

thermoport® 4.0 100 K hybrid

Rieber

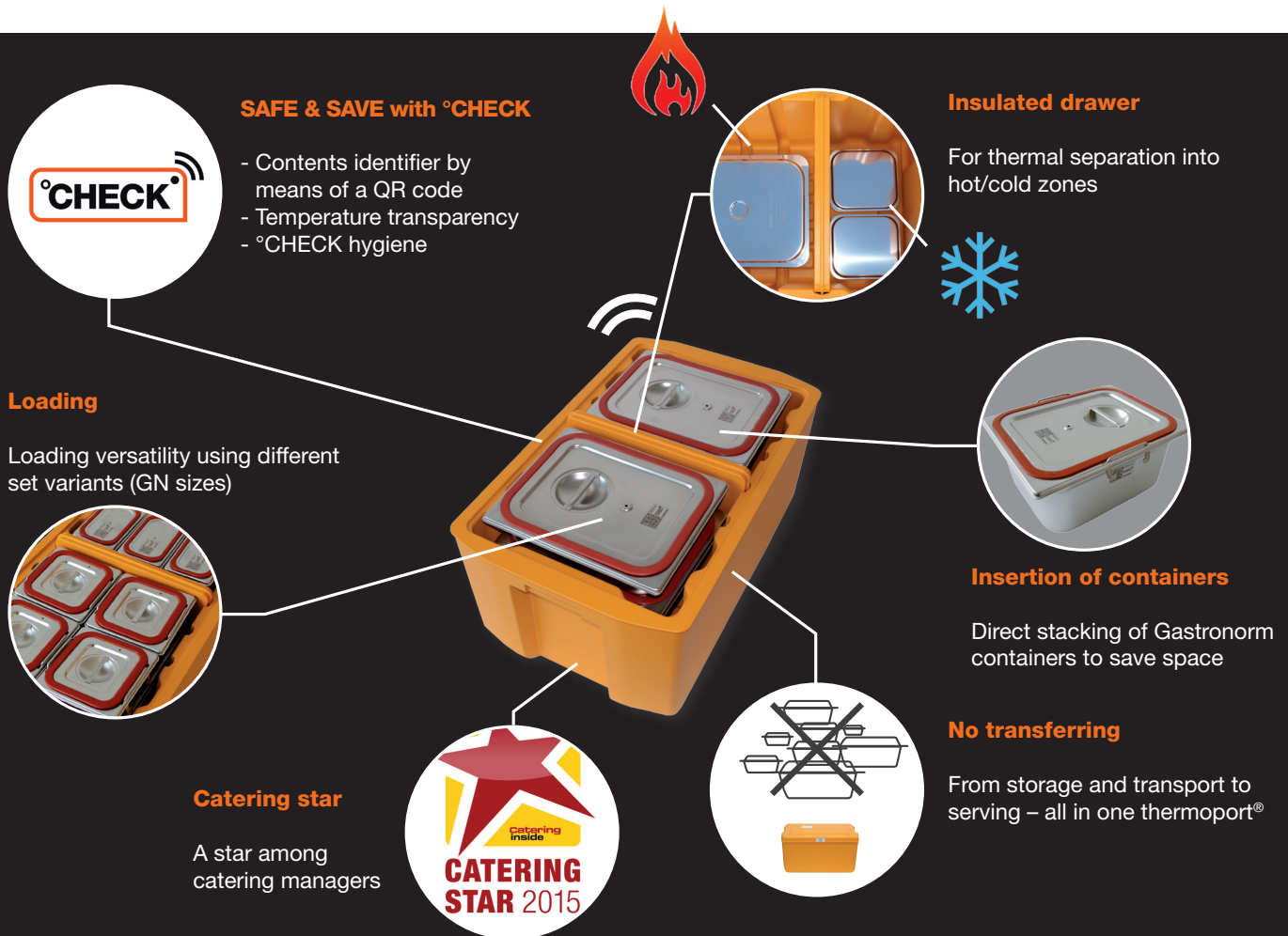
Get organized for BetterFood.

From **storage** and **transport** to **servicing**. The space saver for maximum loading versatility in **hot-cold distribution** – everything in one thermoport®.



