MELFORM®

**FOODSERVICE
EQUIPMENT
2 0 2 4**

COMPANY
WHO WE ARE

MELFORM, leader in the field of systems for the controlled temperature transport, is an Italian company, specialized in the study, engineering and production of insulated and refrigerated containers for logistics.

MELFORM boasts a highly qualified R&D Department able to study custom solutions for specific needs of handling, storage and delivery.

MELFORM has always been synonymous of safety and quality: our containers, known worldwide, comply with current regulations: they are NF certified, safe to work in a HACCP environment and ATP certificate for the transport of perishable products.

Thanks to the experience and the advanced technology of Bonetto Group, the engineering area has been improved, consolidating its know-how in rotational and compression molding.

MELFORM - Bonetto Group represents a reliable partner where temperature is the essential requirement for the QUALITY of the products.

BONETTO
GROUP

EXPERIENCE - On the market for over fifty years, Melform is leader in the cold chain solutions and temperature control systems. MELFORM - Bonetto Group represents a reliable partner where temperature is the essential requirement for the QUALITY of the products.

TECHNOLOGY - Produced with the rotational moulding technology, our containers are made of polyethylene suitable to food contact and insulated with polyurethane foam without CFC and HCFC. With a special attention to details, our products are individually tested and carefully checked by the quality department before being placed on the market.

KNOW-HOW - MELFORM adopts Business Management Systems which cater to the requirements of international standards.
- Business Management Systems
  UNI EN ISO 9001:2015 – Quality Management Systems
- NF par AFNOR certification
- ATP certification for transport of perishable goods.

WHY
MELFORM

CUSTOM MADE
The production flexibility and know-how of our technical staff allows us to create and customize products based on customer needs.

HACCP COMPLIANT
Melform isothermal containers, made with rotational molding technology and compliant with HACCP regulations, allow the products to be kept at the correct temperature, limiting the risk of uncontrolled growth of bacteria.

ATP CERTIFICATION
Sturdy and resistant, they are suitable for the transport of perishable products by road as they are ATP certified for the transport of fresh or frozen products. They guarantee cold chain from the logistics base to the end user for a service in total safety.

ECO FRIENDLY
The circular economy of our containers: A concrete gesture for our planet.
CIRCULAR: structure in recyclable plastic material
ECONOMIC: reusable for different operative cycles
SUSTAINABLE/RESPONSIBLE: at the end of the operative life, it can be disposed of, giving life to new product

OVERVIEW
WHO TRUST US

CATERING AND BANQUETING	HO.RE.CA.	FOODSERVICE
FOOD SUPPLY CHAIN	VENDING	PHARMA LOGISTICS
HANDLING, STORAGE AND DRY ICE TRANSPORT	SUPERMARKET	MEALS ON WHEELS SERVICE

Food and beverages delivery containers at controlled temperature

THERMAX
LINE

Melform insulated containers allow you to organize the transport of hot, cold and frozen products, maintaining the correct temperature, limit the risks of uncontrolled bacterial proliferation and protect the organoleptic properties of food.

Time savings and maintenance of food quality represent the real added value for professional catering companies. Our containers are produced with the rotational molding technology: the body and the door have a monolithic structure (without edges, joints and welds); they are made in polyethylene suitable for food contact and insulated with CFC and HCFC-free polyurethane foam.

- Temperature under control
- Technology and isothermal quality
- Food quality
- Added value for foodservice
- Stackable
- Dishwasher safe

MELFORM SUGGESTIONS

BANQUETING
CATERING
HO.RE.CA.
FOOD SUPPLY CHAIN

CAPACITY: 4,3 L

Container for beverages QC 5 NF

Indicated for beverage transport and distribution.
Recessed tap
Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE	MOQ
4,3	grey/blue melange	5	245x350x395H	QC050011	9
4,3	blue	5	245x350x395H	QC050001	9
4,3	red	5	245x350x395H	QC050007	9

DEDICATED ACCESSORIES:

PRODUCT	CODE
Long shank kit	RRI175
Plug kit	RRI018

CAPACITY: 10 L

Container for beverages QC 10

BEST SELLER

Maximum flexibility of use
Recessed tap
Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE	MOQ
10	grey/blue melange	6,2	240x430x430H	QC100011	6
10	blue	6,2	240x430x430H	QC100001	6
10	red	6,2	240x430x430H	QC100007	6

DEDICATED ACCESSORIES:

PRODUCT	CODE
Long shank kit	RRI175
Plug kit	RRI018

CAPACITY: 19 L

Container for beverages QC 20

Perfect for large users
Recessed tap
Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE	MOQ
19	grey/blue melange	7,6	295x465x460H	QC200011	6
19	blue	7,6	295x465x460H	QC200001	6
19	red	7,6	295x465x460H	QC200007	6

DEDICATED ACCESSORIES:

PRODUCT	CODE
Long shank kit	RRI175
Plug kit	RRI018

Long shank kit
To house cups and bowls of any size.

Plug kit
To be used as an alternative to the tap to transport sauces, soups etc.

