



More Info



Data sheet

thermoport® CNS 105 heated

The heated food transport box.

The stackable topper with self-regulating silicone foil heating is used for the safe transport of food in a GN system and for keeping the food hot. Reliable with wet heating, for the best food quality and complete transport safety.

Space-efficient 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.

Rieber thermoport® made of plastic and stainless steel can be stacked together and placed on the transport or serving trolleys – for slip-resistant and safe transport.

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® CNS 105 heated



TECHNICAL SPECIFICATIONS

Dimensions	600 x 400 x 306 mm
Material	stainless steel 1.4301 (CNS)
Weight	13,2 kg
Connected load	500 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	200 mm
Heating Area	max. +95°C
Capacity with GN	26 L
Protection class	IPX3
Hygienic design	H3
Ambient temperature	-20°C to +100°C
GN-Norm	GN 1/1
GN depth	200 mm

Order number 85 01 03 02

BENEFITS

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

Tightly welded interior in hygienic design H3.

Double-walled insulated body and lid, low loss of heat/cold.

Lid with a moulded stacking recess, resistant to impact and suitable for use with foodstuffs.

Insulated, hinged handles and high-quality spring locks.

All-round bumper for impact protection.

External plug coupling with a watertight plastic cover flap.

Splash-proof, IPX3

Suitable for outdoor use

Smooth hygienic interior, quick and easy cleaning.