# B.PROTHERM 320 KB

**Dimensions**

Length: 643 mm

Width: 430 mm

Height: 375 mm

**Description**

The food transport container is made of high-quality, physiologically-safe, and food-resistant polypropylene and is equipped with an inner container of CNS 18/10 that is tightly attached to the plastic outer container.

The double-walled synthetic container and lid are insulated with PUR foam.

At the short sides, there are recessed stainless steel fold-out handles with ergonomically shaped synthetic grips and stainless steel clamp fasteners that grip the lid. This ensures durable closing action. The stainless steel fold-out handles are resistant to wear and tear, even under heavy use. In the deep-drawn inside container, there are indentations around the edge for inserting support bars securely. The safety device incorporated into the reinforced lid prevents the GN container from opening accidentally during transport.

A labelling card holder is incorporated into the top of the lid for easy identification of the food inside the container. The container is completely dishwasher safe to max. +90°C.

The interior is temperature resistant from

-25°C to +100°C.

All wear and tear parts (skids and handles) and the heater are easy to exchange when servicing is necessary. All recessed screws are covered with synthetic plugs to ensure optimum hygiene.

For use with GN containers, max. size GN 1/1 – 200 mm deep or their subdivisions, inserted from above. All B.PROTHERM containers can be stacked on top of each other – even when open without lids. The container is heated by a powerful, energy-efficient silicon heater. The heater is built into the container and is watertight; it is easily accessible via a plastic cover on the underside of the container.

The electrical connection with mains plug coupling is located at the short side of the container; it can be made watertight using a special twist closure. Next to this is a power indicator with 2 LEDs. The green indicator light shows that the unit on, i.e. it is plugged into the mains network. The orange indicator light goes out as soon as the desired temperature has been reached inside the container and the heater has switched itself off.

The interior temperature of the container is limited to +90°C; the heating system features integrated overheat protection.

The container can be heated wet or, with some temperature loss, dry, and can be filled directly thanks to the stainless steel lining.

When the container is not being heated, the average temperature loss in the closed container is approx. 1.5°C per hour for warm food; cold foods warm up approx. 0.5°C per hour (complies with DIN EN 12571).

The power supply cord is enclosed separately.

### Accessories / options

* various transport trolleys and dollies—please see the general price list
* eutectic plate -3°C (order no. 569 315)
* GN support bars for variable use of GN containers (ST 3 order no. 550 650, ST 5 order no. 550 651)
* menu cards and accessories--please see the general price list

**Technical data**

Material: polypropylene (PP),

 polyamide (PA), stainless steel

Insulation material: PUR foam, CFC-free

Capacity: GN 1/1-200 or their

 subdivisions

Heating-up time: After preheating for 45 minutes, the interior of the unit filled with four liters of water has heated to +70°C +/- 5°C

Weight: 12,11 kg

Elec. Connection: 220-240V (AC) / 50-60Hz / 400W

**Special features**

* protected against strong jet water (IPX 6)
* VDE tested, GS certified
* dishwasher safe to max. +90 °C (mains socket can be closed)
* inside container of stainless steel; food can be filled in directly
* can be heated wet or dry
* recyclable

**Make**

Manufacturer: B.PRO

Model: BPT 320 KB

 B.PROTHERM

Order no. 566 242