CAPACITY: 10 L

Container for beverages Q-Xtra

Recommended for the distribution of drinks during buffet breakfasts and receptions.
Recessed tap
Stainless steel grip handles
Shockproof catches

INNOVATIVE DESIGN

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE	MOQ
10	grey/blue melange	5,4	265x450x453H	QA100001	6

DEDICATED ACCESSORIES:

PRODUCT	CODE
Plug kit	RRI018

CAPACITY: 25 L

Container for beverages 25

Robust and indestructible, with 25 litres capacity, it is suitable for military and civil protection purposes.
Recessed tap
Grip handles
Stainless steel catches
Sealable catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE	MOQ
25	military green	8,5	310x455x588H	QC250013	4

DEDICATED ACCESSORIES:

PRODUCT	CODE
Plug kit	RRI091

Container for liquids EY 13

The EY13 container is specially designed for transporting and serving sauces and soups.
The isothermal characteristics meet the criteria of the legislation in force
(Reg. CE 852/2004 –HACCP-) and of the applicable technical standards
(EN 1257 and Accord AFNOR AC D40-007).

Lightweight and easily stackable, it is equipped with four support feet which give
the container considerable stability during transport.
It ensures correct thermal maintenance, limiting the risk of bacterial proliferation
and preserving the quality of the foods and their organoleptic properties.
Designed to last: its performance remains
virtually unaffected by reuse.

The inner container in polyethylene or stainless steel is available as an accessory.
Fully recyclable at end of life.
Produced with rotational molding technology: one-piece container and lid
(without sharp edges, joints and welds).

Equipped with adjustable vent valve and stainless steel closures.

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE	MOQ
13,75	grey/blue melange	5	240x430x375H	EY130006	6
13,75	blue	5	240x430x375H	EY130001	6
13,75	red	5	240x430x375H	EY130004	6

DEDICATED ACCESSORIES:

PRODUCT	COLOUR	CODE	CAPACITY (L)	MOQ
Inner container GN 1/3 H200 + lid	white	3850	10	6

Isothermal container SINGLE

Isothermal container for meals delivery.
Ideal for use with 18x18 disposable or GN 1/6 pans.
It allows to carry a full meal of three courses
with differentiated temperature
(hot and fresh), thanks to the use of eutectic plates
and the isothermal separator.
For transporting complementary items
(cutlery, beverages, bread, fruit etc.),
an additional non-insulated section to be fastened to the back
of the container is available, on request.
The container is lightweight, easy to use
and it has a practical handle grip.
Easily removable door to facilitate washing operations.
Insulated with CFC and HCFC-free polyurethane foam.
Guaranteed for use from -30° to +100°C.

COLOUR	CODE	DIMENSIONS (MM)	CAPACITY (L)	WEIGHT (KG)	MOQ
grey/blue melange	MAL20001	EXT. 250x260x266H INT. 185x185x170H	5,8	2,2	6

DEDICATED ACCESSORIES:

PRODUCT	COLOUR	CODE	DIMENSIONS (MM)	CAPACITY (L)	WEIGHT (KG)	MOQ
Neutral backpack	grey/blue melange	38510001	EXT. 250x110x235H INT. 220x80x225H	3,96	0,75	6
Hot plate	red	PEM20001	EXT. 195x195x15H	-	0,4	5
Chilled plate	blue	PEM20002	EXT. 195x195x15H	-	0,5	5
Isothermal separator	sand	PEM20003	EXT. 195x195x15H	-	0,2	5

CAPACITY: 30,5 L

Isothermal container AF6 `GN 1/2`

6 RUNNERS
Compact and easy to handle, indicated for transporting small quantities of food in
GN1/2 pans and trays.
Designed for use with eutectic plates
Stainless steel catches
Extractable grip handles
Adjustable relief valve
Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
30,5	grey/blue melange	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060006	5
30,5	blue	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060001	5
30,5	red	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060004	5

CAPACITY: 63 L

Isothermal container AF7 NF GN 1/1

7 RUNNERS
Perfect for the simultaneous transport of GN pans
and trays of different heights.
Designed to house eutectic plates
Stainless steel catches
Extractable grip handles
Adjustable relief valve
Removable gasket

The flexibility of the AF7 container, **equipped with a removable door**,
alternatively allows the **use of the heating door for use in hot link**.
The heating door can be powered by the normal 230V a.c. main power. and,
with an inverter, to be connected to the vehicle's cigarette lighter socket (12 V DC)
and guarantee power supply during transport.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
63	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x360H	AF070006	1
63	blue	11	EXT. 440x640x480H INT. 325x540x360H	AF070001	1
63	red	11	EXT. 440x640x480H INT. 325x540x360H	AF070004	1

HEATING VERSION

PRODUCT	CODE	DIM. EST. (MM)	WEIGHT (KG)	MOQ
AF7 analog active door complete system	AF07A001	440x695x480H	13,2	1
AF7 digital active door complete system	AF07A002	440x695x480H	13,2	1
Digital door 230V a.c.	3B3H0016	440x110x395H	3,9	1
Analog door 230V a.c.	3B3H0018	440x110x395H	3,9	1
AF7 body	31230012	440x640x480H	9,2	1
Inverter	AHD001	-	-	1

