



Temptainer® Tower design with active cooling and active heating

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..

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Temptainer® Tower – double design with active cooling and active heating

Temptainer Tower with active cooling in the lower compartment and active heating in the upper compartment. In the hot compartment, the materials, design and elements work together to provide a very even temperature distribution and stability. Specially designed elements and powerful insulation result in low energy usage and thus low operating costs. The compartment with active cooling is equipped with a cooling unit located on the rear of the trolley. The cooling unit is of Thermoelectric or Peltier type, with a fan in the trolley to provide an even temperature distribution and stability throughout the cooled compartment. The maximum cooling power in the trolley is approximately 22 degrees lower than the surrounding air temperature, though it never falls below freezing point.

Article	M6016600	M6016100	M6016200	M6016300	M6016400	M6016500	M6016700
Number of guides for GN Containers	4 pairs C 4 pairs H	6 pairs C 4 pairs H	6 pairs C 6 pairs H	8 pairs C 4 pairs H	8 pairs C 6 pairs H	4 pairs C 6 pairs H	4 pairs C 8 pairs H
Distance between guides	80 mm	80 mm	80 mm	80 mm	80 mm	80 mm	80 mm
Capacity GN containers	4 + 4 x 1/1-65 or 2 + 2 x 1/1-150	6 + 4 x 1/1-65 or 3 + 2 x 1/1-150	6 + 6 x 1/1-65 or 3 + 3 x 1/1-150	8 + 4 x 1/1-65 or 4 + 2 x 1/1-150	8 + 6 x 1/1-65 or 4 + 3 x 1/1-150	4 + 6 x 1/1-65 or 2 + 3 x 1/1-150	4 + 8 x 1/1-65 or 2 + 4 x 1/1-150
Capacity	max 40 + 40 liters	max 60 + 40 liters	max 60 + 60 liters	max 80 + 40 liters	max 80 + 60 liters	max 40 + 60 liters	max 40 + 80 liters
Weight	65 kg	69 kg	72 kg	72 kg	76 kg	69 kg	72 kg
Electric connection	220-240 V AC / 50-60 Hz / 135 + 234 W	220-240 V AC / 50-60 Hz / 135 + 234 W	220-240 V AC / 50-60 Hz / 135 + 324 W	220-240 V AC / 50-60 Hz / 135 + 234 W	220-240 V AC / 50-60 Hz / 135 + 324 W	220-240 V AC / 50-60 Hz / 135 + 324 W	220-240 V AC / 50-60 Hz / 135 + 384 W
Heating	Static 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	40 minutes
Cooling	Active convection cooling Peltier	Active convection cooling Peltier	Active convection cooling Peltier	Active convection cooling Peltier	Active convection cooling Peltier	Active convection cooling Peltier	Active convection cooling Peltier
Cool-down time to +3 °C (at +25 °C ambient temp)	45 minutes	45 minutes	45 minutes	45 minutes	45 minutes	45 minutes	45 minutes
Cooling capacity dT = ambient - inside trolley temperature	dT = max 22 °C	dT = max 22 °C	dT = max 22 °C	dT = max 22 °C	dT = max 22 °C	dT = max 22 °C	dT = max 22 °C
Thermostats	fixed 80-85 °C and fixed 2-4 °C	fixed 80-85 °C and fixed 2-4 °C	fixed 80-85 °C and fixed 2-4 °C	fixed 80-85 °C and fixed 2-4 °C	fixed 80-85 °C and fixed 2-4 °C	fixed 80-85 °C and fixed 2-4 °C	fixed 80-85 °C and fixed 2-4 °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	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	125 mm, 2 fixed, 2 steering w brakes
Temperature indicator	Analog + analog	Analog + analog	Analog + analog	Analog + analog	Analog + analog	Analog + analog	Analog + analog
Enclosure class IP	IP 55 inside IP 21 outside	IP 55 inside IP 21 outside	IP 55 inside IP 21 outside	IP 55 inside IP 21 outside	IP 55 inside IP 21 outside	IP 55 inside IP 21 outside	IP 55 inside IP 21 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	EN 1.4301, polyurethane
Dimensions	A = 1056 mm B = 1109 mm C = 360 mm D = 360 mm	A = 1216 mm B = 1269 mm C = 520 mm D = 360 mm	A = 1376 mm B = 1429 mm C = 520 mm D = 520 mm	A = 1376 mm B = 1429 mm C = 680 mm D = 360 mm	A = 1536 mm B = 1589 mm C = 680 mm D = 520 mm	A = 1216 mm B = 1269 mm C = 360 mm D = 520 mm	A = 1376 mm B = 1429 mm C = 360 mm D = 680 mm
Price (Ex GST)	Please email sales@spacepac.com.au for current pricing						

All prices/specifications subject to change without notice.

