



Temptainer® Tower design with active heating + Neutral

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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Click here to see the full range



Temptainer® Tower – double design with active heating and neutral

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	M6014100	M6014200	M6014300	M6014400	M6014500
Number of guides for GN Containers	4 pairs N 4 pairs H	4 pairs N 6 pairs H	4 pairs N 8 pairs H	6 pairs N 6 pairs H	6 pairs N 8 pairs H
Distance between guides	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	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	6 + 6 x 1/1-65 or 3 + 3 x 1/1-150	6 + 8 x 1/1-65 or 3 + 4 x 1/1-150
Capacity	max 40 + 40 liters	max 40 + 60 liters	max 40 + 80 liters	max 60 + 60 liters	max 60 + 80 liters
Weight	55 kg	59 kg	62 kg	62 kg	66 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 / 324 W	220-240 V AC / 50-60 Hz / 384 W
Heating	Static heating	Static heating	Static heating	Static heating	Static heating
Heat-up time	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
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
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
Temperature indicator	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
Material	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 = 360 mm D = 520 mm	A = 1376 mm B = 1429 mm C = 360 mm D = 680 mm	A = 1376 mm B = 1429 mm C = 520 mm D = 520 mm	A = 1536 mm B = 1589 mm C = 520 mm D = 680 mm
Price (Ex GST)	Please email sales@spacepac.com.au for current pricing				

All prices/specifications subject to change without notice.

