We serve the solution

temp-rite

Catalogue

Products for hospitals and industrial kitchens

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Solutions for meal distribution

We serve the solution

Meal-distribution systems for hospitals and industrial kitchens

Your catering team performs miracles: every day, they produce huge amounts of tasty meals. For hard-pressed kitchen and serving staff, exact timing, working at high speed under pressure and co-ordinating activities at various locations are all part of the job. The day-to-day challenges they face are daunting; efficient planning is crucial.

temp-rite supports you with powerful, customized solutions. As one of Europe's leading suppliers of meal-distribution systems, we have the experience, the know-how and the product range for efficient work routines and high-quality meal distribution.

temp-rite makes the difference

Operational efficiency, reliability, high performance in every type of kitchen, user-friendly design, safe handling, versatility and attractive appearance: these are the product characteristics that temp-rite has achieved by paying close attention to detail and maintaining high standards of quality.

More than a century of manufacturing experience has taught us how to combine innovative technology with proven designs and materials. A strict adherence to ergonomic principles has enabled us to develop products you will find easy to use. temp-rite International is a reliable partner that has also used its expertise to create efficient working solutions for its customers all over the world.

temp-rite can make a big difference to your meal-service operations. You can be sure that our complementary product ranges, our experience and our after-sales service will bring you enormous practical benefits.

Individual and sustainable solutions for optimal food supply!

Insulated Tray Systems

Practical, sturdy, flexible: our tray systems
have been designed to withstand daily use
in meal-service operations.

Temp-Royal

Insulated Tray Systems

All temp-rite's tray-based meal distribution systems consist of components that have a highly efficient insulating layer of CFC-free polyurethane foam. This insulating layer is between the inner and outer walls, made of an extremely sturdy type of polypropylene that does not impart any smell or taste to food. All components have easy-to-clean, dishwasher-proof surfaces and strong protective rims.

temp-rite tray systems hold an entire meal (breakfast, midday meal, evening meal), complete with side dishes, beverages, soups, snacks, cutlery, napkin, patient menu card etc. The tray systems utilize the thermal-zone principle and have separate compartments with raised edges for the various meal components. The raised edges hold the porcelain inserts securely in place and prevent spillage. This makes it easier for patients whose movements are restricted to feed themselves. The division of the trays into thermal zones ensures that hot and cold meal components served side by side remain at the desired temperatures.

temp-rite tray systems consist of a server and a cover and can be stacked. This means they can be transported on open – in other words, inexpensive – ward trolleys.

Temp-Royal

The Temp-Royal tray has two rectangular meal-component compartments as well as a circular central compartment which will hold all commonly used types of 26-cm plates. The server is ergonomically shaped and has a wing for soup, beverages, snacks etc. The wing, to which a menu card can be attached, is open on the left when the cover is placed on the server.

Brochure Temp-Royal

Models Server and Cover

TRS522GC	burgundy (Server)
TRS523GC	blue-grey (Server)
TRT520GC	cream (Cover)

Dimensions

Server	approx. 530 x 370 x 45,7 mm (EuroNorm)
Cover	approx. 447 x 361 x 63,5 mm
Height of set	approx. 102 mm
Qty per case	10

Available dishware options: reusable, disposable or porcelain inserts

Pellet-Systems

These insulated meal-distribution systems in traditional style keep meals warm and fresh. Made of a highly robust, dishwasher-proof polypropylene that will not impart any taste or smell to food. Lightweight and therefore easy to handle. The surfaces of temp-rite's double-walled pellet-system components are seamless and thus easy to keep clean.

Pellet-System
Insul-Solid
Temp-Active ADVANTAGE

Pellet-System

The server will hold plates of up to 23 cm in diameter. The CFC-free polyurethane foam used to insulate both the server and the cover is highly efficient, so meals can be kept at an appetizingly warm temperature for long periods. Covers can be supplied in a variety of colours. The dome-shaped covers leave plenty of vertical clearance for the food on the plate. The generously dimensioned handle on the Allure cover guarantees ease and safety of handling. The system components are stored on special (TRG1750) system trolleys.

Suitable for Cook-Serve

Model Server	
TRS95F	sapphire blue
Models Radiance-Cover	
TRALRD500	sapphire blue
TRALRD120	bronze
Dimensions	
Server	Ø approx. 244 mm, 38 mm height
Cover	Ø approx. 256 mm, 70 mm height
Qty per case	12

Server – Traditional Model

Cover – Model Radiance

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Pellet-Systems

Insul-Solid

Suitable for Cook-Serve

Insul-Solid servers

Special servers designed to extend the time meals can be kept warm. These servers will accommodate plates with diameters of up to 23 cm and can be used with the traditionally styled Allure and Standard pellet covers.

Insul-Solid is a single-walled system made of a special type of plastic with outstanding heat-retention properties.

The servers can be preheated in special dispensers, after which they will impart heat to the plates and the meals on them very gradually. Insul-Solid system components are stored in special (TRG1750) system trolleys.

Model Server	
TRIS23E	evening blue
Dimensions	
Server	approx. 244 mm, 45 mm in height
Cover	see Pellet-Systems
Qty per case	20

Temp-Active servers

Special servers designed for use with the Radiance pellet covers. Will accommodate plates with diameters of up to 23 cm. Made of tasteless and odourless, highly resistant plastic. Double-walled, with hygienic surface. Suitable for dishwasher-use.

Temp-Active servers have an integrated active-heating core and can keep meals warm much longer than a standard pellet system. The heating cores are preheated by means of induction to an optimum temperature in special activators (TRIHA95) in just 10 seconds, after which they gently impart their heat to the food on the plate.

Every Temp-Active core is preheated in exactly the same way to exactly the same temperature. Because the side walls of the servers are heat-insulated, they remain cool to the touch and can safely be handled without oven gloves or special lifting utensils.

Model Server	
TRIHB24F	sapphire blue
Dimensions	
Server	approx. 253 mm, 46 mm in height
Cover	see Pellet-Systems
Qty per case	12

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Pellet-Systems

Temp-Active ADVANTAGE Activator

Temp-Active ADVANTAGE keeps meals warm for much longer than a standard pellet system.

The ADVANTAGE activator is used for heating Temp-Active bases. The unit activates each base individually within approx. 12 seconds by means of induction. The core of the base will have reached its optimum temperature by this time. All Temp-Active bases are heated to exactly the same temperature time after time and transfer their heat to the food they contain gradually and evenly. This guarantees that the covered food is kept at over 65°C for more than 60 minutes (portioning temperature at least 74°C), even if the dishes have room temperature when portioning. A heated dispenser is therefore not required. With preheated crockery (min. 74°C), the temperature is kept at over 65°C for at least 73 minutes.

The ADVANTAGE Activator is easy to operate: the bases are simply inserted into a guide which positions them correctly. The activating process then starts automatically. After the core of the base reaches the required temperature, the process is automatically ended. The illuminated controls show when a base is being activated and when activation has been completed.

The unit consists of a stainless steel housing with a guide made of durable plastic, to ensure correct positioning of the Temp-Active bases. This makes it hygienically and easy to clean. Inside the guide, there is a safety switch to prevent activation when there is no base in position.

Model	TRIHA95-ADVANTAGE
Dimensions	approx. 680 x 610 x 330 mm (height without duct approx. 240 mm)
Net weight	approx. 28 kg
Wattage and voltage	approx. 9,5 kW, 400 V three-phase current
Qty per case	1

Temp-Active ADVANTAGE bases

Special bases designed for use with the traditionally styled Allure pellet domes. Will accommodate plates with diameters of up to 23 cm. The heating cores are preheated by means of induction to an optimum temperature in special activators (TRIHA95-ADVANTAGE) in just 12 seconds, after which they gently impart their heat to the food on the plate.

Model Server	
TRIHB26F	sapphire blue
TRIHB26B	burgundy
Dimensions	
Server	Ø approx. 259 mm, 46 mm in height
Cover	Ø see Allure domes
Qty per case	12

Off-the-premises systems

Don't let external factors compromise the quality of
your off-the-premises operations. The combination
of the Meal-Butler and the Cook-Chill preparation method
guarantees perfect maintenance of the cooling chain.

Meal-Butler

Off-the-premises systems

The Meal-Butler off-the-premises food-distribution system has contact-heating plates on which system dishes laden with meal components are placed directly. Main courses and starter soups prepared by means of the Cook-Chill or the Cook-Freeze method are brought to a temperature of around 75°C from 3°C or from the frozen state. Heating times: 40-45 minutes (Cook-Chill) or 60 minutes (Cook-Freeze).

❄ **Suitable for Cook-Chill/Cook-Freeze**

Meal-Butler

The Meal-Butler is operated by means of an on/off switch; a digital display counts down the remaining heating time. If the Meal-Butler is not switched off after the heating time has elapsed, a heat maintenance cycle lasting up to 1h is automatically activated to ensure that the meal is kept at the desired eating temperature.

The Meal-Butler consists of a white casing in which contact heating plates made of aluminium are recessed. The disposable system plates and bowls are set directly on the heating plates, which are fitted with their own electronic controls. These controls factor in the quantity, consistency and initial temperature of the food being heated and ensure that exactly the right amount of heat is supplied. Soups and solid foods are regenerated gently and then kept at exactly the right temperature. Overheated, dried-out meals are a thing of the past!

Models	
TRMBK01	for Cook-Chill with disposables (40 minutes regen-time)
TRMBK01-CF	for Cook-Freeze with porcelain or disposables (60 minutes regen-time)
TRMB001	for Cook-Chill with porcelain dishes (45 minutes regen-time)
Model	
TRMBV01	for Cook-Freeze with disposable menu dishes (60 minutes regen-time)
Dimensions	approx. 380 x 300 x 40 mm
Net weight	approx. 1,55 kg
Wattage and voltage	approx. 0,25 kW, 230 V alternating current
Qty per case	1

Clip-around Dish Holder

Pre-creased, pre-cut dish holder for the Meal-Butler system. Made of unprinted cardboard. Holds a sealed disposable entrée plate and a sealed disposable starter soup bowl. These cardboard dish holders keep meal components together, so that they can be transported safely and easily and then conveniently placed on a Meal-Butler. What's more, meal sets held together with the dish holder can be stacked on top of each other.

The clip-around cardboard dish holders are supplied flat and unfolded. If desired, they can be printed with the customer's logo (or other information).

Model	TRMBC01
Dimensions	
flat	approx. 375 x 270 mm
folded for use	approx. 375 x 225 x 45 mm
Qty per case	1.000

Transport Box

Black thermobox for the cold transport of sealed Meal-Butler meals served on/in freestanding disposable plates/bowls or on/in disposable plates/bowls, also consolidated into meal sets by means of cardboard dish holders.

temp-rite's Meal-Butler transport boxes are made of dishwasher-proof expanded polypropylene (EPP) and can be cleaned with boiling water or by means of steam sterilization (121°C). They will withstand the usual types of commercially available cleansing agents employed in commercial kitchens. The boxes are extremely robust and lightweight (EPP density 50g/l), yet have excellent insulating properties. They are suitable for use in an ambient temperature range of between -40°C and +120°C.

4 Meal-Butler-Sets

Model	TRMBB04
Dimensions	
External	approx. 474 x 340 x 275 mm
Internal	approx. 390 x 286 x 200 mm
Wall thickness	approx. 27 mm
Storage Volume	approx. 22,3 l
Qty per case	1

12 Meal-Butler-Sets

Models	TRMBB12
Dimensions	
External	approx. 672 x 475 x 335 mm
Internal	approx. 618 x 420 x 255 mm
Wall thickness	approx. 27 mm
Storage Volume	approx. 53,2 l
Qty per case	1

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Off-the-premises systems

Individual operation and flexible use with the buffet carts from temp-rite.

Buffet carts

Everything on board:

temp-rite's range of buffet trolleys.

Serve-Rite Pro
Temp-Classic Pro

Serve-Rite Pro

The buffet cart with intelligent features that offers quick-bite catering with added variety and hospitality.

The latest generation of our successful buffet-cart family is available in two basic models, L and M, for each of which a wide range of individual extra options is available. Serve-Rite means cutting-edge hospitality with style.

The modern design concept combines brushed stainless steel elements with attractive coloured panels and warm white LED lighting to create an appealing and hospitable ambience.

Suitable for Cook-Serve

Brochure Serve-Rite Pro

Video Serve-Rite Pro

Serve-Rite Pro

Model	Serve-Rite Pro M	Serve-Rite Pro L
Dimensions (WxDxH) **with gantry** (Linea castors) **without gantry** (Linea castors)	1.209 mm x 761 mm x 1.435 mm 1.209 mm x 761 mm x 1.005 mm	1.572 mm x 761 mm x 1.435 mm 1.572 mm x 761 mm x 1.005 mm
Dimensions Worktop (WxD)	1.205 mm x 747 mm	1.558 mm x 747 mm
Weight	approx. 190 kg (curb weight)	approx. 210 kg (curb weight)
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

Available HPL standard panels:

Blu Elettrico
0428

Panna-Crema
0418

Ciliego Fey
1611

Status Februar 2020

Hanging cutlery holder

Cutlery holder with four compartments made of stainless-steel.

Model	
TRSRP-CH	Hanging cutlery holder, perforated, stainless-steel
Dimensions	approx. 370 x 60 x 120 mm (W/D/H), Internal 91 x 60 mm per compartment
Qty per case	1

Internal cutlery holder frame for gantry

Models	
TRSRP050 .172	Drop-in frame for cutlery wells. Drops into place in the full-gantry versions of the L and M carts Holds 2 cutlery wells. Inner well ø: approx. 100 mm
	Frame dimensions: 328 x 172 mm
TRSRP050.153	Drop-in frame for cutlery wells. Drops into place in the modular-gantry version of the M cart Holds 2 cutlery wells. Inner well ø: approx. 100 mm
	Frame dimensions: 328 x 153 mm
Qty per case	1
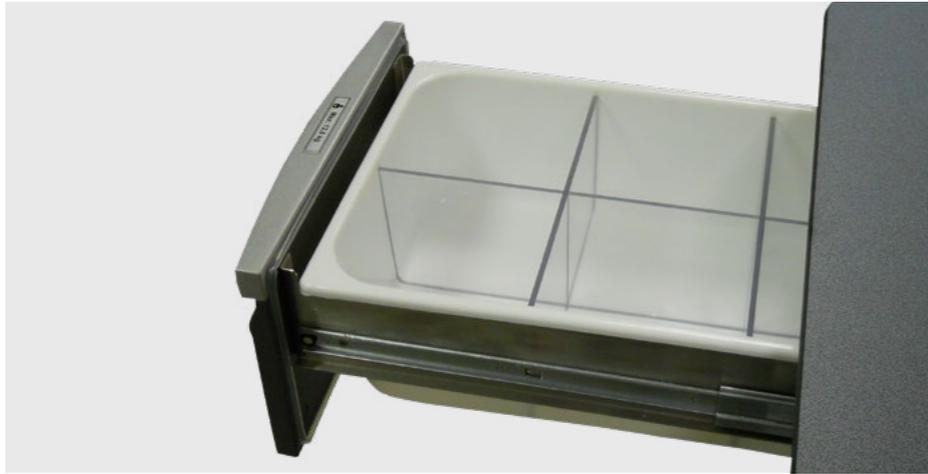
Drawer Dividers

For subdividing the 150-mm-deep GN 1/1 inserts used in the Serve-Rite system into separate compartments. Prepacked cold meats, portions of cheese etc. can be placed in the compartments. The dividers are made of poly-carbonate and slot easily together.

Models	
TRLADENTEILUNG-PC	The set creates eight rows of wide and narrow compartments. Suitable for GN inserts made of stainless-steel.
TRLADENTEILUNG-PC6	For subdivision of drawers into six equal-sized compartments. Suitable for GN inserts made of plastic.
TRLADENTEILUNG-PC2	For subdivision of drawers into six equal-sized compartments. Suitable for GN inserts made of stainless-steel.
Qty per case	1

Modular gantry with coffee dispenser set

The modular gantry consists of a shelf with a hinged transparent lid and a modular attachment set for two beverage dispensers. Two cups at a time can be filled from the dispenser taps. The cups are placed on the perforated stainless-steel overflow surface (with spillage tray) in front of the dispensers. The modular attachment set has a special device for holding the beverage dispensers (not included in the scope of delivery).

