

G E N E R A L
 C A T A L O G
 2 0 1 7





THE COMPANY

Melform, leader in the field of controlled-temperature transport systems, is an Italian company specialised in the study, creation and production of insulated and refrigerated containers for logistics and a wide range of trays and accessories for the catering sector.

Melform has a highly qualified Technical Office which can study solutions tailored to specific requirements for storage and transportation. Melform has always been synonymous with safety and quality: the worldwide known insulated and refrigerated Melform containers comply with the regulations in force, they are NF certified, they allow to work in a HACCP environment and can be equipped with the ATP APPROVAL certification for the road transport of perishable foodstuffs.

BONETTO
GROUP

The engineering activity was implemented thanks to the experience and the advanced technology of Bonetto Group, consolidating the know-how in the rotational moulding and compression moulding technology.

MELFORM - Bonetto Group represents a reliable partner in all fields where maintaining the temperature is an indispensable requirement for product quality protection: from food supply chain to Vending, from the Biomedical sector to the food industry.

MELFORM





Company with ISO 9001:2008 certified management systems



**HYGIÈNE ALIMENTAIRE
FOOD HYGIENE**
www.marque-nf.com

Caractéristiques certifiées selon Règlement
NF031:

Aptitude au nettoyage
(produits en polycarbonate, Maxidolly,
conteneurs isothermes)

Performance isothermiques
(conteneurs isothermes)



ATP



EXPERIENCE



TECHNOLOGY



KNOW-HOW





EXPERIENCE

Melform, leader in the field of controlled-temperature transport systems for over 50 years, is an Italian company specialised in the study, engineering and production of insulated and refrigerated containers for industrial logistics, as well as a wide range of trays and accessories for the Food Service sector.

TECHNOLOGY

Rotational moulding technology allows to produce containers provided in a monolithic containment structure. The absence of corners, junctions and weldings, allows a proper cleaning and sanitising. Conversely, with the compression moulding technology, we obtain trays manufactured with various materials having excellent durability and mechanical strength.

KNOW-HOW

The engineering activity was implemented thanks to the sector-specific experience of Bonetto Group, thus consolidating the know-how in the rotational moulding and compression moulding technology. The corporate focus on research and development activities, moreover, allows the Melform trademark to always be at the cutting edge in global competition.



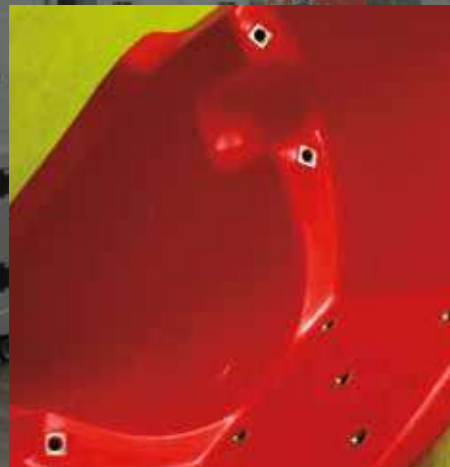
**CUSTOMISED
SOLUTIONS**



QUALITY



SAFETY





CUSTOMISED SOLUTIONS

A system programmed by Melform technicians determines the possible journey time according to the type of container, the quantity of goods to be transported and the temperatures required. Melform has a highly qualified Technical Office which can study solutions tailored to specific requirements for storage and transportation.

QUALITY

Melform boasts a quality management system certified according to the international ISO 9001 standards. In addition, many products in the range are also certified according to NF- Hygiène Alimentaire quality standards.

SAFETY

The Melform range of containers, designed in compliance with applicable technical standards, have been approved for transporting perishable goods by road, since they efficiently passed the same tests which are carried out on the insulated vehicles, according to ATP rules.

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FOODSERVICE SOLUTIONS





A complete line of isothermal and refrigerated containers for the maintenance of hot, fresh and frozen products.

Manufactured using rotational moulding technology our containers are free of sharp edges, joints and welds.

Their shape and design allow for easy sanitising and determine a very low thermal dispersion.

Robust and durable, they are suitable for transportation of perishable products on the road as they are ATP certified and allow for correctly operating in HACCP environment.

How to distribute meals at the **correct temperature**

How to **comply** with the **regulations** in force

How to **always preserve product quality**

How to **simplify logistics** in an industrial kitchen

Choose the product best suited to you:

FOR FOODSERVICE, HOTEL AND CATERING SERVICE

Melform produces a wide range of PROFESSIONAL TRAYS, POLYCARBONATE CONTAINERS AND TABLE SERVICE ACCESSORIES.

MELFORM SERVICE LINE TRAYS

HIGHLY RELIABLE

sturdy and durable work tools.

UNIQUE STRONG AND DURABLE COLOUR COMBINATIONS

perfectly flat, scratch resistant, supporting shapes, resistant to UV rays.

SAFETY AND COMPLIANCE with the regulations:

Melform trays are easy to wash and disinfect, they do not release harmful substances on contact with foods, according to what is prescribed by (EU) regulation No. 03/2012.

WARRANTY ON BREAKAGE

guaranteed against breakage for 5 years.

CUSTOMISATION

Melform trays can be customised with images, pictures, writings and logos.



FOR MEALS ON WHEELS SERVICE

Melform produces a wide range of trays and isothermal containers for serving and distributing individual meals

MONOTHERM LINE

FUNCTIONAL and PRACTICAL

solutions for those who organise meal transport and distribution.

Food SAFETY and QUALITY

for the final consumer.

MELFORM POLYCARBONATE

SHOCK RESISTANT AND SHATTERPROOF

to ensure maximum safety for service personnel.

SAFE and COMPLIANT WITH existing regulations

the Melform polycarbonate is designed to be easily cleaned and disinfected (even in the dishwasher) and guarantees absolute hygienic protection of food.

TEMPERATURE RANGE

between -40°C and +120°C.



Are you a catering company? Choose ACTIVE LINE

Melform produces a complete range of professional ISOTHERMAL AND ACTIVE CONTAINERS, perfect for:

CATERING, BANQUETING

CANTEENS AND HOSPITALS

Hot activation systems to prolong temperature maintenance.

These containers are particularly indicated to keep food in temperature in case service is not immediate; in case the isothermal container is not used in full load or in case of split consignments.



FOR TRANSPORTING MEALS AND DRINKS AT A CONTROLLED TEMPERATURE

THERMAX LINE

TEMPERATURE UNDER CONTROL

Thanks to the excellent isothermal properties, Melform isothermal containers allow you to easily organise the transportation of hot, fresh and frozen food.

PRESERVING FOOD QUALITY

Melform isothermal containers allow to maintain food at the correct temperature, limiting the risk of uncontrolled growth of bacteria.

VALUE ADDED IN THE WORKING CYCLE

Thermax Line containers are designed to make the working cycle of food & beverage professionals, more convenient and efficient.

ISOTHERMAL CONTAINERS FOR BEVERAGES

ISOTHERMAL CONTAINERS FOR TRANSPORTING MEALS

KOALA LINE

TEMPERATURE ADJUSTMENT RANGE

from -18°C to $+10^{\circ}\text{C}$.

EASY TO TRANSPORT BY CAR

Easy to transport by car and easy to handle thanks to the limited size and weight.

SUITABLE FOR CARRYING COMPOSITIONS

of Gastronorm pans $1/2 + 1/3$.

THEY KEEP THE CONTENT (FRESH OR FROZEN)

at a constant temperature, up to -18°C with external temperature $+30^{\circ}\text{C}$.



Invest the right way: choose MELFORM

DURABLE

Melform products are built to last; their performance remains unchanged over the years.

MATERIALS IN CONTACT WITH FOOD

Melform isothermal containers are safe in contact with food on the whole surface (EU Reg.No. 10/2011).

COMPLIANT ISOTHERMAL PERFORMANCE

temperature maintenance is in line with the existing required standards (EC Reg. 852/2004 - HACCP -) and with the applicable technical standards (EN12571 and Accord AFNOR AC D40-007).

ATP CERTIFIED

for the road transport of perishable goods.
Melform containers can be ATP certified and operate in accordance with applicable laws.

FLEXIBILITY IN TRANSPORT MANAGEMENT

designed with dimensions suitable to be placed on any normal vehicle.

MULTI TEMPERATURE

chilled, frozen and ambient temperature products can be transported simultaneously in a single non-insulated vehicle. Temperature adjustment range: from -18°C to +10°C.

ECOFRIENDLY

Fully recyclable at the end of operating life.

WASHABLE AND CLEANABLE

easily washable and cleaned to prevent contamination.

MELFORM: A RELIABLE PARTNER FOR THE PROTECTION OF THE QUALITY

IN THE FOREGROUND:
AF 12
(see details P. 25)





Containers for the transport of meals
and beverages at controlled temperatures

THERMAX LINE



APPLICATIONS:

- **HORECA (Hotellerie-Restaurant-Café)**
- **banqueting**
- **catering**
- **military and civil protection**

TECHNOLOGY AND ISOTHERMAL QUALITY

Thermax isothermal containers are produced with rotational moulding technology: the container and the door have monolithic structure (devoid of corners, junctions and weldings). They are manufactured with polyethylene suitable for food contact and insulated with polyurethane foam without CFC and HCFC.

TEMPERATURE UNDER CONTROL

Thermax Line is a complete range of insulated containers for logistics.

Thanks to the optimal isothermal performance, they grant the transport of hot, chilled and frozen food.

FOOD QUALITY PROTECTION

Thermax Line solutions allow to maintain food at the proper temperature for a long time, limiting the risk of uncontrolled bacterial proliferation and protecting the quality of the food.

VALUE ADDED IN THE WORKING CYCLE

Thermax Line containers have been designed to make the working cycle of food & beverage professionals more convenient and efficient. Ergonomic handles, trolleys, removable doors and gaskets, easily replaceable hooks and hinges, stackable and washable in the dishwasher. Saving time and maintaining food quality: Melform containers confer real added value for the levels of service delivered.

QC 5

CAPACITY: 4,3L

Indicated for beverage transport and distribution.

Recessed tap

Stainless steel catches

| COLOUR | CODE | EXT. DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|-----------------|----------|--------|
| grey/blue melange | QC050011 | 245x350x395 mm | 4,3 l | 5 kg |
| blue | QC050001 | 245x350x395 mm | 4,3 l | 5 kg |
| red | QC050007 | 245x350x395 mm | 4,3 l | 5 kg |
| sand | QC050003 | 245x350x395 mm | 4,3 l | 5 kg |



ACCESSORIES:

| ARTICLE | CODE |
|-----------------|--------|
| Long shanck kit | RRI175 |
| Plug kit | RRI018 |

QC 10

CAPACITY: 10L

Maximum flexibility of use.

Recessed tap

Stainless steel catches



| COLOUR | CODE | EXT. DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|-----------------|----------|--------|
| grey/blue melange | QC100011 | 240x430x430 mm | 10 l | 6,2 kg |
| blue | QC100001 | 240x430x430 mm | 10 l | 6,2 kg |
| red | QC100007 | 240x430x430 mm | 10 l | 6,2 kg |
| sand | QC100003 | 240x430x430 mm | 10 l | 6,2 kg |



ACCESSORIES:

| ARTICLE | CODE |
|-----------------|--------|
| Long shanck kit | RRI175 |
| Plug kit | RRI018 |

QC 20

CAPACITY: 19L

Perfect for large users.

Recessed tap

Stainless steel catches

| COLOUR | CODE | EXT. DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|-----------------|----------|--------|
| grey/blue melange | QC200011 | 295x465x460 mm | 19 l | 7,6 kg |
| blue | QC200001 | 295x465x460 mm | 19 l | 7,6 kg |
| red | QC200007 | 295x465x460 mm | 19 l | 7,6 kg |
| sand | QC200003 | 295x465x460 mm | 19 l | 7,6 kg |



ACCESSORIES:

| ARTICLE | CODE |
|-----------------|--------|
| Long shanck kit | RRI175 |
| Plug kit | RRI018 |



Long shank kit
Allows for easily housing cups and bowls of various sizes.

Plug kit
To be used as an alternative to the tap to transport sauces, soups etc.

Q-Xtra

CAPACITY: 10L

Recommended for the distribution of drinks during buffet breakfasts and receptions.

- Recessed tap**
- Stainless steel grip handles**
- Shockproof catches**



| COLOUR | CODE | EXT. DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|-----------------|----------|--------|
| grey/blue melange | QA100001 | 265x450x453 mm | 10 l | 5,4 kg |

ACCESSORIES:

| ARTICLE | CODE |
|----------|--------|
| Plug kit | RRI018 |



QC 25

CAPACITY: 10L

Robust and indestructible, with 25 litre capacity, it is suitable for military exercises and for Civil Protection uses.

- Recessed tap**
- Grip handles**
- Stainless steel catches**
- Sealable catches**

| COLOUR | CODE | EXT. DIM. AXBXH | CAPACITY | WEIGHT |
|----------------|----------|-----------------|----------|--------|
| blue | QC250001 | 310x455x588 mm | 25 l | 8,5 kg |
| red | QC250007 | 310x455x588 mm | 25 l | 8,5 kg |
| military green | QC250013 | 310x455x588 mm | 25 l | 8,5 kg |



ACCESSORIES:

| ARTICLE | CODE |
|----------|--------|
| Plug kit | RRI091 |

Top Ten

CAPACITY: 10L

Suitable for banquets and receptions, easy to resupply thanks to the removable inner container.

Complete with inner bowl

Recessed tap

Grip handle

Catches made of shockproof material

| COLOUR | CODE | EXT. DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|-----------------|----------|--------|
| grey/blue melange | TP100012 | 390x390x490 mm | 10 l | 9 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | CAPACITY | WEIGHT |
|-----------------------|-------------------|----------|---------------|----------|--------|
| Drip-tray | grey/blue melange | TP0R0028 | 390x460x83 mm | - | 1,6 kg |
| Additional inner bowl | transparent | PAQP9001 | - | 10 l | 0,9 kg |



Drip-tray
Available on request.



No. 1 Inner bowl included in the code TP100012.

EY 13

CAPACITY: 13L

Recommended for transporting and serving sauces and soups.

Available on request, inner container made of polyethylene or stainless steel.

Compatible with the use of GN 1/3 h 200 mm pans

Stainless steel catches

| COLOUR | CODE | EXT. DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|-----------------|----------|--------|
| grey/blue melange | EY130006 | 240x430x375 mm | 13,75 l | 5 kg |
| blue | EY130001 | 240x430x375 mm | 13,75 l | 5 kg |
| red | EY130004 | 240x430x375 mm | 13,75 l | 5 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | CAPACITY |
|--|-----------------|-------------------|----------|
| Inner container | | | |
| GN 1/3 H200 + lid | white | 3850 | 10 l |
| Stainless steel inner container GN 1/3 H200 + sealed lid | stainless steel | AT4126A + AT4727A | 8,2 l |



AF 6 GN 1/2

6 RUNNERS WITH DIFFERENTIATED PITCH

Compact and easy to handle, indicated for transporting small quantities of food in GN1/2 pans and trays.

Designed to house eutectic plates (see P. 36)

Stainless steel catches

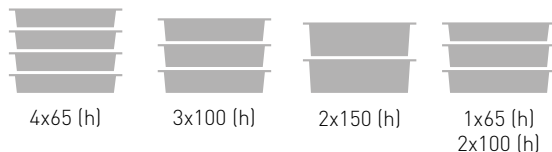
Extractable grip handles

Adjustable relief valve

Removable gasket



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AF060006 | EXT. 410x360x440 mm INT. 330x275x340 mm | 30,5 l | 7,5 kg |
| blue | AF060001 | EXT. 410x360x440 mm INT. 330x275x340 mm | 30,5 l | 7,5 kg |
| red | AF060004 | EXT. 410x360x440 mm INT. 330x275x340 mm | 30,5 l | 7,5 kg |



AF 7 GN 1/1

7 RUNNERS WITH DIFFERENTIATED PITCH

Perfect for the simultaneous transport of GN pans and trays of different heights.

Designed to house eutectic plates (see P. 37)

Designed to use with active door (see P. 48)

Stainless steel catches

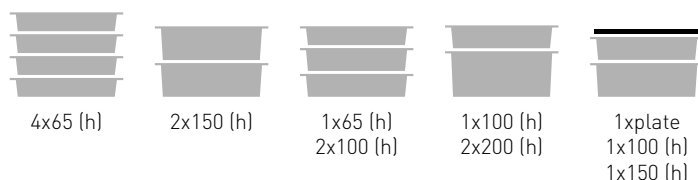
Extractable grip handles

Adjustable relief valve

Removable gasket



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AF070006 | EXT. 440x640x480 mm INT. 325x540x360 mm | 63 l | 11 kg |
| blue | AF070001 | EXT. 440x640x480 mm INT. 325x540x360 mm | 63 l | 11 kg |
| red | AF070004 | EXT. 440x640x480 mm INT. 325x540x360 mm | 63 l | 11 kg |



AF 8 GN 1/1

8 RUNNERS WITH CONSTANT PITCH

Recommended for carrying GN pans of equal height.
5 litre extra capacity compared to AF 7.

Designed to house eutectic plates (see P. 37)

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Removable gasket



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|---------|
| grey/blue melange | AF080006 | EXT. 440x640x480 mm INT. 325x540x380 mm | 68 l | 11,5 kg |
| blue | AF080001 | EXT. 440x640x480 mm INT. 325x540x380 mm | 68 l | 11,5 kg |
| red | AF080004 | EXT. 440x640x480 mm INT. 325x540x380 mm | 68 l | 11,5 kg |



4x65 (h)



2x150 (h)



1x65 (h)
2x100 (h)



1x100 (h)
2x200 (h)



1xplate
1x65 (h)
1x200 (h)



AF 12  **GN 1/1**

12 RUNNERS WITH CONSTANT PITCH

Container with large capacity, compact and easy to handle.

Designed to house eutectic plates (see P. 37)

Designed for use with active door (see P. 49)

Catches in shockproof material

Optimised for modular system

Stainless steel grip handles

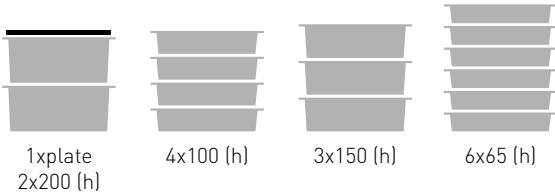
Built-in label holder

Adjustable relief valve

Removable gasket



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|---------|
| grey/blue melange | AF12H006 | EXT. 440x665x650 mm INT. 330x533x515 mm | 90 l | 16,5 kg |
| blue | AF12H004 | EXT. 440x665x650 mm INT. 330x533x515 mm | 90 l | 16,5 kg |
| red | AF12H005 | EXT. 440x665x650 mm INT. 330x533x515 mm | 90 l | 16,5 kg |



ACCESSORIES:

ARTICLE

Card label kit for AF 12 - 100 pcs per kit

Trolley AF 12

Single interlocking kit (2pcs.)

GN1/1 grid

COLOUR

grey/blue melange

stainless steel

stainless steel

CODE

RRI157

THS20009

RRI137

AEA020

EXT. DIM.

-

505x685x205 mm

-

530x325xh12 mm

CAPACITY

-

-

-

-

WEIGHT

-

6,4 kg

0,6 kg

1,3 kg



AL 200 GN 1/1

1 RUNNER

Equipped with wide side opening to facilitate loading GN pans.
Also recommended for transporting 18x18 disposable foil.
Provided with a runner for housing an eutectic plate.

Designed to house eutectic plates (see P. 37)

Catches in shockproof material

Extractable grip handles

Adjustable relief valve

Removable gasket

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AL200007 | EXT. 460x640x380 mm INT. 330x545x245 mm | 48 l | 10 kg |
| blue | AL200001 | EXT. 460x640x380 mm INT. 330x545x245 mm | 48 l | 10 kg |
| red | AL200004 | EXT. 460x640x380 mm INT. 330x545x245 mm | 48 l | 10 kg |



1xplate
2x100 (h)



1xplate
1x200 (h)



AL 300 GN 1/1

Good capacity: it is also possible to transport two stacked GN1/1 pans h150.
The side opening facilitates loading operations.

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Removable gasket

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AL300006 | EXT. 440x640x480 mm INT. 330x535x350 mm | 63 l | 12 kg |



1xplate
2x150 (h)



1xplate
1x100 (h)
1x200 (h)



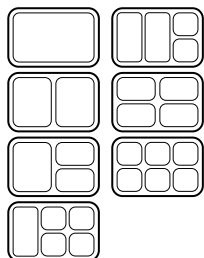
GN 1/1  **GN 1/1**

CAPACITY: 39 L

Flexible and functional: the perfect solution for transporting Gastronorm pans h=200 and submultiples.

- Stainless steel catches**
- Extractable grip handles**
- Adjustable relief valve**
- Removable gasket**

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | GN110006 | EXT. 415x660x300 mm INT. 330x535x205 mm | 39 l | 7,4 kg |
| blue | GN110001 | EXT. 415x660x300 mm INT. 330x535x205 mm | 39 l | 7,4 kg |
| red | GN110004 | EXT. 415x660x300 mm INT. 330x535x205 mm | 39 l | 7,4 kg |



GN 18/18  **GN 1/1**

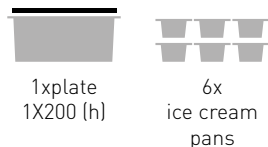
CAPACITY: 49 L

A perfect combination: one eutectic plate + one GN PAN H 200 and submultiples, or six 4.75 litre ice cream pans.

Also recommended for transporting 18x18 disposable foils.

- Catches made of shockproof material**
- Extractable grip handles**
- Designed to house eutectic plates (see P. 37)**

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | GN180006 | EXT. 460x640x380 mm INT. 365x545x245 mm | 49 l | 9,5 kg |



AP 100 GN 1/1

CAPACITY: 17 L

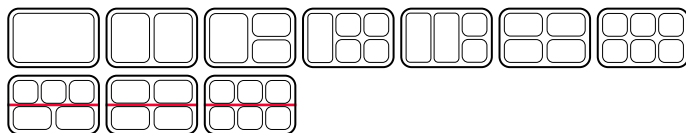
Specially designed to house **Gastronorm h 100 mm** pans and submultiples.

Available stainless steel adapter for GN1/4 and GN1/6 pans

Catches made of shockproof material

Extractable grip handles

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AP100006 | EXT. 410x610x200 mm INT. 310x510x110 mm | 17 l | 5,3 kg |
| blue | AP100001 | EXT. 410x610x200 mm INT. 310x510x110 mm | 17 l | 5,3 kg |
| red | AP100004 | EXT. 410x610x200 mm INT. 310x510x110 mm | 17 l | 5,3 kg |



ACCESSORIES:

ARTICLE

Adapter for GN1/4 and GN1/6 l=530 mm

COLOUR

stainless steel

CODE

ABA005

AP 150 GN 1/1

CAPACITY: 24,5 L

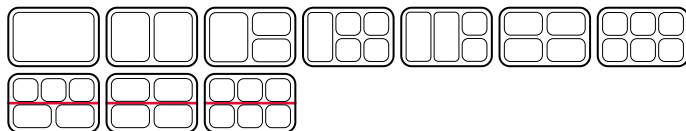
Specially designed to house **Gastronorm h 150 mm** pans and submultiples. A perfect combination of capacity and flexibility.

Available stainless steel adapter for GN1/4 and GN1/6 pans

Catches in shockproof material

Extractable grip handles

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AP150006 | EXT. 410x610x250 mm INT. 310x510x160 mm | 24,5 l | 6,1 kg |
| blue | AP150001 | EXT. 410x610x250 mm INT. 310x510x160 mm | 24,5 l | 6,1 kg |
| red | AP150004 | EXT. 410x610x250 mm INT. 310x510x160 mm | 24,5 l | 6,1 kg |



ACCESSORIES:

ARTICLE

Adapter for GN1/4 and GN1/6 l=530 mm

COLOUR

stainless steel

CODE

ABA005

AP 200  **GN 1/1**

CAPACITY: 31 L

Specially designed to house **Gastronorm h 200 mm** pans and submultiples.

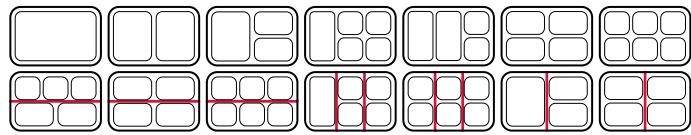
Large capacity container, easy to handle.

Stainless steel adapters available for GN 1/3, GN1/4 and GN1/6 pans

Catches made of shockproof material

Extractable grip handles

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AP200006 | EXT. 410x610x300 mm INT. 310x510x210 mm | 31 l | 6,8 kg |
| blue | AP200001 | EXT. 410x610x300 mm INT. 310x510x210 mm | 31 l | 6,8 kg |
| red | AP200004 | EXT. 410x610x300 mm INT. 310x510x210 mm | 31 l | 6,8 kg |



ACCESSORIES:

| ARTICLE | CODE |
|---|--------|
| Adapter l=530 for GN1/4 and GN1/6 | ABA005 |
| Adapter l=325 for GN 1/3, GN1/4 and GN1/6 | ABA001 |



Maxidolly Trolley

Recommended for AF and GN containers.
 Lightweight and easy to manoeuvre thanks to the practical handle.
 It allows to move without effort up to three stacked containers.
 Large capacity: can carry up to 150Kg.
 Polyethylene body.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|----------|---------------------|----------|--------|
| grey/blue melange chrome handle | MAXI0012 | EXT. 525x750x965 mm | - | 9,4 kg |
| grey/blue melange stainless steel handle | MAXI0011 | EXT. 525x750x965 mm | - | 9,4 kg |
| grey/blue melange no without handle | MAXI9002 | EXT. 525x750x210 mm | - | 7 kg |



Multiservice S Trolley

Indicated for AL and AP containers.
 Lightweight and easy to manoeuvre thanks to the practical grip handles.
 Large capacity: it can carry up to 160Kg.
 Monoblock shockproof structure, made entirely of polyethylene.
 It does not damage furniture or walls in case of accidental contact.
 Free of sharp corners for staff safety.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|----------------------|----------|---------|
| grey/blue melange | MSV10011 | EXT. 710x650x1065 mm | - | 14,5 kg |



Multiservice D Trolley

Recommended for transporting Thermax containers, in particular the top opening versions. Available (on request) one or more shelves, useful for preparing an island for the direct service of meals during receptions.

