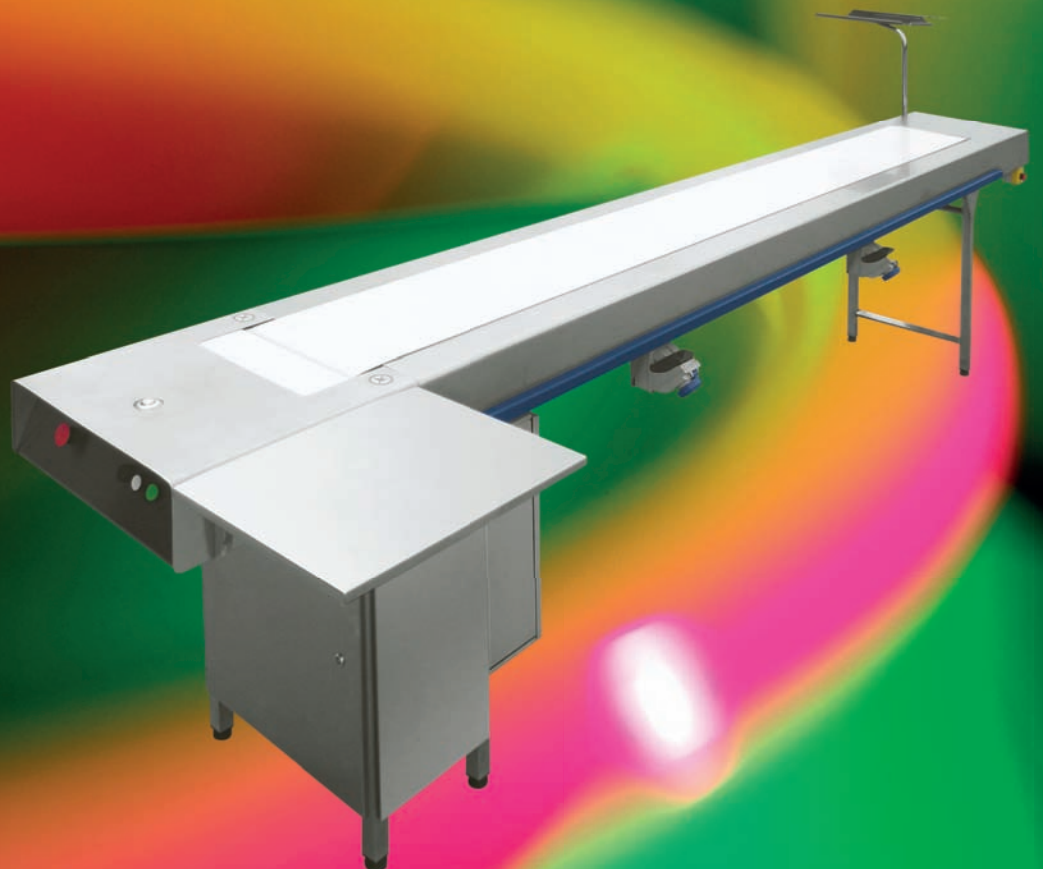


# Trayline Equipment

*temp·rite*<sup>®</sup>  
International



# Trayline Equipment



## Trayline Equipment

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.



*Technical director*

“Responding flexibly isn’t a problem when your equipment is up to the task.”

I’m always on the lookout for systems that combine innovative concepts with reliable technology. We can’t afford breakdowns; our systems have to be fully available at all times. Operating flexibly within tight technical parameters is only possible when you have a good supply partner.

