temptainer®
BY HALLINS



The Ultimate Solution For Food Transportation

Temptainer® catering trolleys with sustainability at heart

Version 1.1

PRODUCT RANGE

Three models, one system

All models are available with convection heating, compressor cooling and in a neutral version. The heating and cooling units are located at the rear for optimal air circulation and easy servicing. Wheels with brakes for smooth manoeuvring.



Single

Available in heated, chilled or neutral versions, in a range of sizes.



Tower

Transports hot and cold food in the same trolley.



Twin

A version with two full-size compartments side by side, for handling large volumes.

Applications

Hospitals & healthcare

Safe and hygienic food transport in environments with HACCP requirements.

Schools & preschools

Easy handling for staff. Guaranteed temperature all the way to serving.

Elderly care homes

Dependable, reliable temperature control throughout the day.

Public sector & professional kitchens

A flexible system adapted to operations of every size.



WHY TEMPTAINER?

Four reasons to choose Temptainer

Temptainer is a complete system for transporting meals at the right temperature, fully compliant with food safety standards. Its innovative design preserves taste, nutrition and freshness all the way to serving.

Food quality & food safety

Efficient heating and cooling keep food within the temperature limits set by HACCP. Hygienic materials, rounded corners and pressed guides make cleaning easier.

Environment & sustainability

100% recyclable stainless steel.
99% European materials. Up to 60% lower energy consumption than previous generations.

Ergonomics & staff

Experience a better working environment, where our products offer excellent ergonomics for safe and efficient day-to-day operation.

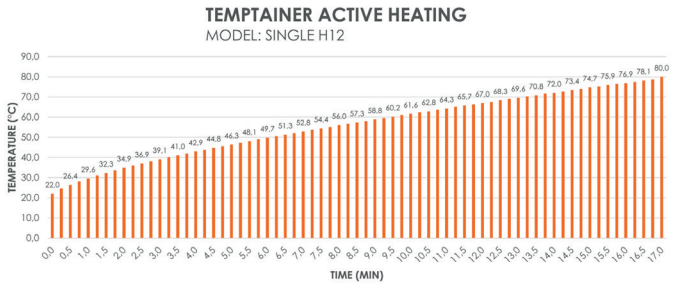
Economy & TCO

Minimal maintenance and a long service life give a low LCC. High-quality components reduce service requirements over time.

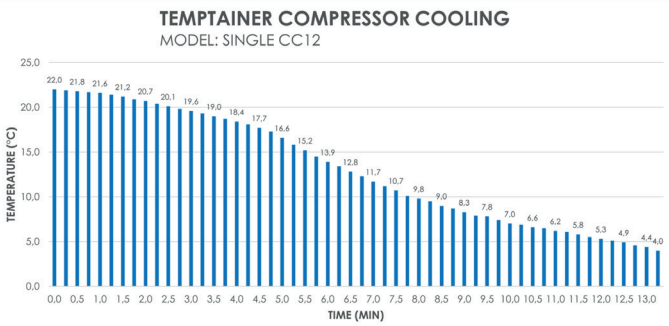
PRECISION AND EFFICIENCY

Measured results

The temperature performance of Temptainer is documented through controlled measurements on the Single H12 model (heating) and Single CC12 (cooling). The graphs show how quickly the trolley reaches the correct temperature from room temperature, a direct measure of the system's efficiency and reliability in real operating environments.



Temptainer reaches 80°C in just 17 minutes, using a more energy-efficient heating circuit than the previous generation. This means shorter transition times, preserved food quality and reliable compliance with food safety standards.



Temptainer cools from 22°C to 4°C in just 13 minutes, with a steady and controlled temperature reduction that protects food quality throughout transport.

Features

Heating Convection heating up to 85°C (100°C on request)

Cooling Compressor cooling from 0°C

Neutral No active temperature control

6 sizes



CUSTOMISE YOUR TEMPTAINER

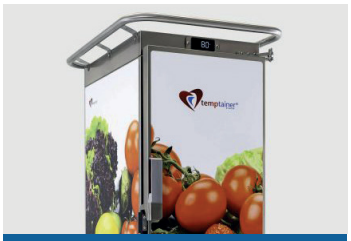
Accessories



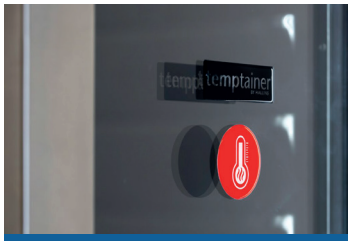
Card holder



Central braking system



Graphics foiling



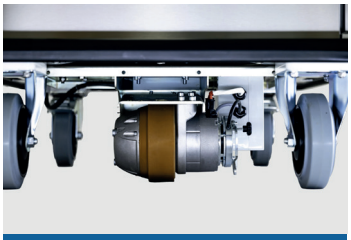
Glass door



Hygienic standard H3



LED light



Motorization



Humidity controller



Towing system



Tray holder



Vertical handles



Wheels

ABOUT HALLINS

100 years of innovation

Temptainer is manufactured by Hallins, with over a hundred years of experience in stainless steel products. We combine long tradition with modern technology and a genuine commitment to sustainability.

Made in Sweden
99% European materials.

Certified
ISO 9001 & 14001.

Sustainable design
Long service life, low LCC
and minimal environmental impact.

Service & support
A dedicated sales team in Sweden
and internationally.



MODELS
H12, CC12, N12, H14, CC14, N14
Tower H6 + CC6

PRODUCT FEATURES

- Lockable door
- Static strap as standard

ADDITIONAL OPTIONS

- Vertical handles
- Document holder
- Tray holder
- Towable
- Central brake

GASTROTAINER®
BY HALLINS





<u>Technical specification:</u>
Detachable runners with 80 mm clearance
Plastic-covered Exterior
Top rail
Digital temperature display
Fully welded stainless steel interior
Fixed mounted heating/cooling
Castor diameter 160 mm
(Two fixed wheels + 2 swivel with brake)
Convection heating
Compressor cooling

Swedish Production

HALLINS