

THERMAL•AIRE III™

The Latest Generation of Thermalization Carts for Cook-Chill,
Cook-Serve (Boost) and Satellite Applications



DINEX®

Thermal•Aire III at a Glance

DINEX's new THERMAL•AIRE III transport tray cart and docking station is designed for the delivery of complete meal trays and presents many advantages at each stage of the meal delivery process.

The compact THERMAL•AIRE III tray cart receives trays assembled on a tray assembly line or POD and separates hot and cold food items, thanks to a proprietary insulated center wall that divides it into two compartments. The aire-dams guarantee air-tightness between the two sections, thereby controlling temperatures in compliance with HACCP standards and food safety regulations.

The THERMAL•AIRE III docking station generates hot and cold convected air, ensuring steady temperature of rethermalization of hot food items and maintaining the temperature of cold food items as soon as it is connected to the THERMAL•AIRE III tray cart. The THERMAL•AIRE III docking station can be installed in the kitchen or in a pantry depending on the facility and the meal delivery process, allowing excellent preservation of meal quality. The THERMAL•AIRE III tray cart is used to transport and serve meal trays, while maintaining hot and cold temperatures thanks to highly efficient insulation.



2020

Shown with 6-caster option and central break



1996



2005



2010



2016

Dinex innovates with a revolutionary concept for healthcare: Thermal Aire

The system brings a major innovation in the industry and streamline the meal delivery process in hospitals.

Feedback from our customers allowed us to offer some technical enhancements.

Thermal Aire•I included new programming capabilities and ergonomics to the users.

Thermal Aire•II offers superior performance with longer hot and cold food holding time thanks to a new airflow, enhanced insulation and sophisticated HACCP monitoring solution.

For optimal everyday use, Thermal Aire•III brings a new approach to energy savings, maintenance and cleaning.

Thermal Aire•III also includes also real-time HACCP monitoring.

DINEX CONVECTION TECHNOLOGY

Convection technology is used in every large-scale kitchen in the world and presents many benefits:

- Respects food quality for a wide range of menus including: fresh baked products, french fries, fried chicken, pizza, etc.
- Uses all shapes and types of dishware from china plates, high heat plastic plates to disposable paper plates
- Dynamic, targeted circulation of cold and hot air with unparalleled temperature consistency for all trays resulting from high-level airflow and thermal research
- High-performance temperature control with a double air generator:
 - Cook-Chill
Beginning of the cycle with rapid decrease of cold temperatures and then maintains at 35°F (1.7°C). At the pre-set time, the food is rethermalized to desired hot food meal temperature
 - Hot line/Boosting
Increase hot temperatures and maintain cold temperatures. Short cycles allow several tray carts to be used per docking station to minimize equipment costs and space requirements

