

# Temp-Futura

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



## Temp-Futura

Temp-Futura is the complete all-rounder. It can be used to heat up meals prepared by the Cook/Serve method, but is also suitable for Cook/Chill-based operations. In addition, it will allow you to regenerate Cook/Freeze meals, which means you have the added option of buying in and serving pre-prepared menus.



### Flexibility

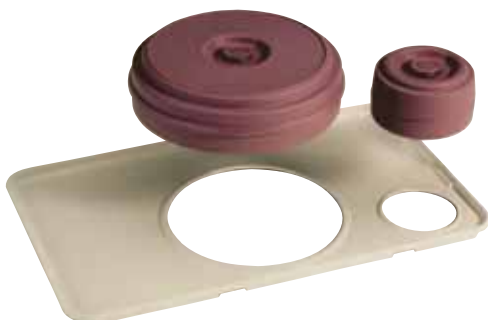
Heating/regeneration of meals is by means of contact heat. Each Temp-Futura heating pod is regulated by its own Integrated Thermo Control (ITC) system, which "senses" the amount of heating energy required to bring individual meal components to just the right eating temperature. In other words, the regeneration technology assesses the quantity, consistency, and the initial temperature of the particular meal component, and then heats it up gently and effectively. So the food on the plate is never overheated or dried out.

The unique technology employed in the Temp-Futura system guarantees that plated meals and food prepared in bulk (e.g. stews) can both be regenerated outstandingly well. You thus have at your disposal a meal-distribution system that can cope with just about any set of operational requirements.

Temp-Futura carts and cabinets can be custom-fitted in all kinds of ways. For example, the user can specify the number of heating pods per tray and per cart, depending on what is appropriate for a particular ward or hospital department. Temp-Futura is a highly flexible system, and can easily be tailored to a wide variety of operational and organizational scenarios.

### Energy savings

The system trays have cut-outs that bring the chinaware into direct contact with the heating pods, which are located directly beneath the trays. Hot plated courses are insulated from neighbouring meal components by covers. The heat is kept where it is needed, while the cold food items – and the tray – remain perfectly cool during the regeneration process.





When a plate/server cover and a heating pod are in direct contact, this indicates to the system that the food assigned to the heating pod in question has to be regenerated. If the cart or cabinet is loaded with cold meals, the heating pods are deactivated, which eliminates unnecessary energy costs.

The highly energy-efficient Temp-Futura ITC system automatically recognizes what has to be done, and heats up the individual meal components to the desired temperature. The control panels on Temp-Futura units provide a variety of heating options, such as, for example, the on-off supply of electricity to the heating pods.

With this feature, you can halve not only the effective regeneration time, but also your energy costs. And all Temp-Futura carts can be programmed to start heating meals at set times (in other words, outside periods of peak demand, when energy is most expensive).

### Customizing the system to your operating requirements

The Temp-Futura control technology supports both centralized and decentralized meal regeneration. The control units can either be wall-mounted or incorporated in the carts or cabinets.

Euronorm and Gastronorm versions of the system trays can be supplied. Whichever format you choose, you'll find the trays slide easily into the corresponding carts and cabinets, which can be freely configured in accordance with your particular operational requirements.

Optionally available active static cooling systems and circulating-air cooling systems are available for a number of Temp-Futura carts and cabinets.

## Temp-Futura TR400

These carts have meal compartments made of double-walled, insulated stainless steel. Contact heating pods for the regeneration of meal components are mounted on a vertical series of centrally located, horizontal crossrails. Seamlessly deep-drawn guides for the system trays are provided in the side walls. On the outside, the cart is protected top and bottom by surround bumpers made of recyclable blue plastic. Four vertical corner pushbars enable users of all heights to manoeuvre the Temp-Futura TR400 with ease.



The cart has two fixed wheels, and two swivel wheels with brakes. Each wheel measures 160 mm in diameter.

The meal-regeneration process is controlled by means of an external Control Box that is connected to the cart by means of a special plug-and-socket connector.

An active circulating-air cooling system is available as an optional extra. This system can cool down the cart interior very quickly, and guarantees that the temperature of the cold food items in the meal compartment is maintained within legally prescribed limits. The refrigeration unit is located out of harm's way at the top of the cart, which means the TR400 is suitable for use out of doors. What's more, the cart does not require a continuous supply of mains electricity, for when fully refrigerated, it will keep meals at a low temperature for a considerable period of time.

Various options are available for the customizing of the Temp-Futura TR400.

The three standard versions of the cart will regenerate meals on 16, 20 or 24 Euronorm or Gastronorm trays. However, carts can be fitted out to hold fewer trays.

