bumpers protect the cart from bumps and knocks. This dispenser has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

### Dimensions

approx. 550 x 900 x 810 mm

### Capacity

6 baskets à 115 mm or  
9 baskets à 75 mm

### Net weight

approx. 33 kg

### Model

TRG0610BC

### Qty per case

1



## Tray dispenser

Open tray dispenser, available with or without tray guides on either side of the trays. Made of high-quality stainless steel. The dispenser is suitable for GN and EN trays, and has a stainless-steel platform with raised edges to stop trays from slipping off. Designed for use alongside conveyor belts. Depending on the version, trays are stacked lengthwise (with pushbar parallel to the narrow side of the tray) or crosswise. Tilt-proof stacking platform. Simple hooking up and unhooking of the tension springs to set the dispensing height. Fitted with an ergonomically shaped stainless-steel pushbar. The four sturdy corner bumpers protect the cart from bumps and knocks. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

<b>Dimensions</b>	approx. 550 x 900 x 810 mm
Platform dimensions	approx. 530 x 370 mm
<b>Capacity</b>	100 Tablette
<b>Net weight</b>	open dispenser with no tray guides and with standard platform alignment approx. 35 Kg open dispenser with no tray guides and with transversely aligned platform approx. 31,5 Kg open dispenser with tray guides and standard platform approx. 35 Kg
<b>Models</b>	
TRG0620BC	open dispenser with no tray guides and with standard platform
TRG2320BC	open dispenser with no tray guides, and with transverse platform
TRG2321BC	open dispenser with tray guides, and with platform in standard lengthwise alignment
<b>Qty per case</b>	1



## Starter Station

Mobile racking unit made of stainless steel. The top rack to be fed with 3 GN 1/1 containers. The lower racks consist of 3 x 8 pairs of L-profile runners welded to the frame of the unit and will accommodate 1/1 GN -65 mm containers. Upper integrated framework to hook 3 sets of GN containers in addition. Vertical distance between pairs of runners: approx. 75 mm. The mobile rack is fitted with 4 swivel wheels (diameter 125 mm) in zinc-chromated casings. Two of the wheels are provided with immobilizing brakes. The unit is protected by 4 bumper rings made of resilient, shockproof plastic.

<b>Dimensions</b>	approx. 1.165 x 799 x 880 / 1.110 mm
<b>Capacity</b>	30 GN 1/1 Container - 65 mm
<b>Tragkraft</b>	approx. 150 kg
<b>Net weight</b>	approx. 34 kg
<b>Model</b>	TRG0480A
<b>Qty per case</b>	1





## Stacking and Transport Trolley

Trolley for the stacking and transport of cooling lids (TRKD45/ TR46G) or Dock-Rite domes (TR0560, TR0570). The trolleys are manufactured from high-quality stainless steel, self-supporting construction with round tube, Ø 25 mm, with integrated stainless steel sheets. They are also suitable for transportation of plates and pellet-systems.

The trolleys are mounted on 4 swivel castors in galvanised chromed housings, 2 with brake, Ø 125 mm. 4 disc bumpers made of elastic-and shock-resistant plastic material protect the trolleys from damage.

### Dimensions

single sided loading	approx. 995 x 485 x 766 mm, lowest take-off height 248 mm
double sided loading	approx. 995 x 795 x 951 mm, lowest take-off height 433 mm

### Capacity

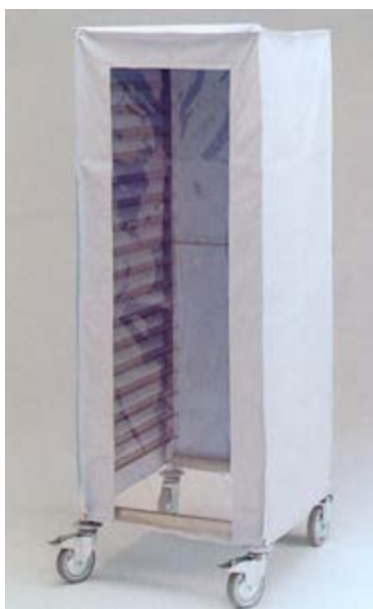
lowest take-off height	approx. 80 cooling lids or approx. 128 domes 23 cm or approx. 90 2domes 6 cm
double sided loading	approx. 160 cooling lids or approx. 256 domes 23 cm or approx. 180 domes 26 cm

### Models

TRG2640	single sided loading
TRG2680H	double sided loading

### Qty per case

1



## Mobile Gastro-Norm (GN) Tray Rack

Stainless-steel trolley for GN 1/1 trays. The frame is made of sturdy square-sectioned tubing with cross struts. The tray runners are welded to the frame. Fitted with bumpers and 4 swivel wheels, two of which have immobilizing brakes. Wheel diameter: 125 mm. Odour-repelling, food-friendly antistatic hood available as accessory for off-the-premises transport operations.

