



More Info

Data sheet



thermoport® canteen

The complete mobile canteen - for transport and serving.

The mobile frontloader, with a neutral stainless steel door as standard, can be moved flexibly to any serving situation and quickly configured as a complete serving canteen on site. The food in the interior of the trolley is safely transported and kept hot and can be served directly from the inserted GN containers via the removable lid on top and from the hinged GN mounting frames on the sides. Quick replenishment of food from the interior. Can be flexibly expanded with other mobile Rieber system products, such as serving trolleys.

The neutral door can be replaced with an active functional door in seconds. The hybrid door (140°C) with 2 separate, digitally controllable recirculating air heating systems is suitable for mobile and fully functional regeneration/preparation. With a choice of programs for keeping food cold and hot at the same time or separately, as well as for regenerating and cooking food. The door with circulating air heating is suitable for actively keeping food hot. An additional cooling option is possible with all door options through the insertion of GN 1/1 cooling pellets. Another optional accessory is the hinged and lockable germ guard screen on the guest side.

All Rieber thermoport® made of plastic and stainless steel can be stacked together and placed on the transport or serving trolleys. Configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid for low-temperature cooking.

Retrofittable with a CHECK sensor for seamless and automatic temperature documentation during transport. Clear identification and connection to the CHECK CLOUD are possible with the QR code.

TECHNICAL SPECIFICATIONS

thermoport® canteen



TECHNICAL SPECIFICATIONS

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|---------------------|----------------------------|
| Material | stainless steel 1.4301 |
| Dimensions | 592 x 788 x 959 mm |
| Weight | 44 kg |
| Capacity with GN | 70,7 L |
| Support rails | 16 |
| Rail distance | 37 mm |
| Ambient temperature | -20°C to +100°C |
| GN-Norm | GN 1/1 |
| Impact protection | 4 corner bumpers |
| Castor type | Rustproof |
| Castor | 2 fixed-; 2 swivel castors |
| Wheel diameter | 125 mm |
| Order number | 85 01 09 17 |

BENEFITS

Rustproof, high-quality, hygienic stainless steel (interior and exterior).

Interior tightly welded with seamlessly deep-drawn support rails in hygienic design H2.

Lid with a moulded stacking recess and all-round seal suitable for use with foodstuffs, can be securely stowed on the side wall.

2x 1/1 GN mounting frames on the right and 1x GN 1/1 on the left, can be securely hinged and locked in a 90° horizontal serving position.

Double-walled insulation, low loss of heat/cold and uniform heat distribution, even when fully loaded.

Door with a door lock on the serving side for safe and easy one-handed operation.

Mobile with robust, fixable castors and a push handle.

Removable door seal/heating system, quick and easy cleaning.

High-pressure cleaner can be used on the interior without the heating system, splash-proof (IPX5).