



More Info



Data sheet

thermoport® K 100 heated - black

The heated food transport box.

The stackable topper with a heatable heating assembly 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. Can be heated reliably wet and dry; dry heating provides significant energy savings and less cleaning is required.

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. The interior can be divided into a hot and cold zone thanks to the insulated drawer.

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

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TECHNICAL SPECIFICATIONS

Dimensions	645 x 370 x 308 mm
Material	polypropylene
Weight	8,3 kg
Connected load	240 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	2.000 mm
Heating Area	max. +95°C
Capacity with GN	26 L
Protection class	IPX4
Ambient temperature	-20°C to +100°C until 90 °C with removed
Dishwasher safe	heating
Order number	85 02 03 29

BENEFITS

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

Well insulated, low loss of heat/cold.

Ergonomic, hinged handles and high-quality snap locks.

Suitable for outdoor use, splash-proof (IPX4).

Replaceable floor protection rails.

Removable heating element, quick and easy cleaning.

Dishwasher-safe up to +90°C without the heating system and splash-proof (IPX5).