The dispensers, which are insulated, are fixed to the attachment sets integrated set-down surface.

Model	Set of insulated stainless-steel drinks dispensers (2 pieces) for modular gantry
Dimensions	391 x 402 mm. Max. height incl. drinks dispensers: 470 mm
Article no.	TR50241AN
Volume	2.4 l per dispenser
	Each dispenser fitted with a tap

GN-pans made of Polypropylen (PP)

Single-walled, white. Use in the drawer units.

Models

TR7-411-100	GN 1/1 100 mm deep
TR7-411-150	GN 1/1 150 mm deep
TR7-411-200	GN 1/1 200 mm deep
TR7-412-100	GN 1/2 100 mm deep
TR7-412-150	GN 1/2 150 mm deep
TR7-412-200	GN 1/2 200 mm deep
TR7-413-100	GN 1/3 100 mm deep
TR7-413-150	GN 1/3 150 mm deep
TR7-413-200	GN 1/3 200 mm deep

Qty per case 1

GN-pans made of Polycarbonat (PC)

Single walled, clear. For the gantry.

Models

TR1022207-C	GN 1/2 150 mm deep
TR1022307-C	GN 1/2 200 mm deep
TR1026107-C	GN 1/3 100 mm deep
TR1030007	GN 1/6 65 mm deep
TR1030107	GN 1/6 100 mm deep
TR1032007-C	GN 1/9 65 mm deep
TR1032107-C	GN 1/9 100 mm deep

Qty per case 1

GN-pans made of stainless steel

Use in the drawer units.

Models

TRGN1/1-65	GN 1/1 65 mm deep
TRGN1/1-150	GN 1/1 150 mm deep
TRGN1/1-200	GN 1/1 200 mm deep
TRGN1/2-65	GN 1/2 65 mm deep
TRGN1/2-150	GN 1/2 150 mm deep
TRGN1/2-200	GN 1/2 200 mm deep
TRGN1/3-65	GN 1/3 65 mm deep
TRGN1/3-150	GN 1/3 150 mm deep
TRGN1/6-150	GN 1/6 150 mm deep
TRGN1/1-65P	GN 1/1 perforated, 65 mm deep
TRGN1/1-150P	GN 1/1 perforated, 150 mm deep
TRGN1/2-100P	GN 1/2 perforated, 100 mm deep
TRGN1/3-65P	GN 1/3 perforated, 65 mm deep
TRGN1/3-100P	GN 1/3 perforated, 100 mm deep

Qty per case 1

Temp-Classic Pro

Temp-Classic Pro is an innovative buffet system that offers a versatile meal service, whether in a institutional or a gastronomic setting. The system has all the techniques needed to keep the various meal components warm or cold (cook-serve method) or to regenerate in the cook-chill or cook-freeze process.

During development, temp-rite paid attention to ergonomically thought-out solutions for safety, cleaning and ease of use. The newly developed control with Touchscreen-Pro allows a simple, intuitive operation. It fulfils all requirements for up-to-date HAC-CP monitoring and documentation.

Temp-Classic Pro is available in four sizes, in the standard version (Temp-Classic Pro M) with a heating compartment and an insulated compartment. In other versions, trolleys with only one heating compartment (Temp-Classic Pro S) or with two heating compartments (Temp-Classic Pro L) are available. The insulated compartment can optionally be equipped with an active cooling unit. As another option, the heated compartments are also coolable.

The heated service hot plate accommodates 4 x GN1/1 in landscape-format (Temp-Classic Pro M) or equivalent.

For Temp-Classic many equipment variants are available, e.g. a gantry with integrated, scratch-resistant panel, heating elements and lighting – so each trolley can be configured for all individual needs. Other options include, for example, the transfer module with matching transport trolleys, fold-down shelves or tray slide and a towing system.

Castors 160 mm diameter, 2 fixed castors and 2 castors with brakes.

Temp-Classic Pro

🔥 **Suitable for Cook-Serve**

❄️ **Suitable for Cook-Chill/Cook-Freeze**

Brochure Temp-Classic Pro

Video Temp-Classic Pro
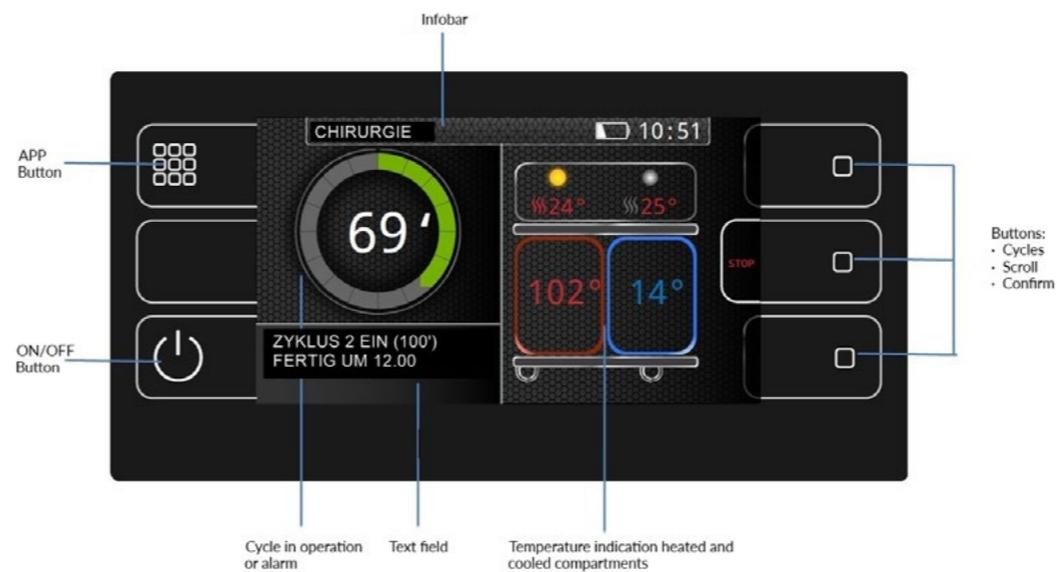
Touchscreen Pro

The newly developed control system with Touchscreen Pro allows simple, intuitive operation. It fulfils all the requirements of modern HACCP monitoring and documentation.

• Intuitive and interactive control
• Graphical display of all functions and properties
• Smart apps govern all cycles and applications
• Automatic HACCP recording
• Data transfer via USB stick, Wi-Fi or LAN

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Note: Illustration shows model with gantry

Temp-Classic Pro S

Dimensions	
Floor space	approx. 846 x 728 mm
Height / incl. gantry	approx. 1.044 / 1.391 mm

Compartments	1

Runners per compartment	7 or 8

Wattage and voltage	approx. 8,1 kW , 400 V-50 Hz 3P+N+E
	approx. 3,1 kW , 230 V-50 Hz 1P+N+E

Cooling agent	R134A, GWP=1300

Weight	approx. 165 kg

Qty per case	1

Note: Illustration shows model without gantry

Temp-Classic Pro XS

Dimensions	
Floor space	approx. 846 x 728 mm
Height / incl. gantry	approx. 1.044 / 1.391 mm

Compartments	2

Runners per compartment	3 or 4/2

Wattage and voltage	approx. 8,1 kW , 400 V-50 Hz 3P+N+E
	approx. 3,1 kW , 230 V-50 Hz 1P+N+E

Cooling agent	R134A, GWP=1300

Weight	approx. 165 kg

Qty per case	1

Note: Illustration shows model with gantry

Temp-Classic Pro M

Dimensions	
Floor space	approx. 1.256 x 728 mm
Height / incl. gantry	approx. 1.044 / 1.391 mm
Compartments	2
Runners per compartment	7 or 8
Wattage and voltage	approx. 8,1 kW , 400 V-50 Hz 3P+N+E
	approx. 3,1 kW , 230 V-50 Hz 1P+N+E
Refrigerant	R134A, GWP=1300
Weight	approx. 190 kg
Qty per case	1

Note: Illustration shows model with gantry

Temp-Classic Pro L

Dimensions	
Floor space	approx. 1.506 x 728 mm
Height / incl. gantry	approx. 1.044 / 1.391 mm
Compartments	2
Runners per compartment	7 or 8
Wattage and voltage	approx. 8,1 kW , 400 V-50 Hz 3P+N+E
	approx. 3,1 kW , 230 V-50 Hz 1P+N+E
Refrigerant	R134A, GWP=1300
Weight	approx. 275 kg
Qty per case	1

Temp-Classic Pro

Temp-Classic Pro Shuttle-System

Temp-Classic Pro meal-distribution carts are fitted to accommodate removable transfer modules. For the transfer-module system, various versions of the transfer trolley are available. The trolley is coupled to the Temp-Classic Pro cart. The wire rack modules are then pushed from the transfer trolley into the Temp-Classic Pro cart. The transfer trolleys will accommodate any size of stainless-steel wire shelf rack and/or gastronorm food container currently available. The trolleys are robust and easy to manoeuvre.

Enclosed, insulated trolleys can also be supplied. The insulated version of the trolley (single or double) is made of tubular profiles with double walled, insulated panels, made of light-alloy. The coloured doors are fitted with a high-quality locking mechanism and have a magnetic holding device which enables them to be kept open at 270°. The top of the double-trolley is fitted with gliders to allow the additional transport of ISONORM boxes 600 x 400 mm. The upper part consists of two sliding panels in order to grant access also from the top. The trolley exterior is protected by a low-level surround bumper. Movable on galvanized castors, 2 fixed and 2 swivel with brake, 125 mm in diameter.

Models

TRM81.006-N250	enclosed, 1 Compartment
TRM41.006-N250	enclosed, 2 Compartments

Dimensions

enclosed, 1 Compartment	approx. 555 x 745 x 1.000 mm
enclosed, 2 Compartments	approx. 955 x 745 x 1.000 mm

Weight

enclosed, 1 Compartment	approx. 50 kg
enclosed, 2 Compartments	approx. 55 kg

Qty per case   1

Open trolley

Model

BLM21.008	open, 2 Compartments

Dimensions

open, 2 Compartments	approx. 997 x 668 x 910 mm

Weight

open, 2 Compartments	approx. 40 kg

Qty per case   1

Covers

The transfer trolleys are robust and easy to manoeuvre. To avoid temperature losses during transport, there is an insulated bonnet made of robust plastic fabric or closed insulated transfer trolleys for the open trolleys.

Models

TRM20.028-1/2	Single, for 1 transfer module
TRM20.028	Twin, for 2 transfer modules

Dimensions

Single-Version	approx. 370 x 600 x 610 mm
Twin-Version	approx. 780 x 600 x 610 mm

Qty per case   1

Fresh and healthy food ensures happy and satisfied customers!

Active systems

The active food distribution systems by temp-rite are suitable for Cook-Serve as well as Cook-Chill and Cook-Freeze (depending on the equipment)

Temp-Futura
Temp-Contact
Temp-Serve
Dock-Rite
Temp-Cuisine

Temp-Futura **Temp-Contact**

🔥 **Suitable for Cook-Serve**

❄️ **Suitable for Cook-Chill/Cook-Freeze**

Temp-Futura and Temp-Contact

Temp-Futura and Temp-Contact are the equal of just about any meal service task. As well as being a Cook-Serve distribution system, both can also be used in Cook-Chill operations. They are also capable of supporting Cook-Freeze meal-service operations if you have decided to buy in complete pre-prepared menus.

Thanks to the ITC (Integrated Thermo Control) heating system, you can be sure that warm meal components will be brought to exactly the right temperature. Cold dishes remain cold, because the warm meal components are heated individually. If the entire meal has to be served cold, the heating elements remain deactivated. In other words, each Temp-Futura or Temp-Contact cart detects automatically which items have to be regenerated, and exactly how much heat is required. The carts can be set to heat meal components as soon as they are loaded; alternatively meal-heating phases can be staggered in order to avoid spikes in energy consumption at certain times of the day.

With the Temp-Futura and Temp-Contact system, you can choose between decentralized meal-regeneration in the ward and a centralized kitchen-based operation. The carts are available in a variety of versions and sizes. They can be configured to meet just about any set of ward meal-service requirements.

HACCP-Modul

Battery operated integrated module for measuring changes in temperature and documenting these temperatures as well as other events (door open/door closed and start/end of regeneration) before, during and after regeneration. The HACCP-module enables you to make sure that your meal-distribution operation complies with HACCP standards. The HACCP-system consists of a data logger with attached probes and Bluetooth-antenna. The data logger works permanently and saves the temperatures inside the Cart in fixed intervals as well as all events.

To record the data from the logger the Cart has to be moved closed to a receiving-antenna which will automatically connect it to a PC in which the software program is installed. The data recorded are read out and archived automatically on the PC in order to document that the data measured comply with HACCP-standards. After removing the Cart from the interface area, the data logger will continue measuring until the next readout starts.

Qty per case	1

Temp-Futura TR400-Carts

Double walled cart. Can be used for the regeneration and distribution of meals.

Made of insulated stainless steel. The sides of the cart are protected top and bottom by sturdy bumpers. The double-walled carts are available in 2 sizes, i.e. for Euro- and for Gastro-Norm trays. Galley rail and other accessories optionally available. Shelves ITC-controlled. These elements bring hot meal components to an ideal consumption temperature, while the cold components remain cold. Individual heating ensures that only food intended to be eaten warm is actually heated. The elements are not activated when the entire meal being served is cold.

The lightweight cart has 2 fixed and 2 swivel wheels (approx. diameter 160 mm) and is thus highly manoeuvrable.

Models
TRTR400EN/GN-16	for 16 EN oder GN-Tabletts
TRTR400EN/GN-20	for 20 EN oder GN-Tabletts
TRTR400EN/GN-24	for 24 EN oder GN-Tabletts

Dimensions
Floor space GN	approx. 805 x 900 mm
Floor space EN	approx. 795 x 900 mm
Height 16 sets Cart	approx. 1.230 mm
Height 20 sets Cart	approx. 1.440 mm
Height 24 sets Cart	approx. 1.650 mm

Weight
16 sets Cart	approx. 127 kg
20 sets Cart	approx. 141 kg
24 sets Cart	approx. 171 kg

Wattage and voltage per slot   *(equipped with one 23 cm and one 8 cm heating element) approx. 0,18/230 V at 400 V 3-phase*

Qty per case   1

Temp-Futura Control-Box

Box fitted with a Touch-Screen for controlling the Temp-Futura TR400-Carts. Regeneration takes place approx. 40 minutes prior to actual meal service. The control unit which activates the process can be operated either manually or automatically. The power supply for the selected regeneration time is switched on by means of the control unit. Regeneration times can be individually reset. Authorized persons can make the necessary settings.

Models
TRTIMER230T	Touch-Screen Box for 230 V-Carts
TRTIMER400T	Touch-Screen Box for 400 V-Carts
TRTIMER400T/D	Touch-Screen Twin-Box for 2 Carts

Qty per case   1

temp-rite

Active systems

Temp-Contact Carts

Temp-Contact is developed for serving warm & cold food on a single tray. It can be used to heat up meals prepared by the Cook and Serve method, but is also suitable for Cook and Chill operations. Available in 16, 20, 24 GN-trays and 40 Mini-trays layout.

The stainless-steel-sides of the Cart are double-walled and insulated. The side walls of the meal compartment have seamlessly deep-drawn tray guides. A vertical series of centrally positioned cross bars with contact heating plates mounted on them extends from one side of the meal compartment to the other. Each heating plate has its own ITC (Integrated Thermal Control) system. Drain feature in the bottom for easy removal of cleaning water.

The two Cart doors are double-walled and wash resistant. The outsides are finished in a robust synthetic material; the insides are made of stainless-steel. Each door closes against a surround seal and is held shut by an antimicrobial latch and 270° opening hinge that guarantees easy opening and closing at all times.

Sub frame and chassis are made of stainless-steel and build an enclosed and ventilated electrical compartment, optional with efficient active refrigeration system with low noise.

Heavy-duty low grip bumper. Four push bars easily manoeuvred by users of all heights.

Fitted with two fixed wheels and two swivel wheels with brakes, measuring 160 mm in diameter.

The Cart can be fitted out with a variety of optional features.

