



**More Info**



Data sheet

## thermoport® CNS 1000-D circulating heat

**The heated food transport box with a serving option.**

The stackable toplayer with heatable, precise and powerful circulating air heating (digitally controllable) is used for the safe transport of food in a GN system and for keeping the food hot. It is possible to serve directly from the top of the GN system with the lid removed. 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. Additional cooling option is possible with the insertion of GN 1/1 cooling pellets; the cold air is distributed evenly in the interior in pure circulating air mode.

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 1000-D circulating heat



## TECHNICAL SPECIFICATIONS

|                     |                              |
|---------------------|------------------------------|
| Dimensions          | 410 x 645 x 530 mm           |
| Material            | stainless steel 1.4301 (CNS) |
| Weight              | 30 kg                        |
| Connected load      | 810 W                        |
| Rated voltage       | 1N AC 230 V 50/60 Hz         |
| Plug type           | Safety switch (type F)       |
| Cable length        | 1.500 mm                     |
| Heating Area        | max. +90°C                   |
| Capacity with GN    | 52 L                         |
| Protection class    | IPX3                         |
| Support rails       | 7                            |
| Rail distance       | 55 mm                        |
| Ambient temperature | -20°C to +100°C              |
| GN-Norm             | GN 1/1                       |
| <b>Order number</b> | <b>85 01 05 03</b>           |

## 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.

Double-walled insulation, low loss of heat/cold.

Uniform heat distribution, even when fully loaded.

Insulated, recessed, hinged handles and high-quality spring door lock.

Replaceable stacking and floor protection rails.

All-round bumper and lid seal for impact protection.

Suitable for outdoor use

Removable heating system, splash-proof, IPX4

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

Suitable for cleaning with a high-pressure cleaner without the heating system