

Product Sheet *va-Q-tray 15* (BC000716/BC000717)



DESCRIPTION

The *va-Q-tray 15* (BC000716) 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. On request the *va-Q-tray 15* is also available with integrated stilts for a secure placement of up to three *va-Q-accus* (cool or heat elements) at the bottom (*va-Q-tray 15* incl. stilts: BC000717). Additionally, the *va-Q-accus* can be separated from the payload via a special separating layer (see Product Sheet *Accu separating layer va-Q-tray*, EK002599). The three main layers combined lead to outstanding thermal insulation, mechanical stability and easy cleanability.

Goods with a maximum weight up to 10 kg can be transported in one *va-Q-tray 15*. In total there can be up to 15 fully loaded *va-Q-tray 15* stacked on top of each other (incl. lid). The top load capacity for one *va-Q-tray 15* is limited to 200 kg.

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

¹For 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.

DIMENSIONS AND WEIGHT

Outer Dimensions (nest height)	Inner Dimensions		Tolerance	Weight	Payload
	top	bottom (excl. stilts)			
600 x 400 x 120 (112) mm ³	540 x 342 x 93 mm ³	525 x 325 x 93 mm ³	± 5 mm	2.4 kg ± 0.3 kg	16 liters
23.6" x 15.7" x 4.7" (4.4")	21.3" x 13.5" x 3.7"	20.7" x 12.8" x 3.7"	± 0.2"	5.3 lbs ± 0.7 lbs	

PERFORMANCE

The *va-Q-tray 15* has a Q-value of (0.35 ± 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 15* is capable to work without phase change materials (PCM) for short transport times, the performance time of the *va-Q-tray 15* depends on the amount of goods as well as on the pre-conditioning temperature of the goods loaded into the *va-Q-tray 15*. 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
2022-04-04	1.0	New document.