Models		
TRTeCo - 16/093	16 GN trays heated	
TRTeCo - 20/093	20 GN trays heated	
TRTeCo - 24/093	24 GN trays heated	
TRTeCo - 40/090	40 Mini-Trays heated	(on demand)

Dimensions	
Floor space heated	approx. 790 x 995 mm
Height 16/20er Cart	approx. 1.466 mm *(also for 40 Mini-Trays)*
Height 24er Cart	approx. 1.676 mm

Weight	
16/20 sets Cart	approx. 175 kg *(also for 40 Mini-Trays)*
24 sets Cart	approx. 205 kg

Qty per case	1

Brochure Temp-Contact

Servers

Meal-distribution system for use in Temp-Futura and Temp-Contact carts.

Non-insulated and dishwasher-proof servers made of highly heat-resistant special plastic. Available with up to 2 cutouts for the entrée plate, soup bowl and side dish. These cutouts fit exactly over the heating elements in the Carts. The cutouts will hold the dishware for hot meal components. The rest of the tray can be used to accommodate cold food components, cutlery, the patients menu card etc.

Models

TRS716G	EN server, ivory, 23/13 cm cutouts
TRS716G-G	EN server, granite, 23/13 cm cutouts
TRS720G	GN server, ivory, 23/8 cm cutouts
TRS720G-G	GN server, granite, 23/8 cm cutouts
TRS780G-G	Mini-Tray, granite, 23 cm cutout

Dimensions *(Height of a set consisting of server and domes)*

EN	approx. 530 x 370 x 85 mm
GN	approx. 530 x 325 x 85 mm
Mini-Tray	approx. 335 x 295 x 85 mm

Qty per case   20
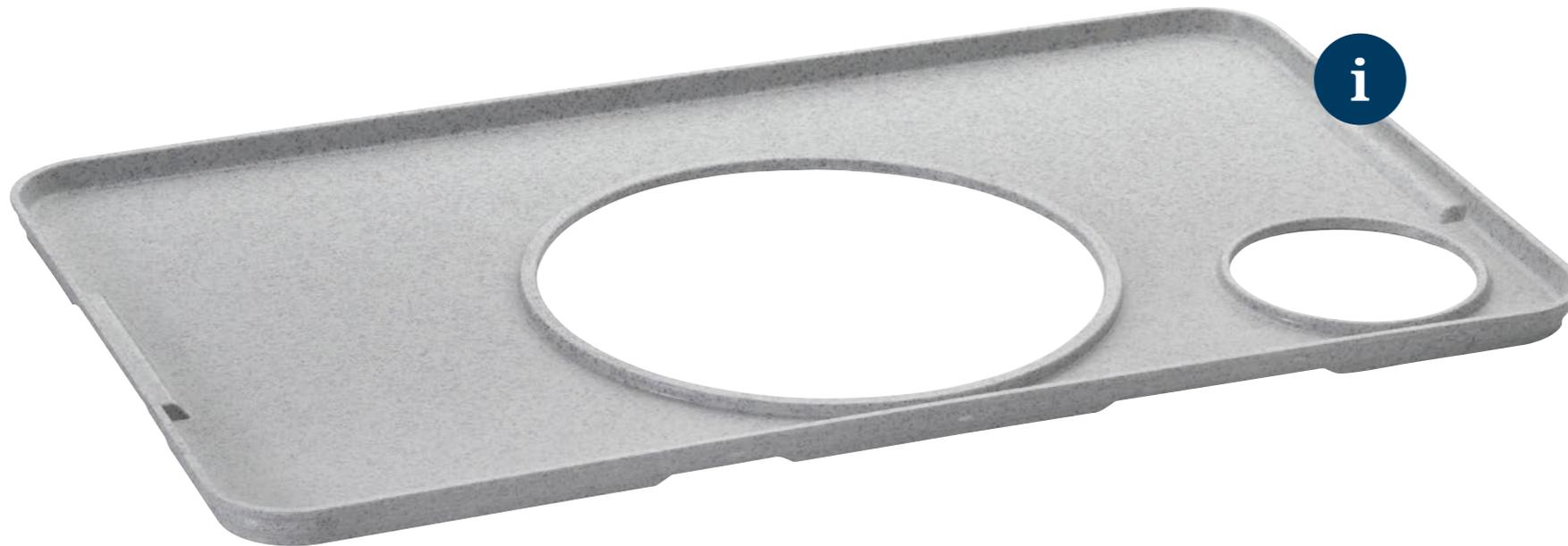
Domes

For use in Temp-Futura or Temp-Contact Carts. The domes are made of a highly efficient CFC-free polyurethane-foam insulating material. They are doublewalled and dishwasher-proof. They fit securely over the dishes on the trays; when they are in place, no exchange of temperature or aroma/flavour is possible.

When the dome and server are being matched, the diameter of the cutout should be borne in mind.

Model Soup dome for cutout 8 cm

Models	
TRT723A	evening blue
Dimensions	Ø approx. 122 mm, 70 mm in height
Qty per case	24

Model Soup dome for cutout 13 cm

Models	
TRT823GC	evening blue
TRT825GC	burgundy
Dimensions	Ø approx. 170 mm, 70 mm in height
Qty per case	24

Model Plate/Stew dome for cutout 23 cm

Models	
TRT813GRC	evening blue
TRT815GRC	burgundy
Dimensions	Ø approx. 265 mm, 70 mm in height
Qty per case	12

temp-rite

Active systems

Non-insulated domes

The non-insulated domes for the entrée plate are made of high quality polypropylene, and are dishwasher compatible. They fit securely over the dishes on the trays; when they are in place, no exchange of aroma/flavour is possible and the food is protected against dust and dirt.

Models	
TRRP55G-DB	evening blue
TRRRP52G	clear

Dimensions	Ø approx. 241 mm, 66 mm in height

Qty per case	50

Breakfast tray

Breakfast tray designed for use with Temp-Futura and Temp-Contact meal distribution systems. The tray is not insulated. It is available in the same sizes as the other special Temp-Futura/Temp-Contact trays (i. e., in the Euro-Norm size), but it does not have any cutouts and is made of a plastic which is not highly heat resistant.

The entire surface of the tray can be used to hold dishware, beverages, cutlery and the patients menu card. The trays are not suitable for general use (e. g., as a cafeteria tray), because it has been designed to fit into the carts.

Models	
TRS790G	Mini-Tray, granite

Dimensions	
Mini-Tray	Ø approx. 335 x 295 mm

Qty per case	20

Temp-Serve and Dock-Rite

Temp-Serve and Dock-Rite can be used in Cook-Serve and in Cook-Chill mode. They offer a flexible range of options for distributing both hot and cold meals and meal components.

Repositionable hot/cold dividers inside the trolleys allow the creation of completely separate hot and cold zones inside the Temp-Serve and Dock-Rite trolleys, either with or without the trays inserted. Each tray can be partitioned by means of individual, spring-loaded divider walls so as to create hot and cold zones on the same tray. Hot and cold meal components are thus kept separate from each other with no additional effort required from kitchen or ward staff.

Hot-meal-components on the heated side of the tray are kept warm by convection heating. On the refrigerated side, cold-meal-components are kept at the desired temperature by active convection cooling. The precisely controlled supply of hot and cold air ensures that cold meal components are kept perfectly cool while hot meal components can be heated to exactly the right temperature.

Product image contains additional equipment

Temp-Serve Cart

Temp-Serve is an airconvection, dual-temperature food transport trolley designed for temperature maintenance and/ or cook-chill systems. The easy-to-operate LQC controls offer ready-to-function programs that facilitate the setting of times and temperatures.

The trolley consists of a solid, stainless-steel-frame on which all components and panelling are mounted in such a way as to ensure easy access, as well as inexpensive maintenance and upkeep.

The side panels and the top of the trolley are made of an ABS-plastic that is strong, longwearing and resistant to stains and chemicals.

Temp-Serve is IPX5 approved. All interior corners are curved to facilitate cleaning. The divider wall can be easily removed for simple maintenance and deep cleaning. Frame gaskets and tray support frames are as well easily removable for cleaning.

The trolley has two doors that fold back 270° and overlap recessed within the bumper base. This gives the operator quick and easy access to both sides of the trolley, as well as to the trays and all trayed meal components both hot and cold. Two vertical push handles, also recessed within the bumper base, allow safe and easy movement of the trolley by staff. The flat top can be used as a surface to carry items and can take loads of up to 25 kg.

Models / Twinline	
TRTS20-D	20 trays with double cooling
TRTS24-D	24 trays with double cooling
TRTS30-D	30 trays with double cooling

Dimensions	
Floor space	approx. 1.048 x 790 mm
Height 20/24 trays	approx. 1.495 mm
Height 30 trays	approx. 1.735 mm

Weight	
20/24 trays	approx. 224 kg
30 trays	approx. 243 kg

Qty per case	1

Brochure Temp-Serve

Active systems

Dock-Rite

Dock-Rite docking station and trolley

The Dock-Rite system consists of a compact mobile docking station and an easy-to-manoeuvre dockable ward trolley with no on-board heating or cooling technology.

Dock-Rite uses circulating air to deliver heat to warm meals and cold to cold meals. It delivers air conditioned exactly in accordance with your requirements. Meals prepared by the Cook-Serve method are brought to and kept at an ideal temperature, while hot meal components prepared by the Cook-Chill method are regenerated to perfection.

The Dock-Rite trolley is available in versions capable of holding between 20 and 36 trays. The mobile docking station fits all trolleys and has four height-adjustable swivel wheels, each of which is fitted with an immobilizer. That means it can be set up just about anywhere.

Magnetic strips guarantee that docked trolleys are held securely in place. The well laid-out control panel remains easy to read at all times – even when a trolley is docked in the station. It provides the user with a straightforward means of programming operating cycles and compiling HACCP-compliant logs of operating events.

Brochure Dock-Rite

Station

Model	TRDR-ST
Dimensions	approx. 968 x 782 x 1.359 mm
Weight	approx. 165 kg
Wattage and voltage	approx. 8,1 kW, 400 V (single cooling) approx. 10,0 kW, 400 V (double cooling)
Qty per case	1

Trolley short

Model	TRDR-SH24	
Dimensions	approx. 890 x 794 x 1.400 mm	
Tray-pitch 20 GN-/EN-trays	approx. 96 mm	
24 GN-/EN- trays /36 Mini- Trays	approx. 80 mm	(on demand)
Weight	approx. 140 kg	
Qty per case	1	

Trolley long

Model	TRDR-SH36
Dimensions	approx. 1.208 x 794 x 1.400 mm
Tray pitch 30 GN-trays	approx. 96 mm
36 GN-trays	approx. 80 mm
Weight	approx. 181 kg
Qty per case	1

Serving tray

The Serving trays are made of a special highly heat resistant plastic. They fit perfectly in all the Temp-Serve and Dock-Rite trolleys and are dishwasher-proof.

For use with Dock-Rite

Models

TRDR-GN-C001	GN / egg-shell
TRDR-GN-C002	GN / magic-yellow
TRDR-EN-C001	EN / egg-shell
TRDR-EN-C002	EN / magic-yellow
TRDR-MT-C001	Mini-Tray / egg-shell (on demand)

Dimensions

Gastro-Norm	approx. 530 x 325 mm
Euro-Norm	approx. 530 x 370 mm
Mini-Trays	approx. 575 x 243 mm

Qty per case

EN and GN	20
Mini-Tray	20

For use with Temp-Serve

Models

TRTST-C001	egg-shell
TRTST-C002	magic-yellow

Dimensions approx. 575 x 325 mm

Qty per case 20

Dishes for cold meal components

Trays for side dishes

TRP1140ST	large, straight sides
TRP1160ST	small, straight sides
TRP1460ST	small, deep
TRP4200ST	standardized china size

Cover, transparent

TR7244.47	for use with TRP1140
TR7181.47	for use with TRP1160 and TRP1460
TRRP410ST	use with TRP4200ST

Mug

TRP1230UST	approx. 6,8 cm in height

Dishes for hot meal components

Plates

TRP1100ST	Ø approx. 23 cm, flat
TRP1120ST	Ø approx. 23 cm, 2 compartments
TRP1200ST	Ø approx. 26 cm, flat
TRP1320ST	Ø approx. 26 cm, 2 compartments
TRP1220ST	Ø approx. 26 cm, 3 compartment
TRP4000ST	Ø approx. 21 cm, flat
TRP4010ST	Ø approx. 21 cm, 2 compartments
TRP4020ST	Ø approx. 21 cm, deep

Plate-Domes, dark transparent

TR0570	Ø approx. 23 cm
TR0560	Ø approx. 26 cm
TRRP400ST	Ø approx. 21 cm

Stew Bowl

TRP1180ST	approx. 1,1 l

Soup Bowl

TRP320ODST	approx. 0,2 l

Matching lid

TRW100	blackberry
TRW102B	evening blue

temp-rite

Active systems

Temp-Cuisine

Appearance, consistency, flavour and aroma of the food on the table make a difference. When we are dealing with cooked and chilled foods, these aspects depend on the quality of reheating, which is the decisive step before serving. Regen ensures the quality of results either with previously cooked or chilled food. The reheating process is fundamental to exalt appearance, consistency and flavour of food on the table.

temp-rite offers a range of regeneration ovens, suitable for the specific needs of our customer in which the sophisticated technology and design features ensure low power consumption, use simplicity, full safety and easy cleaning. Ventilation, temperature and humidity within the oven cavity are optimally calibrated and adjustable according to the product, for a final result above all expectations.

Functional features

- Manual cooking setting and recipe registration offer the traditional convenience to the chef service
- The reheating programs can be divided into 4 different phases, thus allowing high precision of food regeneration
- Self-diagnosis system of the proper operation of all electrical components
- The steam condensation system ensures a healthy workplace
- Automatic stop of the fan motors when the door is opened

Options/Extras

- USB port: software, HACCP data and recipes always at your fingertips and keeping up with the work evolution
- Core probe
- Support base/stand
- GN-racks

🔥 **Suitable for Cook-Serve**

❄ **Suitable for Cook-Chill/Cook-Freeze**

Temp-Cuisine Compact

Compact oven with convection heating for the regeneration of food in Cook-Chill operations, with integrated holding function at cooking program end and automatic humidity control. Stainless-steel interior and exterior with adjustable feet. Direct water system connection or optional watertank.

Cooking chamber with cavity lighting system, rounded corners and thermic insulation. Removable side racks to facilitate easy cleaning. Central Internal drain and manual venting for extracting excess moisture.

Double-glazed door with snap closure and long lasting front seals. For increased safety reversal of direction of rotation of the fan at every door opening.

Easy control of temperature, time and humidity. Temperature adjustable from 30-160°C. Chamber with safety thermostat. Acoustic signal at the end of the cycle.

Model TRGRE060D

Model	TRGRE060D
Dimensions	
Overall Dimensions	approx. 550 x 640 x 822 mm
Cavity Dimensions	approx. 410 x 470 x 420 mm
Tray Rails Pitch	approx. 64 mm
Capacity	
Trays	6 GN 2/3
Plates	5 *(ø max. 310 mm)*
Wattage and voltage	approx. 3.200 W, 230 V / 50 Hz
Qty per case	1

Model TRGRE061D

Model	TRGRE061D
Dimensions	
Overall Dimensions	approx. 800 x 680 x 822 mm
Cavity Dimensions	approx. 660 x 510 x 420 mm
Tray Rails Pitch	approx. 64 mm
Capacity	
Trays	6 *(GN 1/1 or 600 x 400)*
Plates	10 *(ø max. 310 mm)*
Wattage and voltage	approx. 3.200 W, 230 V / 50 Hz
Qty per case	1

Temp-Cuisine

Oven with convection heating and automatic humidity control for the regeneration of food in Cook-Chill or Cook-Freeze operations. Stainless-steel interior and exterior with adjustable feet. Direct water system connection or optional external water tank.

Cooking chamber with rounded corners and thermic insulation. Central Internal drain and manual venting for extracting excess moisture.

Full door with snap closure and long lasting front seals *(glass doors are available as an option)*. For increased safety reversal of direction of rotation of the fan at every door opening.

Easy control of temperature, time and humidity. Temperature adjustable from 30-160°C. Chamber with safety thermostat. Acoustic signal at the end of the cycle.

