



cook/chill
conduction systems



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With Cook-Chill Conduction technology, bulk foods are prepared in advance. Individual meals are then plated cold. At mealtime, proper serving temperatures are accomplished with a rethermalization process utilizing conduction heating. The result: meals are served at the correct temperatures – easier and more efficiently than you may have thought possible.

As the leader in the marketplace for 35 years, we have built a reputation for providing comprehensive meal delivery solutions. We have the most highly evolved line of meal delivery systems in the world, and the expertise and resources to meet any challenge and solve any problem for our healthcare and institutional customers.





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Temp-Rite II • Temp-Rite II Rethermalization Cart • Decentralized Roll-in Rethermalization Refrigerator • Central Rethermalization Refrigerator

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High Performance Air Curtain Refrigerator • Dome Storage Rack • Enclosed Tray Delivery Cabinets • Open Shelf Stacking Tray Delivery Carts • Tray/Insulated Cover Drying and Storage Rack • Cold Food Counter • Refrigerated Milk/Beverage Case

WHAT IS CONDUCTION?

Conduction technology means mouth-watering meals. Meals are assembled cold and completed meal trays are placed inside rethermalization carts. Once this is done the entire cart is rolled into a refrigerated environment. The food items that are to be served hot have been placed on flat bottom plates resting on heating elements. When the rethermalization process begins, the hot items are rethermalized to the proper serving temperature, while insulated covers retain the heat and keep the nearby cold foods perfectly chilled.

TEMP-RITE II EXCEL

The Temp-Rite II Excel System combines the economy and quality of a cook/chill system with the aesthetic appeal of traditional round-plate presentation.

- Round dinner plate and soup bowl for traditional meal presentation
- Low-profile, non-compartmentalized server for ease of dining
- Individual, insulated domes for maximum temperature maintenance
- Decorated china for elegant fine dining
- Optional full insulated partial cover for stacking and satelliting
- Full line of cook/chill production equipment, chilled meal assembly equipment and state-of-the-art rethermalization system options to meet your needs

SALES CODES

S700BK (Black Tray)
S700 (Ivory Tray)



AVAILABLE COLOURS OF TEMP-RITE II EXCEL ENTREE DOME AND SOUP DOME:
(ENTREE DOMES ARE LISTED ABOVE SOUP DOMES.)

T711A	T714A	T715B	T716BL	T717HG
T721A	T724A	T725B	T726BL	T727HG
Mauve	Teal	Burgundy	Black	Harvest Green

TEMP-RITE® II EXCEL INSULATED PARTIAL COVER

The snug fit of the Excel insulated partial cover allows for totally stackable Excel meal trays that can be transported on open shelf stacking carts, enclosed tray delivery cabinets (see pages 7 & 8), or multi purpose open angle racks. This unique Excel partial cover has built in automatic pod activation features; no extra dome is needed.



AVAILABLE COLOURS OF TEMP-RITE II EXCEL PARTIAL COVER:
THESE COLOURS AVAILABLE FOR HOT ENTREE/HOT SOUP

T690R	T691R
Mauve	Burgundy

THESE COLOURS AVAILABLE FOR COLD ENTREE/HOT SOUP

T692	T693
Evening Blue	Teal

TEMP-RITE® II EXCEL C-700 SERIES STAINLESS STEEL RETHERMALIZATION CART

- To be used with Temp-Rite II Excel system
- 16, 20, 24 meal carts are available for central and decentralized applications
- Heavy duty, welded 14 gauge frame with stainless steel unibody construction
- High density polymer tray supports and bumpers
- 200mm heavy duty sealed non-marking casters
- Solid 270° swing doors with magnetic catch
- Patented face mounted conduction heating elements for easy replacement
- Designed for easy sanitation
- Ergonomic and easily maneuverable
- Certified to meet UL, NSF sanitation, and CUL standards

OPTIONS:

- Fully retractable tow hitch for the 16 and 20 meal carts
- Galley style carrier for 16 and 20 meal carts



