

## **FOOD TRANSPORT**



Temptainer Basic is the new generation of high quality stainless steel trolleys from Hallins. However, the purpose is still the same – to create the very best conditions for preserving the values of good food, all the way from kitchen to table.



**temp**tainer®

The Temptainer Basic Tower trolley is a compact solution for transporting both hot and cold food at the same time. A smart and well-insulated construction in combination with the proper technology ensures that the food quickly gets and maintains the required temperature until serving.

The trolley is made entirely of stainless steel for the best possible hygiene, durability and longevity. It has the same good features, performance and functionality as the previous generation.



Hallins Sales AB Fabriksvägen I SE-599 33 Ödeshög

Tel +46 144 15 300 Fax +46 144 31 400 e-mail support@hallins.com

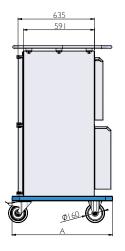


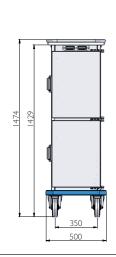
Temptainer Basic Tower is available in several different combinations of convection heating, neutral, compressor or Peltier cooling. The heating and cooling units are located in the back of the trolley which provides optimal air circulation and temperature as well as simple service and maintenance. The trolley is equipped with large ball-bearing castors for easy maneuvering. Can be used as a flexible complement to the Basic Single model.

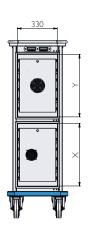
ACCESSORIES: Vertical steering handle, central brake, 200 mm castors, tow bar:



ARTIKEL	M6069066-01	M6068066-01	M6071066-01
Model	Tower	Tower	Tower
Number of guides for GN Containers	6 + 6 pairs	6 + 6 pairs	6 + 6 pairs
Distance between guides	80 mm	80 mm	80 mm
Capacity GN Containers	6 + 6 × 1/1-65 or 3 + 3 × 1/1-150	6 + 6 × 1/1-65 or 3 + 3 × 1/1-150	6 + 6 × 1/1-65 or 3 + 3 × 1/1-150
Capacity	max 60 + 60 liter	max 60 + 60 liter	max 60 + 60 liter
Weight	70 kg	85 kg	93 kg
Electrical connection	220-240 V AC/ 50-60 Hz / 135 W	220-240 V AC/ 50-60 Hz / 136 W	220-240 V AC/ 50-60 Hz / 136 W
Upper cabinet	Convection heating	Convection heating	Convection heating
Heat up time	15 minutes	15 minutes	15 minutes
Lower cabinet	Neutral	Active convection cooling Peltier	Active convection compressor cooling
Cool-down time to +3 *C (at +25*C)	-	40 minutes	15 minutes
Cooling capacity dt = ambient – inside	-	dT = max 22 °C	-
Thermostat	Digital adjustable	Digital adjustable	Digital adjustable
Insulation	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
Temperature indicator	Digital	Digital	Digital
Enclosure class IP	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
Dimensions	A = 770 mm X=Y=500 mm	A=835 mm X=Y=500 mm	A = 880 mm X = Y = 500 mm









Uniform temperature



Hygienic



Stainless



Climate-smart

Hallins Sales AB Fabriksvägen I SE-599 33 Ödeshög Tel +46 144 15 300 Fax +46 144 31 400 e-mail support@hallins.com