Model TRRRO051D

Model	TRRRO051D
Dimensions	
Overall Dimensions	approx. 800 x 710 x 855 mm
Cavity Dimensions	approx. 670 x 430 x 500 mm
Tray Rails Pitch	approx. 90 mm
Capacity	
Trays	5 *(GN 1/1 or 600 x 400)*
Plates	10 *(ø max. 280 mm)*
Wattage and voltage	approx. 6.200 W, 400V / 50Hz
Qty per case	1

Model TRRRO081D

Model	TRRRO081D
Dimensions	
Overall Dimensions	approx. 800 x 710 x 1.155 mm
Cavity Dimensions	approx. 670 x 430 x 800 mm
Tray Rails Pitch	approx. 90 mm
Capacity	
Trays	8 *(GN 1/1 oder 600 x 400)*
Plates	16 *(ø max. 280 mm)*
Wattage and voltage	approx. 12.500 W, 400V / 50Hz
Qty per case	1

Model TRRRO061D

Model	TRRRO061D
Dimensions	
Overall Dimensions	approx. 800 x 710 x 855 mm
Cavity Dimensions	approx. 670 x 430 x 500 mm
Tray Rails Pitch	approx. 75 mm
Capacity	
Trays	6 *(GN 1/1 or 600 x 400)*
Plates	12 *(ø max. 280 mm)*
Wattage and voltage	approx. 6.200 W, 400V / 50Hz
Qty per case	1

Model TRRRO101D

Model	TRRRO101D
Dimensions	
Overall Dimensions	approx. 800 x 710 x 1.155 mm
Cavity Dimensions	approx. 670 x 430 x 800 mm
Tray Rails Pitch	approx. 75 mm
Capacity	
Trays	10 *(GN 1/1 oder 600 x 400)*
Plates	20 *(ø max. 280 mm)*
Wattage and voltage	approx. 12.500 W, 400V / 50Hz
Qty per case	1

Distribution of soups and drinks

temp-rite can supply a wide range of cups,
mugs and bowls for beverages and soups.

Temp-Liquid

Temp-Liquid

Containers, cups, mugs and bowls for beverages and soups. Unless otherwise stated, these items have outer and inner walls separated by an insulating layer of polyurethane foam that ensures good retention of heat and cold. The walls are made of a plastic that does not impart any smell or taste to food or drink.

Nuova – Insulated mugs

Double-walled mugs, available with a capacity of 0.2 l. Made of a polypropylene which will not affect the taste or smell of the contents. Insulated with polyurethane foam for optimum heat/cold retention. The large handle and wide opening make it easy for elderly and handicapped people to drink from the mug without spilling the contents, it ensures safe and easy handling.

Very good temperature retention. Dishwasher-proof. The mugs are available in a wide variety of colours and can thus be easily distinguished if they are reserved for special purposes.

Various lids are available as accessories to prevent spillage and promote high standards of cleanliness and hygiene.

Models	
TRMC457	silver-grey
TRMC487	burgundy
TRMC497	evening blue
Dimensions	Ø approx. 85 mm, approx. 87 mm in height
Qty per case	48

Disposable lid for Insulated mugs

For use with insulated mugs and TRK36.

Model	TRB55X *
Dimensions	Ø approx. 87 mm
Material	Polystyrol
Qty per case	2.000

* X as placeholder for suffix (G,P,A etc.)

Reusable lids for Insulated mugs

Suitable for insulated mugs, insulated bowls 0.15 l and TRK36. Made of white polypropylene. Dishwasher-proof.

Models		
TRB54G	lid	
TRH03G	feeder top	
TRK116	top	
Dimensions	Ø approx. 87 mm	
Material	polypropylene	
Qty per case	TRB54G	50
	TRH03G	25
	TRK116	100

Tumbler

0.2 l tumbler made of transparent plastic with a frosted surface. Not insulated. For use with meal distribution systems. Stackable and dishwasher-proof. Various lids (same lids as for insulated mugs) are available.

Model	TRK36
Dimensions	Ø approx. 86 mm, approx. 86 mm in height
Material	polycarbonate
Qty per case	80

Nuova – Insulated bowls

Double-walled bowls, with 0.34 litre capacity, made of absolutely tasteless and odourless polypropylene, insulated with polyurethane foam. They keep the contents hot or cold. The wide opening of the 0.34 litre bowls also allows easy and clean use even for elderly or disabled people.

Very good temperature retention, dishwasher-proof. A choice of colours facilitates differentiation for special purposes. Various lids are available as accessories to prevent sloshing and thus ensure cleanliness and hygiene.

Models	
TRBC487	burgundy
TRBC488	mauve
TRBC497	evening blue
Dimensions	Ø approx. 120 mm, approx. 72 mm in height
Qty per case	24

temp-rite

Distribution of soups and drinks

TÜV NORD
TÜV NORD CERT GmbH
DIN EN ISO 9001/14001

Disposable lids

Lid made of polypropylene, suitable for insulated bowls.

Model	TRB71X *
Dimensions	Ø approx. 127 mm
Qty per case	1.000

Reusable lids

Reusable lid made of white high-quality white polypropylene. Dishwasher-proof. Ensures hygiene and prevents soup from spilling over. Suitable for all 0.34 l insulated bowls.

Model	TRK03G
Dimensions	Ø approx. 123 mm
Qty per case	50

Reusable lids for insulated bowls

Insulated, reusable lid with sealing ring, made of high quality Polypropylene. Dishwasher-proof (suitable wash rack TRGW200). Ensures hygiene, prevents soup from spilling over and ensures good heat retention for lengthy periods.

Model	TRID010
Dimensions	Ø approx. 123 mm, approx. 8 mm in height
Qty per case	50

* X as placeholder for suffix (G,P,A etc.)

Insulated jug

This double-walled jug with lid has a capacity of 0.3 l. Made of a polypropylene which will not affect the taste or smell of the contents in any way. Insulated with polyurethane foam for optimum heat/cold retention. The lid is also insulated and has been designed to prevent spillages. Specially shaped spout prevents dripping during pouring. The large handle makes it easy for elderly or handicapped people to use without spilling the contents. Very good tem-perature retention. Dishwasher-proof (suitable wash rack for the lid: TRGW100).

Models
TRK301G	dark grey/white
TRK302G	blackberry/white
TRK303G	mocha/white
TRK300G	Replacement lid white

Dimensions Ø approx. 97 mm, approx. 94 mm in height

Qty per case
Jug	6
Replacement lid	1

Thermal jug

0.3 l thermal jug with highgloss casing made of hard plastic and removable hinged lid. Vacuum glass insert. Foam-filled with polyurethane, thus dishwasher-proof within certain limits. Available in various colours. Does not fit temp-rite meal distribution systems.

Models
TRK350G	cream
TRK350G-W	ivory

Dimensions Ø approx. 114 mm, approx. 165 mm in height

Qty per case 1

temp-rite

Distribution of soups and drinks

Tastes like freshly picked. From morning til evening fresh fruits & vegetables.

Dishware

An extensive selection of temp-rite dishware is available for the various meal-distribution systems. In addition, temp-rite can supply disposable dishes and lids and items made of hardened glass or reusable plastic.

Chinaware

Hotel porcelain of the first choice, with special glaze hardness and edge impact resistance. Therefore ideally suited for use in dish dispensers and commercial dishwashers.

Quality hard porcelain with the "Made in Germany" seal of quality and has quality-features that allow durable use in professional food distribution:

- Cut-resistant glaze and therefore particularly hygienic

- Uniformly high temperature storage capacity – for food that stays warm on the plate longer

- High robustness and surface hardness according to Mohs 7 – for permanent use in dishwashers and commercial dishwashing machines, dishwashers and commercial dishwashers

- Polished plate feet – for use even on sensitive surfaces

Shallow plate

Models	
TRP1100ST	Ø approx. 23 cm
TRP1200ST	Ø approx. 26 cm
TRP1400ST	Ø approx. 19 cm
TRP1500ST	Ø approx. 21 cm

Qty per case	6

Divided plate

Models	
TRP1120ST	Ø approx. 23 cm, 2-divided
TRP1320ST	Ø approx. 25,5 cm, 2-divided
TRP1220ST	Ø approx. 26 cm, 3-divided

Qty per case	
TRP1120ST	6
TRP1320ST	2
TRP1220ST	2

Plate, Superior – flat and divided

Models	
TRP4000ST	Plate, "Superior" range, flat, approx. 21 x 21 cm
TRP4010ST	Plate, "Superior" range, divided (two compartments), approx. 21 x 21 cm
TRP4020ST	Plate, "Superior" range, deep 21 x 21 cm
TRRP400ST	Lid for "Superior" range, warm grey, fitting for whole "Superior" range, in height 40 mm

Qty per case	
Teller	6
Lids	1

Side dish (1/4 standardized china size)

Model	
TRP4200ST	Side dish, approx. 11 x 8 cm, 37 mm in height
Qty per case	6

Side dish and plate (1/2 standardized china size)

Models	
TRP4210ST	Side dish, approx. 16 x 11 cm, 37 mm in height
TRP4100ST	Plate, approx. 16 x 11 cm, 22 mm in height
TRP4110ST	Set-plate, approx. 16 x 11 cm, 22 mm in height
Qty per case	6

Side dish and plate (1/1 standardized china size)

Models	
TRP4120ST	Side dish, approx. 22 x 16 cm, 38 mm in height
TRP4220ST	Plate, approx. 22 x 16 cm, 22 mm in height
Qty per case	
TRP4120ST	6
TRP4220ST	2

Lid (standardized china size)

Models	
TRRP410ST	for side dish, opaque 1/4 PN, approx. 11 x 8 cm, in height 30 mm
TRRP411ST	for side dish and plate, opaque, 1/2 PN, approx. 16 x 11 cm, in height 53 mm
TRRP421ST	for side dish and plate, opaque, 1/1 PN, approx. 22 x 16 cm, in height 56 mm
TRRP422ST	for side dish and plate, opaque, 1/1 PN, approx. 22 x 16 cm, in height 56 mm
Qty per case	1

Side-Dish Bowls, Straight Sides

Models	
TRP1140ST	approx. 176 x 111 x 37 mm
TRP1160ST	approx. 114 x 87 x 36 mm
Qty per case	6
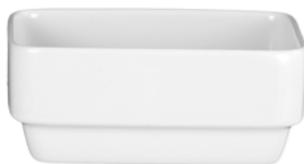
Side-Dish Bowls, Deep

Model	
TRP1460ST	approx. 110 x 85 x 47 mm
Qty per case	6

Side-dish Bowls, Square

Models

TRP1650ST	approx. 117 x 117 mm, 38 mm in height, suitable for cloche systems
TRRL20G	Lids loose, light-grey
TRRL25G	Lids loose, brown

Qty per case

Bowls	4
Lids	1

Egg cup

Model

TRP1470ST	for use with Temp-Rondo

Qty per case 12

Stew bowl, conical

Model

TRP1180ST	Ø approx. 180 mm, 50 mm in height

Qty per case 2

Stew bowl, straight sides

Models

TRP1280ST	approx. 0,9 l, Ø approx. 175 mm, 53 mm in height
TRP1380ST	approx. 1,1 l, Ø 194 mm, 61 mm in height

Qty per case

TRP1280ST	2
TRP1380ST	4

Matching lids for stew bowls

Models for TRP1180ST, TRP1280ST

TRPZ20G-S	disposable, external seal
TRRP25G	white, reusable, external seal
TRRP25NG	blackberry, reusable, internal seal
TRRP27NG	evening blue, reusable, internal seal

Model for TRP1380ST

TRW300	blackberry, reusable, internal seal

Qty per case

TRPZ20G-S	400
TRRP25G	50
TRRP25/27NG	50
TRW300	50

Soup bowls

Models

TRP320ST	approx. 0,4 l, Ø approx. 125 mm, 58 mm in height, for use with Temp-Rondo (new version)
TRP1890ST	approx. 0,25 l, Ø approx. 100 mm, 53 mm in height, Soup bowl with handle

Qty per case

TRP320ST	4
TRP1890ST	6

Stackable cup with saucer

Models

TRP1130ST	Cup approx. 0,18 l, Ø approx. 87 mm, 55 mm in height
TRP1150ST	Saucer Ø approx. 137 mm

Qty per case 6

Coffee mug

Models

TRP1230ST	approx. 0,3 l, Ø approx. 83 mm, 85 mm in height
TRP1230K	„Euro-Line" approx. 0,3 l, Ø approx. 83 mm, 85 mm in height
	approx. 0,26 l, Ø approx. 83 mm,
TRP1230UST	approx. 68 mm in height

Qty per case

TRP1230ST	6
TRP1230UST	12
TRP1230K	48

Meal-Butler Chinaware

Models plates

TRPMB1200	approx. 255 mm Ø, 25 mm in height, approx. 685 grams
TR2028.01	matching dome

Qty per case plates

Plate	6
Dome	1

Models soup bowl

TRPMB320	approx. 100 mm Ø, 53 mm in height, approx. 200 ml, approx. 205 grams
	matching lid blackberry
TRW100	matching lid blue-grey
TRW102B	matching lid evening blue

Qty per case plates

Bowls	12
Lids	150

Meal-Butler

Temp-Futura, Temp-Contact Chinaware

Shallow plate, fits the circular plate cavity in all servers with Ø 23 cm

TRP2000ST	Ø approx. 23 cm, flat
TRP2050ST	Ø approx. 23 cm, 2-divided
TRP2010ST	Ø approx. 23 cm, approx. 30 mm deep

Qty per case	6

Stew bowl, fits the circular plate cavity in the servers with ø 23 cm

Models

TRP2080ST	approx. 23 cm Ø, approx. 40 mm in height, approx. 0,75 l
TRRP30NG	matching lid blackberry
TRRP36NG	matching lid evening blue

Qty per case

Bowls	6
Lids	50

Soup bowls

Models

TRP320ODST	for use with 8 cm cutout, approx. 103 mm Ø, approx. 53 mm in height, approx. 0.2 l
TRP330ST	for use with 13 cm cutout, approx. 137 mm Ø, approx. 39 mm in height, approx. 0.25 l

Model lid for TRP320ODST

TRW100	Ø approx. 100 mm, blackberry
TRW102B	Ø approx. 100 mm, evening blue

Model lid for TRP330ST

TRW200	Ø approx. 140 mm, blackberry
TRW200B	Ø approx. 140 mm, azure-blue

Qty per case

TRP320ODST	6
TRP330ST	4
TRW200	150
TRW200B	150

China plug fits the 8 cm cutout

Model

TRM880-S	Ø approx. 104 mm

Qty per case	50

China bowl for regeneration of gravy on top of the plate

Model

TRM220KV-S	Ø approx. 67 mm, 42 mm in height

Qty per case	12

Glassware

temp-rite's hardened, white-glass tableware is highly resistant to heat and everyday wear and tear. It can be therefore be put in lowerators and through industrial dishwashing-systems. All items have been designed specifically for use in temp-rite's meal-distribution systems.

Side-dishes

Models	
TRA1140	large, approx. 175 x 115 x 36 mm
TRA1160	small, approx. 115 x 85 x 36 mm
Qty per case	24

Coffee mug

Model	
TRA1230	ø approx. 79 mm, approx. 89 mm in height
Qty per case	12

Dishware made of reusable plastic

All of these pieces have been specially designed for use in temp-rite's meal-distribution systems. Optimum matching with the various product ranges is thus guaranteed. And it is perfectly safe to wash these sturdy items in industrial dishwashers.

