



Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item#: \_\_\_\_\_ Quantity: \_\_\_\_\_

# Electrical Insulated Pan Carrier (Thermoboxes)

Built for Professional Kitchens  
Performance ▪ Reliability ▪ Efficiency



**EMP.BOX-600-K-I-USA**



**EMP.BOX-600+600-K-I-USA**



## Model

- o EMP.BOX-600-K-I-USA
- o EMP.BOX-600+600-K-I-USA

## Standard Features

- Suitable for transporting a broad range of hot food items with consistent performance.
  - Perfect for catering services, corporate events, and food distribution from central kitchens to satellite facilities.
  - Compatible with full-size, 1/2-size, and 1/3-size GN food pans.
  - Provides controlled heat within the 65°C–75°C (149°F–167°F) range, ensuring food safety while retaining moisture and preventing overcooking.
  - Ensures compliance with HACCP food safety guidelines by maintaining safe holding temperatures.
  - For optimum hot holding performance, preheat the unit for 45 minutes from room temperature before use.
  - Quick heat recovery restores the operating temperature within 3 minutes after the door is closed.
  - Durable polypropylene exterior remains cool to the touch during operation and foamed-in polyurethane insulation.
  - Equipped with a vent cap for pressure equalization and steam release.
  - Heavy-duty latches provide easy opening and closing while ensuring a secure lock.
  - Ergonomic handles provide comfortable and secure transport.
  - EMP.BOX-600-K-I-USA models are designed for easy and secure stacking.
  - Capacity: Up to 12 GN food pans.
  - 4.92 ft (1.5 m) removable cord, 110V, Nema 5-15P
- Warranty**
- 1 year parts

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

USA Dealer Chef's Deal | 708 Dickerson Pike, Nashville TN 37207 | +1 (877) 254-5449 | info@chefsdeal.com

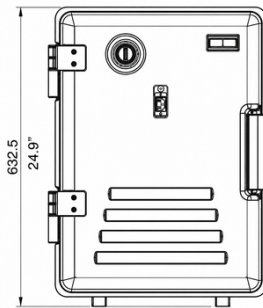


07/21/2026

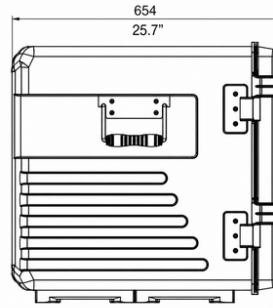
Specifications are subject to change without notice.

# EMPERO Electrical Insulated Pan Carrier (Thermoboxes)

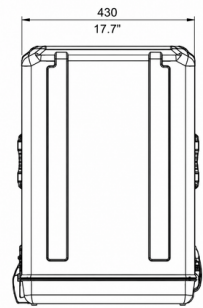
FRONT VIEW



SIDE VIEW

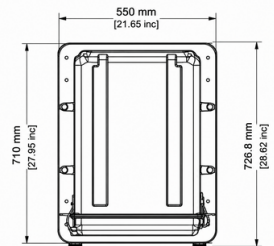
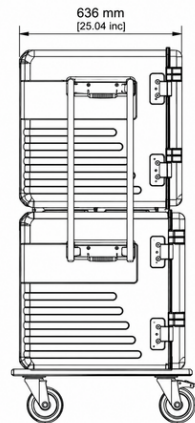
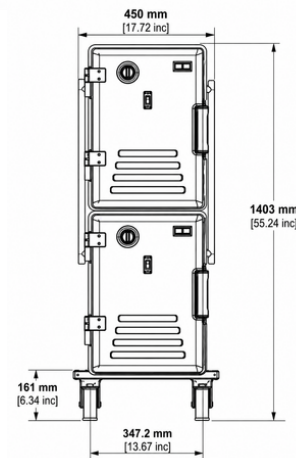