SALES CODES

C716RV4
C720RV4
C724RV4

CAPACITY

16 Meals
20 Meals
24 Meals



SALES CODES

C616V
C620V
C624V

CAPACITY

16 Meals
20 Meals
24 Meals

TEMP-RITE® II EXCEL CV SERIES RETHERMALIZATION CARTS

- To be used with Temp-Rite II Excel system
- Versatile shelf capacity for centralized or decentralized application
- Thermostatically controlled conduction heating elements for hot foods
- Ergonomic and highly maneuverable
- Designed for easy sanitation
- Patented face mounted conduction heating elements for easy replacement
- Solid 270° swing doors with magnetic catch
- Lightweight, yet durable, heavy duty polymer body construction integrated with 10 and 12 gauge welded tubular steel frame
- 200mm heavy duty sealed non-marking casters
- Extra strong, chemical resistant, molded-in tray supports and bumper system
- Optional cart tow hitch for 16 and 20 meal carts
- Fits most existing Aladdin Temp-Rite decentralized rethermalization refrigerators
- Certified to meet UL safety and NSF Sanitation Standards

TEMP-RITE® II

- Low profile
- Entree and side cavity utilize high heat china, reusable plastic or high heat disposables
- Soup cavity utilizes high heat reusable plastic or high heat disposable soup bowls
- Compartmentalized design
- Full foam-insulated cover for heat and cold retention after rethermalization
- Easily distinguished cavities for quick and easy tray assembly
- Walled cavities for reduced spillage
- NSF approved

AVAILABLE COLOURS OF TEMP-RITE II
COVERS: PLEASE SPECIFY CODE

T608P	T609P	T610P
Mauve	Blue	Teal

SERVER S206 IS IVORY IN COLOUR.



TEMP-RITE II RETHERMALIZATION CART

- 3 Cart sizes are available; 16, 20, or 24 meal capacity
- Designed for use in centralized or decentralized applications
- Lightweight and highly maneuverable
- NSF, UL, CSA listed
- Thermostatically controlled conduction heating elements on each shelf of the cart
- Designed for easy sanitation
- Stainless steel construction

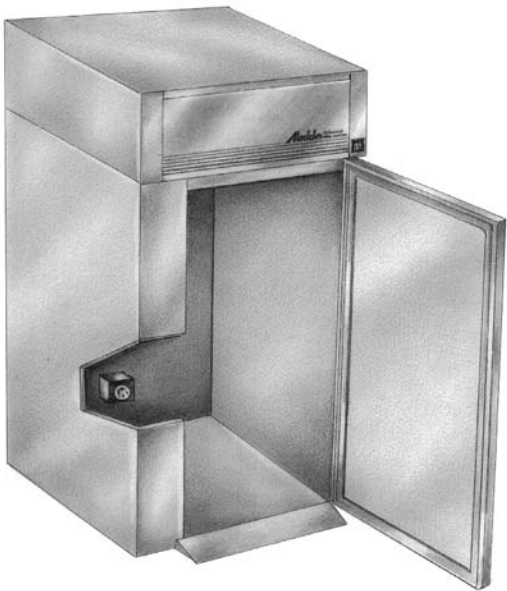
OPTIONS:

- Fold down work table (Sales code WT001) and cart identification holder (Sales code CI001)
- Cart tow hitch for 16 and 20 meal carts (Sales code TH-4/6)

SALES CODES	CAPACITY
C416DTK	16 Meals
C420DTK	20 Meals
C424DTK	24 Meals

DECENTRALIZED ROLL-IN RETHERMALIZATION REFRIGERATOR

Roll-In Rethermalization Refrigerators are specially designed for use with Temp-Rite II carts and Temp-Rite II Excel carts. This unit will maintain cold food temperatures between 0-3° C before, during and after rethermalization. Roll-in refrigerators may be placed in pantries close to patient service or grouped together for a centralized application.

