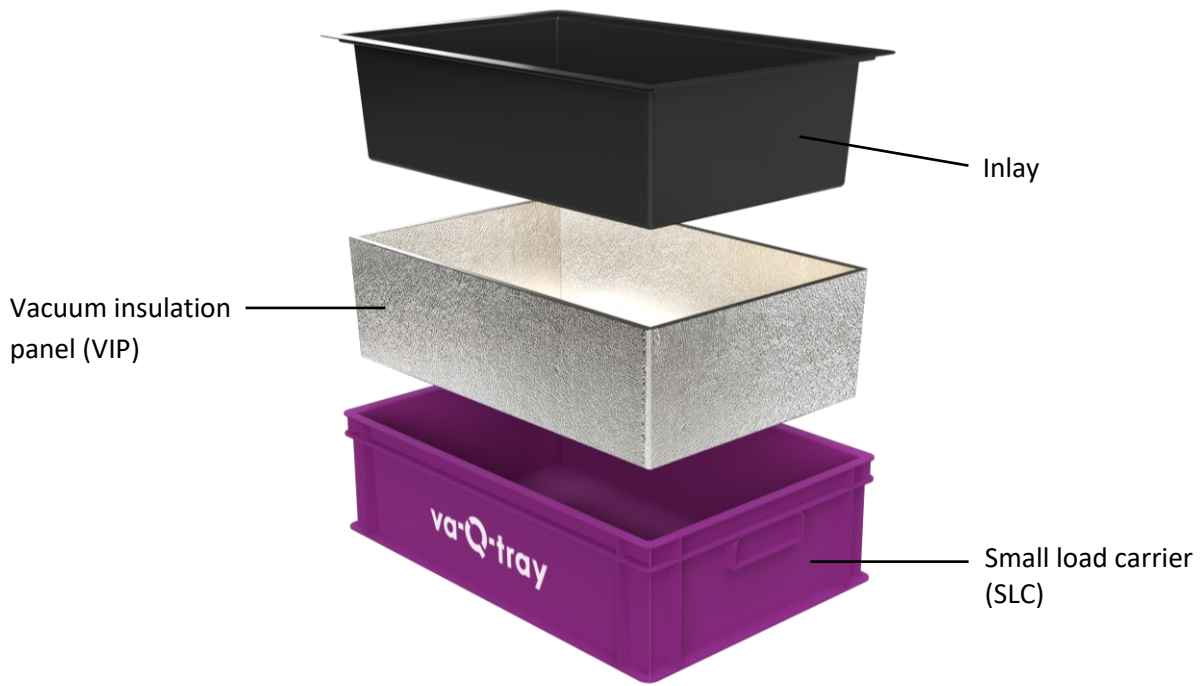


## Product Sheet va-Q-tray (BC000686)



### DESCRIPTION

The va-Q-tray is a multi-use tray, which consists of three layers. From the outside to the inside there is an outer protective shell (small load carrier, SLC), an insulation layer made of a vacuum insulation panel (VIP) and a food-safe<sup>1</sup> plastic inlay, combined leading to an outstanding thermal insulation and mechanical stability.

Goods with a maximum weight up to 15 kg can be transported in one va-Q-tray. In total there can be up to ten fully loaded va-Q-trays stacked on top of each other. The top load capacity for one va-Q-tray is limited to 200 kg.

Due to its special design it can be used without a lid when stacked.

<sup>1</sup> For direct food contact, tested and certified according to the "Comission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food" under the testing conditions: OM2, for all types of food. Please contact us for more information.

## DIMENSIONS AND WEIGHT

| Outer Dimensions<br>(nest height)        | Inner Dimensions                   |                                    | Tolerance | Weight            | Payload   |
|--|------------------------------------|------------------------------------|-----------|-------------------|-----------|
|  | top                                | bottom                             |           |                   |           |
| 600 x 400 x 178<br>(170) mm <sup>3</sup> | 540 x 342 x 150<br>mm <sup>3</sup> | 525 x 325 x 150<br>mm <sup>3</sup> | ± 5 mm    | 3.3 kg ± 0.3 kg   | 26 liters |
| 23.6" x 15.7" x 7.0"<br>(6.7")           | 21.3" x 13.5" x 5.9"               | 20.7" x 12.8" x 5.9"               | ± 0.2"    | 7.3 lbs ± 0.7 lbs |           |

## PERFORMANCE

The va-Q-tray has a Q-value of (0.37 ± 0.04) W/K when stacked or equipped with the corresponding lid (see Product Sheet "va-Q-tray lid", BC000520). As the va-Q-tray is capable to work without phase change materials (PCM) for short transport times the performance time of the va-Q-tray depends on the amount of goods as well as on the pre-conditioning temperature of the goods loaded into the va-Q-tray. The performance is best when using the maximum amount of properly pre-conditioned goods. This way a performance time of approx. 6 hours and more can be achieved. For extending the performance of the va-Q-tray va-Q-accus (cool or heat elements) filled with a suitable PCM – depending on the desired temperature range – can be used.

Upgrading options for longer transports and other requests can be addressed to our service team:

[food@va-Q-tec.com](mailto:food@va-Q-tec.com)

## VERSION HISTORY

| Date       | Version | Changes       |
|------------|---------|---------------|
| 2021-06-25 | 1.0     | New document. |