

User Guide

Original Instructions



Food Transportation

Temptainer

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1. INTRODUCTION

Use and layout are generally the same for all models; any significant differences are shown in the text and pictures.

Please remember that: **Only qualified personnel may use the trolley!**

Before using the trolley for the first time, the operator is obliged to study and then observe the instructions in this manual.

The correct use, operation, inspections, and maintenance of this machine are critical for executing your work effectively and safely and for the trolley's useful life.

This manual must be available to all relevant personnel, be kept in a protected place and accompany the product if transferred to another location.

If you have any questions – contact your supplier.

The relevant part number and serial number may be found on the trolley's machine plate.

The following symbol is used in this manual:

IMPORTANT!



To emphasise important information or warn of potential risks, etc.

2. DELIVERY AND ASSEMBLY

Upon the arrival of the trolley at your designated location, please be aware that it has undergone a thorough inspection, testing, and cleaning process at the factory.

As the recipient of this shipment, it is very important that you check the shipment immediately on arrival!

The following points must be checked immediately upon receipt:

- Check the shipment's integrity by inspecting for any visible damage or defects in both the packaging and the product itself.
- Check that the quantity is correct.
- Check that the received product matches the one specified in your order.

Any deviations from the above must ALWAYS and IMMEDIATELY be noted on the consignment note before acknowledging receipt of the shipment to the carrier!

Also contact Hallins, ideally at once but no later than three days after receipt of the shipment.

- **Email:** claim.international@hallins.com

The standard delivery method for Temptainer products typically involves them being positioned vertically on a pallet, enveloped in protective plastic, and fastened securely using plastic straps. However, please note that slight variations in this procedure may occur depending on the specific delivery method employed.

IMPORTANT



When removing the packaging, take care to ensure that the power cable is not damaged.



Upon completing the unpacking process, please submit the packaging materials for appropriate recycling.

NOTE!

Before the first use, clean the trolley according to the instructions provided in point 5 of this manual!

3. WARRANTY

The manufacturer will rectify any faults that can be attributed to production or material faults and that occur within 24 months of delivery.

The warranty also applies in accordance with the following provisions:

BFS 2009	General provisions for the supply of catering equipment.
NL 09	General provisions for the supply of machinery and other mechanical, electrical and electronic equipment.
ORGALIM S 2022	General provisions for the supply of machinery and other mechanical, electrical and electronic equipment.

4. USE

The Temptainer is specifically designed for indoor food transportation under standard environmental conditions, including temperature, humidity, and lighting.

Please ensure that the surface used for moving the Temptainer is level, firm, non-slip, and free of any gaps or obstacles.

Typically, the Temptainer is intended for manual handling, although some versions may support connection for tandem movement.

If necessary, the Temptainer can be transported between different indoor locations using a suitable vehicle, such as a truck or another enclosed transport vehicle.

To maximize the trolley's effectiveness and prevent injuries, it's crucial to carefully review these instructions and use the trolley correctly.

SAFETY

The trolley has been designed and equipped with safety features to prevent injuries and accidents. These safety features must not be deactivated or removed. Any modifications that may affect operational safety are strictly prohibited.

Users must be thoroughly familiar with the trolley's operation and the correct usage procedures. Always adhere to the regulations of the Swedish Occupational Safety Authority (Arbetskyddsverket) and meet the minimum requirements outlined in Directive 2009/104/EC.

The food trolley should only be utilized for its intended purpose and by individuals qualified to operate it. Before connecting it to the electric mains, ensure that the trolley is placed on a flat surface with its castors locked.

When disconnecting the trolley from the wall socket, grip the plug handle and pull it out. Avoid pulling the plug from the wall socket by tugging on the power cord.

Please refrain from storing flammable or explosive substances, such as flammable liquids, inside the trolley.

The materials used in the trolley have safety certifications confirming their harmlessness.

Have a certified electrician inspect the product every year.

IMPORTANT



Do not operate the trolley if it is damaged or has faults affecting safety.

Do not use the trolley if it has been repaired, modified, or adjusted without proper approval.

Report any trolley faults or workplace deficiencies to a supervisor.

