

We serve the solution

temp-rite

Temp-Classic Pro



Buffet meal solutions
for group catering



www.temp-rite.eu



CARE

We serve the solution



CLINIC

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 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



Tray rail (option)

= Convenient dispensing of meals for your diners

Touchscreen Pro

- = Intuitive interactive controls
- = Graphical representation of all functions and operating parameters
- = Smart apps to control all cycles and applications
- = Automatic HACCP documentation
- = Data transfers on USB sticks, or via WiFi or LAN



Food-core temperature sensor (option)

= Dependable temperature checks and documentation



Sneeze guard (option)

= Hygienic food presentation with heat lamps, and worktop illumination with LEDs



Convection heating

= Precisely controllable heating of food compartment for optimum meal regeneration

Features that only the Temp-Classic Pro offers

Insulated shuttle trolley

All meals can be prepared in a central kitchen and transported to the Temp-Classic Pro at the desired location in shuttle trolleys.

= An economic, safe and hygienic means of transport



Removable transfer modules

Removable slide-in frames of varying capacity for GN containers or wire grids

= simple, staff-friendly meal preparation / easy, hygienic cleaning of food compartments



Compartment for technical components

= Directly accessible for easy and cost-efficient maintenance



Fold-away side shelf (option)

= Additional storage surface for dishes, trays etc.

Heated glass worktop

Separate heated worktop sections made of heat-resistant safety glass

= efficient, easy-to-regulate heat maintenance during meal service



High flexibility

Four standard versions plus a wide variety of add-on options

= Temp-Classic Pro can be adapted exactly to your requirements



Refrigeration (option)

= Static cooling of one or both food compartments for Cook-Chill or Cook-Freeze applications



The Temp-Classic Pro by temp-rite sets new standards in buffet meal service

The Temp-Classic Pro buffet cart can be used in all kinds of meal-service scenarios, both in residential-care settings and in catering environments. The system has all the technologies required to keep Cook-Serve meal components hot or cold, and to regenerate meals prepared by either the Cook-Chill or the Cook-Freeze method.

In the development phase, temp-rite focused on delivering solutions that were safe and, in terms of operating and cleaning

routes, ergonomically well conceived. The new Touchscreen Pro control interface, for example, is intuitive and easy to use. What's more, it provides all the HACCP-compliant monitoring and documentation features that are nowadays expected.

Available in four standard versions, all designed to accommodate a wide variety of add-on options, the Temp-Classic Pro is equal to just about any set of operating requirements. It will make it easy for your serving staff to meet all your diners' expectations.

Functional

- Transfer modules of varying capacity
- Partially heatable worktop
- Refrigeration option for one or both meal compartments

Ergonomically optimized

- Optional tray rail and fold-away side shelf
- Easy to manoeuvre
- Makes life easy for serving staff

Easy to work with

- Ideal working height
- Programmable work cycles
- LED illumination of the worktop (optional)

Flexible

- Four standard versions/sizes
- Individually configurable
- Wide range of add-on options

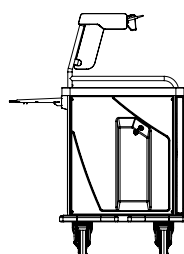
Safe

- Worktop made of heat-resistant safety glass
- Door seals prevent loss of energy, and can be replaced without tools
- Removable transfer modules facilitate hygienic cleaning of the cart interior

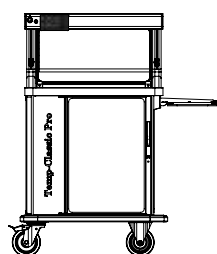
Intelligent

- Intuitive touchscreen control interface with graphical display
- Automatic HACCP documentation; data transfer on USB sticks, or via WiFi or LAN
- Smart apps for ease of operation

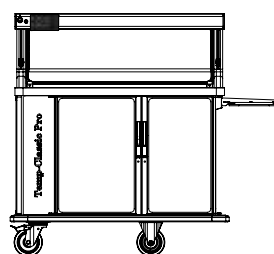
Technical Data



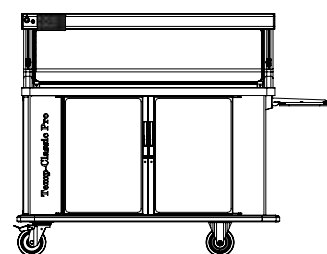
side view



S / XS



M



L*

Temp-Classic Pro

Model:	Temp-Classic Pro XS	Temp-Classic Pro S	Temp-Classic Pro M	Temp-Classic Pro L
Meal compartments:	1x heated 1x neutral	1x heated	1x heated 1x neutral	2x heated
Levels per compartment:	3 or 4 / 2	7 or 8	7 or 8	7 or 8
Net weight:	approx. 160 kg	approx. 160 kg	approx. 194 kg	approx. 220 kg
Approx. power load in kW:	3.1 kW–230 V 8.1 kW– 400 V	3.1 kW–230 V 8.1 kW– 400 V	3.1 kW–230 V 8.1 kW– 400 V	2x 3.1 kW–230 V 2x 8.1 kW– 400 V
Approx. dimensions in mm:	846 x 728	846 x 728	1,256 x 728	1,506 x 728
Approx. height in mm:	1,044	1,044	1,044	1,044
Approx. height including gantry in mm:	1,391	1,391	1,391	1,391
Refrigerant:	R134A; GWP=1,300			
Noise emission:	55 dBA			
Waste heat:	approx. 1,500 W			
Protection class:	IPX4			
Climate class according to ISO23953-2:	5			

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.
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The Spirit of Excellence