

**We serve the solution**

**temp-rite**

## **Temp-Contact**



**Energy-efficient meal regeneration**



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



CARE

# We serve the solution



CLINIC

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

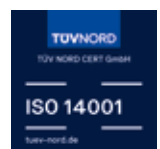
temp-rite is double ISO-certified!

**Quality management:**

Hospitals, old people's homes and 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.





**Easy-to-reach cooling and electronic components**  
= Easy-to-service with low maintenance overhead



**Reinforced guard rail with sturdy plastic corner pieces, laterally reinforced pushbars, and low-level surround bumper**  
= Cart, contents and surroundings all protected in every transport situation



**Double-walled and insulated doors and casing components**  
= High static strength and rigidity  
= Efficient temperature maintenance

## Features that only the Temp-Contact offers

### Individually controllable

- Heating elements with individual thermostatic control (Integrated Thermo Control)
- = individual energy supply depending on the quantity, consistency and input temperature of the menu components
- = no overheating and drying out of the food



**Integrated or external (optional) control with a symbol-based user interface and HACCP data monitoring (optional)**

- = Easy, error-free operation
- = Readouts of HACCP-relevant data



### Energy efficient

- Regeneration in the micro-heating cabinet
- = targeted regeneration of hot components
- = automatic deactivation of heating elements for cold meals or empty levels



**Doors finished in plastic on outside and stainless steel on inside**

- = High insulation and low weight thanks to sandwich construction
- = excellent impact and scratch resistance



**Active static cooling (option)**

- = Low maintenance requirement and noise emission
- = Safe storage of meal components before regeneration starts

### Hygienic

- Door latches made of antibacterial plastic
- = reduced contact infections on contact surfaces



**Stainless-steel cart interior, removable door seals and walls with seamless, deep-drawn embossed ledges**

- = Optimum hygiene and ease of cleaning



**Overall height kept low, cart fitted with vertical pushbars**

- = Ease of handling for users short and tall

### Economical

- High capacity despite compact dimensions
- = small number of trolleys for many meals
- = optimum use of floor space



# Temp-Contact by temp-rite

## Intelligent contact-heating technology

Temp-Contact carts utilize a unique type of contact-heating technology that can not only heat up meals prepared by the Cook-Serve method, but will also support streamlined operations involving the distribution of Cook-Chill meals. It can even regenerate entire Cook-Freeze meals.

This technology delivers excellent regeneration of individual meals. It enables the flexible distribution of meals in just about any conceivable scenario, regardless of how your food-service operations are organized. Core temperatures of approx. 75°C are guaranteed within 40 – 50 minutes.

Temp-Contact Carts accept GN trays (or, alternatively, up to 40 Mini-Trays), and can optionally be fitted with an active cooling system. The trays will hold a complete meal, including cold meal components. The cart will thus enable you to provide high-quality meals for large numbers of patients for a modest outlay. Its compact footprint and small turning circle will allow you to make optimum use of precious floor space.

The Temp-Contact control technology, which supports both centralized and decentralized meal regeneration, can be incorporated in the cart or in an external wall-mounted unit. TC-Soft Cloud Software provides a real-time data-monitoring option that can be used as a state-of-the-art HACCP tool. It delivers operational data effectively, reliably and securely. WLAN and LAN implementations are available.

### Economical

- Low energy requirement
- Cost-saving investment
- Compact footprint
- Low maintenance costs

### Practical design

- Straightforward programming
- Efficient train system (optional)
- Clear trolley identification (optional)

### Ease of handling

- Vertical pushbars are easy on the user's back
- Easy to maneuver
- Clear view over the top of the cart

### Functionality

- Integrated or external control system (optional)
- Icon-based cart operation
- Flexible placement of dishes

### Hygienic

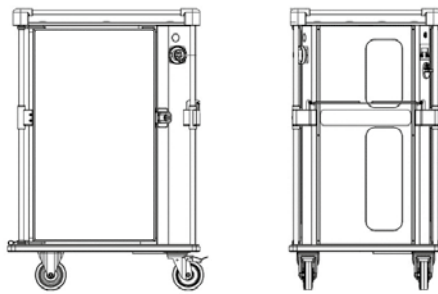
- Interior entirely finished in stainless steel
- Simple to clean
- HACCP-compliant
- Active cooling

### Safety and reliability

- Designed to prevent operating errors
- Guarantees high-quality meals and service
- Transport safety device (optional)



# Technical Data



Temp-Contact		heated	Trays
<b>Model:</b>	TRTeCo - 16/093 TRTeCo - 20/093 TRTeCo - 24/093 TRTeCo - 40/090	16 GN-trays 20 GN-trays 24 GN-trays 40 Mini-Trays*	 <p>GN-tray approx. 530 x 325 mm Height of set consisting of server and dome: 85 mm</p>  <p>Mini-Tray approx. 335 x 295 mm Height of set consisting of server and dome: 85 mm</p>
<b>Footprint:</b>	approx. 790 x 995 mm (floor space heated) approx. 1,466 mm (16/20 GN-trays or 40 Mini-Trays)		
<b>Height:</b>	approx. 1,676 mm (24 GN-trays)		
<b>Turning circle:</b>	approx. 1,456 mm		
<b>Weight:</b>	approx. 175 kg (version for 16, 20 or 40 trays) approx. 205 kg (24-tray version)		
<b>Noise emission:</b>	approx. 52 dB (A)		
<b>Connected load (simultaneous refrigeration and regeneration):</b>	approx. 3.7 kW, 400 V - 3ph approx. 4.3 kW, 400 V - 3ph approx. 5.0 kW, 400 V - 3ph approx. 5.7 kW, 400 V - 3ph	16 GN-trays 20 GN-trays 24 GN-trays 40 Mini-Trays	
<b>Refrigerant:</b> <b>Gas quantity:</b>	Gas R452a (CFC-free), GWP = 2,141 0.75 kg		
<b>Thermal Transmittance:</b>	$U_{\text{DOOR}} = 1.43 \text{ W/m}^2\text{K}$ $U_{\text{S-WALL}} = 0.875 \text{ W/m}^2\text{K}$		
<b>Waste heat:</b>	3,200 Btu/h (940 W)		
<b>Climatic class:</b>	5		
<b>Protection class:</b>	IPX5		

temp-rite International reserves the right to make alterations without notice.  
The illustrations in this brochure may show specialized set-ups or non-standard configurations. Date: 05/2024  
\* on request

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