All dishware articles are perfectly suited for use in conjunction with temp-rite's wide range of food distribution systems and have an impressive range of product characteristics:

- High durability – which makes them a long-lasting and economical investment

- Suitable for commercial dishwashers – hygienically safe

- Low product weight – and therefore easy to handle

- Break-proof – so usable in a wide range of applications and even in critical areas

Reusable side dishes, white

Models	
TRK75	approx. 190 x 124 x 33 mm, approx. 0,43 l
TRB48	approx. 124 x 94 x 33 mm, approx. 0,17 l

Qty per case	
TRK75	24
TRB48	48

Soup bowl, polypropylene

Models		
TRK241	approx. 96 x 122 x 43 mm, approx. 0,25 l, mauve	
TRK243	approx. 96 x 122 x 43 mm, approx. 0,25 l, evening blue	
TRK249	approx. 96 x 122 x 43 mm, approx. 0,25 l, burgundy	
TRB21A	approx. 97 x 124 mm, disposable lid, polystyrene	

Qty per case		
	TRK24X	100 Bowls
	TRB21A	3.000 Lids

Soup bowl, fits the 8 cm cutout in Temp-Futura or Temp-Contact

Model	
TRJ450	Ø approx. 100 mm, 38 mm in height, approx. 0,2 l, cream

Qty per case	
	100

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Dishware

Stew bowl for use with Temp-Royal

Models

TRW1280	Ø approx. 175 mm, approx. 52 mm in height, white approx. 0,9 l
TRPZ20G-S	disposable lid, external seal
TRRP25G	white, reusable lid, external seal

Qty per case

Bowls	25
TRPZ20G-S	400
TRRP25G	50

Lid for side-dish bowls

Models

TR7181.47	approx. 90 x 120 x 30 mm, clear, for use with TRP1160
TR7249.48	approx. 82 x 113 x 30 mm, clear, for use with TRA1160ST *(not suitable for the use with insulated tray systems)*
TR7244.47	approx. 182 x 120 x 30 mm, clear, for use with TRA1140ST *(not suitable for the use with insulated tray systems)*
TR7154.47	approx. 125 x 125 x 30 mm , clear, for use with TRP1650

Qty per case	1

Cover for use with Temp-Futura and Temp-Contact

Model fits on top of two small TRP1160ST or TRP1460ST bowls or one large TRP1140ST bowl

TRRP46G-DB	approx. 185 x 120 x 55 mm, evening blue
TRRP47G	approx. 185 x 120 x 55 mm, clear

Qty per case	100

Cooling lid for side dishes

Reusable dishwasher-proof lid made of high-quality plastic, filled with a cooling jelly which can be frozen to -18°C. The lids are designed to keep food cool for long periods and to ensure hygiene during storage and transport. Model fits on top of two small TRP1160ST or TRP1460ST bowls or one large TRP1140ST bowl.

Models	
TRKD45G	approx. 190 x 125 x 90 mm, approx. 0,59 kg, mauve
TRKD46G	approx. 190 x 125 x 90 mm, approx. 0,59 kg, lightblue
Qty per case	8

Plate domes

Domes designed to fit various temp-rite meal-distribution system plates. The domes are dishwasher-proof and can be used in the Dock-Rite system *(crystal-clear for cold components, other for hot components)*.

Model for use with plates measuring 23 cm Ø	
TR2029.02	Ø approx. 240 mm, approx. 40 mm in height, lightgrey
TR0570	Ø approx. 240 mm, approx. 40 mm in height, dark transparent

Model for use with plates measuring a maximum of 25.7 cm Ø	
TR2028.01	Ø approx. 265 mm, approx. 40 mm in height, lightgrey
TR2028.02	Ø approx. 265 mm, approx. 40 mm in height, lightgrey
TR2028.02H	Ø approx. 265 mm, approx. 50 mm in height, lightgrey
TR0560	Ø approx. 255 mm, approx. 40 mm in height, dark transparent
Qty per case	1

Reusable dark transparent stew and soup lid designed for use with Dock-Rite dishware

Model	
TRV461	Ø approx. 105 mm for TRP1890ST
Qty per case	1

Lid with sealing ring for use with TRP320ODST

Models	
TRW100	Ø approx. 100 mm, blackberry
TRW102B	Ø approx. 100 mm, evening blue
Qty per case	150

Lid for use with TRP330ST

Models

TRW200	Ø approx. 140 mm, blackberry
TRW200B	Ø approx. 140 mm, azure-blue

Qty per case 150

Lid for use with TRW1280, TRP1180ST and TRP1280ST

Model

TRRP25G	Ø approx. 180 mm, white

Qty per case 50

Lid for use with TRP1180ST and TRP1280ST

Models

TRRP25NG	Ø approx. 180 mm, blackberry
TRRP27NG	Ø approx. 180 mm, evening blue

Qty per case 50

Lid for use with TRP2080ST

Models

TRRP30NG	Ø approx. 226 mm, blackberry
TRRP36NG	Ø approx. 226 mm, evening blue

Qty per case 50

Lid for use with TRP1650ST

Models

TRRL20G	approx. 117 x 117 mm, loose-fitting, lightgrey
TRRL25G	approx. 117 x 117 mm, loose-fitting, brown

Qty per case 1

Disposable plastic dishware

Main-course insert

Model	
TRA01G	approx. 101 x 165 x 27 mm, approx. 0,43 l, made of polystyrene
Qty per case	1.500

Main-course insert, divided

Model	
TRA02G	approx. 101 x 165 x 27 mm, approx. 0,23 / 0,12 l, made of polystyrene
Qty per case	1.500

Side-dish insert

Model	
TRA05G	approx. 72 x 102 x 26 mm, approx. 0,2 l, made of polystyrene
Qty per case	3.000

Side-dish insert small

Model	
TRA09A	approx. 96 x 86 x 26 mm, approx. 0,12 l, made of polystyrene
Qty per case	6.000

Juice cup

Model	
TRA87G-S	Ø approx. 69 mm, approx. 60 mm in height, approx. 0,12 l, made of polystyrene
Qty per case	1.000

Gravy cup

Model	
TRA88G-S	Ø approx. 69 mm, approx. 45 mm in height, approx. 0,08 l, made of polystyrene
Qty per case	1.000

Lid for TRA87G-S and TRA88G-S

Model	
TRB38G-S	Ø approx. 73 mm, made of polystyrene
Qty per case	1.000

Soup bowl

Model	
TRB27G	approx. 96 x 122 x 43 mm, approx. 0,25 l, made of polypropylene
Qty per case	700

Lid made of polystyrene

Models	
TRB21G	approx. 97 x 124 mm, for use with TRB27G
Qty per case	700

Stew bowl

Model	
TRB11	approx. 108 x 173 x 40 mm, approx. 0,4 l, made of polypropylene
Qty per case	1.000

Stew bowl made of polystyrene

Model	
TRE10G	approx. 106 x 142 x 54 mm, approx. 0,5 l
Qty per case	
	550

Lid made of polystyrene, for Stew bowls

Models	
TRC08	approx. 114 x 177 mm, for use with TRB11
TRE15G	approx. 108 x 146 mm, for use with TRE08/10G
Qty per case	
TRC08	1.000
TRE15G	1.100

Lid for insulated mugs and TRK36

Model	
TRB55X *	Ø approx. 87 mm, made of polystyrene
Qty per case	
	2.000

Lid for insulated bowls 0.34 l

Model	
TRB71X *	Ø approx. 127 mm, made of polystyrene
Qty per case	
	1.000

Lid for china stew bowls TRP1180ST and TRP1280ST

Model	
TRPZ20G-S	Ø approx. 179 mm, made of polystyrene
Qty per case	
	400

Egg cup

Model	
TRA17G	Ø approx. 69 mm, 30 mm in height, made of polystyrene
Qty per case	
	5.000

Egg/coffee-spoon

Model	
TRBS01G	approx. 120 mm long, made of polystyrene
Qty per case	
	2.000

* X as placeholder for suffix (G,P,A etc.)

Meal-Butler disposable dishware

Dishes are made of special heat-resistant plastic and have a heat-sealable rim.

Model System plate

TRKB01	Ø approx. 220 mm, approx. 45 mm in height, approx. 0,75 l

Model System soup bowl

TRKK01	Ø approx. 125 mm, approx. 45 mm in height, approx. 0,25 l

Qty per case

TRKB01	186
TRKK01	728

Disposable half-moon plate

Made of special plastic, designed so that they can be set in pairs in a plastic ring which is placed in the 23 cm (9") plate cavity of the Temp-Futura/Temp-Contact server.

Model Retaining ring (reusable)

TRCO03001	Ø approx. 232 mm

Model Half-moon-plate (disposable)

TRDL01001	approx. 232 x 116 x 35 mm

Qty per case

TRCO03001	1
TRDL01001	456

Kitchen and Serving Equipment

temp-rite supplies cooking utensils and catering equipment designed specifically for use with its meal-distribution systems. These items will simplify and guarantee the success of your portioning, storage and meal-transport operations.
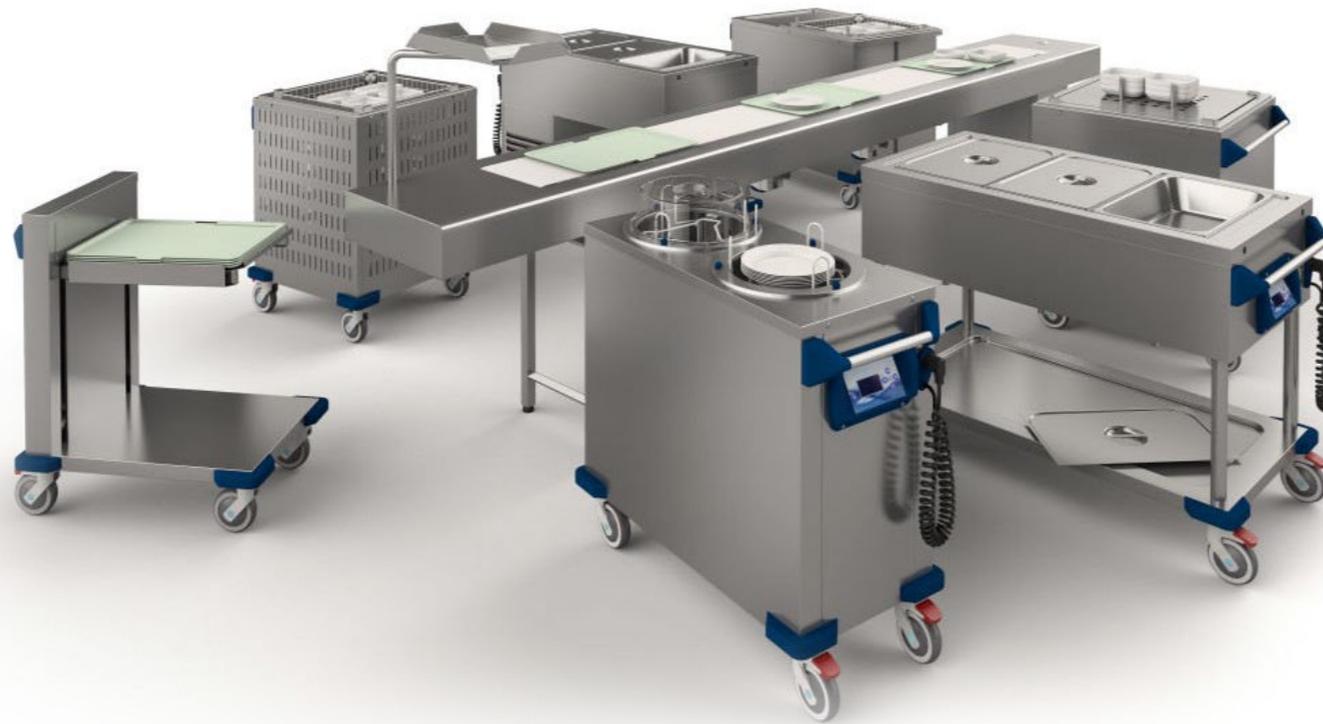
Meal Conveyor Belt

The main body of the conveyor unit is made of stainless steel. The motor and controls are located at one end of the belt run in an easily accessible stainless-steel-compartment with a tray that collects accumulations of dirt.

The trays are conveyed either by means of a polyurethane belt coated with white PVC or by means of conveyor cords with a round cross-section. Both belt and cords are moisture-resistant and certified for food contact. The drive speed is infinitely variable between 4 and 16 m/min.

The electrical control system consists of a main switch, a stop switch at the end of the belt and a speed controller. Power sockets, optical limit switches, additional on/off buttons and emergency switches are optionally available, as are folding shelves, impact-protection bumper strips and wheeled unit versions.

Model	TRG0100
Dimensions	
Worktop height	approx. 900 mm, adj. by up to +/- 20 mm
Width	approx. 500 mm
Belt width	approx. 300 mm or dist. between belts approx. 250 mm
Conveyor length (Multiples of 1000 mm)	Cord conveyor 3 m to 10 m Belt conveyor 3 m to 9 m
Wattage and power supply motor	approx. 0,37 kW, 400 V
Qty per case	1

Suitable for Cook-Serve

Suitable for Cook-Chill/Cook-Freeze

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Kitchen and Serving Equipment

Plate Dispenser Neutral

Unheated plate dispenser, with or without cooling slits. Made of high-grade stainless-steel. Has two square-sectioned removable dispensing tubes that will hold round plates (Ø 180-330 mm) or square plates (280 x 280 mm). Flexibly adaptable to hold various sizes and shapes of plate; no tools required to make adjustments. Easy hooking up and unhooking of the tension springs to set desired dispensing height. Extremely level, tilt-proof stacking platform. With ergonomically shaped stainless-steel pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The dispenser has 4 plastic swivel wheels, two of which are fitted with immobilizers. Wheel Ø: 125 mm.

Models	
TRG2300BC	without cooling slits
TRG2250BC	with cooling slits
Dimensions	approx. 520 x 1030 x 990 mm
Capacity	approx. 160 plates, depending on the total height of the stack, respectively approx. 160 kg
Net weight	approx. 56 kg
Qty per case	1

Plate Dispenser Heated

Plate dispenser with static or convection heating. Full stainless-steel construction, cart body is double-walled and insulated. Large, square-sectioned plate tubes allow for flexible stacking of differently shaped and sized round plates (Ø 180-330 mm) and square plates (280 x 280 mm). ECO control range for energy-efficient heating up of crockery and maintenance of the crockery temperature (≥ 60°C is maintainable in the statically heated version). Infinitely variable temperature control between 30°C and 110°C. Spiral cable extensible to 250 cm. Stainless-steel heating element. Also included as standard: cover made of polycarbonate plastic, with retention clip. Cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

Static heating, manual control

Model	TRG2304EBC
Dimensions	approx. 520 x 1030 x 1076 mm *(including plate guides)*
Capacity	approx. 160 plates, depending on height of stacks, or 160 kg
Net weight	approx. 60 kg
Wattage and voltage	approx. 1,2 kW *(with static heating)*, 220-240 V 50-60 Hz
Qty per case	1

Convection heating, manual control

Model	TRG2314BC
Dimensions	approx. 520 x 1030 x 1114 mm *(including plate guides)*
Capacity	approx. 160 plates, depending on height of stacks, or 160 kg
Net weight	approx. 76 kg
Wattage and voltage	approx. 1,5 kW *(with convection heating)*, 220-240 V 50-60 Hz
Qty per case	1

Inlay Dispenser

Heated stacking unit made of stainless-steel. Designed to heat Temp-Rondo inlays or Temp-Royal hot discs to 130°C. Sturdily constructed unit with double-walled insulated covers for the two stacking tubes. One push-handle with integrated bumpers is provided. The four corners of the cart are protected by low-level corner bumpers.

An easily accessible tension-spring system made of stainless-steel ensures that the top inlay in the stack is always flush with the top surface of the cart, regardlessof the overall weight of the stack. The on/off switch has its own "Unit ready" display. A flexible spiral power cable with an angled plug is provided at the front end, it can be extended to a max. length of 2.50 m.

The cart is heat-insulated on all sides. The heat-insulating panels are non-combustible, chemically neutral and moisture-resistant, so they do not pose any kind of health risk. The plate-dispensing tubes can be cleaned quickly and thoroughly from above.

The corrosion-resistant plastic wheels require no maintenance. The cart has 2 swivel wheels and 2 swivel wheels with brakes, wheel diameter: 125 mm.

Models	
TRG2324-R	for heating inlays TRIH05-S
TRG2324-HD	for hot discs TRHD25SN
Dimensions	approx. 1.005 x 508 x 963 mm approx. 2 x 50 heating inlays TRIH05-S *(TRG2324-R)*
Capacity	approx. 2 x 80 heating discs TRHD25SN (TRG2324-HD)
Net weight	approx. 70 kg
Wattage and voltage	approx. 3,2 kW, 230 Alternating current
Qty per case	1

Basket Dispenser Neutral

Unheated basket dispenser for the transport of baskets measuring 500 x 500 or 650 x 530 mm. Available with or without cooling slits. Made of high-quality stainless-steel. The enclosed construction prevents baskets from slipping out of place. Straight-forward hooking up and unhooking of the tension springs to set the desired dispensing height. Baskets can be completely removed, which greatly simplifies cleaning. Ergonomically shaped stainless-steel pushbar. Four sturdy corner bumpers protect the cart from knocks and bumps.

