# B.PROTHERM BPT E 12 H



**Dimensions**

Length: 521 mm

Width: 821 mm

Height: 782 mm

**Model**

**Design**

The B.PROTHERM is made of AISI 304 stainless steel. The surface is micro-polished.

Body and hinged door are double-walled and fitted with CFC-free PUR foam panels. The heating module with adjustable convection heating is fitted into the rear panel. The B.PROTHERM is mobile thanks to galvanised steel castors (4 twin steering castors, 2 of which have brakes, castor diameter 75 mm). The sturdy, synthetic base structure with integrated all-round bumper rail protects the unit and furniture from damage.

**Body**

The BPT E 12 H's enclosed top cover features stacking nubs, meaning B.PROTHERM synthetic containers can be stacked on it. The base and rear and side walls are fitted with all-round edge radius R2 and are spot-welded at their points of contact (hygienic type HS). The interior is fully equipped with 12 pairs of deep-drawn stainless steel ledge walls for easy cleaning and maximum hygiene. The support ledges have a uniform spacing of 38.3 mm to hold Gastronorm containers size GN 1/1 or their subdivisions. This means all common spacing dimensions (about 75 mm, 115 mm) can be housed in a single unit and ensures efficient use of the interior.

The heating module with convection heating is permanently fitted into the rear panel. Control range: +30 °C to +95 °C. The temperature can be regulated down to the degree.

There is an air baffle in front of the heating module on the rear panel in the interior body. This ensures optimum, rapid, uniform air circulation throughout the interior and also serves as a stop for inserted GN containers. The air baffle can be removed for cleaning purposes.

Interior and exterior body are vertically connected with synthetic profiles and thermally separated.

The B.PROTHERM is fitted with a horizontal push handle above the hinged door as standard. The push handle is located inside the bumper rail. The helix cord and plug holder are attached on the unit rear and also within the all-round bumper rail.

The B.PRO control is integrated into the top of the unit, making it easy to use. It contains the unit on/off button, a menu button, a function button and an up/down button, e.g. to regulate the temperature in the interior precisely.

**Door**

The trolley is equipped with a door on its front that can be opened 270° and features a lock on its bottom plate. The door is inside the bumper rail when open or closed and is thus protected from damage. The robust door hinges are made of stainless steel investment casting. The hinge design eliminates risk of injury if a user should accidentally take hold of the hinge. A ventilation flap is fitted into the door to regulate moisture in the container interior.

The door is also fitted with an all-round, food-safe seal (TPE) that closes against the trolley body and can be removed.

The door is fitted with a 2-point locking system. It is easy to open from the outside by simply pushing up the door handle.

The B.PROTHERM has a push-button which glows in the dark in its interior. The patented panic opening can be identified if someone should get accidentally locked inside the interior and the door lock can be unlocked from the inside by pressing the button. What is known as the afterglow effect meets the requirements for safety-relevant components specified in ISO 16069.

**Options**

* Can be customised with powder coating on body and doors in 12 colours
* Digitisation/connectivity for digital hygiene, temperature and process management using optionally built-in sensor technology
* Additional socket on rear panel (instead of plug holder) for coupling additional units
* Top with stainless steel railing on 3 sides
* (Smooth) top with stainless steel railing on
4 sides
* Draw bar and coupling made of stainless steel (please ensure that drawbar and coupling of trolley and towing machine match).
	+ Transfer height 110-200 mm (for rollers ø160 mm)
	+ Transfer height 150-240 mm (for rollers ø200 mm)
	+ Diameter of coupling pin: 25 mm
	+ Diameter drawbar mount: 27 mm
* Hygienic type H1
* Door, lockable
* Convenient door opening with foot operation
* Stainless-steel castors, 125 mm in diameter,

2 fixed and 2 steering castors with brakes

* Anti-static castors, 125 mm in diameter,

2 fixed and 2 steering castors with brakes,

corrosion-resistant as per DIN 18867-8, synthetic

* Synthetic castors, 125 mm in diameter,

2 fixed and 2 steering castors with brakes,

Corrosion-resistant as per DIN 18867, Part 8

**Accessories**

* Eutectic plate -3 °C, synthetic

(Order no.: 568 136)

* Eutectic plate -12 °C, synthetic

(Order no.: 573 332)

* Slide-in frame to sub-divide GN containers

with max. depth 150 mm (order no. 564 352)

* 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 order no. 550 650; ST 5 order no. 550 651)
* Menu card holder for the door on front, stainless steel, to attach DIN A5 and DIN A6 menu cards (order no. 575 230)
* BPT E menu card, DIN A6 (order no. 564 353)
* Special pen for marking BPT E menu cards (order no. 564 361)
* Menu card box, synthetic (order no. 564 355)

**Technical data**

Material: Stainless steel,

 synthetic

Insulating material: PUR foam panels, CFC-free

Weight: 55 kg

Capacity: 6 x GN 1/1-65

 12 pairs of deep-drawn support ledges

 Space between ledges of 38.3 mm

Protection type: IPX5

Connected load: 220–240 V AC/50–60 Hz/

 0.8 kW

Temperature range: +30 °C to +95 °C\*

Emissions: The workplace-specific noise level for the unit is less than 70 dB(A)

\* Measured at the container's geometrical centre

**Special features**

* Extremely efficient, flexible use of interior thanks to uniform space between ledges of 38.3 mm
* Deep-drawn stainless steel ledge walls for easy cleaning and maximum hygiene.
* Sturdy, enclosed, solid, synthetic base structure with integrated all-round bumper rail.
* Hinged door with door opening of 270°, with lock
* Optional connectivity function

**Make**

Manufacturer: B.PRO

Model: BPT E 12 H

 B.PROTHERM

Order no. 575 199