### Dimensions

approx. 664 x 744 x 1.667 mm

### Height between runners

approx. 75 mm

### Capacity

36 GN 1/1 trays in 18 sets of runners

### Net weight

approx. 25 kg

### Models

TRG0400	mobile tray rack
TRG0400A	protective hood

### Qty per case

1

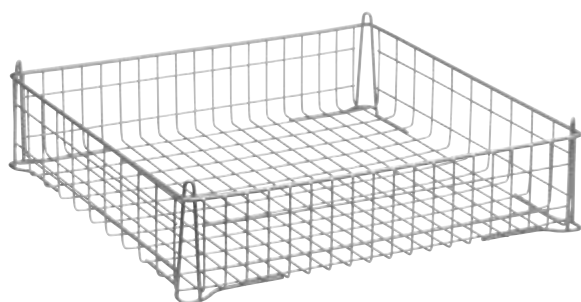


## Racks

### Wash Rack

Rack for a variety of purposes including the washing and storing of insulated cups and bowls. Made of plastic, with recessed carrying handles.

<b>Dimensions</b>	approx. 500 x 500 x 140 mm
<b>Capacity</b>	approx. 25 insulated mugs
<b>Model</b>	TRG0700
<b>Qty per case</b>	1



### Wire Basket

Stainless steel basket with heat resistant plastic coating. Close meshed.

<b>Dimensions</b>	approx. 500 x 500 x 75/115 mm approx. 650 x 530 x 75/115 mm
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#### Models

BLFI01500006810	500 x 500 mm, 75 mm in height
BLFI01500006910	500 x 500 mm, 115 mm in height
BLFI01500009610	650 x 530 mm, 75 mm in height
BLFI01500009510	650 x 530 mm, 115 mm in height

<b>Qty per case</b>	1
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### Disc and lid basket

Basket in which stew bowl lids (TRRP25G / TRRP26G) can be cleaned or cold discs (TRCD10G) stored and cleaned. The basket is made of close-meshed stainless steel with a heat-resistant plastic coating. The inside of the basket has divisions so that the lids or discs can be placed upright.

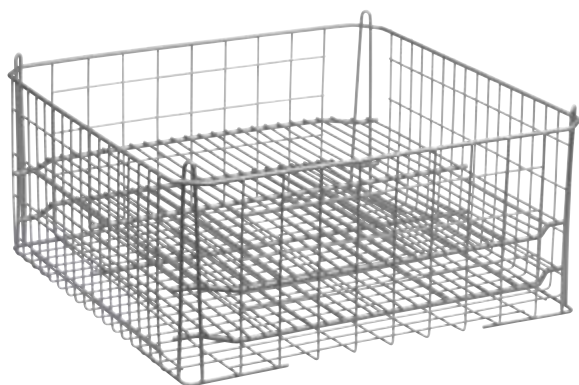
<b>Capacity</b>	approx. 48 discs or lids
<b>Dimensions</b>	approx. 500 x 500 x 190 mm
<b>Model</b>	TRG0835
<b>Qty per case</b>	1



### Wash and storage rack

Basket in which bowl lids for Temp-Futura/Temp-Contact (TRW200 etc.) or TRID010 can be stored and cleaned. The basket is made of close-meshed stainless steel with a heat-resistant plastic coating. The inside of the basket has divisions so that the lids or discs can be placed upright.

<b>Capacity</b>	approx. 66 lids
<b>Dimensions</b>	approx. 500 x 500 x 142 mm
<b>Model</b>	TRGW200
<b>Qty per case</b>	1



### Disc and lid basket

Basket in which TRRL3...G/TRRP3...NG stew bowl lids can be cleaned or TRHD20G hot discs stored and cleaned. The basket is made of close-meshed stainless steel wire with a heat-resistant plastic coating. The inside of the basket has divisions so that the lids or discs can be placed upright.

<b>Dimensions</b>	approx. 500 x 500 x 245 mm (TRG0836) approx. 500 x 500 x 214 mm (TRG0836HD)
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<b>Capacity</b>	44 lids or discs (TRG0836) 54 discs TRHD20G (TRG0836HD)
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<b>Models</b>	
TRG0836	lids or discs
TRG0836HD	discs

<b>Qty per case</b>	1
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### Wash and storage rack

Basket in which Temp-Futura/Temp-Contact TRW100 etc. soup bowl lids and lids for insulated jug (TRK300G) can be cleaned. The basket is made of close-meshed stainless steel wire with a heat-resistant plastic coating. The inside of the basket has divisions so that the lids can be placed upright.

<b>Dimensions</b>	approx. 500 x 500 x 111 mm
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<b>Capacity</b>	approx. 96 lids
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<b>Model</b>	TRGW100
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<b>Qty per case</b>	1
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### Tray wash rack

Tray wash rack for meal distribution-system covers and servers. Rack made of chromium-plated steel wire. Plastic base.

<b>Dimensions</b>	approx. 500 x 500 x 135 mm
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<b>Capacity</b>	5 covers or servers
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<b>Model</b>	TRK53
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<b>Qty per case</b>	1
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### Tray wash rack

Plastic rack in which system components, like Temp-Royal, can be loaded in dishwashers. The components are held securely in place by raised fingers. The rack is open on one side.

<b>Dimensions</b>	approx. 500 x 500 mm
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<b>Capacity</b>	5 covers or 9 servers
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<b>Model</b>	TRG0850
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<b>Qty per case</b>	1
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## Cool-Rite



## Air-Curtain Refrigerator

Air-Curtain Refrigerator to maintain the recommended temperatures of cold menu components of a food service system according to HACCP.

Inner and outer surfaces are made of stainless steel. The inner walls are equipped with air slots, also close to the door. These allow excellent air-circulation. When the door is open, a curtain consisting of cold air is formed which prevents warm air from entering and cold air from leaving. As a result, the door can be kept open for 45 minutes without increasing the temperature above +5°C.