### Dimensions / Capacities

Basic Euronorm/Gastronorm dimensions:  
Height in mm:

795 x 900 mm

16-tray cart:

20-tray cart:

24-tray cart:

approx. 1,230

approx. 1,440

approx. 1,650



## Temp-Futura TF400NG

These carts are made of stainless steel and high-quality plastic components. Like the other carts in the series, the TF400NG is available in versions that will hold either Euronorm or Gastronorm trays. Seamlessly deep-drawn tray guides are integrated in the side walls, which hold the vertical series of centrally positioned crossrails on which the heating pods are mounted. TF400NG carts are protected top and bottom by dark-grey surround bumpers. They are fitted with four vertical pushbars, and can thus be easily manoeuvred by users of all heights.



All TF400NG carts have two fixed wheels with a diameter of 200 mm, and two swivel wheels measuring 160 mm in diameter. The swivel wheels are fitted with brakes.

The TF400NG control unit, which can be augmented with an HACCP logging system, is set in the roof of the cart, on the service side. Depending on the HACCP system selected, meal-service events and temperatures can be written to a "TC-Soft" SmartCard, or transferred via Ethernet or a WiFi network to a central computer, where the data recorded can be evaluated and archived.

An active static-cooling system is available as an optional extra. This system can cool down the entire food compartment very quickly, and will guarantee that cold dishes in the cart are maintained within legally prescribed temperature limits. The system utilizes cooling ducts integrated in the side walls of the cart. These ducts ensure that an even temperature is maintained throughout the food compartment.

Various optional extras are available for the customization of the carts in the TF400NG family.

The standard versions of the cart will hold either 20 or 24 Euronorm or Gastronorm trays. However, these tray-holding capacities can be reduced.

### Dimensions / Capacities

20-tray version:	approx. 800 x 880 x 1,600 mm (depth by width by height)
24-tray version:	approx. 800 x 880 x 1,800 mm (depth by width by height)



## Temp-Futura TR450

In the Temp-Futura TR450 series, the regeneration and control technology is incorporated in a standard refrigerating cabinet. Meals on trays can be transported to and from the cabinet in insulated units such as the Temp-Trolley.

The TR450 cabinets are designed to provide continuous, round-the-clock refrigeration. That means the meals to be regenerated can be delivered at whatever time is convenient, and then heated up immediately prior to being served.

It will generally be found most practical to place the TR450 cabinet close to the lounge area or dining room where the meals are to be consumed. If there is still space available in the cabinet after it has been loaded with meals, the extra cooling capacity can be used for normal refrigeration purposes.

The control technology is incorporated in the cabinet door, or in the top side of the casing. The refrigeration and regeneration cabinets can be supplied in four standard versions with different tray-holding capacities. Optional extras for the various cabinets are also available

### Dimensions / Capacities

TR450/8:	670 x 700	x 1,455 mm (depth by width by height) for up to 8 trays
TR450/10:	670 x 700	x 1,660 mm (depth by width by height) for up to 10 trays
TR450/13:	800 x 720	x 2,020 mm (depth by width by height) for up to 13 trays
TR450/26 (two doors):	800 x 1,440	x 2,020 mm (depth by width by height) for up to 26 trays





## Controls

The control units on all Temp-Futura carts allow straightforward programming of regenerating times, cooling temperatures etc. Regeneration cycles for three mealtimes per day can be preset for each day of the week, though of course the option of starting the various cart functions manually remains available at all times. The keys on the control units can be disabled in order to prevent unauthorized operation of the cart.

The controls on the TR400 and TR450 carts consist of a touch screen; the control unit on the TF400NG is in the form of a display with pushbuttons (plus an optional slot for a TC-Soft SmartCard).

## Service

The Temp-Futura system includes matching dish- and chinaware. Various standard patterns are available for both the regeneration dishes and the chinaware for cold meal components. But if you prefer, you can provide your own pattern or logo.

You can be sure that in terms of quality, appearance, and functionality, Temp-Futura will meet all your meal-service requirements, and fit in perfectly with your organizational style. What's more, its energy efficiency, ergonomic design and logistical flexibility will help you reduce your operating costs.





Temp-Futura TR400

Temp-Futura TF400NG

Temp-Futura TR450

## Configuration

The heating pods for the regeneration of soups and starters measure either 8 or 13 cm in diameter, while the pods for the regeneration of stews and plated main courses have a diameter of 23 cm. A combination of 8 and 23 cm pods is used to regenerate meals on Gastronorm trays; a 13 cm pod is used together with the 23 cm pod to heat up meals served on Euronorm trays. Other pod combinations are also available. Depending on the configuration you choose, your Temp-Futura cart will run on either 230 V or 400 V.

## Wattages:

8 cm heating pod:	approx. 65 watts
13 cm heating pod:	approx. 120 watts
23 cm heating pod:	approx. 230 watts
Static cooling system:	approx. 700 watts
Circulating-air cooling:	approx. 610 watts
Cabinet cooling:	approx. 500 watts



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