



Data sheet

thermoport® 10 KW set 3



More Info

The neutral single-portion food transport box with an additional cold compartment.

The stackable toploader is used for the safe transport of individually portioned meals and for keeping them hot, for the best food quality and absolute transport safety.

Individual configuration options either with a 3 compartment food tray for a multi-component menu or undivided for single-component dishes (stews/bakes), each with the respective food tray lid. The filled trays are kept at the perfect temperature during transport thanks to the latent heating agent incorporated into the food tray. Can also be used for cold food (dinner/breakfast); this requires the food tray to be cooled before filling. Can be configured with one GN 1/6 side dish tray (32 mm deep) or with two GN 1/9 side dish trays (32 mm deep) with tight press-in lids for additional side dishes (soups/salad).

Due to the standardised size of the thermoport® 10 series (10/10 D/10 KW), the food and side dish trays are compatible with all models.

With the PU-M 2/1 food tray dispenser, the food trays can be heated up before filling, thus storing the heat in an even better way. For simplified handling in large containers, the Rolli 10 transports all thermoport® 10 models (10/10 D//10 KW) safely and in an orderly manner.

TECHNICAL SPECIFICATIONS

thermoport® 10 KW set 3



TECHNICAL SPECIFICATIONS

Material	polypropylene
Dimensions	380 x 220 x 165 mm
Colour	orange
Weight	3,8 kg
Ambient temperature	-20°C to +100°C
Dishwasher safe	until 90 °C

Order number **85 02 27 04**

BENEFITS

Lightweight, robust and pore-free plastic, double-walled and tightly welded.

Well insulated, low loss of heat/cold.

Ergonomic, hinged handle and high-quality snap locks.

Dishwasher-safe up to +90°C.