Technical Data /Product Overview

K 3418 „Pizza-Box“
Art.-Nr. 773303418
EAN-Code 4031371034185
48 Units per pallet

Outer Dim. (mm)
400 x 400 x 240
Inner Dim. (mm)
40 x 340 x 180

Fill Height 180 mm
Inner volume **21 l**

K 1122 „Gastro-Norm 1/1“
Art.-Nr. 773301122
EAN-Code 4031371011223
28 Units per pallet

Outer Dim. (mm)
600 x 400 x 280
Inner Dim. (mm)
540 x 340 x 220

Fill Height 220 mm
Inner volume **40 l**

K 6425 „Euro-Norm“
Art.-Nr. 773306425
EAN-Code 4031371064250
14 Units per pallet

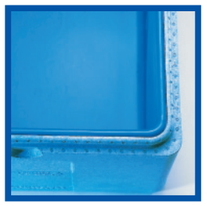
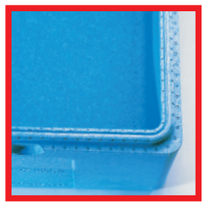
Outer Dim. (mm)
670 x 470 x 305
Inner Dim. (mm)
610 x 410 x 245

Fill Height 245 mm
Inner volume **62 l**

K 11326 „Gastro-Norm 1-1/3“
Art.-Nr. 773311326
EAN-Code 40313711113262
18 Units per pallet

Outer Dim. (mm)
780 x 400 x 315
Inner Dim. (mm)
720 x 340 x 255

Fill Height 255 mm
Inner volume **62 l**

*With or without inlet – **Thermo-Kuli® delta plus** offers highest hygienic conditions for daily use in transportation or storage of temperature sensitive goods.*

OVERATH
...Serial Individuality

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Thermo - Kuli® delta plus is unaffected by changes in temperature from -20° to +110°C. The closed and non-porous surface in combination with the polypropylene inlet provides hygiene and HACCP-conformity.

Thermo-Kuli®
delta plus

...the insulation box,
keeps hot goods hot
and cold goods cold

Compatible with Gastro-/Euro-Norm!

Fulfils HACCP standards!

With removable inlet!

Thermo - Kuli® delta plus
– the insulation box with numerous possibilities...

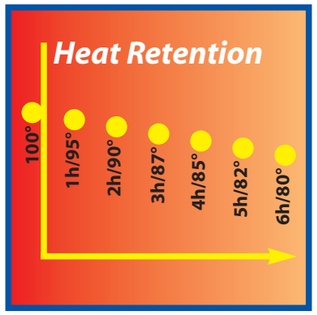
Certified
DIN EN ISO 9001
Reg. No. 63545

OVERATH
...Serial Individuality

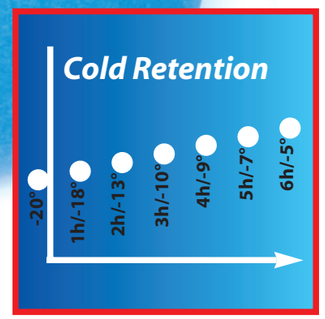
…optimised for highest hygienic requirements !

The *Thermo - Kuli®* has been further improved and renamed the ***Thermo - Kuli® delta plus*** to give the end user additional product advantages. New machining technology and converting the practical experience of professional caterers into excellence in design means a new product with no compromises in function:

- The moulded polypropylene container has an extremely high stability and excellent insulation characteristics.
- The innovative surface avoids the intrusion of unwanted bacteria and their cultivation in the foam.
- Therefore, the boxes are suitable for transportation of fresh or frozen food, even if not packed
- The removable polypropylene inlet can be taken out for easy cleaning of box and inlet - even in professional dish washers.
- The box has a long durability and is 100% recyclable.
- The insulation characteristics enable you to keep the cooling chain from manufacturers to supermarkets to end users
- Ergonomic grips improve the carrying comfort



Thermo - Kuli® delta plus
your meals will stay almost as hot as when they were cooked, even on long transport routes.



*Stay cool! No problem for the **Thermo-Kuli® delta plus** - even over long distances for frozen, chilled and fresh food...*

Practical gaps alongside facilitate the removal or addition of the inlet as well as GN/EN-containers.

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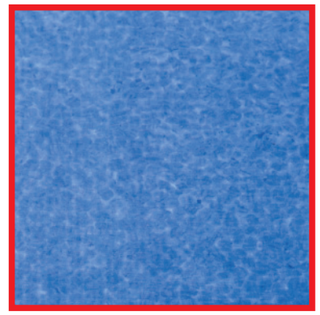
A specially formed edge perfectly fits the inlet into the box and fixes the lid to avoid uncontrolled opening.

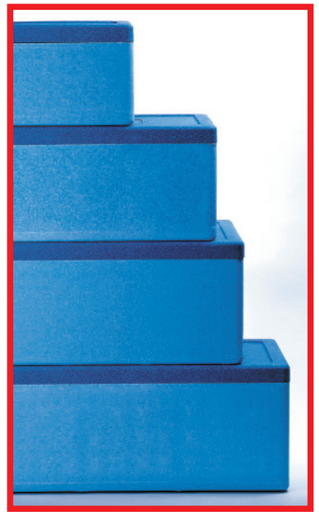
Thermo - Kuli® delta plus
The newly formed grip offers secure handling, even with heavy loads



Upper picture: Conventional thermo boxes offer a porous surface with small cracks and spaces, where food and liquids can saturate.

*Lower picture: The innovative surface of **Thermo - Kuli® delta plus** is completely closed and thereby avoids the unwanted cultivation of bacteria.*

***Thermo - Kuli® delta plus** is recognizable through the bi-colouroptic and is safely stackable.*



Thermo-Kuli®
delta plus