





Data sheet

thermoport[®] K 600 unheated - orange

The neutral food transport box.

The stackable frontloader is used for the safe transport of food in a GN system and for keeping the food hot and cold. For the best food quality and complete transport safety.

Space-efficient configuration with GN containers and GN thermoplates[®] in combination with the transport-safe, watertight press-in lid or in a vacuum with the vaculid[®] lid. GN 1/1 heating or cooling pellets can be inserted accordingly for passively keeping food hot and cold. The interior can be divided into a hot and cold zone thanks to the insulated divider.

Rieber thermoport[®] made of plastic and stainless steel can be stacked together and placed on the transport or serving trolleys – for slip-resistant and safe transport.

Retrofittable with a CHECK sensor for seamless and automatic temperature documentation during transport. Clear identification and connection to the CHECK CLOUD are possible with the QR code.



TECHNICAL SPECIFICATIONS thermoport® K 600 unheated - orange







TECHNICAL SPECIFICATIONS

Dimensions	610 x 435 x 385 mm
Material	polypropylene
Weight	8,2 kg
Capacity with GN	33 L
Support rails	7
Rail distance	36 mm
Ambient temperature	-20°C to +100°C
Dishwasher safe	until 90 °C
Order number	85 02 05 05

BENEFITS

Lightweight, robust and pore-free plastic, double-walled and tightly welded.

Well insulated, low loss of heat/cold.

Ergonomic, hinged handles and high-quality snap locks.

Replaceable floor protection rails.

With a removable door for quick and easy cleaning.

Dishwasher-safe up to +90°C.

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