





More Info

Data sheet

thermoport[®] K 100 cold passive - black

The neutral food transport box with an additional cooling plate in the lid.

The stackable toploader 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. 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.

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TECHNICAL SPECIFICATIONS thermoport® K 100 cold passive - black







TECHNICAL SPECIFICATIONS

Dimensions	645 x 370 x 334 mm
Material	polypropylene
Weight	10,6 kg
Capacity with GN	26 L
Ambient temperature	-20°C to +100°C
Dishwasher safe	until 90 °C
Order number	85 02 03 47

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.

Replaceable floor protection rails.

Dishwasher-safe up to +90°C.

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