insulated tray systems
Aladdin Temp-Rite Insulated Tray Systems enable you to offer appetizing presentations of high-quality meals while providing essential savings on labor and equipment. Temp-Rite Insulated Tray Systems are extremely durable, and provide unmatched thermal retention for hot and cold foods.

In 1968, Aladdin Temp-Rite pioneered insulated tray technology and continues as the market leader. 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 challenges and solve problems for our healthcare and institutional customers.

For more information on any of our fine products, please call 1-800-888-8018 or visit us on the web at www.aladdintemprite.com.
COSMO I
• Ideal for use in hospitals and nursing homes
• Versatile two-wing design for condiments, flatware, beverages and juices
• Accommodates a full select menu (beverage added at point of delivery)

Server Dimensions: 19.3” L x 12.6” W x 2.6” H
Pack size for each item: 10

GENIE
• Ideal for use in Meals on Wheels and home delivery
• Works well on-premise or for satellite locations
• Non-insulated reusable liner available
• Server holds complete meal, exclusive of beverage
• Lightweight, compact design
• Full cover per each stack for optimal sanitation
• Uses permanentware or disposables
• Low profile requires less storage space

Server Dimensions: 14.0” L x 10.9” W x 2.0” H
Pack size for each item: 10

TIVOLI III
• Ideal for Corrections
• Seamless construction for high durability
• Designed as a dishless server, but may be used with disposables
• Four non-insulated reusable liner options available that can be used for Correctional lock-down tray passing
• Server holds complete meal exclusive of beverage
• Full cover per each stack for optimal sanitation
• Works well on-premise or for satellite locations

Server Dimensions: 15.0” L x 13.6” W x 2.6” H
Pack size for server: 10
Pack size for cover: 10
Pack size for liner: 20

SMART FILE
PROBLEM: We like the insulated tray concept, but have a small kitchen with limited storage and prep space. Are insulated trays still a valid option for us?

SOLUTION: Aladdin’s One-Piece Insulated Tray Systems are ideal for your situation. Because they are “self-covering,” you get many of the advantages of an insulated tray – thermal retention of hot and cold foods, quick tray assembly, and easy transport – without having to store additional covers.
TWO-PIECE SYSTEMS

- Ideal for hospitals and nursing homes
- Uses permanentware or disposable dishware
- Accommodates a full select menu
- Meals are delivered on flat bed or denested carts (Cosmo II delivered primarily on flat bed carts)
- Foam insulated server and cover for thermal retention of hot and cold foods
- Walled cavities for reduced spillage and stationary dish placement

Requires no additional energy to retain heat
- Easily distinguishable cavities for easy tray assembly

With Aladdin Temp-Rite’s Two-Piece Systems, each meal is contained, covered, and delivered at the proper serving temperature. Because each dish compartment is fully insulated, hot foods stay hot and cold foods stay cold, maintaining food quality throughout the meal delivery process.

TWO-PIECE SYSTEMS

SKANDIA

- Expanded wing area to accommodate more food or beverage items
- Rectangular entree dish
- Available with full or partial cover
- Works well on-premise or for satellite locations

AVAILABLE COLORS OF SKANDIA: PLEASE SPECIFY CODE

SERVER: S580P
FULL COVER: T581P
PARTIAL COVER: T581P

Shandia

- Available with full or partial cover
- Works well on-premise or for satellite locations

Available Colors of Shandia: Please Specify Code

SERVER: S580P
FULL COVER: T581P
PARTIAL COVER: T581P

Cosmo II

- Versatile two-wing design for condiments, flatware, beverages and juices
- Rectangular entree dish
- Low profile requires less storage space

Available Colors of Cosmo II: Please Specify Code

SERVER: S492P
PARTIAL COVER: T428P

Century I

- Round entree dish for traditional service and larger serving portions
- Full cover for optimal sanitation, reduced spillage, and less possibility of food theft

Available Colors of Century I: Please Specify Code

SERVER: S450P
FULL COVER: T457P
PARTIAL COVER: T458P

Century II

- Round entree dish for traditional service and larger serving portions
- Works well on-premise or for satellite locations
- Large multi-use insulated side cavity allows for maximum dish flexibility
- Lowest server/cover profile of all round-dish-system insulated trays

Available Colors of Century II: Please Specify Code

SERVER: S447P
FULL COVER: T448P
PARTIAL COVER: T445P

Available Colors of Century I: Please Specify Code

SERVER: S450P
FULL COVER: T457P
PARTIAL COVER: T458P

Server Dimensions: 21.2” L x 15.7” W x 1.8” H
Pack size for each item: 10

Server Dimensions: 18.6” L x 14.7” W x 1.8” H
Pack size for each item: 10

Server Dimensions: 19.3” L x 12.7” W x 1.6” H
Partial Cover Dimensions: 13.3” L x 12.3” W x 2.4” H
Pack size for each item: 10
BRAVO
• Round entrée dish for traditional service and larger serving portions
• Functional European styling
• Wing accommodates two beverage mugs