## Tray conveyor systems for meal portioning and crockery clearance

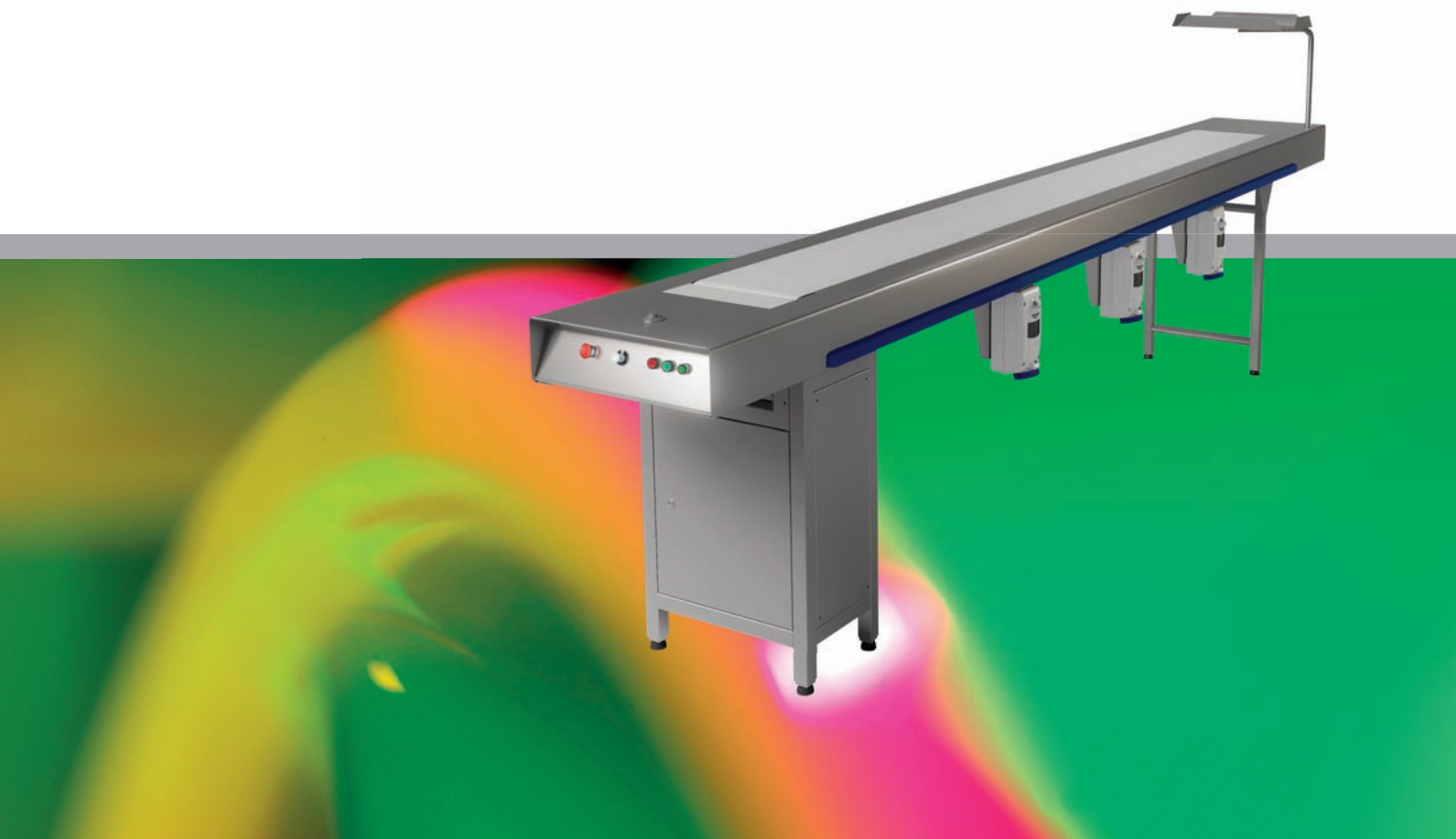


**N-series:** Particularly suitable for portioning and distribution of hospital meals.

### CONSTRUCTION:

Sliding surface entirely in stainless steel. Stainless steel supporting frame and legs with adjustable feet for levelling (+/-15mm). Damp-proof belt suitable for contact with foodstuff (FDA/USDA certification) consisting of a layer of polyurethane coated with white PVC.

