

temptainer®

The new generation of containers and trolleys
for smart and healthy food transport



HALLINS

temptainer® – all the way from the

A smoking hot roast, a cool and crispy seafood salad, freshly baked crusty bread – simple home cooking at its impressive best. It is quite a challenge when you have to serve up a great many portions, and the dining table is 5 km or half an hour from the kitchen ... We have taken up this challenge and created Temptainer®, the future-oriented concept for healthy and efficient food transport.

Temptainer® from Hallins is a complete system for the efficient distribution of hot and cold food, created with a unique combination of innovative design and peerless properties.



kitchen... and into the future



to the dining table – with innovative

design and peerless properties



Hot food needs to be served hot ...

Well prepared food must be kept at the right temperature until it is served so as to preserve its great taste and nutritional content. Temptainer® with active heating can be connected to a standard wall socket to heat it to the desired temperature. The versatile design makes it easy to fill the container, and the temperature inside it is then kept constant during transport.



... cold food needs to be served cold ...

Cold food and room temperature a not a good combination – from either the perspective of health and hygiene or of a desire to maintain freshness. Temptainer® with active cooling is well insulated and features an efficient mains powered cooling element which ensures that the food can be transported and stored at a sufficiently low temperature.



... and all food needs to be handled hygienically.

Good hygiene in all stages of the handling process is crucial for maintaining the quality of cooked and prepared food. It is absolutely essential to keep everything – including the boxes and trolleys used for food transport – clean at all times. Temptainer® is designed for simple and thorough cleaning. The material is stainless, the surfaces are smooth, and the entire unit is hosable, inside and out.

A system with a wealth of options
No two food transport tasks are alike. For this reason, Temptainer® has been designed as a flexible system with a host of combination options. The three basic models are available in a range of variations to ensure maximum efficiency for the transport, storage and serving of food.



SINGLE – a simple trolley. Available in various heights in "neutral design" or with an active heating or active cooling system.



TWIN – a trolley with twin containers, side by side. The containers can be combined as you wish for neutral, hot or cold storage. Available in a range of heights.



TOWER – a trolley with two stacked containers. A compact solution for transporting both hot and cold food, or as a flexible supplement to the Single and Twin models.



Model SINGLE

Simple trolley. Available in various heights in "neutral design" or with an active heating or active cooling system.



Model TOWER

A trolley with two stacked containers. A compact solution for transporting both hot and cold food, or as a flexible supplement to the Single and Twin models.



Model TWIN

A trolley with twin containers, side by side. The containers can be combined as you wish for neutral, hot or cold storage. Available in a range of heights.

N=Neutral

Item	Designation
M6011100	Temptainer® Single N 4
M6011200	Temptainer® Single N 6
M6011300	Temptainer® Single N 8
M6011400	Temptainer® Single N 10
M6011500	Temptainer® Single N 12
M6011600	Temptainer® Single N 14

H=Hot=Active heating

Item	Designation
M6012100	Temptainer® Single H 4
M6012200	Temptainer® Single H 6
M6012300	Temptainer® Single H 8
M6012400	Temptainer® Single H 10
M6012500	Temptainer® Single H 12
M6012600	Temptainer® Single H 14

C=Cold=Active cooling

Item	Designation
M6013100	Temptainer® Single C 4
M6013200	Temptainer® Single C 6
M6013300	Temptainer® Single C 8
M6013400	Temptainer® Single C 10
M6013500	Temptainer® Single C 12
M6013600	Temptainer® Single C 14

N=Neutral + H=Hot=Active heating

Item	Designation
M6014100	Temptainer® Tower N 4 + H 4
M6014200	Temptainer® Tower N 4 + H 6
M6014300	Temptainer® Tower N 4 + H 8
M6014400	Temptainer® Tower N 6 + H 6
M6014500	Temptainer® Tower N 6 + H 8

H=Hot=Active heating + H=Hot=Active heating

Item	Designation
M6015100	Temptainer® Tower H 4 + H 4
M6015200	Temptainer® Tower H 6 + H 4
M6015300	Temptainer® Tower H 6 + H 6
M6015400	Temptainer® Tower H 8 + H 4
M6015500	Temptainer® Tower H 8 + H 6

C=Cold=Active cooling + H=Hot=Active heating

Item	Designation
M6016100	Temptainer® Tower C 6 + H 4
M6016200	Temptainer® Tower C 6 + H 6
M6016300	Temptainer® Tower C 8 + H 4
M6016400	Temptainer® Tower C 8 + H 6

N=Neutral + H=Hot=Active heating

Item	Designation
M6017100	Temptainer® Twin N 8 + H 8
M6017200	Temptainer® Twin N 10 + H 10
M6017300	Temptainer® Twin N 12 + H 12
M6017400	Temptainer® Twin N 14 + H 14

H=Hot=Active heating + H=Hot=Active heating

Item	Designation
M6018100	Temptainer® Twin H 8 + H 8
M6018200	Temptainer® Twin H 10 + H 10
M6018300	Temptainer® Twin H 12 + H 12
M6018400	Temptainer® Twin H 14 + H 14

C=Cold=Active cooling + H=Hot=Active heating

Item	Designation
M6019100	Temptainer® Twin C 8 + H 8
M6019200	Temptainer® Twin C 10 + H 10
M6019300	Temptainer® Twin C 12 + H 12
M6019400	Temptainer® Twin C 14 + H 14