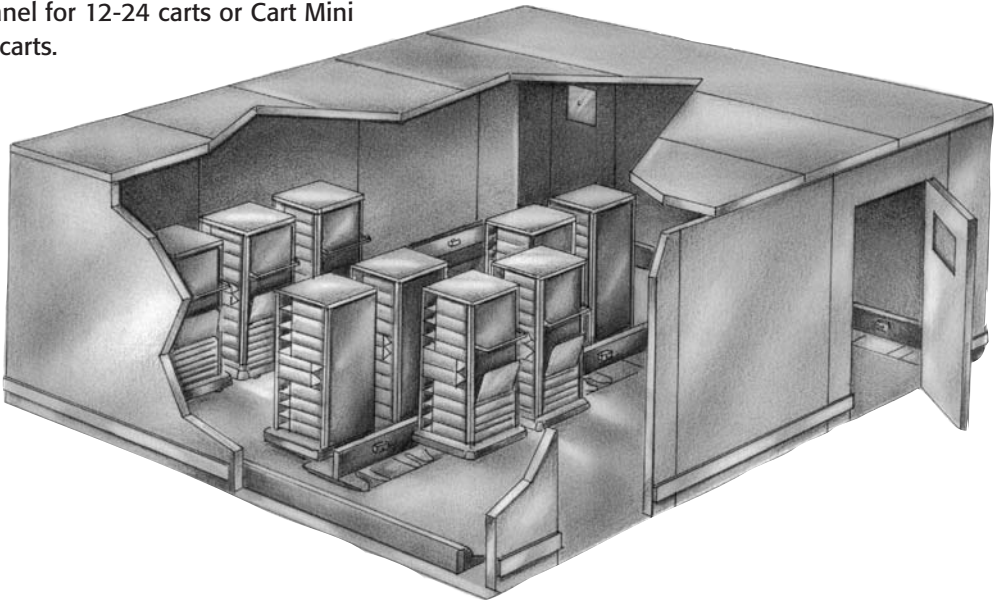


SALES CODES	TEMP-RITE II EXCEL CART	TYPE
R71C	C700	Single Bay
R72C	C700	Double Bay
R61CV	C6V Series	Single Bay
R62CV	C6V Series	Double Bay

SALES CODES	TEMP-RITE II CART	TYPE
R61C	C400	Single Bay
R62C	C400	Double Bay

CENTRAL RETHERMALIZATION REFRIGERATOR

This walk-in refrigerator is designed to chill, store and rethermalize meals using either Temp-Rite II carts or Temp-Rite II Excel carts. This unit is engineered for efficient cart chilling and heat removal, and cold maintenance during rethermalization. Modular, floor-mounted receptacles (cart stalls) provide electrical connection for carts. The system is available with a fully automatic touch screen control panel for 12-24 carts or Cart Mini Control Panel, for 1-16 carts.



HIGH PERFORMANCE AIR CURTAIN REFRIGERATOR

The Aladdin High Performance Air Curtain Refrigerator is designed to maintain the temperature of refrigerated pre-portioned food products during tray assembly. The horizontal flow of chilled air across the front of the refrigerator permits the door to be open during assembly.

- Stainless steel exterior and interior
- Automatic condensate evaporator
- R404A Refrigeration system
- Automatic or manual defrost
- Field reversible hinged door for left or right hand applications
- Non-marking casters, swivel with locks
- Full 270° door swing with magnetic catch for open position
- Flush recessed side grip handles for easy positioning
- Rear handle with end bumpers for ease of transport
- 10 adjustable, removable stainless steel tray slides for standard 460mm x 660mm sheet pans
- Removable interior panels and brackets for easy cleaning
- Easy to read exterior digital thermometer
- UL and NSF listed
- Security lock



SALES CODE

ADL21

SMART FILE

PROBLEM: Because we have an extensive meal delivery service, we're getting more and more complaints about the meals served with our outmoded system. I'm convinced that a Cook-Chill Conduction System would solve our problems. Of course, we're feeling a budget pinch and our administrator says we can't afford a new system. Help!

SOLUTION: Aladdin's Temp-Rite II System not only uses state-of-the-art conduction technology, it's very, very affordable. It accommodates a variety of dishware — including disposables — and its tray covers are fully foam insulated to retain temperature and reduce cold food complaints. Many hospitals just like yours have found Temp-Rite II to be the perfect solution.



DOMESTORAGE RACK

Aladdin’s Temp-Rite® II Excel Dome Storage Rack is designed to efficiently dry, store, dispense and transport Temp-Rite II Excel entree and soup domes.

SALES CODES	ITEM
Y104S	Frame
J88E	Four Wire Forms
Y104	Frame
J83P	Four Wire Forms

ENCLOSED TRAY DELIVERY CABINETS

Advanced Meal Systems from Aladdin offers various enclosed tray delivery cabinets to suit your specific need. The cabinet features a unique enclosed design that allows Temp-Rite II Excel finished meals to be transported and retrieved to and from satellite locations in a protected and enclosed environment. These highly durable cabinets will provide years of trouble free service.