Large capacity: can carry up to 200Kg in weight.

Equipped with four rubber castors Ø 100mm, two of which swivel and with parking brake.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|-----------------------|----------|--------|
| grey/blue melange | MSV10012 | EXT. 710x1300x1065 mm | - | 30 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|-----------|-------------------|----------|---------------|------------|
| PMS shelf | grey/blue melange | 35000006 | 650x955x90 mm | 10 kg each |



AF 150



ATP

GN 1/1

EN

600x400

Isothermal container with front opening for the transport of hot, chilled and frozen multi-portion meals and of perishable products at controlled temperature.
 Excellent load capacity, indicated for transporting large quantities.
 Great flexibility: using the bracket and runners system, it is possible to transport GN pans,
 EN trays, pans for pastries and 600 x 400 mm containers.
 Stackable and easily movable.

Hinges and catches in shockproof material

Grip handles in stainless steel

Adjustable relief valve

Removable gasket

Designed to house eutectic plates (see P. 37)

Designed for use with active door (see P. 49)



AF 150

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|---------|
| grey/blue melange | A1500012 | EXT. 570x790x690 mm INT. 430x650x530 mm | 148 l | 24,5 kg |

AF 150 WITH RUNNERS FOR EUTECTIC PLATE

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|-----------|--|----------|--------|
| grey/blue melange | AF1509022 | EXT. 570x790x690 mm INT. 430x650x530 mm | 148 l | 25 kg |

AF 150 EQUIPPED WITH 1 SET OF BRACKETS AND 3 PAIRS OF RUNNERS

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|-----------|--|----------|--------|
| grey/blue melange | AF1509025 | EXT. 570x790x690 mm INT. 430x650x530 mm | 148 l | 31 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|-----------------|--------|-----------------|--------|
| Set of bracket for runners | stainless steel | ABA250 | - | 2,5 kg |
| Pair of runners | stainless steel | ABA302 | - | 1,2 kg |
| GN1/1 grid | stainless steel | AEA020 | 530x325xh12 mm | 1,3 kg |
| Support grid | stainless steel | AEA012 | 430x650xh261 mm | 3 kg |
| Label holder | transparent | AMC106 | 242xh157 mm | - |
| Certificate of ATP approval, IN class for AF150 | - | AOC005 | - | - |



Trolley for AF 150 front opening

Available in three versions:

- in polyethylene, lightweight and durable, with rounded corners in order to not damage the walls or furniture in case of accidental contact;
- in stainless steel, resistant to external agents (rust);
- in galvanised steel, sturdy and reliable.

AF 150 POLYETHYLENE TROLLEY

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---------------------|----------|--------|
| grey/blue melange | THS30006 | EXT. 625x845x210 mm | - | 6,3 kg |

AF 150 GALVANISED TROLLEY

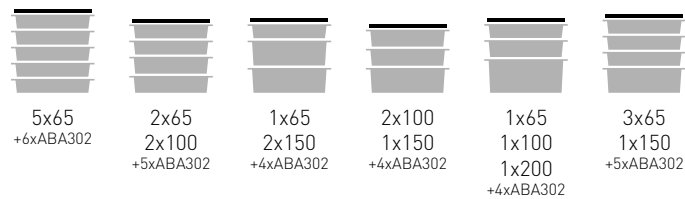
| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|------------------|--------|---------------------|----------|--------|
| galvanised steel | AIB003 | EXT. 585x625x175 mm | - | 8 kg |

AF 150 STAINLESS STEEL TROLLEY

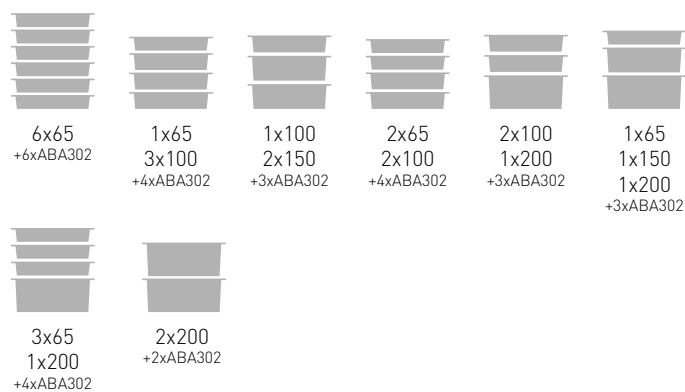
| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-----------------|--------|---------------------|----------|--------|
| stainless steel | AIA003 | EXT. 585x625x175 mm | - | 8 kg |



Load capacity of GN pans with set of brackets (n°1 ABA250)
+ runners and eutectic plate on 1st shelf.



Without eutectic plate.



AF 150V **ATP**

TOP OPENING

Equipped with a practical top opening: **the perfect solution for transporting goods in bulk.**

Catches made of shockproof material

Stainless steel grip handles

Adjustable relief valve

Removable gasket

Available version for the transport of dry ice

Available version with eutectic plates on the lid in order to optimise the load capacity

Designed to house eutectic plates GN1/1 (see P. 37)

AF 150 V

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|---------|
| grey/blue melange | A1500011 | EXT. 690x570x790 mm INT. 530x430x650 mm | 148 l | 24,5 kg |

AF 150 V DRY ICE TRANSPORT VERSION

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|---------|
| grey/blue melange | A1509044 | EXT. 690x570x790 mm INT. 530x430x650 mm | 148 l | 24,5 kg |

AF 150 V WITH RUNNERS ON LID FOR EUTECTIC PLATES

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|---------|
| grey/blue melange | A1509059 | EXT. 690x570x790 mm INT. 530x430x650 mm | 148 l | 27,5 Kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|--|--------------------|--------|----------------|--------|
| AF 150 V trolley | galvanised steel | AIB002 | 725x570x150 mm | 11 kg |
| Chilled plate | white/white cap | AGA004 | 210x375x20 mm | 1,5kg |
| Frozen plate | white with red cap | AGB004 | 210x375x20 mm | 1,5 kg |
| Label holder | transparent | AMC106 | 242xh157 mm | - |
| Certificate of ATP IN class for AF150 | - | AOC005 | - | - |



MAILLON **ATP**

CAPACITY: 68 L

It can simultaneously carry **chilled, frozen and ambient temperature foodstuffs** thanks to the eutectic plates and isothermal separator.

Perfect for last mile urban logistics

Useful for multi-drop deliveries to small points of sale and home deliveries

Catches made of shockproof material

Extractable grip handles

Removable gasket



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | MAIL0006 | EXT. 850x450x390 mm INT. 750x330x270 mm | 68 l | 13 kg |
| sand | MAIL0002 | EXT. 850x450x390 mm INT. 750x330x270 mm | 68 l | 13 kg |

ACCESSORIES:

ARTICLE

Maillon chilled plate
 Maillon frozen plate
 Maillon extra-frozen plate
 Maillon isothermal separator
 Galvanised 2 castors trolley
 Certificate of ATP approval,
 IN class for Maillon

COLOUR

pink
 blue
 green
 sand
 galvanised steel

CODE

PEML0001
 PEML0002
 PEML9008
 PEML0004
 AIB001
 AOC006

EXT. DIM.

360x270x39 mm
 360x270x39 mm
 360x270x39 mm
 360x270x39 mm
 castors dia. 100 mm

WEIGHT

2,9 kg
 2,9 kg
 2,9 kg
 0,8 kg
 1,1 kg



Thermax Thermal Accumulators



Melform thermal accumulators, thanks to the excellent eutectic properties, maintain the meals at optimal storage temperature. They act as thermal energy accumulators which is released during the transport, extending the temperature retention time of meals. Particularly suitable in case of containers not fully loaded. They allow to correctly operate in HACCP environment. The eutectic liquid inside the plates is non-toxic: maximum safety even in case of accidental contact with food.

Indications for use:

- dip the hot plate in water at the temperature of 80°C for 50 minutes;
- freeze the chilled plate to at least -10°C;
- freeze the frozen and extra - frozen plates at least -30°C.



GN 1/3 EUTECTIC PLATES FOR AF6 AND AP CONTAINERS

| MODEL | TEMP. | COLOUR | Code | DIM. AXBXH | WEIGHT | THERMAL ENERGY | |
|----------------------|-------|-----------------------|--------|---------------|--------|----------------|---|
| GN 1/3 chilled plate | +3°C | white with green cap | AGA003 | 176x325x30 mm | 1,3 kg | 105 Wh |  |
| GN 1/3 frozen plate | -21°C | white with yellow cap | AGB003 | 176x325x30 mm | 1,6 kg | 95 Wh |  |



GN 1/1 EUTECTIC PLATES FOR AF/AF150/AL/GN/MELPOP CONTAINERS (AF6 EXCLUDED)

| MODEL | TEMP. | COLOUR | Code | DIM. AXBXH | WEIGHT | THERMAL ENERGY | |
|-----------------------------------|-------|--------|----------|---------------|--------|-------------------|---|
| GN 1/1 hot plate | - | red | PEGS0003 | 530x325x30 mm | 3 kg | 112 Wh |  |
| GN 1/1 chilled plate | +3°C | pink | PEGS0001 | 530x325x30 mm | 4 kg | 240 Wh |  |
| GN 1/1 extra-chilled plate | -12°C | sand | PEGS9001 | 530x325x30 mm | 4 kg | 205 Wh |  |
| GN 1/1 frozen plate | -21°C | blue | PEGS0002 | 530x325x30 mm | 4 kg | 80 Wh |  |
| GN 1/1 extra - frozen plate | -21°C | green | PEGS9008 | 530x325x30 mm | 4 kg | 175 Wh |  |

All Melform isothermal and refrigerated containers can be used in **the military, aeronautical and naval sectors , as well as for civil protection.**

Wide range of containers and isothermal trays for meal distribution.

Isothermal and refrigerated containers for the storage and transportation of foodstuffs.

Contact your Melform commercial service for more information on available models.



Refrigerated isothermal containers for transporting perishable goods.



Isothermal containers for beverages.



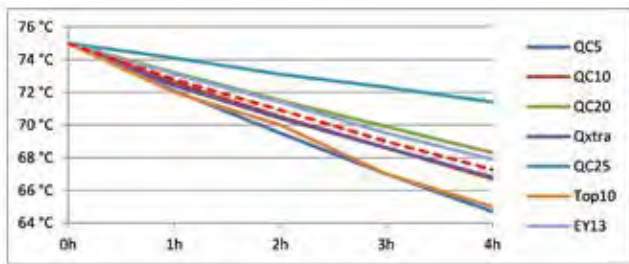
Isothermal containers of various capacities for transporting and distributing meals.



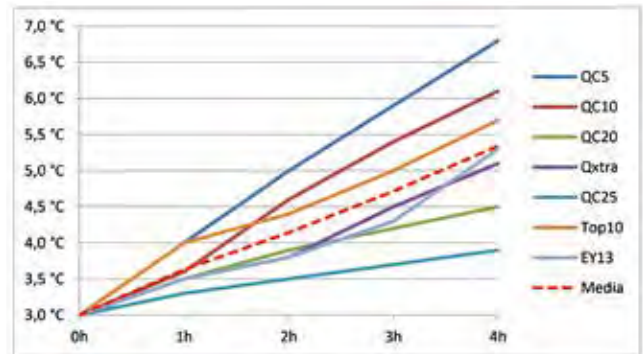
ISOTHERMAL CONTAINERS FOR BEVERAGES – QC

Thermal performance with ambient temperature of 25°C and liquid content equal to 70% of the useful volume.

Hot test



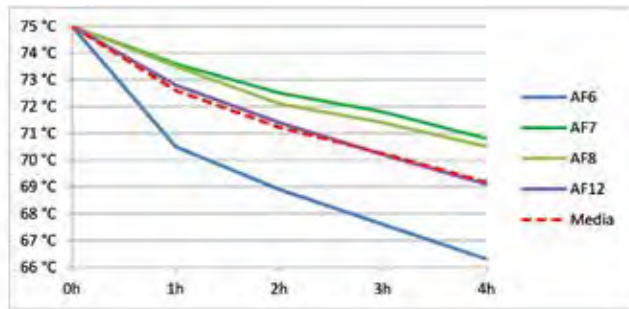
Cold test



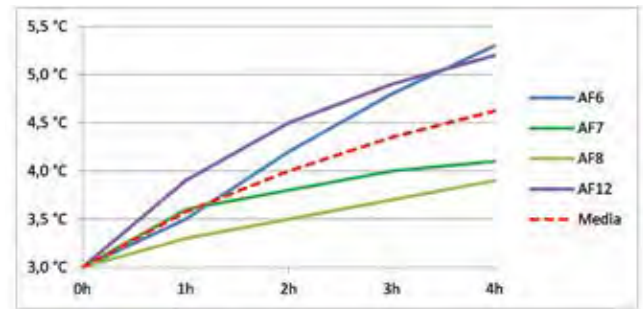
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - FRONT OPENING - AF

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



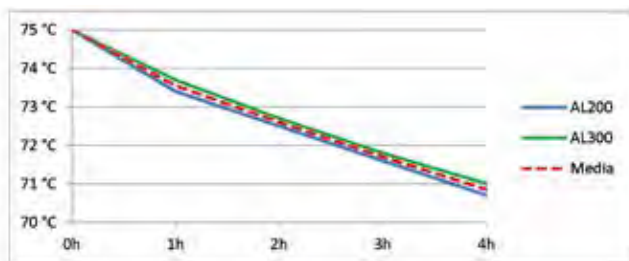
Cold test



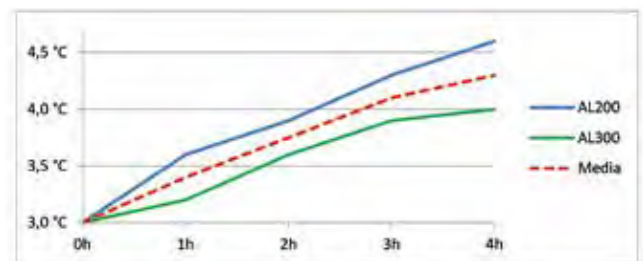
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - SIDE OPENING - AL

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



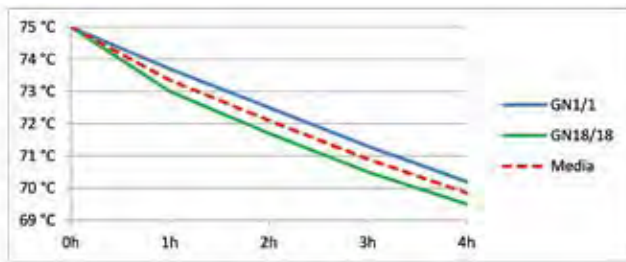
Cold test



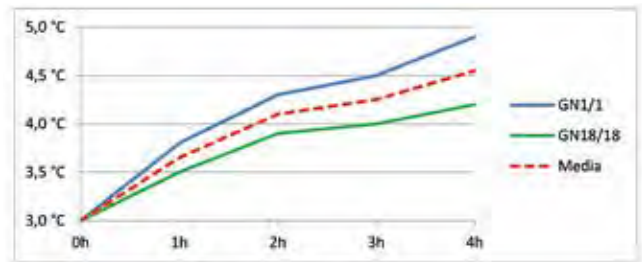
Isothermal containers for transporting meals - TOP OPENING - GN

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



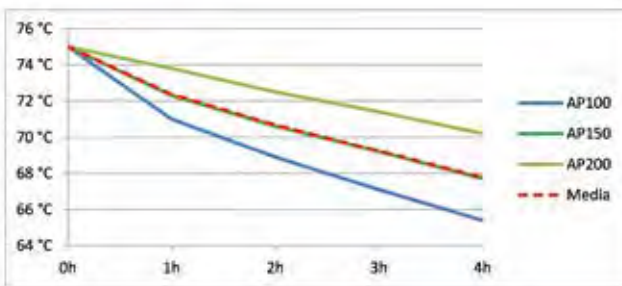
Cold test



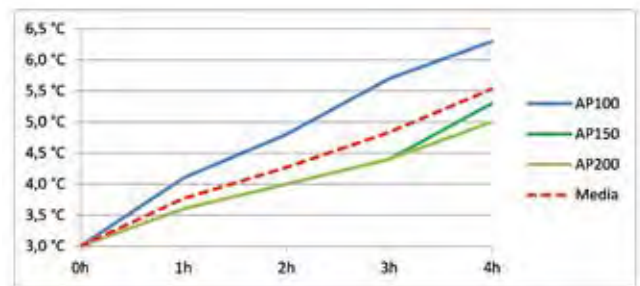
ISOTHERMAL CONTAINERS FOR TRANSPORTING MEALS - TOP OPENING FOR SERVICE - AP

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



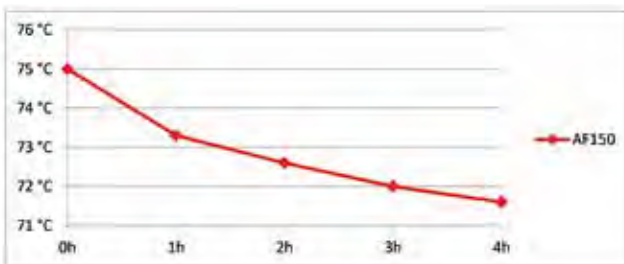
Cold test



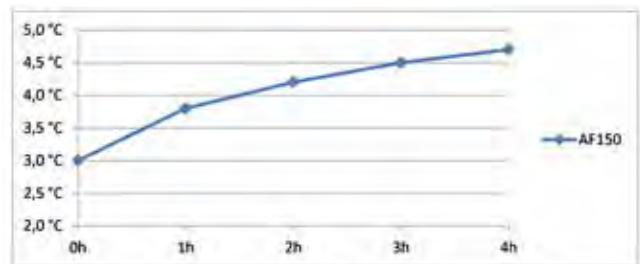
ISOTHERMAL CONTAINERS FOR TRANSPORTING FOOD - AF150 -

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



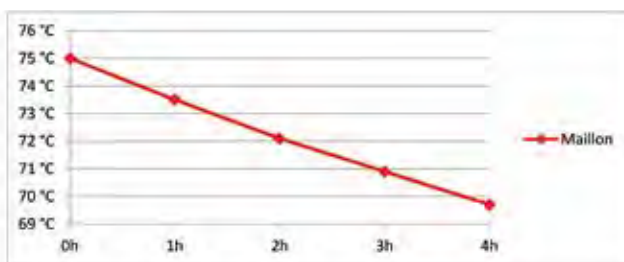
Cold test



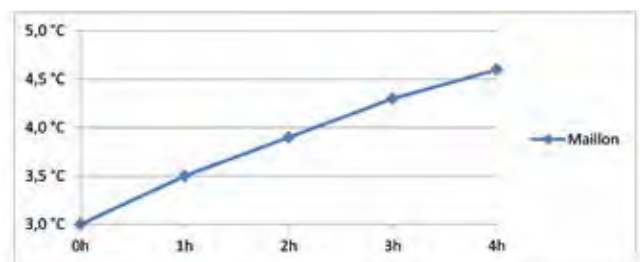
ISOTHERMAL CONTAINERS FOR MULTI-TEMPERATURE TRANSPORT - MAILLON -

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



Cold test





EPP containers for transporting meals
at controlled temperature

MELPOP LINE



APPLICATIONS:

- foodservice
- catering
- food industry

EXCELLENT VALUE FOR MONEY

Melpop Line containers made of expanded polypropylene, practical and convenient, are indicated for quick deliveries.

ECO-FRIENDLY

Fully recyclable at the end of operating life.

LIGHT AND EASY TO HANDLE

Melpop containers are convenient to carry and allow to work in HACCP environment.

Melpop GN 1/1 Basic **GN 1/1**

CAPACITY: 38,6 L

Light and low-cost container, suitable for conveying Gastronorm 1/1 pans and submultiples.

Designed to house eutectic plates (see P. 37).

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|--|----------|---------|
| black | MP11A001 | EXT. 600x400x270 mm INT. 540x340x210 mm | 38,6 l | 0,75 kg |



Melpop GN 1/1 Plus **GN 1/1**

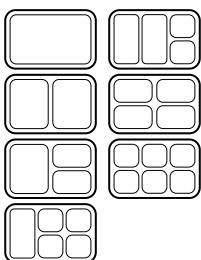
CAPACITY: 45,6 L

Lightweight and rugged container, equipped with built-in handles.

Suitable for transporting Gastronorm 1/1 pans and submultiples.

Designed to house eutectic plates (see P. 37).

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|--|----------|---------|
| black | MP11B001 | EXT. 680x445x300 mm INT. 560x370x220 mm | 45,6 l | 1,20 kg |



Melpop Trolley

CAPACITY: 60 L

Container with top opening and loading.

Equipped with wheels and extractable ergonomic handle for easy handling.

Designed to house eutectic plates (see P. 37).

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|--|----------|---------|
| black | MPTR0001 | EXT. 420x420x600 mm INT. 360x360x460 mm | 60,0 l | 1,60 kg |

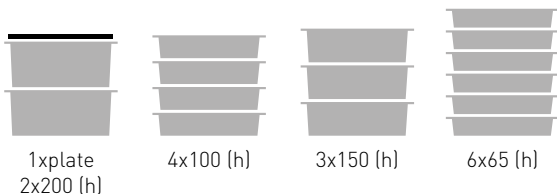


Melpop AF12 **GN 1/1**

CAPACITY: 83 L

Front opening container.
 Equipped with 12 runners, suitable for transporting Gastronorm 1/1 pans and submultiples.
 Designed to house eutectic plates (see P. 37).
 Perfectly stackable.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|--|----------|---------|
| black | MPAF0001 | EXT. 650x500x610 mm INT. 540x330x480 mm | 83,0 l | 4,50 kg |



Melpop Single Meal

Versatile and spacious single meal container.
 Equipped with 4 compartments for stainless steel lunch-pans or disposable foils.
 Perfectly stackable.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|---|----------|---------|
| blue | MPPS0001 | EXT. 440x380x120 mm INT. 400x340x70 mm | - | 0,35 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | DIAMETER | CAPACITY | WEIGHT |
|------------------------------|-----------------|--------|---------------|----------|---------|
| Basic lunch-pan | stainless steel | ACA005 | 125x69 (h) mm | 0,6 l | 0,48 kg |
| Pyrex lunch-pan + sealed lid | transparent | ACB001 | 120x60 (h) mm | 0,55 l | 0,2 kg |





Active doors for transporting
hot meals

ACTIVE LINE



APPLICATIONS:

- catering
- banqueting
- foodservice

QUALITY OF THE TRANSPORTED MEAL

Active doors are designed to uniformly and progressively distribute the heat inside the containers: this prevents local overheating phenomena, overcooking or dehydration of foods and preserves nutritional properties.

OVERCOMING CRITICAL PHASES

Active doors are recommended to maintain food at the required temperature in the following situations:

- as additional storage units;
- in case of deferred service;
- when the containers are not used at full load.

EASY TO USE AND LOW POWER CONSUMPTION

Active doors are equipped with a heating unit which can be plug to standard main power 230VAC and 12VDC thanks to the (optional) inverter device.

Energy consumption is remarkably lower than alternative solutions which require cooling, storing and re-heating of meals.

Available in two versions: analogue and with programmable digital thermostat.

Electrically powered activation systems for isothermal containers

Available in two versions:

- **digital with thermostat**, which allows to program the ambient temperature inside the container and monitor it throughout the transport period;
- analogue with **preset temperature** of 75°C.

The stainless steel internal protection is designed to ensure the insulation of the heating unit from humidity and from accidental contact with liquid food transported and ensures an excellent resistance to shock and high temperatures.

The door and the heating group are easily removable without the use of tools. It can be plug to the standard main power (230VAC).

The inverter device, available on request, connects the active doors to the cigarette lighter socket of vehicles (12 VDC) and ensures power supply even during transport.