Ensure the safety of others while using the trolley.

Operate the trolley to prevent injuries or property damage.

- Do not remove or obscure signs and markings.
 - Perform regular preventive maintenance to prevent accidents (refer to Chapter 7 for details).
-

IMPORTANT:

When using the trolley in public spaces, especially where children may be present, take measures to prevent unauthorized access.

We recommend conducting a risk analysis for the specific environment.

The manufacturer is not responsible for places where the user will use the trolleys.

BEFORE STARTING WORK

Make sure that the trolley is used on a firm, smooth surface.

Always use protective shoes, gloves and clothing as required (not provided by manufacturer).

DURING WORK

Maintain full continuous supervision of the moving trolley. Watch for other mobile machinery and objects nearby.

Be aware of the potential for tipping over! The trolley should only carry loads it is designed for, and these loads must be stable and securely arranged. For stability, load the heaviest items from the bottom to the top. The trolley is intended for food transportation only.

Avoid contact between the trolley and other objects.

Be cautious about the risk of trapping when using wheeled trolleys.

Do not ride on the trolley.

When the trolley is powered off, open the door to prevent condensation.

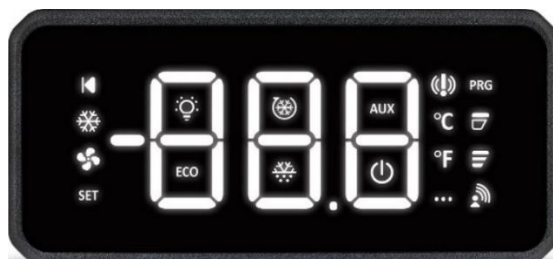
Always engage the wheel brake when parking the trolley or leaving it unattended.

The brake when released

The brake when locked

TEMPTAINER BASIC AND TEMPTAINER PREMIUM HEATING/COOLING

1. Connect the power cable into a grounded single-phase wall socket rated at 230-240 V.



2. To activate/deactivate the cooling/heating process follow the instructions on picture below.

NOTE!

The front regulator indicates when the trolley has reached its internal temperature. The trolley's thermostat is pre-set and can only be adjusted by a qualified service engineer.

Gestures



Tap and Hold
Activate/Deactivate/Save



One Tap
Switch ON/Switch OFF



Swipe
Change Screen/Browse/Modify

3. HEATING

The trolley should be powered on approximately 20 minutes prior to use to allow the temperature to reach the desired heating level of approximately +80°C. Only place properly heated items inside the hot cabinet.

4. COOLING

The trolley should be turned on approximately 20 minutes prior to use to allow the temperature to reach the optimal cooling level of approximately +4°C.

Maintain a minimum clearance of 20 mm between the inner rear side of the trolley and any walls or objects to ensure proper functionality.

Only store items that are well chilled in the cold cabinet.

5. Once the trolley reaches the desired temperature, you can load trays with hot or cold food into the appropriate compartments.

Please remember to use containers with lids for optimal temperature retention and minimize unnecessary openings of containers and doors. Effective filling of the compartments enhances temperature control.

6. Finish the heating/cooling process by turning off the regulator (refer to the image above) and disconnecting the power cable from the electrical socket.

TEMPTAINER BASIC IN NEUTRAL DESIGN

The Temptainer in its neutral variant does not feature active cooling or heating capabilities; it is primarily designed for food transportation.

Nevertheless, it facilitates temperature maintenance for transported food items.

To keep chilled items cool, the trolley can be pre-chilled in a cold room and equipped with cooling and freezing lamps as needed.

TRANSPORT

The Temptainer is designed for indoor food transportation and is typically moved manually, although tandem transport is also possible, with a maximum speed of 4 km/h

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The Single model allows up to four trolleys to be connected in a chain, while the Twin model permits two.

For transport between different indoor environments, a truck or covered vehicle can be used if needed.

IMPORTANT



Securing the trolley with appropriate equipment is crucial to prevent tipping during transport.

Ensure the transport surface is level, solid, non-slip, and free from any obstacles, regardless of the mode of transportation.