TOP VIEW



EMP.BOX-600-K-I-USA

EMP.BOX-600+600-K-I-USA



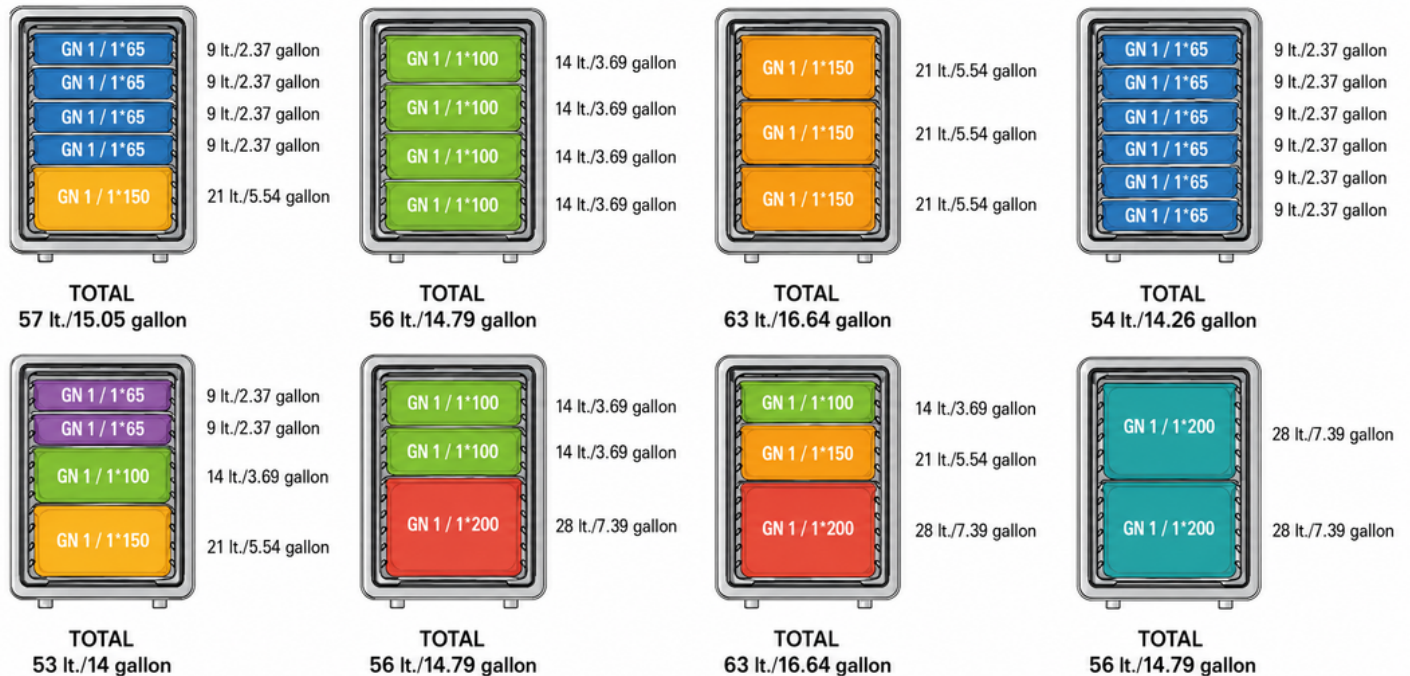
## TECHNICAL SPECIFICATIONS

|                           | EMP.BOX-600-K-I-USA                                | EMP.BOX-600+600-K-I-USA                           |
|---------------------------|----------------------------------------------------|---------------------------------------------------|
| KW                        | 350 W                                              | 2*350 W                                           |
| POWER                     | 110v/60 /1-ph / 3.2 amps                           | 110v/60 /1-ph / 6.4 amps                          |
| WEIGHT                    | 44 lb / 20 kg                                      | 128 lb / 57.5 kg                                  |
| SHIPPING WT.              | 48.5 lb / 22 kg                                    | 131.1 lb / 59.5 kg                                |
| DIMENSIONS (W x H x D)    | 17.7" x 24.9" x 25.7"<br>(430 x 632.5 x 654 mm)    | 17.72" x 55.24" x 25.04"<br>(450 x 1403 x 636 mm) |
| SHIPPING DIM. (W x H x D) | 18.50" x 25.69" x 26.54"<br>(470 x 652.5 x 674 mm) | 22.44" x 61.14" x 28.82"<br>(570 x 1553 x 732 mm) |

EMPERO Electrical Insulated Pan Carrier, designed for hot food holding and transport. Unit shall maintain temperatures between 149°F and 167°F (65°C–75°C) with thermostatic control and recover to the set temperature within approximately 3 minutes after door opening. Cabinet shall be constructed of food-grade polypropylene (PP) with foamed-in-place polyurethane insulation, providing excellent heat retention and a cool-touch exterior. Unit shall accommodate full-size, 1/2-size, and 1/3-size GN pans, feature heavy-duty latches, ergonomic handles, a pressure equalization vent, and operate on 110V, 60Hz with a NEMA 5-15P plug, cETLus, ETL-Sanitation, CE, **1-year parts warranty.**

# EMPERO Electrical Insulated Pan Carrier (Thermoboxes)

## FRONT-LOADING FOOD PAN CONFIGURATIONS



## HEATING PERFORMANCE - TRANSPORT TIME

|                         |                                                                                                                                                                                              |
|-------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| HOT HOLDING TEMPERATURE | 149°–167°F (65°–75°C)                                                                                                                                                                        |
| HEATING TIME            | Approximately 45 minutes (Time required for the cabinet to reach the preset holding temperature from ambient conditions.)                                                                    |
| TEMPERATURE RECOVERY    | Approximately 3 minutes (Time required to restore the set temperature after the door remains open for up to 30 seconds.)                                                                     |
| PASSIVE HEAT RETENTION  | 4+ hours (After reaching the desired temperature, the cabinet continues to maintain safe holding temperatures for more than 4 hours without electrical power, depending on load conditions.) |
| TEST CONDITIONS         | Performance values are based on testing with four full-size, 4 in (10 cm) deep food pans filled with approximately 190°F (87.7°C) hot water.                                                 |