Active door for AF7 container

AF7 230V DIGITAL ACTIVE DOOR

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|---------------------|----------|--------|
| red | 3B3H0016 | EXT. 440x110x395 mm | - | 3,9 kg |

AF7 230V ANALOGUE ACTIVE DOOR

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|---------------------|----------|--------|
| red | 3B3H0018 | EXT. 440x110x395 mm | - | 3,9 kg |

AF7 BODY

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 31230012 | EXT. 440x640x480 mm INT. 335x540x360 mm | 63 l | 9,3 kg |

AF7 ACTIVE DOOR COMPLETE SYSTEM

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---------------------------|--|----------|---------|
| n. 1 AF7 body n. 1 Analogue / digital active door | 3B3H0016/18 + 31230012 | EXT. 440x695x480 mm INT. 335x540x360 mm | 63 l | 13,2 kg |



ACCESSORIES:
ARTICLE
Inverter 12 V/230 V

CODE
AHD001



Active door for AF12 container

AF12 230V DIGITAL ACTIVE DOOR

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|---------------------|----------|--------|
| red | 3B3M0016 | EXT. 440x110x570 mm | - | 5,2 kg |

AF12 230V ANALOGUE ACTIVE DOOR

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|---------------------|----------|--------|
| red | 3B3M0018 | EXT. 440x110x570 mm | - | 5,2 kg |

AF12 BODY

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|-----------|--|----------|--------|
| grey/blue melange | 3125H006F | EXT. 440x665x650 mm INT. 330x533x515 mm | 90 l | 14 kg |

AF12 ACTIVE DOOR COMPLETE SYSTEM

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|---------------------------|---|----------|---------|
| n. 1 AF12 body n. 1 Analogue / digital active door | 3B3M0016/18 +3125H006F | EXT. 440x720xh650 mm INT. 330x533x515 mm | 90 l | 19,2 kg |



ACCESSORIES:
ARTICLE
Inverter 12 V/230 V

CODE
AHD001

Active door for AF150 container

AF150 230V DIGITAL ACTIVE DOOR

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|---------------------|----------|--------|
| red | 3B300016 | EXT. 570x110x570 mm | - | 6,2 kg |

AF150 230V ANALOGUE ACTIVE DOOR

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--------|----------|---------------------|----------|--------|
| red | 3B300018 | EXT. 570x110x570 mm | - | 6,2 kg |

AF150 BODY

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|-----------|--|----------|---------|
| grey/blue melange | 36100006F | EXT. 570x790x690 mm INT. 430x650x530 mm | 148 l | 21,5 kg |

AF150 ACTIVE DOOR COMPLETE SYSTEM

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---------------------------|--|----------|---------|
| n. 1 AF150 body n. 1 Analogue / digital active door | 3B300016/18 +36100006F | EXT. 570x835x690 mm INT. 430x650x530 mm | 148 l | 27,7 kg |



ACCESSORIES:
ARTICLE
Inverter 12 V/230 V

CODE
AHD001



Modular compositions
for isothermal and refrigerated containers

MODULAR SYSTEMS

APPLICATIONS:

- catering
- banqueting
- foodservice

MAXIMUM FLEXIBILITY

Maximum flexibility of use: the removable locking kit allows to assemble two stacked containers. Thanks to the presence of two separate cells perfectly isolated, it is possible to simultaneously carry hot, chilled and frozen meals.

To prolong the transport time of hot food, one or both cells may be equipped with Active Doors. Furthermore, to prolong transport time of chilled food one or both cells could be composed of Koala refrigerated containers. Suitable to house eutectic plates.

TECHNOLOGY AND ISOTHERMAL QUALITY

Melform isothermal and refrigerated containers are produced with rotational moulding technology: the container and the door have a monolithic structure (devoid of corners, junctions and weldings). They are manufactured with polyethylene suitable for food contact and insulated with polyurethane foam without CFC and HCFC.

AF12 Modular System **GN 1/1**

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|--|--|----------|--------|
| n.2 AF12 containers n. 1 trolley n. 1 locking kit | 2pcs. AF12H006 + THS20009 + RRI136 | EXT. 505x685x1480 mm INT. 330x533x515 mm* | 90 l* | 41 kg |

* for each unit



AF12 Modular System with Active Doors **GN 1/1**

2 AF 12 UNITS WITH 1 DIGITAL ACTIVE DOOR

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|---|--|----------|---------|
| n.1 AF 12 body n.1 digital active door n. 1 AF12 n.1 trolley n. 1 locking kit | 3125H006F + 3B3M0016 + AF12H006 + THS20009 + RRI136 | EXT. 505x720x1480 mm INT. 330x533x515 mm* | 90 l* | 43,5 kg |

2 AF 12 UNITS WITH 1 ANALOGUE ACTIVE DOOR

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---|--|----------|---------|
| n.1 AF 12 body n.1 analogue active door n. 1 AF12 n.1 trolley n. 1 locking kit | 3125H006F + 3B3M0018 + AF12H006 + THS20009 + RRI136 | EXT. 505x720x1480 mm INT. 330x533x515 mm* | 90 l* | 43,5 kg |

2 AF 12 UNITS WITH 2 DIGITAL ACTIVE DOORS

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|--|--|----------|--------|
| n.2 AF 12 bodies n.2 digital active doors n.1 trolley n. 1 locking kit | 2pcs. 3125H006F + 2pcs. 3B3M0016 +THS20009 + RRI136 | EXT. 505x720x1480 mm INT. 330x533x515 mm* | 90 l* | 46 kg |

2 AF 12 UNITS WITH 2 ANALOGUE ACTIVE DOORS

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---|--|----------|--------|
| n.2 AF 12 bodies n.2 analogue active doors n.1 trolley n. 1 locking kit | 2pcs. 3125H006F + 2pcs. 3B3M0018 +THS20009 +RRI136 | EXT. 505x720x1480 mm INT. 330x533x515 mm* | 90 l* | 46 kg |

* for each unit



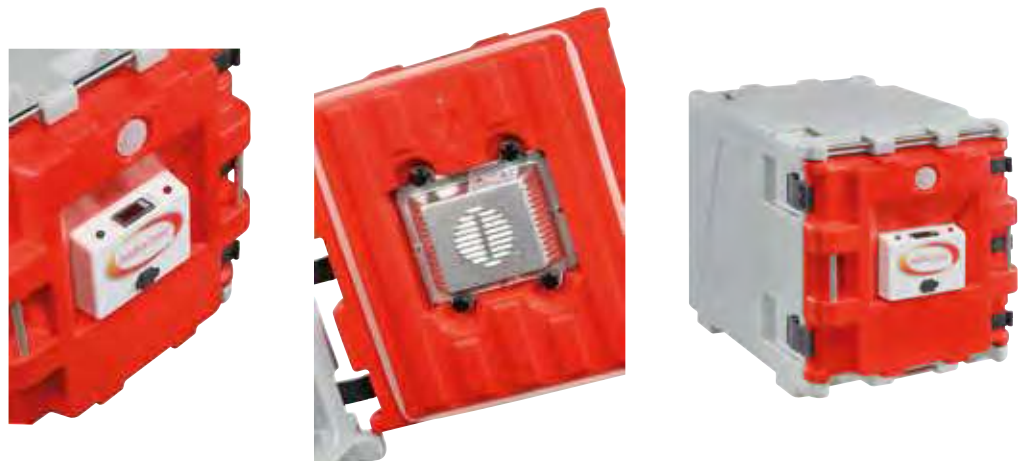
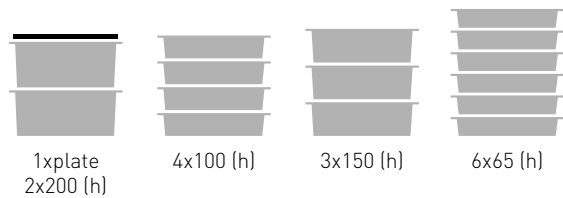
1 AF12 UNIT WITH 1 DIGITAL ACTIVE DOOR AND 1 KOALA 90

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---|---|----------|---------|
| n.1 AF 12 body n.1 digital active door n.1 Koala 90 n.1 trolley n. 1 locking kit | 3125H006F + 3B3M0016 + AF129001 + THS20009 + RRI136 | EXT. 505x865x1480 mm INT. 330x533x505 mm | 90 l* | 53,8 Kg |

1 AF 12 UNIT WITH 1 ANALOGUE ACTIVE DOOR AND 1 KOALA 90

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---|---|----------|---------|
| n.1 AF 12 body n.1 analogue active door n. 1 Koala 90 n.1 trolley n. 1 locking kit | 3125H006F + 3B3M0018 + AF129001 + THS20009 + RRI136 | EXT. 505x865x1480 mm INT. 330x533x505 mm | 90 l* | 53,8 Kg |

* for each unit



AF150 Modular system **ATP** **GN 1/1** **EN** **600x400**

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|---|--|----------|--------|
| N. 2 AF150 containers n. 1 trolley n. 1 locking kit | n. 2 pcs A1500012 + THS30006 + RRI139 | EXT. 625x845x1540 mm INT. 430x650x530 mm* | 148 l* | 56 kg |

* for each unit



AF150 Modular System with Active Doors

ATP **GN 1/1** **EN** **600x400**

2 AF 150 UNITS WITH 1 DIGITAL ACTIVE DOOR

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|--|--|----------|---------|
| n. 1 AF150 body n. 1 digital active door n. 1 AF150 container n. 1 trolley n. 1 locking kit | 36100006F 3B300016 n. 1 pcs A1500012 + THS30006 + RRI139 | EXT. 625x868x1540 mm INT. 430x650x530 mm* | 148 l* | 59,5 kg |

2 AF 150 UNITS WITH 1 ANALOGUE ACTIVE DOOR

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|--|--|----------|---------|
| n. 1 AF150 body n. 1 analogue active door n. 1 AF150 container n. 1 trolley n. 1 locking kit | 36100006F 3B300018 36100006F + THS30006 + RRI139 | EXT. 625x868x1540 mm INT. 430x650x530 mm* | 148 l* | 59,5 kg |

AF 150 UNITS WITH 2 DIGITAL ACTIVE DOORS

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---|--|----------|---------|
| n. 2 AF150 bodies n. 2 digital active doors n. 1 trolley n. 1 locking kit | n. 2 pcs 36100006F n. 2 pcs 3B300016 + THS30006 + RRI139 | EXT. 625x868x1540 mm INT. 430x650x530 mm* | 148 l* | 62,5 kg |

2 AF 150 UNITS WITH 2 ANALOGUE ACTIVE DOORS

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|---|--|----------|---------|
| n. 2 AF150 bodies n. 2 analogue active doors n. 1 trolley n. 1 locking kit | n. 2 pcs 36100006F n. 2 pcs 3B300018 + THS30006 + RRI139 | EXT. 625x868x1540 mm INT. 430x650x530 mm* | 148 l* | 62,5 kg |

* for each unit



1 AF150 WITH 1 DIGITAL ACTIVE DOOR AND 1 KOALA 150

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|---|---|--|----------|--------|
| n. 1 AF150 body n. 1 digital active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit | 36100006F 3B300016 A1509006 + THS30006 + RRI139 | EXT. 625x998xh1540 mm INT. 430x650xh520 mm* | 148 l* | 72 kg |

* for each unit



1 AF150 WITH 1 ANALOGUE ACTIVE DOOR AND 1 KOALA 150

| COMPOSED OF | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|--|---|--|----------|--------|
| N. 1 AF150 body n. 1 analogue active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit | 36100006F 3B300018 A1509006 + THS30006 + RRI139 | EXT. 625x998xh1540 mm INT. 430x650xh520 mm* | 148 l* | 72 kg |

* for each unit

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|-----------------|--------|-----------------|--------|
| Set of bracket for runners | stainless steel | ABA250 | - | 2,5 kg |
| Pair of runners | stainless steel | ABA302 | - | 1,2 kg |
| GN1/1 grid | stainless steel | AEA020 | 530x325xh12 mm | 1,3 kg |
| Support grid | stainless steel | AEA012 | 430x650xh261 mm | 3 kg |
| Label holder | transparent | AMC106 | 242xh157 mm | |
| Certificate of ATP approval, IN class for AF150 | - | AOC005 | - | - |

Load capacity of GN pans with set of brackets (n°1 ABA250)
+ runners and eutectic plate on 1st shelf.

| | | | | | |
|-------------------|----------------------------|----------------------------|-----------------------------|-------------------------------------|----------------------------|
| | | | | | |
| 5x65 +6xABA302 | 2x65 2x100 +5xABA302 | 1x65 2x150 +4xABA302 | 2x100 1x150 +4xABA302 | 1x65 1x100 1x200 +4xABA302 | 3x65 1x150 +5xABA302 |

Without the eutectic plate.

| | | | | | |
|-------------------|----------------------------|-----------------------------|----------------------------|-----------------------------|-------------------------------------|
| | | | | | |
| 6x65 +6xABA302 | 1x65 3x100 +4xABA302 | 1x100 2x150 +3xABA302 | 2x65 2x100 +4xABA302 | 2x100 1x200 +3xABA302 | 1x65 1x150 1x200 +3xABA302 |

| | |
|----------------------------|--------------------|
| | |
| 3x65 1x200 +4xABA302 | 2x200 +2xABA302 |





Gastronorm pans for storage
and meals transportation

[DIAMOND LINE



APPLICATIONS:

- catering
- restaurants
- canteens
- self service

FUNCTIONALITY AND PRACTICALITY

Diamond line polycarbonate pans are indicated for storing and transporting multiportion meals. Available in a variety of Gastronorm dimensions, they represent the perfect accessory for Thermax isothermal containers. They are impact resistant, light and undeformable. Transparent and bright, they allow to immediately recognise the content. They are designed to ensure quick and accurate stacking.

TEMPERATURE RANGE

Diamond Line polycarbonate pans can be used with temperatures from -40°C to +120°C. They are not subject to deformation neither at high nor low temperatures. They can be used from freezer to microwave, even directly. They are not cool to the touch when they are removed from the freezer and they have high thermal inertia.

Temperature range from -40° to +120°C.
 Usable from freezer to microwave, even directly.
Available in 5 Gastronorm dimensions and 4 different heights.
 All models are equipped with lids (on request).
 Integrated graduated scale.
 Easy to wash and sanitise even in the dishwasher,
 according to Regulation 852/2004/EC (HACCP).

GN 1/1 Pans

| CODE | EXT. DIM. AXBXH | HEIGHT | CAPACITY | ADULT PORTIONS | CHILDREN PORTIONS | PACK. |
|------|--------------------|--------|----------|-------------------|----------------------|-------|
| 4114 | 530x325 mm | 200 | 24,7 l | 80 | 99 | 6 |
| 4113 | 530x325 mm | 150 | 18,5 l | 60 | 74 | 6 |
| 4112 | 530x325 mm | 100 | 12,3 l | 40 | 49 | 6 |
| 4111 | 530x325 mm | 65 | 8 l | 26 | 32 | 6 |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | PACK. |
|--|-------|---------------|-------|
| Lid | 4211 | 530x325 mm | 6 |
| Grid | 4215 | 460x255 mm | 6 |
| GN1/1 sealed lid for polycarbonate pans CGN | 4210 | 530x325x30 mm | 6 |
| GN1/1 sealed lid for stainless steel pans CGNT | 4210I | 530x325x30 mm | 6 |

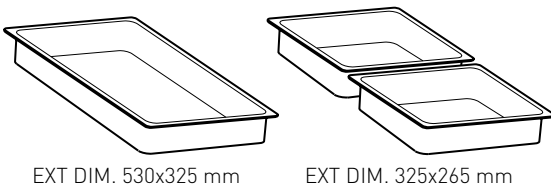


GN 1/2 Pans

| CODE | EXT. DIM. AXBXH | HEIGHT | CAPACITY | ADULT PORTIONS | CHILDREN PORTIONS | PACK. |
|------|--------------------|--------|----------|-------------------|----------------------|-------|
| 4124 | 325x265 mm | 200 | 11 l | 35 | 44 | 6 |
| 4123 | 325x265 mm | 150 | 8,3 l | 27 | 33 | 6 |
| 4122 | 325x265 mm | 100 | 5,5 l | 18 | 22 | 6 |
| 4121 | 325x265 mm | 65 | 3,7 l | 12 | 15 | 6 |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | PACK. |
|---|-------|---------------|-------|
| Lid | 4221 | 325x265 mm | 6 |
| Grid | 4225 | 250x190 mm | 6 |
| GN 1/2 sealed lid for polycarbonate pans CGN | 4220 | 325x265x30 mm | 6 |
| GN 1/2 sealed lid for stainless steel pans CGNT | 4220I | 325x265x30 mm | 6 |



GN 1/3 Pans

| CODE | EXT. DIM. AXBXH | HEIGHT | CAPACITY | ADULT PORTIONS | CHILDREN PORTIONS | PACK. |
|------|-----------------|--------|----------|----------------|-------------------|-------|
| 4134 | 325x176 mm | 200 | 6,6 l | 21 | 27 | 6 |
| 4133 | 325x176 mm | 150 | 5 l | 16 | 20 | 6 |
| 4132 | 325x176 mm | 100 | 3,3 l | 11 | 13 | 6 |
| 4131 | 325x176 mm | 65 | 2,1 l | 7 | 9 | 6 |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | PACK. |
|---------|------|------------|-------|
| Lid | 4231 | 325x176 mm | 6 |
| Grid | 4235 | 250x110 mm | 6 |



GN 1/4 Pans

| CODE | EXT. DIM. AXBXH | HEIGHT | CAPACITY | ADULT PORTIONS | CHILDREN PORTIONS | PACK. |
|------|-----------------|--------|----------|----------------|-------------------|-------|
| 4143 | 265x162 mm | 150 | 3,5 l | 11 | 14 | 6 |
| 4142 | 265x162 mm | 100 | 2,4 l | 8 | 10 | 6 |
| 4141 | 265x162 mm | 65 | 1,5 l | 5 | 7 | 6 |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | PACK. |
|---------|------|------------|-------|
| Lid | 4241 | 265x162 mm | 6 |
| Grid | 4245 | 210x110 mm | 6 |

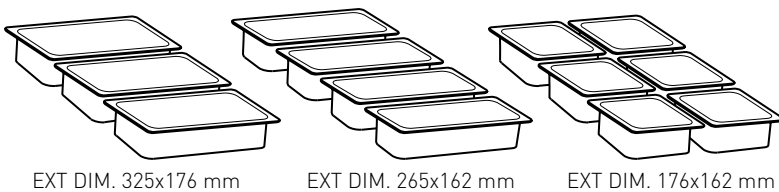


GN 1/6 Pans

| CODE | EXT. DIM. AXBXH | HEIGHT | CAPACITY | ADULT PORTIONS | CHILDREN PORTIONS | PACK. |
|------|-----------------|--------|----------|----------------|-------------------|-------|
| 4163 | 176x162 mm | 150 | 2,1 l | 7 | 9 | 6 |
| 4162 | 176x162 mm | 100 | 1,6 l | 5 | 6 | 6 |
| 4161 | 176x162 mm | 65 | 0,98 l | 3 | 4 | 6 |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | PACK. |
|---------|------|------------|-------|
| Lid | 4261 | 176x162 mm | 6 |
| Grid | 4265 | 115x110 mm | 6 |



EXT DIM. 325x176 mm

EXT DIM. 265x162 mm

EXT DIM. 176x162 mm



Isothermal containers and trays
for single meals

MONOTHERM LINE



APPLICATIONS:

- meals on wheels service
- school catering
- hospitals
- nursing homes

FROM MULTI-PORION TO SINGLE MEAL:

- maintenance of the cold and/or hot chain
- management flexibility
- possibility of custom meals

A COMPLETE MEAL AT DIFFERENTIATED TEMPERATURES

Monotherm Line solutions allow to transport meals consisting of three or four courses at differentiated temperatures (hot or cold) inside the same container. If needed, it is possible to activate the containers with the use of eutectic plates or lids.

A PRACTICAL AND COMPLETE SYSTEM

Monotherm Line is a practical and complete system, studied to better respond to the needs of operators and users: meals can be packaged in stainless steel lunch-pans, pyrex lunch-pans, in various combinations of porcelain plates and in disposable foils, depending on the selected container or tray.

SAFETY AND REGULATORY COMPLIANCE

Monotherm Line systems protect the health and safety of the transported meals and avoid the risk of bacterial proliferation. They allow to operate in accordance with the Regulation 852/2004/EC (HACCP).

Malinette

Isothermal containers for transporting single meals.

Featuring four perfectly thermal insulated compartments. It allows to carry a meal consisting of three or even four courses with differentiated temperature. The food can be contained in stainless steel lunch-pans or pyrex lunch-pans. The stainless steel lunch-pans are available, on request, in two versions, one of which can be used directly over the flame. The pyrex lunch-pans can be used in combination with hot and chilled eutectic plates, to prolong the retention time of the foods at the required temperature. Equipped with integrated grip handle. Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +100°C.



| COLOUR | CODE | DIMENSIONS AXBXH | WEIGHT |
|-------------------|----------|---------------------|--------|
| grey/blue melange | MAL10006 | EXT. 340x340x170 mm | 2,2 kg |
| blue | MAL10001 | EXT. 340x340x170 mm | 2,2 kg |
| red | MAL10004 | EXT. 340x340x170 mm | 2,2 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | DIAMETER | CAPACITY | WEIGHT |
|------------------------------|-----------------|----------|---------------|----------|---------|
| Basic lunch-pan | stainless steel | ACA005 | 125x69 (h) mm | 0,6 l | 0,19 kg |
| Melform lunch-pan | stainless steel | ACA002 | 125x69 (h) mm | 0,6 l | 0,56 kg |
| Pyrex lunch-pan + sealed lid | transparent | ACB001 | 120x60 (h) mm | 0,55 l | 0,16 kg |
| Hot plate | red | PEM10001 | 120x18 (h) mm | - | 0,15 kg |
| Chilled plate | blue | PEM10002 | 120x18 (h) mm | - | 0,19 kg |

Single

Isothermal container for transporting single meals.

Suitable for use with 18x18 disposable foils or with GN 1/6 pans. It allows to carry a full meal of three courses with differentiated temperature (hot and fresh), thanks to the use of eutectic plates and the isothermal separator. For transporting complementary items (cutlery, beverages, bread, fruit etc.), an additional non-insulated section to be fastened to the back of the container is available, on request. The container is lightweight, easy to use and it has a practical grip handle. Easily removable door to facilitate washing operations. Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +100°C.



| COLOUR | CODE | DIMENSIONS AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | MAL20001 | EXT.. 250x260x266 mm INT. 185x185x170 mm | 5,8 l | 2,2 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | DIMENSIONS | CAPACITY | WEIGHT |
|----------------------|-------------------|----------|---|----------|---------|
| Neutral backpack | grey/blue melange | 38510001 | EXT. 250x110x235 mm INT. 220x80x225 mm | 3,96 l | 0,75 kg |
| Hot plate | red | PEM20001 | EXT. 195x195x15 mm | - | 0,4 kg |
| Chilled plate | blue | PEM20002 | EXT. 195x195x15 mm | - | 0,5 kg |
| Isothermal separator | sand | PEM20003 | EXT. 195x195x15 mm | - | 0,2 kg |

PT20/30 Isothermal plate covers

For the maintenance at a controlled temperature of the food already portioned in single dish. They can be use combined to Melform trays. Base and cover are perfectly superimposable and provide excellent temperature retention. Durable, shockproof and lightweight construction. Easily stackable. Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +85°C.

| ARTICLE | COLOUR | CODE | DIAMETER | WEIGHT |
|-----------------------|----------|----------|---------------|---------|
| PT20 plate cover body | blue 251 | 32800007 | 195x55 (h) mm | 0,21 kg |
| PT20 plate cover lid | blue 251 | 3ASL0007 | 195x50 (h) mm | 0,19 kg |
| PT30 plate cover body | blue 251 | 32820007 | 280x55 (h) mm | 0,41 kg |
| PT30 plate cover lid | blue 251 | 3ASN0007 | 280x50 (h) mm | 0,41 kg |

ACCESSORIES:
see P. 67



Gastrotherm

Isothermal tray for transporting single meals with differentiated temperatures. Particularly capacious to allow the transport of a complete meal **for two users**.

Specific for transporting food within disposable foils.

Equipped with 4 seats, two of which for housing cold dishes and the remaining for hot courses.

The "hot" and "cold" areas are separated by the meal supplements seat, which helps to keep the thermal insulation inside the tray.

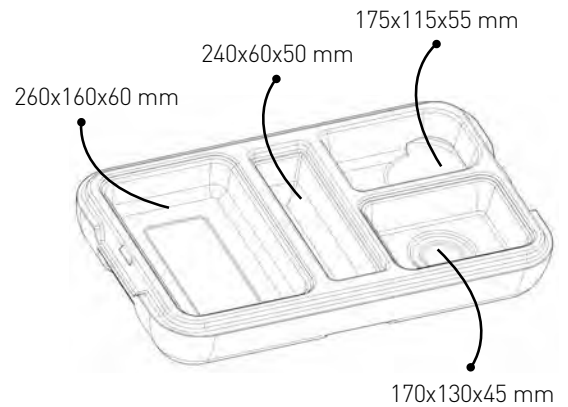
Insulated with CFC and HCFC-free polyurethane foam.

Guaranteed for use from -30° to +85°C.



| COLOUR | CODE | DIMENSIONS AXBXH | WEIGHT |
|--------|----------|---------------------|--------|
| grey | GST10001 | EXT. 530x325x133 mm | 2,4 kg |

ACCESSORIES:
see P. 67



TS50 isothermal tray **EN**

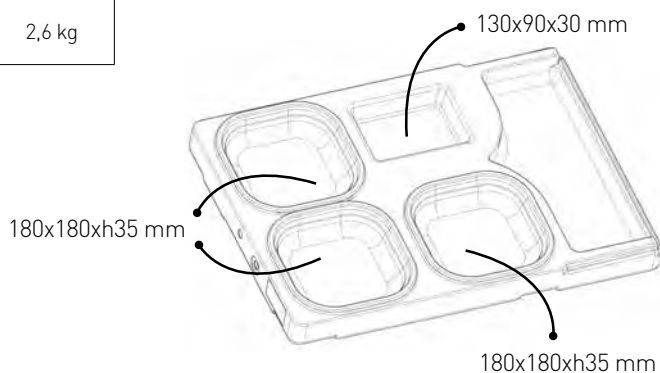
For transporting single meals at a controlled temperature.

It allows to carry four courses with differentiated temperature (hot and cold), thanks to the reduced heat exchange between the seats of the tray. Equipped with four seats for housing porcelains and a seat dedicated to meal supplements (cutlery, drinks, bread, fruit etc.). Euronorm external dimensions. Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +85°C.