5. MAINTENANCE AND TROUBLESHOOTING

This chapter outlines the necessary maintenance procedures to ensure optimal trolley performance and provides user-friendly troubleshooting guidance for issue resolution.

NOTE!

When replacing parts, it is imperative to use only Hallins original spare parts. Failure to do so may void the warranty entirely.

CLEANING

IMPORTANT



Under no circumstances may the Temptainer be connected to the mains supply during cleaning. Always remove the mains cable from the electrical socket before cleaning.

As the Temptainer contains electrical components, it is very important that cleaning is carried out with care.

The Temptainer may be cleaned using standard detergents used in restaurants and catering operations.

Make sure the product has cooled down to reduce the risk of burns of hands or arms.

NOTE!

Corrosive detergents may not be used.

RECOMMENDED CLEANING PROCEDURE

NOTE!

Ensure the trolley is disconnected from any power source before cleaning or disinfecting to prevent electrical hazards.

Always follow the manufacturer's guidelines for cleaning and disinfecting when using commercial foodservice equipment.

Regular cleaning and disinfecting will help maintain the trolley's appearance and hygiene standards.

Recommended products for cleaning stainless steel: Mild dish soap, stainless steel cleaner, or a mixture of water and vinegar.

Recommended products for disinfecting: 70% isopropyl alcohol or an EPA-approved disinfectant suitable for stainless steel.

Begin by removing any food residues or debris from the trolley's surfaces.

Use a soft cloth or sponge and warm, soapy water to clean the stainless steel. Avoid abrasive materials that may scratch the surface.

Rinse thoroughly with clean water to remove all soap residue.

Dry the trolley with a clean, dry cloth to prevent water spots and streaks.

DISINFECTING

To disinfect, prepare a solution of 70% isopropyl alcohol or an EPA-approved disinfectant.

Apply the disinfectant solution to a clean cloth or sponge.

Wipe down all surfaces of the trolley, ensuring thorough coverage.

Allow the disinfectant to sit for the recommended contact time, as per the disinfectant manufacturer's instructions.

Rinse the trolley with clean water to remove any remaining disinfectant residue.

Dry the trolley with a clean, dry cloth.

MAINTENANCE

NOTE!

Please use only Hallins original spare parts when replacing any components. Failure to adhere to this requirement may result in the complete nullification of the warranty.

IMPORTANT



Please ensure that the trolley is not connected to the mains before beginning any maintenance procedures.

Frequency	Procedure
Each day	<ol style="list-style-type: none"> 1. Clean the trolley in accordance with cleaning instructions. 2. Check that the trolley's electrical components and power cord are free from defect. 3. Check that the door gaskets are free from damages. 4. Check that signs and marks are intact and legible.
Every month	<ol style="list-style-type: none"> 1. Check all electrical connections and components and rectify any damage and wear. Replace with new parts where necessary. 2. Check that all screws and nuts are properly tightened. 3. Check that all wheels rotate freely and that the tyre coating is intact. 4. Check that the wheel brakes are undamaged and work properly.

TROUBLESHOOTING

The trolley has been designed and tested to achieve optimal operational reliability and service life, under the provision that regular maintenance is carried out in accordance with the specified instructions. If a problem arises despite the aforementioned measures, please refer to the troubleshooting list provided below for pertinent guidance.

If issues continue to persist even after implementing the prescribed measures outlined in the list below, we recommend reaching out to an authorized service engineer or contacting our Customer Care team for further assistance.

Symptom	Procedures
Trolley with active heating does not heat up.	<ol style="list-style-type: none"> 1. Check that the power cord is connected to the mains. 2. Check that the unit is in on-mode (ON/OFF-button) 3. Check that the power cord has not been damaged. 4. Contact a qualified service engineer.
Trolley with active cooling does not cool down.	<ol style="list-style-type: none"> 1. Check that the power cord is connected to the mains. 2. Check that the unit is in on-mode (ON/OFF-button) 3. Check that the power cord has not been damaged. 4. Contact a qualified service engineer.

IMPORTANT



In case of any damage or malfunction, stop using the trolley and contact the manufacturer / supplier immediately.

In case of the door gasket damage, even a minor one, the gasket must be replaced. This will prevent further possible damages.