Models	
TRG2207BC	without cooling slits, basket 500 x 500 mm
TRG2207KSBC	with cooling slits, basket 500 x 500 mm
TRG2315BC	without cooling slits, basket 650 x 530 mm
Dimensions	
Basket 500 x 500 mm	approx. 700 x 911 x 745 mm
Basket 650 x 530 mm	approx. 700 x 911 x 885 mm
Capacity	six 115-mm baskets, or nine 75-mm baskets. Stack height with/without hooded cover: 680 mm / 540 mm
Net weight	
Basket 500 x 500 mm	approx. 43 kg
Basket 650 x 530 mm	approx. 48 kg
Qty per case	1

Basket Dispenser Heated

Heated basket dispenser with convection fan heater. The baskets are placed on a dispenser platform. Adjustments to the cart can be performed flexibly, and without special tools, so that plates of widely varying shapes and sizes can be accommodated. Infinitely variable temperature settings in the range between 30°C and 110°C. Construction and basic features are as for the unheated basket dispenser. Spiral cable extensible to 250 cm. A polycarbonate cover and a cover retention clip are supplied as standard.

Models	
TRG2216BC	Basket 500 x 500 mm
TRG2316BC	Basket 650 x 530 mm

Dimensions	
Basket 500 x 500 mm	approx. 700 x 911 x 885 mm
Basket 650 x 530 mm	approx. 700 x 911 x 1025 mm

Capacity	six 115-mm baskets or nine 75-mm baskets. Stack height with/without hooded cover: 680 mm / 540 mm

Net weight	
Basket 500 x 500 mm	approx. 70 kg
Basket 650 x 530 mm	approx. 75 kg

Wattage and voltage	approx. 1,8 kW, 220-240V 50-60Hz

Qty per case	1

Enclosed dishware dispenser for standard porcelain tableware items

Enclosed dispenser for transporting stacks of standard porcelain dishes and lids belonging to the MODUL product range. Made of high-quality stainless-steel with a fully enclosing outer casing, inside of which the dishware is held in stacks by plastic-coated vertical guide rods. Manually adjustable tension springs guarantee a constant dispensing height. Sturdy corner bumpers and ergonomically designed push-handles protect both user and the dishware dispenser from knocks and bumps. Fitted with 4 swivel wheels, 2 of which have immobilizers. Wheel diameter: 125 mm.

Model	
TRG2210P	552 x 748 x 923 mm, dispenser for MODUL porcelain standard tableware

Capacity	max. 608 bowls PN-1/4

Net weight	39 kg

Qty per case	1

Model	
TRG2210D	552 x 748 x 923 mm, dispenser for cover of MODUL porcelain standard tableware

Net weight	39 kg

Qty per case	1

Basket dispenser, refrigerated

Refrigerated basket dispenser made entirely of stainless-steel. Cooling (to 2-15°C) is by means of circulating air. The dispenser holds baskets measuring 500 x 500 mm.

The baskets are placed on a platform. The design of the unit prevents the baskets from sliding around inside the dispenser.

The spring tension can be regulated to ensure a constant dispensing height by hooking or unhooking the tension springs in accordance with the weight of the stacked goods.

The dispenser has a spiral cable with a shockproof plug and is fitted with a dummy socket. The interior temperature is adjustable, degree by degree.

A plastic hooded cover reduces cold loss and protects the dishware in the dispensers from dust and dirt.

Sturdy corner bumpers and ergonomically designed push-handles protect the user and the dispenser unit from knocks and bumps. Fitted with 4 swivel wheels, 2 of which have immobilizers. Wheel ø: 125 mm.

Model TRG2208BC	approx. 1.313 x 790 x 1.080 mm
Capacity	First basket plus 8 baskets 75 mm high or plus 5 baskets 115 mm in height, respectively approx. 150 kg
Net weight	approx. 117 kg
Refrigerant	R290a
Qty per case	1

Bainmarie with three basins

Bainmarie with three basins, each suitable for GN 1/1, 200 mm deep and/or their subdivisions. Made of stainless-steel.

The seamlessly welded, deep-drawn warming basins can be heated and regulated separately wet or dry. The basin number is embossed in the cover. The basins are equipped at the bottom with a drain cock secured against unintentional opening.

The temperature is adjustable from 30°C to 95 °C. Splash and jet water protected (IPX 5).

Model	
TRG0230BC	food serving trolley 3-basins
Dimensions	approx. 1276 x 714 x 933 mm
Capacity	3 x GN 1/1
Net weight	44 kg
Wattage and voltage	
Wet heating	approx. 3 x 0,65 kW, 230V
Dry heating	approx. 3 x 0,7 kW, 230V
Qty per case	1

Bainmarie, refrigerated

Refrigerated mobile bainmarie (0-10°C), with one GN 3/1-size well. Cooling is by means of circulating air. Made entirely of 18/10 chrome-nickel steel (CNS), the bain marie holds GN containers having a depth of 200 mm. The rectangular stainless-steel well, which is removable, is designed to keep food cool (i.e. at a temperature of between 2°C and 15°C). The temperature setting can be adjusted degree by degree.

The spiral mains cable and a dummy plug socket are located bottom right on the long right-hand side. The bainmarie has a user-friendly push-bar and 4 robust corner bumpers to protect the unit from damage. It is fitted with 4 polyurethane swivel wheels, 2 of which have immobilizers. Wheel ø: 125 mm.

Model	TRG0235BC – Food serving trolley, refrigerated
Dimensions	approx. 1276 x 714 x 933 mm
Capacity	GN 3/1
Net weight	approx. 118 kg
Wattage and voltage	approx. 0,5 kW, 230V
Refrigerant	approx. 180 gr R134A *(CFC free)*
Operating temp.	approx. 10-43°C
Sound pressure level	approx. 55 dB(A)
Qty per case	1

Universal crockery dispenser

Unheated universal crockery dispenser, available with or without cooling slits. Various types of crockery are held in place by six variably adjustable plastic guide rods. Tilt-proof stacking platform measuring 590 x 290 mm.

Straightforward hooking up and unhooking of the tension springs to obtain the desired dispensing height. Fitted with ergonomically shaped pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

Models	
TRG2317BC	closed version
TRG2318BC	with cooling slits
Dimensions	approx. 520 x 944 x 740 mm
	approx. 520 x 944 x 775 *(with cooling slits)*
Capacity	max. 200 kg,
	depending on type of crockery
Stacking height	680 mm *(with hooded cover)*
Net weight	approx. 48,5 kg
	approx. 46 kg *(with cooling slits)*
Qty per case	1

Platform dispenser

Unheated platform dispenser with a tilt-proof stacking platform made of high-quality stainless-steel. Straightforward hooking up and unhooking of the tension springs to obtain the desired dispensing height. Fitted with ergonomically shaped pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

Models	
TRG2305BC	closed version
TRG2305KSBC	with cooling slits
Dimensions	approx. 700 x 911 x 805 mm
Capacity	max. 200 kg
Stacking height	680 mm *(with hooded cover)*
Net weight	approx. 58 kg
Qty per case	1

Heated universal/basket dispenser

Heated universal/basket dispenser with convection fan heater and powder-coated interior panelling. Tilt-proof stacking platform. Straightforward hooking up and unhooking of the tension springs to obtain the desired dispensing height. Infinitely variable temperature control between 30°C and 110°C. Spiral cable extensible to 250 cm, fitted with ergonomically shaped pushbar. Four sturdy corner bumpers provide protection from knocks and bumps. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers. Supplied with a polycarbonate cover and cover retention clip.

Models	
TRG2319BC	heated universal dispenser, heated
TRG2215BC	platform dispenser, heated
Dimensions	
universal dispenser	approx. 520 x 944 x 885 mm
platform dispenser	approx. 700 x 911 x 945 mm
Capacity	max. 200 kg, depending on type of crockery
Stacking height	680 mm *(with hooded cover)*
Net weight	
universal dispenser	68,5 kg
platform dispenser	approx. 85 kg
Wattage and voltage	approx. 1,8 kW, 220-240V 50-60Hz
Qty per case	1

Basket dispenser

Open basket dispenser made of high-quality stainless-steel. The stacking platform (also made of stainless-steel) is tilt-proof and has raised edges to stop baskets from slipping off during transport. Designed for use alongside conveyor belts. The tension springs are easy to hook up and unhook, so adjusting the dispensing height is a snap. The four sturdy corner bumpers protect the cart from bumps and knocks. This dispenser has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

Model	TRG0610BC
Dimensions	approx. 550 x 900 x 810 mm
Capacity	6 baskets à 115 mm or 9 baskets à 75 mm stacking height
Net weight	approx. 33 kg
Qty per case	1

Tray dispenser

Open tray dispenser, available with or without tray guides on either side of the trays. Made of high-quality stainless-steel. The dispenser is suitable for GN and EN trays and has a stainless-steel platform with raised edges to stop trays from slipping off. Designed for use alongside conveyor belts. Depending on the version, trays are stacked lengthwise (with pushbar parallel to the narrow side of the tray) or crosswise. Tilt-proof stacking platform. Simple hooking up and unhooking of the tension springs to set the dispensing height. Fitted with an ergonomically shaped stainless-steel push-bar. The four sturdy corner bumpers protect the cart from bumps and knocks. The cart has 4 plastic swivel wheels (Ø 125 mm), 2 of which are fitted with immobilizers.

Models	
TRG0620BC	open dispenser with no tray guides and with standard platform
TRG2320BC	open dispenser with no tray guides and with transverse platform
TRG2321BC	open dispenser with tray guides and with platform in standard lengthwise alignment

Dimensions	
Platform dimensions	approx. 550 x 900 x 810 mm
	approx. 530 x 370 mm
Capacity	100 trays

Capacity	open dispenser with no tray guides and with standard platform alignment approx. 35 kg
	open dispenser with no tray guides and with transversely aligned platform approx. 31,5 kg
	open dispenser with tray guides and standard platform approx. 35 kg

Qty per case	1

Starter Station

Mobile racking unit made of stainless-steel. The top rack to be fed with 3 GN 1/1 containers. The lower racks consist of 3 x 8 pairs of L-profile runners welded to the frame of the unit and will accommodate 1/1 GN -65 mm containers. Upper integrated framework to hook 3 sets of GN containers in addition. Vertical distance between pairs of runners: approx. 75 mm. The mobile rack is fitted with 4 swivel wheels (diameter 125 mm) in zinc-chromated casings. Two of the wheels are provided with immobilizing brakes. The unit is protected by 4 bumper rings made of resilient, shock-proof plastic.

Model	TRG0480A
Dimensions	approx. 1.165 x 799 x 880 / 1.110 mm
Capacity	30 GN 1/1 Container – 65 mm
Load capacity	approx. 150 kg
Net weight	approx. 34 kg
Qty per case	1

Stacking and Transport Trolley

Trolley for the stacking and transport of cooling lids (TRKD45/TR46G) or Dock-Rite domes (TR0560, TR0570). The trolleys are manufactured from high-quality stainless-steel, self-supporting construction with round tube, Ø 25 mm, with integrated stainless-steel sheets. They are also suitable for transportation of plates and pellet-systems.

The trolleys are mounted on 4 swivel castors in galvanised chromed housings, 2 with brake, Ø 125 mm. 4 disc bumpers made of elastic- and shock-resistant plastic material protect the trolleys from damage.

Models	
TRG2640	single sided loading
TRG2680H	double sided loading

Dimensions	
single sided loading	approx. 995 x 485 x 766 mm, lowest take-off height 248 mm
double sided loading	approx. 995 x 795 x 951 mm, lowest take-off height 433 mm

Capacity	
lowest take-off height	approx. 80 cooling lids or approx. 128 domes 23 cm or approx. 90 domes 26 cm
double sided loading	approx. 160 cooling lids or approx. 256 domes 23 cm or approx. 180 domes 26 cm

Qty per case	1
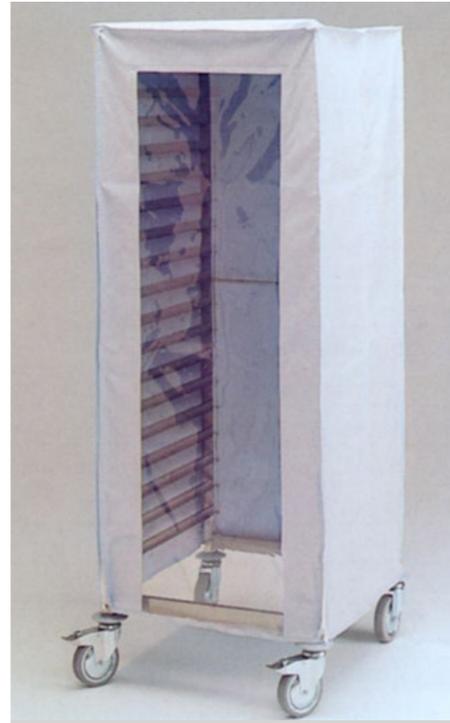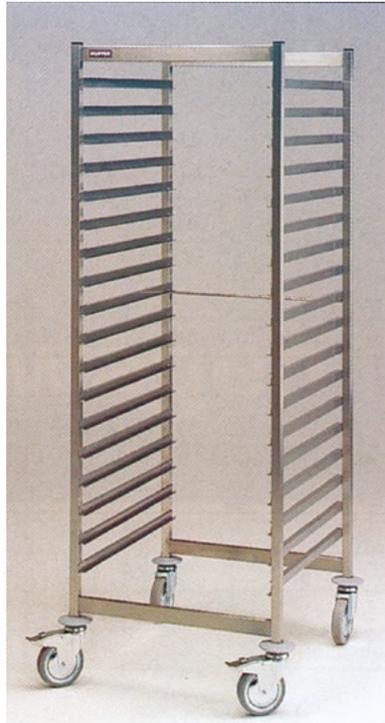
Mobile Gastro-Norm (GN) Tray Rack

Stainless-steel trolley for GN 1/1 trays. The frame is made of sturdy square-sectioned tubing with cross struts. The tray runners are welded to the frame. Fitted with bumpers and 4 swivel wheels, two of which have immobilizing brakes. Wheel diameter: 125 mm. Odourrepelling, food-friendly antistatic hood available as accessory for off-the-premises transport operations.

Models	
TRG0400	mobile tray rack
TRG0400A	protective hood
Dimensions	approx. 664 x 744 x 1.667 mm
Height between runners	approx. 75 mm
Capacity	36 GN 1/1 trays in 18 sets of runners
Net weight	approx. 25 kg
Qty per case	1
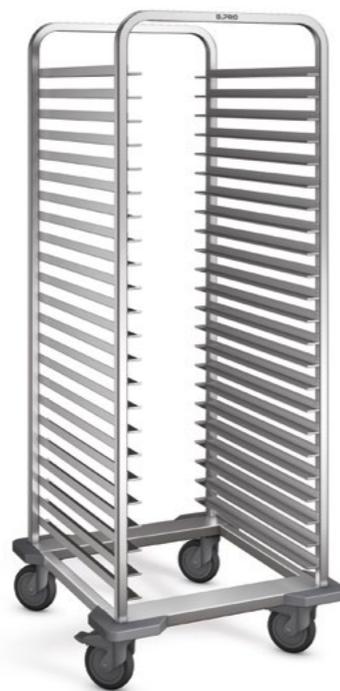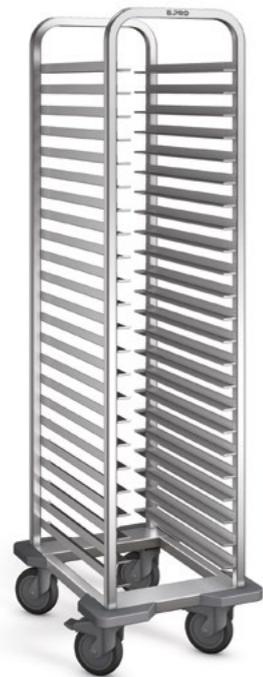
Racking trolley

Trolley with racking for the transport and storage of Eutectic Plates in cold-storage facilities. Made of stainless-steel. Vertical distance between rack levels: 58 mm. The plates can be inserted in the racks either lengthwise or sideways. The trolley has 4 swivel wheels, 2 of which are fitted with immobilizers. Wheel ø: 125 mm.