TS50 FOR DISPOSABLE DISHES

| COLOUR | CODE | DIMENSIONS AXBXH | WEIGHT |
|-------------|----------|---------------------|--------|
| orange/grey | TS550101 | EXT. 530x370x105 mm | 2,6 kg |

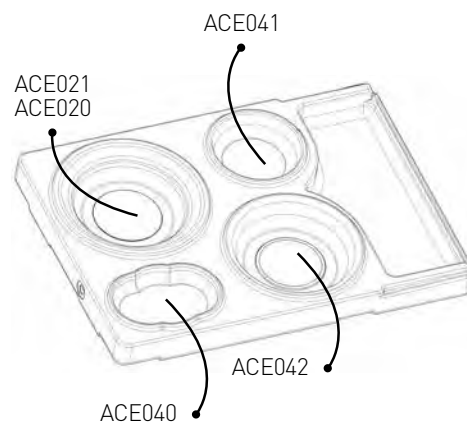
ACCESSORIES:
see P. 67



TS50 FOR PORCELAIN DISHES

| COLOUR | CODE | DIMENSIONS AXBXH | WEIGHT |
|-------------|----------|---------------------|--------|
| orange/grey | TS540101 | EXT. 530x370x105 mm | 2,6 kg |

ACCESSORIES:
see P. 67



TS60 Isothermal tray **EN**

For transporting single meals at a controlled temperature.

The housings for porcelains are specially designed for eating habits of Nordic countries.

Equipped with 4 seats for porcelains, three of which for bowls of dia. 120 mm, and one for a two compartments dish of dia. 260 mm.

Equipped with a neutral zone for housing meal supplements.

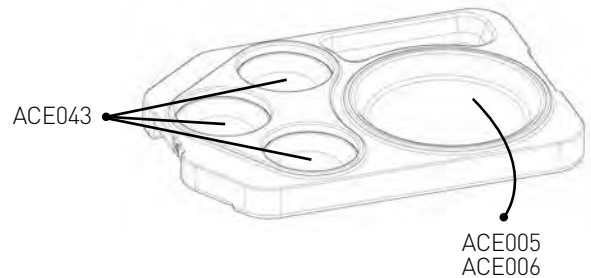
Euronorm dimensions. Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +85°C.



| COLOUR | CODE | DIMENSIONS AXBXH | WEIGHT |
|-------------|----------|---------------------|--------|
| orange/grey | TS610101 | EXT. 530x370x105 mm | 2,5 kg |

ACCESSORIES:

see P. 67



Tray carrying trolley

Stainless steel trolley, with Euronorm runners.

Suitable for transport TS50 and TS60 trays.

Available with 12 and 24 seats.

| ARTICLE | COLOUR | CODE | DIMENSIONS AXBXH | WEIGHT |
|-----------------------|-----------------|-------|----------------------|--------|
| Trolley with 12 seats | stainless steel | 3748A | EXT. 480x610x1800 mm | 20 kg |
| Trolley with 24 seats | stainless steel | 3751A | EXT. 870x610x1800 mm | 32 kg |



| TS50 isothermal tray | | TS60 isothermal tray | | PT30 isothermal plate cover | | PT20 isothermal plate cover | |
|---|---|---|---|---|---|---|-----------------------------------|
|  | CODE: ACE020 Dish ø 185 mm |  | CODE: ACE005 Dish with two compartments ø 260 h25 mm |  | CODE: ACE020 Dish ø 185 mm |  | CODE: ACE042 Bowl ø 150 mm |
|  | CODE: ADB005 Supporting lid ø 185 mm |  | CODE: ACE006 Dish with two compartments ø 255 h33 mm |  | CODE: ADB005 Supporting lid ø 185 mm |  | CODE: ADB043 Sealed lid ø150mm |
|  | CODE: ACE021 Dish ø 210 mm |  | CODE: ADB010 Lid with gasket ø260mm |  | CODE: ACE021 Dish ø 210 mm | | |
|  | CODE: ADB006 Lid for insertion ø 210 mm |  | CODE: ACE043 Bowl ø 120 mm |  | CODE: ADB006 Lid for insertion ø 210 mm | | |
|  | CODE: ACE042 Bowl ø 150 mm |  | CODE: ADB041 Sealed lid ø120mm |  | CODE: ACE005 Dish with two compartments ø 260 mm | | |
|  | CODE: ADB043 Sealed lid ø 150 mm |  | CODE: ADD042 Sealed lid in silicone ø120mm | | | | |
|  | CODE: ADB043PE Chilled eutectic lid ø150mm |  | CODE: ANA003 Fastening kit | | | | |
|  | CODE: ACE041 Bowl ø 130 mm |  | CODE: PAFT9001 Complete closure with handle | | | | |
|  | CODE: ADB042 Sealed lid ø130mm | | | | | | |
|  | CODE: ADB042PE Chilled fresh eutectic lid ø130mm | | | | | | |
|  | CODE: ACE040 Bowl ø 105 mm | | | | | | |
|  | CODE: ANA003 Fastening kit | | | | | | |
|  | CODE: AMA301 Interlocking cardholder | | | | | | |



Trays for serving
and consuming meals

SERVICE LINE



APPLICATIONS:

- HORECA (Hotellerie-Restaurant-Café)
- self-service
- school canteens
- company canteens
- hospitals
- catering
- banqueting

COLOUR AND DESIGN

With their contemporary, innovative decor in line with the latest trends in interior architecture, Melform trays perfectly blend in with the most fashionable establishments, where the details are designed to make the consumption of meals an enchanting experience.

STRENGTH AND DURABILITY

Melform trays are solid, sturdy and long lasting even when subject to intensive use. Specific technical solutions, the use of innovative technologies and the high quality of raw materials allow the production of perfectly flat polyester trays, resistant to scratches and abrasions, nondeformable at high and low temperatures, resistant to major domestic acids, unalterable to UV rays.

BREAKAGE WARRANTY

5 years breakage warranty.

Subject to 5000 repeated blows on the edges (as prescribed by the standard NF T 54-801: 1992 - fatigue resistance test -) the polyester trays remain practically unaltered.

CUSTOM LOGO

Personalization make Melform trays unique and exclusive: they confer a recognizable personality to each establishment and transform the tray into a means of communication.

The custom logo, integrated inside the tray during manufacturing, remains unaltered in time.

PARTNER

REINFORCED FIBREGLASS POLYESTER TRAY WITH MELAMINE COATING

The unique combination of reinforced polyester and melamine surface gives the Partner tray an excellent strength combined with a very refined appearance. High-impact colour range, modern and sophisticated, in line with the most advanced trends in interior design.

Original design with rounded shapes, elegant and ergonomic.

Low and rounded edge: it allows to exploit at best the entire surface of the tray and ensures a greater comfort to the user during meal consumption.

5 years breakage warranty.



Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: 1/2 GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1022+col | 265x325 mm | 40 |

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1020+col | 530x325 mm | 20 |

MODEL: EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1030+col | 530x370 mm | 15 |



Rectangular

Dimensions particularly used on the French market.

MODEL: 14.18

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1018+col | 460x360 mm | 24 |

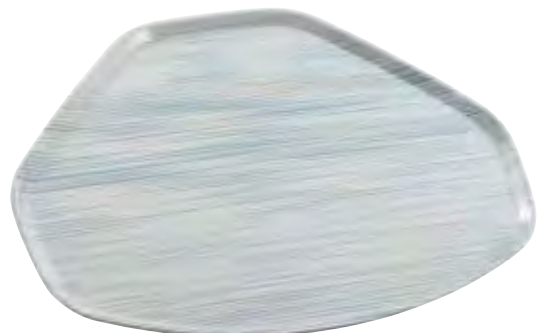


Space saving trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 11.20

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1120+col | 496x370 mm | 24 |



Square table
96 cm



Low and rounded edge to exploit at best the entire surface of the tray and ensure a greater comfort for the user.



mystic wood 130



sequoia 131



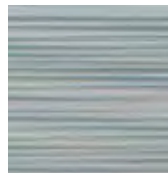
white larch 132



slate grey 135



fancy pearl 136

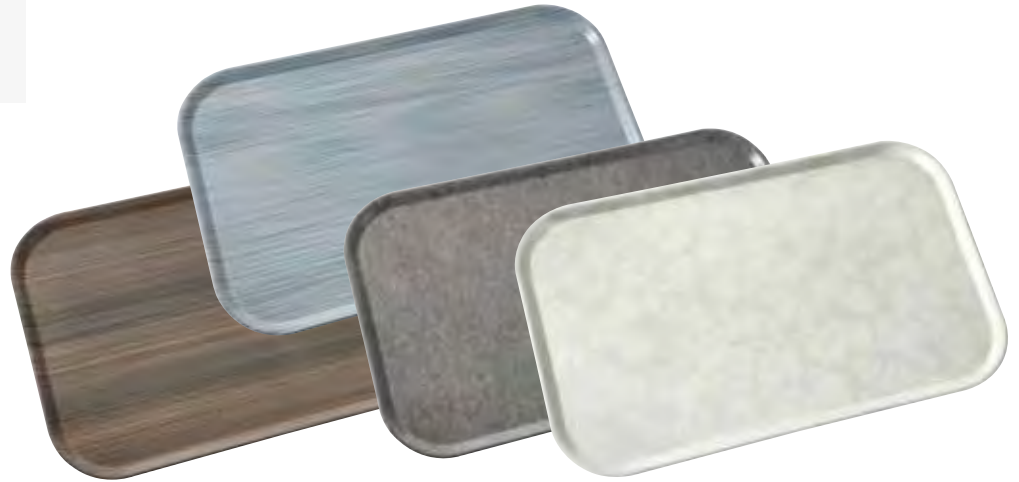


quasar 134

Some shapes/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.



white oak 133



GLASS

REINFORCED FIBREGLASS POLYESTER TRAY

Very tough and suitable for intensive use.

With reinforced corner and edges. Great variety of shapes and sizes, for all uses.

Wide and nice range of colours.

Excellent impact resistance: subject to 5000 repeated blows on the edges (as prescribed by the standard NF T 54-801: 1992 - fatigue resistance test -) remains basically unaltered.

5 years breakage warranty.

Easy to wash and sanitise, thanks to the reduced degree of roughness.



Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: 1/2 GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1818+col | 265x325 mm | 40 |

MODEL: 4/5 GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1819+col | 425x325 mm | 20 |

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1816+col | 530x325 mm | 20 |

MODEL: EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1817+col | 530x370 mm | 20 |



Standardised flat edge

Gastronorm, Euronorm and submultiples standardises dimensions.

Version with flat edge for a more comfortable grip.

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1804+col | 530x325 mm | 20 |

MODEL: 1/2 EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1808+col | 265x370 mm | 36 |

MODEL: EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1805+col | 530x370 mm | 20 |



Rectangular rounded corners

Dimensions particularly used on the French market. Shape with rounded corners and high profile.

MODEL: 14.18

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1518+col | 460x360 mm | 24 |



Rectangular bevelled corners

Shape with bevelled corners: stylish and refined design.

MODEL: 46.34

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1534+col | 460x344 mm | 20 |

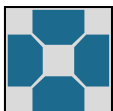


Classic trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 18.15

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1815+col | 492x343 mm | 20 |



Square table
96 cm



Space saving trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 18.06

| CODE | DIMENSIONS AXBXH | PACKAGING |
|----------|------------------|-----------|
| 1806+col | EXT. 480x340 mm | 20 |



Square table
80 cm

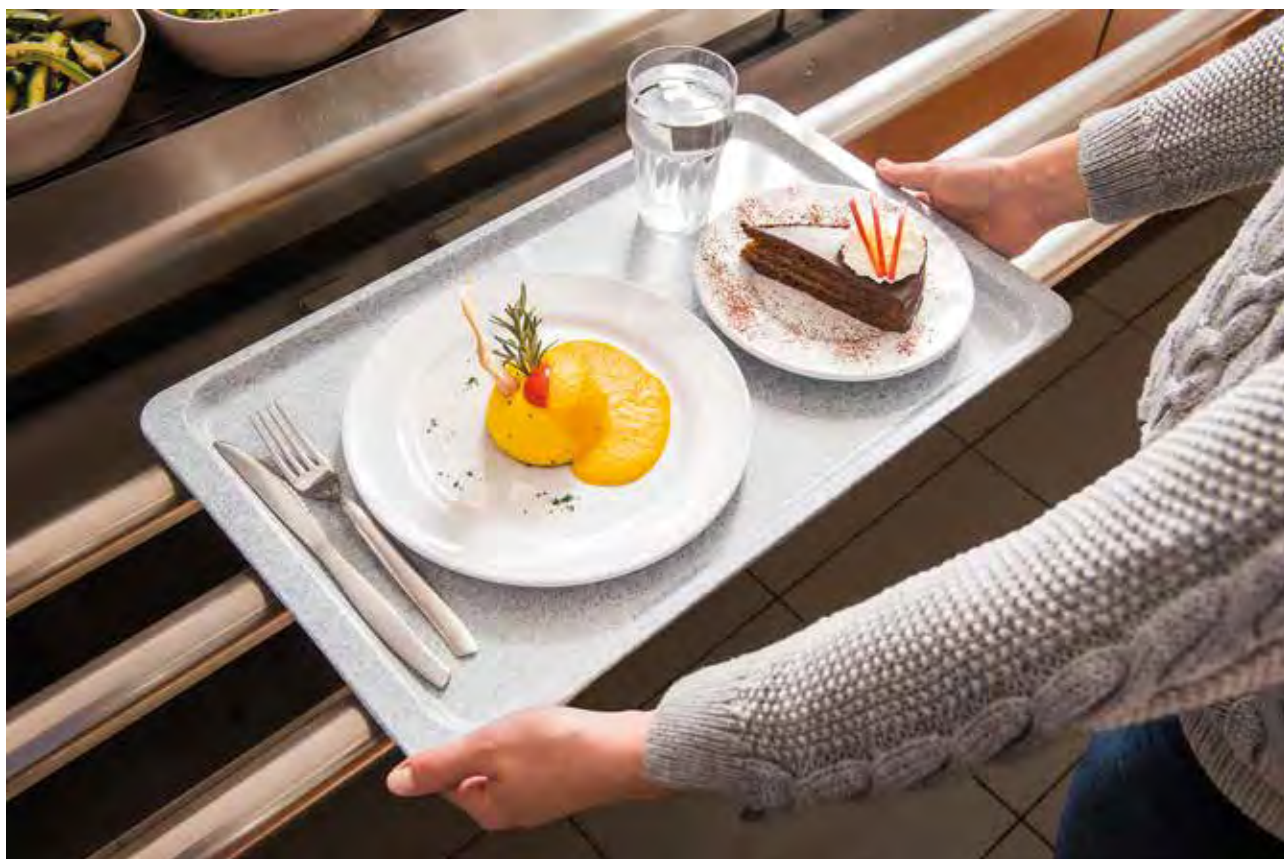


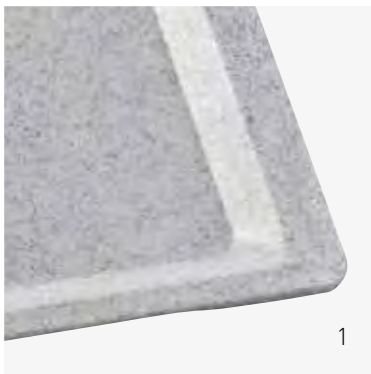
Artà

With low profile, it allows to exploit at best the tray surface and ensures greater comfort during the meal. Save space when stacked.

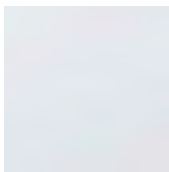
MODEL: ARTÀ

| CODE | DIMENSIONS AXBXH | PACKAGING |
|----------|------------------|-----------|
| 1536+col | EXT. 460x360 mm | 24 |





- 1 Glass standardised
- 2 Glass standardised flat edge shape
- 3 Glass rectangular rounded corners
- 4 Glass rectangular bevelled corners
- 5 Artà



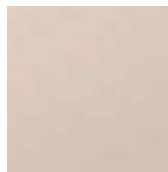
ice white 012



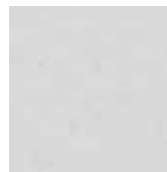
black 050



melange 251



khaki sand 031



white pepper 250



blue mix 025



frisia grey 043



blu melange 264



sand mix 032

Some shapes/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.

MAITRE TROLLEY

Tray and tableware carrying trolley

Lightweight and easily manoeuvrable.
Available with 1 or 2 separators placeable in different positions, for a better subdivision of the load and a simpler handling of plates and tableware.
Free of sharp corners, for staff safety.
It does not damage furniture or walls in case of accidental contact.
Polyethylene shock-proof structure.



LASER

REINFORCED FIBREGLASS POLYESTER TRAY WITH MELAMINE SURFACE

The basin of the tray is melamine coated: this makes the tray polished and particularly resistant to scratches and stains. Available in three "basic" colours, suitable for all environments. Excellent impact resistance: subject to 5000 repeated blows on the edges (as prescribed by the standard NF T 54-801: 1992 - the fatigue resistance test-) remains basically unaltered.

5 years breakage warranty.

Customisable front and back in the basin with logos, pictures, writings etc. The personalisation process embeds images into the tray during manufacturing.



Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: 4/5 GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1819+col | 425x325 mm | 20 |

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1816+col | 530x325 mm | 20 |

MODEL: EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1817+col | 530x370 mm | 20 |



Rectangular rounded corners

Dimensions particularly used on the French market. Shape with rounded corners and high profile.

MODEL: 14.18

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1518+col | 460x360 mm | 24 |

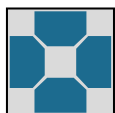


Classic trapezium

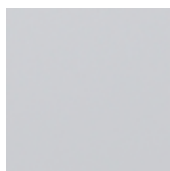
Shape designed to best exploit the surface of square tables.

MODEL: 18.15

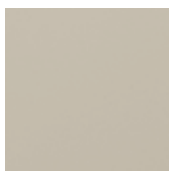
| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1815+col | 492x343 mm | 20 |



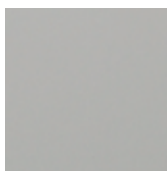
Square table
96 cm



ice white 012



khaki sand 031



frisias grey 043

Some shapes/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.

GOLD

LAMINATED TRAYS

Lightweight and convenient for service. It optimizes the space when stacked. Excellent quality/price ratio. Easy to wash in the dishwasher and suitable for sanitising, thanks to the reduced level of roughness. Totally waterproof, it does not retain dirt, grease and odours. It does not release any type of substance in contact with food, even at high temperatures, as prescribed by the (EU) regulation n. 10/2011. Customisable front and back up to the edge of the tray with logos, pictures, writings etc.

Made of paper from certified forests.



Standardised

Gastronorm, Euronorm and submultiples standardised dimensions.

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0081+col | 530x325 mm | 36 |

MODEL: EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0051+col | 530x370 mm | 36 |



Waiter Tray

Large size, suitable for table clearing service.

MODEL: 1.72

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0071+col | 600x400 mm | 24 |

MODEL: 1.71

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0071+col | 605x416 mm | 24 |



Rectangular bevelled corners

Shape with bevelled corners: stylish and refined design.

MODEL: 2.11

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0011+col | 308x195 mm | 72 |

MODEL: 2.31

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0031+col | 452x313 mm | 36 |

MODEL: 2.40

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0040+col | 400x268 mm | 36 |

MODEL: 2.41

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0041+col | 501x353 mm | 36 |

MODEL: 2.51

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0051+col | 525x366 mm | 36 |



Rectangular regular outline

The regular outline gives the tray a sleek and harmonious line.

MODEL: 4.11

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0011+col | 291x208 mm | 72 |

MODEL: 4.14

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0014+col | 378x266 mm | 40 |

MODEL: 4.21

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0021+col | 348x245 mm | 36 |

MODEL: 4.31

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0031+col | 443x322 mm | 36 |



Rectangular regular outline

The regular outline gives the tray a sleek and harmonious line.

MODEL: 4.32

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0032+col | 430x330 mm | 36 |

MODEL: 4.40

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0040+col | 385x276 mm | 36 |

MODEL: 4.42

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0041+col | 460x360 mm | 36 |

MODEL: 4.48

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0048+col | 480x370 mm | 36 |

MODEL: 4.51

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0051+col | 502x375 mm | 36 |

MODEL: 8.32

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0832+col | 409x302 mm | 36 |



Rectangular rounded corners

Pleasant and refined shape design.

MODEL: 4.43

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0043+col | 430x330 mm | 36 |



Classic trapezium

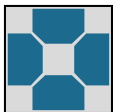
Shape designed to best exploit the surface of square tables.

MODEL: 5.22

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0522+col | 510x345 mm | 30 |

MODEL: 5.23

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0522+col | 492x343 mm | 30 |



Square table
96 cm

Space saving trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 5.11

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0511+col | 476x339 mm | 36 |

MODEL: 5.21

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0521+col | 523x360 mm | 36 |



Square table
80 cm [5.11]



Round table
133 cm [5.11]



Square table
90 cm [5.21]

Round

Recommended for waiter service.

MODEL: 6.35

| CODE | DIAMETER | PACKAGING |
|----------|----------|-----------|
| 0635+col | 355 mm | 36 |

MODEL: 6.43

| CODE | DIAMETER | PACKAGING |
|----------|----------|-----------|
| 0643+col | 429 mm | 36 |

MODEL: 6.45

| CODE | DIAMETER | PACKAGING |
|----------|----------|-----------|
| 0643+col | 450 mm | 36 |



Oval

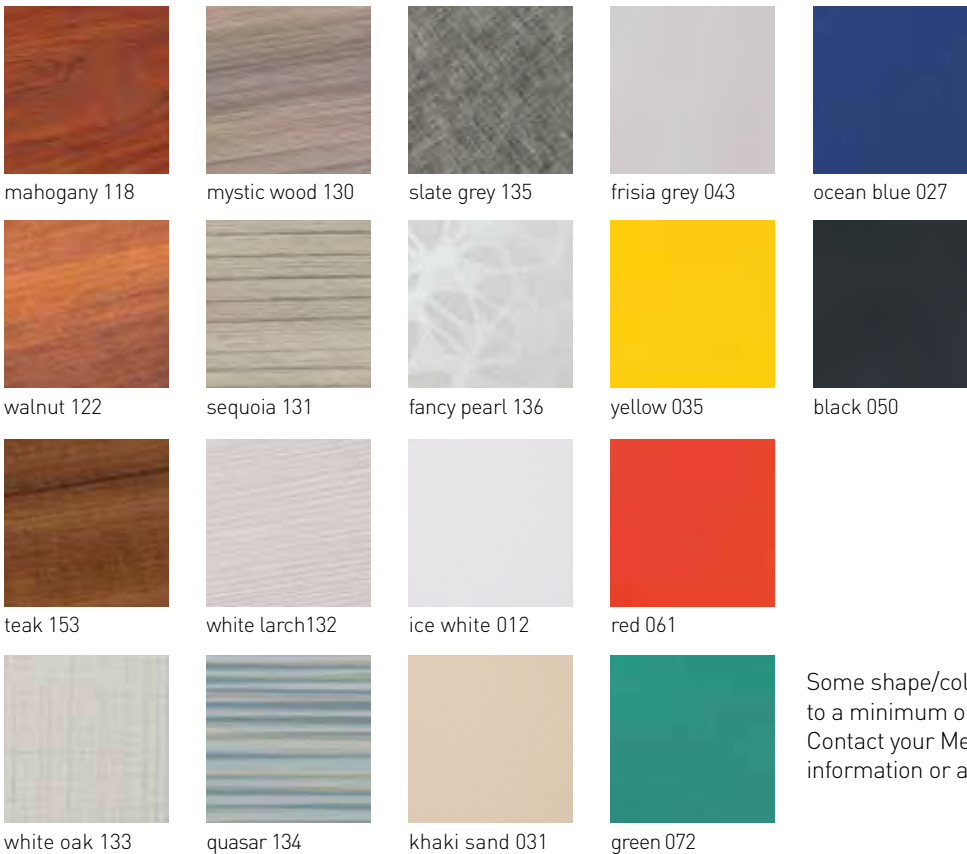
Suitable for service of beverages.

MODEL: 7.13

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0713+col | 320x225 mm | 96 |



- 1 Gold standardised and waiter tray
- 2 Gold rectangular with bevelled corners
- 3 Gold rectangular regular outline
- 4 Gold rectangular rounded corners



Some shape/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.

FAST FOOD

POLYPROPYLENE TRAY

Sturdy and cost-effective tray.
 Recommended for transporting full meals
 and for a fast food consumption.
 Suitable for continuous reuse.
 Lightweight and durable.
 Available in bright and lively colours.
 Available in version with handles.
 Easy to wash and sanitise,
 even in the dishwasher.



Rectangular

MODEL: 10.14

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 2014+col | 345x270 mm | 60 |

MODEL: 12.16

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 2016+col | 415x305 mm | 36 |

MODEL: 14.18

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 2018+col | 460x360 mm | 24 |



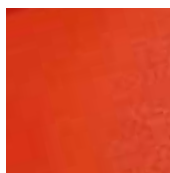
Rectangular with handles

MODEL: 12.17

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 2017+col | 442x310 mm | 20 |



blue 023



red 061



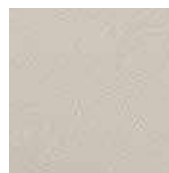
yellow 035



green 071



brown 051



sand 033

COMPARTMENT

POLYPROPYLENE COMPARTMENT TRAY

Particularly suitable for school catering and for meals on moving vehicles. Small size, available in bright and lively colours. On request, disposable liner for direct meal consumption. Easy to wash and sanitise, even in the dishwasher. Excellent resistance to stains.



| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 5816+col | 370x255 mm | 24 |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | PACKAGING |
|----------------------------|---------|------------|-----------|
| Disposable liner MTV 10.15 | 6315011 | 370x255 mm | 1000 |



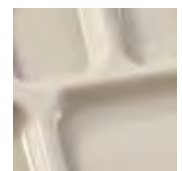
yellow 035



green 071



red 061



sand 033

COMPARTMENT MAXI

POLYSTYRENE COMPARTMENT TRAY

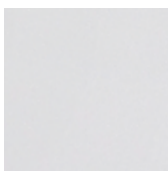
It features six high capacity compartments to distribute and consume a full meal of first course, second course with side dish and fruit/sweet. Available in rectangular and trapezium shapes. Easy to wash and suitable for sanitising, even in the dishwasher. Excellent resistance to stains.

