



EN



Isothermal tray for disposable accessories

- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 39231090
- Compatible with food contact
- EURONORM dimensions
- 4 perfectly isolated locations
- Dishwasher safe
- Technology: rotomoulding
- Warranty: 24 months
- Fully recyclable at the end of its operational life.
- Stackable and easy to handle

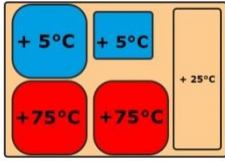









MANUFACTURING MATERIALS

Polypropylene	internal and external walls of the base and lid; suitable for food contact	Polyurethane	insulating material between the walls of the base and cover; CFC and HCFC free
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Model	Code	EAN code	External dimensions (mm)	Weight (kg)
TS50 for disposable Orange/grey	TS550101	8022949066840	530x370xh105	2,6
TS50 for disposable Blue/grey	TS550103	8022949157401	530x370xh105	2,6
TS50 for disposable Green/grey	TS550104	8022949157432	530x370xh105	2,6



FEATURES PRODUCT

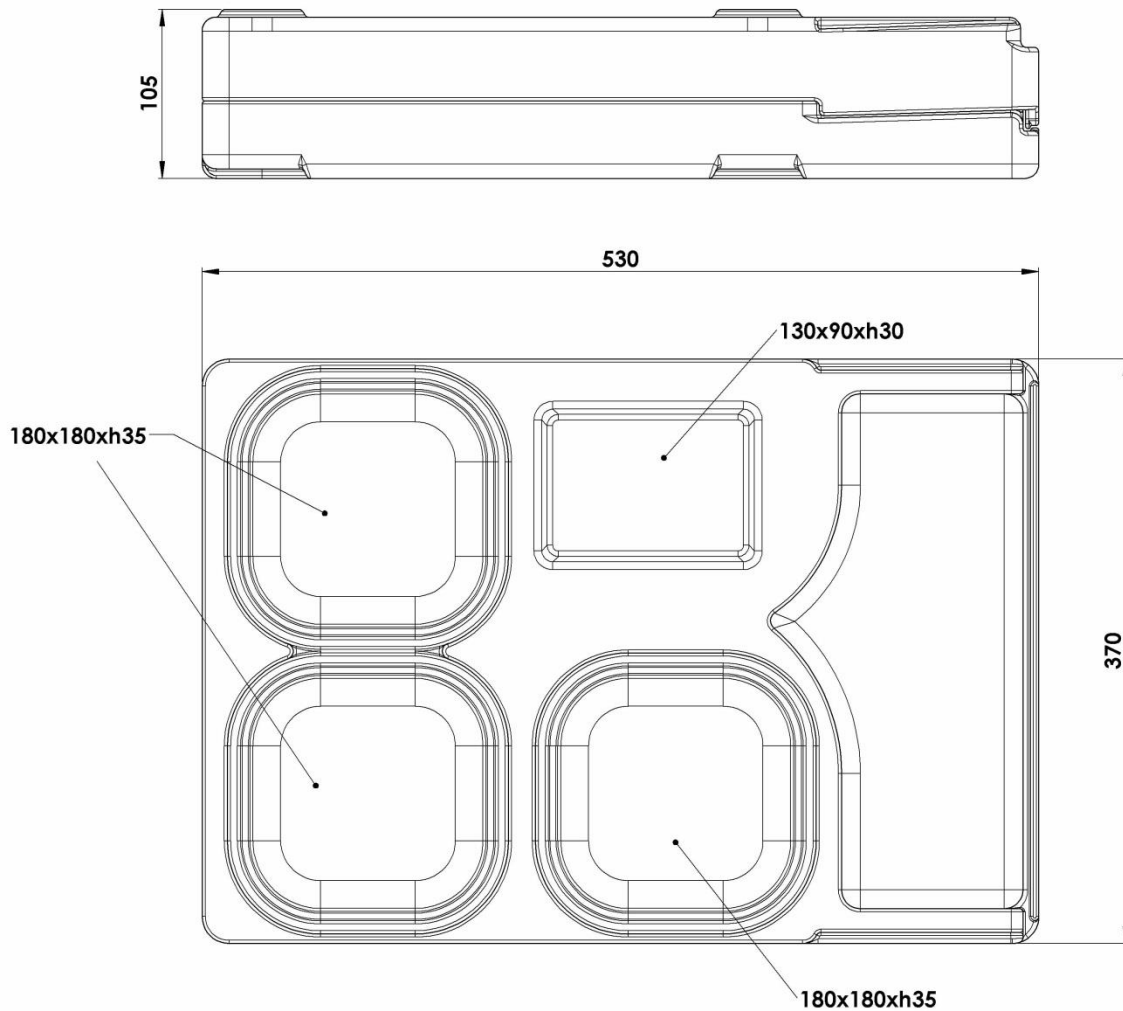
	<p>Equipped with:</p> <ul style="list-style-type: none"> • 3 seats for disposable dishes 18x18 cm • 1 seat for disposable dishes 13x9x3h cm • 1 seat for complements 		<p>The tray seats are thermally insulated to allow 4 courses at different temperatures, without risk of thermal contamination.</p>
	<p>Base and lid perfectly stackable to grant an excellent thermal isolation</p>		<p>Practical to use: the base can serve as support for consumption of the meal.</p>
	<p>The isothermal energy of the tray ensures thermal maintenance even if the user is not present at the distribution of the meal.</p>		<p>Dishwasher safe.</p>
	<p>Convenient to prepare, both on tape and on fixed shelf.</p>		<p>Easily stackable, to optimize the storage surface.</p>
	<p>Available, on request, interlocking card holder.</p>		<p>Available, on request, pair of closures in stainless steel.</p>
	<p>Available, on request, tray trolleys with 12 and 24 seats in stainless steel, for easy handling.</p>		<p>Monobloc structure, without edges, joints and welding.</p>
	<p>Insulation with CFC and HCFC-free polyurethane foam.</p>		<p>Container granted for use: from -30°C to +85°C.</p>

TIPS FOR PROPER TEMPERATURE MAINTENANCE

+75°C/+ 85°C

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

TECHNICAL DATA (mm)



ACCESSORIES	Code	Material	Ext. Dim.	Weight (kg)
Closure kit	ANA003	stainless steel		
Card holder	AMA301	stainless steel		
Cart 12 seats	3748A	stainless steel	480x610xh1800	20
Cart 24 seats	3751A	stainless steel	870x610xh1800	32