




Isothermal container for meals delivery

- Indicated for the meals on wheels sector or for transporting and distributing of special dietary meals in school and hospital catering.
- Specifically designed to transport **disposable foils 18x18 cm** or **GN 1/6 pans**.
- It allows to **transport a complete three course meal at differentiated temperatures** (hot and chilled), thanks to the use of the eutectic plates and of the isothermal separator.
- The hot plate extends temperature retention during transport of hot foods, the chilled plate prolongs temperature retention during transport of chilled foods, while the isothermal separator allows insulating the hot area from the chilled area inside the container.
- Excellent **stacking** and stability of the pans, also during transport.
- A lightweight, easy to use container, fitted with a practical handle for carrying and lifting.
- 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).
- Designed to be long lasting: performance remains basically unaltered when reused.
- **Fully recyclable** at the end of the operating life.

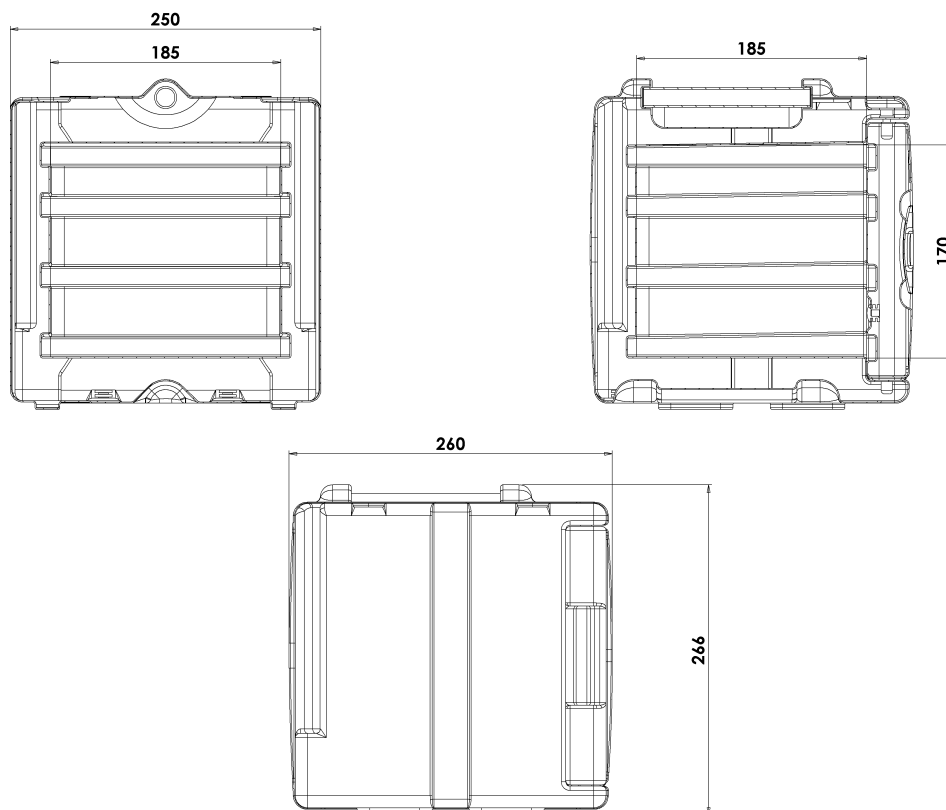
MANUFACTURING MATERIALS

Polypropylene	inner and outer walls of the base and of the lid; food contact safe	Polyurethane	insulating material between the walls of the base and of the lid free of CFC and HCFC
Stainless steel	carry handle, door closure system		

CHARACTERISTICS

	<p>A neutral (non-insulated) container is available, upon request, for transporting complementary items (cutlery, beverages, bread, fruit etc.). This additional backpack can be fastened to the back of the Single insulated container.</p>		<p>Easy to disassembly door, to facilitate washing.</p>
	<p>The eutectic plates are easy to use:</p> <ul style="list-style-type: none"> • chilled plates must be frozen to -3°C; • hot plates must be soaked in water with a temperature of +80°C for 30 minutes. <p>The chilled plate freezing time depends on the refrigerating power of the cooling system used.</p>		<p>According to the combination of plates, it is possible to transport:</p> <ul style="list-style-type: none"> • a meal composed by 3 hot courses; • a meal composed by 3 chilled courses; • a meal composed by both hot and cold courses.
	<p>Featuring a practical and efficient closure system.</p>		<p>Fitted with a built-in, stainless steel carry 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>Clamping card holder.</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 at temperatures ranging between -30° and +100°C.</p>

TECHNICAL SPECIFICATIONS



Model	Code	Colour	External dim. (mm)	Internal dim. (mm)	Capacity l	Weight Kg
Single isothermal container	MAL20001	grey blue melange	250x260xh266	185x185xh170	5,8	2,2
Neutral backpack	38510001	grey blue melange	250x110xh235	220x80xh225	3,96	0,75
Hot Plate	PEM20001	red	195x195xh15			0,4
Chilled Plate	PEM20002	blue	195x195xh15			0,5
Isothermal separator	PEM20003	sand	195x195xh15			0,2