MODEL: RECTANGULAR

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 59700011 | 450x320 mm | 15 |

MODEL: TRAPEZIUM

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 59610011 | 450x320 mm | 20 |



white 011

SUPERGRIP AL

REINFORCED FIBREGLASS POLYESTER TRAY WITH NON-SLIP RUBBER SURFACE

Rubber coating on top surface: to prevent detachment from the edges.

Dishwasher safe.

Extremely tough and suitable for intensive use.

With reinforced corners and edges.

5 years breakage warranty.



Standardised flat edge

Gastronorm, Euronorm and submultiples standardises dimensions. Version with flat edge for a more comfortable grip.

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1804+col | 530x325 mm | 20 |



Rectangular rounded corners

Dimensions particularly used on the French market. Shape with rounded corners and high profile.

MODEL: 14.18

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1518+col | 460X360 mm | 24 |



Round

Recommended for waiter service.

MODEL: 6.28

| CODE | DIAMETER | PACKAGING |
|----------|----------|-----------|
| 1628+col | 280 mm | 24 |

MODEL: 6.35

| CODE | DIAMETER | PACKAGING |
|----------|----------|-----------|
| 1635+col | 355 mm | 30 |



NON-SLIP POLYESTER trays



- 1 Supergrip AL Standardised flat edge
- 2 Supergrip AL Rectangular rounded corners
- 3 Supergrip AL Round



black 050



brown 051



frisias grey 043

Some shape/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.



SUPERGRIP ST

REINFORCED FIBREGLASS POLYESTER TRAY WITH TRANSPARENT NON-SLIP SURFACE

Tray particularly indicated for meal consumption.
 Very effective non-slip surface, even if wet.
 Equipped with stacking lugs, to facilitate drying for quick and precise stacking.
 With reinforced angles and corners.
5 years breakage warranty.

Standardised flat edge

Gastronorm, Euronorm and submultiples standardises dimensions.
 Version with flat edge for a more comfortable grip.

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1804+col | 530x325 mm | 20 |

MODEL: EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1805+col | 530x370 mm | 20 |



Rectangular rounded corners

Dimensions particularly used on the French market.
 Shape with rounded corners and high profile.

MODEL: 14.18

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1518+col | 460X360 mm | 24 |



1 Supergrip ST Standardised flat edge
 2 Supergrip ST Rectangular rounded corners



melange 251



blue mix 025

Some shape/colour combinations may be subject to a minimum order.
 Contact your Melform commercial service for more information or additional colours.

SUPERGRIP P

REINFORCED FIBREGLASS POLYESTER TRAY WITH TRANSPARENT NON-SLIP SURFACE

Waiter service size, excellent transport capacity. High reinforced edge, to facilitate the transport of dishes and glasses. The high quality of the raw materials used and the innovative production technologies make the Supergrip P tray a long life product. **5 years breakage warranty.**

Oval high edge

High reinforced edge, to facilitate the transport of dishes and glasses.

MODEL: 7.27

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 1727+col | 700x572 mm | 12 |



walnut 121



Supergrip P Oval high edge.

SUPERGRIP L

LAMINATED TRAY WITH NON-SLIP SURFACE

Particularly suitable for table service and clearing.
 Effective and durable non-slip surface.
 Excellent quality/price ratio.
 Reduced space when stacked.
 Customisable front and back up to the edge of the tray with logos, pictures, writings etc.

Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: GN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0081+col | 530x325 mm | 36 |

MODEL: EN

| CODE | DIMENSIONS | PACKAGING |
|----------|------------|-----------|
| 0051+col | 530x370 mm | 36 |



Rectangular

The regular outline gives the tray a sleek and harmonious line.

MODEL: 4.42

| CODE | DIMENSIONS AXBXH | PACKAGING |
|----------|------------------|-----------|
| 0041+col | 460x360 mm | 36 |

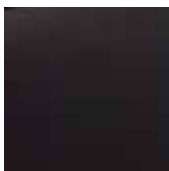


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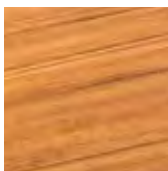


2

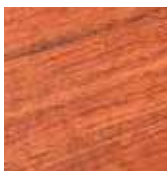
1 Supergrip L Standardised
 2 Supergrip L Rectangular



black 050



teak 153



mahogany 118

Some shape/colour combinations may be subject to a minimum order.
 Contact your Melform commercial service for more information or additional colours.

EASY

TRAY EQUIPPED WITH SANDWICH HOLDER. ESPECIALLY DESIGNED FOR THE CONSUMPTION OF BURGERS, KEBABS AND SANDWICHES.

The kit is composed of: 15 trays + 15 sandwich holders + 1 sandwich holder support. The innovative sandwich holder makes the consumption of hamburgers, kebabs and sandwiches convenient.

Impact resistant, suitable for intensive use. Lightweight and easy to handle.

The sandwich holder is removable and stackable: a very handy

tool easy to wash and storage.

The sandwich holder support can store even 15 stacked sandwich holders.

TRAY KIT

| CODE | COLOUR | DIMENSIONS | PACKAGING |
|-----------|---------|------------|---|
| 59650004K | red 061 | 270x270 mm | 15 Trays + 5 sandwich holders + 1 sandwich holder support |



red 061



INTRODUCE YOUR COMPANY IN A UNIQUE WAY

Set yourself apart from competitors.

Leave an indelible mark on your customers.

Strengthen the image of your establishment.

Thanks to the high technology and experience in the field, MELFORM produces a wide range of customisable trays.

Most of the Melform trays are customisable on both sides, with logos, writings and images.

The personalisation process embeds images into the tray during manufacturing, ensuring these remain unaltered through time.

Request a free quote.

Free sample against irrevocable purchase order (excluding shipping costs).

For the realisation of customised trays:

- file format: jpeg/tiff/eps/ai/pdf;
- minimum definition 300dpi;
- logo/image reproduction in actual size;
- if four-colour process, define the number of colours and Pantone or RAL references for each colour;
- define the location of the picture or logo inside the tray.



Melform tray Colour Table



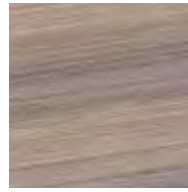
mahogany 118
Gold-Supergrip L



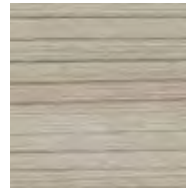
walnut 122
Gold



teak 153
Gold-Supergrip L



mystic wood 130
Gold-Partner



sequoia 131
Gold-Partner



white larch 132
Gold-Partner



white oak 133 Gold-Partner



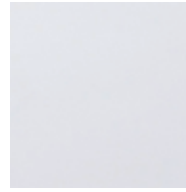
slate grey 135
Gold-Partner



fancy pearl 136
Gold-Partner



quasar 134
Gold-Partner



ice white 012 Gold-Glass-Laser



frisias grey 043
Gold-Glass-Laser



khaki sand 031
Gold-Glass-Laser



black 050
Gold-Supergrip L
Glass-Supergrip P



red 061
Gold



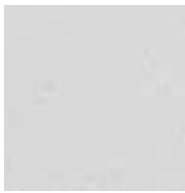
yellow 035
Gold



green 072
Gold



ocean blue 027
Gold



white pepper 250
Glass



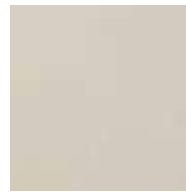
melange 251
Glass



blu melange 264
Glass



blue mix 025
Glass



sand mix 032
Glass



melange 251
Supergrip ST



blue mix 025
Supergrip ST



frisias grey 043
Supergrip AL



black 050
Supergrip AL



brown 051
Supergrip AL



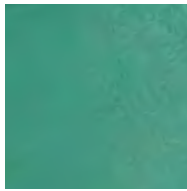
blue 023
Fast Food



yellow 035
Fast Food



red 061
Fast Food



green 071
Fast Food



brown 051
Fast Food



sand 033
Fast Food



sand 033
Compartment



yellow 035
Compartment



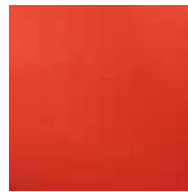
red 061
Compartment



green 071
Compartment



white 011
Compartment Maxy



red 061
Easy



REINFORCED FIBREGLASS POLYESTER



PARTNER
(see page 70)

GLASS
(see page 72)

| | | |
|--|---|--|
| MATERIAL | Reinforced fibreglass polyester tray melamine coated | Reinforced fibreglass polyester tray |
| SURFACE | Smooth | Smooth |
| RECOMMENDED USE | Meal consumption | Meal consumption |
| RECOMMENDED FOR | Restaurants, self service, elegant and sophisticated company canteens | School and military canteens, hospitals, communities, restaurants and self service with high turn-over |
| ADVANTAGES | Design, colour and strengthness at the top | Maximum strength for intensive use |
| USAGE INTENSITY | Maximum | Maximum |
| IMPACT RESISTANCE | Good | Maximum |
| HEAT RESISTANCE | Fair | Maximum |
| STAIN RESISTANCE | Maximum | Good |
| SCRATCH RESISTANCE | Fair | Good |
| STACKABILITY | Excellent | Excellent |
| DRYING | Excellent | Excellent |
| WASHABILITY | Dishwasher | Dishwasher |
| WASHING TEMPERATURES | Max +60°C | Max +60°C |
| RINSING AND DRYING TEMPERATURES | Max +90°C | Max +90°C |
| CUSTOMISATIONS | Front and back up to the edge | Not available |
| AVAILABLE COLOURS | 7 | 9 |
| AVAILABLE SHAPES | 5 | 12 |

REINFORCED FIBREGLASS POLYESTER

|  |  |  |  |
|--|---|--|---|
| LASER (see page 76) | SUPERGRIP AL (see page 86) | SUPERGRIP ST (see page 88) | SUPERGRIP P (see page 89) |
| Reinforced fibreglass polyester tray with melamine surface (basin only) | Reinforced fibreglass polyester tray with non-slip rubber surface | Reinforced fibreglass polyester tray with transparent non-slip surface | Reinforced fibreglass polyester tray with transparent non-slip surface |
| Smooth | Non-slip | Non-slip | Non-slip |
| Meal consumption | Service | Meal consumption | Table clearing service |
| Restaurants, self service and company canteens with high turn-over | Bars, restaurants, hotels | Hospitals, nursing homes, private clinics, self-service and canteen | Bars, restaurants, hotels, banqueting services |
| Maximum strength and resistance to scratches, the most recommended for customisation | Effective non-slip surface, even wet. | Non-slip fit for meal consumption | Table clearing size, excellent transport capacity! |
| Maximum | Maximum | Maximum | Maximum |
| Maximum | Maximum | Maximum | Maximum |
| Fair | Fair | Fair | Fair |
| Maximum | Good | Sufficient | Excellent |
| Maximum | Good | Maximum | Excellent |
| Maximum | Excellent | Excellent | Excellent |
| Excellent | Excellent | Excellent | Excellent |
| Dishwasher | Dishwasher | Dishwasher | By hand |
| Max +60°C | Max +60°C | Max +60°C | |
| Max +90°C | Max +90°C | Max +90°C | |
| In the basin | Not available | Not available | Not available |
| 3 | 3 | 2 | 1 |
| 5 | 4 | 3 | 1 |



LAMINATED



GOLD
(see page 78)

SUPERGRIP L
(see page 90)

| | | |
|--|--|--|
| MATERIAL | Laminated tray | Laminated tray with non-slip surface |
| SURFACE | Smooth | Non-slip |
| RECOMMENDED USE | Meal consumption and service | Service |
| RECOMMENDED FOR | Restaurants, bars, hotels, self service, company canteens | Bars, restaurants, hotels |
| ADVANTAGES | The widest choice of shapes and colours, excellent quality/price ratio | Lightweight and convenient for service |
| USAGE INTENSITY | Good | Good |
| IMPACT RESISTANCE | Fair | Fair |
| HEAT RESISTANCE | Fair | Fair |
| STAIN RESISTANCE | Maximum | Good |
| SCRATCH RESISTANCE | Good | Good |
| STACKABILITY | Fair | Fair |
| DRYING | Fair | Fair |
| WASHABILITY | Dishwasher | By hand |
| WASHING TEMPERATURES | Max +60°C | |
| RINSING AND DRYING TEMPERATURES | Max +90°C Dry thoroughly before stacking | Dry thoroughly before stacking |
| CUSTOMISATIONS | Front and back up to the edge | Front and back up to the edge |
| AVAILABLE COLOURS | 18 | 3 |
| AVAILABLE SHAPES | 28 | 3 |

| POLYPROPYLENE | | POLYSTYRENE | ABS |
|--|--|--|---|
|  |  |  |  |
| FAST FOOD (see page 83) | COMPARTMENT (see page 84) | MAXY COMPARTMENT (see page 85) | EASY (see page 91) |
| Polypropylene tray | Polypropylene tray | Polystyrene | ABS |
| Knurled | Smooth | Smooth | Knurled |
| Meal consumption | Meal consumption | Meal consumption | Meal consumption |
| Fast food and high turn-over establishments | School and military canteens, kindergartens, detention establishments, food & beverage on means of transport (e.g. Trains) | School and military canteens, kindergartens, detention establishments, food & beverage on means of transport (e.g. Trains) | Bar, kiosks, fast food and street food |
| Lightweight, cheerful and vivid colours | Contained size, suitable for catering kindergartens and on the means of transport | The perfect solution for school canteens | Practical and innovative, with sandwich holder |
| Good | Good | Good | Good |
| Fair | Fair | Fair | Fair |
| Sufficient | Sufficient | Sufficient | Sufficient |
| Maximum | Maximum | Maximum | Maximum |
| Fair | Fair | Fair | Fair |
| Fair | Fair | Fair | Fair |
| Fair | Fair | Fair | Fair |
| Dishwasher | Dishwasher | Dishwasher | Dishwasher |
| Max +60°C | Max +60°C | Max +60°C | Max +60°C |
| Max +90°C | Max +85°C | Max +85°C | Max +85°C |
| Not available | Not available | Not available | Not available |
| 6 | 4 | 1 | 1 |
| 4 | 1 | 2 | 1 |



Accessories for serving
meals

TABLE SERVICE ACCESSORIES

APPLICATIONS:

- school canteens
- discos, swimming pools
- self service

UNBREAKABLE AND SAFE

Diamond Line accessories for table service are unbreakable and shock resistant: they ensure maximum safety for staff and for users. Rugged and durable in time, they allow for reducing replacement costs.

PRACTICAL AND FUNCTIONAL

The polycarbonate accessories for table service are bright and transparent like glass; and they are also lightweight and easy to handle. Easy to wash and sanitize even in the dishwasher, they can be used from -40°C to +120°C.

Polycarbonate pitcher

Shatterproof polycarbonate pitcher. Temperature range from -40° to +120°C. Stackable to reduce the storage surface. Provided with a lid to avoid the risks of drink contamination by external agents. Ice-control cover for holding ice inside the pitcher, while serving beverages.



MODEL: MCR

| CODE | DIM. AXBXH | CAPACITY | PACKAGING |
|------|---------------------|----------|-----------|
| 4605 | EXT. 195x130x210 mm | 1,8 l | 6 |

MODEL: MCRC COVER

| CODE | DIM. AXBXH | CAPACITY | PACKAGING |
|-------|----------------|----------|-----------|
| 4605C | EXT. 130x50 mm | - | 6 |



Polycarbonate tumblers

They allow to correctly operate in HACCP environment. They do not keep grease, nor odours. Perfectly stackable: they reduce the surface storage and do not remain stuck, even if wet. Easy to wash and sanitize (also in the dishwasher), as prescribed by the Regulation 852/2004/EC (HACCP).

MODEL: PN16

| CODE | DIAMETER | CAPACITY | PACKAGING |
|------|----------|----------|-----------|
| 4017 | 63x99 mm | 0,19 l | 120 |

MODEL: PN25

| CODE | DIAMETER | CAPACITY | PACKAGING |
|------|-----------|----------|-----------|
| 4026 | 74x116 mm | 0,31 l | 120 |

MODEL: PN40

| CODE | DIAMETER | CAPACITY | PACKAGING |
|------|-----------|----------|-----------|
| 4040 | 84x132 mm | 0,45 l | 120 |

MODEL: PT16

| CODE | DIAMETER | CAPACITY | PACKAGING |
|------|----------|----------|-----------|
| 4016 | 63x85 mm | 0,16 l | 120 |

MODEL: PT25

| CODE | DIAMETER | CAPACITY | PACKAGING |
|------|-----------|----------|-----------|
| 4025 | 76x100 mm | 0,25 l | 120 |



Polycarbonate salad bowls

Suitable for the presentation of food and salad in free flow restaurant areas.

Unbreakable and shock resistant: maximum security for kitchen staff.

Reinforced bottom with a constant support profile.

"Drip-free" rounded edge.

Temperature range from -40° to +120°C.

| MODEL | COLOUR | CODE | DIAMETER | CAPACITY | PACKAGING |
|-----------|-------------|----------|----------|----------|-----------|
| MSB 08.20 | black | 4420050 | 200 mm | 2 l | 6 |
| MSB 10.25 | black | 4425050 | 250 mm | 3,4 l | 6 |
| MSB 12.30 | black | 4430050 | 300 mm | 5,8 l | 6 |
| MSB 08.20 | red | 4420061T | 200 mm | 2 l | 6 |
| MSB 10.25 | red | 4425061T | 250 mm | 3,4 l | 6 |
| MSB 12.30 | red | 4430061T | 300 mm | 5,8 l | 6 |
| MSB 08.20 | green | 4420072T | 200 mm | 2 l | 6 |
| MSB 10.25 | green | 4425072T | 250 mm | 3,4 l | 6 |
| MSB 12.30 | green | 4430072T | 300 mm | 5,8 l | 6 |
| MSB 08.20 | transparent | 4420 | 200 mm | 2 l | 6 |
| MSB 10.25 | transparent | 4425 | 250 mm | 3,4 l | 6 |
| MSB 12.30 | transparent | 4430 | 300 mm | 5,8 l | 6 |
| MSB 15.38 | transparent | 4438 | 380 mm | 11,5 l | 6 |



Polycarbonate plate covers

Temperature range from -40° to +120°C.
 Unbreakable: maximum safety for staff and for users.
 Microwave oven safe.
 Transparent to easily identify the contents inside.
 Available in version with silk scratch- proof and glossy finish.

| MODEL | CODE | DIAMETER | SURFACE | PACK. |
|---------------------------|----------|---------------|------------------------------|-------|
| 9016S | 4523S | 238x65 (h) mm | silk | 30 |
| 9016L | 4523 | 238x65 (h) mm | glossy | 30 |
| 9916S | 4524S | 250x64 (h) mm | silk | 30 |
| 9916L | 4524 | 250x64 (h) mm | smooth glossy | 30 |
| DIAM 238 Polypropylene | 7523027S | 238x65 (h) mm | sand silk finish surface | 24 |
| DIAM 250 Polypropylene | 7524027 | 250x65 (h) mm | sand gloss finish surface | 30 |



Melamine plates

Bright and shiny, very similar to porcelain, thanks to a specific surface treatment.
 Unbreakable in normal conditions of use: maximum safety for staff and for users.
 Temperature range from -20°C to +120°C.
 Maximum temperature of washing and drying: +85°C.
 Resistant to detergents with PH less than or equal to 10.

MODEL: SOUP PLATE

| CODE | DIAMETER | COLOUR | PACKAGING |
|------|----------|--------|-----------|
| 5821 | 210 mm | white | 60 |

MODEL: DINNER PLATE

| CODE | DIAMETER | COLOUR | PACKAGING |
|------|----------|--------|-----------|
| 5825 | 250 mm | white | 60 |

MODEL: SIDE PLATE

| CODE | DIAMETER | COLOUR | PACKAGING |
|------|----------|--------|-----------|
| 5819 | 190 mm | white | 60 |

MODEL: BOWL

| CODE | DIAMETER | COLOUR | PACKAGING |
|-------|----------|--------|-----------|
| 5819F | 190 mm | white | 60 |



Polypropylene cutlery holder

Equipped with 4 compartments.
 Gastronorm size.
 Maximum temperature of use 90°C.
 Allows to operate in HACCP environment.
 Easy to wash and cleanable (also in the dishwasher),
 as prescribed by the Regulation 852/2004/EC (HACCP).

| CODE | DIM. AXBXH | COLOUR | PACKAGING |
|---------|---------------------|--------|-----------|
| 5952041 | EXT. 530x325x100 mm | gray | 10 |



Polycarbonate ice cream pans

For the transport and storage of ice cream.
 Lightweight and crushproof.
 Resistant to shocks and low temperatures.
 They are not cool to the touch when they are removed from the freezer.
 Shaped recess to facilitate the extraction of the pans when they are collected.
 Temperature range from -40° to +120°C.

| CODE | COLOUR | DIM. AXBXH | CAPACITY | PACK. |
|---------|--------|---------------------|----------|-------|
| 4951041 | grey | EXT. 360x165x120 mm | 4,75 l | 12 |
| 4951033 | sand | EXT. 360x165x120 mm | 4,75 l | 12 |







FOOD LOGISTICS SOLUTIONS



FROM LOGISTIC PLATFORM TO END USER.

WITHOUT INTERRUPTING THE COLD CHAIN.

TEMPERATURE ALWAYS UNDER CONTROL WITH THE USB DATA LOGGERS.



CUSTOMISED TRANSPORT

Versions with: refrigerating unit, wheels or pallets, internal grids, internal or external Europallet dimensions.

MAXIMUM FLEXIBILITY for your business

For each type of motor vehicle, small, medium or large.

Possibility of multi-temperature loads

Melform isothermal containers, made of virgin polyethylene, are built with rotational moulding technology. They are used in catering for the transport of meals and semi-processed products and by food & medical industries for the transport of perishable goods. The isothermal containers, allowing the maintenance of the cold chain, guarantee suitable transport of perishable goods on board of traditional vehicles, split by type of product, temperature and destination, in a much more flexible way with respect to transport in a refrigerated vehicle.

COLD CHAIN: MIXED USE TRANSPORT SOLUTIONS.

An efficient alternative to the use of insulated vehicles for the transport of perishable products.

Multiple benefits with Melform isothermal and refrigerated containers:

- in the event of failure of the vehicle, you can use any other vehicle;
- the vehicle must not be ATP certified;
- the vehicle equipped with MELFORM solutions, is prepared in relatively short times.

LOGISTIC PLATFORM



Without interruption of the cold chain!
Temperature always under control with our USB Data Loggers and RFID systems.



END USER

Maximum FLEXIBILITY
in transport management

For every type of truck, small,
medium or large!!!



**Think about what really makes
your business grow, focus on your core business,
do not waste resources...**

Melform will think about the rest!

Invest the right way: choose MELFORM

ATP CERTIFIED FOR ROAD TRANSPORT OF PERISHABLE GOODS

Melform containers can be ATP certified and operate in accordance with applicable laws.

TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C.

Equipped with RFID SYSTEMS and USB DATA LOGGERS for control and the temperature monitoring.

MULTI TEMPERATURE

They can be transported using conventional vehicles: they allow to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.

REDUCED INVESTMENT COSTS

Investment is considerably lower with respect to the setting of a refrigerated vehicle.

Reduction of the circulating vehicles as deliveries can be fractionated with containers of appropriate size.

Possibility of using containers of various sizes.

Possibility of using refrigerated or simple isothermal containers.

REDUCED ENERGY WASTE

During unloading operations from a refrigerated vehicle with a single chamber, the use of isothermal containers notably avoids thermal dispersion and the need to cool an important volume with respect to the goods remaining on the vehicle.

DUAL POWER SUPPLY

The containers are set to be connected to the battery of the vehicle during transportation and, once at destination, to the main power.

At destination, in addition to the goods, it is also possible to deliver the container itself which, connected to the electric power 230, will continue to maintain the required temperature.

ECOFRIENDLY

Fully recyclable at the end of operating life.

WASHABLE AND CLEANABLE

Easily washable and cleanable to prevent contamination.

IN THE FOREGROUND:
KOALA GREEN
(see details P. 147)





High capacity isothermal containers
for transporting perishable products

CARGO LINE



APPLICATIONS:

- food supply chain
- transport
- food industry
- handicraft production
- vending
- truck body builders

CHOOSE THE RIGHT MODEL FOR YOUR BUSINESS

TECHNOLOGY AND RAW MATERIALS

Cargo isothermal containers are produced with rotational moulding technology: the container and the door have monolithic structure (devoid of corners, junctions and weldings). They are manufactured with polyethylene suitable for food contact and insulated with polyurethane foam without CFC and HCFC. Most of the accessories (e.g. grids/adapters) and construction details (e.g. handles/rod door) are in stainless steel.

UNINTERRUPTED COLD CHAIN

Cargo isothermal containers allow to easily manage the distribution of perishable products without cold chain interruption, whatever the required temperature.

SAFETY AND QUALITY PROTECTION

Transporting at the right temperature means preserving at best products safety and quality, preventing the risk of uncontrolled bacterial proliferation. Correctly preserved, foods have a greater shelf-life and reduce returns and complaints from customers. Melform isothermal containers allow to correctly operate in HACCP environment.

