

KÄNGABOX® FreshBlue Professional.  
The thermobox for enhanced food safety  
and improved handling convenience.

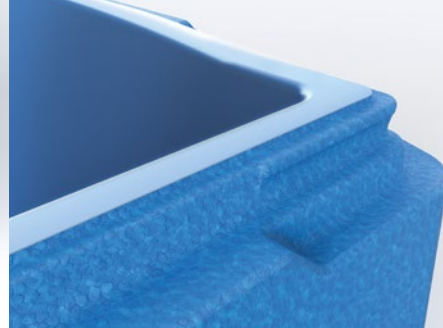




Thermally stable EPP: material density of 60 g/l with thermal conductivity of only 0.04 W/mK



Clean interior: hygienic, smooth internal surfaces can be cleaned easily and thoroughly



Saves cleaning time: made from one piece, no loose inner part, no dirt-trapping corners



For optimum air circulation: large knobs at the bottom



Clean exterior: stacking feet and a lid stacking rim prevent contamination



Major advantage for heavy loads: comfortable, large handles

## KÄNGABOX® FreshBlue Professional. So convenient and fresh.

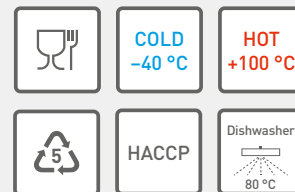
“Safe food” has long since become a trend in private homes and for food professionals. After all, avoiding food waste is good for the environment and the community, plus it saves money. It is precisely for these reasons that FEURER has developed the KÄNGABOX® FreshBlue Professional: The smooth, coated interior of the ultra-light EPP thermobox is characterised by excellent insulation properties and a high level of hygiene. This means cold food stays cold, hot food stays hot, and spoilage is prevented. And because it is so easy to carry, the fresh blue thermobox now makes “safe food” even more convenient.

- Advantage with heavy loads: large, comfortable handles and an empty weight of only 1.9 kg
- Universal Gastronorm format: GN1/1 format with convenient recessed handles for removing Gastronorm containers
- Excellent insulation properties: made entirely from EPP with a material density of 60 g/l
- Perfect for keeping food cold and hot between -40 °C and +100 °C, without power: temperature increases/drops by only 1–3 °C per hour on average
- Easy and hygienic to clean: dishwasher-safe up to 80 °C, with water drainage holes in the handles
- Clean inside and outside: thanks to stacking feet at the bottom, a lid stacking rim and smooth surfaces without separate insert
- Food-safe: food can be safely stored and transported
- For hot, frozen and fresh products: ideal for supporting supply chains according to HACCP standards

### KÄNGABOX® FreshBlue Professional GN 1/1

Item no.	Outer dimensions mm	Inner dimensions mm	Weight kg	Volume liter	Minimum order
PR3217FB	675×400×290	540×340×217	1,9	39	200

#### Standard colour



#### Accessories

	Item no.	Dimensions mm	Weight
Hot Pack	HP 184	530×325×30	3.9 kg
Cold pack -3 °C	KA103	530×325×30	4.1 kg
Cold pack -12 °C	KA112	530×325×30	4.4 kg
Cold pack -16 °C	KA116	530×325×30	4.4 kg
Cold pack -21 °C	KA121	530×325×30	4.6 kg
Trolley	TR1	620×420	4.8 kg



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