Wide Range of Menu Options

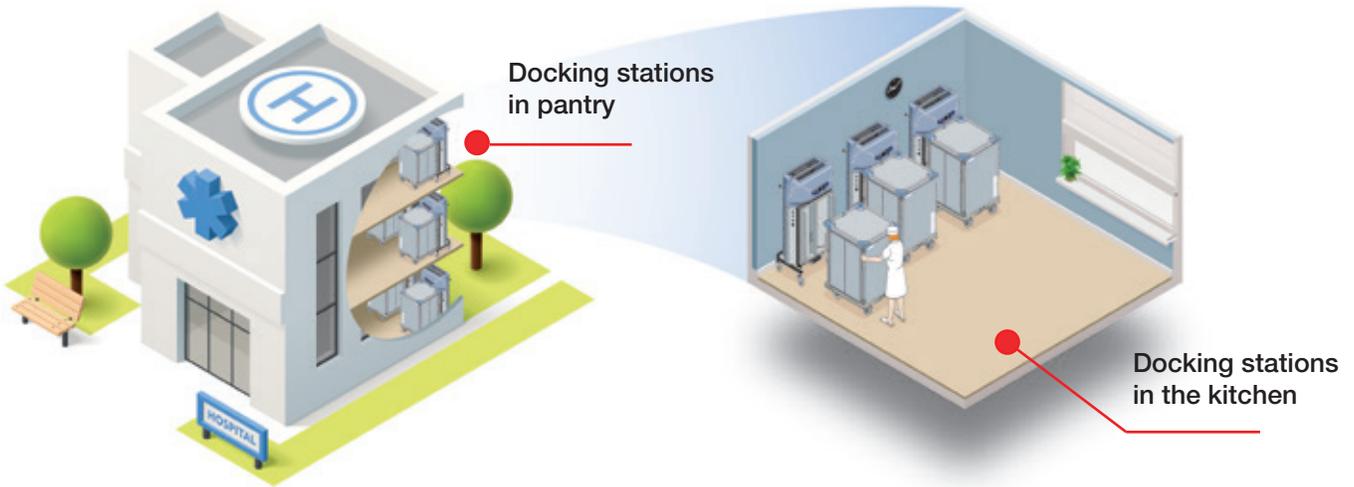


Shown with 6 casters option with central break

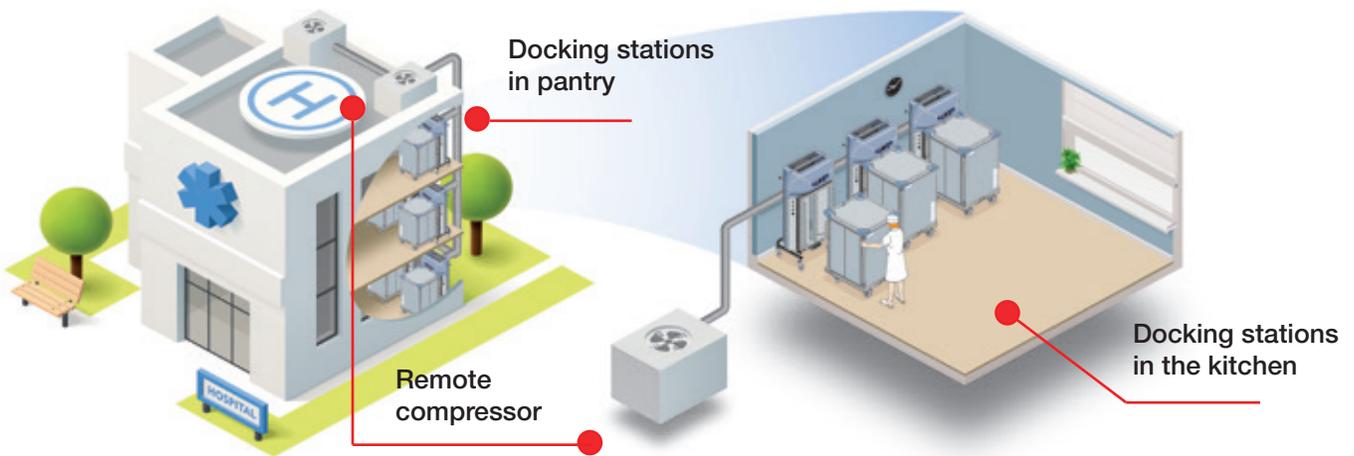
Thermal•Aire III Cooling Systems

Dinex offers different cooling solutions to cater to all needs and situations.

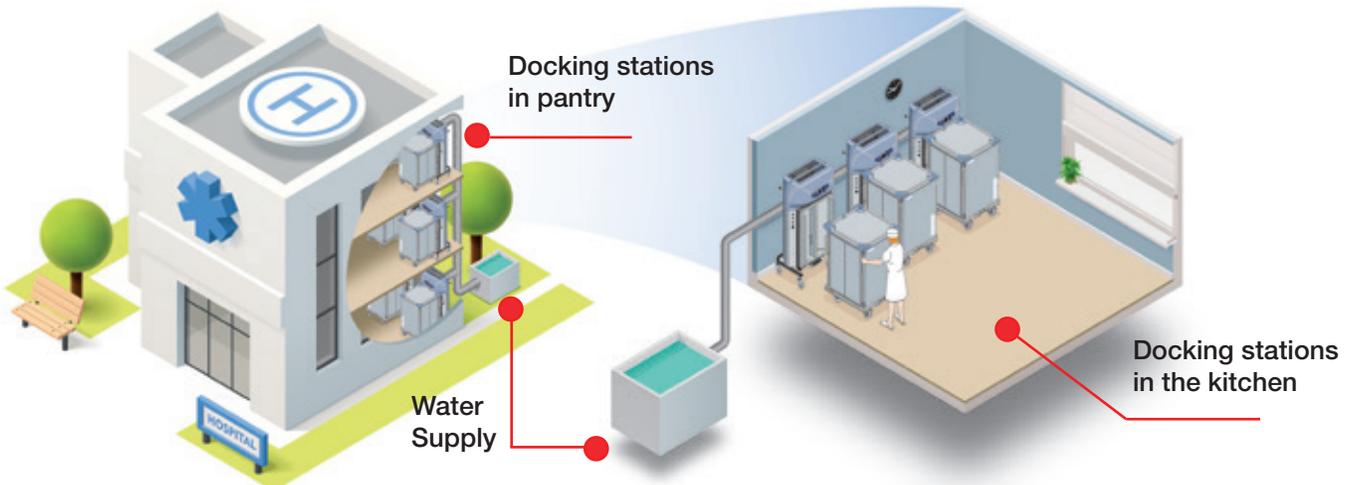
Self-Contained Air-cooled Docking Station



