



Temptainer® Twin 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.

Click here to see the video




Click here to see the full range



Temptainer® Twin – double design, side by side, with active cooling and active heating

The Temptainer Twin has active cooling in the left compartment and active heating in the right 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	M6019100	M6019200	M6019300	M6019400
Number of guides for GN Containers	8 pairs C 8 pairs H	10 pairs C 10 pairs H	12 pairs C 12 pairs H	14 pairs C 14 pairs H
Distance between guides	80 mm	80 mm	80 mm	80 mm
Capacity GN containers	8 + 8 x 1/1-65 or 4 + 4 x 1/1-150	10 + 10 x 1/1-65 or 5 + 5 x 1/1-150	12 + 12 x 1/1-65 or 6 + 6 x 1/1-150	14 + 14 x 1/1-65 or 7 + 7 x 1/1-150
Capacity	max 80 + 80 liters	max 100 + 100 liters	max 120 + 120 liters	max 140 + 140 liters
Weight	112 kg	122 kg	132 kg	142 kg
Electric connection	220-240 V AC / 50-60 Hz / 135 + 384 W	220-240 V AC / 50-60 Hz / 135 + 474 W	220-240 V AC / 50-60 Hz / 135 + 564 W	220-240 V AC / 50-60 Hz / 135 + 564 W
Heating	Static heating	Static heating	Static heating	Static heating
Heat-up time	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
Cool-down time to +3 °C (at +25°C ambient temp)	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
Thermostats	fixed 2-4 °C and fixed 80-85 °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
Castors	160 mm, 2 fixed, 2 steering w brakes	160 mm, 2 fixed, 2 steering w brakes	160 mm, 2 fixed, 2 steering w brakes	160 mm, 2 fixed, 2 steering w brakes
Temperature indicator	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
Material	EN 1.4301, polyurethane	EN 1.4301, polyurethane	EN 1.4301, polyurethane	EN 1.4301, polyurethane
Dimensions	A = 1004 mm B = 1057 mm C = 680 mm	A = 1164 mm B = 1217 mm C = 840 mm	A = 1324 mm B = 1377 mm C = 1000 mm	A = 1484 mm B = 1537 mm C = 1160 mm
Price (Ex GST)	Please email sales@spacepac.com.au for current pricing			

All prices/specifications subject to change without notice.

