

**We serve the solution**

**temp-rite**

**Dock-Rite**



**Circulating-air meal regeneration system with  
handy Shuttle Trolley**

[www.temp-rite.eu](http://www.temp-rite.eu)



# 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.



# temp-rite delivers optimized meal-distribution systems



## Integrated controls with icon-based user interface and HACCP-compliant event-logging system

= Readouts of HACCP-related data, plus simple, error-free programming



## Base Station with high-performance heating and cooling technology and intelligent air circulation

= Suitable for Cook-Serve and Cook-Chill applications



## Easily accessible electronic and cooling components

= Servicing-friendly design minimizes maintenance overheads



## Base Station with magnetic coupling system and docking aids

= Straightforward docking with no loss of temperature



## Certified safety (GS mark)

= The checked safety of this product has been confirmed by an independent testing institute



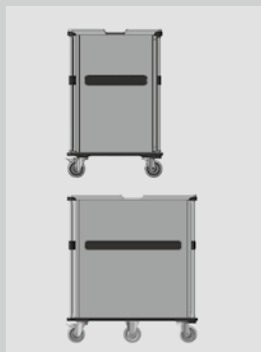


## Features that only Dock-Rite offers



**Reinforced guard rail with plastic corner elements, half-height braces for the pushbars, and surround bumper just above the wheels**

= The cart, its contents, and the surroundings are protected in every transport situation



**Shuttle Trolleys available for various load capacities (20 GN or EN trays, or up to 36 mini trays)**

= All trolleys have the same width and height, and are therefore compatible with every Base Station

**Central partition wall, tray guides, and perforated airflow panels can all be quickly removed without tools**

= Easy and thorough cleaning, including in washing plants

### **Compact, mobile Base Station on wheels**

Compact Base Station with four height-adjustable wheels

= The Base Station's small footprint allows it to be positioned in a wide variety of operating locations, and the fact that it is mobile greatly simplifies maintenance and service



### **Ergonomically designed controls**

In spite of its small footprint, the system is easy to operate

= Uncluttered control panel remains easy to reach and operate, even when Shuttle Trolleys have to be in close proximity to the Base Station to utilize the available floor space



### **Sturdy, well-insulated doors**

External door surfaces have a scratch- and scuff-resistant plastic finish, while the carbon-fibre door interiors can withstand very high temperatures

= Robust performance in daily use, and proven efficiency in the regeneration of meals



### **Innovative central partition wall**

Extremely well-insulated central partition with spring-loaded dividers (in the Shuttle Trolley)

= Easy loading and unloading of trays, and dependable temperature control of hot and cold meals



# Dock-Rite by temp-rite

## A perfectly thought-through system

The cooling and heating components as well as the system controls are all safely and compactly integrated in the Dock-Rite Base Station. That means the Shuttle Trolleys are lightweight and easy to manoeuvre. Docking them in the Base Station to regenerate trayed meals is a snap.

The precise control functions of the Base Station deliver heat-conditioned air flows that will keep Cook-Serve meals at just the right temperature, and will regenerate Cook-Chill meals to perfection. That means flexible meal distribution in every situation, no matter how your kitchen is organized.

A data interface for standard HACCP documentation is provided. LAN-cable and WIFI data-transfer options are available.

### Economic

- Economical
- Small footprint
- Low maintenance costs

### Operational safety

- Certified product safety (GS mark)
- Compact, lightweight design assures safe transport
- Homogeneity of meals at all tray levels is guaranteed

### Ergonomic design

- Lightweight, and therefore easy to transport
- Well-positioned control panel
- Operator always has clear view over top of Shuttle Trolley

### Hygienic

- Easy to clean
- Designed with today's HACCP requirements firmly in mind
- Central partition guarantees perfect temperature separation

### Easy to use

- Docking the Shuttle Trolleys in the Base Station is a snap
- Coupling options available for towing several trolleys in a train

### Functional efficiency

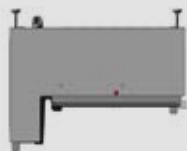
- Icon-based controls
- Flexible loading of meals
- System expandable to meet individual requirements

# Technical data



## Dock-Rite Base Station

**Model:**



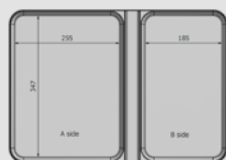
TRDR-ST

<b>Refrigerant:</b>	R452a, approx. 1.000 g
<b>Waste heat:</b>	max. approx. 1,9 kW/typisch approx. 1,3 kW
<b>Weight:</b>	approx. 165 kg
<b>Noise emission:</b>	approx. 64 dB (A)
<b>Connected:</b>	8,1 kW, Single-Cooling, 380-400V-3 P/N/E  10,0 kW, Double-Cooling, 380-400V-3 P/N/E
<b>Protection class:</b>	IPX4
<b>Dimensions (L x W x H):</b>	approx. 968 x 782 x 1.364 mm

## Trays



GN tray  
approx. 530 x 325 mm



EN tray  
approx. 530 x 370 mm



Mini-Tray  
approx. 575 x 245 mm

## Dock-Rite Shuttle Trolleys

**Model:**



TRDR-SH24



TRDR-SH36

<b>Capacity:</b>	20 GN/EN trays Tray pitch: 96mm  24 GN/EN trays 36 Mini-Trays Tray pitch: 80mm	30 GN trays Tray pitch: 96mm  36 GN trays Tray pitch: 80mm
<b>Weight:</b>	approx. 140 kg	approx. 181 kg
<b>Dimensions (L x W x H):</b>	approx. 890 x 794 x 1.400 mm	approx. 1.208 x 794 x 1.400 mm

## Further product features and options

- Walls and doors insulated with highly efficient insulating material
- All four Shuttle Trolley doors can be held open at 270°, or at 255° if the trolley is being put through a washing plant
- Additional bumpers at height of 90 cm to protect handrails and operators' hands
- Galley rail on top surface of Shuttle Trolley facilitates transport of serving utensils to the ward
- Rounded seamless base corners
- Shuttle Trolleys can be towed in trains
- Correct docking alignment unmistakably obvious, with clear differentiation between hot and cold sides
- Pneumatic shock absorbers on the Base Station allow docking of the Shuttle Trolley with no damaging impact
- Removable condensation collector pan with automatic condensate evaporator
- Recording of food temperatures with external thermometer probe
- Programming functions and transfer of HACCP data by means of LAN or WiFi options

temp-rite reserves the right to make changes without further notice. Illustrations may show optional equipment, or other non-standard features.

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