Models	
TRRWR-EP23	464 x 619 1675 mm, stainless-steel racking trolley for 23 Eutectic Plates
TRRWR-EP46	668 x 739 x 1675 mm, stainless-steel racking trolley for 46 Eutectic Plates
Capacity	23 Eutectic Plates, inserted lengthwise 46 Eutectic Plates, inserted sideways
Net weight	31 kg 39 kg
Qty per case	1

Racks

Wash Rack

Rack for a variety of purposes including the washing and storing of insulated cups and bowls. Made of plastic, with recessed carrying handles.

Model	TRG0700
Dimensions	approx. 500 x 500 x 140 mm
Capacity	approx. 25 insulated mugs
Qty per case	1

Disc and lid basket

Basket in which stew bowl lids *(TRRP25G / TRRP26G)* can be cleaned or cold discs *(TRCD10G)* stored and cleaned. The basket is made of close-meshed stainless-steel. The inside of the basket has divisions so that the lids or discs can be placed upright.

Model	TRG0835-CNS
Capacity	approx. 48 discs or lids
Dimensions	approx. 500 x 500 x 190 mm
Qty per case	1

Wash and storage rack

Basket in which bowl lids for Temp-Futura/Temp-Contact *(TRW200 etc.)* or TRID010 can be stored and cleaned. The basket is made of close-meshed stainless-steel. The inside of the basket has divisions so that the lids or discs can be placed upright.

Model	TRGW200-CNS
Capacity	approx. 66 lids
Dimensions	approx. 500 x 500 x 142 mm
Qty per case	1

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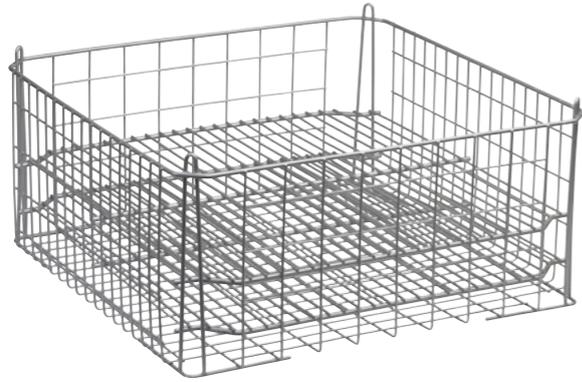
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Disc and lid basket

Basket in which TRRL3...G/TRRP3...NG stew bowl lids can be cleaned or TRHD20G hot discs stored and cleaned. The basket is made of close-meshed stainless-steel wire. The inside of the basket has divisions so that the lids or discs can be placed upright.

Models	
TRG0836-CNS	lids or discs
TRG0836HD-CNS	heating discs
Dimensions	approx. 500 x 500 x 245 mm *(TRG0836)*
	approx. 500 x 500 x 214 mm *(TRG0836HD)*
Capacity	44 lids or discs *(TRG0836)*
	54 heating discs TRHD20G *(TRG0836HD)*
Qty per case	1

Wash and storage rack

Basket in which Temp-Futura/Temp-Contact TRW100 etc. soup bowl lids and lids for insulated jug (TRK300G) can be cleaned. The basket is made of close-meshed stainless-steel wire. The inside of the basket has divisions so that the lids can be placed upright.

Model	TRGW100-CNS
Dimensions	approx. 500 x 500 x 111 mm
Capacity	approx. 96 lids
Qty per case	1

Tray wash rack

Plastic rack in which system components, like Temp-Royal, can be loaded in dishwashers. The components are held securely in place by raised fingers. The rack is open on one side.

Model	TRG0850
Dimensions	approx. 500 x 500 mm
Capacity	5 covers or 9 servers
Qty per case	1

Air-Curtain Refrigerator

Air-Curtain Refrigerator to maintain the recommended temperatures of cold menu components of a food service system according to HACCP. Inner and outer surfaces are made of stainless-steel. The inner walls are equipped with air slots, also close to the door. These allow excellent air-circulation. When the door is open, a curtain consisting of cold air is formed which prevents warm air from entering and cold air from leaving. As a result, the door can be kept open for 45 minutes without increasing the temperature above 5°C.

The side walls are equipped with 9 pairs of sloping runners with a pitch of 100 mm, made of stainless-steel. With these, Cool-Rite takes 9 GN-trays or pans of size 2/1 (530 x 650 mm) or 18 units of size 1/1 (530 x 325 mm). The runners can be removed for cleaning. The strong door is mounted on the right and equipped with a gasket and a handle with a lock. The hinges allow the door to be opened through 270°. In addition, Cool-Rite has two handles on the back and a bumper profile all round.

The Air-Curtain Refrigerator is movable on 2 fixed and 2 swivel wheels with brakes, all 125 mm in diameter in a corrosion-protected housing.

The condensing unit is located in the base of the cabinet for optimum stability, also during transport. Cool-Rite is equipped with a main switch with signal light and a control unit. The controller displays temperatures and alarms and allows preset temperatures. By a programmable lock, the unauthorized temperature adjustment can be blocked. Defrosting is automatic, but can also be set manually. The condensation water is evaporated.

Model	TRCR45G
Dimensions	approx. 900 x 1.000 x 1.956 mm
Interior temperature	0 to 10 °C
Capacity	approx. 380 l brutto, approx. 340 l netto
Net weight	approx. 230 kg
Wattage and voltage	780 W, 230V/50 Hz
Climatic class	4
Qty per case	1

System Trolley

Trolley for system covers and/or servers. Consists of 2 tubular end bow sections to which four grid shelves are welded. All welded seams have been carefully finished and are as smooth as the tubing. The transverse-ribbed grid shelves consist of two longitudinal pieces which are attached at either end to one of the bow sections. The longitudinal connecting pieces are joined to each other by wires. The frame is made of stainless-steel and the tubular bow sections of 25 mm/25 mm squaresectioned tubing.

The trolley has 4 swivel wheels (125 mm in diameter), of which 2 are braked. The wheels are made of non marking rubber, are highly resistant to oil and grease and held in galvanized-chromatized casings.

Model	TRG1700
Dimensions	approx. 1.275 x 575 x 1.792 mm
Shelf spacing	approx. 400 mm *(inside width)*
Capacity	approx. 80 covers or approx. 90 servers
Net weight	approx. 39 kg
Total loadability	approx. 200 kg *(uniformly distributed)*
Qty per case	1

System Trolley for Pellet-System

Cart for pellet domes and/or bases as well as for all rounded, insulated Temp-Futura components. Consists of 2 tubular bow sections joined by 4 grid shelves. All welded seams have been cleaned and are just as smooth as the tubing.

The shelves for the meal distribution components consist of 2 longitudinal connecting pieces on the outside, which are connected at either end to one of the bow sections and which are joined to each other by wire rods. The longitudinal connecting pieces areturned up so that the components are held securely in place. The shelf frame is made of chrome-nickel steel and the tubular bow sections of 25/25 mm square-sectioned tubing. At the narrow ends of the shelves there are chrome-nickel supports to hold the round pellets securely in place.

Cart has 4 swivel wheels (diameter 125 mm), of which 2 are braked. The wheels are made of non marking rubber and are highly resistant to oil and grease. They are held in galvanized-chromatized casings.

Model	TRG1750
Dimensions	approx. 1.275 x 615 x 1.792 mm
Shelf spacing	approx. 355 mm *(inside width)*
Capacity	approx. 200 servers or covers approx. 112 large domes or covers approx. 180 small domes *(Temp-Futura /Temp-Contact)* or covers approx. 224 Pellet-bases or covers
Net weight	approx. 42 kg
Total loadability	approx. 200 kg
Qty per case	1

Basket Dolly

Dolly for the storage and transport of metal-wire baskets. Dolly frame made of high-quality chrome-nickel steel. Two plastic corner bumpers fitted to the frame just above the front wheels guarantee optimum protection against knocks when the dolly is being pushed forward.

The four easily replaceable swivel wheels comply with DIN 18867-8, which means they are corrosion-resistant and require no maintenance. The wheels and casings are made of impact-resistant plastic; the tyres are made of thermo-plastic rubber. All four wheels have high quality bearings (precision ball bearings with integrated threadguard). Two wheels are fitted with brakes and can be immobilized. Each wheel is attached to the cart by means of a plate made of chrome-nickel steel. Wheel diameter: 125 mm. Max. load per wheel: 100 kg.

Model	TRG2208
Dimensions	approx. 580 x 710 x 1.025 mm
Capacity	12 baskets 115 mm in height or 20 baskets 75 mm in height, 500 x 500 mm
Net weight	approx. 12 kg
Qty per case	1

Temp-Trolley

Enclosed ward trolley with deep-drawn embossed gliders for user-friendly transport of various types of tray. Temp-Trolley is a robust, enclosed ward trolley built around plug-in aluminium profiles. The interior side panels and the top are made of stainless-steel. The cavities between the inner and outer walls of the sides and doors are filled with a CFC-free foam, which provides a high degree of thermal insulation. Doors fitted with a condensation collector tray and holders for two GN 1/1-size eutectic plates are optionally available, thus cold dishes can be served at just the right temperature. The doors are kept securely closed by sophisticated locks and when they are opened through 270°, they are held against the sides of the trolley by magnets.

The trolley has four ergonomically designed vertical tubular pushbars that can be held comfortably by users of all statures. These pushbars are elegantly attached to the galley rail running around the top of the trolley by means of four rounded connectors that also serve as corner bumpers. The top of the trolley consists of a stainless-steel panel with a structured surface that provides protection against scratches. A coupling system for towing operations can be attached to the low-level surround bumper.

The interior is subdivided into one, two or three compartments with ten sets of embossed gliders. The version with three compartments also has only two doors. All Temp-Trolleys have two swivel wheels with immobilizers and two fixed wheels. The wheels have a zinc chromate finish and measure 160 mm in diameter.

Brochure Temp-Trolley

Product video Temp-Trolley

temp-rite

Kitchen and Serving Equipment

Model Temp-Trolley 10-GN / 10-EN   Model Temp-Trolley 20-GN / 20-EN   Model Temp-Trolley 30-GN / 30-EN

Models * TRG2810N-GN / EN TRG2820N-GN / EN TRG2830N-GN / EN	10 trays (1 x 10) GN / EN 20 trays (2 x 10) GN / EN 30 trays (3 x 10) GN / EN
Dimensions 10-GN/10-EN 20-GN/20-EN 30-GN/30-EN	approx. 570 / 615 x 775 x 1.555 mm approx. 923 / 1.013 x 775 x 1.555 mm approx. 1.276 / 1.411 x 775 x 1.555 mm
Clearance between gliders	approx. 115 mm
Capacity GN versions EN versions	trays GN 1/1 or Temp-Futura /Temp-Contact in GN trays EN 1/1 or Temp-Royal or Temp-Futura in EN
Net weight 10-GN/10-EN 20-GN/20-EN 30-GN/30-EN	approx. 60 kg / approx. 63 kg approx. 86 kg / approx. 91 kg approx. 110 kg / approx. 116 kg
Qty per case	1

* all Temp-Trolley models are also available with passive cooling using eutectic plates, article code with suffix -E, for example: TRG2810n-EN-E (eutectic plates are not included in the scope of delivery)

temp·rite   **Kitchen and Serving Equipment**

Temp-Trolley Black Line

Catering versions of temp-rite's insulated hospital ward trolleys. All the side panels are finished with a high-grade adhesive 3M film for a "carbon look". The construction and basic features are the same as for the standard version of the Temp-Trolley. The bumpers fitted to the four top corners and the surround bumper just above the wheels are colour-matched in black. The chrome-nickel steel wheels all have a diameter of 160 mm.

Models	
TRG2810N-GN-S / EN-S	10 trays (1 x 10) GN-S / EN-S
TRG2820N-GN-S / EN-S	20 trays (2 x 10) GN-S / EN-S
TRG2830N-GN-S / EN-S	30 trays (3 x 10) GN-S / EN-S

Qty per case	1

Temp-Flex service trolley

Lightweight, rigid, 4-door enclosed ward trolley, enabling service from either side of the cart.

The trolley is built around plug-in aluminium profiles with powder-coated aluminium outer panels, aluminium embossed interior gliders and stainless-steel top. The cavities between the inner and outer walls of the sides, dividers and doors are filled with a CFC-free foam to provide thermal insulation. The interior is divided into two compartments, each with 20 runners at 80 mm pitch.

The trolley has two ergonomically designed horizontal handles that can be held comfortably by users of all statue for prolonged periods. The doors opened through 270° and are kept securely closed or open by sprung-loaded locks. The trolley has four 100 mm diameter swivel wheels and is braked on two by means of an "aircraft trolley" style pedal brake mechanism. The top is protected by 4 corner bumpers, whilst the base is fully surrounded.

Model	TRG2840N-GN/4P
Dimensions	approx. 828 x 640 x 1.120 mm
Clearance between gliders	approx. 80 mm
Capacity	2 x 10 trays GN 1/1, or 2 x 20 trays GN 1/2, or max. 100 kg
Net weight	approx. 48 kg
Qty per case	1

Ward Trolley

Transport trolley for accommodating temp-rite meal-distribution systems, consisting of corner posts, 2 wire shelves and push handles. The shelves are in the form of grids and are attached to the corner posts by tapered clamping joints. The trolley is made of gleaming chromium-plated-steel and sealed with synthetic resin.

Mobile, with corrosion-protected swivel wheels, 2 of which are braked. Wheel Ø 125 mm.

Model	TRG1600
Dimensions	approx. 1.220 x 530 x 1.010 mm
Net weight	approx. 20 kg
Shelf clearance	approx. 550 mm
Capacity	2 x 3 stacks = approx. 36 system sets
Shelf load	top approx. 110 kg, bottom approx. 75 kg
Qty per case	1

Serving Trolley

Serving trolley made of 18/10 stainless steel, consisting of 2 bow sections made of circular tubing, 25 mm in diameter, to which deep-drawn shelves are welded. The shelves have a sound-absorbent lining on the underside and raised, 35 mm edges on all sides. The edges are turned down.

Mobile with 4 swivel wheels, 2 of which have brakes. Wheel Ø 125 mm. Galvanized-chromatized casings.

Models	
TRG1120BC	2 shelves approx. 800 x 500 mm
TRG1140BC	3 shelves approx. 800 x 500 mm
TRG1160BC	2 shelves approx. 1.000 x 600 mm
TRG1180BC	3 shelves approx. 1.000 x 600 mm

Dimensions	
TRG1120BC	900 x 600 x 950 mm
TRG1140BC	900 x 600 x 950 mm
TRG1160BC	1100 x 700 x 1000 mm
TRG1180BC	1100 x 700 x 1000 mm

Net weight	
TRG1120BC	approx. 15 kg
TRG1140BC	approx. 18 kg
TRG1160BC	approx. 18 kg
TRG1180BC	approx. 20 kg

Qty per case	1

Active Trolleys

Insulated convection-chilled or statically heated trolleys for food distribution and holding of food. The active heating and cooling functions keep food temperatures at a constant level. Depending on the version, the trolleys are statically heated or have a Peltier-cooling. Heated versions with infinitely variable temperature setting up to 90°C, chilled versions with variable temperature down to 3°C, both with digital display. Door opening 270° with a magnet to keep the door at fixed position. The ergonomic handles ensure easy and safe operation.

The exterior construction is made of black, reinforced fibreglass and aluminium profiles with 30 mm insulation. The interior is made of anodized aluminium with detachable stainless-steel racks. Each set of runners takes GN 1/1 -65 mm or its equivalent with a max loading capacity of 10 kg. Distance between runners 80 mm. The stainless steel top rail protects the trolley as well as the bottom bumper made of stainless steel, rubber clad all around. Mobile with castors Ø 160mm (2 fixed, 2 swivel with brake).

