



		NEW!	NEW!
Model	BLT 620 KUF Shown with accessory GN containers	BLT 620 KUF-F	BLT 620 KUF-F with condensation water trough
Designation	BLANCOTHERM 620 KUF	BLANCOTHERM 620 KUF-F	BLANCOTHERM 620 KUF-F with condensation water trough
Model	Unheated, front loader with hinged door	Unheated, front loader with hinged door, mobile	Unheated, front loader with hinged door, mobile
Dimensions L x W x H	670 x 445 x 830 mm	670 x 445 x 830 mm	670 x 445 x 830 mm
Capacity	2x GN 1/1-200 or 3x GN 1/1-150	2x GN 1/1-200 or 3x GN 1/1-150	2x GN 1/1-200 or 3x GN 1/1-150
Weight	13.5 kg	23.5 kg	24.0 kg
Lock/lid	Locked via stainless-steel bent- clamp closure in the long side of the container, which engages in the door	Locked via stainless-steel bent- clamp closure in the long side of the container, which engages in the door	Locked via stainless-steel bent- clamp closure in the long side of the container, which engages in the door
	Hinged door can be swivelled by 270° and removed	Hinged door can be swivelled by 270° and removed	Hinged door can be swivelled by 270° and removed
Container inner space	12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers	12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers	12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers
Special features	Ergonomically shaped stainless- steel carrying hoops with synthetic carrying handles, attached to long sides	Ergonomically shaped stainless- steel carrying hoops with synthetic carrying handles, attached to long sides	Ergonomically shaped stainless- steel carrying hoops with synthetic carrying handles, attached to long sides
		Mobile (4 steering castors, 2 of which have brakes, corrosion- resistant according to DIN 18867-8)	Mobile (4 steering castors, 2 of which have brakes, corrosion- resistant according to DIN 18867-8) With collecting channel for
			condensation water
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours, for explanations, see page 11)	Temp. of hot food in °C 80 75 70 65 01 N EN 12571: 65,0° 30 60 90 120 150 180 Time in minutes	Temp. of hot food in °C 80 75 70 65 01 N EN 12571: 65,0° 30 60 90 120 150 180 Time in minutes	Temp. of hot food in °C 80 75 70 65 01 EN 12571: 65,0° 30 60 90 120 150 180 Time in minutes
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 11)	Temp. of cold food in °C BIT 620 K: 3,75° 0 6 90 120 150 180 Time in minutes	Temp. of cold food in °C 0 0 0 0 0 0 0 0 0 0 0 0 0	Temp. of cold food in °C BIT 620 K: 3,75° 0 60 90 120 150 180 Time in minutes
Material	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel

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573 317

Order No.

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