

# blu'box 52 gn

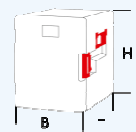
Isolated, passive food transport box for keeping warm or cold, for professional catering- and canteen kitchen areas, for distribution of warm or cold dishes in GN-containers (up to 2x GN 1/1, 200mm deep or subdivisions.)

## Product Description

- > Method of production: vacuum deep drawing
- > Front loader (light, robust design)
- > 12 plastic holding racks
- > Passive model (version)
- > Handles and closures can be exchanged without tools
- > colour: blue metallic (brown-red fixtures)
- > Stackable due to exchangeable sliding bars
- > Clipped door hinge (easy disassembly of the door)
- > Temperature range of use: -20°C until +100°C
- > Dishwasher safe
- > A short-term disinfection up to +130°C is possible
- > Material: polypropylene, foamed out with polyurethane
- > Stiffeners in polyurethane

## Product Data

- > L/W/H: 639 x 446 x 560 mm
- > Art.-no.: 4000445
- > Net weight: 11,7 kg



## Packing

- > Carton size: 68 x 46 x 57 cm  
Gross weight: 14 kg (= 1 article per carton)
- > Pallet size: 100 x 140 x 190 cm  
Gross weight: 175 kg (= 12 cartons per pallet)

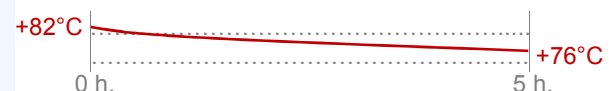
## Possibility to Modification/Upgrade

- > 664202521 Door for blu'box 52 gn hot<sup>2</sup> series
- > 8003185 Heating unit – blu'box 52 hot<sup>2</sup> lite
- > 8003130 Heating unit – blu'box 52 hot<sup>2</sup> adjustable
- > 4000388 blu'box cool-accu – passive cooling element
- > 4000514 Stack locking – fixation for 2 boxes
- > 4000558 blu'mobil board – trolley
- > 4000497 blu'mobil easy roll – trolley

## Product Picture



## Loss in Temperature (blu'box 52 gn)



Medium: 2 x 20 l water · room temperature: approx. +23°C



Additional information can be found in our current user manuals at [www.bluline.de](http://www.bluline.de)