Remote compressor Docking Station



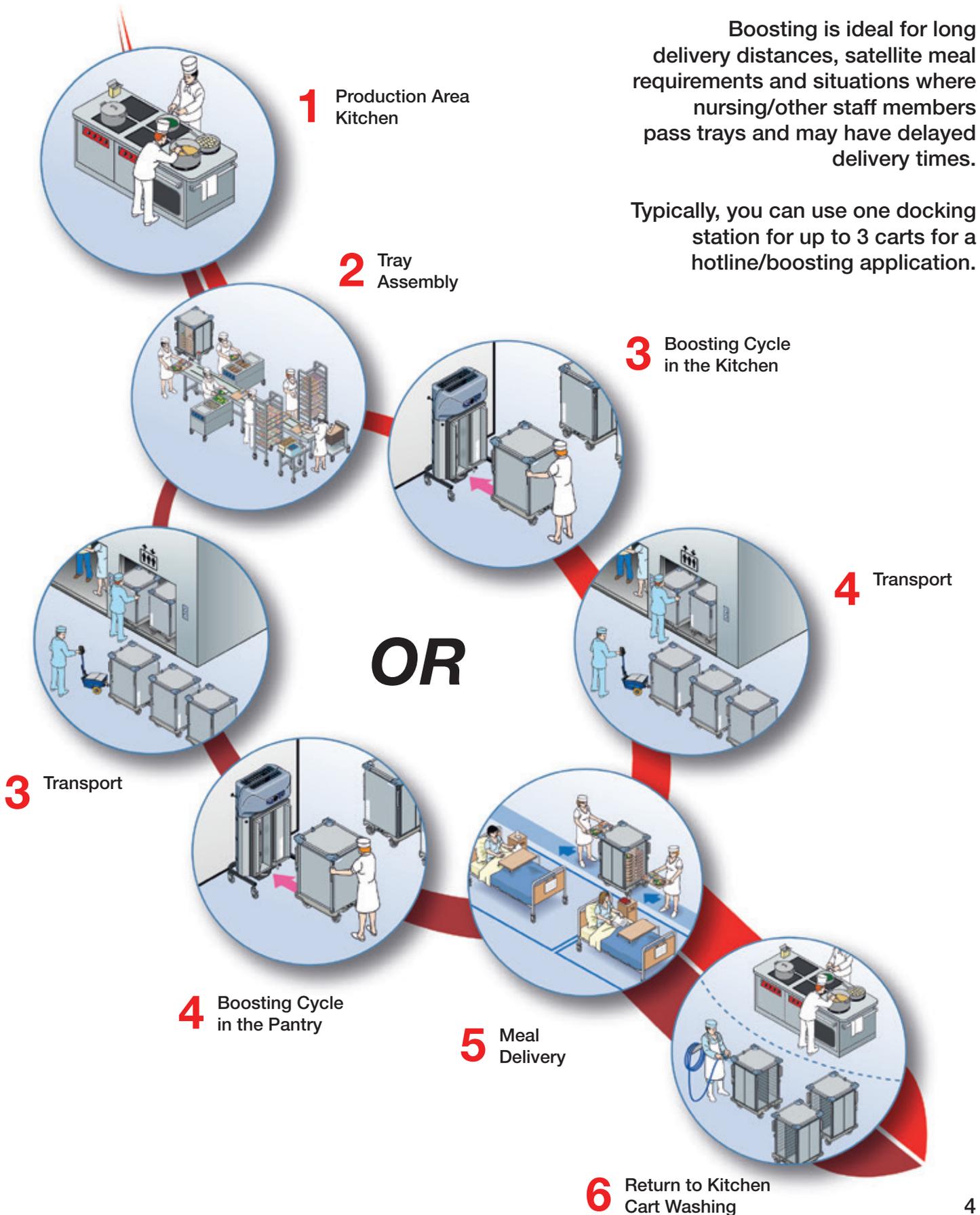
Water-cooled Docking Station



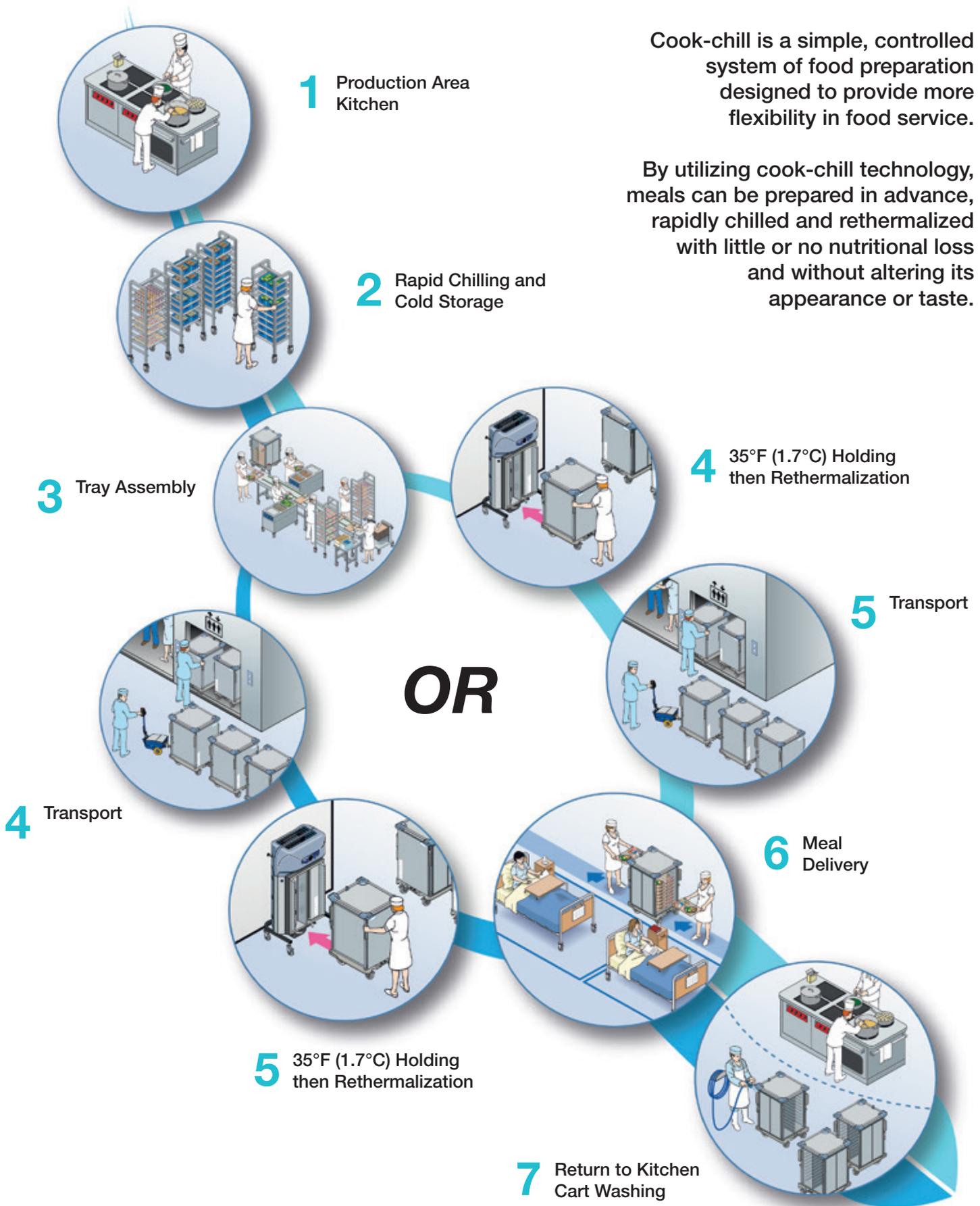
Hotline / Boosting Process

Boosting is ideal for long delivery distances, satellite meal requirements and situations where nursing/other staff members pass trays and may have delayed delivery times.

Typically, you can use one docking station for up to 3 carts for a hotline/boosting application.