- Belt width: 300 mm
- Body width: 500 mm
- Body height: 150 mm
- Conveyor belt height: 900 mm (to sliding plane)



**PC-series - POLICORD:** Particularly suitable for trays recovery.

#### CONSTRUCTION:

Sliding surface entirely in stainless steel with 40 mm side edges. Stainless steel supporting frame and legs with adjustable feet for levelling (+/-15 mm). Equipped with two parallel running circular cords spaced 220 mm apart, made of moisture-proof polyurethane and suitable for foodstuffs contact.



- Belt thickness Ø: 15 mm
- Body width: 500 mm
- Body height: 180 mm
- Conveyor belt height: 900 mm (to sliding plane)

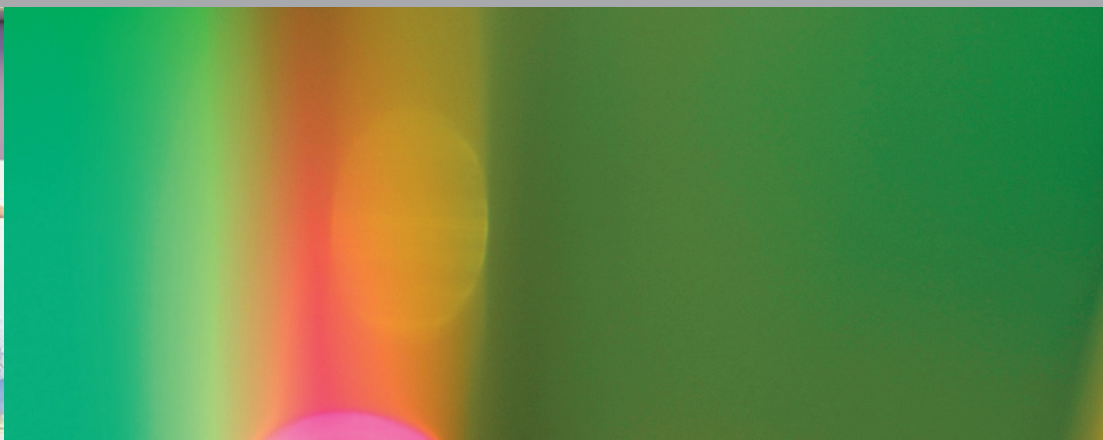
#### Optional extras

- Mechanical limit switch.
- Photocell sensor limit switch (at end of conveyor).
- Start / Stop pedal switch.
- Supplementary emergency STOP switch.
- Electrical speed regulator.
- 220 - 240 V EEC approved interlocked electrical sockets-outlets.
- PVC impact strip on both sides of conveyor belt.
- Application of 500 x 500 mm fixed side shelf for tray inspection.
- Application of 500 x 500 mm collapsible shelf for trays.
- Mounted on 100 mm Ø wheels with pedal brake (this will bring conveyor belt height to 1020 mm).





# Trayline Equipment

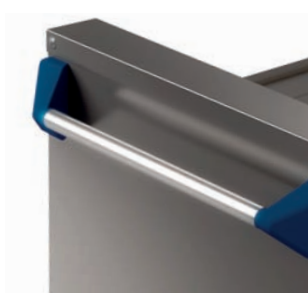


**W**hether for plates, bowls or trays - The wide range of dispensers can be used in many applications and convince with quality, capacity and technology.

## F O C U S (valid for the entire range)



The pedal brakes can be actuated by any type of footwear. Stainless steel support provides long lifecycle. Robust corner bumper provides excellent protection.



Central push handle with tubular stainless steel for easy handling and provides excellent protection.



LCD New operating concepts for energy saving (only available on dedicated models)

- Automatic mode operation - starting / Stop - three times a day.
- Manually mode operation - starting / Stop.
- Sleeping mode operation - time stop programmable.
- Heating temperature setting - low / medium / high.





