

**More Info**

Data sheet

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# thermoport® CNS 1000

## circulating heat

**The heated food transport box.**

The stackable frontloader 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. For the best food quality and complete transport safety.

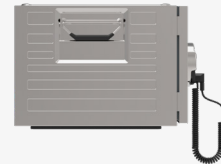
Space-efficient configuration with GN containers and GN thermoplates® in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid® lid. Additional cooling option is possible with the insertion of GN 1/1 cooling pellets; the cold air is distributed evenly in the interior 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 circulating heat



## TECHNICAL SPECIFICATIONS

|                     |                        |
|---------------------|------------------------|
| Material            | stainless steel 1.4301 |
| Dimensions          | 410 x 655 x 470 mm     |
| Weight              | 23 kg                  |
| Connected load      | 0,81 kW                |
| Rated voltage       | 1N AC 230 V 50/60 Hz   |
| Plug type           | Safety switch (type F) |
| Cable length        | 1500 mm                |
| Heating Area        | max. +90°C             |
| Capacity with GN    | 37,7 L                 |
| Protection class    | IPX5                   |
| Hygienic design     | H3                     |
| Support rails       | 8                      |
| Rail distance       | 36 mm                  |
| Ambient temperature | -20°C to +100°C        |
| GN-Norm             | GN 1/1                 |
| <b>Order number</b> | <b>85 01 04 05</b>     |

## BENEFITS

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

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

Door with an all-round, replaceable seal and 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.

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.