Cargo 370

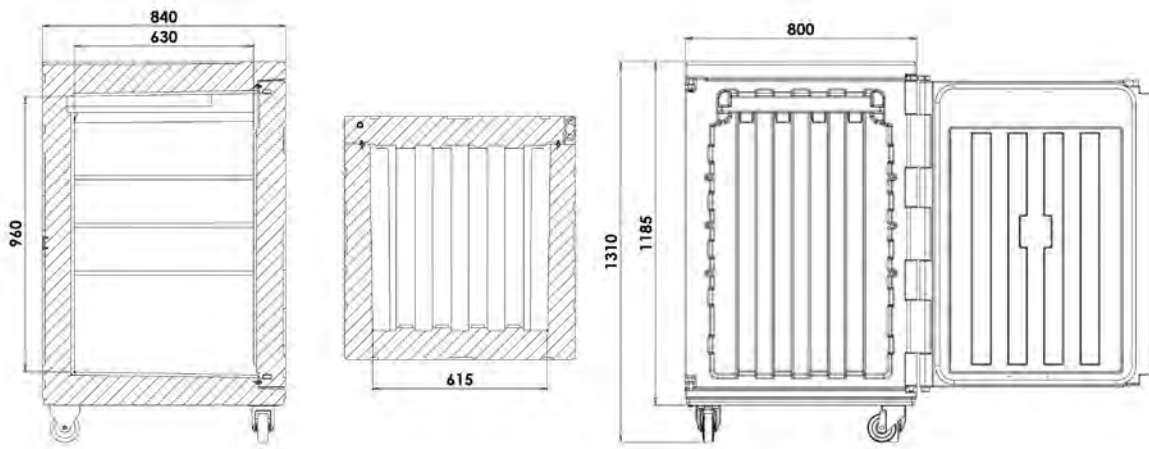
ATP



- 370 LITRES OF CAPACITY.

- FRONT OPENING.

- Suitable for loading on medium size commercial vehicles.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|-------------------------------------|----------|-------------------|------------------|-----------------|----------|--------|
| Cargo 370 with castors diam. 100 mm | 03700001 | grey/blue melange | 800x840xh1310 mm | 615x630xh960 mm | 370 l | 70 kg |
| Cargo 370 with feet h 130 mm | 03700003 | grey/blue melange | 800x840xh1320 mm | 615x630xh960 mm | 370 l | 70 kg |

More versions and accessories available, see the table on P. 126.

Cargo 370 V

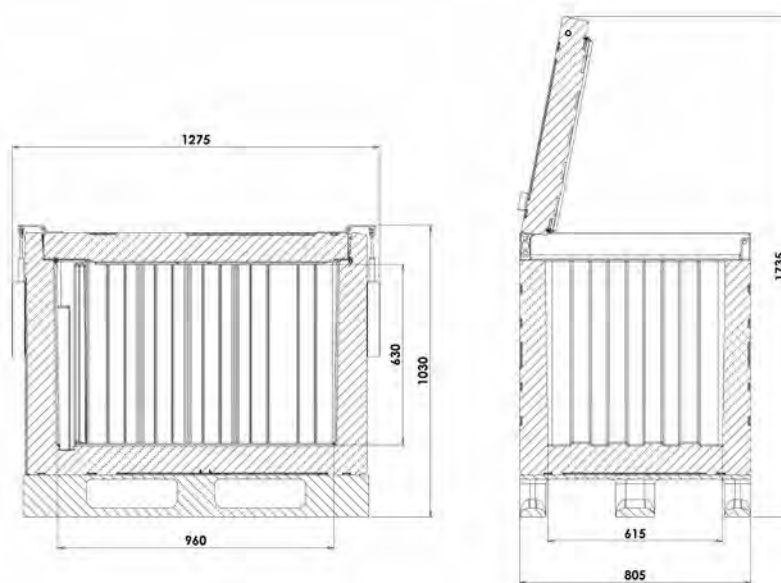
ATP



- 370 LITRES OF CAPACITY.

- CONVENIENT CHEST TYPE VERSION, USEFUL TO OPTIMISE THE LOAD CAPACITY.

- Suitable for the transport of bulk goods.
- Designed to house the eutectic plates to increase thermal performance.
- **Available in version for the transport of dry ice.**
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Pallet version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|---|----------|-------------------|-------------------|-----------------|----------|--------|
| Cargo 370V with pallet | 03700007 | grey/blue melange | 1275x805xh1030 mm | 960X615Xh630 mm | 370 l | 80 kg |
| Cargo 370V with pallet, DRY ICE transport container | 03709017 | grey/blue melange | 1275x805xh1030 mm | 960X615Xh630 mm | 370 l | 80 kg |

More versions and accessories available, see the table on P. 126.

Cargo 370E Eutectic

ATP



- 370 LITRES OF CAPACITY.

- FRONT OPENING.

- INDICATED FOR LONG DISTANCES TRANSPORT THANKS TO THE EUTECTIC COATING.

- Available in two versions: for transport of chilled or frozen food.

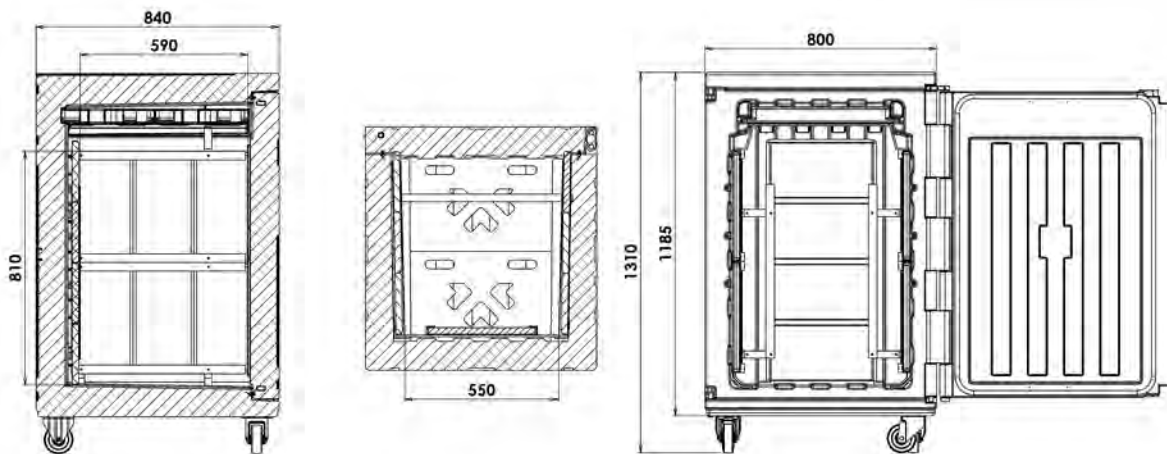
Chilled version performance: up to 150 hours* of maintaining the temperature from 3°C to 8°C.

* with an average outdoor temperature of 25°C, a container filled up to 1/3 of its total capacity with goods and the initial temperature of 3°C.

- **Frozen version performance: up to 40 hours* of maintaining the temperature below -15°C.**

* with an average outdoor temperature of 17.5°C, a container filled up to 1/4 of its total capacity with goods and the initial temperature of -35°C.

- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Produced with rotational moulding technology: the container and the door have monolithic structure (devoid of corners, junctions and weldings).
- Fully recyclable at the end of the operating life.



Castors & adaptor version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|--|----------|-------------------|------------------|-----------------|----------|--------|
| Cargo 370E Chilled Eutectic with adapter and 16+2 chilled plates | 03709012 | grey/blue melange | 800x840xh1310 mm | 550x590xh810 mm | 285 l | 113 kg |
| Cargo 370E Frozen Eutectic with adapter and 16+2 frozen plates | 03709013 | grey/blue melange | 800x840xh1310 mm | 550x590xh810 mm | 285 l | 113 kg |

More versions and accessories available, see the table on P. 126.

Cargo 500

ATP



- 500 LITRES OF CAPACITY.

- FRONT OPENING.

- Total compliance with the cold chain at all stages of transport.

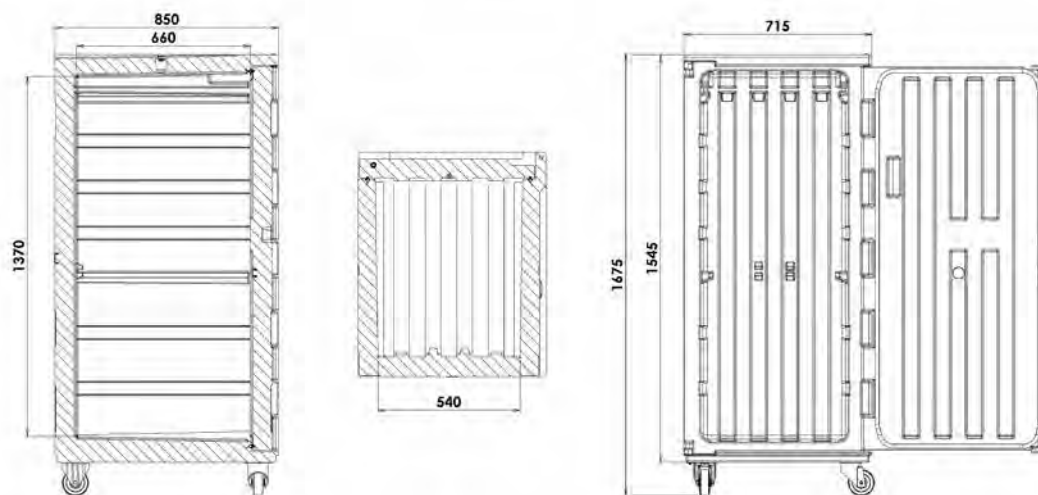
- Available in version with castors and with pallets.

- Available in version for fish transport (see table features on P. 126).

- Designed to house the eutectic plates to increase thermal performance.

- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.

- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|---------------------------------|----------|-------------------|------------------|------------------|----------|--------|
| Cargo 500 with castors diam.100 | 05000071 | grey/blue melange | 715X850Xh1675 mm | 540x660xh1370 mm | 500 l | 90 kg |
| Cargo 500 with pallet | 05000074 | grey/blue melange | 715X850Xh1665 mm | 540x660xh1370 mm | 500 l | 105 kg |

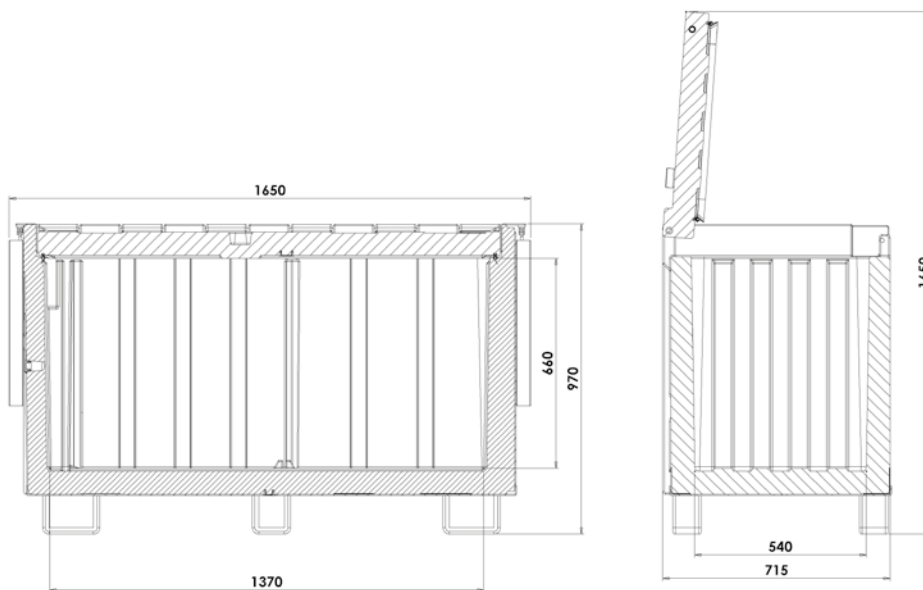
More versions and accessories available, see the table on P. 126.

Cargo 500V

ATP



- 500 LITRES OF CAPACITY.
- CONVENIENT CHEST TYPE VERSION, USEFUL TO OPTIMISE THE LOAD CAPACITY.
- Suitable for the transport of bulk goods.
- Available in a version for the transport of dry ice.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Pallet version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|---|----------|-------------------|------------------|------------------|----------|--------|
| Cargo 500V with pallet | 05000077 | grey/blue melange | 1650X715Xh970 mm | 1370x540xh660 mm | 500 l | 127 kg |
| Cargo 500V with pallet, DRY ICE transport container | 05009057 | grey/blue melange | 1650X715Xh970 mm | 1370x540xh660 mm | 500 l | 127 kg |

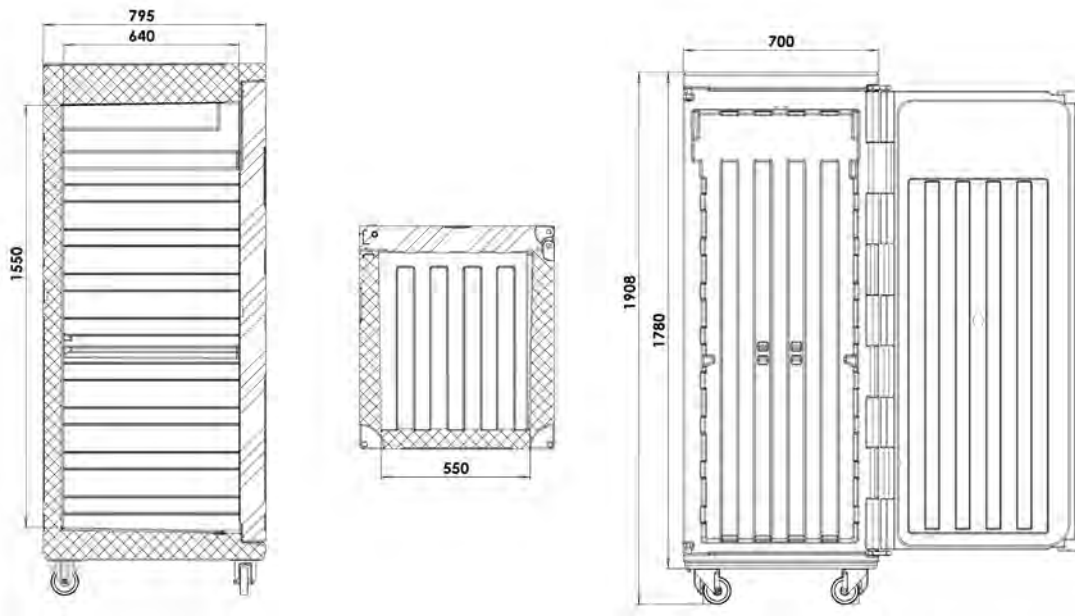
More versions and accessories available, see the table on P. 126.

Cargo 530

ATP



- 545 LITRES OF CAPACITY.
- FRONT OPENING.
- Foldable grid in galvanised steel.
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|--|----------|-------------------|------------------|------------------|----------|--------|
| Cargo 530 with castors diam.100, grid, labelholder | 05300001 | grey/blue melange | 700x795xh1908 mm | 550x640xh1550 mm | 545 l | 88 kg |

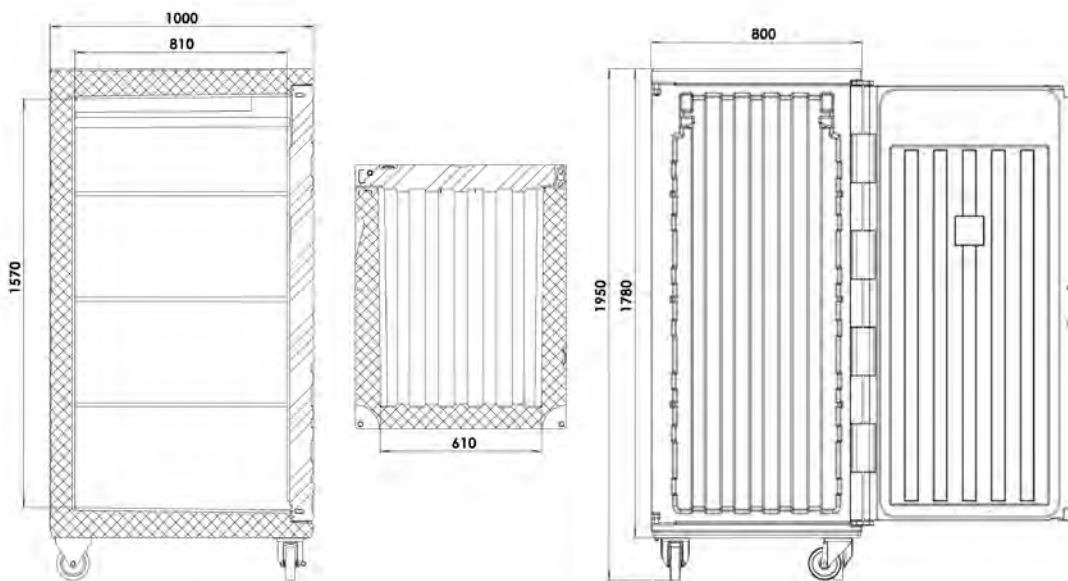
More versions and accessories available, see the table on P. 126.

Cargo 780

ATP
80x100



- **780 LITRES CAPACITY.**
- **FRONT OPENING.**
- **Container with standardised dimensions 80x100 cm; it optimises the exploitation of the loading area of the vehicle.**
- Available in version with castors and with pallet.
- Total compliance with the cold chain at all stages of transport.
- Designed to house the eutectic plates to increase thermal performance.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|---------------------------------|----------|-------------------|-------------------|------------------|----------|--------|
| Cargo 780 with castors diam.125 | 07800001 | grey/blue melange | 800x1000xh1950 mm | 610x810xh1570 mm | 780 l | 111 kg |
| Cargo 780 with pallet | 07800003 | grey/blue melange | 800x1000xh1900 mm | 610x810xh1570 mm | 780 l | 137 kg |

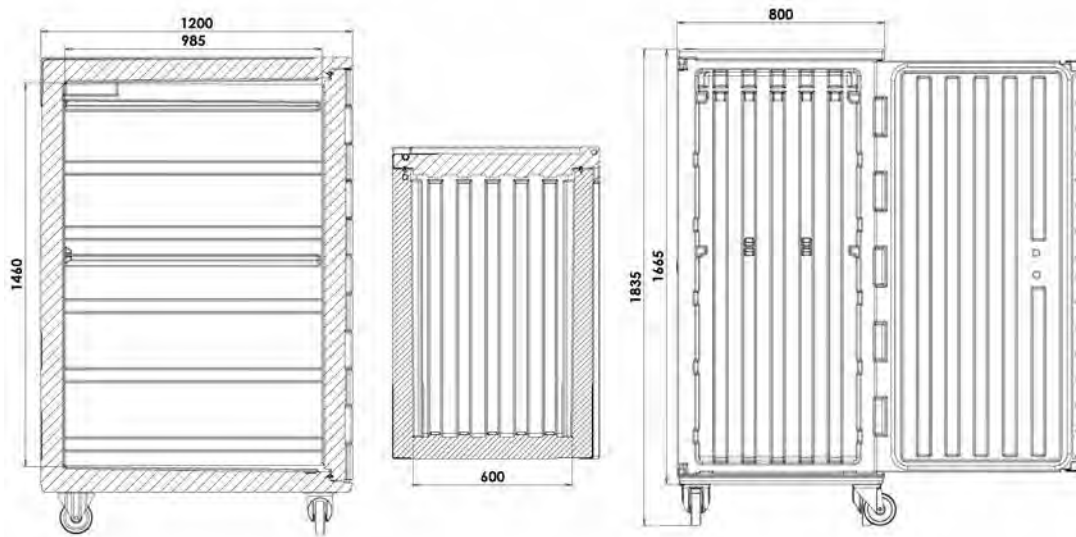
More versions and accessories available, see the table on P. 126.

Cargo 900

ATP
80x120



- 900 LITRES CAPACITY.
- FRONT OPENING.
- Container with Europallet external dimensions 80x120 cm; it optimises the exploitation of the loading area of the vehicle.
- Particularly indicated for meat transport (frame available upon request).
- Available version for fish transport.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|---------------------------------|----------|-------------------|-------------------|------------------|----------|--------|
| Cargo 900 with castors diam.125 | 09000037 | grey/blue melange | 800x1200xh1835 mm | 600x985xh1460 mm | 900 l | 111 kg |
| Cargo 900 with pallet | 09000074 | grey/blue melange | 800x1200xh1795 mm | 600x985xh1460 mm | 900 l | 136 kg |

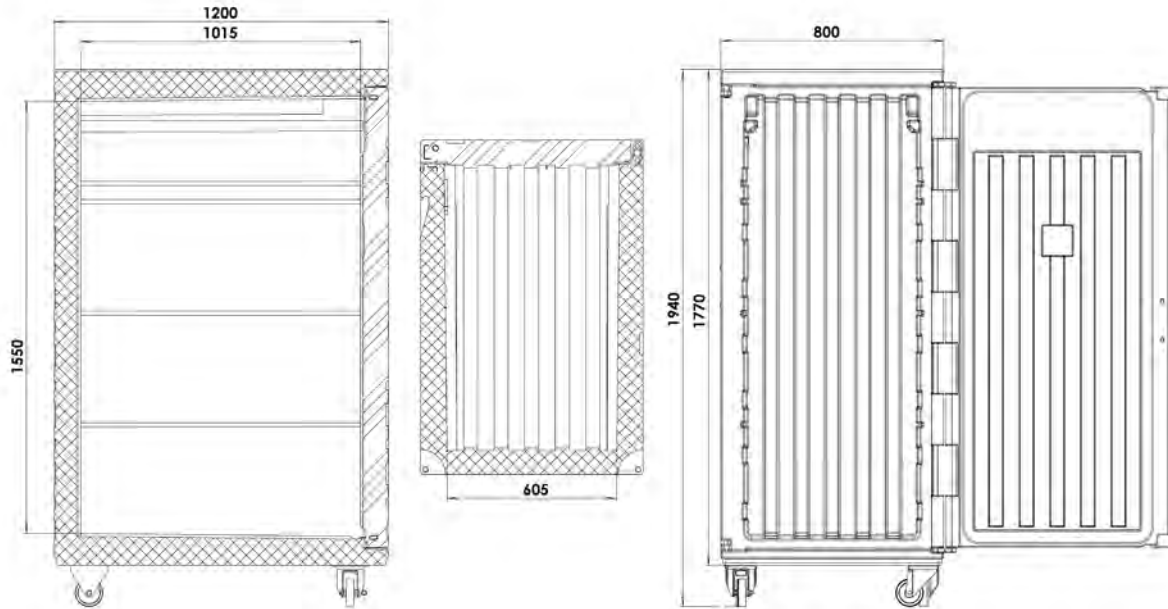
More versions and accessories available, see the table on P. 126.

Cargo 1000EU

ATP
80x120



- 1,000 LITRES CAPACITY.
- FRONT OPENING.
- External EUROPALLET dimensions (80x120 cm): it optimizes the exploitation of the vehicles loading surface.
- Maximum load volume in Europallet size.
- Available in version with castors and with pallet.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|------------------------------------|------------|-------------------|-------------------|-------------------|----------|--------|
| Cargo 1000EU with castors diam.125 | 10000001EU | grey/blue melange | 800x1200xh1940 mm | 605x1015xh1550 mm | 1000 l | 130 kg |
| Cargo 1000EU with pallet | 10000002EU | grey/blue melange | 800x1200xh1900 mm | 605x1015xh1550 mm | 1000 l | 155 kg |

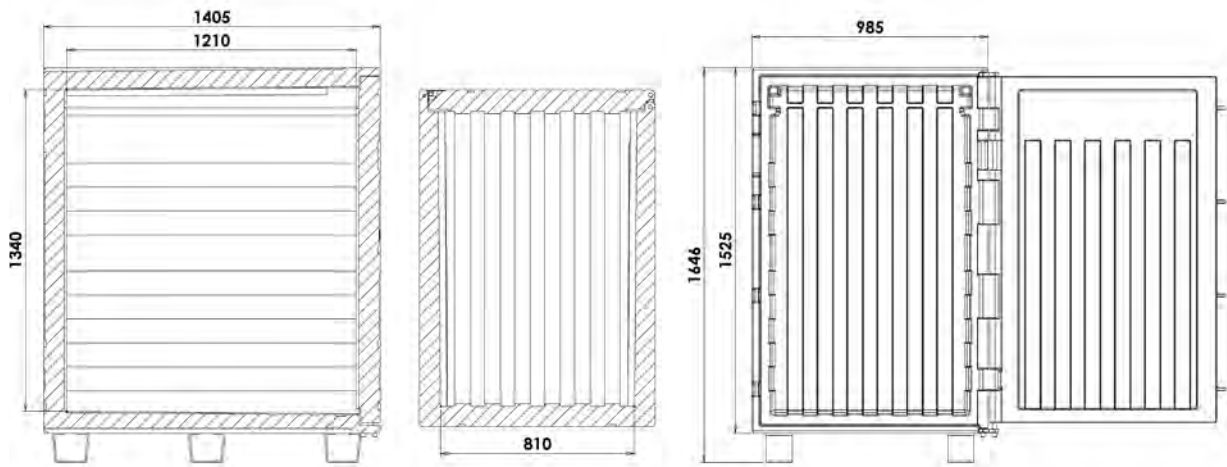
More versions and accessories available, see the table on P. 126.

