



300102

Bedienungsanleitung Thermo-Transportbehälter	D/A/CH
Instruction manual Thermo transport container	GB/UK
Mode d'emploi Conteneur isotherme pour le transport	F/B/CH
Manuale di utilizzo Contentore termico per il trasporto	I/CH
Instrucciones de uso Contenedor isotérmico	E
Manual de instruções Contentor isotérmico para transporte	P
Gebruiksaanwijzing Thermische transportcontainer	NL/B
Bedieningshandleiding Thermo-transportbeholder	DK
Инструкция по эксплуатации Термоконтейнер для транспортировки	RUS
Kullanma kılavuzu Termo-izoleli Yemek Taşıma Termosu	TR
Instrukcja obsługi Pojemnik termoizolacyjny do transportu	PL
Návod k obsluze Termo transportní nádoba	CZ
Upute za upotrebu Termo posuda za transport	HR
Használati útmutató Termo szállítótartály	H
Οδηγίες χρήσης Κουτί θερμός μεταφοράς φαγητού	GR

Technical data:

Name:	• Thermo transport container for food, 1/1 GN
Art. number:	• 300102
Material:	• polymer LLDPE, double walled
Temperature range:	• -20 °C to + 70 °C
Capacity:	• 22 litres
Dimensions:	• W 650 x D 450 x H 260 mm
Weight:	• 6.8 kg

Elements

- ① Removable lid
- ② Venting valve
- ③ Clasp locks (4)
- ④ Handle (2)
- ⑤ Thermo container

Properties

- perfect for big kitchens, catering, restaurants, etc.
- easy placement of GN containers from above:

**1 x 1/1 GN, 2 x 1/2 GN,
3 x 1/3 GN or
1 x 1/3 GN + 1 x 2/3 GN, max. 150 mm of height;**

- double-walled version from durable plastic;
- stackable
- completely removable lid allows for easy cleaning

Use according to the application

The unheated thermo transport container for food is designed **only for transport** of cold and hot food.

Venting valve

- The venting valve in the lid is designed only for automatic levelling of internal pressure in the filled thermo container.

Preparation of the thermo container

- Unpack the container and discard the complete packing material.
- Wash the container and its lid with the washing agent of food grade.
- If the container has to be acclimatized, fill it with warm water for heating or place it in the refrigerator with opened lid for cooling.

Temperature of food products

For transport up to 3 hours standard EN 12571:1998 recommends the following temperatures:

Food products	Initial temperature
hot	above +75 °C (for final temperature above +65 °C)
cold	below +3 °C (for final temperature below +7 °C)
frozen	below -22 °C (for final temperature below -18 °C)

Improper food products

- The food products listed below **are not suitable** for storage and transport in the thermo container:
 - hot food products on the basis of milk;
 - carbonated drinks, not closed in the bottles.

Filling of the thermo container

- Selected food should be transported after placing in appropriate GN containers (or other containers), never directly in thermo container.
- Prepare food, place it in appropriate GN containers and put into thermo container.

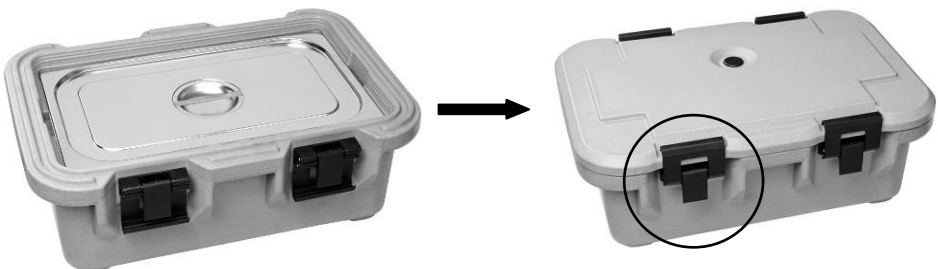


CAUTION!

Do not put the dishes or GN containers directly from the oven to the container. Hot dishes may damage the surfaces.

Prepared food should be cooled down to at least 120°C.

- In order to keep the temperature in the optimal way fill the transport container completely.
- In order to avoid reduction of the temperature maintaining time the container should be filled in at least 50%.



- First put appropriate lids on GN containers, then close the lid of thermo container. Close thermo container with use of 4 fasteners, which should coincide with the grooves in the lid.
- In order to avoid the food temperature drop do not leave the container opened for longer than necessary. **Note: The thermo container for food is not sealed hermetically!**

Transport

- The container should be handled in the horizontal position in order to avoid spillage of food products.
- The container should be handled with use of handles located on the right and left side of the housing. Never handle the container by the fasteners which may be accidentally opened and cause spillage of food from the containers.
- In case of using multiple thermo containers for transport of food they may be stacked one on another.
- Make sure that the container is positioned horizontally and in a stable position during transport.
- Secure the container from moving or overturning.



Cleaning and maintenance

- Clean the container after each use.
- Remove the lid after opening the fasteners and remove GN container from thermo container.
- Clean the container internal and external surfaces and lid with use of soft brush or sponge and water with mild cleaning agent, rinse in clean water and dry thoroughly.
- Wash used GN containers in warm water with the cleaning agent of food grade.
- Never use aggressive or coarse cleaning agents that could scratch the surface.
- After washing leave the container opened until drying.

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