6. OVERVIEW AND TECHNICAL DATA

OVERVIEW – General Information

The Temptainer from Hallins is available in several options.

The size of the trolleys is described using the number of guides, with guide gaps of 80 mm.

The trolleys are adapted to gastronorm EN 631 standards and only gastronorm containers, trays, etc. may be used.

There are three different models: **Single**, **Tower**, **Twin** each of which can have the following variations:

- neutral (**N**)
- active heating type Convection (**H**)
- active cooling type Compressor (**C**)
- or a combination of these

The Neutral (**N**) trolley has no active heating or cooling function.

Model	IP class, inside	IP class, outside	Cleaning permitted
Neutral (N)	IP55	IP55	May be rinsed with water both internally and externally.
Active heating (H)	IP25	IP21	May be rinsed with water internally, external cleaning with damp cloth.
Active cooling (C)	IP25	IP21	May be rinsed with water internally, external cleaning with damp cloth.
Active heating + Active cooling or neutral (H+C or N)	IP25	IP21	May be rinsed with water internally, external cleaning with damp cloth.

TECHNICAL DATA: TEMPTAINER – Specific Information

The **Single** model is available in three variations: compressor cooling (**C**), convection heating (**H**), or neutral (**N**).

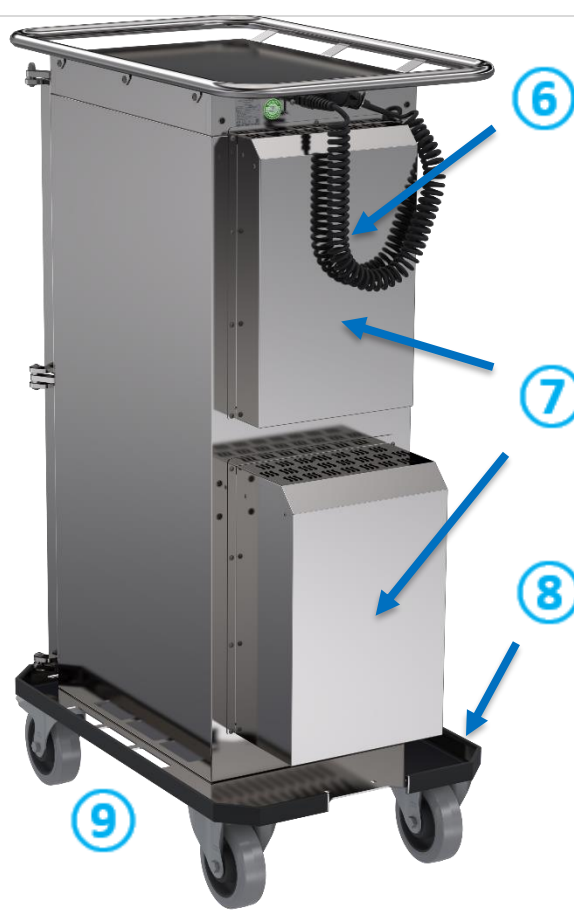
The **Tower** trolley features two double compartments that are stackable. These compartments can be configured in various combinations to accommodate cold (**C**), hot (**H**), or neutral (**N**) storage needs.

The **Twin** Trolley features dual compartments situated side by side, offering versatile storage options for both cold (**C**), hot (**H**), or neutral (**N**) items. These compartments can be configured in various combinations to suit your specific storage needs.

Figure 1. Temptainer Tower model with active heating (H) and active cooling (C).

Front

Back



1. Top handle
2. Regulator
3. Handle / door lock
4. Door
5. Wheels (with / without foot brake)

6. Power cord (not in neutral trolley)
7. Active heating / active cooling
8. Bumper
9. Undercarriage / base

Temptainer Single					
Guide pair (qty)	6	8	10	12	14
Height (mm)	890	1050	1210	1370	1530
Capacity (litres)	95	125	155	185	215

Temptainer Tower					
Guide pair (qty)	4+4	6 + 4 / 4 + 6	4 + 8 / 8 + 4	6 + 6	6 + 8 / 8 + 6
Height (mm)	1150	1310	1470	1470	1630
Capacity (litres)	65+65	95+65 / 65+95	65+125 / 125+65	95+95	95+125 / 125+95

