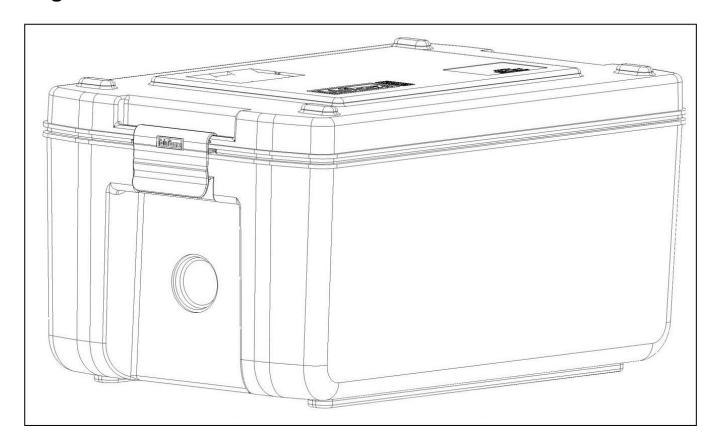




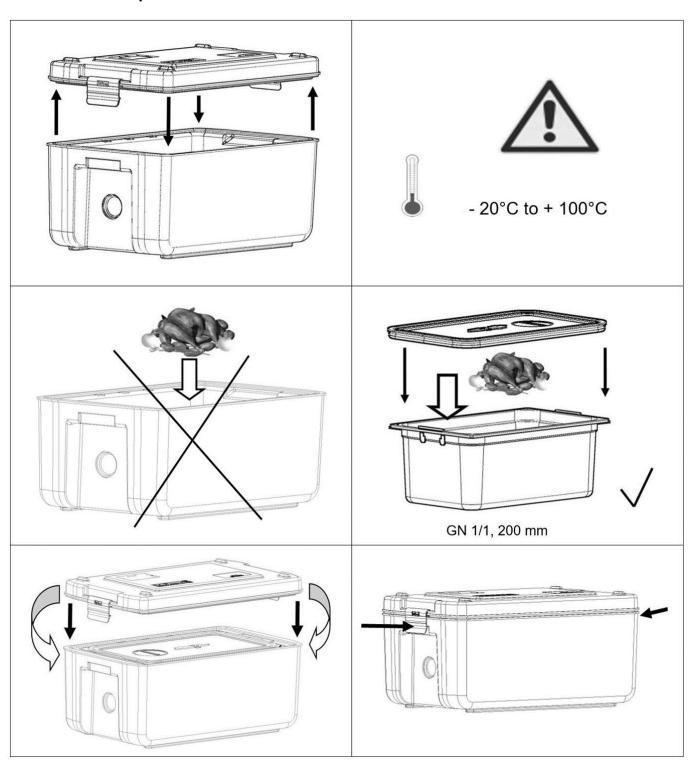
# Original - User manual Art.-no. 4000349



Food transport boxes for the transportation of food in warm and cold condition

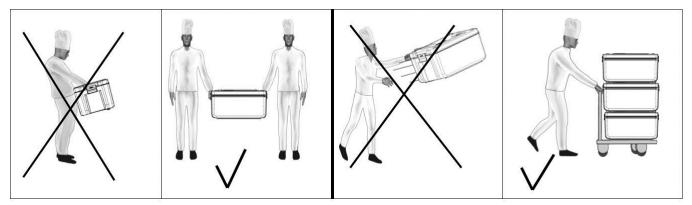


## • Use and explanation

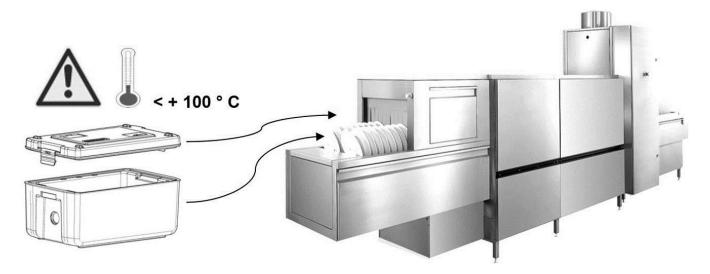




### • Transportation



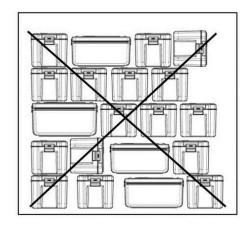
#### Cleaning

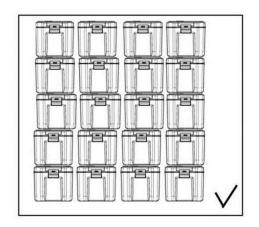


For cleaning we recommend the use of etolit 3000 or 8000. Please avoid the use of high-pressure cleaners if the working temperature exceeds +130°C.

