# B.PROTHERM 620 KF with condensation water trough

**Dimensions**

Length: 747 mm

Width: 430 mm

Height: 831 mm

**Model**

The 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 removable 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 and stainless-steel bent-clamp closures which grip in the removable door 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 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 removable door on which a device for holding marking cards is integrated to identify the food in the container. The removable door is placed on a stainless-steel handle in the lower area of the container and closed with two side stainless-steel bent-clamp closures. In the lower area on the back of the container, there is a holder for the removable door which is designed as a stainless-steel handle.

The container is equipped with a transport frame, consisting of a bottom plate made of polyethylene including a condensation water collecting trough. The condensation water collecting trough is used to prevent the danger of slipping and injuries.

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 KF 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. 568 136)
* Eutectic plate -12 °C (Art. No. 573332)
* Slide-in frame for subdivision of GN containers with a maximum depth of 150 mm

(Art. No. 564 352)

* GN support bars for variable insertion of GN containers of the sizes GN 1/4, GN 1/6, GN 1/9 in the slide-in frame (ST 3 Art. No. 550 650,

ST 5 Art. No. 550 651)

* 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 24.59 kg

### Special features

* recyclable
* mobile food transport container
* With condensation water collecting trough to prevent the danger of slipping and injuries

**Make**

Manufacturer: B.PRO

Model: BPT 620 KF with

 condensation water trough

 B.PROTHERM

Order No. 573 316