CAPACITY: 68 L

Isothermal container AF8 GN 1/1

8 RUNNERS
Recommended for carrying GN pans and trays
of equal height.
Designed for use with eutectic plates
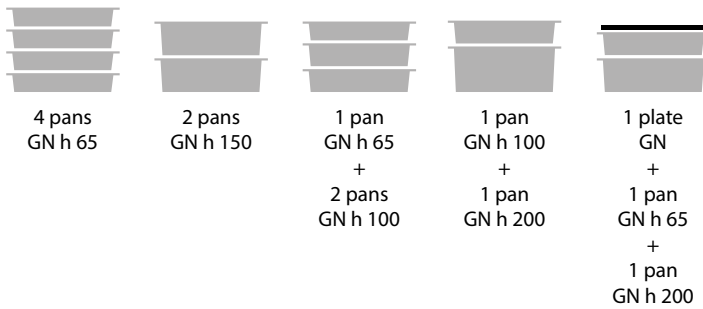**Stainless steel catches**
Extractable grip handles
Adjustable relief valve
Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
68	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x380H	AF080006	4
68	blue	11	EXT. 440x640x480H INT. 325x540x380H	AF080001	4
68	red	11	EXT. 440x640x480H INT. 325x540x380H	AF080004	4

Load capacity with GN pans

| 4 pans GN h 65 | 2 pans GN h 150 | 1 pan GN h 65 + 2 pans GN h 100 | 1 pan GN h 100 + 1 pan GN h 200 | 1 plate GN + 1 pan GN h 65 + 1 pan GN h 200 |

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	DIM. EST. (MM)	WEIGHT (KG)
Smartdolly chrome handle	polyethylene	MAXI0019	525x750x965H	9,5
Smartdolly stainless steel handle	polyethylene	MAXI0018	525x750x965H	9,5
Smartdolly without handle	polyethylene	MAXI9007	525x750x210H	7,1

CAPACITY: 90 L

Isothermal container AF12 NF GN 1/1

12 RUNNERS
Large capacity container, compact and easy to handle.
Prepared for use with GN eutectic plates
Closures in shockproof material
Grab handles in stainless steel
Built-in label holder
Adjustable vent valve
Removable gasket

BEST SELLER

The flexibility of the AF12 container, **equipped with a removable door**,
alternatively allows the **use of the heating door for use in hot link**.
The heating door can be powered by the normal 230V a.c. main power. and,
with an inverter, to be connected to the vehicle's cigarette lighter socket (12 V DC)
and guarantee power supply during transport.

Also available in refrigerated version
Temperature range: 0°C – +40°C.
Easily manoeuvrable thanks to its dedicated trolley.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
90	grey/blue melange	16,5	EST. 440x665x650H INT. 330x533x515H	AF12H006	1

MODULAR: The locking kit, supplied as an accessory, allows you to stack two containers
in total safety. The presence of two separate and perfectly insulated cells guarantees
the simultaneous transport of hot, fresh and frozen products according
to the user's needs and doubling the load capacity on the vehicle.

See focus on modular systems on page. 24.

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	EXT. DIM. (MM)	WEIGHT (KG)
Trolley AF 12	polyethylene	THS20009	505x685x205H	6,4
AF12 modular/trolley fixing kit	stainless steel	RRI137	-	0,6
GN1/1 grid	stainless steel	AEA020	530x325xh12H	1,3

HEATING VERSION

PRODUCT	CODE	DIM. EST. (MM)	WEIGHT (KG)	MOQ
AF12 analog active door complete system	AF12A001	440x720xh650H	19,2	1
AF12 digital active door complete system	AF12A002	440x720xh650H	19,2	1
Digital door 230V a.c.	3B3M0016	440x110x570H	5,2	1
Analog door 230V a.c.	3B3M0018	440x110x570H	5,2	1
AF12 body	3125h006F	440x665x650H	13,8	1
Inverter	AHD001	-	-	1

CAPACITY: 140 L

Isothermal container AF 140   ATP   600x400

FRONT OPENING

- The insulation provided by the thickness of the walls ensures a higher temperature retention
- **Stackable** and easy to move thanks to its dedicated trolley.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE	MOQ
140	without EP runners	31	620x820x710H	415x620x515H	A1400001	1
140	with EP runners	31,5	620x820x710H	415x620x495H	A1400002	1

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	EXT. DIM. (MM)	WEIGHT (KG)
AF140 modular fixing kit	stainless steel	RRI137	-	1,2
Trolley	galvanized steel	AIB004	630x830x175H	12
Grid	stainless steel	AEA030	450x620x12H	2

