

blu'box 26 plus hot

Isolated, actively heated, food transport box for keeping warm, for professional catering- and canteen kitchen areas for distribution and actively keeping food warm in GN-containers (up to 1x GN 1/1, 200mm deep or subdivisions).

Product Description

- > Method of production: vacuum deep drawing
- > Top loader (light, robust design)
- > Actively heated with removable heating rod
- > Self regulating heating element
- > Useable in dry or wet operation (Bain-Marie)
- > With fold-out handles and clip-locks
- > Attachment parts partly exchangeable without tools
- > Colour: blue metallic (brown-red fixtures)
- > Stackable due to exchangeable sliding bars
- > Temperature range of use: -20°C until +100°C
- > Dishwasher safe (after removal of the heating rod)
- > A short-term disinfection up to +130°C is possible
- > Material: polypropylene, foamed out with polyurethane
- > Stiffeners in polyurethane

Information about the Heating Element

- > Easy expansion and installation without tools
- > Connection value: 220 until 240 V – 50 Hz
- > Power consumption: Ø 240 watt
- > Temperature: approx. +125°C

Product Data

- > L/W/H: 630 x 370 x 308 mm
- > Art.-no.: 4000339 (EU), 4000797 (CH), 4000798 (UK)
- > Net weight: 7,7 kg

Packing

- > Carton size: 65 x 38 x 32 cm
- Gross weight: 9 kg (= 1 article per carton)
- > Pallet size: 80 x 140 x 190 cm
- Gross weight: 188 kg (= 20 cartons per pallet)

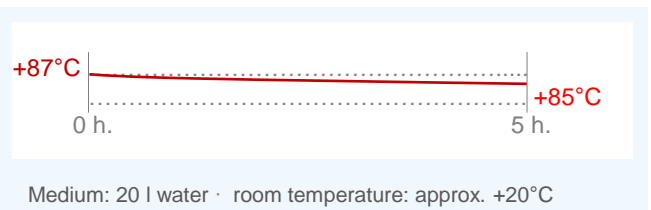
Possibility to Modification/Upgrade

- > 664201677 high lid for cooling element
- > 4000388 blu'box cool-accu – passive cooling element
- > 8001845 beverage container made of stainless steel -18 litre
- > 4000558 blu'mobil board – trolley
- > 4000497 blu'mobil easy roll – trolley

Product Picture



Temperature loss (blu'box 26 plus hot)



Additional information can be found in our current user manuals at www.bluline.de