

**ISOTHERMAL CONTAINER THERMAX AF12 GN 1/1 GREY/BLUE
WITH DIGITAL HOT ACTIVE DOOR - SINGLE PHASE 220V
cm.
53.3X33X51.5H**



vedi prodotto online

CODICE: 0560604510016

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

The 230V active door operates in a thermal maintenance regime thanks to the convection heating unit which compensates for the natural thermal decay of the transported meal. The Active Door is designed to distribute the heat homogeneously and progressively inside the container; this avoids local overheating and food annealing phenomena, to the advantage of preserving the taste and the nutritional principles contained in the food.

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

Accommodates GN1/1 tanks: 1xplate + 2x200h, 4x100h, 3x150h, 6x65h

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 and stackable
- 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).