CAPACITY: 148 L

Isothermal container AF 150 `ATP` `GN 1/1` `EN` `600x400` NF

- Great flexibility: the internal adapters, available as an accessory, make the AF150 container suitable for transporting **GN pans**, **EN trays**, pastry trays and **600 x 400 mm trays**.
- Available in version with support for inserting GN eutectic plates
- Closures in shockproof material
- Stainless steel grip handles
- Removable gasket

BEST SELLER

The flexibility of the AF150 container, **equipped with a removable door**, alternatively allows the **use of the heating door for use in hot link**. The heating door can be powered by the normal 230V a.c. main power. and, with an inverter, to be connected to the vehicle's cigarette lighter socket (12 V DC) and guarantee power supply during transport.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE	MOQ
148	without EP runners	25	570x790x690H	430x650x490H	A1500012	1
148	with EP runners	25,5	570x790x690H	430x650x490H	A1509022	1

MODULAR: The locking kit, supplied as an accessory, allows you to stack two containers in total safety. The presence of two separate and perfectly insulated cells guarantees the simultaneous transport of hot, fresh and frozen products according to the user's needs and doubling the load capacity on the vehicle. Easily manoeuvrable thanks to its dedicated trolley.

See focus on modular systems on page. 24.

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	EXT. DIM. (MM)	WEIGHT (KG)
2 guides GN Adapters AF150	stainless steel	RRI237	-	4,9
Grid GN1/1	stainless steel	AEA020	530X325X12H	1,3
Self-supporting grid	stainless steel	AEA012	430X630X262H	3
Fixing kit for modular		RRI139	-	1,2
Trolley	polyethylene	THS30006	625X845X210H	7

HEATING VERSION

ARTICLE	CODE	DIM. EST. (MM)	WEIGHT (KG)	MOQ
AF150 analog active door complete system	AF150A001	570x835x690H	27,7	1
AF150 digital active door complete system	AF150A002	570x835x690H	27,7	1
Digital door 230V a.c.	3B3O0016	570x110x570H	6,2	1
Analog door 230V a.c.	3B3O0018	570x110x570H	6,2	1
AF150 body	36100006F	570x790x690H	21,5	1
Inverter	AHD001	-	-	1

CAPACITY: 500 L

500 Catering **ATP** **GN 1/1**

HIGH FLEXIBILITY
AND QUALITY PROTECTION

- Ideal for catering and banqueting companies.
- Total respect of the cold chain at all stages of transport.
  It can hold up to 26 units of GN pans or GN trays.
- Dimensions suitable for transport
  on **commercial vehicles**.

CAPACITY (L)	MODEL	COLOR	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
500	500 CATERING	light blue	108	715x850x1675H	540x660x1370H	05000086
	Label holder	transparent		173x200H	148x210H -A5-	AMC101

CAPACITY: 900 L

900 Catering **ATP** **GN 1/1**

ISOTHERMAL CONTAINER FOR MEALS DELIVERY
AT CONTROLLED TEMPERATURE

- **External dimensions EUROPALLET
  (80x120 cm)**: it optimises the exploitation
  of the loading area of the vehicle.
- Particularly robust thanks to **stainless steel reinforcements.**
- **It can hold up to 30 units of GN pans or GN trays.**

CAPACITY (L)	MODEL	COLOR	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
900	900 CATERING	light blue	145	800x1200x1835H	600x985x1460H	09000082
	Label holder	transparent		173x200H	148x210H -A5-	AMC101

Isothermal container AL 200 GN 1/1

Equipped with a wide side opening to facilitate GN pans loading .
Suitable for 18x18 disposable and GN pans.
Built-in runner for eutectic plate.
Clatches in shockproof material
Extractable grip handles
Adjustable relief valve
Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
48	grey/blue melange	10	EST. 460x640x380H INT. 330x545x245H	AL200007	4

Isothermal container MALINETTE

Suitable for home catering or for transport and the distribution
of special diets in school catering and hospital, the Malinette
is equipped with 4 perfectly insulated compartments to transport
a complete meal of three or four courses at different temperatures.
Food can be placed in the high-performance oven/flame lunch pan,
available as an accessory.

Lightweight container, simple to use and with
an extremely comfortable handle for lifting and transport,
the container guarantees excellent stackability
and stability of the dishes even during transport.

Ensuring the correct thermal maintenance, thanks to its
special conformation, limits the risk of bacterial proliferation,
preserving the quality of the foods and their organoleptic properties.
Equipped with integrated grip handle.
Insulated with CFC and HCFC free polyurethane foam.
Guaranteed for use from –30° to +100°C.

Fully recyclable at end of life.

