

Temp-Active

temp·rite[®]
International



Temp-Active Temp-Active is a traditional pellet system with active heat source

This revolutionary pellet system gives you much longer holding times compared with standard pellet systems. An Activator heats up the metal core of the base within just 10 seconds. The metal core then transfers heat energy slowly but consistently to the plate and through to the food. The highly efficient insulation of the bases and domes will add to the heat retention properties of the system.

Heat when you want it, where you want it. Due to this simple method of working, only one Activator is needed at the beginning of an assembly line. This will heat up all Temp-Active bases to the same temperature, every time. Inconsistent temperatures of bases or even cold bases are a thing of the past.





Temp-Active with insulated domes

Insulation

As pioneers in the field of insulated tray systems, we have been able to put all our knowledge into the development of Temp-Active. The highly efficient temperature retention is just one result.

Safety

The unique plastic and insulation design allows bases to be handled with bare hands. There is no risk of burns.

Economy

Compared with other systems such as pellet systems made of stainless steel or induction Carts, Temp-Active saves up to 70% in investment.

Temp-Active, innovative technology that will convince you

The compact Activator has a stainless steel housing with integrated surface made of glass. On this surface there is a guide in which the insulated bases of the Temp-Active system are pushed. Doing this, starts the process and the metal core is activated by induction energy. After 10 seconds the Activator switches off automatically and the next base can be activated. A specially designed stainless steel table is available, which is situated at the beginning of the conveyor belt, and is suitable for all meal assembly belts.

Temperature retention

With Temp-Active it will be easy to fulfil the requirements of HACCP with a pellet system, without the need to distribute the food in a hurry.

Latest Technology

The Temp-Active Activator incorporates the very latest technology. Micro electronics makes sure that the bases are heated up to the optimum temperature whilst at the same time ensuring the safety of the user, even if the system is not operated properly.



Mealdistribution with Temp-Active

Temp-Active table



Temp-Active with insulated dome



Temp-Active base with plate



Temp-Trolley

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Technical Specifications

Activator

Dimensions:

approx. 400 x 480 x 130 mm
(height without guide)

Electrical Specifications:

approx. 50 kW 400 V VDE- CE- and EMV- accepted

System Parts for 23 cm diameter plates

Bases:

approx. 259 mm diameter, 46 mm high

Domes:

approx. 259 mm diameter, 66 mm high

Table

Dimensions: approx. 800 x 600 x 850 mm