



Model # L65, L66, L67, L68 Tivoli III

Tivoli III is a one piece, blow molded, seamless constructed meal delivery system utilizing the thermal column principle (heat or cold retention within a stacked column of servers). Tivoli III is designed primarily for rugged industrial and correctional applications.

STANDARD FEATURES:

- One-piece tray concept (tray above is cover for tray below)
- Seamless construction for high durability
- Designed as a dishless server but may be used with disposables
- Server holds complete meal exclusive of beverage
- Full cover per each stack for optimal sanitation
- Works well for on premises and satellite service
- Accommodates a full select menu
- Meals are delivered on flat bed carts or stack carriers
- Compartmentalized design
- Foam insulated server and cover for heat and cold retention
- Server available in three color options — Gray, Mocha, Brown
- Walled cavities for reduced spillage
- Requires no additional energy to retain heat
- Easily distinguishable cavities for quick and easy tray assembly

AVAILABLE ACCESSORIES:

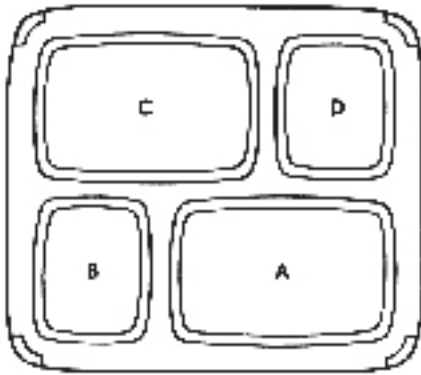
Please ask your Aladdin Temp-Rite Representative for Specification Sheets or additional information on the following accessories to complement your Temp-Rite meal delivery system.

- Insulated Tray Drying/Storage Racks
- Open Shelf “Stacking” Tray Delivery Carts
- Wash Racks
- Self-Leveling Dish Dispensers
- Air Curtain Refrigerators
- Hot Food Counters
- Self-Leveling Milk or Beverage Dispensers
- Self-Leveling Ice Cream Dispensers
- Cold Food Counters
- Utility Counters
- Beverage Counters
- Starter Stations
- Roller Conveyors
- “Slat Belt” Mechanical Conveyors
- Temperature Probes
- Belt Buckle Assemblies
- Stack Carriers

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Physical Data							
Item	Sales Code	Pack Size	Color	Dimensions			
				Height	Width	Length	Nested Height*
DECOR SERIES							
Server	L65	10	Mocha	2.6"	13.6"	15.0"	2.4"
Server	L66	10	Brown	2.6"	13.6"	15.0"	2.4"
Server	L68	10	Gray	2.6"	13.6"	15.0"	2.4"
Cover	L67	10	Cream	2.6"	13.6"	15.0"	2.1"

*Nested Height shows the increase in height of the stack for each item added.



Cavity Description						
Cavity	Food Type	Cavity Dimensions			Server Clearance	
		Length	Width	Depth		
A	Hot foods: breakfast entrees, Lunch or dinner meats, starches Cold foods: large salads, sandwiches	7.1"	4.6"	1.0"	1.75"	
B	Hot foods: hot cereals, soups, second vegetable, or starch item	4.6"	3.4"	1.0"	1.75"	
C	Cold foods: desserts, salads, rolls, sandwiches, condiments, flatware	7.1"	4.6"	1.0"	1.75"	
D	Cold foods: salads, rolls, desserts	4.6"	3.4"	1.0"	1.75"	

Compatible Components						
Component Description	Sales Code	Average Capacity	Maximum Fit per Cavity			
			A	B	C	D
Entree Dishes						
Disposable danish one cavity	A01A	12 oz.	1		1	
Disposable danish two cavity	A02A	12 oz.	1		1	
Side Dishes						
Disposable one cavity	A05A	6 oz.	2	1	2	1
Disposable dessert dish	A09A	4 oz.		1		1
Soup Bowls¹						
Disposable soup bowl	B24	6 oz.	2	1	2	1

1-Uses Disposable Lid B21A

Note: See Insulated Mugs and Pitchers in the Supply Solutions catalog for any needed beverage components.

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Aladdin Temp-Rite®



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