Temptainer Twin					
Guide pair (qty)	6 + 6	8 + 8	10 + 10	12 + 12	14 + 14
Height (mm)	890	1050	1210	1370	1530
Capacity (litres)	95 + 95	125 + 125	155 + 155	185 + 185	215 + 215

Aggregates	Power Consumption
Active heating for GN 6, GN 8	400 W
Active heating for GN 10, GN 12	600 W
Active heating for GN 14	800 W
Active cooling for all GN	280 W

7. SPARE PARTS

If any component ceases to function properly, please reach out to your supplier or our Customer care team for assistance.

Please use only Hallins original spare parts when replacing any components. Failure to adhere to this requirement may result in the complete nullification of the warranty.

Hallins stocks a full range of spare parts.

RETURNING SPARE PARTS

Do not return spare parts that have been worn through normal usage or damaged in an accident.

Return worn, damaged or unusable parts if the defect is considered to fall under the warranty obligation. If this is the case, return the parts immediately, as you may otherwise forfeit your right to a replacement.

When ordering spare parts, please quote the trolley's **Part number *** and **Serial number **** as **stated on the machine plate**.

8. STICKERS

Machine sign (individual)



9. OPERATION BOOK - SERVICE AND MAINTENANCE

PART NUMBER: _____

SERIAL NUMBER: _____

DELIVERED: _____

SERVICE INTERVAL: _____

SERVICE INTERVAL IS SET TO 1 MONTH AND CAN BE PERFORMED ONLY BY TRAINED SERVICE TECHNICIAN.
SERVICE AND MAINTENANCE PROCEDURES ARE DESCRIBED AT PAGE 9 - MAINTENANCE.

SERVICE & MAINTENANCE DATE: SIGNED: OBSERVATIONS:	SERVICE & MAINTENANCE DATE: SIGNED: OBSERVATIONS:	SERVICE & MAINTENANCE DATE: SIGNED: OBSERVATIONS:
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10. RECYCLING



The Temptainer is manufactured from recyclable materials, or from materials that can be reused.

Specialist companies take care of worn-out trolleys, dismantle them, and utilise any materials that can be reused.

Electrical items must be taken to special collection points for electrical materials.

Contact Customer care team for further information.

11. EU DECLARATION OF CONFORMITY



Declaration of conformity in accordance with the Low Voltage Directive, 2014/35/EU, the EMC Directive, 2014/30/EU and the Machine Directive, 2006/42/EC.

Manufacturer

Hallins International, s.r.o.
Sokolovská 428/130
186 00 Praha 8
CZECH REPUBLIC

Contact

Email: support.international@hallins.com
Web: www.temptainer.com

Representative

Company _____
Address _____
Tel. _____
Email _____

declares that this Temptainer has been manufactured in accordance with Directive **2006/42/EC** of the European Parliament and of the Council of 17 May 2006 on the approximation of the laws of the Member States relating to machinery, as well as the Low Voltage Directive **2014/35/EU** and the **EMC Directive 2014/30/EU**.

Serial No. _____

Product no. – Temptainer Basic

- Single: T1-1-XX-XX-XX-XXX
- Tower: T1-2-XX-XX-XX-XXX
- Twin: T1-3-XX-XX-XX-XXX

The relevant parts of the following harmonised standards have been observed in design and manufacture:

EN 60335-1 ed2:2012	Household and similar electrical appliances - Safety - General requirements
EN 60335-2-49:2003	Household and similar electrical appliances - Safety - Particular requirements for commercial electric appliances for keeping food and crockery warm.
EN 60335-2-49:2003	Household and similar electrical appliances - Safety - Part 2-89: Particular requirements for commercial refrigerating appliances with an incorporated or remote refrigerant condensing unit or compressor
EN 60204-1 ed3:2019	Safety of machinery - Electrical equipment of machines - General requirements
EN 1672-2:2020	Food processing machinery - Basic concepts - Part 2: Hygiene requirements

PRAHA

01/11/2023

Tommy Hallin, CEO