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)	MOQ
grey/blue melange	MAL10006	340x340x170H	2,2	6
blue	MAL10001	340x340x170H	2,2	6
red	MAL10004	340x340x170H	2,2	6

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	DIAMETER (MM)	CAPACITY (L)	WEIGHT (KG)	MOQ
Oven-flame lunch-pan	stainless steel	ACA002	125x69H	0,6	0,56	6

CAPACITY: 39 L

Isothermal container GN 1/1 NF GN 1/1

Flexible and functional: the perfect solution for transporting GN pans
Stainless steel catches
Extractable grip handles
Adjustable relief valve
Removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
39	grey/blue melange	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110006	3
39	blue	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110001	3
39	red	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110004	3

Load capacity with GN pans
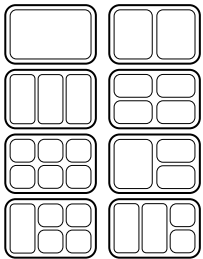
CAPACITY: 49 L

Isothermal container GN 18/18 NF GN 1/1

A perfect combination: one eutectic plate + one GN pan H 200
or six 4.75 litres ice cream pans.
Suitable for transporting 18x18 disposable pans.
Catches made of shockproof material
Extractable grip handles
Designed to house eutectic plates

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
49	grey/blue melange	9,5	EXT. 460x640x380H INT. 365x545x245H	GN180006	4

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CAPACITY: 68 L

Isothermal container MAILLON `ATP`

MULTI TEMPERATURE DELIVERIES
LAST MILE OPERATIONS

- **Multitemperature transport:**
  It can carry fresh, frozen and ambient goods
  at the same time thanks to its eutectic plates
  and and the isothermal separator.
- **Ideal for urban logistics.**

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
68	removable lid	13	850x450x390H	750x330x270H	MAIL0006
68	hinged lid	13	850x450x390H	750x330x270H	MAIL9004

DEDICATED ACCESSORIES:

PRODUCT	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Chilled plate	2,9	360X270X39H	PEML0001
Extra chilled plate	2,9	360X270X39H	PEML9001
Frozen plate	2,9	360X270X39H	PEML0002
Extra-frozen plate	2,9	360X270X39H	PEML9008
Isothermal separator	0,9	360X270X39H	PEML0006
Galvanised trolley	1,1	castors dia. 100	AIB001

CAPACITY: 17 L

Isothermal container AP100 GN 1/1

Specially designed to house **GN pans h 100 mm and submultiples**.
Closures made of shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
17	grey/blue melange	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100006	3
17	blue	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100001	3
17	red	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100004	3

CAPACITY: 24,5 L

Isothermal container AP150 GN 1/1

Specially designed to house **GN pans h 150 mm** and submultiples.
A perfect combination of capacity and flexibility.
Catches in shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
24,5	grey/blue melange	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150006	3
24,5	blue	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150001	3
24,5	red	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150004	3

CAPACITY: 31 L

Isothermal container AP200 NF GN 1/1

Specially designed to house **GN pans h 200 mm** and submultiples.
High capacity container, easy to handle
Catches in shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE	MOQ
31	grey/blue melange	6,8	EST. 410x610x300H INT. 310x510x210H	AP200006	3
31	blue	6,8	EST. 410x610x300H INT. 310x510x210H	AP200001	3
31	red	6,8	EST. 410x610x300H INT. 310x510x210H	AP200004	3
31	verde militare	6,8	EST. 410x610x300H INT. 310x510x210H	AP200008	3

FOCUS: MODULAR SYSTEMS

The innovative MELFORM modular system allows you to assemble two stacked containers in total safety.
The presence of two separate and perfectly thermally insulated cells guarantees the simultaneous transport of hot, fresh and frozen products. The flexibility of this solution allows the transport of various types of products at a controlled temperature according to the user's needs, doubling the load capacity on the vehicle up to 300 litres.
Available for AF12, AF150 containers.

The real added value in the work of professionals of catering.

Different compositions possible according to needs of transport.

- **Technology and isothermal**
- **Maximum flexibility**
- **Multitemperature**
- **Food quality**

Multiple possible compositions

Up to 300 liter capacity for transport in **fresh bond**

Transport in **hot / fresh bond** in total safety

Up to 300 liter capacity for transport in **hot bond**

Transport in **hot / frozen** bond without contamination and ensured isothermy

Maxidolly 600x400 NF

Recommended for handling AF and GN models.
Lightweight and easy to maneuver, thanks to the practical handle.
It allows to easily move three stacked containers. Structure in polyethylene.
Large capacity: can carry up to 150Kg.
Ideal for 600x400 boxes.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,4	EXT. 525x750x965H INT. 600X400	MAXI0012
-	grey/blue melange stainless steel handle	9,4	EXT. 525x750x965H INT. 600X400	MAXI0011
-	grey/blue melange without handle	7	EXT. 525x750x965H INT. 600X400	MAXI9002

Smartdolly

Recommended for **Thermax AF7 and AF8 containers**.
Large capacity: **it can carry up to 150Kg**.
Polyethylene body.
Stable, high performance, suited to your needs.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,5	EXT. 525x750x965H	MAXI0019
-	grey/blue melange stainless steel handle	9,5	EXT. 525x750x965H	MAXI0018
-	grey/blue melange without handle	7,1	EXT. 525x750x210H	MAXI9007

Melform eutectic plates

Melform thermal accumulators, thanks to their excellent eutectic properties, maintain the food at optimal storage temperature.
They act as thermal energy accumulators, which is released during delivery, extending the temperature retention time.
Particularly suitable in the case of partial loadings.
They correctly operate in HACCP environment.
Non-toxic liquid: high safety even in case of accidental contact with food.

