

We serve the solution

temp-rite

## Temp-Serve



**Compact circulating-air system  
for regenerating meals**



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



CLINIC

# We serve the solution

temp-rite International is a partner you can rely on to deliver innovative and sustainable solutions in the field of meal distribution.

## Perfect meals. Always.

### Cost-efficient meal-distribution systems by one of Europe's market leaders

temp-rite International is a partner you can rely on to deliver innovative and sustainable solutions in the field of food logistics and meal distribution. When it comes to streamlining work processes in industrial kitchens, and distributing food and drinks to diners, we are your one-stop shop for process optimisation, expert consultative services and a full range of foodservice products.

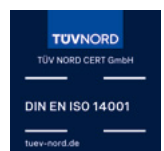
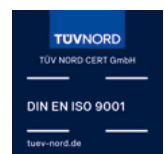
#### temp-rite is double ISO-certified!

##### Quality management:

Hospitals, old people's homes and other care-providing institutions attach great importance to the quality of the services and products their suppliers deliver. temp-rite's Quality Management System meets all the requirements set out in DIN EN ISO 9001.

##### Ecological awareness:

temp-rite Germany also has DIN EN ISO 14001 environmental certification. This underlines just how seriously we take protecting the environment, and achieving a sustainable balance between commercial and ecological considerations.



temp-rite delivers optimized meal-distribution systems



**Integrated control with a symbol-based user interface and HACCP data monitoring (optional)**  
= Easy, error-free operation  
= Readouts of HACCP-relevant data



**Reinforced gallery with plastic corners and bottom surround bumper**  
= secure transport of additional supplies  
= protection of cart, contents and surroundings in every transport situation



**Overall height kept low, cart fitted with vertical pushbars**  
= Ease of handling for users



**Deep-drawn condensation collector tray with drain plug**  
= straightforward removal of condensation and cleaning water from the cart



**Temp-Serve TwinLine**  
active cooling  
= Safe storage of meal components before regeneration starts



**Central partition wall, tray guides and airflow panels can be quickly and easily removed without tools**  
= Optimum hygiene and ease of cleaning



**Extensive range of optional accessories**  
= optimum configuration to meet individual user requirements

Features that only Temp-Serve offers

**Reliable and secure data monitoring**  
HACCP documentation of all relevant events optionally with real-time monitoring (TC-Soft Cloud).  
= Effective, secure, and modern HACCP concept



**Innovative central partition wall**  
Highly insulated central partition wall with spring-loaded dividers  
= Easy loading and unloading of trays, which makes for dependable temperature control of hot and cold meals



**Sturdy, highly insulating doors**  
Doors made of temperature-resistant material  
= Resistant to daily partical use, proven in the meal-regeneration



**Hygienically designed for ease of operation**  
door latches made of antibacterial plastic  
= reduces the risk of frequently touched surfaces spreading infection





# Temp-Serve is THE compact solution: hot and cold meal components all delivered on the same tray

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Temp-Serve operates with circulating air – for both warm and cold temperatures – ensuring food temperatures are optimally maintained in the Cook & Serve process or warm components are heated precisely during the regeneration process.

## Economical

- sound investment
- low maintenance costs
- small physical footprint

## Functional

- flexible accommodation of dishware components
- symbol-based operating panel
- individual configuration

## Ergonomic

- ideally positioned push handles
- control panel at convenient height
- technical components in easily accessible compartment

## Easy to use

- straightforward programming
- cart couplings optionally
- available for multi-cart transport operations

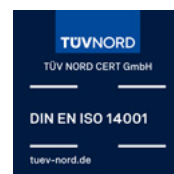
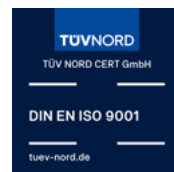
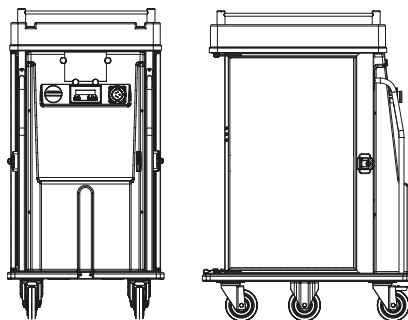
## Hygienic

- easy removal of cart components for thorough cleaning
- interiors made entirely of stainless steel
- highly insulating central partition wall for perfect separation of food items at different temperatures

## Reliable and safe

- dependable compliance with HACCP standards through instant flagging up of discrepancies
- guarantees homogeneity of meals on all levels

# Technical data



## Temp-Serve

TwinLine models:	Temp-Serve - 20	Temp-Serve - 24	Temp-Serve - 30
Dimensions (LxB):	1.048 x 790 mm	1.048 x 790 mm	1.048 x 790 mm
Height:	1.495 mm	1.495 mm	1.735 mm
Turning circle:	1.463 mm	1.463 mm	1.463 mm
Net weight:	201 kg	201 kg	220 kg
Transport weight:	224 kg	224 kg	243 kg
Vertical tray pitch (distance between trays):	96 mm	80 mm	80 mm
Noise emission:	ca. 55 db (A)	ca. 55 db (A)	ca. 55 db (A)
Wattage and power supply (double fridge, incl. regeneration):	approx. 5.8 kW, 400 V - 3 phase	approx. 5.8 kW, 400 V - 3 phase	approx. 6.2 KW, 400 V - 3 phase
Cooling agent:	R 452a	R 452a	R 452a
Gas quantity:	1,00 kg	1,00 kg	1,00 kg
Climate class:	4	4	4
Protection class:	IPX5	IPX5	IPX5

## Trays

**Dimensions (LxB):**  
approx. 575 x 325 mm, symmetrical



temp-rite International reserves the right to make alterations without notice.  
Illustrations may show optional features or equipment. Date: 06/2024

## Further product features and options

- HACCP network system with LAN or WLAN connection
- External temperature measurement
- Foldable side shelf
- Integrated roof gallery
- Dual cooling
- Station marking
- train system

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