We serve the solution

temp-rite

Temp-Serve

Compact circulating-air system
for regenerating meals

www.temp-rite.eu

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.

Perfect meals. Always.

Cost-efficient meal-distribution systems by one of Europe's market leaders

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 foodservice products.

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.

TÜV NORD
TÜV NORD CERT GmbH
DIN EN ISO 9001/14001
Freiwillige Zertifizierung

temp-rite delivers optimized meal-distribution systems

temp-rite

Integrated controls with symbol-based user interface

= intuitive operation

Reinforced guard rail with plastic corners means secure transport of extras needed in the ward during meal service

= low-level surround bumper protects the cart and hospital interiors in every transport scenario.

Vertical pushbars and low overall cart height

= ease of handling for every user

Temp-Serve TwinLine
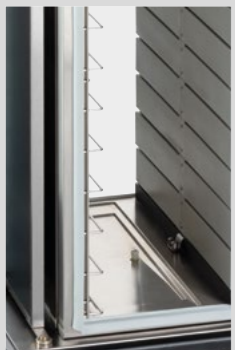
for Cook & Serve and Cook & Chill operations:

– doors reinforced with carbon fibre
– double fridge (optional)
– LCD control panel with HACCP-compliant logging function

Temp-Serve HotLine items are available by special order only.

Deep-drawn condensation collector tray with drain plug

= straightforward removal of condensation and cleaning water from the cart

Extensive range of optional accessories

= optimum configuration to meet individual user requirements

Central partition wall, tray guides and airflow panels can be quickly and easily removed without tools

= simple and thorough cleaning of the cart interior

Features that only Temp-Serve offers

Reliable and secure data monitoring

Temp-Serve carts log all HACCP-relevant events. TC-Soft Cloud Software provides a real-time data- monitoring option that can be used as a state-of-the-art HACCP tool. It delivers operational data effectively, reliably and securely. WLAN and LAN implementations are available.

Innovative central partition wall

Highly insulated central partition wall with spring-loaded dividers

= easy loading and unloading of trays, which makes for dependable temperature control of hot and cold meals

Sturdy, highly insulating doors

Doors are reinforced with highly temperature-stable carbon fibre.

= They are resistant to the stresses of daily use, and their sturdiness is of proven value in meal-regeneration scenarios.

Hygienically designed for ease of operation

door latches made of antibacterial plastic

= reduces the risk of frequently touched surfaces spreading infection

Temp-Serve is THE compact solution: hot and cold meal components all delivered on the same tray

Temp-Serve carts use circulating air to maintain both warm and cold temperatures. They ensure maintenance of Cook & Serve meals at exactly the right temperature, as well as spot-on regeneration of meals prepared by the Cook & Chill and the Cook & Freeze methods.

Economical

- sound investment
- low maintenance costs
- small physical footprint

Functional

- flexible accommodation of dishware components
- symbol-based operating panel
- individually configurable

Ergonomic

- ideally positioned push handles
- control panel at convenient height
- technical components in easily accessible compartment

Easy to use

- straightforward programming
- cart couplings optionally
- available for multi-cart transport operations

Hygienic

- easy removal of cart components for thorough cleaning
- interiors made entirely of stainless steel
- highly insulating central partition wall for perfect separation of food items at different temperatures

Reliable and safe

- dependable compliance with HACCP standards through instant flagging up of discrepancies
- guarantees homogeneity of meals on all levels

Technical data
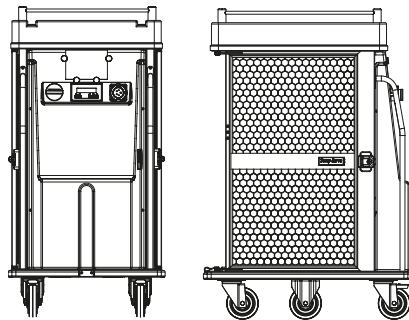
Temp-Serve

TwinLine models:	Temp-Serve - 20	Temp-Serve - 24	Temp-Serve - 30
Dimensions (LxB):	1.048 x 790 mm	1.048 x 790 mm	1.048 x 790 mm
Height:	1.495 mm	1.495 mm	1.735 mm
Turning circle:	1.463 mm	1.463 mm	1.463 mm
Net weight:	201 kg	201 kg	220 kg
Transport weight:	224 kg	224 kg	243 kg
Vertical tray pitch (distance between trays):	96 mm	80 mm	80 mm
Noise emission:	ca. 55 db (A)	ca. 55 db (A)	ca. 55 db (A)
Wattage and power supply (double fridge, incl. regeneration):	approx. 5.8 kW, 400 V - 3 phase	approx. 5.8 kW, 400 V - 3 phase	approx. 6.2 KW, 400 V - 3 phase
Cooling agent:	R 452a	R 452a	R 452a
Gas quantity:	1,00 kg	1,00 kg	1,00 kg
Climate class:	4	4	4
Protection class:	IPX5	IPX5	IPX5

Trays

Dimensions (LxB):
approx. 575 x 325 mm, symmetrical

Further product features and options

- Doors held open at 270°
- Integrated guard rail ensures safe transport of loose serving equipment and ward accessories
- Seamless, rounded corners
- Towing of up to 3 carts at a time

temp-rite International reserves the right to make alterations without notice. Illustrations may show optional features or equipment. Date: 12/2020

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The Spirit of Excellence