AVAILABLE COLORS OF BRAVO: PLEASE SPECIFY CODE
SERVER: PARTIAL COVER: SS18PA SS19PA TS17P TS39P
Ivory Mauve Teal/Ivory Mauve/Ivory

TWO-PIECE SYSTEM

Server Dimensions: 20.5" L x 12.8" W x 1.6" H
Pack size for each item: 10

BRAVO, CENTURY I AND CENTURY II MAY BE USED WITH OR WITHOUT POWER•DISC.

HEAT ON DEMAND® POWER•DISC SYSTEM COMPONENTS

POWER•DISC
We’ve combined our insulated tray expertise with our revolutionary Heat On Demand® induction heating technology to give you the power to improve the quality of your meal service. By combining Power•Disc with any of Aladdin’s round dish insulated tray systems to deliver your meals, you can extend the hold time of hot foods.

Power-Disc fits neatly in the entrée cavity of the insulated tray — beneath the 9” entrée dish. The Power-Disc Heat Activator individually heats each Power-Disc in 9 seconds. Heat is transferred from the Heat Activator directly into the core of the Power-Disc. Consistent heat activation means every disc is heated to the same temperature every time. Because the plastic side walls of the disc are not heated, the base is safe to handle.

The Power-Disc Activator comes equipped with a sensor to prevent double activation of the disc as well as a user-friendly color coded lighting system so that the operator knows when the disc is activated and ready.

POWER•DISC HEAT ACTIVATOR FEATURES:
• Easy to use
• Eliminates heat in the work environment
• Compact design saves space
• Only one heat activation unit required
• 9 second heating cycle
• Consistent heat activation – each disc is thoroughly and consistently heated the same each time
• Great for late tray applications
• Easy to clean
• UL and NSF listed

POWER•DISC FEATURES:
• 9” disc accommodates most standard 9” dishware
• Durable impact resistant/high temperature plastic with metal core
• Rim of Power-Disc is safe to handle without gloves or base lifter
• “Active heat source” located inside the bottom of disc
• NSF listed
• Fits Aladdin 9” round dish insulated tray systems: Century I, Century II, Bravo

POWER•DISC
Sales Code: IHPC2 – gray
Weight: 1.5 lb.
Height: .95”
Diameter: 9.041”
Quantity Per Case: 12

POWER•DISC ACTIVATOR
Sales Code: IHA 100PD
Weight: 13 3/4” (35.2 cm.)
Height: 15” (38.4 cm.)
Length: 23” (58.88 cm.)
Weight: 58 lb. (26.3 kg.)

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PLACE TRAYS ON THE DELIVERY CART
All Aladdin round dish insulated tray systems are designed to fit solidly within either our Open Shelf or Denested Tray Delivery Carts, which are available in several tray capacity sizes. Open Shelf carts are also ideal for satelliting across the street or across town.

ASSEMBLE MEAL TRAYS
as you would normally. The entree dish resides snugly on top of the Power•Disc—within the walled cavity of the server—for reduced spillage and stationary placement in transit. Then add the cover. All of our round dish insulated tray systems are fully foam-insulated for thermal retention of hot and cold foods, and accommodate a full select menu.

PLACE POWER•DISC™ IN THE ENTREE CAVITY
of an Aladdin 9” round dish insulated tray system. Amazingly, the Power•Disc exterior stays cool-to-the-touch—no gloves needed!

PLACE POWER•DISC™ ON THE ACTIVATOR
positioned at your trayline starter station. Each Power•Disc center is heat-activated for 9 short seconds by our patented Heat On Demand™ heat induction process.

DELIVER DELICIOUS MEALS TO PATIENTS
If you’re having problems with meals getting cold before the last patient is served, Aladdin’s insulated trays with Power•Disc are the perfect way to extend hold time of hot foods and improve the quality of your meal service.
HEAT ON DEMAND® POWER•DISC
HEAT ACTIVATOR TABLE
• Table surface will accommodate the Power•Disc Activator and two stacks of discs
• Table surface adjustable to 30 1/2” maximum height, minimum height 29 1/2”
• Table surface fully underbraced for strength
• Top platform 14 gauge stainless steel with full marine edge
• Legs and cross rails 1 5/8” O.D. 16 gauge stainless steel fully welded on IHAT98 model.
• 1” Adjustable bullet feet
• 18 Gauge undershell
• Undershelf height 10” from floor
• 5” casters on IHAT98 model.

