

blu'tray induc 2 System

Isolated, actively heated food transport tray for keeping warm or hot, for meals on wheels and professional canteen kitchen areas for distribution from hot or cold food (COOK AND SERVE and COOK AND CHILL possible).

Product Description

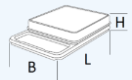
- > Method of production: vacuum deep drawing
- > Range of use: external distribution
- > For single food distribution
- > Easy handling (1-button-system)
- > Actively heated with induction platform
- > Main course plate and soup bowl are metalized
- > For main course, soup, starter and dessert
- > colour: blue metallic (lid), grey (bottom)
- > Hot and cold areas are thermally separated
- > Temperature range of use: -20°C until +100°C
- > Dishwasher safe (without induction platform)
- > A short-term disinfection up to +130°C is possible
- > With empty dishes detection (2-oscillating-circuit-system)
- > Material: polypropylene, foamed out with polyurethane

Information about the Induction

- > Connection value: 230 V AC 50 Hz 1N
- > Power consumption: max. 150 w (standby: < 0,5 w)
- > Operating modes: cook and serve, cook and chill

Product Data

- > L/W/H: 420 x 370 x 103 mm (tray)
- > L/W/H: 403 x 345 x 58 mm (induction)
- > Art.-no.: 4000557 (tablet, including equipment)
- > Art.-no.: 4000610 (induction)
- > Net weight: 3,8 kg (tablet, including equipment)
- > Net weight: 5,5 kg (induction)



Packing

- > Carton sizes: on request
- > Pallet size: on request

Possibility to Modification/Upgrade

For a passive distribution incl. induction:

- > 8002137 plate flat-angular coated
- > 8002139 soup bowl coated
- > 8002140 salad bowl
- > 4000087 cover plate
- > 4000295 cover soup bowl
- > 4000179 cover salad bowl area

Product Picture



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

Subject to change without notice / errors excepted

Issue: 09/2022