## Refrigerated Bain-marie

### For the transport, refrigeration and distribution of meals.

Perfect for catering, restaurants and self-service product areas, temp-rite refrigeration carts maintain optimum product chilling right up to service time.

- Fully sealed stainless steel enclosure.
- Compact footprint with sturdy integrated bumpers.
- Forged upper tank with rounded corners and perforated bottom shelves.
- High-density polyurethane foam insulation.
- Forged upper shelf with contained drainage 1/2" drain tap.
- Electrical safety features.
- Concealed lower-storage shelves.
- Four 125 mm wheels with pedal braking.
- R134A Freon cooler.
- CFC-free coolant.
- Coiled flex power source with EEC 16A power plug.

Optional extra: removable transparent access door.

The electro-static refrigeration system, electronically regulated +3° to +10° C temperature with digital display provides HACCP compliant product temperature, preventing bacterial contamination.



## Bain marie trolley

### For the transport, heat retention and distribution of meals.

Made entirely of stainless steel. Double wall construction with non-flammable chemically neutral isothermal insulation against heat dispersion. Upper cut-out moulded with large radius corners, to receive three GN 1/1 containers 200 mm in height or fractions thereof. Open lower part with moulded shelf for containing various items. Stainless steel uprights diameter 40 mm. Ergonomic push handles. One 1/2" drain tap for each cut-out.

Fitted with four robust wrap-around bumpers. Mounted on four Ø 125 mm swivel wheels, including two with brake pedal.

- Moulded control panel shaped to permit easy cleaning; contained within trolley dimensions and protected against blows.
- Spiral cord with EEC 16A electrical plug and support hook.
- Operating temperature controlled by mechanical thermostat.  
Temperature range range + 30°C to + 90° C.
- Voltage warning light.
- Heating warning light.
- Separate heating system with separate elements and thermostats for each cut-out.
- Protection against damp: IPX 5 (jet of water).





# Trayline Equipment



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## Plate dispensers

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**F O C U S** (valid for plate dispensers and heated plate dispensers)

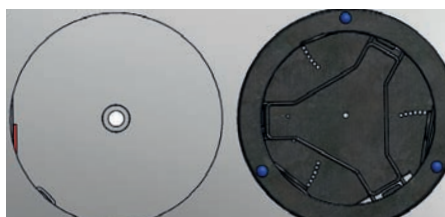
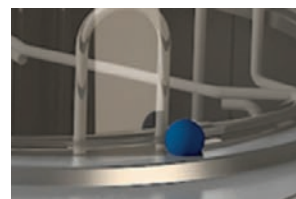


Plate dispensing tubes can be removed easily by hand without any tools and cleaned quickly



Covers made of transparent plastic



Easy locking / unlocking

- Trolleys for the stacking and transport of plates.
- Made of high-quality stainless steel.
- Two dispensing tubes, with a self - levelling mechanism.
- Load springs calibration adjustment.
- Mounted on four easily replaceable swivel wheels Ø 125 mm, with stainless steel support: 2 with pedal brake.
- Drain holes, on the bottom, for water washing.

