

## H140 Medium Storage

- 140 Litres
- Front Opening



An innovative solution for the HORECA world: the Coldtainer® HML line.

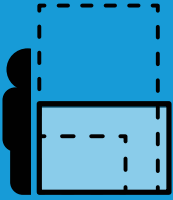
The HML line is made of top insulated rotational molded containers with 12V non-radiant PTC heating system for transport and holding of food at a very stable internal temperature, adjustable from +65 °C (+149 °F) to +85 °C (+185 °F).

- Internal gross capacity 140 lt / 4.9 ft<sup>3</sup> / 37 gal
- Single piece container is sturdy, durable and lightweight, with no junctions or hot bridges, designed for years of use. External material is food grade polyethylene (PE), UV stabilized. Designed for an easy cleaning and disinfection, HACCP compliant
- Ultra-thick insulation made by PU foam, "K" insulation factor tested by official laboratories according to ATP technical norm
- Air to air heat exchanger with special 12V PTC heating elements, self-regulating and fire hazard free; internal temperature adjustable by electronic thermostat with digital display, from +65 °C (+149 °F) to +85 °C (+185 °F); about 1 hour heating time from ambient temperature to +65 °C (+149 °F)
- Available accessories: stainless steel uprights for holding of Gastronorm pans, stainless steel trolley, HACCP Bluetooth module



Model name	<b>H140</b>
EE article nr.	880003/00
Internal gross capacity	140 lt / 4.9 ft <sup>3</sup> / 37 gal
Internal temperature	Adjustable from +65°C (+149°F) to +85°C (+185°F)
Voltage	12Vdc
Peak Amps (12Vdc)	25A
Max heating capacity	270W
External dimensions	620 x 1000 x 710 mm (24 13/32" x 39 3/8" x 27 16/64")
Weight	48 kg (106 lbs)
PU insulation thickness	80-100 mm (3.1-3.9 in)
"K" insulation factor	0,35 W/m <sup>2</sup> K
AC/DC power supply (optional)	320W, input voltage 100-240Vac 50-60 Hz
Compatible with Gastronorm pans	GN 1/1, GN 1/2, GN 1/3





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