

Serve-Rite Pro

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the solution**

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**The buffet cart with smart functions -
for greater variety and modern
meal-time hospitality.**

www.temp-rite.eu



KLINIK

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.



CARE

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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 QualityManagement 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.



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Folding side shelf

= additional space for dishes, jugs, etc.;
worktop finished in an innovative Lamishield laminate

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Clearly laid out, intuitive control panel

= central arrangement of all the cart's technical controls

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Attractive double castors with high manoeuvrability

= excellent design combined with improved handling and efficient operation

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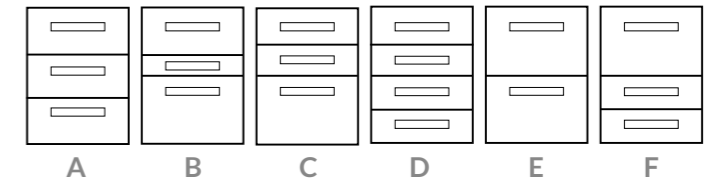


Optimized insulation of the refrigerated drawer units

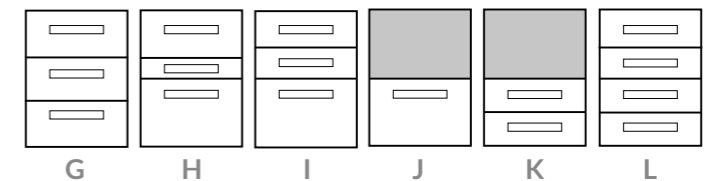
= controlled, safe serving temperatures for food requiring refrigeration as well as increased energy efficiency

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drawer options (A-F) with cooling



drawer options (G-L) neutral

GN inserts in 65, 100, 150 and 200 mm heights

Modular design of the drawer units for GN 1/1 inserts and their subdivision

= individually adaptable to all needs

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Convenient access to the right-hand side compartment

= easy removal of the bin and additional storage space

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Appealing design, attractive laminate panels and high-quality stainless-steel components radiate modern hospitality

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**LED lighting with
balanced light colour**

= for optimum illumination
of the worktop

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Lockable stainless-steel gantry with space for up to 8 GN 1/3 trays

= for clear and hygienic presentation of food items.

Product video

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Highlights that only Serve-Rite Pro offers:

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Modular gantry with coffee dispenser set

The modular gantry consists of a covered storage and display area and an integrated shelf for two beverage dispensers.

The dispensers are insulated and are held securely in place on their shelf atop the gantry.



Battery-powered auxiliary drive for additional ease of handling

The intuitively controllable drive with the powerful battery and the double swivel castors guarantee ease of handling.

Optionally with „parking function“, so that the buffet cart can be easily manoeuvred sideways.



Highlights that only Serve-Rite Pro offers:

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High standards of hygiene - with UVC lamps

Excerpt from the findings of an independent test institute:

„The daily use of the UVC lamps has led to a reduction in mould growth of over 83 % and provides additional protection against the spread of bacteria“



Other available hygiene options: Lamishield® work surfaces, sneeze guard and disinfectant dispensers

All work surfaces are finished in the innovative Lamishield® laminate - up to 99% less bacterial spread thanks to silver-ion technology.

Three-sided sneeze guard made of real glass and optional disinfectant dispenser.

Serve-Rite Pro

defines new standards in the buffet cart class

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Modern hospitality

- modern Design
- attractive coloured panels
- warm white LED-lighting

Individualized flexibility

- variety of drawer configurations
- two gantry options
- numerous additional options

Smart features

- optimized manoeuvrability
- Soft-Close-functions for drawers and doors
- easy access facilitates removing the waste bin

high standards of hygiene

- UVC lamps for refrigerated drawers
- three-sided sneeze guard
- antibacterial Lamishield® laminate on worktops

Serve-Rite Pro

Model:	Serve-Rite Pro M	Serve-Rite Pro L
Dimensions (WxDxH):	1.192 mm x 755 mm x 1.390 mm	1.555 mm x 755 mm x 1.390 mm
Net weight:	approx. 190 kg	approx. 210 kg
Side shelf (WxD):	325 mm x 655 mm	325 mm x 655 mm
Required voltage:	230V 16A 1P+N+E	230V 16A 1P+N+E
Coolant type:	R134a	R134a
Weights -Touch-Rite E-Drive:	approx. 6,5 kg	approx. 6,5 kg
Weights -Powerpack:	approx. 9,5 kg	approx. 9,5 kg
PP LiPo batteries capacity:	approx. 6.500 cycles	approx. 6.500 cycles
PP LiPo batteries charging time:	approx. 2,5 hours - 25,6V/30Ah	approx. 2,5 hours - 25,6V/30Ah

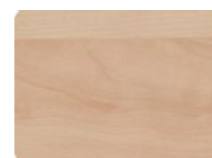
Available HPL standard panels



Blu Elettrico
0428



Panna-Crema
0418



Ciliegio Fey
1611

temp-rite International reserves the right to make alterations without notice.
Illustrations may show optional features or equipment. Date: 02-2021

Additional equipment options:

- separate tray holder
- lockable drawer units
- drawer retractor to prevent damage (powered version only)

an Ali Group Company



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