

The hot food stays hot. The cold food stays cold.



Convect-Rite® III™ keeps temperatures in their places.

Aladdin 40 Temp-Rite®
1968-2008

Engineered for the highest performance under the toughest conditions: your meal service.

Consistent Temperatures

Top to Bottom: Aladdin has engineered a way to equally distribute hot and cold air throughout the serving cart to each individual tray during the rethermalization process.

Benefit: Consistent hot food and cold food temperatures from meal tray to meal tray within the serving cart. There is less than a 15° difference from the top to bottom and front to back in hot food temperatures, and less than a 5° difference in cold food temperatures.



Patent # 7,025,121

Meals Retain Temperatures Longer:

With an ingenious use of insulation, gaskets and thermal breaks, Aladdin has engineered a way to keep hot and cold temperatures where they are supposed to be.

Benefit: Even up to 45 minutes after rethermalization, hot foods are still hot (over 165°) and cold foods are still cold (under 41°).

How Cook-Chill Convection

Works: Complete assembled meal trays are stored in meal delivery carts under forced cold air refrigeration until rethermalization begins. Just prior to mealtime, hot air is circulated around the food that should be served hot, while cold air maintains the cold foods. The result? Delicious, appetizing meals, served at ideal temperatures. Aladdin's advanced technology makes the process safe, simple to use, and highly cost-effective.

HACCP Monitoring Ensures Safety: Aladdin has engineered-in optional safety features. A wireless HACCP monitoring, controls and recording system is available for the docking station.

Benefit: HACCP monitoring is real time and can be used as preventive — not reactive — applying scientific controls to prevent hazards that could cause food-borne illnesses. This means no more guesswork, and gives you the assurance that your great meals are being served at safe temperatures.

Convect-Rite® III: Real quality, delivered.

New from Aladdin research and development, the logical evolution of cook-chill technology: Convect-Rite® III™. It's engineered for the highest performance under the toughest conditions: your meal service.

Real quality, delivered. Great meals, for every patient, time after time.

Hot foods that are really hot; cold foods that are really cold — chilled and rethermalized on the same tray.

The intelligence to maintain meals not just at serving temperatures, but at serving quality, longer than you ever imagined.

The next-generation hot and cold airflow technology that makes this all possible is only available on Aladdin's new Convect-Rite® III™ system.

Aladdin puts safety and consistency into cook-chill meal delivery by offering Safe-Temp™ — an optional, user-friendly, state-of-the-art HACCP monitoring, controls and recording system — for Convect-Rite® III™ docking stations.

With its front-of-the-house design and back-of-the-house durability, Convect-Rite® III™ is the perfect marriage of form and function. And this equates not just to more efficient meal delivery, but to better meals for your patients.

High performance; low maintenance. Great-looking system; great-tasting food. Temperature consistency from top to bottom. And made in the USA. Watch your patient satisfaction scores soar with Convect-Rite® III™.

It's not just better, it's...better by degrees.



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Call today at 1-800-888-8018 ext. 3676 for more information, or visit us online at www.aladdintemprite.com.