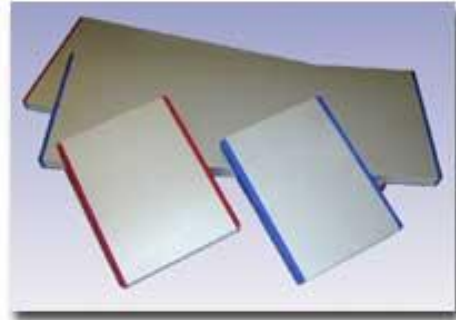


## Latent heat food transport elements

The **RUBITHERM** latent heat food transport elements are an excellent supplementary heat source for insulated transport boxes and bags used to transport hot food. Incorporated within various elements, our ecological latent heat granulate **GR 80** will considerably improve the temperature retention time, utilizing the advantages of the latent heat storage process: high heat storage capacity and nearly constant temperatures during the phase change process.



## Advantages:

- high thermal energy storage capacity at a relatively constant temperature level, thus providing long temperature retention periods
- heating of the elements in a conventional thermo fan /convection oven
- easy handling: the hot elements are placed in an insulated box or bag just before the meals are included for transport
- slow release of stored heat energy to the food - without overheating and consequently further cooking
- sealing of the PCM in suitable materials (aluminum or plastic profiles) means that health requirements are easily met
- elements can be hygienically cleaned
- long-life product, provided proper handling is maintained
- numerous element shapes and forms are available
- standard size: big 520x200x18mm

## Directions of use:

- set temperature of the heating system: **max. 100°C** (to prevent overheating)
  - suggested heating time **45 minutes**
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- latent heat storage panel can be stored at max 100°C for indefinite times
  - don't heat the panel together with food
  - remove the latent heat storage panel with safety gloves and place immediately into the transport thermo container.
  - **Attention!** : high temperature latent heat storage should not be used with non-heat resistant materials like polystyrene!
  - Elements are not intended for direct food contact