#### Storage

The food transport boxes must be correctly stacked on top of each other and must be kept in clean, dry rooms.

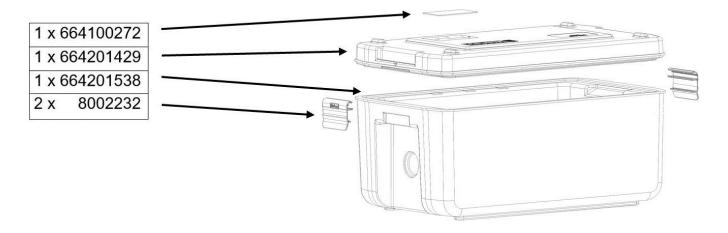




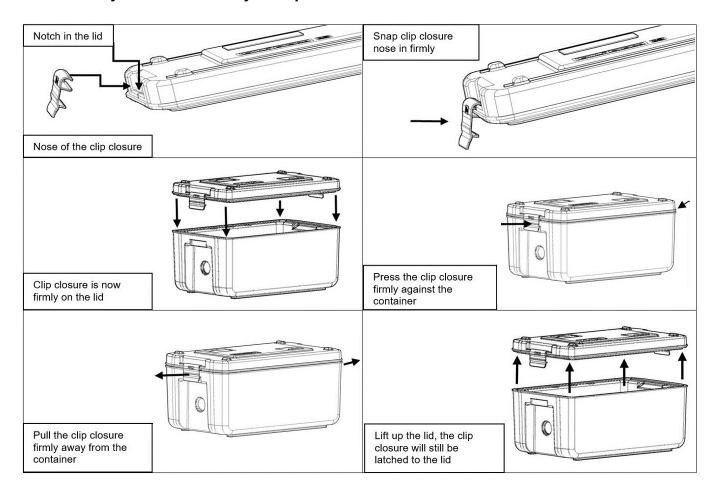
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### Spare parts



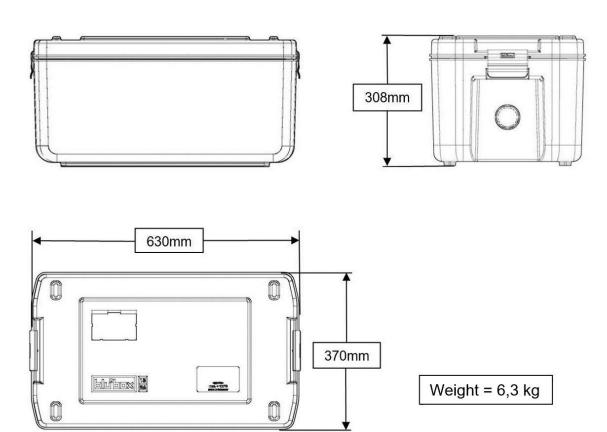
#### Assembly and disassembly of clip closure Art.-no. 8002232



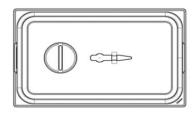


#### Technical data

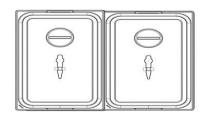
#### Main dimensions and weights



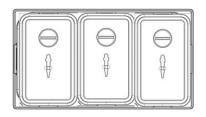
### • Equipping examples



GN 1/1, 200mm



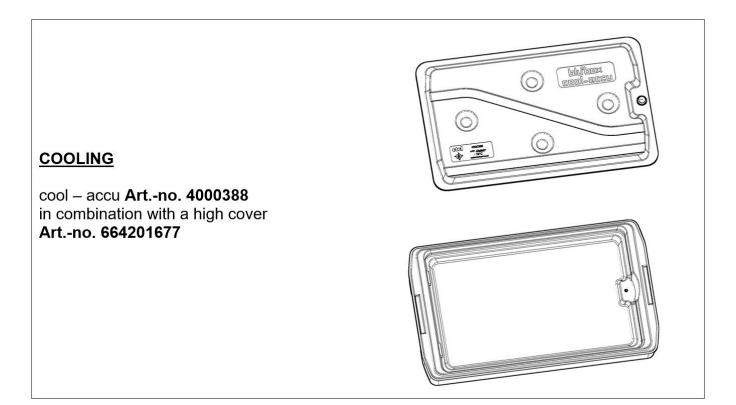
GN 1/2, 200mm



GN 1/3, 200mm



#### • Optional additional parts



#### Producer



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Notes



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