Cargo 1300

ATP
80x120 INSIDE



- 1300 LITRES CAPACITY.
- FRONT OPENING.
- Internal EUROPALLET dimensions: maximum convenience for loading and unloading of goods on pallets.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Feet version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|-------------------------------|----------|-------------------|-------------------|-------------------|----------|--------|
| Cargo 1300 with feet h 120 mm | 13010003 | grey/blue melange | 985x1405xh1646 mm | 810x1210xh1340 mm | 1350 l | 153 kg |

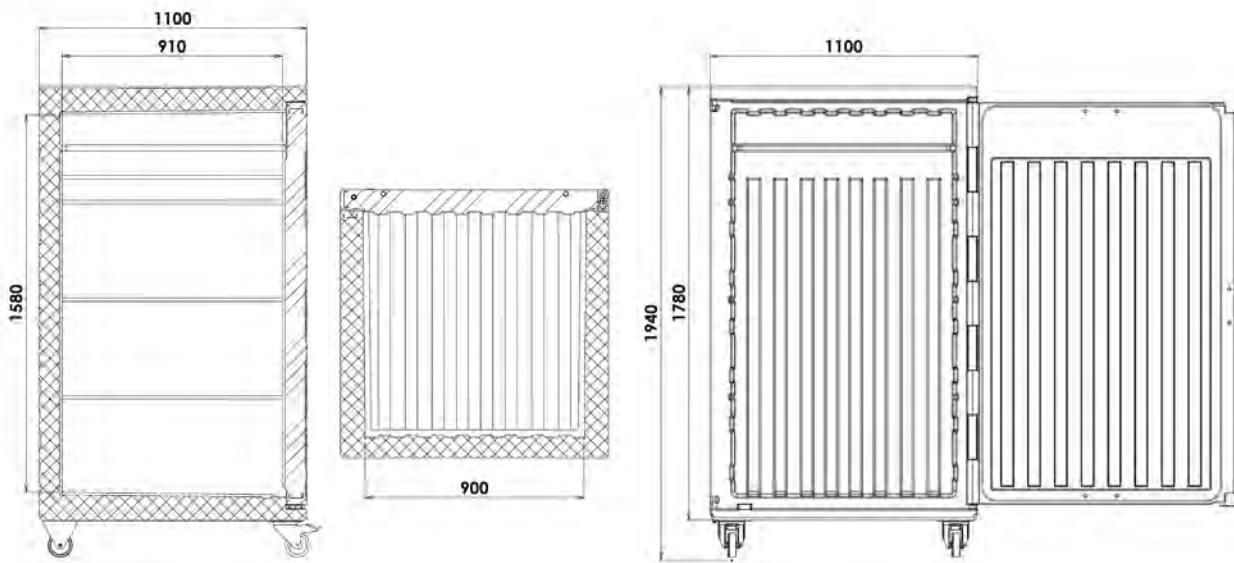
More versions and accessories available, see the table on P. 126.

Cargo 1300TW

110x110



- 1350 LITRES CAPACITY.
- FRONT OPENING.
- External standard dimensions 110x110 cm; it optimises the exploitation of the vehicles loading surface.
- Available in version with castors and with feet.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|-------------------------------------|----------|-------------------|--------------------|------------------|----------|--------|
| Cargo 1300TW with castors diam. 125 | 1300T003 | grey/blue melange | 1100x1100xh1940 mm | 900x910xh1580 mm | 1350 l | 150 kg |
| Cargo 1300TW 4 feet h 120 mm | 1300T009 | grey/blue melange | 1100x1100xh1900 mm | 900x910xh1580 mm | 1350 l | 150 kg |

More versions and accessories available, see the table on P. 126.

Melform eutectic plates

They act as thermal energy accumulators. They release cold during the transport, extending temperature retention time of perishable products. Particularly recommended when the containers are not used at full load.

Available in three versions:

- **chilled plate**: with the eutectic temperature of **+3°C**, for transporting chilled products;
- **frozen plate**: with the eutectic temperature of **-21°C**, for transporting frozen products;
- **extra - frozen plate**: with the eutectic temperature of **-21°C**, for transportation of chilled foodstuffs. It grants a longer temperature retention time.

Easy to use:

- the **chilled plate** is to be frozen at **-10°C**;
- the **frozen/extra - frozen** plates are to be frozen at **-30°C**.

They do not require electrical power for their operation. The eutectic content inside the plates is non-toxic: maximum safety even in case of accidental contact with food.

EUTECTIC PLATES FOR CARGO 370/500/780 (2 PLATES FOR CARGO)

| MODEL | TEMP. | COLOUR | CODE | DIM. AXBXH | WEIGHT | THERMAL ENERGY | |
|-----------------------------|-------|--------|----------|---------------|--------|----------------|---|
| Chilled eutectic plate | +3°C | pink | PE500001 | 545x325x57 mm | 6,8 kg | 390 Wh |  |
| Frozen eutectic plate | -21°C | blue | PE500002 | 545x325x57 mm | 6,8 kg | 140 Wh |  |
| Extra-frozen eutectic plate | -21°C | green | PE500908 | 545x325x57 mm | 6,8 kg | 280 Wh |  |

EUTECTIC PLATES FOR CARGO 900/1000EU (2 PLATES FOR CARGO)

| MODEL | TEMP. | COLOUR | CODE | DIM. AXBXH | WEIGHT | THERMAL ENERGY | |
|-----------------------------|-------|--------|----------|---------------|--------|-------------------|--|
| Chilled eutectic plate | +3°C | pink | PE900001 | 600x487x50 mm | 10 kg | 580 Wh |  |
| Frozen eutectic plate | -21°C | blue | PE900002 | 600x487x50 mm | 10 kg | 210 Wh |  |
| Extra-frozen eutectic plate | -21°C | green | PE900908 | 600x487x50 mm | 10 kg | 420 Wh |  |

EUTECTIC PLATES FOR CARGO 1300 (3 PLATES FOR CARGO) /1300TW (4 PLATES FOR CARGO)

| MODEL | TEMP. | COLOUR | CODE | DIM. AXBXH | WEIGHT | THERMAL ENERGY | |
|-----------------------------|-------|--------|----------|---------------|--------|-------------------|---|
| Chilled eutectic plate | +3°C | pink | PE110001 | 835x353x45 mm | 7,6 kg | 340 Wh |  |
| Frozen eutectic plate | -21°C | blue | PE110002 | 835x353x45 mm | 7,6 kg | 120 Wh |  |
| Extra-frozen eutectic plate | -21°C | green | PE119008 | 835x353x45 mm | 7,6 kg | 250 Wh |  |

Trolley for eutectic plates

For the convenient handling and the proper conditioning of the eutectic plates.

| CODE | EXTERNAL DIM. | WEIGHT |
|-----------|-------------------|--------|
| 3772B0002 | 1200x800xh1900 mm | 120 kg |



Rapid cooling unit for eutectic plates

Minimum temperature reachable: **-35°C**.
For the conditioning of:

- **24** plates for Cargo **900**;
- **24** plates for Cargo **1300**;
- **36** plates for Cargo **500**;
- **72 GN 1/1** plates.

Fully and properly frozen, the plates totally develop their cooling power, prolonging the temperature retention time during the transport.

Low consumption system:
it allows to completely freeze plates minimising the energy consumption.
Can be supplied at 230Vac 50Hz, by means of normal main power.



| MODEL | CODE | COLOUR | EXTERNAL DIM. | INTERNAL DIM. | CAPACITY | WEIGHT |
|--------------------|----------|--------|-------------------|------------------|----------|--------|
| Rapid cooling unit | 10009001 | sand | 985x1185xh2080 mm | 800x990xh1140 mm | - | 275 kg |

Cryo Power Box

For the industrial management of logistics at a controlled temperature Melform proposes Cryo Power Box system, an automated process of cryogenic refrigeration.

Cryo Power Box system is based on the use of liquid CO₂ that, injected inside an accumulator, expands and becomes carbon snow.

A special injector allows dosing and provide the necessary quantity of CO₂ within the accumulator, positioned in the upper part of the isothermal container.

Cryo Power Box system is indicated for the maintenance of fresh and frozen thermal products for a prolonged period of time.






Melform Technical Office is available to develop specific projects.









Frozen
from -12°C to -18°C.
for 24 hours.

Chilled
from 2°C to 8°C
for 24 hours








| | STRUCTURE | | | | |
|--------------|---|---|--|---|---|
| |  |  |  |  |  |
| | Monolithic structure, no sharp edges, joints and welds | Insulated with CFC and HCFC-free polyurethane foam | Internal grooves improving good air circulation | Version for fish transport (hole with expansion plug for the drainage of liquids) | Specific versions for dry ice transport |
| Cargo 370 | • | • | • | | |
| Cargo 370E | • | • | • | | |
| Cargo 370V | • | • | • | • | • |
| Cargo 500 | • | • | • | • | |
| Cargo 500V | • | • | • | • | • |
| Cargo 530 | • | • | • | | |
| Cargo 780 | • | • | • | | |
| Cargo 900 | • | • | • | • | |
| Cargo 1000EU | • | • | • | • | |
| Cargo 1300 | • | • | • | | |
| Cargo 1300TW | • | • | • | | |


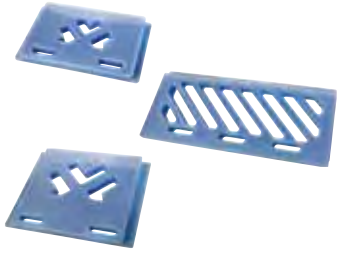

DOOR

|  |  |  |  |  |  |
|--|---|---|---|--|---|
| Seats/guides for housing of grids | Version with collapsible top cage | Easily removable door gasket | Door opens up to 270° with door retaining catch | Door opens up to 270° with door retaining magnetic lock | Handle prepared for the use of tamper-proof system |
| 3 integrated seats | • | • | • | | • |
| | | • | • | | • |
| | | • | | | • |
| 1 runner | | • | • | | • |
| | | • | | | • |
| 1 runner | | • | | • | • |
| 3 integrated seats | | • | • | | • |
| 1 runner | | • | • | | • |
| 4 integrated seats | | • | • | | • |
| | | • | • | | • |
| 4 integrated seats | | • | double door retaining catch and magnetic. | double door retaining catch and magnetic. | • |




| | DOOR | | | | OPENING |
|---------------------|---|---|--|---|---|
| |  |  |  |  |  |
| | Stainless steel locking handle with release button | Stainless steel ergonomic handle | Dual pivot hinge system. Better stability of the door over time | 2 hooks stainless steel rod | Front opening |
| Cargo 370 | • | | • | integrated in the door | • |
| Cargo 370E | • | | • | integrated in the door | • |
| Cargo 370V | • | | • | integrated in the door | |
| Cargo 500 | • | | | integrated in the door | • |
| Cargo 500V | • | | | integrated in the door | |
| Cargo 530 | • | | • | integrated in the door | • |
| Cargo 780 | • | | • | integrated in the door | • |
| Cargo 900 | | • | | non integrated in the door | • |
| Cargo 1000EU | • | | • | integrated in the door | • |
| Cargo 1300 | • | | • | integrated in the door | • |
| Cargo 1300TW | • | | • | integrated in the door | • |





HANDLING SYSTEMS

|  |  |  |  |  |
|---|--|---|---|--|
| Chest type opening. Door provided with two gas shock absorbers to facilitate the opening | Castors version: (2 fixed and 2 swivel of which one equipped with a brake). Support castors plate integrated in the container | Pallet version (base with feet screwed to support plates embedded in polyethylene) | Feet version (metal feet screwed to support plates embedded in polyethylene) | Version without castors and without feet (isothermal box only) |
| | in nylon, dia. 100 mm | | 4 galvanised steel feet h 130 mm | • |
| | in nylon, dia. 100 mm | | | • |
| • | | in polypropylene | | |
| | in nylon, dia. 100 mm | pallets made of galvanised steel with 4 feet h 120mm. | 4 galvanised steel feet h 130 mm (on request) | |
| • | | pallets made of galvanised steel with 6 feet h 120mm. | | |
| | in polyamide and rubber, dia. 100mm | | | |
| | in nylon, dia. 125 mm | pallets made of galvanised steel with 6 feet h 120mm. | 4 galvanised steel feet h 120 mm (on request) | |
| | in nylon, dia. 125 mm | pallets made of galvanised steel with 6 feet h 120mm. | 4 galvanised steel feet h 120 mm (on request) | |
| | in nylon, dia. 125 mm | pallets made of galvanised steel with 6 feet h 120mm. | 4 galvanised steel feet h 120 mm (on request) | |
| | | | 4 galvanised steel feet h 120 mm | |
| | in nylon, dia. 125 mm | | 4 galvanised steel feet h 120 mm (on request) | |

| |  |  |  |
|---------------------|---|--|---|
| | CHILLED EUTECTIC PLATE + 3°C | FROZEN EUTECTIC PLATE - 21°C | EXTRA-FROZEN EUTECTIC PLATE - 21°C |
| | To extend the isothermal containers temperature retention time | To extend the isothermal containers temperature retention time | To extend the isothermal containers temperature retention time. They grant a longer temperature retention time |
| Cargo 370 | code PE500001 (2xCargo) | code PE500002 (2xCargo) | code PE500908 (2xCargo) |
| Cargo 370E | code PE500001 (2xCargo) + code AGA004 (16xCargo) | code PE500002 (2xCargo) + code AGB004 (16xCargo) | code PE500908 (2xCargo) + code AGB004 (16xCargo) |
| Cargo 370V | code PE500001 (2xCargo) | code PE500002 (2xCargo) | code PE500908 (2xCargo) |
| Cargo 500 | code PE500001 (2xCargo) | code PE500002 (2xCargo) | code PE500908 (2xCargo) |
| Cargo 500V | code PE500001 (2xCargo) | code PE500002 (2xCargo) | code PE500908 (2xCargo) |
| Cargo 530 | | | |
| Cargo 780 | code PE500001 (2xCargo) | code PE500002 (2xCargo) | code PE500908 (2xCargo) |
| Cargo 900 | code PE900001 (2xCargo) | code PE900002 (2xCargo) | code PE900908 (2xCargo) |
| Cargo 1000EU | code PE900001 (2xCargo) | code PE900002 (2xCargo) | code PE900908 (2xCargo) |
| Cargo 1300 | code PE110001 (3xCargo) | code PE110002 (3xCargo) | code PE119008 (3xCargo) |
| Cargo 1300TW | code PE110001 (4xCargo) | code PE110002 (4xCargo) | code PE119008 (4xCargo) |

| | | |
|--|--|--|
|  |  |  |
| <p align="center">ANALOGUE THERMOMETRE</p> | <p align="center">USB DATALOGGER</p> | <p align="center">LABEL HOLDER</p> |
| <p align="center">To check the internal temperature of the container during transport</p> | <p align="center">To record the temperature data during transport</p> | <p align="center">For the identification of the contents or destination</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p> |
| <p align="center">code AFA906</p> | <p align="center">code AFG002</p> | <p align="center">code AMC103; dim. 285x160 mm; for A5 format documents</p> |

| |  |  |  |
|---------------------|--|--|---|
| | STAINLESS STEEL GRIDS | PLASTIC GRIDS | FISH TRANSPORT GRIDS |
| | For a better subdivision of the load | For a better subdivision of the load | For a better subdivision of the load and to collect the ice-melt water draining from the seafood storage boxes |
| Cargo 370 | code AEA018; dim. 650x610xh16 mm | | |
| Cargo 370E | code AEA025 dim. 550x580xh440 mm | | |
| Cargo 370V | | | |
| Cargo 500 | | code PAPE0001 dim. 535x594xh20 mm | |
| Cargo 500V | | | |
| Cargo 530 | code AEB002 dim. 525x625xh16 mm | | |
| Cargo 780 | code AEA019 dim. 647x790xh16 mm | | |
| Cargo 900 | code AEA010 dim. 625x970xh16 mm | foldable, code PAPE0003, dim. 604x923xh20 mm | |
| Cargo 1000EU | NON-FOLDING code AEA023 Dim. 647x990xh16 mm; FLIPPABLE code AEA029 dim. 990x657xh30 mm | | INTERMEDIATE grid with water tank code AEA026 dim. 647x990xh56 mm; LOWER code AEA027 dim. 600x990xh81 mm |
| Cargo 1300 | | | |
| Cargo 1300TW | code AEA024 dim. 935x890xh16 mm | | |

| | | | | |
|---|---|---|--|---|
|  |  |  |  | ATP |
| DRIP-TRAY | GN ADAPTORS | MEAT TRANSPORT FRAMES | TOWING SET | |
| Listed as an accessory for transport fish versions, to collect the ice-melt water draining from the seafood storage boxes | To house GN pans | To transport hung half-carcases of meat | To move more than one container at the same time | |
| | | | | IR class code AOA008/C; RRCX class code AOB008/C |
| | | | | IR class code AOA008/C; RRCX class code AOB008/C |
| | | | | IR class code AOA008/C; RRCX class code AOB008/C |
| code 3516 dim. 655x538xh127 mm | 5 runners LOWER GN adaptor capacity 10 GN1/1 h100 code AAA033; 5-runners UPPER GN adaptor capacity 10 GN1/1 h100 code AAA034 | | code SETTR500 | IR class code AOA001/C; RRCX class code AOB001/C |
| | | | | IR class code AOA001/C; RRCX class code AOB001/C |
| | | | | IR class code AOA012/C; RRCX class code AOB012/C |
| | | | | IR class code AOA009/C; RRCX class code AOB009/C |
| code 3518 dim. 590x945xh120 mmm | 6 runners LOWER GN adaptor capacity 18 GN1/1 h100 code AAA035; 4-runners UPPER GN adaptor capacity 12 GN1/1 h100 code AAA036 | 2 bars code AEA013; 3 bars code AEA014 | | IR class code AOA003/C; RRCX class code AOB003/C |
| code 3518 dim. 590x945xh120 mmm | | | | IR class code AOA010/C; RRCX class code AOB010/C |
| europallet drip - tray code ANA00101 dim. 800X1200 mm | | | | IR class code AOA007/C; RRCX class code AOB007/C |
| | | | | |



Mobile refrigerators



KOALA LINE



APPLICATIONS:

- food supply chain
- vending
- food industry
- handicraft production
- transport companies
- truck body builders
- last mile

TEMPERATURE UNDER CONTROL WITHOUT TIME LIMITS

Koala Line mobile refrigerators represent the ideal solution where precise and accurate temperature control is needed, free from time constraints.

In the food sector they are used in banqueting, ice cream parlours, bakeries, vending machines, or when transporting fine foods such as farmhouse cold cuts, meat and cheese products.

According to the customer needs Melform containers are equipped with RFID systems and USB dataloggers for the control and detection of the temperature.

FLEXIBILITY AND STREAMLINED LOGISTICS

Koala Line refrigerated containers allow the transport of products with differentiated temperature on the same non-isolated vehicle, maximising the vehicle's load and limiting the number of trips per single destination. They allow to overcome the problems related to thermal changes that may occur in case of split consignments and eliminate the risk of cross contamination between products.

LOW POWER CONSUMPTION

Koala line mobile refrigerators are equipped with a refrigerating unit supplied both at 12V DC and at 230V AC. They have a very low consumption and even when not connected to the electrical power, the container's isothermal properties allow temperature retention for a certain period of time. They reduce fuel consumption compared to a refrigerated vehicle.

THERMAL ACCUMULATORS

Koala Line mobile refrigerators guarantee differentiated performances according to their configuration. The new versions of Koala Green and Cold Stock Roll thermal accumulators are designed to develop high performance in respect of the environment and ensure economic savings.

TEMPERATURE ADJUSTMENT RANGE: from -18°C to +10°C.

Suitable for the transport of chilled and frozen food

Koala 20 N

Portable refrigerator - capacity 21 litres.
Wide and comfortable top opening.
Easy to transport by car and easy to handle thanks to the small dimensions and lightweight.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AC9031 | EXT. 345x515x425 mm INT. 220x280x340 mm | 21 l | 16 kg |



Koala 32 N

Portable refrigerator - capacity 27 litres.
Wide and comfortable top opening.
Equipped with internal basket, in order to facilitate unloading operations.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AA6031 | EXT. 360x620x430 mm INT. 230x340x350 mm | 27 l | 21 kg |



Koala 50 N GN 1/2 GN 1/3

Portable refrigerator - capacity 53 litres.
Suitable for carrying Gastronorm 1/2 and 1/3 pans compositions.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AC7031 | EXT. 495x800x500 mm INT. 335x450x355 mm | 53 l | 26 kg |



TEMPERATURE ADJUSTMENT RANGE: FROM -18°C TO +10°C.

Suitable for the transport of chilled and frozen food

Koala 80 N GN 1/1

Portable refrigerator - capacity 73 litres.
Ideal for transporting ice cream pans (it carries up to 9 containers).
Suitable for transporting GN1/1 pans and submultiples.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AA8031 | EXT. 560x940x550 mm INT. 370x540x365 mm | 73 l | 34 kg |



9x ice cream pans



Koala 150 N ATP GN 1/1 EN 600x400

Mobile refrigerator - capacity 148 litres.
Capacious and multifunctional, thanks to the bracket and runners system, it can transport GN and EN pans / grids / trays and 600x400 mm tote boxes.

COOLING UNIT ON BACK, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | A1509037 | EXT. 570x1045x690 mm INT. 430x650x530 mm | 148 l | 55 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|-----------------|--------|----------------|--------|
| Set of bracket for runners | stainless steel | ABA250 | - | 3,5 kg |
| Pair of runners | stainless steel | ABA302 | - | 1,2 kg |
| Support grid | stainless steel | AEA012 | 430x652x261 mm | 3 kg |
| GN 1/1 grid | stainless steel | AEA020 | 530x325x12 mm | 1,3 kg |
| Label holder | transparent | AMC106 | 242xh157 mm | - |
| Certificate of ATP approval, FNAX class | - | AOD007 | - | - |



Koala 160 N

Mobile refrigerator - capacity 162 litres.
Perfect for transporting large quantities.
Container with thicker walls to ensure maximum isothermal efficiency.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 39AB6031 | EXT. 790x1100x650 mm INT. 540x660x450 mm | 162 l | 59 kg |

ACCESSORIES:

| ARTICLE | CODE | DIAMETER |
|----------------------|--------|----------|
| Koala 160 castor kit | RRI070 | 125 mm |



Castor kit available on request.

TEMPERATURE ADJUSTMENT RANGE: FROM -18°C TO +10°C.

Suitable for the transport of chilled and frozen food

Koala 370 N

Mobile refrigerator - capacity 370 litres.
 Specific for transporting frozen products.
 Equipped with three seats for housing the grids
 for a better load distribution.

KOALA 370 N COOLING UNIT ON TOP, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 03709005 | EXT. 800x840x1530 mm INT. 615x630x960 mm | 370 l | 97 kg |

KOALA 370 N COOLING UNIT ON BACK, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 03709006 | EXT. 800x1090x1310 mm INT. 615x630x960 mm | 370 l | 97 kg |

KOALA 370 N COOLING UNIT ON TOP, VENTILATED **ATP**

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 03709014 | EXT. 800x840x1530 mm INT. 615x630x840 mm | 325 l | 95 kg |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | WEIGHT |
|--|--------|----------------|--------|
| Stainless steel grid | AEA018 | 650x610xh16 mm | 3,8 kg |
| Inverter 12V DC/230V AC | AHD009 | - | - |
| Inverter 24V DC/230V AC | AHD010 | - | - |
| Polycarbonate label holder | AMC101 | 173xh200 mm | - |
| Certificate of ATP approval, FRCX class (only available for code 03709014) | AOD011 | - | - |



TEMPERATURE ADJUSTMENT RANGE: FROM -18°C TO +10°C.

Suitable for the transport of chilled and frozen food

Koala 500 N

Mobile refrigerator - capacity 500 litres.
 Suitable for supermarket chains, logistics operators, chilled or frozen food distributors and manufacturers, carriers.

COOLING UNIT ON TOP, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 05009056 | EXT. 715x850x1900 mm INT. 540x660x1170mm | 416 l | 120 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|------------------|----------|----------------|--------|
| Lower 5-runners GN adaptor | stainless steel | AAA033 | 555x650x585 mm | 9 kg |
| Non-folding plastic grid | grey | PAPE0001 | 535x594x20 mm | 1,1 kg |
| Polycarbonate label holder | transparent | AMC101 | 173x200 mm | - |
| Towing set | galvanised steel | SETTR500 | - | - |
| Inverter 12V DC/230V AC. | - | AHD009 | - | - |
| Inverter 24V DC/230V AC | - | AHD010 | - | - |
| Certificate of ATP approval, FNAX class | - | AOD008 | - | - |



TEMPERATURE ADJUSTMENT RANGE: FROM -20°C TO +10°C.

Suitable for the transport of frozen foods

Koala 1000EU N 80x120

MOBILE COLD ROOM - CAPACITY 830 LITRES.

External **EUROPALLET** dimensions (80x120 cm): it optimises the exploitation of the vehicles loading surface.

Suitable for supermarket chains, logistics operators, chilled or frozen food distributors and manufacturers, carriers.