Models

TRTBF120	8 GN 1/1 heated, 1 door
TRTBF150	10 GN 1/1 heated, 1 door
TRTBF180	12 GN 1/1 heated, 1 door
TRTBF210	14 GN 1/1 heated, 1 door
TRTBF360	2 x 12 GN 1/1 heated, 2 doors
TRTBF420	2 x 14 GN 1/1 heated, 2 doors
TRTBK120	8 GN 1/1 chilled, 1 door
TRTBK150	10 GN 1/1 chilled, 1 door
TRTBK180	12 GN 1/1 chilled, 1 door
TRTBK210	14 GN 1/1 chilled, 1 door
TRTBK360	2 x 12 GN 1/1 chilled, 2 door
TRTBK420	2 x 14 GN 1/1 chilled, 2 doors
TRTBKF150	4+6 x GN 1/1 active chilled u. heated
TRTBKF180	6+6 x GN 1/1 active chilled and heated
TRTBKF300	10+10 x GN 1/1 active chilled and heated

Dimensions

8 GN 1/1	approx. 525 x 750 x 1215 (heated/1245 (chilled) mm
10 GN 1/1	approx. 525 x 770 x 1515 / 1.735 mm
12 GN1/1	approx. 525 x 770 x 1180 / 1.400 mm
14 GN 1/1	approx. 540 x 810 x 1.600 mm
2 x 12 GN 1/1	approx. 1.100 x 810 x 1.390 mm
2 x 14 GN 1/1	approx. 1.100 x 810 x 1.550 mm

Capacity

4 + 6 GN 1/1	525 x 750 x 1505 mm (chilled/heated)
6 + 6 GN 1/1	525 x 750 x 1665 mm
10 + 10 GN1/1	930 x 770 x 1575 mm

Net weight

TRTBF120	57 kg
TRTBF150	61 kg
TRTBF180	65 kg
TRTBF210	70 kg
TRTBF360	130 kg
TRTBF420	140 kg
TRTBK120	80 kg
TRTBK150	80 kg
TRTBK180	85 kg
TRTBK210	90 kg
TRTBK360	170 kg
TRTBK420	180 kg
TRTBKF150	119 kg
TRTBKF180	124 kg
TRTBKF300	150 kg

Qty per case	1

Ward Trolley

Transport trolley for accommodating temp-rite systems. The frame structure is designed so as to form a push handle (made of circular tubing) at one end of the trolley. Two shelves, each with edges turned up 30 mm at the back and sides and down 30 mm at the front. The welded shelves are attached to the frame below and rest on 4 tubular supports. All tube joints are fully welded on all sides and the seams are brushed clean. The frame is fitted with four bumper corners in a colour that does not rub off. The frame and shelves are made of chrome-nickel steel with a ground surface. Equipped with a hinged shelf.

Mobile with 2 fixed and 2 swivel wheels (diameter 125 mm). The wheels are held in casings made of high quality plastic. The swivel wheels are fitted with brakes.

Models	
TRG1200	2 x 4 Stacks
TRG1300	2 x 3 Stacks

Dimensions	
2 x 4 Stacks	approx. 1.335 x 820 x 1.107 mm
2 x 3 Stacks	approx. 1.335 x 610 x 1.107 mm

Net weight	
2 x 4 Stacks	approx. 41 kg
2 x 3 Stacks	approx. 33 kg

Shelf clearance	approx. 530 mm

Capacity	
2 x 4 Stacks	approx. 48 system sets
2 x 3 Stacks	approx. 36 system sets

Shelf load	
2 x 4 Stacks	top approx. 140 kg, bottom approx. 100 kg
2 x 3 Stacks	top approx. 110 kg, bottom approx. 75 kg

Qty per case	1

Ward Trolley

Transport trolley for temp-rite systems. The frame structure is self-supporting and has a push handle. The structure is designed so that the trolleys can be pushed into each other. 2 shelves with raised edges on 4 sides and flanged with a bevelled plastic corner at the rear. The shelves rest on a supporting structure with vertical reinforcements. The frame and shelves are made of chrome-nickel steel and have a ground surface. Fitted with a hinged shelf.

Mobile with 2 fixed and 2 swivel wheels. Swivel wheels fitted with brakes, all wheels in casings made of high quality plastic.

Model	TRG1400
Dimensions	approx. 1.335 x 690 x 1.125 mm + 220 mm per trolley when inserted
Net weight	approx. 37 kg
Shelf clearance	approx. 690 mm
Capacity	2 x 3 Stacks = approx. 36 system sets
Shelf load	top approx. 110 kg, bottom approx. 75 kg
Qty per case	1

Other Products

temp-rite can supply a variety of aids and accessories that will help you optimize your meal-distribution operations. Each item will complement a specific system and may significantly increase its usefulness.

Sealing Machine

Manually operated heat-sealing machine, designed to seal disposable GN-pans with heat-sealable plastic sheeting. The housing is made of stainless-steel, the sealing frames in which the pans are set are made of aluminium, coated with teflon. A second sealing frame can be stored inside the housing.

The sealing temperature can be set at between 0°C and 200°C by means of an electronic control. An acoustic signal which can be set at between 0 and 3 seconds indicates the completion of the sealing process. The heat-sealable plastic sheeting is fed automatically from a roll.

Models	
TR1410V019	Sealing Machine
TR0404V162	Sealing frame 1/2 GN
TR0404V176	Sealing frame 2 x 1/4 GN
TR0404V164	Sealing frame 2 x 1/8 GN

Dimensions	approx. 450 x 635 x 390 mm *(Height without heat-sealable plastic sheeting)*
Net weight	approx. 44 kg
Heat-sealable plastic sheeting	max. roll width 340 mm, max. roll Ø 200 mm
For use with	disposable-pans up to max 1/2 GN-size; max. pan height: 110 mm
Wattage and voltage	1,0 KW, 230 Volt
Qty per case	1

Heat-sealable plastic sheeting (supplied in roll of 300 m)

Models	
TRBUR-165300	Width 165 mm
TRBUR-340300-MH	Width 335 mm

Qty per case	1 roll

Disposable GN-pans

White colour, for regeneration up to 121°C, also suitable in Temp-Classic Pro.

Models		**Qty per case**	
TRP.GN12.48P	1/2 GN, 48 mm	TRP.GN12.48P	160
TRP.GN12.052P	1/2 GN, 52 mm	TRP.GN12.052P	132
TRP.GN12.080P	1/2 GN, 80 mm	TRP.GN12.080P	66
TRP.GN12.95	1/2 GN, 95 mm	TRP.GN12.95	136
TRP.GN13.048P	1/3 GN, 48 mm	TRP.GN13.048P	255
TRP.GN14.55P	1/4 GN, 55 mm	TRP.GN14.55P	360
TRP.GN16.48P	1/6 GN, 48 mm	TRP.GN16.48P	528
TRP.GN18.045	1/8 GN, 45 mm	TRP.GN18.045	544

Natu-Rite meal trays made from sugar-cane fibre

In food-distribution operations involving the use of multi-portion food containers, Gastronorm trays made of a disposable material have certain advantages over reusable systems, often for logistical reasons.

Our new Natu-Rite meal trays made of fast-growing, renewable raw materials are 100% biodegradable.

Models	
TR20115	Sugar cane bowl, bio-laminated ½ GN, white
TR21185	Sugar cane bowl, bio-laminated ¼ GN, white
Qty per case	240

Brochure Natu-Rite

Sustainable heat-sealable plastic sheeting (supplied in roll of 250 m)

Model	
TR22256	Sustainable heat-sealable plastic sheeting, width: 340 mm
Qty per case	1 roll

Natu-Rite sealing frame

Models	
TR0404P12	Seal form Natu-Rite 1/2 GN
TR0404P14	Seal form Natu-Rite 2 x 1/4 GN
Qty per case	1

Disposable Menu Dish

White colour. For regeneration up to 121°C, also suitable in Temp-Classic Pro.

Models	
TRP.MS1.1W	undivided
TRP.MS1.2W	2-divided
TRP.MS1.3W	3-divided

Dimensions	approx. 227 x 178 x 32 mm

Qty per case	360

Reusable GN-Support

for disposable 1/4 GN-pans *(TRP.GN14.55P)*.

Model	
TRSP14-O	orange

Dimensions	approx. 300 x 168 x 56 mm

Qty per case	1

Hot Discs

The Hot Discs keep Temp-Royal plates and stew-bowls TRP1280ST hot, especially during long periods in transit. The disc is placed under the plate or bowl in the central plate cavity. They are dishwasher-proof and approved for direct food contact.

The Hot Disc TRHD20G can be heated in boiling water or in a rack dispenser. The outside material is a highly heat resistant red plastic (POM) with a special heat source. The disc is lightweight and has no sharp edges.

TRHD25SN can be heated in a special plate dispenser (TRG2324-HD). The disc is made of stainless-steel with a heat-retaining medium integrated.

The hot discs can be cleaned in the belt of a Standard flight dishwashing machine or in a washrack (TRG0836HD). After they have been cleaned, the discs can be stored in racks.

Models	
TRHD20G	made of special red plastic
TRHD25SN	made of stainless steel

Dimensions	Ø approx. 205 mm, 10 mm in height

Qty per case	
TRHD20G	40
TRHD25SN	1

Cooling Disc

The Temp-Royal Cooling Disc is for cooling the plates on which a cold meal will be served, especially during the summer. The disc is placed under the plate in the central plate cavity. Cooling takes place in a freezing room at a temperature of down to -18°C. The cooling disc is dishwasher-proof and is approved for direct food contact. The outside material is polypropylene; the filler is a special jelly. The disc is lightweight *(approx. 20 g)* and has no sharp edges.

The cooling disc can be cleaned in the belt of a standard flight dishwashing machine or in special washracks *(TRG0835)*. After cleaning, the discs can be stored in racks *(TRG0835)*, which are carried into the freezing room on trolleys *(TRG2208)*. The discs are kept in the freezing room until they reach the final temperature of -18°C.

For portioning, the discs are transported to the assembly line in racks. Depending on the freezing efficiency of the freezing room, it may be necessary to have a second set of cooling discs.

Model	TRCD10G
Dimensions	Ø approx. 180 mm, 10 mm in height
Qty per case	40

Cooling Element

Ice sachet made of clear plastic. It is filled with a blue cooling jelly and is designed to keep food cool for long periods in temp-rite food-service systems.

It is used in the rectangular side cavities *(1 unit in the small cavity, 2 units beside each other in the large cavity)* with china dishes. The ice-sachets should be used with flat dishes only, otherwise the cover of the food-service system may not close.

For optimum results, the ice sachets can be frozen up to -18°C: the elements will stay soft and flexible, so that the china dishes fit perfectly in the cavities.

The ice sachets can be washed in industrial dishwashers. They may be stored or cleaned in racks such as TRG0710.

Model	TRCD15G
Dimensions	approx. 95 x 75 mm, 10 mm thick
Qty per case	1

Eutectic Plate

Plastic eutectic plate in GN 1/1-format. For use in ward trolleys with correspondingly dimensioned gliders or in Temp-Trolley, as an aid to passive cooling.

Ideally, the plates should be precooled to a temperature of -18°C or below through storage for between 12 and 24 hours in a cold room, to achieve plate-temperatures of -12°C. The precise temperature achieved will depend on the refridgerating efficiency of the cold room.

|	
Model	TRPC-TAW
Dimensions	approx. 530 x 325 x 30 mm
Weight	approx. 4,4 kg
Qty per case	1
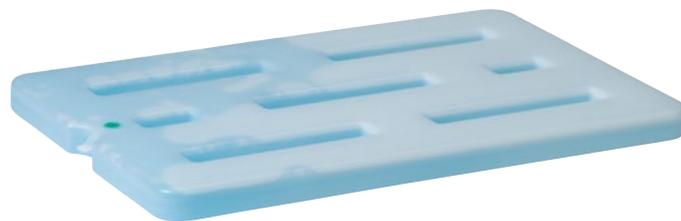
Temp-Royal Liners

Liners are inserts for transporting meals to infectious diseases wards or off the premises. Their shape precisely matches the Temp-Royal server of the respective meal-distribution system, so that none of the insulating effect is lost. The liner is placed in the server of the meal-distribution system. The dishes are then arranged on top.

The use of this liner greatly reduces the time and money, that would otherwise be required for disinfection routines or for off-the-premises deliveries. Only the liner enters the ward barrier zone; if the meal is consumed off the premises, the distribution system is returned straightaway and the liner only is kept by the recipient of the meal.

The liners are made of a plastic which will not affect the taste or smell of food.

Model	TRTTE80
Qty per case	50

Menucard Holders

Reusable menucard holders for use with the corresponding meal distribution systems. They are clamped to the servers, which hold them securely in place. The patient menucard is inserted in the holder. It is attached to the front of the system so that it can be easily read. The menu card facilitates portioning as well as patient identification within the ward. Menu-card holders are suitable for a paper thickness of between 80 and 110 g/m². The menucard holders are made of robust plastic and are dishwasher-proof.

Reusable menucard holders made of chrome-nickel-steel or blue plastic. For use with pellet systems such as Insul-Plus or Temp-Rondo. The cards are inserted into the menucard holder, which is placed on the tray. This enables them to be read easily and facilitates portioning as well as identification in the ward. The menucard holders are suitable for all widely used patient menucards and paper thicknesses. "Guten Appetit" is written on the reverse side of the plastic menu holder.

Models	
TRPK62NG	for Temp-Royal
TRPK90G	for Temp-Contact Mini-Trays
Qty per case	
TRPK62NG	80
TRPK90G	1

Models	
TRPK70G	made of chrome-nickel steel
TRPK75G	made of plastic
Qty per case	1

Buckle assembly

Polyamide belt, approx. 2.5 m long, with self-locking buckle. Suitable for securing stacked tray sets for safe transportation.

Model	TRJ15G
Qty per case	1
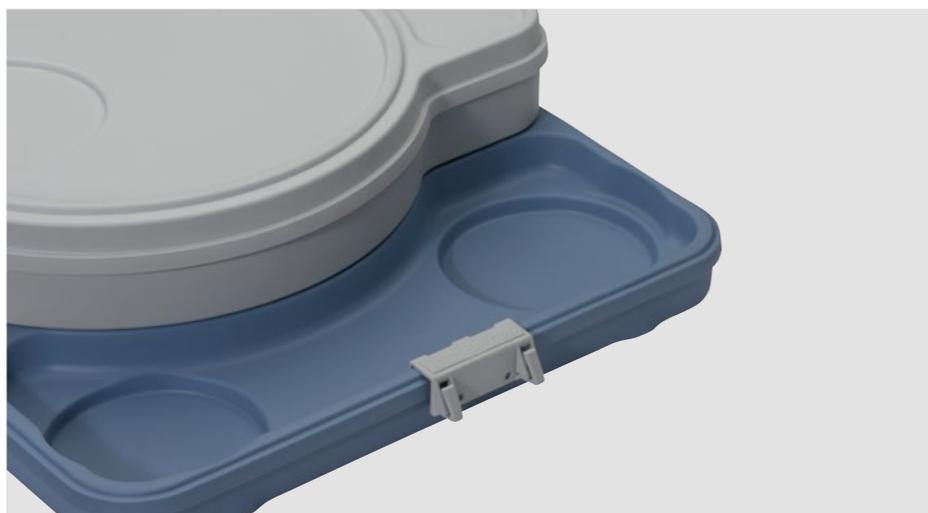
Serving Tray

Tray made of glass-fibre reinforced polyester. With moulded stacking lugs. Dishwasher-proof. Designed in accordance with DIN; GN 1/1 and EN 1/1 sizes available.

Models	
TRG0501	light-grey Gastro-Norm
TRG0502	ivory Gastro-Norm
TRG0550	ivory Euro-Norm

Dimensions	approx. 530 x 325 mm *(Gastro-Norm)*
	approx. 530 x 370 mm *(Euro-Norm)*

Qty per case	1

Electronic Thermometer

Waterproof multi-purpose infrared and penetration thermometer for instant infrared (IR) surface scanning without risk of cross-contamination and with builtin flip-down penetration probe for critical internal measurements of core temperatures. Precise 2-point laser with 10:1 optics displays the exact measuring area for error-free confidence. Results are easily read on the large and bright back lit display. The few buttons are self-explanatory and any user will find it easy to operate them.

Model	TRJ13RT

Dimensions	
probe folded out	approx. 281 x 48 x 21 mm
probe folded in	approx. 178 x 48 x 21 mm

Weight	197 g (incl. batteries)

Qty per case	1

Heatproof gloves

Gloves for handling preheated plates at the conveyor belt. Made of sturdy cotton fabric, with plush inside finish. The palm of the hand and the thumb are doubled for extra heat insulation. Single size.

Model	TRK15G

Qty per case	1

Scalloped Tongs

Scalloped Tongs stainless-steel, mirror polished finish, black rubber coated handle.

Model	TR1453/240

Dimensions	Length approx. 23,5 cm

Weight	approx. 102 g

Qty per case	1

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