

# thermoport® 4.0 3000 hybrid hot/cold passive

# thermoport® 4.0 3000 hybrid hot/cold active

# Rieber

Get organized for BetterFood.



Organise your process:  
GN360 fitted with a QR code.  
For clear identification and digitalisation.



**FIELDS OF IDEAS**  
GERMAN PAVILION  
EXPO MILANO 2015

**PARTNER**  
DER ARGE  
DEUTSCHER PAVILLON

## EXPANSION OF THE PREMIUM CLASS MADE OF STAINLESS STEEL

From now on the thermoport® 4.0 3000 hybrid hot/cold is part of the thermoport® premium class made of stainless steel. It is a front loader and mobile. It is perfect for transporting and serving hot and chilled food. The special feature of this thermoport® is that it is divided into two completely isolated sections. Food can be regenerated, cooked at low temperatures or kept warm in the top section by the active heating system. This section has a capacity of approx. 70 litres with 16 support rails.

Two options are available for the lower section. A neutral compartment in which meals can be passively cooled using cooling pellets, for example, is located in the lower section with the "passive" version. An active cooling system (refrigerant 134A) with a digital control is located in this section with the "active" version. The lower section has a capacity of approx. 44 litres with 8 support rails.

A thermoport® is therefore suitable for any job. Rustproof stainless steel on the inside and outside not only guarantees excellent insulation

and consequently meets the most stringent hygiene requirements, but also ensures perfect quality. The thermoport® 4.0 3000 hybrid hot/cold is IP X4 splash-proof (with the heating system removed) and suitable for a temperature range of between +2 °C and +100 °C.

Supplemented by the Rieber °CHECK digitalisation and organisation system, this unit facilitates a safe, transparent and traceable process. The standard equipment with a QR code and serial number ensures that the unit can be clearly assigned and identified and that processes can be organised. The QR code also allows the storage of product-specific data, such as operating instructions and recipes.

The °CHECK sensors are used for automatically measuring the temperature of the interior of the thermoport®. The thermoport® is available with or without sensors. They can be retrofitted at any time.

### Your benefits at a glance:

- Particularly robust meal transporter
- Active heating and active or passive cooling in one unit
- Digital control
- Tightly welded interior
- Replaceable door seal
- Absolutely hygienic
- Reliable
- Very good insulating properties
- Gastronorm-compliant
- °CHECK ready!
- Made in Germany

### TECHNICAL DATA

Material	Stainless steel
External dimensions (L x W x H)	Active 592 x 769 x 1648 mm Passive 592 x 769 x 1448 mm
Volume / filling volume	70 l (hot) / 44 l (cold)
Support rails	16 pcs (hot) / 8 pcs (cold)
Weight	Active 78 kg Passive 64 kg
Electrical connected load	Active 950 W Passive 763 W
Rated voltage	1 N AC 230 V, 50/60 Hz
Operating range	+2 °C up to max. +100 °C
Heating output	763 W, up to +100 °C
Refrigeration output	180 W, +2 °C up to +8 °C
Refrigerant	134 A
<b>Order no.</b>	
thermoport® 3000 hybrid hot/cold passive	<b>85 01 08 16</b>
thermoport® 3000 hybrid hot/cold active	<b>85 01 08 17</b>
With °CHECK sensors	<b>On request</b>