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Ambient Dispenser



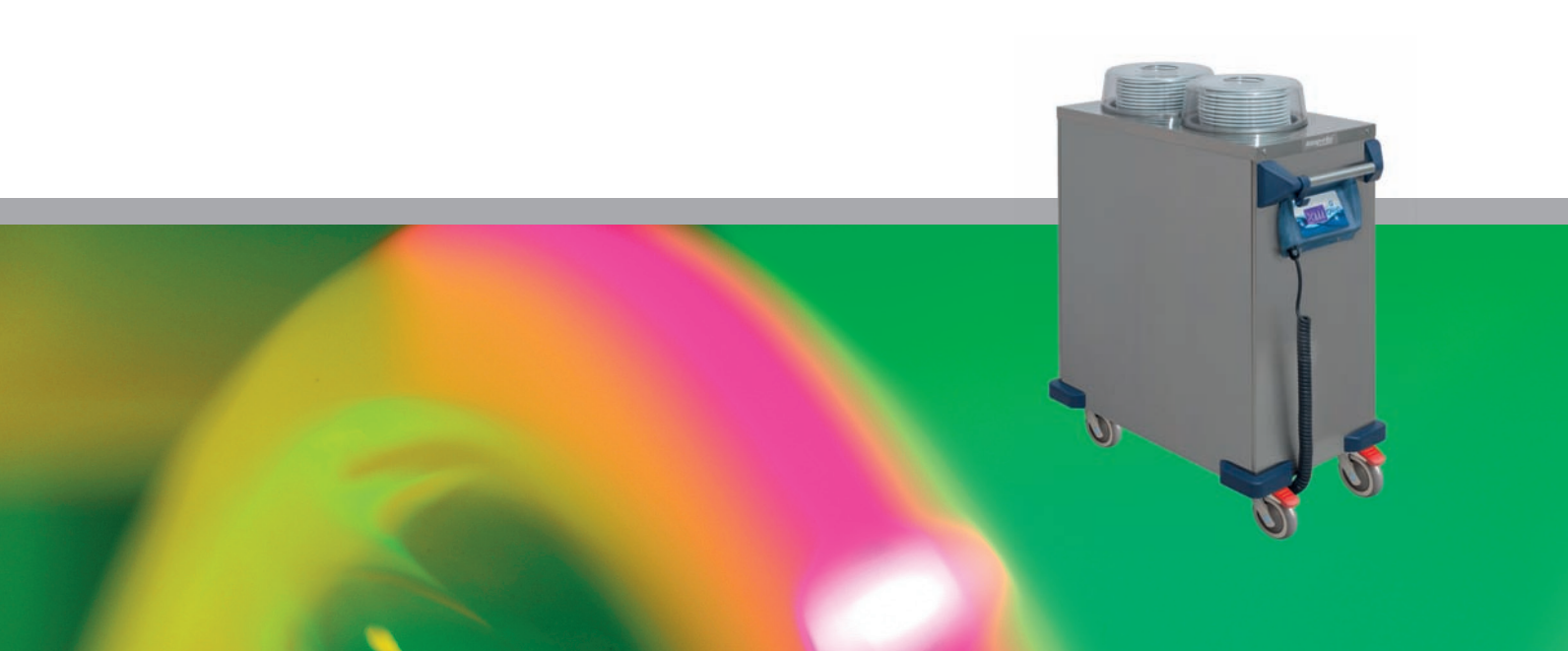
### Ambient Dispenser

Maximum Capacity 2 x 60 Plates Ø 200- 285 mm

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### Perforated Dispenser

Maximum Capacity 2 x 60 Plates Ø 200- 285 mm



#### Electrical connection:

Mains connection by means of flexible spiral cable with angled connector plug located under ON/OFF switch. Length of cable when fully extended 1.50 m. Socket holder on the push handle holds plug connector when unit is not connected to the power.

#### Heating features:

Heat insulation on all sides. The heat-insulating panels are non-combustible, moisture-resistant, chemically neutral, and do not pose any kind of health risk. The insides of the heated dispensing tubes are fully faced with reflective steel sheeting for optimum heat retention. Easy Service panels removable to quickly access heating elements.

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### Static Dispenser

Maximum Capacity 2 x 60 Plates Ø 200- 285 mm

Control panel: Heating control by means of rotary knob. Temperature control infinitely variable. The stacked plates can be perfectly heated to a max. temperature of approx. 80°C by a static heating system. An ON/OFF switch with integrated "unit ready" indicator function is also provided.



