

Serve-Rite Pro

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



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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.



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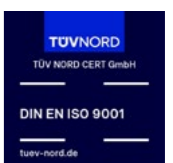
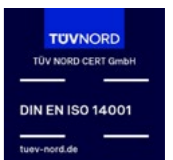
temp-rite is double ISO-certified!

Quality management:

Hospitals, retirement homes and similar institutions place the highest value on the quality of their suppliers' products and services. temp-rite fulfills these quality requirements in accordance with DIN EN ISO 9001.

Environmental awareness:

With the additional certification according to DIN EN ISO 14001, temp-rite in Germany emphasizes that environmental protection is taken seriously and that an acceptable, sustainable balance between ecology and economy is sought.



With temp-rite to the optimal meal distribution system

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Folding side shelf

= Practical extension of the work surface for increase functionality

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Clear cockpit

= Central arrangement of all technical control elements for comfortable operation

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Optimized castor configuration

= High-quality double castors for easy handling and high driving stability

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Efficient insulation and cooling

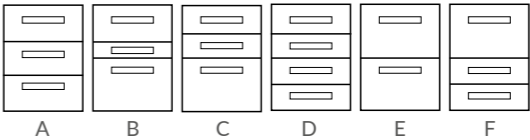
= Stable temperatures for cold food components in the refrigerated drawers

With temp-rite to the optimal meal distribution system

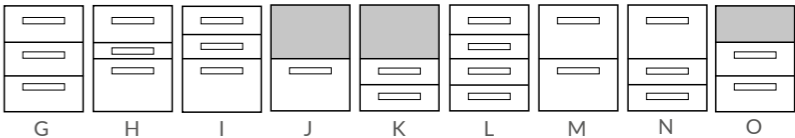
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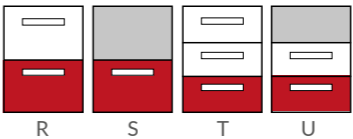
Refrigerated drawer options



Neutral drawer options



Heated drawer options



GN drawer in depths of 65, 100, 150 and 200 mm

Modular drawer configuration

= Individual equipment with refrigerated, heated and neutral drawers

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Additional storage space

= Right-side compartment with space for waste container and other utensils

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Appealing design

= Inviting laminate panels and high-quality stainless steel components for modern hospitality

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Warm white LED lighting

= Bright illumination of the work surface and appealing presentation of the food

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Practical Gantry attachment with cover

= Lockable attachment in two versions for enhanced hygiene and clarity

Features offered by the Serve-Rite Pro:

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Modular Gantry with coffee dispenser set

The modular Gantry consists of a covered storage with 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

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 maneuvered sideways.



Features offered by the Serve-Rite Pro:

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Hygienic 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“.



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 – Buffet cart new defined

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Modern

- Modern design
- Attractive coloured panels
- Warm white LED-lighting

Flexible

- Variety of drawer configurations
- Two gantry options
- Numerous additional options

Smart

- App-based HACCP documentation
- USB port for mobile devices
- Battery-powered auxiliary drive

Hygienic

- UVC lamps for refrigerated drawers
- Three-sided sneeze guard
- Antibacterial Lamishield® laminate on worktops

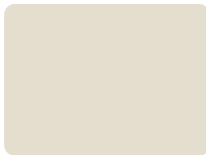


Serve-Rite Pro		
Model:	Serve-Rite Pro M	Serve-Rite Pro L
Dimensions (W x D x H*):		
without Gantry:	1.205 x 761 x 1.005 mm	1.572 x 761 x 1.005 mm
with Gantry:	1.205 x 761 x 1.435 mm	1.572 x 761 x 1.435 mm
Side shelf (W x D):	325 x 655 mm	325 x 655 mm
Weight:	approx. 190 kg	approx. 210 kg
Wattage and voltage:	0,36 kW, 230 V	0,36 kW, 230 V
Refrigerant:	R600a (50 g)	R600a (50 g)
Weight battery (Plus/Ultra):	14 / 19 kg	14 / 19 kg
Capacity battery:	approx. 6.500 cycles	approx. 6.500 cycles
Charging time battery (Plus/Ultra):	approx. 2,5 / 3,7 h	approx. 2,5 / 3,7 h

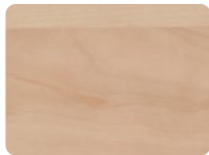
Options and accessories

- Powerpack battery Ultra/Plus
- Battery-powered auxiliary drive (E-Drive)
- Refrigerated, neutral, heated drawers in various heights
- Lockable drawer units
- UVC lamp for refrigerated drawers
- USB port
- HACCP module with Bluetooth/Wifi
- Sneeze guard made of safety glass
- Modular- or Full-Gantry with LED lighting and lock
- 6-castor configuration with different diameters
- Holder for cutlery, tablets, disinfectant dispenser
- Coffee dispenser, cutlery holder, various GN containers
- Drawer opening detection

Available HPL standard panels



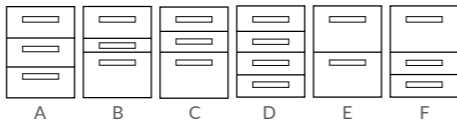
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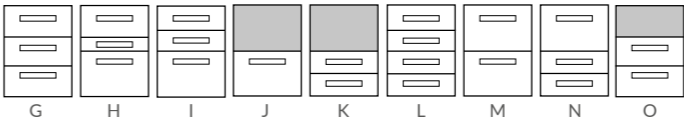
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Modular drawer configuration

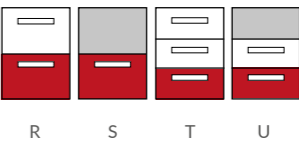
Refrigerated drawer options



Neutral drawer options



Heated drawer options



GN drawer in depths of 65, 100, 150 and 200 mm

*Linea-castors with 150 mm diameter
Subject to change without notice, illustrations may show special equipment or deviate from the standard. As of: 05/2025