More Info

Data sheet

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thermoport® CNS 2000 unheated

The neutral food transport trolley.

The mobile frontloader is used for the safe transport of food in a GN system and for keeping the food hot and cold. 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. GN 1/1 heating or cooling pellets can be inserted accordingly for passively keeping food hot and cold. Hot and cold food can be insulated separately during transport thanks to the insulated divider.

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.

Made in Germany

Rieber

M E T A cooking

TECHNICAL SPECIFICATIONS

Dimensions	492 x 769 x 1078 mm
Material	stainless steel 1.4301 (CNS)
Weight	41,2 kg
Capacity with GN	89,7 L
Protection class	IPX5
Hygienic design	H3
Support rails	20
Rail distance	37 mm
Impact protection	4 corner bumpers
Castor	2 fixed-; 2 swivel castors
Castor type	Rustproof
Wheel diameter	125 mm
Max. loading capacity	150 kg
Ambient temperature	-20°C to +100°C
GN-Norm	GN 1/1
Order number	**85 01 07 07**

BENEFITS

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

Interior tightly welded with seamlessly deep-drawn support rails in hygienic design H3.

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

Mobile with robust, fixable castors and a push handle.

Bumpers for impact protection.

Door with a fitted, insulated pushing handle and spring lock for one-handed operation.

Suitable for outdoor use.

Removable door seal, quick and easy cleaning.

Suitable for cleaning with a high-pressure cleaner

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