

KF300 ECO *****



10+10 x GN 1/1 80mm spacing 120kg 230V/190W AC + 230V/1000W INNER container in stainless steel. outer INNER k INNER F Guides: Stainless steel, pressed from the inner container. Maximum load per pair of guides is 30 kg. W: 930mm D: 770mm H: 1400mm W: 330mm D: 540mm H: 830mm W: 330mm D: 540mm H: 830mm Polyurethane. PRODUCT NUMBER Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. 122219-ZKF SDX Thermobox KF300 ECO (10+10 GN 1/1) One grip handle WHEELS: 160 mm wheels, two brakeable and two fixed. TOP FRAME A stable and protective frame with PVC corners. TROLLEY FRAME Reject list of stainless steel coated with PVC. Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital tempera- ture regulation. IP44 rated Efficient. IP44 rated	GUIDES	WEIGHT	EFFECT	EXTERIOR WALLS:	ABS plastic.
OUTER INDER K INDER K INDER K Outer K Maximum load per pair of guides is 30 kg. W: 930mm D: 540mm D: 540mm D: 540mm Polyurethane. Polyurethane. H: 1400mm H: 830mm H: 830mm Doore: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. PRODUCT NUMBER Door Frame: 160 mm wheels, two brakeable and two fixed. Top Frame: A stable and protective frame with PVC corners. SDX Thermobox KF300 ECO (10+10 GN 1/1) One grip handle Top Frame: A stable and protective frame with PVC corners. TROLLEY FRAME: Reject list of stainless steel coated with PVC. Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital tempera-		120kg		INNER CONTAINER:	Welded container in stainless steel.
D: 770mm D: 540mm D: 540mm D: 540mm Polyurethane. H: 1400mm H: 830mm H: 830mm Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. PRODUCT NUMBER DOOR: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. 122219-ZKF SDX Thermobox KF300 ECO (10+10 GN 1/1) One grip handle WHEELS: 160 mm wheels, two brakeable and two fixed. TOP FRAME: A stable and protective frame with PVC corners. TROLLEY FRAME: Reject list of stainless steel coated with PVC. K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital tempera-	OUTER	INNER K	INNER F	GUIDES:	
PRODUCT NUMBER DOOR: steel. Exterior in ABS plastic. 122219-ZKF WHEELS: 160 mm wheels, two brakeable and two fixed. SDX Thermobox KF300 ECO (10+10 GN 1/1) One grip handle TOP FRAME: A stable and protective frame with PVC corners. TOP FRAME: A stable and protective frame with PVC corners. TROLLEY FRAME: Reject list of stainless steel coated with PVC. K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital tempera-	D: 770mm	D: 540mm	D: 540mm	INSULATION:	Polyurethane.
SDX Thermobox KF300 ECO (10+10 GN 1/1) One grip handle TOP FRAME: A stable and protective frame with PVC corners. TROLLEY FRAME: Reject list of stainless steel coated with PVC. K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital tempera-				DOOR:	
TOP FRAME: A stable and protective frame with PVC corners. TROLLEY FRAME: Reject list of stainless steel coated with PVC. K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital tempera-				WHEELS:	160 mm wheels, two brakeable and two fixed.
Efficient compressor refrigeration. Eco-friendly refrigerant K: (R290A) Low-noise, RPM-controlled fans. Digital tempera-				TOP FRAME:	A stable and protective frame with PVC corners.
к: (R290A) Low-noise, RPM-controlled fans. Digital tempera-				TROLLEY FRAME:	Reject list of stainless steel coated with PVC.
				K:	(R290A) Low-noise, RPM-controlled fans. Digital tempera-
F: Efficient convection heating system, with electronic temper ature control. IP55 rated.				F:	Efficient convection heating system, with electronic temper- ature control. IP55 rated.

TRANSPORTATION OF HOT AND COLD FOOD IN A HYGIENIC AND SUSTAINABLE WAY FOR BOTH HUMANS AND THE ENVIRONMENT