

SOLUZIONI FOODSERVICE

**CONTENITORE ISOTERMICO THERMAX 18/18 GN 1/1 GRIGIO/BLU
cm.46x64x38H**

TOP OPENING ISOTHERMAL CONTAINER SUITABLE FOR HOT, FRESH FROZEN TRANSPORT



vedi prodotto online

CODICE: 056020451



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USE:

Item for temperature-controlled transport of multi-portion hot, fresh and frozen meals.

Ideal for catering companies and collective and hospital catering.

Excellent isothermal capabilities.

Equipped with 8 constant-pitch guides, door that can be opened up to 240° and removable for washing, and removable stainless steel grip handles.

It houses a GN1/1 cm.200h well + a eutectic plate; or 6 ice cream tubs or 48 disposable containers 18x18.

MATERIAL:

- food-grade polyethylene insulated with CFC-free expanded polyurethane
- temperatures of use +100°-30°
- design suitable for direct service
- hygienic
- practical and shockproof closure
- easy to transport
- made in Italy
- The characteristics of the product meet the criteria of current legislation for suitability for food contact (Re.UE n.10/2011), for isothermal and hygiene (Reg. CE 852/2004 -HACCP-) and for the applicable technical standards (EN12571 and Accord AFNOR AC D40-007).