

## Coldtainer® HML line

### H330 Product Info

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, with internal battery, for autonomous long time (8+ hours) 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 330 lt / 11.7 ft<sup>3</sup> / 87 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, CE/UL/CSA compliant; 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)
- Internal VRLA gel battery and 3 steps ac/dc battery charger CE/UL/CSA compliant included as standard.
- Possible combination with the Coldtainer® AuO cooling containers for 12V active autonomous hot/cold long time (8+ hours) transport / holding of food
- Available accessories: stainless steel uprights for holding of Gastronorm pans, stainless steel trolley, HACCP Bluetooth module

Model name	H330
EE article nr.	880002/00
Internal gross capacity	330 lt / 11.7 ft <sup>3</sup> / 87 gal
Internal temperature	adjustable from +65°C (+149°F) to +85°C (+185°F)
Max heating capacity	450W@12Vdc
External dimensions	1020 x 1000x 1000 mm (40.1 x 39.4 x 35.8 in)
Weight	115 kg (253 lbs)
PU insulation thickness	100 mm (3.9 in)
“K” insulation factor	0,27 W/m <sup>2</sup> K
Internal VRLA battery	110Ah
Battery charger output	40A
Battery charger voltage	100-240Vac 50-60 Hz
Compatible with Gastronorm pans	GN 2/1, GN 1/1, GN 1/2 long