

<u>blu'line</u>

New, self-regulating heating system for the blu'box 52² lite series

plug and done



Perfect for the transportation of hot food

The self-regulating heating system for the blu'box 52 "lite" models: the high quality heating technology heats the inside space of the blu'box 52 models fast and reliable. An easy usage is guaranteed by the "Plug and Play principle".

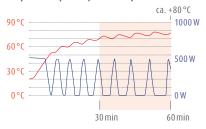
New recirculating air heating "lite"

Article number: 8003185

- > Easy usage
- > Self regulating heating technology
- > Preheating of the inside space up to +80 °C
- > Power input: 500 W



Temperature profile / Power input



Medium inside of the blu'box: Air > Measuring position: central > Room temperature approx. 20 °C

lite Miss

Advantages of the heating system

- > Easy usage (plug and done)
- > Shock proofed, without protruding parts
- > Easy removal of the heating for cleaning the box
- > Non tilting, when the door is open
- > Retrofittable 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 requirements. The boxes contain up to 2 GN 1/1, 200 mm (or subdivisions) or up to 12 EN-trays (depending on the model).



Article number: 4000679

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



Article number: 4000680

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





Retrofittable to all existing blu'box 52 series models

You can easily retrofit all blu'box 52 models with the new heating system. Replace the old door by a new one with the self-regulating heating in just a few simple steps without using any tools. In this way you can update your existing blu'box 52 to the latest technical standard. The temperature regulation is automatically. You only have to connect the heating unit with the power supply system and it starts heating.





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