The side walls are equipped with 9 pairs of sloping runners with a pitch of 100 mm, made of stainless steel. With these, Cool-Rite takes 9 GN-trays or pans of size 2/1 (530 x 650 mm) or 18 units of size 1/1 (530 x 325 mm). The runners can be removed for cleaning. The strong door is mounted on the right and equipped with a gasket and a handle with a lock. The hinges allow the door to be opened through 270°. In addition, Cool-Rite has two handles on the back and a bumper profile all round.

The Air-Curtain Refrigerator is movable on 2 fixed and 2 swivel wheels with brakes, all 125 mm in diameter in a corrosion-protected housing. The condensing unit is located in the base of the cabinet for optimum stability, also during transport. Cool-Rite is equipped with a main switch with signal light and a control unit. The controller displays temperatures and alarms and allows pre-set temperatures. By a programmable lock, the unauthorized temperature adjustment can be blocked. Defrosting is automatic, but can also be set manually. The condensation water is evaporated.

Global Warming Potential (GWP) according to EN 517/2014/EU:

GWP <sub>R448A</sub>	= 26%
GWP <sub>HFC-125</sub>	+ 26%
GWP <sub>HFC-32</sub>	+ 21%
GWP <sub>HFC-134a</sub>	+ 7%
GWP <sub>HFC-1234ze</sub>	+ 20%
GWP <sub>HFC-1234yf</sub>	= 1386
Equivalent CO <sub>2</sub> (CDE)	= 0,721 t

<b>Ambient temperature</b>	10°C - + 32°C doors closed 10°C - + 25°C doors open
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<b>Humidity</b>	bis 60%
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<b>Noise level</b>	71 dba @ 1 m
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<b>Protection class</b>	IP21
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<b>Model</b>	TRCR45G
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<b>Qty per case</b>	1
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<b>Dimensions</b>	approx. 900 x 1.000 x 1.956 mm
<b>Interior temperature</b>	0 bis + 10°C
<b>Capacity</b>	approx. 380 l brutto, approx. 340 l netto
<b>Net weight</b>	approx. 230 kg
<b>Wattage and voltage</b>	780 W, 230 V/50 Hz
<b>Climatic class</b>	4
<b>Energy class acc. EN 16825 (A-G)</b>	D
<b>Cooling agent</b>	R448a, approx. 0,52 kg





## System Trolley

Trolley for system covers and/or servers. Consists of 2 tubular end bow sections to which four grid shelves are welded. All welded seams have been carefully finished and are as smooth as the tubing. The transverse-ribbed grid shelves consist of two longitudinal pieces which are attached at either end to one of the bow sections. The longitudinal connecting pieces are joined to each other by wires. The frame is made of stainless steel and the tubular bow sections of 25 mm/25 mm square-sectioned tubing.

The trolley has 4 swivel wheels (125 mm in diameter), of which 2 are braked. The wheels are made of non marking rubber, are highly resistant to oil and grease and held in galvanized-chromatized casings.

<b>Dimensions</b>	approx. 1.275 x 575 x 1.792 mm
<b>Shelf spacing</b>	approx. 400 mm
<b>Capacity</b>	approx. 80 covers or approx. 90 servers
<b>Net weight</b>	approx. 39 kg
<b>Total loadability</b>	approx. 200 kg ( <i>uniformly distributed</i> )
<b>Model</b>	TRG1700
<b>Qty per case</b>	1



## System Trolley for Pellet System

Cart for pellet domes and/or bases as well as for all rounded, insulated Temp-Futura components. Consists of 2 tubular bow sections joined by 4 grid shelves. All welded seams have been cleaned and are just as smooth as the tubing. The shelves for the meal distribution components consist of 2 longitudinal connecting pieces on the outside, which are connected at either end to one of the bow sections, and which are joined to each other by wire rods. The longitudinal connecting pieces are turned up so that the components are held securely in place. The shelf frame is made of chrome-nickel steel and the tubular bow sections of 25/25 mm square-sectioned tubing. At the narrow ends of the shelves there are chrome-nickel supports to hold the round pellets securely in place. Cart has 4 swivel wheels (diameter 125 mm), of which 2 are braked. The wheels are made of non marking rubber and are highly resistant to oil and grease. They are held in galvanized-chromatized casings.

<b>Dimensions</b>	approx. 1.275 x 615 x 1.792 mm
<b>Shelf spacing</b>	approx. 355 mm ( <i>inside width</i> )
<b>Capacity</b>	approx. 200 servers or approx. 112 large domes or approx. 180 small domes ( <i>Temp-Futura /Temp -Contact</i> ) or approx. 224 Pellet-bases or covers
<b>Net weight</b>	approx. 42 kg

<b>Total loadability</b>	approx. 200 kg
<b>Model</b>	TRG1750
<b>Qty per case</b>	1





## Basket Dolly

Dolly for the storage and transport of metal-wire baskets. Dolly frame made of high-quality chrome-nickel steel. Two plastic corner bumpers fitted to the frame just above the front wheels guarantee optimum protection against knocks when the dolly is being pushed forward. The four easily replaceable swivel wheels comply with DIN 18867-8, which means they are corrosion-resistant and require no maintenance. The wheels and casings are made of impact-resistant plastic; the tyres are made of thermoplastic rubber. All four wheels have high quality bearings (precision ball bearings with integrated threadguard). Two wheels are fitted with brakes, and can be immobilized. Each wheel is attached to the cart by means of a plate made of chrome-nickel steel. Wheel diameter: 125 mm. Max. load per wheel: 100 kg.

