# B.PROTHERM 620 KUF-F

**Dimensions**

Length: 710 mm

Width: 440 mm

Height: 831 mm

**Model**

The mobile food transport container is manufactured with the thermoforming process and consists of high-quality, non-hazardous, food-resistant polypropylene.

The double-walled synthetic container and the hinged door are filled with PUR foam for thermal insulation. Inside and outside containers are welded to be leak-free. The synthetic surface is smooth and non-porous.

Stainless-steel carrying handles with ergonomically shaped synthetic carrying handles are located on the long sides of the body recessed in depressions. The stainless-steel carrying handles enable wear-resistant use, even with heavy loading.

The container is equipped with a hinged door that can be swivelled by 270° and removed if necessary. The patented door hinge ensures that the door can only be removed in a predefined position. This prevents accidental removal of the door and the related danger of injury.

The door is locked with a stainless-steel bent-clamp closure on the long side of the container, which engages in the door.

A device for holding marking cards is integrated on the door to identify the food in the container.

The top of the container is provided with four screwed-on stacking corners. All B.PROTHERM containers can be stacked with one another.

The container is equipped with a transport frame, consisting of a bottom plate made of polyethylene. Four synthetic steering castors with a diameter of 125 mm, corrosion-resistant pursuant to DIN 18867-8, two of which have brakes, are attached to the sturdy bottom plate.

All wearing parts (stacking corners, handles, door hinges, door lock) can easily be replaced if service is required. All countersunk screws are covered with synthetic plugs for hygienic reasons.

The BPT 620 KUF-F is loaded from the front. The inner body of the container is equipped with 12 pairs of moulded support ledges with a spacing of 39 mm for holding Gastronorm containers.

The average temperature loss with the container closed is approx. 1.5 °C per hour for hot food, and cold food warms up at a rate of approx. 0.5 °C per hour (pursuant to DIN EN 12571).

**Accessories/options**

* See full price list for various transport trolleys and castors
* Eutectic plate -3 °C (Art. No. 568136)
* Eutectic plate -12 °C (Art. No. 573332)
* Slide-in frame for subdivision of GN containers with a maximum depth of 150 mm

(Art. No. 564352)

* GN support bars for variable insertion of GN containers of the size GN 1/4, GN 1/6, GN 1/9 in the slide-in frame (ST 3 Art. No. 550650,

ST 5 Art. No. 550651)

* See full price list for menu cards incl. accessories

**Technical data**

Material: Polypropylene (PP),

Polyethylene (PE),

polyamide (PA),

stainless steel

Temperature

resistance: -25 °C to +100 °C

Insulating material: PUR foam, CFC-free

Ledges: 12 pairs of support ledges, spacing of 39 mm

Capacity: 2 x GN 1/1-200

Weight 25.36 kg

### Special features

* recyclable
* Patented door hinge (can only be removed in predefined position)
* Handle at upper left in door for easy movement and optimal handling of the container

**Make**

Manufacturer: B.PRO

Model: BPT 620 KUF-F

B.PROTHERM

Order No. 569 262