Cook-Chill Process



Thermal•Aire III Docking Station



Thermal•Aire III Junior
For 20 - 24 tray capacity cart



Thermal•Aire III Senior
For 26 - 30 tray capacity cart

Thermal•Aire III Automatic Cart Engagement

Extremely compact, the docking station ensures:

- A simplified installation
- Space savings thanks to a smaller footprint

Automatic, effortless cart connection:

- Auto-centering of the cart for optimal sealing

Thermal•Aire III Mobility

Casters allow the docking station to remain mobile for serviceability, cleaning in dock area, easy installation and relocation if needed.



Thermal•Aire III Ease of Use

New Electronics and Control panel

- User-friendly and located at eye level
- Provides real time readouts to inform the user of all aspects of the programming and operation
- Real-time HACCP monitoring comes standard
- Preventive maintenance and engineering diagnostic

Panel Main Features

- Programming (times, temperatures, etc.)
- Real-time temperatures, program and time remaining before the end of the cycle
- Three-colored light for thermalization cycle status
- Full alarm history with dates/times and description
- Real-time interface with docking station operations (stop/start retherm, etc.)
- Lock-out feature: user can program a lock-out function where the cart cannot be released until the retherm cycle has ended
- 3 modes:
 - Automatic
 - Manual
 - Repetition
- Programming options:
 - 5 programs for 4 meals per day
- HACCP monitoring
 - Real-time monitoring will continuously store all HACCP data



Safety and Maintenance

Thermal•Aire III docking station was specially designed for easy cleaning. Its design protects electrical components from any water spray and gives easy access to the technical compartments for maintenance.



Thermal•Aire III Cart

Thermal•Aire III cart is designed for the easy transport and delivery of patient meal trays and is available in several sizes which can deliver from 20 to 30 trays. The cart has no “on-board” technology making it lighter, more compact, and easier to maneuver. It improves the efficiency of meal delivery from the kitchen to the patient. The absence of electronic components on the cart eliminates any risk of electrical component failure due to cart washing.

Sanitation

All internal components of the cart are designed for easy cleaning. The tray racks, aire-dams, and separation grids are all removable without the need for tools and can be washed in an automatic cart washer. The side racks can pivot open to allow easy access for cleaning. Rounded corners on metal fabrication allow thorough cleaning and elimination of food traps.



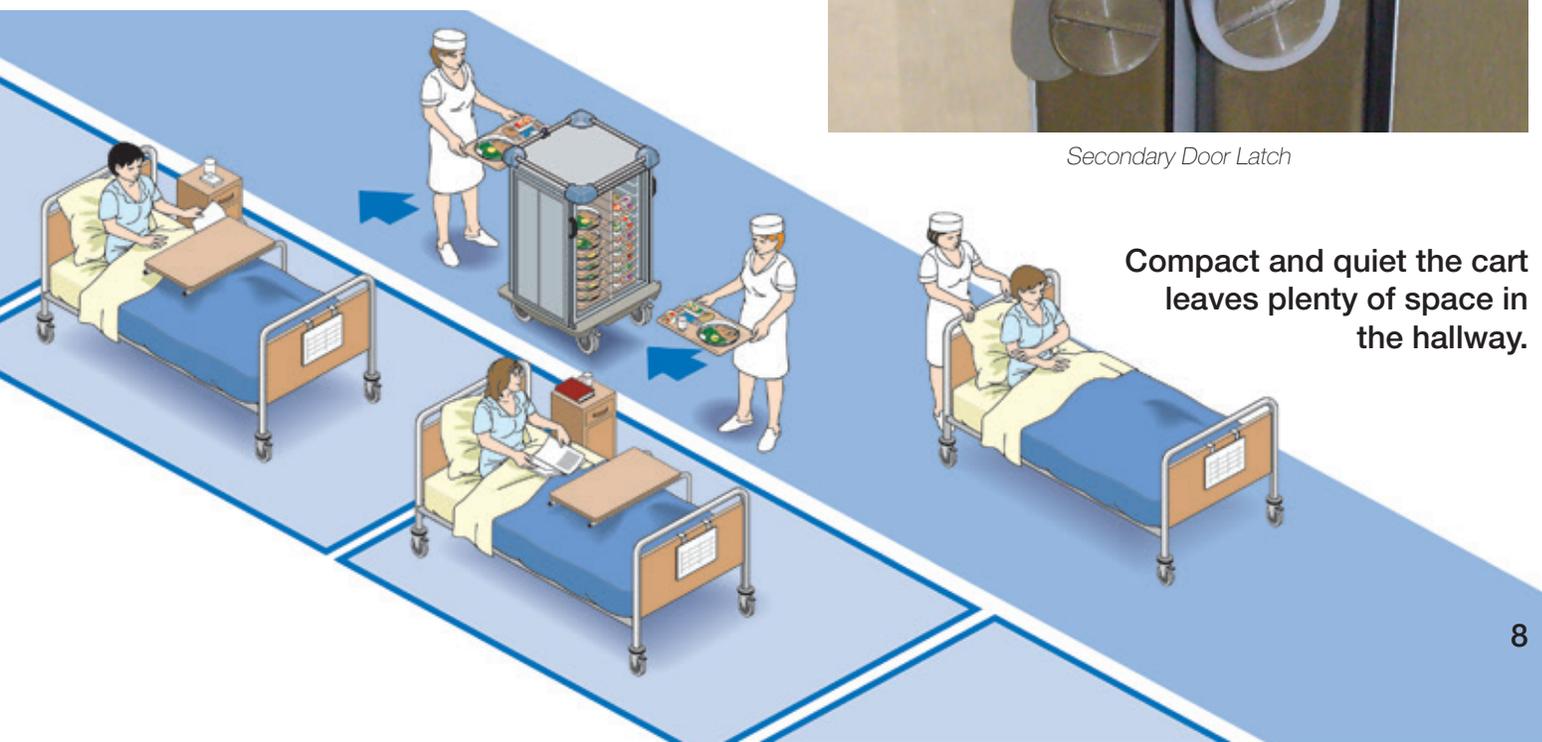
Tray rack, separation grids are all removable without the need for tools to allow easy access for cleaning

