

# ISOTHERMAL TRAY TS50



EN




## Isothermal tray for disposable foils

- Equipped with four compartments to house disposable foils and a dedicated seat to house complementary items (cutlery, beverages, bread, fruit etc.).
- 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 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
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## CHARACTERISTICS

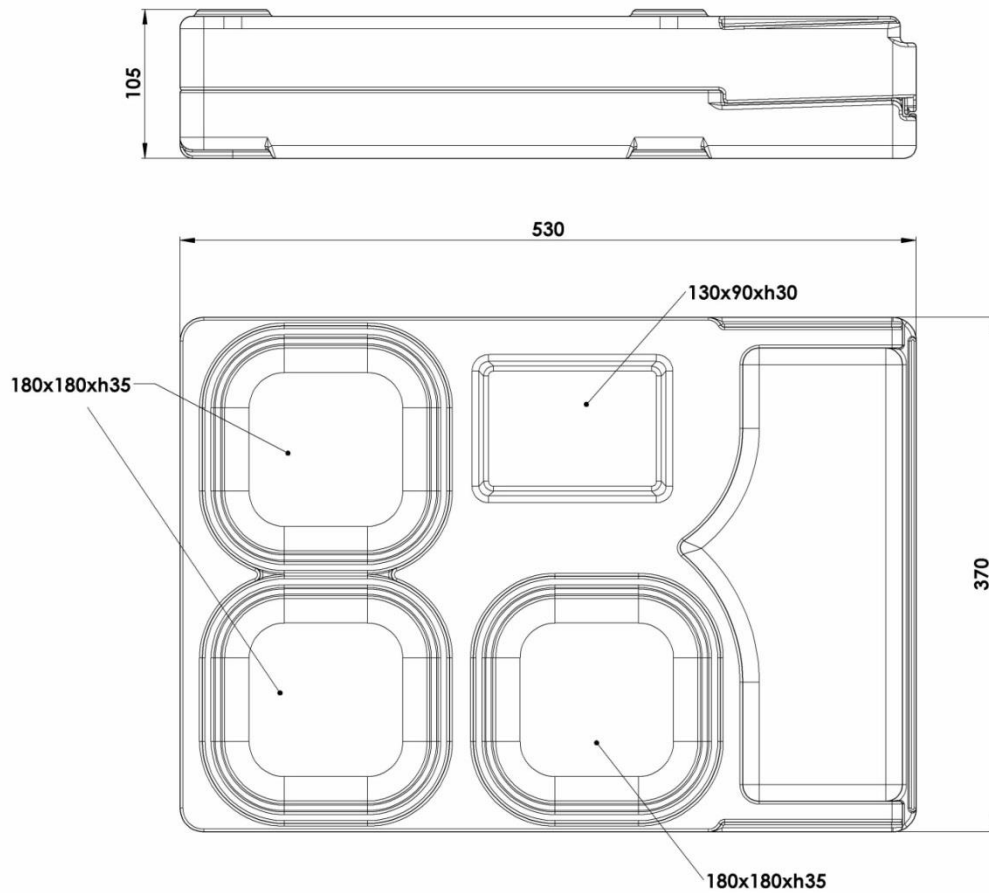
	<p>Equipped with:</p> <ul style="list-style-type: none"> <li>• 3 compartments to house disposable foils 18x18x2.5/3.5h cm</li> <li>• 1 compartment to house a disposable foil 13x9x3h cm</li> <li>• 1 compartment to house the complementary items.</li> </ul>		<p>The tray compartments are thermally insulated. This allows to carry 4 courses at differentiated temperature, without risk of thermal pollution.</p>
	<p>Base and cover perfectly super-imposable, providing excellent temperature retention.</p>		<p>Easy to use: The base can be used as a support for the consumption of the meal.</p>
	<p>The isothermal tray ensures temperature retention even when the user is not present when the meal is distributed.</p>		<p>Dishwasher safe.</p>
	<p>It can be loaded both on a preparation conveyor or on a fixed shelf.</p>		<p>Easily stackable, to optimize the storage surface.</p>
	<p>Clamping card holder available on request.</p>		<p>Pair of stainless steel latches, available on request.</p>
	<p>Trolley in stainless steel at 12 or 24 seats, available on request</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>Container guaranteed for use: <b>-30° to +85°C.</b></p>

## 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
TS50 with integral lid for disposable foils	TS550101	orange / grey	530x370xh105	2.6
TS50 with integral lid for disposable foils	TS550103	blue / grey	530x370xh105	2.6
TS50 with integral lid for disposable foils	TS550104	green / grey	530x370xh105	2.6
Locking kit TS50	ANA003	stainless steel		
Clamping label holder	AMA301	stainless steel		
12-trays trolley	3748A	stainless steel	480x610xh1800	20
24-trays trolley	3751A	stainless steel	870x610xh1800	32



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