



HOT BOXES

DESCRIPTION

Stellex hot boxes are designed and manufactured to keep food at the correct temperature whilst being transported. They have outstanding insulation properties and are able to take food from minus 40 degrees (deep frozen) to 120 degrees (higher than boiling).

The insulation properties are so advanced that their temperature returns to ambient at only 1 degree each hour. This ensures food is always delivered at the optimum temperature



FEATURES AND BENEFITS

Feature

- Aluminium construction
- Innovative insulated properties
- Side handles
- Built-in label area

Benefit

- Lightweight and withstands heavy duty use and abuse without being damaged
- Food temperatures from -40°C to 120 °C
- Safe and easy lifting
- Easy content identification

OPTIONS

- A wide range of colours are available
- Assorted sizes available

TECHNICAL DATA

Physical Sizes

Available in a wide variety of sizes

Correct at time of going to press - Stellex reserves the right to change the specification

STELLEX CONTACT DETAILS

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