

ISOTHERMAL CONTAINER THERMAX AF12 GN 1/1 GRAY/BLUE
cm. 53.3X33X51.5H



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.

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).