va-Q-tec Thermal Solutions GmbH Alfred-Nobel-Straße 33 97080 Wuerzburg, Germany Tel.: +49 (0) 931 35 942 0

www.va-Q-tec.com



Product Sheet va-Q-tray 45 (BC000718)



DESCRIPTION

The *va-Q-tray 45* (BC000718) 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-safe¹ plastic inlay. The three main layers combined lead to outstanding thermal insulation, mechanical stability and easy cleanability.

Goods with a maximum weight up to 20 kg can be transported in one *va-Q-tray 45*. In total there can be up to six fully loaded *va-Q-tray 45* stacked on top of each other (incl. lid). The top load capacity for one *va-Q-tray 45* is limited to 200 kg.

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

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¹ For direct food contact, 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.

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DIMENSIONS AND WEIGHT

Outer Dimensions	Inner Dimensions		Tolerance	Weight	Payload
(nest height)	top	bottom			
600 x 400 x 320 (312) mm ³	540 x 342 x 265 mm ³	525 x 325 x 265 mm³	± 5 mm	5.7 kg ± 0.5 kg	47 liters
23.6" x 15.7" x 12.6" (12.3")	21.3" x 13.5" x 10.4"	20.7" x 12.8" x 10.4"	± 0.2"	12.6 lbs ± 1.1 lbs	

PERFORMANCE

The va-Q-tray 45 has a Q-value of (0.48 \pm 0.05) W/K when stacked or equipped with the corresponding lid (see Product Sheet va-Q-tray lid, BC000520). As the va-Q-tray 45 is capable to work without phase change materials (PCM) for short transport times, the performance time of the va-Q-tray 45 depends on the amount of goods as well as on the pre-conditioning temperature of the goods loaded into the va-Q-tray 45. The performance is best when using the maximum amount of properly pre-conditioned goods. For extending the performance, va-Q-accus 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

VERSION HISTORY

Date	Version	Changes
2024-02-06	1.0	New document.

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