Design

- No on-board technology
- Pass-through door openings for easy access from both sides
- Foodservice grade stainless steel
- High-performance insulation
- 2 doors, open to 270° with a catch to keep them open within the perimeters of the bumpers
- Secondary door latch
- Insulated center wall with removable aire-dams to eliminate heat transfer
- Non-marking upper and lower bumpers, one piece construction lower bumper
- 4 sided top rail with flat stainless steel top
- 2 fixed 8" and 2 swivel 6.25" casters to minimize push-pull resistance



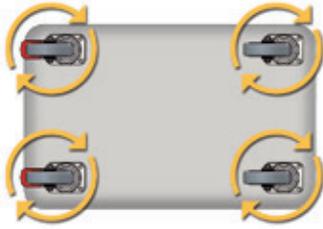
Secondary Door Latch



Compact and quiet the cart leaves plenty of space in the hallway.

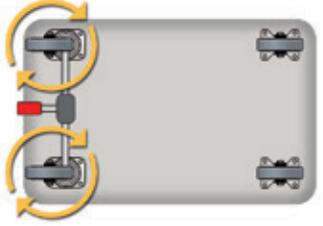
THERMAL•AIRE III OPTIONS

Different caster configurations provide optimized maneuverability in different applications.



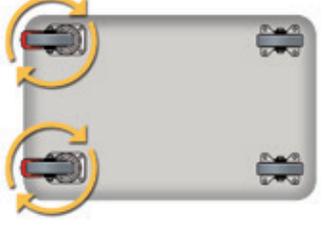
Cart wash:

- 4 – Stainless steel casters
- 2 – 6.25" swivel casters with brakes
- 2 – 6.25" directional casters



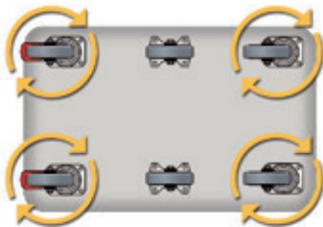
Central Break:

- 4 Zinc coated casters with central break
- 2 – 6.25" swivel casters
- 2 – 8" fixed casters



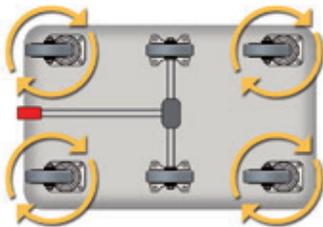
Stainless Steel option:

- 4 Stainless Steel Casters
- 2 – 6.25" swivel casters
- 2 – 8" fixed casters



6 casters option:

- 6 Zinc coated Casters
- 2 – 6.25" swivel casters with brake
- 2 – 6.25" swivel casters
- 2 – 8" fixed casters

