



Data sheet



Door thermoport® canteen (100°C)



More Info

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

Material	stainless steel 1.4301
Dimensions	390 x 714 x 131 mm
Weight	8,7 kg
Connected load	0,763 kW
Rated voltage	1N AC 230 V 50/60 Hz
Plug type	Safety switch (type F)
Cable length	1500 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)