

# Thermoports® - front loading

Safely transport food where and when you need it ... and tasting as good as when it was cooked.





# Your solution for transporting food, any time, any place, anywhere

There are many situations where food needs to be transported away from the kitchen and to a location where it has to be served. This raises two main issues: how to do it safely and how to keep the food at the temperature and quality it was intended to be.

The Thermoport range of plastic and stainless steel food transportation boxes provide the solution.

Thermoport boxes have been tried and tested for many years in schools, universities, hospitals, care homes, prisons, secure units and many other environments and are ideal for transporting food inside or out and across rough terrains.

If you have any questions, or need more information about any of these products, or advice on how you can transport food, please email sales@bglrieber.co.uk or call 01225 704470.



# Bulk feeding

Every option to move food to the people who need it.

- Hot or cold, heated or unheated.
- Plastic or stainless steel, large or small.
- On wheels or stackable.

The Rieber series of Thermoports can be combined with one another, stacked and placed on the transport or serving trolley - for non-slip and safe transport.

Thermoport stainless steel series



Thermoport plastic series



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# Thermoport® stainless steel, heated front loaders

### For the highest standards in hygiene

## Food transport trolley, precise digital control - convection heating (maximum temperature +100°C)

Stainless steel is used both inside and out, which not only guarantees excellent insulation, but also ensures highest possible durability and compliance with the most stringent hygiene requirements.

Additional cooling option with insertion of GN 1/1 cooling pellets is possible, the cold air is evenly distributed in the interior thanks to natural air circulation.

- Rust-free, high-quality, hygienic stainless steel (inside and outside).
- Interior tightly welded with seamless, deep-drawn support rails.
- Double-walled insulation, low heat/cold loss.
- Even heat distribution even when fully equipped.
- Seamless deep-drawn support rails.
- · Steam slide for humidity regulation.
- Mobile with robust, lockable castors and a push handle.
- · Corner bumpers for protection.
- Suitable for outdoor use, splash-proof (IPX4).
- Removable door seal/heater, quick and easy cleaning.
- Without heating, high-pressure cleaner in the interior, jet-proof (IPX5).













**Dimensions** ...... 492 x 769 x 793 mm Ambient temperature .. -20 to +100°C

Hygienic design ..... H3

#### Material ...... Stainless steel 1.4301 (CNS)

# Capacity with GN...... 63.7 L

#### SAFE HANDLING **ASSURANCE**

# Thermoport® 1400 U (suitable for undercounter)



Thermoport® 2000 U

Material ...... Stainless steel 1.4301 (CNS)

**Weight**...... 44 kg

Ambient temperature .. -20 to +100°C

Capacity with GN...... 89.7 L Hygienic design ..... H3



Thermoport® 3000 U

Material ...... Stainless steel 1.4301 (CNS) Weight ..... 63 kg

**Dimensions** ...... 592 x 769 x 1448 mm

Ambient temperature .. -20 to +100°C

Capacity with GN...... 130 L Hygienic design ..... H3



# Thermoport® 1000 K unheated Thermoport® 1000 KB heated

## The workhorse, for food transportation

The Thermoport 1000 series are built to be tough, lightweight and able to transport food across the roughest of ground, indoors and outside. Our customers frequently tell us some of their boxes are well over 20 years old!

The insulation means that Thermoport boxes will keep food hot or cold to your requirements, provided the boxes have been packed properly in the first place. Training and ongoing support is available to all BGL Rieber customers.

- Light, robust, pore-free plastic, double-walled and tightly welded.
- Excellent insulation, low heat/cold loss.
- Ergonomic, foldable handles and high quality clip locks.
- Interchangeable floor protection rails.
- With a detachable door for quick and easy cleaning.
- With 12 guide rails.
- Trolley combinations: Castors and wheels, heavy duty, indoor and external use.
- Without heating, dishwasher-safe up to +90°C and jet-proof (IPX5).
- Content with GN: maximum 52 litres.



Material ...... Polypropylene

Weight ..... K: 12 kg, KB: 17.6 KG

**Dimensions** ...... K: 610 x 435 x 561 mm, KB: 688 x 435 x 561 mm

Ambient temperature ..- 20 to +100°C Colour ...... Orange or black

Capacity with GN...... 52 L





Available as two options:

### Thermoport 1000 K unheated Thermoport 1000 KB heated

Precise and powerful convection heating (digitally controllable).

- Reliably heated with dry heating significant energy savings and less cleaning effort.
- Suitable for outdoor use, splash-proof (IPX4).
- Steam slide for humidity regulation.
- Even heat distribution even when fully equipped.
- Removable heating element, quick and easy cleaning.



#### Also available in the series

## Thermoport® MAXI 6000 K

Where greater volume is required, the MAXI 6000 K has a huge capacity of 104 L per box, an incredible 208 L when two are stacked. A heated version is also available.



Material ..... Polypropylene Weight ...... 56.5 KG

Ambient temperature .. - 20 to +100°C Colour ...... Orange or black Capacity with GN...... 2 x 104 L (208 L)



The 'MEGA K' slimline triple decker. A special order Thermoport for the safe transportation of large volumes of hot and cold food through narrow spaces. Designed to store as close as possible to each other to maximize transport space. Supplied with extra robust rear mounted welded steel handles.



Towable Thermoport. A 'MIDI K' mounted on heavy-duty bases and designed for towing by electric vehicle from a kitchen to a remote service point.



The extra-heavy duty quad decker. Featuring extra-large castors to soak up the vibration from rough surfaces and pathways, these quad-deckers have a heavy-duty base, which provides extra stability and rigidity.



Special heavy duty food transport trolley, designed and built to be tough, ideal for towing, or pushing, across rough surfaces.



# If you have a need for transporting food, any time, any place, anywhere...

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