



Thermo Guard, insulating container for ice-cream and hot food

General Information

Thermo-Guard is an insulating container for hot and cold food. With unbeatable insulating properties Thermo-Guard is perfectly suited for storing hot or cold food. Not only is Thermo-Guard ideal for keeping ice cream cold, it is just effective in keeping hot food warm and edible. The main component of Thermo-Guard is a vacuum-insulated glass container insert manufactured from DIN Standard 3585 3.3 Borosilicate glass. 3.3 Borosilicate glass is a type of glass used extensively industry due to its outstanding thermal characteristics. In Thermo-Guard the glass is used in a temperature range from -200°C to $+350^{\circ}\text{C}$. The glass is completely inert and imparts no taste or odour to the food stored inside.

The Thermo-Guard container has a clip on lid 6 cm thick made from insulating material or filled with freezing media. The vacuum-insulated glass insert is mounted in a stainless steel casing with a carrying handle or two side grips. The Thermo-Guard is applicable everywhere there is a need to keep or transport cold or hot food; cold food stays cold and hot food remains hot.



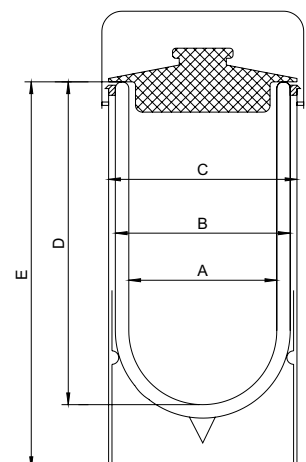
Typ LTB 52-54

Technical Specifications

Type	useful volume	A	B	C	D	E	Weight
	ca. [L]	mm	mm	mm	mm	mm	ca. [kg]
Standard Types with stainless steel cover							
LTB 52	5	200	230	250	275	385	6
LTB 53	8	200	230	250	350	475	8
LTB 54	12	200	230	250	500	610	9
Special Types with aluminium cover							
LTB 55 CAL	19	250	280	300	480	615	14
LTB 56 CAL	26	250	280	300	620	750	16

Article numbers

Type	Article No.	Glass Refill	Article No.
Standard Types			
LTB 52	3013	42 E	3043
LTB 53	3014	43 E	3044
LTB 54	3015	44 E	3045
Special Types			
LTB 55 CAL	3031	45 E	3046
LTB 56 CAL	3032	46 E	3047



Operating instructions

Simple operating instructions apply when using insulating containers, to obtain the temperature holding times as shown in the diagrams. Before using the container for storing hot food fill it completely with hot water. Leave the hot water for a few minutes in the container. If the container is to be used for cold food, then it should be cooled down beforehand in a refrigerator or freezer. Preheating or pre-cooling is very important, otherwise the container will take heat from, or add heat to, the hot or cold food. As with all insulating container, partially filled containers do not perform as well as full ones. To determine the insulating characteristics and temperature holding times see the charts below.

Safety instructions

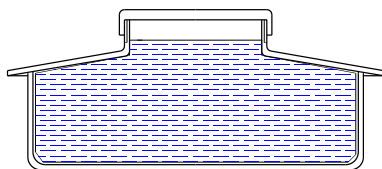
Important! The surface of the glass should not be damaged or scratched. Damaged or scratched containers must not be used and should be returned to the manufacturer for examination.

Cleaning

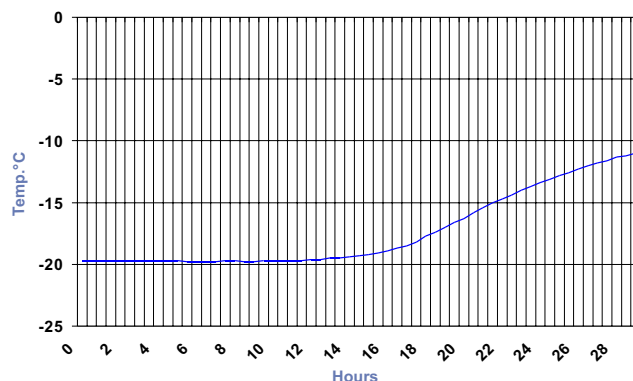
When cleaning the glass container do not use abrasives. The container should be cleaned with a liquid cleaner or with vinegar. The container and the cover are not dish washer safe.

Standard - cooling lid for application with ice-cream; Type LTB 52 to LTB 54

The cover is filled with a solution of salt and water. The proportions should be 1.3 litres water to 500 grams table salt. When filled with the solution the lid should be locked and cooled in a freezer to approx. -22°C . Container type LTB 53 was pre-cooled in a freezer to -22°C , filled with 7.5 litres of ice cream and closed by a lid type A with a frozen solution of water and table salt.

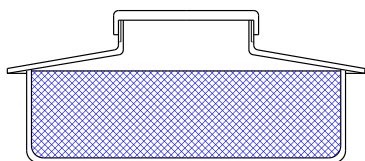


Insulating lid type A
Art.No. 3052



Special Insulating lid type LTB 52 to LTB 54 for hot liquid food

Container was preheated with hot water, filled afterwards with hot water at 90°C and closed by a type B lid.



Insulating lid type B with PU filling
Art.No. 3053

