thermoport® 4.0 1000 KB

Rieber

NEW! Now with °CHECK function and raised casing edge!

Inside of the door

Front

THE NEW COOKING THERMOPORT®.

The thermoport® 4.0 1000 KB is more than a mere food transport box. In combination with the Rieber **gastronorm360** (standardised container and lid system), the new thermoport® 4.0 1000 KB is turned into a **mobile kitchen**. Supplemented by the Rieber **°CHECK** digitalisation and organisation system, this unit facilitates a safe, transparent and traceable process.

Due to the new circulating air heating system with significantly improved heating output, a digital control that is precise to the specific degree Celsius up to a temperature of +85 °C and optimised heat circulation, the thermoport® 4.0 is not just suitable for keeping food warm and transporting it but also for regenerating and low-temperature cooking. The combination with the vacuumable vaculid® lid will be perfect for low-temperature cooking. The steam slider in the door ensures improved regulation in overpressure situations. In addition, the heater is now protected by a raised casing edge.

Even refrigerated food can be stored in the thermoport® 4.0. The use of a GN 1/1 cooling pellet in connection with the activated fan allows you to keep refrigerated food cold over long periods of time.

The thermoport® 4.0 1000 KB is a front-loader with a maximum filling volume of 52 litres and an operating range of -20 °C to +100 °C and is perfectly suited for daily use.

Your benefits at a glance:

BGL Rieber Ltd - Unit 6 Lancaster Park Ind Est - Melksham - Wiltshire SN12 6TT - Tel. 01225 704470 - Fax 01225 705927 - sales@bglrieber.co.uk - www.bglrieber.co.uk

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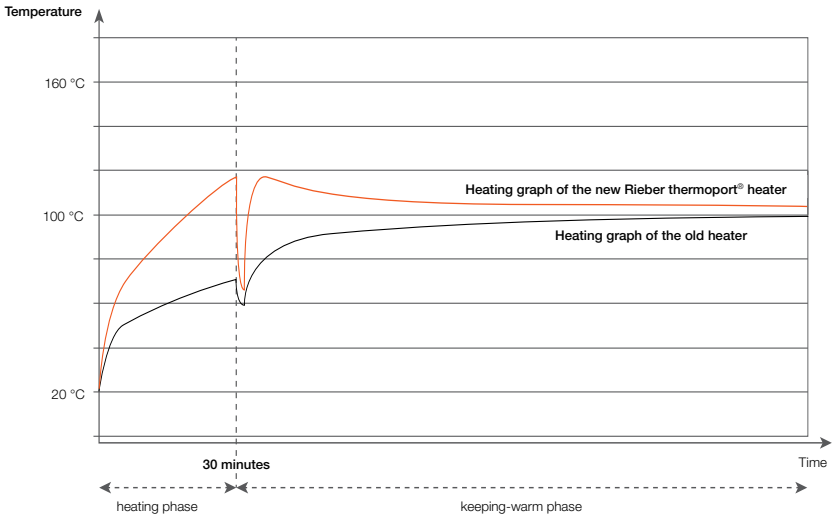
The thermoport® 4.0 1000 KB is °CHECK ready!

Rieber has developed the **°CHECK** digitalisation and organising system for the safe monitoring of food. **°CHECK** offers a transparent and safe option for documenting all HACCP-relevant data digitally in real-time and accessing this data anytime and anywhere via the Internet. The new digital generation of the thermoport® is ready for the **°CHECK** implementation. From August 2014, the thermoport® 4.0 1000 KB is equipped with a QR code and a serial number as standard. These ensure that the unit can be clearly assigned and identified and that processes can be organised. The QR code also allows the storing of product-specific data such as operating instructions, recipes, etc.

The °CHECK sensor is used for automatically measuring the temperature of the interior of the thermoport®. As standard, the inside of the door has a recess for attaching the sensor. The thermoport® is available both with and without a sensor and can be retrofitted at any time. Depending on the demand and area of use, the data can be collected, digitalised and managed either via **MOBILE-°CHECK** or **AUTO-°CHECK** and accessed via the Internet via the **°CHECK-Cockpit** irrespective of the location at any time.

IMPROVED HEATING OUTPUT OF THE THERMOPORT®



The thermoport® 4.0 1000 KB with its circulating air heating system is able to reach higher temperatures much more quickly.

TECHNICAL DATA.

thermoport® made of highly robust plastic with a pore-free plastic skin, double-walled, tightly welded, dishwasher-safe up to +90 °C (with heater removed). With the in-built sensor, the unit is only dishwasher-safe for a short period of time (approx. 20 seconds). The circulating air heating system can be heated up to a maximum temperature of +85 °C. Door and heater can be removed, ergonomic, foldable handles, high-quality clamping lock, space for the **°CHECK-Sensor** is provided on the inside of the door. Maximum filling volume 52 litres. Operating range from -20 °C to +100 °C, replaceable floor protection rails, base and cover plates are suitable for stacking with other Rieber thermoport® models.

TECHNICAL DATA

Material	Polypropylene
External dimensions (L x W x H)	435 x 688 x 561 mm
Volume / filling volume	52 l
Weight	17.6 kg
Electrical connected load	0.8 kW
Rated voltage	1 N AC 230 V, 50/60 Hz
Operating range	-20 to +100 °C
Heating output	763 W, up to + 85 °C

Order no.

with °CHECK sensor	**orange 85 02 04 26**
with °CHECK sensor	**black 85 02 04 28**
without °CHECK sensor	**orange 85 02 04 23**
without °CHECK sensor	**black 85 02 04 24**

Loading examples:

thermoplates

Number	Size	Depth mm	Capacity
8	GN 1/2	100	40.0 l
Useful GN capacity			40.0 l

GN container

Number	Size	Depth mm	Capacity
4	GN 1/1	100	46.8 l
Useful GN capacity			46.8 l

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