We serve the solution

temp-rite

Temp-Contact

Energy-efficient meal regeneration

CARE

CLINIC

We serve the solution

temp-rite International is a partner you can rely on to deliver innovative and sustainable solutions in the field of meal distribution.

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.

Ecological awareness:
temp-rite Germany also has DIN EN ISO 14001 environmental certification. This underlines just how seriously we take protecting the environment, and achieving a sustainable balance between commercial and ecological considerations.

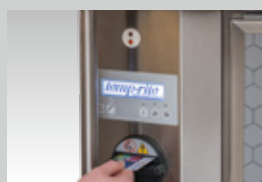# temp-rite delivers optimized meal-distribution systems
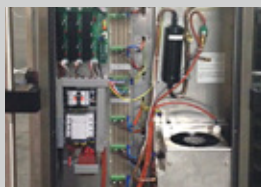
Easy-to-reach cooling and electronic components

= Easy-to-service with low maintenance overhead

Reinforced guard rail with sturdy plastic corner pieces, laterally reinforced pushbars, and low-level surround bumper

= Cart, contents and surroundings all protected in every transport situation

Integrated or (optionally) external control by means of symbol-based user interface and HACCP-compliant logging system

= Easy, error-free operation and readouts of HACCP-relevant data

Doors finished in plastic on outside and stainless steel on inside

= Sandwich construction ensures good insulation and low weight while providing excellent protection from dents and scratches

Stainless-steel cart interior, removable door seals, and walls with seamless, deep-drawn embossed ledges

= Optimum hygiene and ease of cleaning

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Features that only the Temp-Contact offers

Double-walled and insulated doors and casing components

= High static strength and rigidity

= Efficient temperature maintenance

Active static cooling (option)

= Low maintenance requirement and noise emission

= Safe storage of meal components before regeneration starts

Overall height kept low, cart fitted with vertical pushbars

= Ease of handling for users short and tall

Contact heating of individual food items

Each of the heating elements has its own ITC (Integrated Thermo Control) thermostatically controlled heating system

= Heating is applied in accordance with the quantity, consistency and initial temperature of each menu component. Overheated and dried up meals are a thing of the past.

Energy efficient

Regeneration takes place in micro heating environment under the plate cover. Individual food items are regenerated – cold dishes stay cold, and empty tray levels remain deactivated

= Specifically directed heat supply

Hygienic

Door latches made of antibacterial plastic

= Reduced risk of contact infections reaching surfaces constantly being touched by different persons

Economical

In spite of its small footprint, the cart can regenerate up to 40 meals on Mini-Trays

= Even though it takes up so little space, the cart's high load capacity makes it ideal for use even in large, busy wards

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Temp-Contact by temp-rite
Intelligent contact-heating technology

Temp-Contact carts utilize a unique type of contact-heating technology that can not only heat up meals prepared by the Cook-Serve method, but will also support streamlined operations involving the distribution of Cook-Chill meals. It can even regenerate entire Cook-Freeze meals.

This technology delivers excellent regeneration of individual meals. It enables the flexible distribution of meals in just about any conceivable scenario, regardless of how your food-service operations are organized. Core temperatures of approx. 75°C are guaranteed within 40 – 50 minutes.

Temp-Contact Carts accept GN trays (or, alternatively, up to 40 Mini-Trays), and can optionally be fitted with an active cooling system. The trays will hold a complete meal, including cold meal components. The cart will thus enable you to provide high-quality meals for large numbers of patients for a modest outlay. Its compact footprint and small turning circle will allow you to make optimum use of precious floor space.

The Temp-Contact control technology, which supports both centralized and decentralized meal regeneration, can be incorporated in the cart or in an external wall-mounted unit. The HACCP-compliant logging system has its own data interface; data transfers are via an Ethernet network or, optionally, a wireless connection.

Economical

- Low energy requirement
- Cost-saving investment
- Compact footprint
- Low maintenance costs

Practical design

- Straightforward programming
- Towing gear for efficient transport operations (option)
- ID-card system to direct carts to food-service locations (option)

Ease of handling

- Vertical pushbars are easy on the user's back
- Easy to manoeuvre and push
- Clear view over the top of the cart

Functionality

- Integrated or external control system (option)
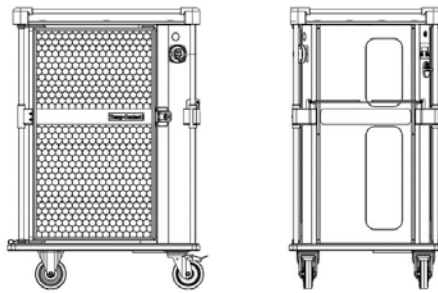- Icon-based cart operation
- Flexible placement of dishes

Hygienic

- Interior entirely finished in stainless steel
- Simple to clean
- Meets HACCP requirements
- Active cooling option available

Safety and reliability

- Designed to prevent operating errors
- Guarantees high-quality meals and service
- Can be moved safely from place to place

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Technical Data

Temp-Contact	heated	neutral		Trays
Model:	TRTeCo - 16/093 TRTeCo - 20/093 TRTeCo - 24/093 TRTeCo - 40/090	TRTeCo - 16/000 TRTeCo - 20/000 TRTeCo - 24/000 TRTeCo - 40/000	16 GN-trays 20 GN-trays 24 GN-trays 40 Mini-Trays	
Footprint: **Height:**	approx. 790 x 995 mm (floor space heated) approx. 795 x 921 mm (floor space neutral) approx. 1,466 mm (16/20 GN-trays or 40 Mini-Trays) approx. 1,676 mm (24 GN-trays)			
Turning circle:	approx. 1,456 mm			
Weight:	approx. 175 kg (version for 16, 20 or 40 trays) approx. 205 kg (24-tray version)			
Noise emission:	approx. 52 dB (A)			
Connected load (simultaneous refrigeration and regeneration):	approx. 3.7 kW, 400 V – 3ph approx. 4.3 kW, 400 V – 3ph approx. 5.0 kW, 400 V – 3ph approx. 5.7 kW, 400 V – 3ph		16 GN-trays 20 GN-trays 24 GN-trays 40 Mini-Trays	
Refrigerant: **Gas quantity:**	Gas R507 (CFC-free), GWP = 3,985 0.75 kg			
Thermal Transmittance:	U_{DOOR} = 1.43 W/m²K U_{S-WALL} = 0.875 W/m²K			
Waste heat:	3,200 Btu/h (940 W)			
Climatic class:	SN (= +10/+32°C) when cooling and regenerating systems are running simultaneously SN-ST (= +10/+38°C) with only cooling system running			
Protection class:	IPX5			

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: 03/2018

GN-tray
approx. 530 x 325 mm
Height of set consisting
of server
and dome: 85 mm

Mini-Tray
approx. 335 x 295 mm
Height of set consisting
of server and dome: 85 mm

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