MELFORM PATENTED DESIGN

Easy to use:
- **Dip hot plate in water at the temperature of 80°C for 50 minutes**;
- the **chilled plate** is to be frozen at least **-10°C**;
- the **extra chilled plate** is to be frozen at least **- 20°C**;
- the **frozen/extra - frozen plates** are to be frozen at least **-30°C**.

GN 1/3 EUTECTIC PLATES FOR AF6

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	MOQ	
GN 1/3 chilled plate	+3°C	white with green cap	AGA003	176x325 mm	1,3 kg	105 Wh	15	
GN 1/3 frozen plate	-21°C	white with yellow cap	AGB003	176x325 mm	1,6 kg	95 Wh	15	

GN 1/1 EUTECTIC PLATES FOR AF MODELS (AF6 EXCLUDED), AF150, AL, GN

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	MOQ	
GN 1/1 hot plate	+ 70°C	red	PEGS0003	530x325 mm	3 kg	112 Wh	5	
GN 1/1 chilled plate	+3°C	pink	PEGS0001	530x325 mm	4 kg	240 Wh	5	
GN 1/1 extra-chilled plate	-12°C	sand	PEGS9001	530x325 mm	4 kg	205 Wh	5	
GN 1/1 frozen plate	-21°C	blue	PEGS0002	530x325 mm	4 kg	80 Wh	5	
GN 1/1 extra-frozen plate	-21°C	grey/green	PEGS9008	530x325 mm	4 kg	175 Wh	5	

BEVERAGE CONTAINERS – QC
Thermal performances with ambient temperature of 25°C and liquid content equal to 70% of the useful volume.
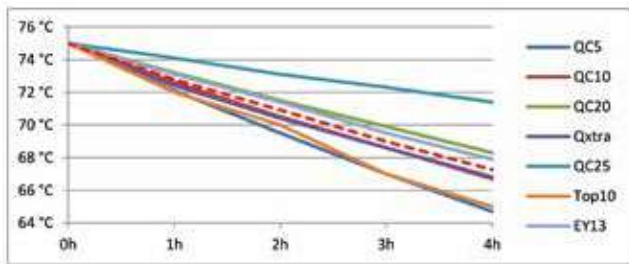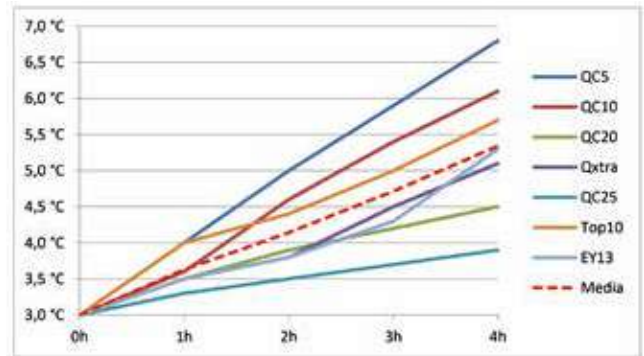
Hot test   **Cold test**

THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - FRONT OPENING - AF
Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.
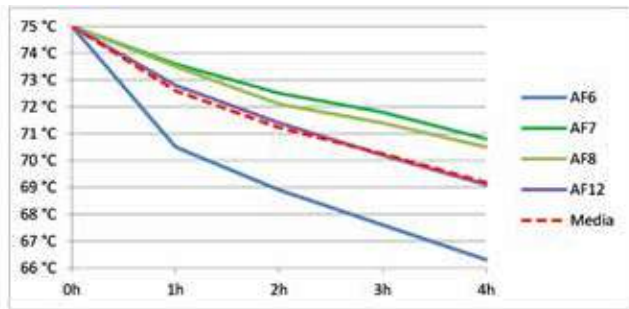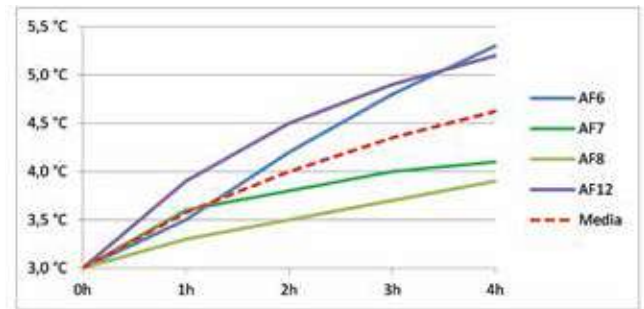
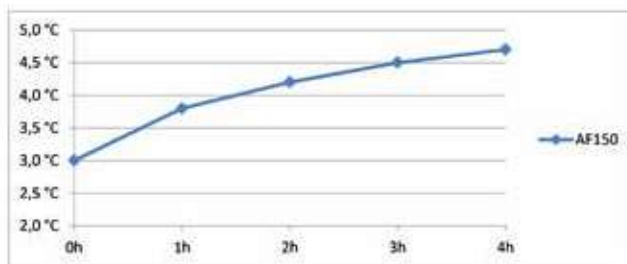**Hot test**   **Cold test**

THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - SIDE OPENING - AL
Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.
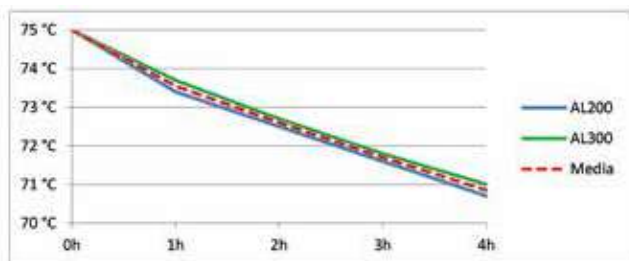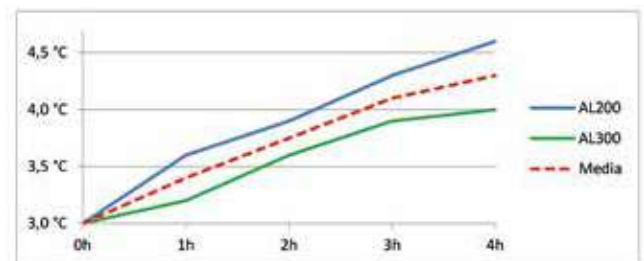
Hot test   **Cold test**

ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING - GN
Thermal performances with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.
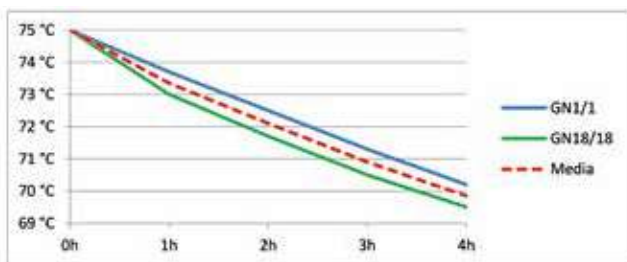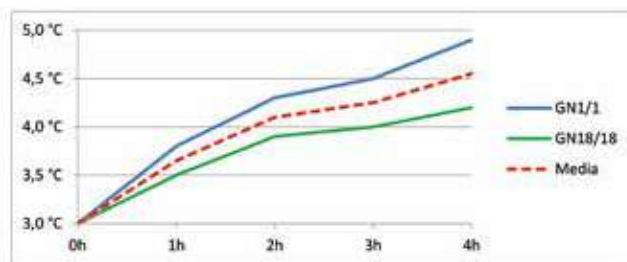
Hot test   **Cold test**

ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING FOR SERVICE - AP
Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.
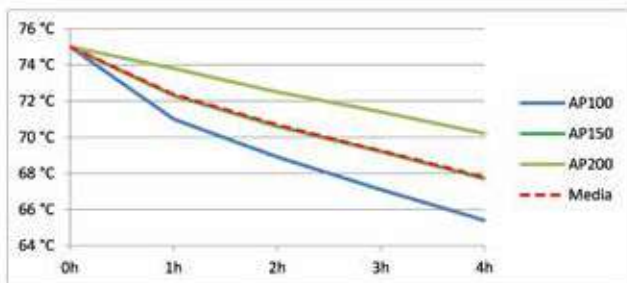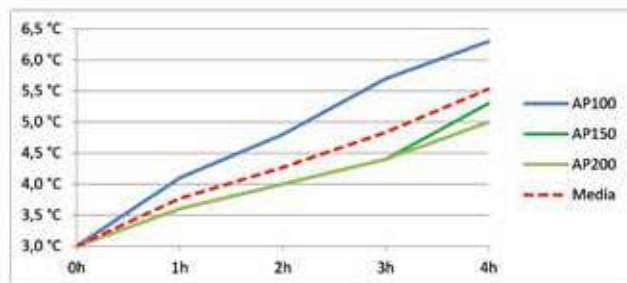
Hot test   **Cold test**

ISOTHERMAL CONTAINERS FOR FOOD DELIVERY - AF150 -
Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.
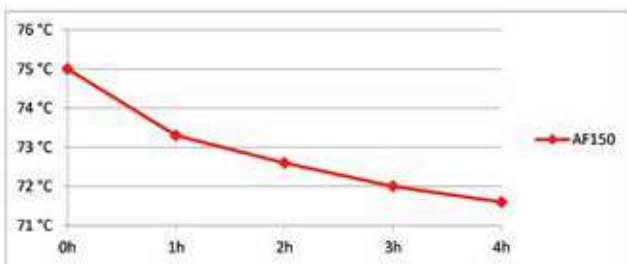
Hot test   **Cold test**