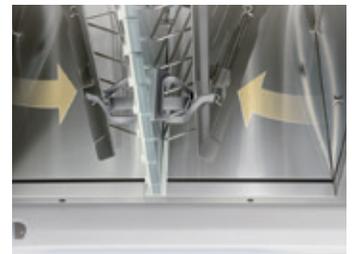


6 casters option with central brake:

- 6 Zinc coated Casters or stainless steel
- 4 – 6.25" swivel casters
- 2 – 8" fixed casters with central brake



Door locking option



Rack holder for cart wash



Cart ID Tag

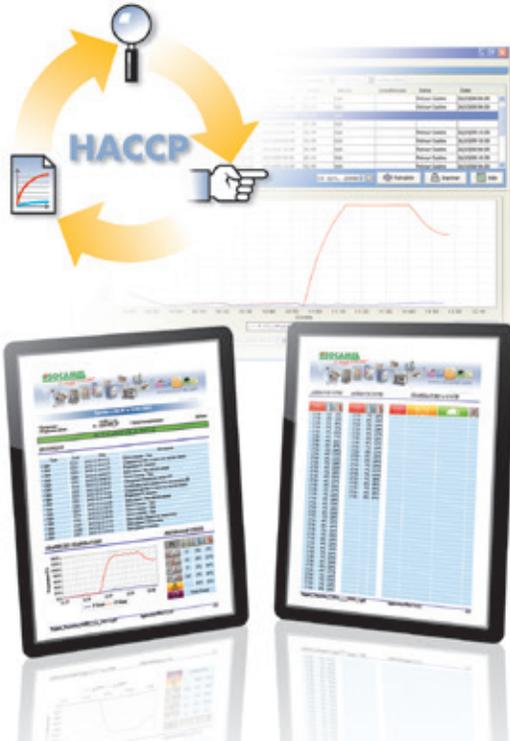


Customization options

FOOD SAFETY AND HACCP MONITORING

With Dinex Thermal•Aire III, your meal delivery will always be under control.

USB Port and Ethernet as a Standard



Two levels of HACCP monitoring are offered as a standard with Thermal•Aire III to supervise, react and record incidents and temperature curves.

USB Port to export and archive HACCP monitoring reports in PDF format

- Hot and cold temperature data
- Programs
- Operating log

Ethernet Port to monitor and control each docking station in real-time

- Programming
- Supervision of the fleet of equipment
- Control hot and cold temperatures
- Management of alarms with information by text message
- Remote programming
- Access to docking station log
- Ability to control (live) retherm operation

PDA for HACCP monitoring and programming



Simple, portable, dedicated HACCP tool. The hardened plastic, anti-bacterial PDA offers a simplified touch-screen interface with visual user-friendly navigation.

The PDA allows the following :

- Manage the fleet of equipment
- Recover and visualize HACCP information
- Program the docking station with advanced parameters
- Manage preventive maintenance

Realtime and i-Serv Vision



i-Serv® Vision in real-time is the most comprehensive HACCP monitoring package in the market.

i-Serv® Vision software installed on a dedicated PC or on the hospital network will give you access to your entire fleet of equipment directly from your computer. In real time, docking stations can be monitored remotely and retherm cycles can be started or stopped from your computer.

PATIENT TRAYS

Trays With Antibacterial Protection

- Trays with antibacterial technology molded into the tray are designed to help prevent the growth of stain- and odor-causing bacteria, keeping the tray cleaner between washings
- Antibacterial technology works continuously for 24/7 protection, keeping the food trays cleaner for longer and won't wash off or wear away, even when scraped
- Built-in antibacterial protection makes the tray easier to clean and keeps it cleaner between washings
- Ergonomic design
- Please note: antibacterial protection does not protect users from foodborne illness and is not a substitute for normal cleaning practices
- Trays with antibacterial product protection are available in Black



Standard Flat Trays

- Standard 13" x 21" and 13" x 22" flat trays, available in Gray



Tropez® High Heat Tray-Ware

Dinex's specialty line of high temperature, non-insulated ware for patient meal service designed to work with the Thermal Aire system. Tropez® line is available in a variety of colors. Tropez collection comes with our Tropez high temp disposable lids manufactured from sturdy, high density material and in an NSF certified facility. A large collection of traycovers and napkins can be coordinated with the Tropez collection to enhance patient food experience. See the Dinex catalog or visit our web site www.dinex.com for more information on this line of products.