The new thermoport® 4.0 100 K hybrid toploader enables you to **stack Gastronorm containers** in different sizes and depths **without wasting space**. The containers are **stacked effectively directly in the container to save space**.

The thermoport® 4.0 100 K hybrid can be divided into **hot/cold zones using thermal separation (insulated drawer)**. In addition, the thermal separation can be supported and reinforced using heat and cooling pellets. Thanks to the insulated drawer, many different **sets (container variants/combinations)** can be used, which is required when splitting smaller food portions or working with a more varied selection of food. The thermoport® 4.0 100 K hybrid is **°CHECK ready** – monitor your thermoport® anywhere and at any time.



thermoport® 4.0 100 K hybrid – your benefits at a glance:

- QR code on the lid to identify contents
- Indent on the inside of the lid for the °CHECK sensor for temperature measurement
- Exceptional loading versatility as the containers can be stacked compactly – no wastage of space and no gaps
- Indents on the interior sides make it easy to grip stacked GN containers of any size or depth.
- Insulated drawer for hot/cold separation comes as standard in the thermoport®
- Robust and lightweight for small and large quantities of food

The toploader family



thermoport® 2.0 50 KB-CNS / 50 KB / 50 K



thermoport® 2.0 100 KB-CNS / 100 KB / 100 K



thermoport® 10



thermoport® 105 L

Technical Data and Sets

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thermoport® made of highly robust plastic with a pore-free plastic skin, double-walled, tightly welded and dishwasher-safe up to +90 °C. The thermoport® can also be supplemented by a °CHECK sensor for temperature measurement; the latter is dishwasher-safe for a brief period of time (approx. 20 seconds). Temperature range from -20 °C to +100 °C. Maximum filling volume of 26 litres. Empty weight of 8 kg. For stacking GN containers in various sizes (1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6, 1/9) and depths (20, 40, 55, 65, 100, 150 and 200 mm).



* The figures shown here are sample configurations.

Sample configurations:

SET 1 with 4 hot and 3 cold components*

Hot zone:

1 x GN 23 065
1 x GN 23 055
1 x GN 23 065
1 x GN 23 055
2 x Heat pellet GN 1/2

Cold zone:

1 x GN 13 065
1 x GN 13 100
1 x GN 13 065
2 x Cooling pellet GN 1/6

SET 2 with 3 hot and 4 cold components*

Hot zone:

1 x GN 23 065
1 x GN 23 065
1 x GN 23 100
2 x Heat pellet GN 1/2

Cold zone:

1 x GN 13 065
1 x GN 13 065
1 x GN 16 100
1 x GN 16 100
2 x Cooling pellet GN 1/6

SET 3 with 3 hot and 3 cold components*

Hot zone:

1 x GN 12 065
1 x GN 12 065
1 x GN 12 065
2 x Heat pellet GN 1/2

Cold zone:

1 x GN 12 065
1 x GN 12 065
1 x GN 12 065
2 x Cooling pellet GN 1/2

SET 4 with 2 hot and 2 cold components*

Hot zone:

1 x GN 12 065
1 x GN 12 200
2 x Heat pellet GN 1/2

Cold zone:

1 x GN 12 065
1 x GN 12 200
2 x Cooling pellet GN 1/2

* The sets shown here are sample configurations. The thermoport® can be individually configured. GN lids on request.

Technical data – thermoport® 4.0 100 K hybrid

Material:	Polypropylene
External dimensions (L x W x H):	690 x 425 x 363.5 mm
Volume/filling volume:	max. 26 l
Weight:	8 kg
Temperature range:	-20 to +100 °C
For GN containers:	1/1, 2/3, 1/2, 1/3, 1/4, 2/8, 2/4, 1/6, 1/9

Order no.

thermoport® 4.0 100 K hybrid		
with °CHECK sensor	orange	85 02 03 60
with °CHECK sensor	black	85 02 03 61
without °CHECK sensor	orange	85 02 03 53
without °CHECK sensor	black	85 02 03 54

Further models upon request. We'll be happy to advise you.

Call us on 01225 704470
or email us at sales@bglrieber.co.uk

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