

Easy-to-use, lightweight ward trolley for user-friendly transport of tray systems





We serve the solution

temp-rite - your reliable partner for innovative and sustainable food-distribution solutions





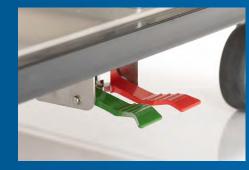
Features only the Temp-Flex can offer:



Weight-optimized construction

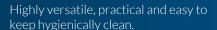


Reduced weight means easier handling of the loaded trolley and more efficient food-delivery logistics.



Convenient immobilizer pedal

its worth in in-flight catering.



Unique glide-rail design

makes inserting and removing trays a

snap. Compared with welded-in guide

significant advantages in terms of

hygiene and ease of cleaning.

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. You can be sure that temp-rite's qualitymanagement procedures meet all the requirements defined in DIN EN ISO 9001.

Environmental 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.



With temp-rite to the optimal food distribution system















temp-rite





Doors open through 270°

All doors open through 270°. When opened, the doors are protected by the trolley's surround bumper.



Individualized branding

Apply a livery of your own choosing printed on high-quality adhesive-backed film.



Door lock

Spring-loaded locks for easy opening and closing of doors.



Loading from two sides

The four-door design allows loading of the trolley from the back or the front.



Bumpers and edge protectors

Each trolley has 4 corner bumpers and an all-round edge protector. The trolley, its load and the surrounding area are all protected.



Pedal-operated immobilizer

User-friendly pedals to immobilize/release the trolley.

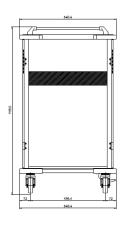


Double-walled insulation

Efficient use of energy means meals are kept at their original temperature for longer.

Technical data







Temp-Flo	ex
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Tray levels:	20
Model designation:	TRG2840N-GN/4P
Netto weight:	48 Kg
Dimensions (W/D/H):	Approx. 826 x 641 x 1,050 mm
	Clearance between tray levels: 80 mm
Capacity:	2 x 10 GN 1/1 trays or
	4 x 20 GN 1/2 trays (max. weight 100 kg)

Optional accessories







Document holder



Rear-side gallery rail



Frame for GN containers (1/2 and 1/1)

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The Spirit of Excellence