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### Ventilated Dispenser

Maximum Capacity 2 x 60 Plates Ø 200- 285 mm

Control panel: Heating control by means of rotary knob thermostatic placed on pressed panel shaped. The stacked plates can be perfectly heated to a max. temperature of approx. 90°C by a ventilated heating system.



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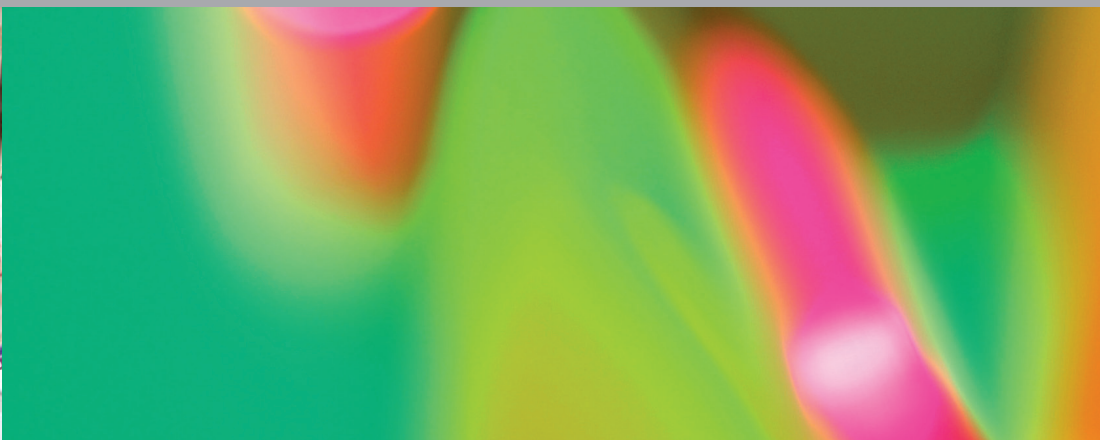
### High temperature ventilated dispenser

Maximum Capacity 2 x 60 Plates Ø 200- 285 mm

Control panel: Heating control by LCD control panel with energy saving, placed on pressed panel shaped. The stacked plates can be perfectly heated to a max. temperature of approx. 110°C by a ventilated heating system.



# Trayline Equipment



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## Platform dispensers

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### F O C U S (valid for platform dispensers)



Adjustable Rod



Covers made of transparent plastic

- Trolleys for the stacking and transport of bowls and dishes.
- Made of high-quality stainless steel, supplied with cover made of transparent plastic.
- Dishes are stacked directly onto the dispensing platform, which has 2 or 4 stainless steel guide rods to hold the stacks in place.
- Load springs calibration adjustment.
- Mounted on four easily replaceable swivel wheels Ø 125 mm, with stainless steel support: 2 with pedal brake.
- Drain holes, on the bottom, for water washing.

Ambient Platform Dispenser



### Ambient Platform Dispenser

Storage height [in mm] - without cover: 550

Platform load capacity [in mm]: 570 x 280 or 600 x 600

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### Perforated Platform Dispenser

Storage height [in mm] - without cover: 550

Platform load capacity [in mm]: 570 x 280 or 600 x 600





## Ventilated platform dispenser

Storage height [in mm] - without cover: 550

Platform load capacity [in mm]: 570 x 280 or 600 x 600

### Electrical connection

Mains connection by means of flexible spiral cable with angled connector plug located on pressed panel. Length of cable when fully extended 1.50 m. Socket holder on the push handle holds plug connector when unit is not connected to the power.

### Heating features

Heat insulation on all sides. The heat-insulating panels are non-combustible, moisture-resistant, chemically neutral, and do not pose any kind of health risk. The insides of the heated dispensing tubes are fully faced with reflective steel sheeting for optimum heat retention. Easy Service panels removable to quickly access heating elements.

Heating control by means of LCD control panel with energy saving, placed on pressed panel shaped temperature control infinitely variable. The stacked plates can be perfectly heated to a max. temperature of approx. 110°C by a ventilated heating system.



