

temp·rite[®]
International

Food Service Solutions

Your specialist for meal-distribution systems



Serve·Rite

by temp·rite

Buffet trolleys for cold meals
and snacks in health-care and
catering settings



temp-rite is double ISO-certified!

Quality management: Hospitals, old people's homes and other care-providing institutions attach great importance to the quality of the services and products their suppliers deliver. temp-rite's Quality Management System meets all the requirements set out in DIN EN ISO 9001:2008

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



Always the right recipe

Meal-distribution systems by one of Europe's market leaders



Food Service Solutions

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



Tray systems



Pellet systems



Buffet carts



Active systems



Off-the-premises systems



Distribution of drinks & soups



Dishware



Kitchen and serving equipment



Serve-Rite by temp-rite Modern Catering

The Serve-Rite buffet trolley is our response to our customers' expressed wishes and requirements. The entire product family is a reflection of the latest thinking in the fields of **equipment utilization, ergonomics** and **environmental management**.

No matter whether your diners are guests or patients, their satisfaction with the food and service they receive is for you an important **image factor**. Friendly personal contact between diner and serving staff creates a "feel good" factor.

The all-rounder with the aluminium frame: the Serve-Rite is a capable performer that combines flexibility, modern design, and mains-independent operation when the situation demands. It combines versatility with easy of operation and handling. And it really looks the part!

The modular design (columns of drawers, gantry display cabinets with slide-back covers, various useful accessories) means it can cope with a wide range of operating requirements in hotels, schools, old-people's homes and hospitals.

FUNCTIONAL

- Gantry display units with transparent slide covers for attractive presentation and hygiene
- Spacious worktop for food preparation
- Modular columns of drawers maximize available space

EASE OF OPERATION

- Outstanding performance
- Optional cooling system and auxiliary drive that are capable of mains-independent operation
- Optional LED lighting for the worktop

HYGIENIC

- Easy to clean
- Meets HACCP standards
- Food in display units protected by slide-back covers

ECONOMIC

- Low investment
- Low running costs
- Low maintenance costs
- Low energy consumption

ERGONOMIC DESIGN

- Little physical effort needed
- Easy to push and manoeuvre
- Bending (and backache) reduced to a minimum

FLEXIBLE

- Configuration options for all kinds of set-ups

Products that can be used with Serve-Rite trolleys





Serve-Rite

by temprite

optional



Folding side table on left
= Extra set-down area during meal service



Generously dimensioned worktop with cut-outs for cutlery holders and waste bag/container
= Plenty of room for serving utensils and food preparation



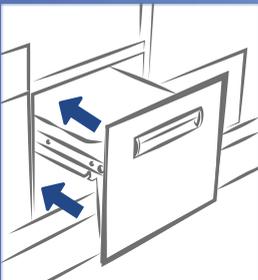
Modular columns of drawers that accommodate GN 1/1 containers (or subdivisions of these)

= Individually adaptable to all kinds of operating requirements, optimum use of available storage space, easy loading and unloading (see details on back cover)

The Serve-Rite L has three columns of drawers and a gantry with slide-back covers



The Serve-Rite M has two columns of drawers



Self-closing drawer runners

= Prevents drawers from being left pulled out, which can lead to heat dissipation



Various wheel configurations are available, including one with a centralized immobilizer

= Makes manoeuvring the trolley easier; choose the configuration best suited to your floors and transport needs

optional



optional



Gantry column with built-in socket
= Service options can be increased by plugging in electrically operated accessories

optional



Active battery-operated cooling system available for one or two complete drawer columns
= Temperature-critical meal components (e.g. milk-based food products) are kept at just the right temperature

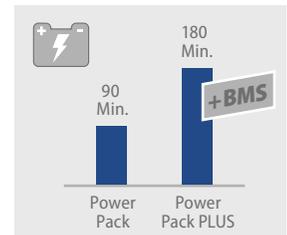
Battery-operated auxiliary drive with intuitive controls and, if required, a docking function

