

blu'box 52 gn hot ² lite

Isolated, actively heated, food transport boxes for keeping warm, for professional catering- and canteen kitchen areas for distribution and actively keeping warm of food in GN-containers (up to 2x GN 1/1, 200 mm deep or subdivisions).

Product Description

- > Method of production: vacuum deep drawing
- > Front loader (light, robust design)
- > Actively heated with removable heating unit
- > Self-regulating heating system from +20°C to +85°C
- > 12 holding racks
- > With fold-out handles and clip-locks
- > Attachments 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 element)
- > A short-term disinfection up to +130°C is possible
- > Material: polypropylene, foamed out with polyurethane
- > Stiffeners in polyurethane

Information of the Heating Element

- > Easy removal and installation without tools
- > Connection value: 220 until 240 V – 50 Hz
- > Power consumption: 500 Watt
- > Temperature: approx. +85°C (inside the box)

Product Data

- > L/W/H: 639 x 446 x 560 mm
- > Art.-no.: 4000679 (EU), 4000805 (CH), 4000806 (UK)
- > Net weight: 14,4 kg

Packing

- > Carton size: 68 x 51 x 57 cm
- Gross weight: 16 kg (= 1 article per carton)
- > Pallet size : 100 x 140 x 190 cm
- Gross weight: 208 kg (= 12 cartons per pallet)

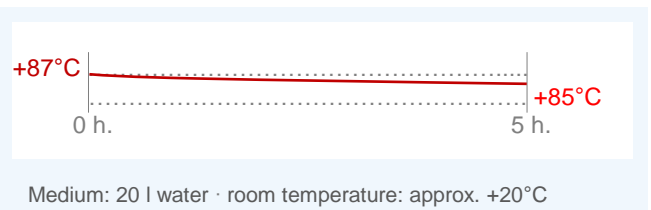
Possibility to Modification/Upgrade

- > 8003130 heating unit – blu'box 52 hot ² adjustable
- > 664201804 Door for blu'box 52 gn
- > 4000514 stack locking – fixation for 2 boxes
- > 4000558 blu'mobil board – trolley
- > 4000497 blu'mobil easy roll – stainless steel trolley

Product Picture



Loss in Temperature (blu'box 52 gn hot ² lite)



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