



EN



Insulated tray with integral lid

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

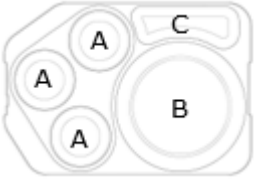




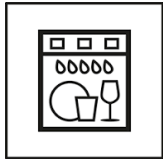







MANUFACTURING MATERIALS

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)
TS 60 orange/grey	TS610101	8022949065799	530x370x105h	2.5
TS 60 blue/grey	TS610103	8022949157517	530x370x105h	2.5
TS 60 green/grey	TS610104	8022949157487	530x370x105h	2.5



PRODUCT FEATURES

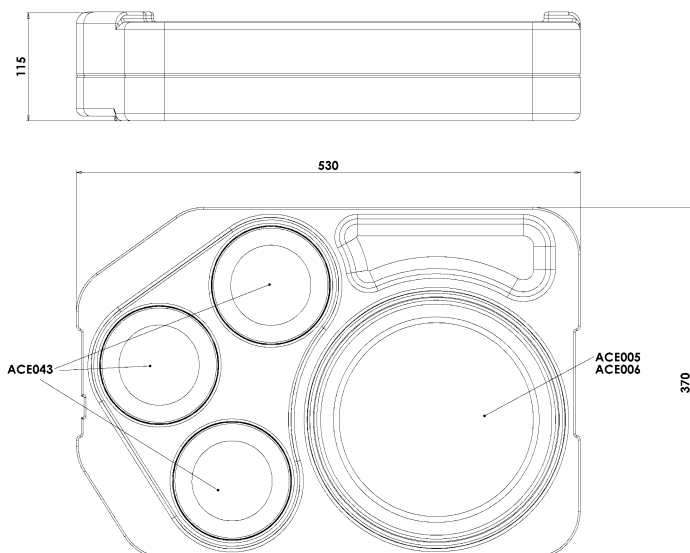
	<p>Equipped with:</p> <ul style="list-style-type: none"> • 3 seats (A) diam. 130 mm • 1 seat (B) for dishes diam 255 mm • 1 seat (C) for meal complements 		<p>The tray seats are thermally insulated to allows 4 courses at different temperatures, without risk of thermal contamination</p>
	<p>Base and lid perfectly stackable guarantee excellent thermal isolation.</p>		<p>Practical to use: the base can be used as a support for the 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 the meal, both on tape and on fixed shelf.</p>		<p>Easily stackable, to optimize the storage surface.</p>
	<p>Available, on request, pair of stainless steel closures.</p>		<p>Available, on request, a practical closure with handle</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 welds.</p>
	<p>Insulation with CFC and HCFC-free polyurethane foam.</p>	<p>°C</p>	<p>Guaranteed container 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

Model	Code	Color	External dimensions (mm)	Weight (kg)
Closure kit	ANA003	stainless steel		
Handle closure	PAFT9001	stainless steel		
Cart 12 seats	3748A	stainless steel	480x610xh1800	20
Cart 24 seats	3751A	stainless steel	870x610xh1800	32

MELAMINE SET



	Code: 5655 Two-compartment plate Ø 255 mm		Code: 5652 Bowl ø 130 mm
	Code: ADB010 Cover with gasket ø 260 mm		Code: ADB042 Lid ø 130 mm

- Specifically designed to be used as an accessory and adapt perfectly in the tray seats, the melamine tableware set has a shiny and shiny appearance, similar to ceramic thanks to a specific treatment that makes the product unique and of the highest quality.
- Lightweight and easy to handle, Melform melamines are unbreakable and used mainly in schools, hospitals, nursing homes, where user safety is the priority.
- Easily sanitized and dishwasher safe, they comply with food safety regulation 852/2004/EC (HACCP).
- Operating temperatures: from -18°C to +80°C.
- Maximum washing and drying temperature: +80°C.
- Resistant to detergents with PH less than or equal to 10.