SALES CODES	TRAY CAPACITY
ET20	20
ET24	24
ET36PT (pass through doors)	36
ET20TH (with tow hitch)	20 only

OPTION

JE24DP	Drip Pan for all models
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SALES CODE
ET20

OPEN SHELF STACKING TRAY DELIVERY CARTS

- Full bead welded stainless steel construction
- 18 gauge stainless steel shelves
- 16 gauge support frame
- 38mm perimeter shoulder on three sides of each shelf to hold trays firmly in place
- 460mm clearance between shelves
- Convenient push/pull handle
- Slotted shelves for strapping trays in place
- Semi-pneumatic equivalent casters and wheels for easy manoeuvrability – two 150mm swivel and two 200mm fixed
- Vinyl bumpers on 2 legs and round donut bumpers on handle
- Used in the transport of full or partial cover stacking systems either Temp-Rite II or Temp-Rite II Excel



J01

SALES CODE

SIZE

J01

1283mm L x 724mm W x 994mm H
Shelf 1137mm L x 679mm W

TRAY CAPACITY

36 (Top Shelf), 20 (Bottom Shelf)
56 Total

TRAY/INSULATED COVER DRYING AND STORAGE RACK



J72

Aladdin Temp-Rite® drying/storage racks have been specially designed for the most effective drying and storage of Temp-Rite servers and insulated covers.

- All chrome plated steel construction
- Shelf back ledges allow easy loading and secure transport
- Vertical retainer rods at each end hold servers and covers in upright position
- Four 127mm polyurethane swivel stem casters
- Open design enhances drying
- Field adjustable shelf spacing at 25mm intervals
- Shelf ribs run front to back, allowing servers and covers to slide on and off easily
- Rubber bumpers above each caster
- Easy field assembly without tools

SALES CODES

DIMENSIONS

J164

1270mm L x 584mm W x 2019mm H

J141

1575mm L x 584mm W x 2019mm H

J72

1880mm L x 584mm W x 2019mm H

COLD FOOD COUNTER

Aladdin Temp-Rite® cold food serving counters are specially designed to maintain cold foods at a temperature below 4°C during tray assembly period.

- 229mm deep stainless steel, fully insulated pan to hold standard 305mm x 508mm food pans (divider bars included)
- Refrigeration coils on sides and bottom of pan
- 14 gauge stainless steel counter top
- 18 gauge stainless steel sectional/removable understorage
- 25mm brass drain with valve for easy cleaning
- Patented design feature – “circulating cold zone”, convected air cooling
- Maintains 3° C or less in a 29° C ambient environment
- Refrigeration is thermostatically controlled
- R507 (HFC) refrigerant
- 127mm diameter swivel heavy-duty non-marking casters with brakes
- Equipment supplied is UL safety and sanitation listed

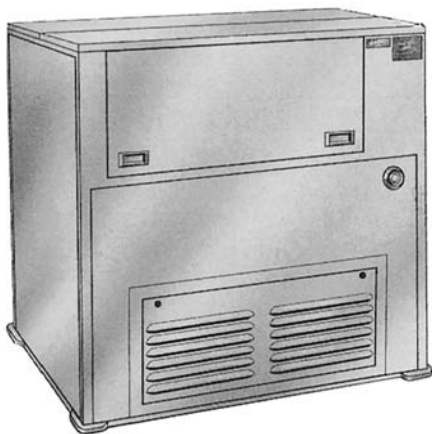


SALES CODES

- J713 (3-well)
- J713A (4-well)
- J713B (5-well)
- J713C (6-well)

OPTIONS:

- 1 or 2 tier overshelf, stainless
- 150mm wide workshelf, stainless
- Intermediate shelf, stainless



REFRIGERATED MILK/BEVERAGE CASE

- All stainless steel exterior finish
- Fully insulated stainless steel top and doors
- Stainless steel tank liner
- 25mm drain with valve for easy cleaning
- Maintains temperatures between 1° - 3° C
- Easily visible temperature indicator on front of unit
- Dispenses product from 330mm x 330mm x 279mm and 470mm x 330mm x 279mm dairy supplied product cases
- 100mm swivel, ball bearing heavy duty non-marking casters
- 4 non-marking corner bumpers
- Equipment supplied is UL safety and sanitation listed
- R134A Refrigerant

SALES CODES

	J717	J717A	J717B
Capacity of 330mm x 330mm x 279mm cases	8	12	16
Capacity of 470mm x 330mm x 279mm cases	4	6	8

OVERALL DIMENSIONS

	J717	J717A	J717B
Length	1080mm	1537mm	1892mm
Width	851mm	851mm	851mm
Height	1080mm	1080mm	1080mm



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