

ISOTHERMAL TRAY TS60



EN



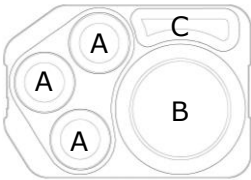
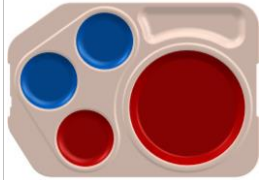


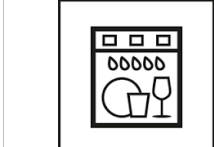






Isothermal tray for ceramic dishes

- Equipped with four compartments to house ceramic dishes 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

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
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CHARACTERISTICS

	<p>Equipped with:</p> <ul style="list-style-type: none"> • 3 compartments (A) for dishes/bowls (dia. 210 mm) • 1 compartment (B) for dish (dia. 260 mm) • 1 compartment (C) for complementary items 		<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>Pair of stainless steel latches, available on request.</p>		<p>Available, on request, a convenient closure with handle that enables to carry the tray with a single hand.</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: -30° to +85°C.</p>

TIPS FOR THE CORRECT TEMPERATURE MAINTENANCE

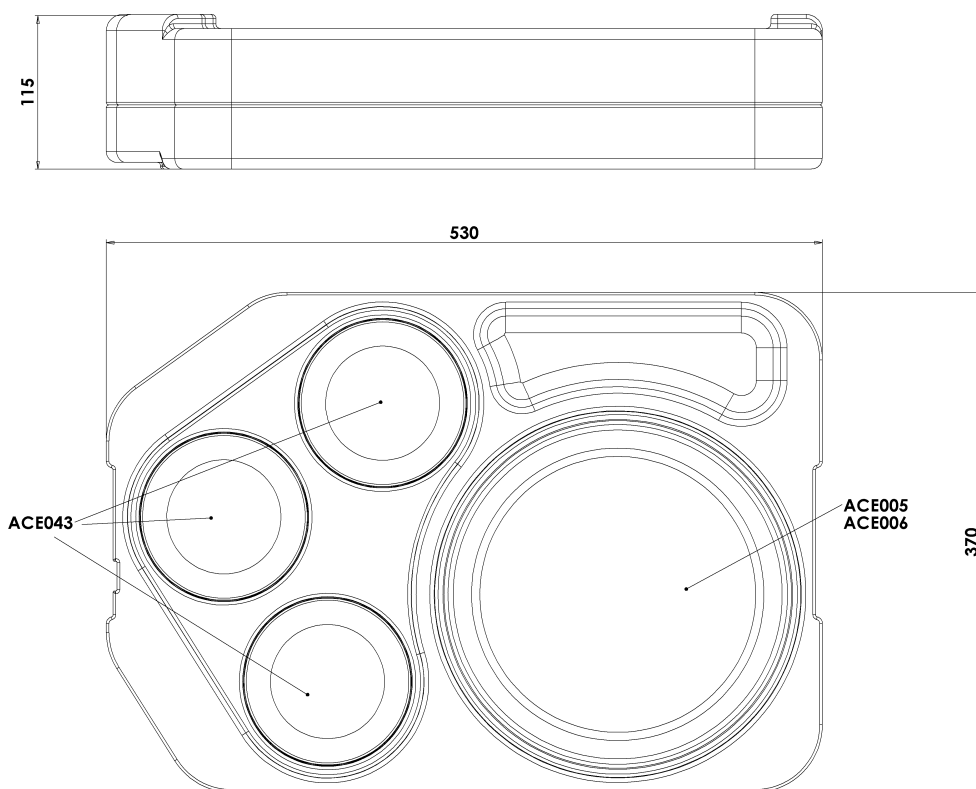
+70°C

Preheat accurately the ceramic dishes in use (70°C).

+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 60 with integral lid	TS610101	orange / grey	530x370x105h	2.5
TS 60 with integral lid	TS610103	blue / grey	530x370x105h	2.5
TS 60 with integral lid	TS610104	green / grey	530x370x105h	2.5
Locking kit	ANA003	stainless steel		
Locking kit with handle	PAFT9001	stainless steel		
12-trays trolley	3748A		480x610xh1800	20
24-trays trolley	3751A		870x610xh1800	32

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 compartments 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		CODE: ADB041 Sealed lid ø 120mm
	CODE: ADB042 Sealed lid ø 130mm		
	CODE: 5651 Bowl ø 105 mm		