

CONTENITORE ISOTERMICO THERMAX AF8 GN 1/1 GRIGIO/BLU
cm.44x64x48H



SOLUZIONI FOODSERVICE

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, a door that can be opened up to 240° and removable for washing and stainless steel grip handles.

Ideal for 1/1, 1/2 and 1/3 Gastronorm pans.

Accommodates GN1/1 tanks: 4x65h, 2x150h, 1x65 + 2x100h, 1x100 + 1x200h 1 plate + 1x65 + 1x200h.

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).