= Provides ease of handling, even in awkward surroundings

Features that only the Serve-Rite offers

RECHARGEABLE BATTERY SOLUTIONS

Choose the type of rechargeable battery that meets your operating requirements
= The Standard PowerPack delivers sufficient energy for 90 minutes of operation
= The PowerPack PLUS has an intelligent battery-management system and delivers power for 180 minutes of operation



DISPLAY UNITS WITH SLIDE-BACK COVERS

Utilize the entire area of the worktop while meal items are attractively presented in the gantry display units
= Transparent slide-back covers provide hygienic protection and allow the server to see exactly what's in the display units



COLOURS FOR ALL TASTES

Serve-Rite trolleys are available in a range of attractive colours and wood veneer finishes

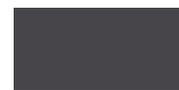
= You can choose the finish that best matches your corporate colours or workplace colour scheme



Rovere Impero



Gallio Canarie



Bruno Vulcano



Blu California



Ciliegio Fey



Arancio Canyon



Rosso Prugna



Blu Elettrico



Faggio Americano



Rosso Tango



Verde Erbetta



Viola Madras



Grigio Monviso



West Brown



Verde Versailles

Other special finishes besides the colours shown above are also available.

Technical Data

Serve-Rite Buffet Trolley

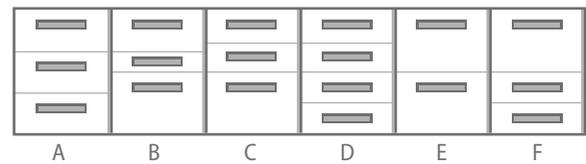
Model:		
	Serve-Rite M	Serve-Rite L
Weight:	approx. 135 kg	approx. 155 kg
Dimensions:		
Width:	approx. 1,198 mm	approx. 1,565 mm
Depth:	753 mm	753 mm
Height:	961/1,467 mm	961/1,467 mm
Worktop:		
Width:	approx. 1,158 mm	approx. 1,525 mm
Depth:	713 mm	713 mm
Folding side table:	approx. 666 x 333 mm	approx. 666 x 333 mm
Connected loads:	power approx. 250 watts, charging current 230 V AC, 50 Hz	
Cooling compressor:	24 V, approx. 100 watts	
Auxiliary drive:	24 V, approx. 250 watts	
Refrigerant:	R134a / approx. 110 g	
Temperature:	cooling settable in range between +3°C and +7°C when ambient temperature is between +10°C and +32°C	
Weight of drive:	approx. 10 kg	
Cooling-unit weight:	approx. 10 kg	
Weight of battery:	PowerPack approx. 33 kg; PowerPack PLUS approx. 15 kg	

Available drawer configurations

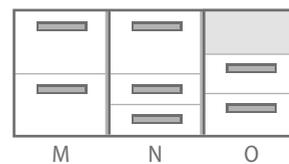
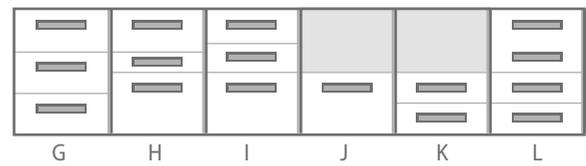
The interiors of all Serve-Rite trolleys are modular in design, and can be varied to provide exactly the number of columns and drawers you require. The columns are dimensioned to accommodate various combinations of GN 1/1 containers and subdivisions of such containers. This design feature cuts bending and stooping to a minimum, and facilitates fast loading and unloading of the drawers.

Drawers with depths of 65 mm, 100 mm, 150 mm and 200 mm are available.

Drawer-column configurations with cooling:



Drawer-column configurations (ambient):



temp-rite International reserves the right to make alterations without notice. The illustrations in this brochure may show specialized set-ups or non-standard configurations. Date: 11/2016

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