SALES CODE
IHAT98
28” L x 24” W x 29 1/2” H

HEAT ON DEMAND® POWER•DISC
TRANSPORT/DRYING RACK
Aladdin Temp-Rite’s Power-Disc storage rack is designed to efficiently dry, store and transport Power-Discs. The lightweight frame construction is durable stainless steel tubing with four chrome plated wire racks. The unit is supplied with four 5” swivel stem casters, two with locking brakes.
• Reduces kitchen noise
• Maximizes storage capacity
• Designed for easy, efficient removal of Power-Discs during tray assembly
• Overall Dimensions: 37 7/8” L x 24 1/2” W x 42 1/8” H
• Requires (4) J88PD wire racks (sold separately)
• Each rack holds 56 Power•Discs totaling 224 per unit
• Shipping Weight: (Y104S Frame) 80 lbs (4 J88PD Wire Racks) 24 lbs
• Total weight of loaded rack: 404 lbs

SALES CODES
Y104S Stainless Steel Frame
J88PD Wire Racks

INSULATED TRAY/COVER DRYING AND STORAGE RACK
Aladdin Temp-Rite® drying/storage racks have been specially designed for the most effective drying and storage of Temp-Rite insulated servers and covers.
• All chrome plated steel construction
• Shell back ledges allow easy loading and secure transport
• Vertical retainer rods at each end hold servers and covers in upright position
• Four 5” swivel stem casters
• Open design enhances drying
• Field adjustable shelf spacing at 1” intervals
• Shell 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
J104 50” L x 23” W x 79 1/2” H
J106 36” L x 20” W x 79 1/2” H
J14L 62” L x 23” W x 79 1/2” H
J14S 62” L x 20” W x 79 1/2” H
J14T 74” L x 23” W x 79 1/2” H
J72 74” L x 20” W x 79 1/2” H
J70 74” L x 26” W x 79 1/2” H

DISH HEATER
Aladdin’s convected air Dish Heaters are available in two capacity sizes, and are designed specifically for use with a wide variety of 9” china and Alacite® dishware. (Not to be used for heating stainless steel pellet bases.)
• Durable and attractive stainless steel cabinet
• Quick and efficient convected air heating system
• Fully insulated heater compartment
• Individual field adjustable, self leveling stainless steel mechanisms, easily removable for cleaning
• Four swivel 5” casters, two with brakes
• Designed to heat china or Alacite®
• Corner bumpers
• Tight fitting lid design seals without gasket
• Removable service panel for easy access to temperature controls

SALES CODES
DH07 (two well) 33 5/8” L x 23 3/4” W x 42 3/4” H
DH08 (three well) 46 11/16” L x 23 3/4” W x 42 13/16” H
OPEN SHELF STACKING TRAY DELIVERY CARTS

- 1 1/2" perimeter shoulder on three sides of each shelf to hold trays firmly in place
- All welded stainless steel construction
- 18 gauge stainless steel shelves
- 18" clearance between shelves
- Chrome plated steel shelving affixed to steel upright posts
- Four 5" diameter full swivel casters on L03A and L04A
- Five 5" diameter casters, one fixed and four swivel on L05A
- Formed in tray retainers to prevent trays from sliding out

SALES CODES SIZE

L03A 27 3/8" L x 36 1/4" W x 38 1/4" H 12
L04A 27 3/8" L x 36 1/4" W x 63 1/2" H 20
L05A 53 1/2" L x 36 1/4" W x 63 1/2" H 40

SALES CODE: ADL21

SALES CODE SIZE CAPACITY

J05 49" L x 27 1/2" W x 38" H Shelf 43" L x 26" W
J07 51" L x 32 1/2" W x 38" H Shelf 45" L x 31" W

See spec sheet for cart capacities, for specific tray systems, and other cart options.

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 18" x 26" sheet pans
- Removable interior panels and brackets for easy cleaning
- Easy to read exterior digital thermometer (Fahrenheit or Centigrade)
- UL and NSF listed
- Security lock

SALES CODE

PROBLEM: When we’re short-handed in our kitchen, it takes longer than normal to assemble our trays. I’m concerned that our cold foods are approaching room temperature before they’re even put on the trays. Any suggestions?

SOLUTION: The Aladdin High-Performance Air Curtain Refrigerator is the answer. The “air curtain” is actually a horizontal flow of chilled air across the front of the refrigerator that keeps room temperature out no matter how many times the door is opened. The exterior digital thermometers give you additional assurance. Plus, it has adjustable tray slides for maximum flexibility.