

Rieber GmbH & Co. KG, headquartered in Reutlingen, is one of the leading providers of kitchen solutions both for professional caterers and for private use at home. Rieber employs around 600 staff at four production sites in Reutlingen and Trebbin. Daughter companies are based in Austria, Switzerland, Benelux and the UK. Rieber is represented by partners in all European countries and in many countries worldwide.

Thermoport 4.0 1000 KB Frontloader

Model:TP 4.0 1000 KB

Rieber food transport box with sensor

Thermoport 4.0 1000 KB circulating air

The food transport container as a "mobile kitchen" is suitable for transporting, keeping warm or recirculating air cooling, regenerating and dispensing food in the areas of gastronomy, hotels, catering and communal catering.

Special features:

- > ° CHECK sensor mounted inside the door**
- > Powerful convection heating**
- > Low temperature cooking and regeneration up to 85 ° C**
- > Optimal heat / cold circulation**
- > Dishwasher-safe up to 90 ° C (without door / with removed heating)**
- > Stackable**

Material:

- > Polypropylene container and door**
- > Insulated with PU foam**
- > Non-porous plastic skin**
- > Color: black (RAL 7021)**

Occupational safety / Capacity / Performance:

- > ° CHECK sensor for HACCP documentation / temperature recording**
- > Overheating protection (fan / special control)**
- > Splash protection IPX4**
- > Content: 52.00 l**
- > Capacity GN containers: eg 2 x GN 1/1 - 200 mm deep**
- > GN capacity: 46.80 l / eg 4 x GN 1/1 - 100 mm deep**
- > Temperature range: -20 ° C to 100 ° C**
- > Heating power: 763 W, up to 85 ° C**