

Technical Data



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Temp-Active Advantage Activator	
Model:	TRIHA600
Weight:	approx. 15,4 kg
Dimensions: (W x D x H)	approx. 410 x 530 x 290 mm
Wattage and voltage:	5 kW, 400 V
Surface temperature : (min./max.)	approx. 105 °C / 115 °C
Activation time:	12 seconds
Holding time:	60 minutes ≥ 60°C*

Additional system accessories:

- Temp-Trolley for tray transport
- System trolley for bases and domes
- Heated plate dispenser

Pellet System			
Model:			
	Base Advantage	Dome Radiance	Dome Allure
Diameter:	approx. 24,3 cm	approx. 25,6 cm	approx. 25,6 cm
Height:	approx. 46 mm	approx. 69 mm	approx. 69 mm
Colors:	sapphire blue burgundy bronze	sapphire blue bronze	burgundy
Capacity:	Plate up to ø 23 cm	Plate up to ø 23 cm	Plate up to ø 23 cm

*With preheated plate and use of a dome from the matching Radiance series
Subject to change, images may show special equipment or differ from the standard. Version: 03/2026

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an Ali Group Company



the spirit of excellence



Insulated Pellet System with integrated heating core and induction heating device – for extended meal serving times



CARE



CLINIC

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temp-rite – Your reliable partner for innovative and sustainable solutions in meal distribution.

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Temp-Active Advantage

Temp-Active Advantage is a classic meal distribution system consisting of:

- bases with an active heating core
- induction heating device
- insulated domes

The pellet system significantly extends the holding time for meals.

The functioning

The compact induction device made of stainless steel with a glass-ceramic plate and integrated guide enables efficient heating of the core through proven induction technology. During the holding time, the core evenly distributes heat to the plate, ensuring the food remains consistently warm at an optimal temperature.



Comfortable

- Prevention of user errors through start-stop automation
- Visual and audible signals via colored LED status bar
- Easy cleaning of dishwasher-safe system components
- Space-saving and compact system

Reliable

- Consistent serving temperature of the meals
- Long holding times (guaranteed 60 min $\geq$ 60°C)*
- Even and constant heat transfer to the food
- Highly effective insulation for temperature maintenance and reduction of heat radiation

Safe

- Maximum user safety (EMC-tested)
- User-friendly base with non-heated side walls
- No heating without the base, thanks to safety switch
- Stable guide for safe insertion and removal of the bases

Economical

- Long-lasting use thanks to durable materials and electronic components
- Activation of up to 4 bases per minute
- Flexible and efficient use even with fluctuating supply demand
- Use of existing porcelain plates with a diameter of 23 cm

temp-rite is double ISO-certified!

Quality management:

Hospitals, old people's homes and other care-providing institutions attach great importance to the quality of the services and products their suppliers deliver. temp-rite's Quality Management System meets all the requirements set out in DIN EN ISO 9001.

Ecological awareness:

temp-rite Germany also has DIN EN ISO 14001 environmental certification. This underlines just how seriously we take protecting the environment, and achieving a sustainable balance between commercial and ecological considerations.



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