# B.PROTHERM BPT E 30 (24) C

**Dimensions**

Length: 590 mm

Width: 821 mm

Height: 1532 mm

**Design**

**Design**

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

The body and the hinged door are double-walled and fitted with CFC-free PUR foam panels

to provide thermal insulation. The B.PROTHERM is mobile thanks to corrosion-resistant synthetic castors as per DIN 18867, Part 8 (2 fixed and 2 steering castors with brake, castor diameter 125 mm). The sturdy, synthetic base structure with integrated all-round bumper rail protects the unit and furniture from damage.

**Body**

The BPT E 30 (24) C's enclosed roof 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 30 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. 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 support ledges in front of the refrigeration compartment can also be used thanks to the intelligent positioning of the refrigeration compartment on the rear panel in the lower interior. This means that 24 pairs of support ledges are provided to hold size GN 1/1 or its subdivisions and
6 pairs of support ledges are provided to hold size GN 1/2 or its subdivisions.

On the rear panel of the interior body, an air baffle ensures optimum, rapid, uniform air circulation throughout the interior and also serves as a stop for inserted GN containers. Interior and exterior body are vertically connected with synthetic profiles and thermally separated.

The B.PROTHERM is equipped with 4 vertical push handles as standard to ensure optimum handling on all sides. The ergonomic length of the handles makes the trolley easy to manoeuvre for any trolley size. The push handles are located within the bumper rail to prevent the hands from being crushed when rolling through doors and narrow corridors. 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 push handles are still accessible when the door is open. 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.

The door is also fitted with an all-round, food-safe seal (TPE) that closes against the trolley body and can be removed. The seal features a hollow-chamber profile, so it has insulating properties and energy losses are minimised.

The built-in door contact switch ensures that refrigeration switches off when the door is open. This prevents the evaporator from icing up and unnecessary energy loss.

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.

**Active convection cooling**

The refrigeration unit is located in the body interior, protected by its outer casing. The refrigeration unit takes in air at the unit rear with the air inlet protected from dirt ingress and splashed water by a ventilation grate and air filter. The air exhaust outlet is located on the unit's lower surface. The B.PROTHERM interior contains a finned evaporator and a fan, which distributes the cold air uniformly in the unit interior through the evaporator via the air baffle integrated in the rear panel.

The active convection cooling is suitable for keeping food cold at a maximum temperature between +2 °C and +10 °C, as required for hygiene reasons.

**Options**

* Can be customised with powder coating on body and doors in 12 colours
* Digitisation/connectivity for digital hygiene, temperature and process management. Sensors in the unit can be used to control software solutions, among other things.
* With extra socket outlet on rear panel: instead of a plug holder, additional socket featured for coupling additional units.
* Additional bumper rail on top surface made of solid synthetic
* Top surface with stainless steel railing on 3 sides
* (Smooth) top surface 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
* Menu card holder on the front of the door to hold DIN A5 and DIN A6 menu cards
* Kick latch, with convenient, foot-operated door opening
* 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

* Galvanised steel castors, 160 mm in diameter,

2 fixed and 2 steering castors with brakes

* Galvanised steel castors with elastic tyres,

160 mm in diameter, 2 fixed and 2 steering castors with brakes

* Stainless-steel castors, 160 mm in diameter,

2 fixed and 2 steering castors with brakes

* Stainless-steel castors with elastic tyres,

160 mm in diameter, 2 fixed and 2 steering castors with brakes

**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)

* Variable GN support bars for inserting a variety of GN containers

of sizes GN 1/4, GN 1/6, GN 1/9 into the slide-in frame (ST 3 order no. 550 650; ST 5 order no. 550 651)

* BPT E menu card, DIN A6 (order no. 572 513)
* 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: 100 kg

Capacities:

* GN containers: 8 units GN 1/1-100

 12 units GN 1/1-65

 16+2 units GN 1/2-100

 24+3 units GN 1/2-65

Ledges: 30 deep-drawn support ledges: 24 x 1/1 and 6 x
1/ 2 GN

 Space between ledges of 38.3 mm

Temperature range: Can be regulated down to the degree from +2 °C to +10 °C at an ambient temperature between +15 °C and +38 °C

Refrigerant: Propane R290

Refrigerating capacity: 0.35 kW at t0= -10 °C and
tu= +32 °C

Climate class: 4

Protection type: IPX5

Connected load: 220-240 V AC/50-60 Hz/
0.27 kW

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

**Special features**

* Extremely efficient, flexible use of interior thanks to uniform space between ledges of 38.3 mm
* Active convection cooling with sophisticated airflow concept for rapid, uniform cooling distribution
* 12 different body colours, perfect for logistical coding and customisation
* Environmentally friendly refrigerant propane R290 - natural, resource-saving and future-proof
* Connectivity for digital hygiene, temperature and process management. You can digitalise all processes using the optionally integrable sensors to ensure safety and save time.

**Make**

Manufacturer: B.PRO

Model: BPT E 30 (24) C

 B.PROTHERM

Order no. 575 203