<b>Dimensions</b>	approx. 580 x 710 x 1.025 mm
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<b>Capacity</b>	12 baskets 115 mm in height or 20 baskets 75 mm in height, 500 x 500 mm
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<b>Net weight</b>	approx. 12 kg
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<b>Model</b>	TRG2208
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<b>Qty per case</b>	1
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## Temp-Trolley



## Temp-Trolley

Enclosed ward trolley with deep-drawn embossed gliders for user-friendly transport of various types of tray.

Temp-Trolley is a robust, enclosed ward trolley built around plug-in aluminium profiles. The interior side panels and the top are made of stainless steel. The cavities between the inner and outer walls of the sides and doors are filled with a CFC-free foam, which provides a high degree of thermal insulation. Doors fitted with a condensation collector tray and holders for two GN 1/1-size eutectic plates are optionally available, thus cold dishes can be served at just the right temperature. The doors are kept securely closed by sophisticated locks, and when they are opened through 270°, they are held against the sides of the trolley by magnets. The trolley has four ergonomically designed vertical tubular pushbars

that can be held comfortably by users of all statures. These pushbars are elegantly attached to the galley rail running around the top of the trolley by means of four rounded connectors that also serve as corner bumpers. The top of the trolley consists of a stainless steel panel with a structured surface that provides protection against scratches. A coupling system for towing operations can be attached to the low-level surround bumper.

The interior is subdivided into one, two or three compartments with ten sets of embossed gliders. The version with three compartments also has only two doors. All Temp-Trolleys have two swivel wheels with immobilizers and two fixed wheels. The wheels have a zinc chromate finish and measure 160 mm in diameter.

**Dimensions**

10-GN/10-EN  
20-GN/20-EN  
30-GN/30-EN

approx. 570 / 615 x 775 x 1.555 mm  
approx. 923 / 1.013 x 775 x 1.555 mm  
approx. 1.276 / 1.411 x 775 x 1.555 mm

**Clearance between gliders**

approx. 115 mm

**Capacity**

GN versions

trays GN 1/1 or Temp-Futura / Temp-Contact in GN

EN versions

trays EN 1/1 or Temp-Royal, Temp-Mediteran or Temp-Futura in EN

**Net weight**

10-GN/10-EN  
20-GN/20-EN  
30-GN/30-EN

approx. 60 kg / approx. 63 kg  
approx. 86 kg / approx. 91 kg  
approx. 110 kg / approx. 116 kg

**Models**

TRG2810N-GN / EN

10 trays (1 x 10) GN / EN

TRG2820N-GN / EN

20 trays (2 x 10) GN / EN

TRG2830N-GN / EN

30 trays (3 x 10) GN / EN

**Qty per case**

1





### Temp-Trolley Black Line

Catering versions of temp-rite's insulated hospital ward trolleys. All the side panels are finished with a high-grade adhesive 3M film for a „carbon look“. The construction and basic features are the same as for the standard version of the Temp-Trolley. The bumpers fitted to the four top corners and the surround bumper just above the wheels are colour-matched in black. The chrome-nickel steel wheels all have a diameter of 160 mm.

#### Models

TRG2810N-GN-S / EN-S 10 racks (1 x 10) GN-S / EN-S  
 TRG2820N-GN-S / EN-S 20 racks (2 x 10) GN-S / EN-S  
 TRG2830N-GN-S / EN-S 30 racks (3 x 10) GN-S / EN-S

<b>Qty per case</b>	1
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### Temp-Flex Servicetrolley

Lightweight, rigid, 4-door enclosed ward trolley, enabling service from either side of the cart.

The trolley is built around plug-in aluminium profiles with powder-coated aluminium outer panels, aluminium embossed interior gliders and stainless steel top. The cavities between the inner and outer walls of the sides, dividers and doors are filled with a CFC-free foam to provide thermal insulation. The interior is divided into two compartments, each with 20 runners at 40mm pitch.

The trolley has two ergonomically designed horizontal handles that can be held comfortably by users of all stature for prolonged periods. The doors opened through 270° and are kept securely closed or open by sprung-loaded locks.

The trolley has four 100mm diameter swivel wheels and is braked on two by means of an 'aircraft trolley' style pedal brake mechanism.

The top is protected by 4 corner bumpers, whilst the base is fully surrounded.



<b>Dimensions</b>	approx. 826 x 641 x 1.050 mm
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<b>Clearance between gliders</b>	approx. 40 mm
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<b>Capacity</b>	2 x 20 trays GN1/1 or 2 x 40 trays GN 1/2, or max. 100 kg
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<b>Net weight</b>	approx. 48 kg
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<b>Model</b>	TRG2840N-GN/4P
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<b>Qty per case</b>	1
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## Active Trolleys

Insulated convection-chilled or statically heated trolleys for food distribution and holding of food. The active heating and cooling functions keep food temperatures at a constant level.

Depending on the version, the trolleys are statically heated or have a Peltier-cooling. Heated versions with infinitely variable temperature setting up to +90°C, chilled versions with variable temperature down to +3°C, both with digital display. Door opening 270° with a magnet to keep the door at fixed position. The ergonomic handles ensure easy and safe operation.

