












## Isothermal containers for meals delivery

- Suitable for catering companies and foodservice operators, meals on wheels and hospital catering.
- Featuring four perfectly thermal insulated compartments.
- The 3 compartments with dia. 130mm are designed for holding round pan, and the remaining compartment is designed to transport meal complements or one more pan.
- It allows to carry a meal consisting of three or even four courses with differentiated temperature.
- The food can be contained in stainless steel lunch-pans or pyrex lunch-pans.
- Excellent **stacking** and stability of the pans, also during transport.
- Lightweight container, simple to use and fitted with a very practical handle for lifting and transport.
- It assures proper heat retention, limiting the risk of bacterial proliferation whilst preserving food quality and organoleptic characteristics.
- Thanks to its excellent isothermal characteristics, it keeps meals at optimum storage temperature for a long time.
- The isothermal characteristics comply with current regulations (EC Reg. 852/2004 – HACCP-) and with applicable technical standards (EN12571 and Accord AFNOR AC D40-007).
- Produced with blow moulding technology: the base and the lid have a monolithic structure (no sharp corners, junctions and welds).
- **Fully recyclable** at the end of the operating life.

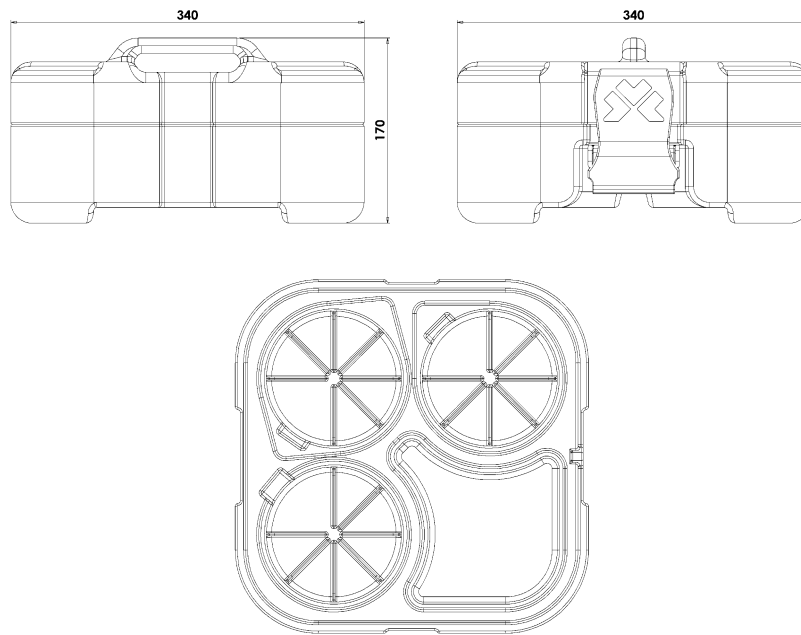
## MANUFACTURING MATERIALS

|   |   |                     |   |
|---|---|---------------------|---|
| <b>Polypropylene</b>                        | inner and outer walls of the base and of the lid; food contact safe | <b>Polyurethane</b> | insulating material between the walls of the base and of the lid free of CFC and HCFC |
| <b>Polyamide reinforced with fibreglass</b> | latches   |                     |   |

## CHARACTERISTICS

|   |   |  |  |
|---|---|--|--|
|    | <p>The <b>stainless steel</b> round pan are available upon request in two versions, one of which can be used directly over an open flame.</p>   |    | <p>The round <b>pyrex</b> round pans can be used in combination with the hot and chilled eutectic plates, to extend the temperature retention of food.</p>   |
|    | <p>The eutectic plates are easy to use:</p> <ul style="list-style-type: none"> <li>• <b>chilled plates:</b> must be frozen to a temperature of <b>-3°C</b>;</li> <li>• <b>hot plates:</b> to be soaked in water with a temperature of <b>+80°C</b> for 30 minutes. The conditioning time of the chilled plates depends on the useful refrigeration power of the refrigerating system used.</li> </ul> |  | <p>Depending on the combination of the plates, it is possible to transport:</p> <ul style="list-style-type: none"> <li>• all the courses in hot bonding</li> <li>• all the courses in chilled bonding</li> <li>• mixed transport of hot and chilled courses</li> </ul> |
|   | <p>It features a practical and effective fastening system, consisting of two latches made of shockproof material.</p>   |    | <p>Equipped with integrated grip handle.</p>   |
|  | <p>The isothermal container ensures temperature retention even when the user is not present when the meal is distributed.</p>   |  | <p>Dishwasher safe.</p>  |
|  | <p>Monolithic structure, no sharp corners, junctions and welds.</p>   |  | <p>Insulated with CFC and HCFC-free polyurethane foam.</p>   |
| <p>°C</p>   | <p>Guaranteed for use from - <b>30°</b> to <b>+100°C</b>.</p>   |  |  |

## TECHNICAL SPECIFICATIONS



| Model             | Code     | Colour            | External dim. (mm) | Capacity l | Weight Kg |
|-------------------|----------|-------------------|--------------------|------------|-----------|
| Malinette         | MAL10006 | grey/blue melange |                    |            |           |
|                   | MAL10001 | blue              | 340x340xh170       |            | 2,2       |
|                   | MAL10004 | red               |                    |            |           |
| Melform lunch-pan | ACA002   | stainless steel   | dia. 125xh69       | 0,6        | 0,56      |
| Hot plate         | PEM10001 | red               | dia. 120xh18       |            | 0,15      |
| Chilled plate     | PEM10002 | blue              | dia. 120xh18       |            | 0,19      |