ISOTHERMAL CONTAINERS FOR MULTI-TEMPERATURE TRANSPORT - MAILLON -
Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.
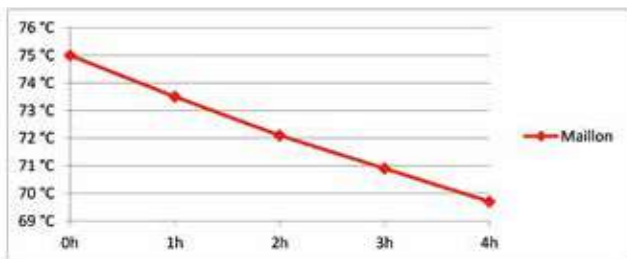
Hot test   **Cold test**
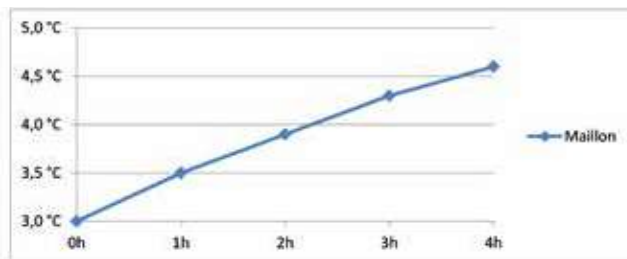
Insulated trays EN

They allow you to transport four courses at different temperatures (hot and fresh), thanks to the reduced heat exchange between the seats of the tray.
Equipped with four seats for housing melamine plates or disposable trays and a seat dedicated to housing complements to meals (cutlery, drinks, bread, fruit, etc.).
External dimension Euronorm.
The isothermal trays are insulated with CFC and HCFC free polyurethane foam.
Guaranteed for use from −30°C to +85°C.

Insulated trays TS50

VERSION FOR DISPOSABLE PANS 180X180 MM

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)	MOQ
orange/grey	TS550101	530x370x105H	2,6	6
blue/grey	TS550103	530x370x105H	2,6	6
green/grey	TS550104	530x370x105H	2,6	6

Insulated trays TS50

VERSION WITH INTEGRAL LID

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)	MOQ
orange/grey	TS540101	530x370x105H	2,6	6
blue/grey	TS540104	530x370x105H	2,6	6
green/grey	TS540105	530x370x105H	2,6	6

Insulated trays TS50

VERSION WITH NEUTRAL ZONE

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)	MOQ
orange/grey	TS520101	530x370x105H	2,6	6
blue/grey	TS520103	530x370x105H	2,6	6
green/grey	TS520104	530x370x105H	2,6	6

DEDICATED ACCESSORIES:

PRODUCT	CODE	MOQ
Fastening kit	ANA003	6
Cardholder	AMA301	6
Polycarbonate lid	ADA001	6

orange   blue   green

Insulated trays TS60

VERSION WITH INTEGRAL LID

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)	MOQ
orange/grey	TS610101	530x370x105H	2,5	6
blue/grey	TS610103	530x370x105H	2,5	6
green/grey	TS610104	530x370x105H	2,5	6

DEDICATED ACCESSORIES:

PRODUCT	CODE	MOQ
Fastening kit	ANA003	6
Carrying handle	PAFT9001	6

orange   blue   green

Accessories

MELFORM isothermal trays are equipped with melamine crockery.
Specially designed to be used as an accessory and fit perfectly into the tray seats, the melamine crockery set
has a bright and shiny appearance, similar to ceramics thanks to a specific treatment
that makes the product unique and of the highest quality.

Light and easy to handle, Melform melamines are unbreakable and used mainly in schools,
hospitals, rest homes, where user safety is the priority.

Easily sanitized and washable even in the dishwasher,
they comply with the 852/2004/CE (HACCP) regulation on food safety.

Operating temperatures: from -18°C to +80°C.
Maximum washing and drying temperature: +80°C.
Resistant to detergents with PH lower than or equal to 10.

Further information on the product can be found on the relevant technical data sheet.

MELAMINE SET TS50			PORCELAIN SET TS60		
	CODE: 5650 Dish ø 210 mm	MOQ: 6		CODE: 5655 Dish with two compartment ø 255	MOQ: 6
	CODE: ADB006 Supporting lid ø 210 mm	MOQ: 6		CODE: ADB010 Lid with gasket ø260mm	MOQ: 6
	CODE: 5653 Bowl ø150 mm	MOQ: 6		CODE: 5652 Bowl ø 130 mm	MOQ: 6
	CODE: ADB043 Sealed lid ø 150 mm	MOQ: 6		CODE: ADB042 Sealed lid ø 130mm	MOQ: 6
	CODE: 5652 Bowl ø 130 mm	MOQ: 6			
	CODE: ADB042 Sealed lid ø 130mm	MOQ: 6			
	CODE: 5651 Bowl ø 105 mm	MOQ: 6			

Trays holder rack

Stainless steel trolley, with Euronorm runners.
Suitable for transport TS50 and TS60 trays.
Available with 12 and 24 seats.

PRODUCT	MATERIAL	CODE	DIM. EXT. (MM)	WEIGHT (KG)
trolley with 12 seats	stainless steel	3748A	480x610x1800H	20
trolley with 24 seats	stainless steel	3751A	870x610x1800H	32

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