The exterior construction is made of black, reinforced fibreglass and aluminium profiles with 30 mm insulation. The interior is made of anodized aluminium with detachable stainless steel racks. Each set of runners takes GN 1/1 - 65 mm or its equivalent with a max loading capacity of 10 kg. Distance between runners 80 mm.

The stainless steel top rail protects the trolley as well as the bottom bumper made of stainless steel, rubber clad all around. Mobile with castors Ø 160mm (2 fixed, 2 swivel with brake).



### Dimensions

12 GN1/1	approx. 540 x 810 x 1.440 mm
14 GN 1/1	approx. 540 x 810 x 1.600 mm
2 x 12 GN 1/1	approx. 1.100 x 810 x 1.390 mm
2 x 14 GN 1/1	approx. 1.100 x 810 x 1.550 mm

### Capacity

GN 1/1

### Net weight

12 GN1/1	approx. 58 kg heated, approx. 65 kg chilled
14 GN 1/1	approx. 62 kg heated, approx. 68 kg chilled
2 x 12 GN 1/1	approx. 105 kg heated, approx. 118 kg chilled
2 x 14 GN 1/1	approx. 126 kg chilled

### Wattage and voltage

Heated	230V, approx. 0,58 kW or 2 x 0,58 kW
Chilled	230V, approx. 0,34 kW or 2 x 0,34 kW

### Models

TR111211-9	12 GN 1/1 heated, 1 door
TR111411-5	14 GN 1/1 heated, 1 door
TR180023-4	2 x 12 GN 1/1 heated, 2 doors
TR131211-5	12 GN 1/1 chilled, 1 door
TR131411-1	14 GN 1/1 chilled, 1 door
TR180380-1	2 x 12 GN 1/1 chilled, 2 doors
TR180390-1	2 x 14 GN 1/1 chilled, 2 door

### Qty per case

1



**Shelf load**

2 x 4 stacks	top approx. 140 kg, bottom approx. 100 kg
2 x 3 stacks	top approx. 110 kg, bottom approx. 75 kg

**Models**

TRG1200	2 x 4 stacks
TRG1300	2 x 3 stacks

**Qty per case**

1

## Ward Trolley

Transport trolley for accommodating temp-rite systems. The frame structure is designed so as to form a push handle (made of circular tubing) at one end of the trolley. Two shelves, each with edges turned up 30 mm at the back and sides, and down 30 mm at the front. The welded shelves are attached to the frame below and rest on 4 tubular supports. All tube joints are fully welded on all sides, and the seams are brushed clean. The frame is fitted with four bumper corners in a colour that does not rub off. The frame and shelves are made of chrome-nickel steel with a ground surface. Equipped with a hinged shelf.

Mobile with 2 fixed and 2 swivel wheels (diameter 125 mm). The wheels are held in casings made of high quality plastic. The swivel wheels are fitted with brakes.

**Dimensions**

2 x 4 stacks	approx. 1.335 x 820 x 1.107mm
2 x 3 stacks	approx. 1.335 x 610 x 1.107mm

**Shelf clearance**

approx. 530 mm

**Capacity**

2 x 4 stacks	approx. 48 system sets
2 x 3 stacks	approx. 36 system sets

**Net weight**

2 x 4 stacks	approx. 41 kg
2 x 3 stacks	approx. 33 kg



## Ward Trolley

Transport trolley for temp-rite systems. The frame structure is self-supporting and has a push handle. The structure is designed so that the trolleys can be pushed into each other. 2 shelves with raised edges on 4 sides and flanged with a bevelled plastic corner at the rear. The shelves rest on a supporting structure with vertical reinforcements. The frame and shelves are made of chrome-nickel steel and have a ground surface. Fitted with a hinged shelf.

Mobile with 2 fixed and 2 swivel wheels. Swivel wheels fitted with brakes, all wheels in casings made of high quality plastic.

**Dimensions**approx. 1.335 x 690 x 1.125 mm  
+ 220 mm per trolley when inserted**Shelf clearance**

approx. 690 mm

**Capacity**

2 x 3 stacks = approx. 36 system sets

**Net weight**

approx. 37 kg

**Shelf load**

top approx. 110 kg, bottom approx. 75 kg

**Model**

TRG1400

**Qty per case**

1



## Ward Trolley

Transport trolley for accommodating temp-rite meal distribution systems, consisting of corner posts, 2 wire shelves and push handles. The shelves are in the form of grids and are attached to the corner posts by tapered clamping joints. The trolley is made of gleaming chromium-plated steel and sealed with synthetic resin.

Mobile, with corrosion-protected swivel wheels, 2 of which are braked. Wheel diameter 125 mm.

<b>Dimensions</b>	approx. 1.220 x 530 x 1.010 mm
<b>Shelf clearance</b>	approx. 550 mm
<b>Capacity</b>	2 x 3 stacks = approx. 36 system sets
<b>Net weight</b>	approx. 20 kg
<b>Shelf load</b>	top approx. 110 kg, bottom approx. 75 kg
<b>Model</b>	TRG1600
<b>Qty per case</b>	1



## Serving Trolley

Serving trolley made of 18/10 stainless steel, consisting of 2 bow sections made of circular tubing, 25 mm in diameter, to which deep-drawn shelves are welded. The shelves have a sound-absorbent lining on the underside and raised, 35 mm edges on all sides. The edges are turned down.

