KÄNGABOX®Professional PR1267
Compact, smooth and clean.

EDITION
10 YEARS KÄNGABOX®

PATENTED CLEAN LID STACKINGSYSTEM

PATENTED SMOOTH INSIDE SURFACE

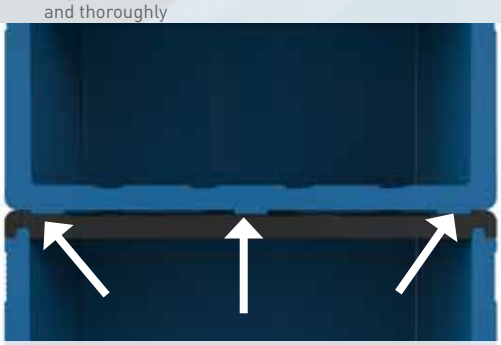
Temperature resistant: EPP material density 70 g/l with a thermal conductivity of only 0.04 W/mK

Free space in the inner floor: collection area for condensation water and optimal air circulation

Hygienic: Smooth inner surfaces can be cleaned easily and thoroughly

Practical: Recesses for easy opening of the lid and stable handles with water drain

Patented base-lid construction: stacking feet with small footprints and stacking edge in the lid



The stacking surfaces do not come into contract with the lid. The lid remains clean.

KÄNGABOX®Professional
Simply clean - inside and outside

The popular KÄNGABOX®Professional now in a new improved edition for even more cleanliness. Clean on the outside - shiny from the inside. No soiling of the lids during stacking and highly polished inner surfaces. Larger recessed grips, high temperature resistance and ultra-light weight. For hot, frozen and fresh products. KÄNGABOX® Professional - optimal for supporting supply chains according to HACCP standards.

- Clean lids even when stacked. The patented bottom-lid construction keeps the thermoboxes at a distance.
- Clean interior with smooth, easy-to-clean surfaces.
- No seams or glued gaps.
- Free space as a collection area for condensation and to support air circulation for greater temperature resistance.
- Larger, comfortable handles with water drainage.
- Common Gastronorm GN1/1 format with convenient recessed handles for convenient removal of the GN containers.
- Ideal for keeping cold and hot from -40 °C to +100 °C. Temperature rises/sinks on average only 1 - 3 °C per hour.
- Food-safe and harmless for storing and transporting food.
- Conforms to Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with foodstuffs.
- More variants
  KÄNGABOX®Professional PR1217 with bottom handles
  KÄNGABOX®Professional PR3217 with comfort handles

KÄNGABOX®Professional GN1/1 with standard handle

Color	Item no.	EAN
blue - BU	PR1267BU	4260394554565
red - RT	PR1267RT	4260394554589
Lime - LE	PR1267LE	4260394554572
black - SZ	PR1267SZ	4260394554558

technical data	
Dimension inside	538 × 337 × 267 mm
Dimension outside	603 × 402 × 337 mm
Weight | Volume	2 kg | 48 l
Mono Material	Expanded polypropylene EPP
Material density	70 g/l
Food safe	Safety certificate
Dishwasher safe	Up to 80 °C
Environmentally friendly	100% recyclable

Properties of EPP
Ultralight - consists of 98% air
Shatterproof and scratch resistant
Temperature resistant

EPP | COLD -40 °C | HOT +100 °C | 5 | HACCP | dishwasher 80 °C

FEURER

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PATENTED SMOOTH INSIDE SURFACE

PATENTED CLEAN LID STACKINGSYSTEM

KÄNGABOX®

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