



More Info

Data sheet



Door thermoport® canteen (100°C)

Keep food hot in the thermoport® canteen on the go.

The thermoport® canteen 100°C heatable door with precise and powerful circulating air heating (digitally controllable) can be easily mounted on the thermoport® canteen for actively keeping food hot. An additional cooling option is possible with the use of GN 1/1 cooling pellets; the cold air is distributed evenly in the interior in pure circulating air mode. Door with a fitted, insulated pushing handle and steam slider for moisture regulation.

Used for the safe transport of food in a GN system and for keeping the food hot. The mobile kitchen for the best food quality and complete transport safety.

For mounting on the thermoport® canteen for actively keeping food hot.

Identical door for the thermoport® 1600 DU and thermoport® 1600 U.

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

Door thermoport® canteen (100°C)



TECHNICAL SPECIFICATIONS

Dimensions	390 x 714 x 131 mm
Material	stainless steel 1.4301 (CNS)
Weight	8,7 kg
Connected load	763 W
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1.500 mm
Protection class	IPX5

Order number **85 01 17 20**

BENEFITS

- Rustproof, high-quality, hygienic stainless steel
- Precise and powerful circulating air heating for actively keeping food hot.
- Cooling through the insertion of cooling pellets and the distribution of cold air in the interior in pure circulating air mode.
- Double-walled insulation, low loss of heat/cold.
- Door lock (one-handed operation).
- Pushing handle
- Easily replaceable door.
- Suitable for outdoor use, splash-proof (IPX4).
- Quick and easy cleaning.
- High-pressure cleaner can be used on the interior without the heating system, splash-proof (IPX5)