Mobile with 4 swivel wheels, 2 of which have brakes. Wheel diameter 125 mm. Galvanized-chromatized casings.

<b>Dimensions</b>	
TRG1120, TRG1140	approx. 900 x 600 x 947 mm
TRG1160, TRG1180	approx. 1.100 x 700 x 1.020 mm
<b>Shelf dimensions</b>	
TRG1120, TRG1140	approx. 800 x 500 mm
TRG1160, TRG1180	approx. 1.000 x 600 mm
<b>Net weight</b>	
TRG1120	approx. 15 kg
TRG1140	approx. 22 kg
TRG1160	approx. 30 kg
TRG1180	approx. 35 kg
<b>Models</b>	
TRG1120	2 shelves approx. 800 x 500 mm
TRG1140	3 shelves approx. 800 x 500 mm
TRG1160	2 shelves approx. 1.000 x 600 mm
TRG1180	3 shelves approx. 1.000 x 600 mm
<b>Qty per case</b>	1



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## Other Products

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temp-rite can supply a variety of aids and accessories that will help you optimize your meal-distribution operations. Each item will complement a specific system, and may significantly increase its usefulness.

**Models**

TR1410V019	Sealing Machine
TR0404V162	Sealing frame 1/2 GN
TR0404V176	Sealing frame 2 x 1/4 GN
TR0404V164	Sealing frame 2 x 1/8 GN

<b>Qty per case</b>	1
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## Sealing Machine

Manually operated heat-sealing machine, designed to seal disposable GN-pans with heat-sealable plastic sheeting. The housing is made of stainless steel, the sealing frames in which the pans are set are made of aluminium coated with Teflon. A second sealing frame can be stored inside the housing. The sealing temperature can be set at between 0° and 200° C by means of an electronic control. An acoustic signal which can be set at between 0 and 3 seconds indicates the completion of the sealing process. The heat-sealable plastic sheeting is fed automatically from a roll.

<b>Dimensions</b>	approx. 450 x 635 x 390 mm (Höhe ohne Siegelfolie)
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<b>Heat-sealable plastic sheeting</b>	max. roll width 340mm, max. roll diameter 200 mm
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<b>For use with</b>	disposable-pans up to max 1/2 GN-size; max. pan height: 110 mm
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<b>Net weight</b>	approx. 44 kg
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<b>Wattage and voltage</b>	1,0 KW, 230 Volt
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## Heat-sealable plastic sheeting (supplied in roll of 300 m)

**Models**

TRBUR-165300	Width 165 mm
TRBUR-340300	Width 335 mm

<b>Qty per case</b>	1 roll
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## Disposable GN-pans

Also suitable in Temp-Classic Pro for regeneration up to 121°C.

**Models**

TRP.GN12.48P	1/2 GN, 48 mm
TRP.GN12.052P	1/2 GN, 52 mm
TRP.GN12.080P	1/2 GN, 80 mm
TRP.GN12.95	1/2 GN, 95 mm
TRP.GN13.048P	1/3 GN, 48 mm
TRP.GN14.55P	1/4 GN, 55 mm
TRP.GN16.48P	1/6 GN, 48 mm
TRP.GN18.045	1/8 GN, 45 mm

<b>Qty per case</b>	
TRP.GN12.48P	160
TRP.GN12.052P	132
TRP.GN12.080P	66
TRP.GN12.95	136
TRP.GN13.048P	255
TRP.GN14.55P	360
TRP.GN16.48P	528
TRP.GN18.045	544



## Disposable Menu Dish

Also suitable in Temp-Classic for regeneration up to 125°C.

<b>Dimensions</b>	approx. 227 x 178 x 32 mm
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<b>Models</b>	
TRP.MS1.1W	undivided
TRP.MS1.2W	2-divided
TRP.MS1.3W	3-divided

<b>Qty per case</b>	360
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## Reusable GN-Support

for disposable 1/4 GN-pans (TRP.GN14.55P)

<b>Dimensions</b>	approx. 300 x 168 x 56 mm
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<b>Models</b>	
TRSP14-O	orange

<b>Qty per case</b>	1
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## Hot Discs

The Hot Discs keep Temp-Royal plates and stew-bowls TRP1280ST hot, especially during long periods in transit. The disc is placed under the plate or bowl in the central plate cavity. They are dishwasher-proof and approved for direct food contact.

The Hot Disc TRHD20G can be heated in boiling water or in a rack dispenser. The outside material is a highly heat resistant red plastic (POM) with a special heat source. The disc is lightweight and has no sharp edges.

TRHD25SN can be heated in a special plate dispenser (TRG2324-HD). The disc is made of stainless steel with a heat-retaining medium integrated.

The hot discs can be cleaned in the belt of a Standard flight dishwashing machine or in a wash-rack (TRG0836HD). After they have been cleaned, the discs can be stored in racks.

<b>Dimensions</b>	Ø approx. 205 mm, 10 mm high
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<b>Models</b>	
TRHD20G	made of special red plastic
TRHD25SN	made of stainless steel

<b>Qty per case</b>	
TRHD20G	40
TRHD25SN	1





<b>Dimensions</b>	Ø approx. 180 mm, 10 mm high
<b>Model</b>	TRCD10G
<b>Qty per case</b>	40

## Cold Disc

The Temp-Royal Cold Disc is for cooling the plates on which a cold meal will be served, especially during the summer. The disc is placed under the plate in the central plate cavity. Cooling takes place in a freezing room at a temperature of down to -18°C. The cold disc is dishwasher-proof and is approved for direct food contact. The outside material is polypropylene; the filler is a special jelly. The disc is lightweight (approx. 20 g) and has no sharp edges.

