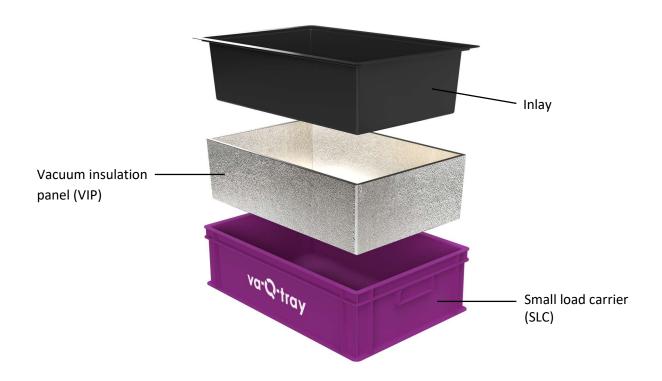
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Product Sheet va-Q-tray (BC000686)



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-safe¹ 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.

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¹ 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.

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DIMENSIONS AND WEIGHT

Outer Dimensions	Inner Dimensions		Tolerance	Weight	Payload
(nest height)	top	bottom			
600 x 400 x 178 (170) mm ³	540 x 342 x 150 mm³	525 x 325 x 150 mm³	± 5 mm	3.3 kg ± 0.3 kg	26 liters
23.6" x 15.7" x 7.0" (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

VERSION HISTORY

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

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