

blu'line

The new adjustable heating system for the blu'box 52 series.

Display with continuous temperature regulation and external control.



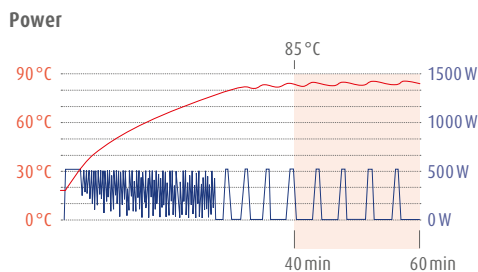
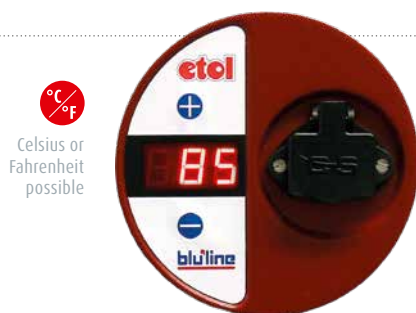
Ideal for catering and commercial kitchen use

The new, high-quality, adjustable heating system for blu'box 52 systems: the advanced heating technology heats quickly and evenly and is continuously adjustable from +20 °C to +85 °C. On the outer side of the door a LED display is to be found, showing the actual and desired temperature. Temperature control is made easy with a two-key system.

New blown air heating

Item No. 8003130

- > Easy operation via temperature controller (two-key system)
- > Continuously adjustable from +20 to +85 °C
- > Power: 500 W



Medium within the blu'box: air > room temperature: about +21 °C

Advantages of this heating system

- > LED-Display: Desired and actual temperature can be read from outside
- > Shock resistant, without protruding parts
- > Easy removal of the heater for cleaning the container in conventional commercial kitchen dishwashers
- > Can be retrofitted to existing blu'box 52 series
- > GS, EMC & CE certified by VDE

The boxes are made of high quality and impact-resistant PP-C and fulfill the highest hygienic demands. The boxes contain up to 2 GN 1/1, 200 mm (or subdivisions) or up to 12 EN trays (depending on the model).



gn hot²

Item No. 4000663

GN-cases are allowed to be pushed in with a max. temperature of +100°C. Easy to remove and install with one simple movement.



gn/en hot²

Item No. 4000664

You can choose between GN- and EN-cases, which can be inserted with a max. temperature of +250°C.



Can be retrofitted to all existing blu'box 52 series models

You can easily retrofit all blu'box 52 models with the new heating system in just a few simple steps and without the use of any tools. Replace the old door by the new one with the integrated controllable heating unit.

In this way you can update your existing blu'box 52 series to the latest technical standards. Temperature control becomes as easy as pie thanks to the two-key system, and the desired and actual temperatures can be read from outside.



Powerful products for catering
and commercial kitchens.

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