The cold disc can be cleaned in the belt of a standard flight dishwashing machine or in special washracks (TRG0835). After cleaning, the discs can be stored in racks (TRG0835), which are carried into the freezing room on trolleys (TRG2208). The discs are kept in the freezing room until they reach the final temperature of -18°C.

For portioning the discs are transported to the assembly line in racks. Depending on the freezing efficiency of the freezing room, it may be necessary to have a second set of cold discs.



<b>Dimensions</b>	approx. 95 x 75 mm, 10 mm deep
<b>Model</b>	TRCD15G
<b>Qty per case</b>	1

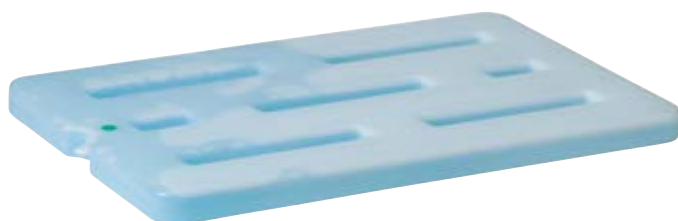
## Cooling Element

Ice sachet made of clear plastic. It is filled with a blue cooling jelly and is designed to keep food cool for long periods in temp-rite food-service systems.

It is used in the rectangular side cavities (1 unit in the small cavity, 2 units beside each other in the large cavity) with china dishes. The ice-sachets should be used with flat dishes only, otherwise the cover of the food-service system may not close.

For optimum results, the ice sachets can be frozen up to -18°C: the elements will stay soft and flexible, so that the china dishes fit perfectly in the cavities.

The ice sachets can be washed in industrial dishwashers. They may be stored or cleaned in racks such as TRG0710.



## Eutectic Plate

Plastic eutectic plate in GN 1/1-format. For use in ward trolleys with correspondingly dimensioned gliders, or in Temp-Trolley, as an aid to passive cooling. Ideally, the plates should be precooled to a temperature of -18°C or below through storage for between 12 and 24 hours in a cold room, to achieve plate-temperatures of -12°C. The precise temperature achieved will depend on the refrigerating efficiency of the cold room.

<b>Dimensions</b>	approx. 530 x 325 x 30mm
<b>Net weight</b>	approx. 4,4 kg
<b>Model</b>	TRPC-TAW
<b>Qty per case</b>	1



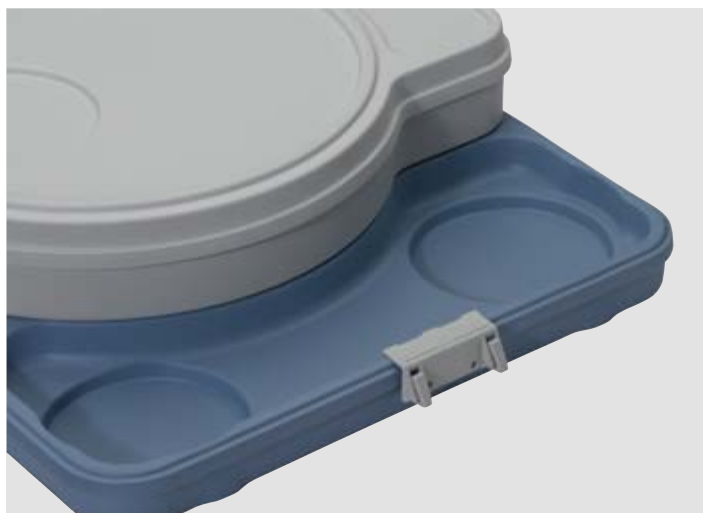
## Temp-Royal Liners

Liners are inserts for transporting meals to infectious diseases wards or off the premises. Their shape precisely matches the Temp-Royal server of the respective meal distribution system, so that none of the insulating effect is lost. The liner is placed in the server of the meal distribution system. The dishes are then arranged on top. The use of this liner greatly reduces the time and money, that would otherwise be required for disinfection routines or for off-the-premises deliveries. Only the liner enters the ward barrier zone; if the meal is consumed off the premises, the distribution system is returned straightaway and the liner only is kept by the recipient of the meal.

The liners are made of a plastic which will not affect the taste or smell of food.

<b>Model</b>	TRTTE80
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<b>Qty per case</b>	50
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## Menu Card Holders

Reusable menu-card holders for use with the corresponding meal distribution systems. They are clamped to the servers, which hold them securely in place. The patient menu card is inserted in the holder. It is attached to the front of the system so that it can be easily read. The menu card facilitates portioning as well as patient identification within the ward. Menu-card holders are suitable for a paper thickness of between 80 and 110 g/m<sup>2</sup>. The menu card holders are made of robust plastic and are dishwasher-proof.

Reusable menu-card holders made of chrome-nickel steel or blue plastic. For use with pellet systems such as Insul-Plus or Temp-Rondo. The cards are inserted into the menu card holder, which is placed on the tray. This enables them to be read easily and facilitates portioning as well as identification in the ward. The menu card holders are suitable for all widely used patient menu cards and paper thicknesses. „Guten Appetit“ is written on the reverse side of the plastic menu holder.

