







Isothermal tray with neutral zone for melamine dishes

- Equipped with four compartments to house single meals prepared for melamine dishes and a dedicated seat to house complementary items (cutlery, beverages, bread, fruit etc.) with polycarbonate lid.
- It allows to carry four courses at different temperatures (hot and chilled), thanks to the limited heat exchange between tray compartments.
- EURONORM external dimensions, adaptable to all standard trolleys.
- It assures proper temperature retention, limiting the risk of bacterial proliferation whilst preserving food quality and organoleptic characteristics.
- High thermal insulation coefficient, it can keep hot or cold portioned food up to 30 minutes.
- The isothermal characteristics comply with current regulations (EC Reg. 852/2004 HACCP-) and with applicable technical standards (EN 12571 and Accord AFNOR AC D40-007).
- It can be loaded both on a preparation conveyor or on a fixed shelf.
- Produced with blow moulding technology: the base and the lid have a monolithic structure (no sharp corners, junctions and welds).
- It can be washed and sanitized in an industrial dishwasher.
- Fully recyclable at the end of the operating life.

MANUFACTURING	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			

CHARACTERISTICS Equipped with: 1 compartment (A) for dishes/bowls (dia. 210/185 mm) 1 compartment (B) for dishes/bowls (dia. 185/150 mm) Е 1 compartment (C) for dishes/bowls (dia. 130 B D mm) 1 compartment (D) for small bowl (dia. 105 1 compartment (E) for complementary items Base and cover perfectly super-imposable, providing excellent temperature retention.



The tray compartments are thermally insulated. This allows to carry 4 courses at differentiated temperature, without risk of thermal pollution.





Easy to use: The base can be used as a support for the consumption of the meal.



The isothermal tray ensures temperature retention even when the user is not present when the meal is distributed.



Dishwasher safe.



It can be loaded both on a preparation conveyor or on a fixed shelf.



Easily stackable, to optimize the storage surface.



Clamping card holder available on request.



Pair of stainless steel latches, available on request.



Polycarbonate lid for neutral zone available on request.



Monolithic structure, no sharp corners, junctions and welds.



Insulated with CFC and HCFC-free polyurethane foam.

Container guaranteed for

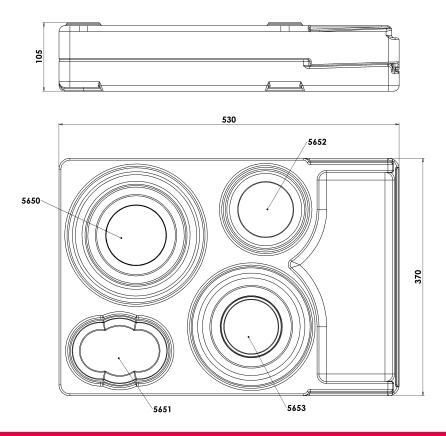
-30° to +85°C.

TIPS FOR THE CORRECT TEMPERATURE MAINTENANCE

+75°C/+ 85°C

Make sure that the food is portioned at the correct temperature between 75°C and 85°C.

TECHNICAL SPECIFICATIONS



Model	Code	Colour	External dim. (mm)	Weight Kg
TS 50 with neutral zone for melamine dishes	TS520101	orange / grey	530x370x105h	2.6
TS 50 with neutral zone for melamine dishes	TS520104	green / grey	530x370x105h	2.6
TS 50 with neutral zone For melamine dishes	TS520103	blue / grey	530x370x105h	2.6
Polycarbonate lid for neutral zone	ADA001	transparent		
Locking kit TS50	ANA003	stainless steel		
Clamping label holder	AMA301	stainless steel		



MONOTHERM ACCESSORIES							
Melamine set TS50		Porcelain set TS60					
	CODE: 5650 Dish ø 210 mm		CODE: ACE005 Dish with two compartments ø 260 h25 mm				
	CODE: ADB006 Supporting lid ø 210 mm		CODE: ACE006 Dish with two compartment ø 255 h33 mm				
	CODE: 5653 Bowl ø150 mm		CODE: ADB010 Lid with gasket ø260mm				
	CODE: ADB043 Sealed lid ø 150 mm		CODE: ACE043 Bowl ø 120 mm				
	CODE: 5652 Bowl ø 130 mm	ADB041	CODE: ADB041 Sealed lid ø 120mm				
	CODE: ADB042 Sealed lid ø 130mm						
	CODE: 5651 Bowl ø 105 mm						

