



Temptainer® Single Design Trolley with Active Heating System

Effective May 2013
Replaces All Previous Versions



Temptainer – food transport that puts quality and the pleasure of food first

Hot food should be served hot, cold food should be served cold, and all food should be handled in a hygienic way. And doing so need not be a chore. The Temptainer food transport system has been developed to ensure the quality of the food while still allowing for the pleasure of preparing, serving and enjoying a good meal. It includes the right technique for maintaining temperature and hygiene conditions, the right design for a healthy working environment, and the right properties for sound economics.

Temptainer is a flexible system that offers a wealth of combination options. The three basic models – Single, Tower and Twin – are available in different variations to offer maximum efficiency for transport, storage and serving. The Temptainer with active heating has the most even temperature distribution on the market in its heated compartment and offers unsurpassed temperature stability. The Temptainer is also available with active cooling to maintain a low, even temperature for cold dishes, as well as in a completely neutral version for transporting all types of dishes while maintaining their quality..

[Click here to see the video](#)



[Click here to see the full range](#)



Temptainer® Single H – single design with active heating

When transporting hot food, the temperature must neither be too low nor too high. In the Temptainer, the materials, design and elements work together to provide a very even temperature distribution and stability in the heated compartment. Specially designed elements and powerful insulation result in low energy usage and thus low operating costs.

Article	M6012100	M6012200	M6012300	M6012400	M6012500	M6012600
Number of guides for GN Containers	4 pairs	6 pairs	8 pairs	10 pairs	12 pairs	14 pairs
Distance between guides	80 mm	80 mm	80 mm	80 mm	80 mm	80 mm
Capacity GN containers	4 x 1/1-65 or 2 x 1/1-150	6 x 1/1-65 or 3 x 1/1-150	8 x 1/1-65 or 4 x 1/1-150	10 x 1/1-65 or 5 x 1/1-150	12 x 1/1-65 or 6 x 1/1-150	14 x 1/1-65 or 7 x 1/1-150
Capacity	max 40 liters	max 60 liters	max 80 liters	max 100 liters	max 120 liters	max 140 liters
Weight	35 kg	40 kg	45 kg	50 kg	55 kg	60 kg
Electric connection	220-240 V AC / 50-60 Hz / 234 W	220-240 V AC / 50-60 Hz / 324 W	220-240 V AC / 50-60 Hz / 384 W	220-240 V AC / 50-60 Hz / 474 W	220-240 V AC / 50-60 Hz / 564 W	220-240 V AC / 50-60 Hz / 564 W
Heating	Static heating	Static heating	Static heating	Static heating	Static heating	Static heating
Heat-up time	40 minutes	40 minutes	40 minutes	40 minutes	40 minutes	40 minutes
Thermostat	Fixed 80-85 °C	Fixed 80-85 °C	Fixed 80-85 °C	Fixed 80-85 °C	Fixed 80-85 °C	Fixed 80-85 °C
Insulation	min 40 mm CFC-free polyurethane	min 40 mm CFC-free polyurethane	min 40 mm CFC-free polyurethane	min 40 mm CFC-free polyurethane	min 40 mm CFC-free polyurethane	min 40 mm CFC-free polyurethane
Castors	125 mm, 2 fixed, 2 steering w brakes	125 mm, 2 fixed, 2 steering w brakes	125 mm, 2 fixed, 2 steering w brakes	125 mm, 2 fixed, 2 steering w brakes	125 mm, 2 fixed, 2 steering w brakes	125 mm, 2 fixed, 2 steering w brakes
Temperature indicator	Analog	Analog	Analog	Analog	Analog	Analog
Enclosure class IP	IP 55 inside IP 41 outside	IP 55 inside IP 41 outside	IP 55 inside IP 41 outside	IP 55 inside IP 41 outside	IP 55 inside IP 41 outside	IP 55 inside IP 41 outside
Material	EN 1.4301, polyurethane	EN 1.4301, polyurethane	EN 1.4301, polyurethane	EN 1.4301, polyurethane	EN 1.4301, polyurethane	EN 1.4301, polyurethane
Dimensions	A = 642 mm B = 695 mm C = 360 mm	A = 802 mm B = 855 mm C = 520 mm	A = 962 mm B = 1015 mm C = 680 mm	A = 1122 mm B = 1175 mm C = 840 mm	A = 1282 mm B = 1335 mm C = 1000 mm	A = 1442 mm B = 1495 mm C = 1160 mm
Price (Ex GST)	Please email sales@spacepac.com.au for current pricing					

All prices/specifications subject to change without notice.