# Trayline Equipment

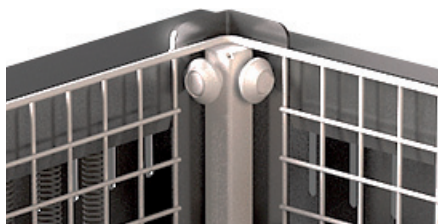


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## Basket dispensers

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### F O C U S (valid for basket dispensers)



The loading basket has rounded edges and spaces for easy handling



Covers made of transparent plastic

- Trolleys for the stacking and transport of bowls.
- Made of high-quality stainless steel, supplied with cover made of transparent plastic hanging on sides.
- Bowls are stacked on the baskets which slide on a self levelling mechanism.
- Load springs calibration adjustment.
- Mounted on four easily replaceable swivel wheels Ø 125 mm, with stainless steel support: 2 with pedal brake.
- Drain holes, on the bottom, for water washing.

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#### Refrigerated Basket Dispenser



### Refrigerated Basket Dispenser

Basket Capacity: 8 Baskets 525 x 525 x 75 mm

The refrigerated basket dispenser with its 200 kg capacity and heavy-duty shock-absorption bumpers provides excellent workflow results. Perfect for catering, restaurants and self-service product areas, temp-rite refrigeration carts maintain optimum product chilling right up to service time.

Integrated electrical safety features for safe and optimal long-lasting performance.

Electronically regulated +3° C to +10° C temperature.  
Digital display for clear and efficient handling.





## Ambient Basket Dispenser

Basket Capacity: 9 Baskets 500 x 500 x 75 mm  
or 6 Baskets 500 x 500 x 115 mm  
or 9 Baskets 650 x 530 x 75 mm  
or 6 Baskets 650 x 530 x 115 mm

## Perforated Basket Dispenser

Basket Capacity: 9 Baskets 500 x 500 x 75 mm  
or 6 Baskets 500 x 500 x 115 mm  
or 9 Baskets 650 x 530 x 75 mm  
or 6 Baskets 650 x 530 x 115 mm



## Ventilated basket dispenser

9 Baskets 500 x 500 x 75 mm or 6 Baskets 500 x 500 x 115 mm or 9 Baskets 650 x 530 x 75 mm  
or 6 Baskets 650 x 530 x 115 mm

### Electrical connection

Mains connection by means of flexible spiral cable with angled connector plug located on pressed panel. Length of cable when fully extended 1.50 m. Socket holder on the push handle holds plug connector when unit is not connected to the power.

### Heating features

Heat insulation on all sides. The heat-insulating panels are non-combustible, moisture-resistant, chemically neutral, and do not pose any kind of health risk. The insides of the heated dispensing tubes are fully faced with reflective steel sheeting for optimum heat retention. Easy Service panels removable to quickly access heating elements.

Heating control by means of LCD control panel with energy saving, placed on pressed panel shaped temperature control infinitely variable. The stacked plates can be perfectly heated to a max. temperature of approx. 110°C by a ventilated heating system.





## Tray and Basket Dispenser

### F O C U S (valid for basket dispensers)



The loading plane has rounded edges and spaces for an easy handling of the trays and baskets

- Trolleys for the stacking and transport of Trays (EN - GN) and Baskets (500 x 500)
- Made of high-quality stainless steel
- Load springs calibration adjustment
- Mounted on four easily replaceable swivel wheels Ø 125 mm, with stainless steel support: 2 with pedal brake
- Drain holes, on the bottom, for water washing

### Basket Dispenser

Basket Capacity: 9 Baskets 500 x 500 x 75 mm or 6 Baskets 500 x 500 x 115 mm



### Tray Dispenser

Tray Capacity: 120  
Plane loading tray EN-GN [in mm]: 540 x 380  
Plane loading tray Extended [in mm]: 580 x 345



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