### Models

TRPK62NG	for Temp-Royal
TRPK60NG	for Temp-Mediterranean
TRPK90G	for Temp-Contact Mini-Trays

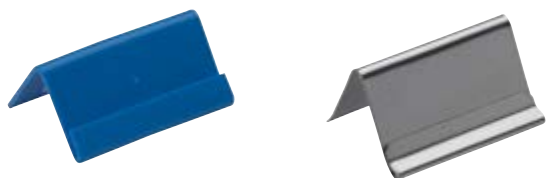
### Qty per case

TRPK62NG, TRPK60NG	80
TRPK90G	1

### Models

TRPK70G	made of stainless steel
TRPK75G	made of plastic

<b>Qty per case</b>	1
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## Buckle assembly

Polyamide belt, approx. 2.5 m long, with self-locking buckle. Suitable for securing stacked tray sets for safe transportation.

<b>Models</b>	TRJ15G
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<b>Qty per case</b>	1
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## Serving Tray

Tray made of glass-fibre reinforced polyester. With moulded stacking lugs. Dishwasher-proof. Designed in accordance with DIN; GN 1/1 and EN 1/1 sizes available.

<b>Dimensions</b>	approx. 530 x 325 mm ( <i>Gastro-Norm</i> ) approx. 530 x 370 mm ( <i>Euro-Norm</i> )
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<b>Models</b>	
TRG0501	light-grey Gastro-Norm
TRG0502	ivory Gastro-Norm
TRG0550	ivory Euro-Norm

<b>Qty per case</b>	1
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## General technical data

Measurement value: temperature °C / °F / °R  
 Measurement mode: hold or auto hold (immersion probe)  
 Operating temperature: -20 ... +50°C  
 Display: LCD, single line, illuminated, with status line

### Dimensions

probe folded out	approx. 281 x 48 x 21 mm
probe folded in	approx. 178 x 48 x 21 mm

<b>Net weight</b>	197 g (incl. batteries)
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<b>Model</b>	TRJ13RT
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<b>Qty per case</b>	1
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## Electronic Thermometer

Waterproof multi-purpose Infrared and penetration thermometer for instant infrared (IR) surface scanning without risk of cross-contamination and with built-in flip-down penetration probe for critical internal measurements of core temperatures.

Precise 2-point laser with 10:1 optics displays the exact measuring area for error-free confidence. Results are easily read on the large and bright back lit display. The few buttons are self-explanatory and any user will find it easy to operate them.

### Sensortyp NTC

Meas. range:	-50 ... +250°C
Accuracy +/-1 Digit:	+/- 1°C (-50,0 ... -30,1 °C) +/- 0,5°C (-30,0 ... +99,9 °C) +/- 1% of rdg
Resolution:	0,1°C ( <i>remaining range</i> )
Measurement rate:	0,5 sec

### Sensor type Infrared

Meas. range:	-30 ... +250°C
Accuracy +/-1 Digit:	+/- 2,5°C +/- 2,0°C +/- 1,5°C or +/- 1,5% of rdg ( <i>remaining range</i> )
Resolution:	0,1°C
Measurement rate:	0,5 sec
Optics:	10:1 + opening diameter of the sensor (12 mm)
Meas. spot marking:	2 point laserr
Laser marking:	on / off



## Heatproof gloves

Gloves for handling preheated plates at the conveyor belt. Made of sturdy cotton fabric, with plush inside finish. The palm of the hand and the thumb are doubled for extra heat insulation. Single size.

<b>Modell</b>	TRK15G
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<b>Qty per case</b>	1
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## Ergonomic Kitchen Utensils

Ergonomically shaped serving and portioning utensils will help your serving staff to use their arms and hands efficiently. The angled handles activate the larger muscles in the arm and hand, which reduces strain on the smaller muscle groups. These kitchen utensils improve the user's posture, and this makes portioning

and serving less tiring.

Using normal serving spoons and spatulas involves a considerable amount of wrist movement, but the angled handle on temp-rite's range of ergonomic serving utensils will train your kitchen staff to work with their arms, and keep their wrists straight. This will force them to make more efficient use of their arm strength, and thus lessen the strain on their wrists. The rills on both sides of the handles ensure a firm grip, and thus help prevent spills. They also provide a measure of ventilation, which will minimize hand sweat.

### Models

TR680105-G	soup ladle 5 cl
TR680108-G	soup ladle 8 cl
TR680112-G	soup ladle 12 cl
TR680118-G	soup ladle 18 cl
TR680124-G	soup ladle 24 cl
TR680315-G	shovel 15 cl
TR680401-G	spatula 85x110 mm
TR680402-G	slotted spatula 56x110 mm
TR680506-G	slotted serving spoon 60 mm
TR680509-G	serving spoon 90 mm
TR680609-G	serving spoon 90 mm slotted
TR680611-G	serving spoon 110 mm slotted

<b>Qty per case</b>	1
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## Scalloped Tongs

Scalloped Tongs stainless steel, mirror polished finish, black rubber coated handle.

<b>Dimensions</b>	Length approx. 23,5 cm
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<b>Net weight</b>	approx. 102 g
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<b>Model</b>	TR1453/240
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<b>Qty per case</b>	1
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