COOLING UNIT ON TOP, VENTILATED, WITH CASTORS DIA. 125 MM

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|------------|--|----------|--------|
| grey/blue melange | 10009005EU | EXT. 800x1200x2170 mm INT. 605x1015x1350 mm | 830 l | 164 kg |

COOLING UNIT ON TOP, VENTILATED, WITH PALLET

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|------------|--|----------|--------|
| grey/blue melange | 10009006EU | EXT. 800x1200x2130 mm INT. 605x1015x1350 mm | 830 l | 181 kg |

ACCESSORIES:

| ARTICLE | CODE | EXT. DIM. | WEIGHT |
|--------------------------------|--------|----------------|--------|
| Polycarbonate label holder | AMC101 | 173xh200 mm | - |
| Stainless steel grid | AEA023 | 647x990xh16 mm | 5 kg |
| Stainless steel flippable grid | AEA029 | 990x657xh30 mm | - |
| Inverter 12V DC/230V AC | AHD009 | - | - |
| Inverter 24V DC/230V AC | AHD010 | - | - |



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 70 P GN 1/1

Mobile refrigerator - capacity 68 litres.
Equipped with eight runners with a constant pitch (4 cm); it can house different combinations of GN1/1 pans and submultiples.

COOLING UNIT ON BACK, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AF089001 | EXT. 440x815x480 mm INT. 325x540x360 mm | 68 l | 24 kg |

ACCESSORIES:

ARTICLE

Maxidolly Trolley chrome handle
Maxidolly Trolley stainless steel handle
GN 1/1 grid for Koala 70

COLOUR

grey/blue melange
grey/blue melange
stainless steel

CODE

MAXI0012
MAXI0011
AEA020

EXT. DIM.

525x750x965 mm
525x750x965 mm
530x325x12 mm

WEIGHT

9,4 kg
9,4 kg
1,3 kg



Koala 90 P GN 1/1

Mobile refrigerator - capacity 90 litres.
Equipped with twelve runners with a constant pitch (4 cm), it can house different combinations of GN1/1 pans and submultiples. It can be used as a component of AF12 modular system.

COOLING UNIT ON BACK, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AF129001 | EXT. 440x830x650 mm INT. 330x533x505 mm | 90 l | 27 kg |

COOLING UNIT ON TOP, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AF129003 | EXT. 440x665x815 mm INT. 330x533x505 mm | 90 l | 27 kg |

ACCESSORIES:

ARTICLE

Trolley
Mono Interlocking Kit
GN grid
Card label kit
100 pcs per kit

COLOUR

grey/blue melange
stainless steel
stainless steel

CODE

THS20009
RRI137
AEA020
RRI157

EXT. DIM.

505x685x205 mm
-
530x325x12 mm
-

WEIGHT

6,4 kg
0,6 kg
1,3 kg
-



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods



Koala 150 P ATP EN 600x400 GN 1/1

Mobile refrigerator - capacity 148 litres.
Thanks to the use of the bracket and runners system, it can house GN and EN pans / grids / trays and 600x400 mm tote boxes. It can be used as a component of AF150 Modular System (cooling unit on back version only).

Available in two versions: with static cooling unit (lower consumption) and with ventilated cooling unit (for greater uniformity of temperature).



COOLING UNIT ON BACK, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | A1509006 | EXT. 570x950x690 mm INT. 430x650x520 mm | 148 l | 37 kg |

COOLING UNIT ON TOP, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | A1509034 | EXT. 570x790x850 mm INT. 430x650x520 mm | 148 l | 37 kg |



COOLING UNIT ON BACK, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | A1509043 | EXT. 570x1045x690 mm INT. 430x650x530 mm | 148 l | 55 kg |



ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|-------------------|----------|----------------|--------|
| Set of bracket for runners | stainless steel | ABA250 | - | 2,5 kg |
| Pair of runners | stainless steel | ABA302 | - | 1,2 kg |
| Polyethylene trolley* | grey/blue melange | THS30006 | 625x845x210 mm | 6,3 kg |
| Galvanised trolley* | galvanised steel | AIB003 | 585x625x175 mm | 8 kg |
| Stainless steel trolley* | stainless steel | AIA003 | 585x625x175 mm | 8 kg |
| Support grid | stainless steel | AEA012 | 430x650x261 mm | 3 kg |
| Certificate of ATP approval, FNAX class | - | AOD007 | - | - |

* Available for static versions (only code 1509006 and 1509034).



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 150 PV ATP

TOP OPENING

Mobile refrigerator - capacity 148 litres.
The wide top opening allows to exploit at best the loading capacity.
Suitable for the transport of bulk goods.

COOLING UNIT ON SIDE, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|---------|
| grey/blue melange | A1509017 | EXT. 850x570x790 mm INT. 510x430x650 mm | 148 l | 37,5 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|------------------|--------|----------------|--------|
| Trolley | galvanised steel | AIB002 | 725x570x150 mm | 11 kg |
| Certificate of ATP approval, FNAX class | - | AOD007 | - | - |



Koala 160 PF

FRONT OPENING

Mobile refrigerator - capacity 162 litres.
Equipped with a 5 runner adapter (included) for an optimal load subdivision.
Grids available on request.
Container with thicker walls to ensure maximum isothermal efficiency.

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 39AB6032 | EXT. 790x650x1230 mm INT. 490x420x640 mm | 162 l | 65 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|----------------------------|-----------------|--------|---------------|---------|
| Stainless grid for adapter | stainless steel | AEA017 | 512x420x12 mm | 1,76 kg |



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 370 P ATP

Mobile refrigerator - capacity 370 litres.
Dimensions suitable for transport on commercial vehicles.
Available in three versions.

COOLING UNIT ON TOP, STATIC

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 03709001 | EXT. 800x840x1470 mm INT. 615x630x940mm | 370 l | 83 kg |

COOLING UNIT ON TOP, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 03709002 | EXT. 800x840x1530 mm INT. 615x630x960 mm | 370 l | 97 kg |

COOLING UNIT ON TOP, STATIC, WITHOUT CASTORS

to optimise the exploitation of the loading van

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 03709030 | EXT. 800x1000x1185 mm INT. 615x630x940 mm | 370 l | 80 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|-----------------|--------|---------------|--------|
| Grid | stainless steel | AEA018 | 650x610x16 mm | 3,8 kg |
| Polycarbonate label holder | transparent | AMC101 | 173xh200 mm | - |
| Certificate of ATP approval, FRAX class | - | AOD009 | - | - |



Koala 370 PV

TOP OPENING

Mobile refrigerator - capacity 370 litres.
The wide top opening allows to exploit at best the load capacity.
Suitable for the transport of bulk goods.

WITH PALLET, COOLING UNIT ON SIDE, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 03709022 | EXT. 1480x805x1030 mm INT. 960x615x630 mm | 370 l | 110 kg |



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 500 P ATP

Mobile refrigerator - capacity 500 litres.
 With ventilated cooling unit, for a greater uniformity of temperature inside the container.
 Suitable for supermarket chains, logistics operators, chilled or frozen food distributors and manufacturers, carriers.
 Available either with cooling unit on top or with cooling unit on back.

COOLING UNIT ON TOP, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 05009040 | EXT. 715x850x1915 mm INT. 540x660x1370 mm | 500 l | 116 kg |

COOLING UNIT ON BACK, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 05009042 | EXT. 715x1105x1660 mm INT. 540x660x1370 mm | 500 l | 116 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|------------------|----------|----------------|--------|
| Lower 5-runners GN adaptor | stainless steel | AAA033 | 555x650x585 mm | 9 kg |
| Upper 5-runners GN adaptor | stainless steel | AAA034 | 555x650x685 mm | 9 kg |
| Non-folding plastic grid | grey | PAPE0001 | 535x594x20 mm | 1,1 kg |
| Polycarbonate label holder | transparent | AMC101 | 173xh200 mm | - |
| Set of towing | galvanised steel | SETTR500 | - | - |
| Certificate of ATP approval, FNAX class | - | AOD008 | - | - |

Koala 500 PV ATP

TOP OPENING

Mobile refrigerator - capacity 500 litres.
 Convenient top opening, useful to optimise the load capacity.
 Suitable for the transport of bulk goods.

WITH PALLET, COOLING UNIT ON SIDE, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 05009043 | EXT. 1800x715x970 mm INT. 1370x540x660 mm | 500 l | 152 kg |

ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|--------|--------|-----------|--------|
| Certificate of ATP approval, FNAX class | - | AOD008 | - | - |



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 1300 P 80x120 INSIDE ATP

MOBILE COLD ROOM - CAPACITY 1300 LITRES.

EUROPALLET internal dimensions: maximum convenience in loading and unloading of goods on pallets.

Transportable with traditional means: on a normal vehicle it is possible to simultaneously carry chilled, frozen and ambient temperature products.

WITH CASTORS, COOLING UNIT ON TOP, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 13019003 | EXT. 985x1405x1916 mm INT. 810x1210x1140 mm | 1115 l | 177 kg |

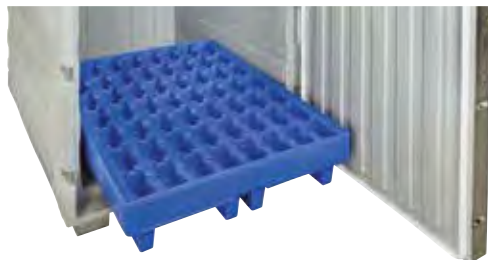
WITH FEET, COOLING UNIT ON TOP, VENTILATED

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 13019006 | EXT. 985x1405x1876 mm INT. 810x1210x1140 mm | 1115 l | 179 kg |



ACCESSORIES:

| ARTICLE | COLOUR | CODE | EXT. DIM. | WEIGHT |
|---|-------------|----------|------------------|--------|
| Drip - tray pallet | blue | ANA00101 | 800x1200xh225 mm | 16 kg |
| Polycarbonate label holder | trasparente | AMC101 | 173xh200 mm | - |
| Inverter 12V DC/230V AC | - | AHD009 | - | - |
| Inverter 24V DC/230V AC | - | AHD010 | - | - |
| Certificate of ATP approval, FRAX class | - | AOD012 | - | - |



Koala Green

REFRIGERATED CONTAINERS WITH BATTERY

Melform Research and Development Department has designed an innovative range of refrigerated containers equipped with a lithium battery capable of accumulating the energy necessary for the operation of the refrigeration unit.

This solution allows to carry the products at a controlled temperature without connection to the battery of the vehicle during the transport.

The battery of the Koala Green can be recharged with a 230V AC power connection and, once charged, allows autonomy of operation of least 10 hours.



For more information and technical specifications on the project, please contact the commercial technical service.

Cold Stock Roll

REFRIGERATED CONTAINERS WITH EUTECTIC ACCUMULATOR

The refrigerating unit cools down the eutectic accumulator during its working cycle. The eutectic liquid contained in the accumulator absorbs frigories from the liquid to the solid state and releases them in the course of transport when it returns to the liquid state.


Once conditioned, the accumulator ensures a high autonomy to the container:





- **Over 72 hours for the transport of chilled products without the need for electric power*;**
- **Up to 24 hours for the transport of frozen products without the need for electric power*.**

Fast cooling cycle: the container is ready for use in 8 hours only.

* Test carried out in a climatic test room with foodstuffs equal to 10% of the capacity and room temperature at 30°C.


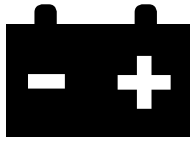



| | COOLING UNIT | | |
|----------------|--|--|---|
| | 0°/+10°C | -18°/+10°C |  |
| | Positive temperature: from 0°C to +10°C | Negative temperature: from -18°C to +10°C | Integrated cooling unit |
| Koala 20 N | | • | • |
| Koala 32 N | | • | • |
| Koala 50 N | | • | • |
| Koala 70 P | • | | |
| Koala 80 N | | • | • |
| Koala 90 P | • | | |
| Koala 150 P | • | | |
| Koala 150 N | | -25°C/+10°C | |
| Koala 150 PV | • | | |
| Koala 160 N | | • | • |
| Koala 160 PF | • | | • |
| Koala 370 P | • | | |
| Koala 370 N | | • | |
| Koala 370 PV | • | | |
| Koala 500 P | • | | |
| Koala 500 N | | • | |
| Koala 500 PV | • | | |
| Koala 1000EU N | | -20°C/+10°C | |
| Koala 1300 P | • | | |




|  |  |  |  |
|--|---|--|---|
| Non integrated cooling unit | Cooling unit on top | Cooling unit on back | Cooling unit on side |
| | | | |
| | | | |
| • | | code AF089001 | |
| | | | |
| • | code AF129003 | code AF129001 | |
| • | code A1509034 -static- | code A1509006 -static- code A1509043 -ventilated- | |
| • | | code A1509037 -static- | |
| • | | | code A1509017 -static- |
| | | | |
| | | | |
| • | code 03709001 -static- code 03709002 -ventilated- | code 03709030 -without castors- | |
| • | code 03709005 - ventilated- code 03709014 ventilated with ATP | code 03709006 -ventilated- | |
| • | | | code 03709022 -ventilated- |
| • | code 05009040 -ventilated- | code 05009042 -ventilated- | |
| • | code 05009056 -ventilated- | | |
| • | | | code 05009043 -ventilated- |
| • | code 10009005EU -ventilated, castors- code 10009006EU -ventilated, pallet- | | |
| • | code 13019003 -ventilated, castors- code 13019006 -ventilated, feet- | | |




| | COOLING UNIT | | |
|-----------------------|--|---|---|
| |  |  |  |
| | STATIC cooling unit | VENTILATED cooling unit | Programmable digital thermostat |
| Koala 20 N | • | | • |
| Koala 32 N | • | | • |
| Koala 50 N | • | | • |
| Koala 70 P | • | | • |
| Koala 80 N | • | | • |
| Koala 90 P | • | | • |
| Koala 150 P | code A1509006 -cooling unit on back- code A1509034 -cooling unit on top- | code A1509043 -cooling unit on back- | • |
| Koala 150 N | code A1509037 cooling unit on back | | • |
| Koala 150 PV | code A1509017 cooling unit on side | | • |
| Koala 160 N | • | | • |
| Koala 160 PF | • | | • |
| Koala 370 P | code 03709001 -cooling unit on top- code 03709030 -cooling unit on top without castors- | code 03709002 cooling unit on top | • |
| Koala 370 N | | code 03709006 -cooling unit on back- codes 03709005 and 03709014 -cooling unit on top- | • |
| Koala 370 PV | | code 03709022 cooling unit on side | • |
| Koala 500 P | | code 05009040 -cooling unit on top- code 05009042 -cooling unit on back- | • |
| Koala 500 N | | code 05009056 -cooling unit on top- | • |
| Koala 500 PV | | code 05009043 -cooling unit on side- | • |
| Koala 1000EU N | | code 10009005EU -castors- code 10009006EU -pallet- | • |
| Koala 1300 P | | code 13019003 -castors- code 13019006 -feet- | • |




|  |  |  |  |
|--|---|--|--|
| 100/230VAC 50-60Hz power supply | 12/24VDC power supply with cigarette lighter plug | 12V power supply with cable with fork terminals for connection to the battery | Power input |
| • | • | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | • | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | • | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | • | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | • | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | • | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | • [code A1509006 -static-] | • [code A1509043 -ventilated-] | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC static - - 0.6A to 230VAC; 10A to 12VDC ventilated- |
| • | | • | - 1A to 230VAC; - 20A to 12V DC. |
| • | | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | | | - 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC - |
| • | • [only 12V] | | - 0.53A to 230VAC; 10A to 12VDC - |
| • | • [code 03709001- static-] | • [code 03709005 and 03709014 -ventilated-] | - 0.5A to 230VAC; 9.2A to 12VDC; 4.6A to 24VDC static - 0.6A to 230VDC; 10A to 12VDC ventilated - |
| • [only 230VAC 50-60Hz for code 03709014] | | • [for codes 03709005 and 03709006 12V power supply with inverter code AHD009; for code 03709014 24V power supply with inverter code AHD010] | - for 03709005 and 03709006 1.3A to 230VAC; 25A to 12VDC- - for 03709014 2A to 230VAC- |
| • | | • | - 0.6A to 230VAC; 10A to 12VDC - |
| • | | • | - 0.6A to 230VAC; 10A to 12VDC - |
| • [230VAC 50-60Hz] | | • [12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter] | - 2A to 230VAC - |
| • | | • | - 0.6A to 230VAC; 10A to 12VDC - |
| • [230VAC 50-60Hz] | | • [12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter] | - 2A to 230VAC - |
| • [230VAC 50-60Hz] | | • [12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter] | - 2A to 230VAC - |



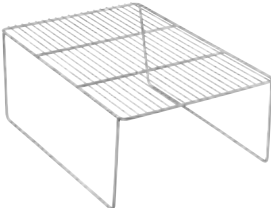

| | COOLING UNIT | | |
|-----------------------|---|--|------------|
| |  |  | GAS |
| | Fuses | Protection against voltage drops of the vehicle battery | Gas |
| Koala 20 N | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 32 N | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 50 N | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 70 P | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 80 N | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 90 P | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 150 P | - 4A for 230VAC; - 15A for 12/24V dc static; - 4A for 230VAC; 35A to 12V DC ventilated | • | R134a |
| Koala 150 N | - 4A for 230VAC; 35A for 12VDC - | • | R 507 |
| Koala 150 PV | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 160 N | - 4A for 230VAC; 15A for 12/24VDC - | • | R134a |
| Koala 160 PF | - 4A for 230VAC; 35A for 12VDC - | • | R134a |
| Koala 370 P | - 4A for 230VAC; - 15A for 12/24V DC static; - 4A for 230VAC; 35A to 12V DC ventilated | • | R134a |
| Koala 370 N | - codes 03709005 and 03709006: 4A for 230VAC; 35A for 12VDC; - code 03709014: 4A for 230VAC - | • (with inverter) | R 507 |
| Koala 370 PV | - 4A for 230VAC; 35A for 12VDC - | • | R134a |
| Koala 500 P | - 4A for 230VAC; 35A for 12VDC - | • | R134a |
| Koala 500 N | - 4A for 230VAC - | • (with inverter) | R 507 |
| Koala 500 PV | - 4A for 230VAC; 35A for 12VDC - | • | R134a |
| Koala 1000EU N | - 4A for 230VAC - | • (with inverter) | R 507 |
| Koala 1300 P | - 4A for 230VAC - | • (with inverter) | R 507 |




| | STRUCTURE | | |
|-----------------------|---|--|---|
| |  |  |  |
| | Seats/guides for housing the grids | Stainless steel integrated grip handles | Stainless steel integrated manoeuvring handles steel |
| Koala 20 N | | | |
| Koala 32 N | | | |
| Koala 50 N | | • | |
| Koala 70 P | 8 runners | Stainless steel grip handles with handle cover | |
| Koala 80 N | | • | |
| Koala 90 P | 12 runners | • | |
| Koala 150 P | Possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302 | • | |
| Koala 150 N | Possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302 | • | |
| Koala 150 PV | | • | |
| Koala 160 N | | • | |
| Koala 160 PF | Supplied with 5 runners frame (pitch 110mm) | | • |
| Koala 370 P | 3 integrated seats | | • |
| Koala 370 N | 3 integrated seats | | • |
| Koala 370 PV | | | |
| Koala 500 P | 1 runner | | • |
| Koala 500 N | 1 runner | | • |
| Koala 500 PV | | | |
| Koala 1000EU N | 4 integrated seats | | • |
| Koala 1300 P | | | • |

| | DOOR / LID | | |
|----------------|---|--|---|
| |  |  |  |
| | Stainless steel locking handle with release button | Hinges integrated in the container | Hinges in shockproof material |
| Koala 20 N | | • | |
| Koala 32 N | | • | |
| Koala 50 N | | • | |
| Koala 70 P | | | • |
| Koala 80 N | | • | |
| Koala 90 P | | | • |
| Koala 150 P | | | • |
| Koala 150 N | | | • |
| Koala 150 PV | | | • |
| Koala 160 N | | • | |
| Koala 160 PF | | • | |
| Koala 370 P | • | | |
| Koala 370 N | • | | |
| Koala 370 PV | • | | |
| Koala 500 P | • | • | |
| Koala 500 N | • | • | |
| Koala 500 PV | • | • | |
| Koala 1000EU N | • | | |
| Koala 1300 P | • | | |

| | OPENING | HANDLING SYSTEMS | |
|----------------|---|---|--|
| |  |  |  |
| | Top opening, chest type | Castors version: (2 fixed and 2 swivel of which one equipped with a brake). Support castors plate integrated in the container | Pallet version (base with feet screwed to support plates embedded in polyethylene) |
| Koala 20 N | • | | |
| Koala 32 N | • | | |
| Koala 50 N | • | | |
| Koala 70 P | | with trolley (see accessories) | |
| Koala 80 N | • | | |
| Koala 90 P | | with trolley (see accessories) | |
| Koala 150 P | | trolley available for static version only (see accessories) | |
| Koala 150 N | | | |
| Koala 150 PV | • | with trolley (see accessories) | |
| Koala 160 N | • | castor kit (see accessories) | |
| Koala 160 PF | | in polyamide and rubber, dia. 100 mm | |
| Koala 370 P | | in polyamide and rubber, dia. 100 mm | |
| Koala 370 N | | in polyamide and rubber, dia. 100 mm | |
| Koala 370 PV | door equipped with two gas shock absorbers, to facilitate opening | | in polypropylene |
| Koala 500 P | | in polyamide and rubber, diam. 100 mm | |
| Koala 500 N | | in polyamide and rubber, dia. 100 mm | |
| Koala 500 PV | door equipped with two gas shock absorbers, to facilitate opening | | Galvanised steel pallet with 6 feet h 120 mm |
| Koala 1000EU N | | code 10009005EU - ventilated-polyamide and rubber castors dia. 125 mm | code 10009006EU - ventilated - with pallet made of galvanized steel with 6 foot, h 120 mm. |
| Koala 1300 P | | code 13019003 - castors version-polyamide and rubber castors dia. 125 mm | |

| COOLING UNIT | | | |
|-----------------------|---|---|---|
| |  |  |  |
| | USB DATALOGGER | INVERTER | LABEL CARD |
| | To record the temperature data during transport | For connection to the battery (or auxiliary battery) of the vehicle | For the identification of the content or destination |
| Koala 20 N | code AFG002 | | |
| Koala 32 N | code AFG002 | | |
| Koala 50 N | code AFG002 | | |
| Koala 70 P | code AFG002 | | |
| Koala 80 N | code AFG002 | | |
| Koala 90 P | code AFG002 | | code RRI157 |
| Koala 150 P | code AFG002 | | |
| Koala 150 N | code AFG002 | | |
| Koala 150 PV | code AFG002 | | |
| Koala 160 N | code AFG002 | | |
| Koala 160 PF | code AFG002 | | |
| Koala 370 P | code AFG002 | | |
| Koala 370 N | code AFG002 | for code 03709014: 12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter | |
| Koala 370 PV | code AFG002 | | |
| Koala 500 P | code AFG002 | | |
| Koala 500 N | code AFG002 | 12V power with AHD009 inverter; 24V power supply with AHD010 inverter | |
| Koala 500 PV | code AFG002 | | |
| Koala 1000EU N | code AFG002 | 12V power with AHD009 inverter; 24V power supply with AHD010 inverter | |
| Koala 1300 P | code AFG002 | 12V power with AHD009 inverter; 24V power supply with AHD010 inverter | |

|  |  |  |  |
|--|--|--|---|
| LABEL HOLDER | STAINLESS STEEL GRID | STAINLESS STEEL SUPPORT GRID | PLASTIC GRID |
| For the identification of the content or destination | For a better distribution of the load | With support feet, for better distribution of the load | For a better distribution of the load |
| | code AEA020 dim. 530x325xh12 mm | | |
| | code AEA020 dim. 530x325xh12 mm | | |
| code AMC106; dim. 242xh157 for A5 format documents | code AEA020 dim. 530x325xh12 mm with brackets code ABA250 and pair of runners code ABA302 | code AEA012 dim. 430x650xh261 mm | |
| code AMC106; dim. 242xh157 for A5 format documents | code AEA020 dim. 530x325xh12 mm with brackets code ABA250 and pair of runners code ABA302 | code AEA012 dim. 430x650xh261 mm | |
| code AMC106; dim. 242xh157 for A5 format documents | | | |
| | code AEA017 dim. 512x420xh12 mm | | |
| code AMC101; dim. 173xh200 mm; for A5 format documents | code AEA018; dim. 650x610xh16 mm | | |
| code AMC101; dim. 173xh200 mm; for A5 format documents | code AEA018; dim. 650x610xh16 mm | | |
| code AMC101; dim. 173xh200 mm; for A5 format documents | | | |
| code AMC101; dim. 173xh200 mm; for A5 format documents | | | code PAPE0001 dim. 535x594xh20 mm |
| code AMC101; dim. 173xh200 mm; for A5 format documents | | | code PAPE0001 dim. 535x594xh20 mm |
| code AMC101; dim. 173xh200 mm; for A5 format documents | | | |
| code AMC101; dim. 173xh200 mm; for A5 format documents | NON-FOLDING code AEA023 dim. 647x990xh16 mm; FLIPPABLE code AEA029 dim. 990x657xh30 mm | | |
| code AMC101; dim. 173xh200 mm; for A5 format documents | | | |

| | COOLING UNIT | | |
|-----------------------|---|---|---|
| |  |  |  |
| | BRACKET AND RUNNER SYSTEM | TROLLEYS / CASTORS KIT | LOCKING SYSTEMS |
| | For the transport of GN1/1 pans, grids or trays GN/EN, 600x400 mm tote boxes | For easy handling | To assemble two stacked containers or the container to its own trolley |
| Koala 20 N | | | |
| Koala 32 N | | | |
| Koala 50 N | | | |
| Koala 70 P | | Maxidolly trolley code MAXI0011 stainless handle/ MAXI0012 chrome handle/ MAXI9002 without handle | |
| Koala 80 N | | | |
| Koala 90 P | | polyethylene trolley code THS2009 | code RRI136 (4 latches); code RRI137 (2 latches) |
| Koala 150 P | possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302 | polyethylene trolley code THS30006; galvanised steel trolley AIB003; stainless steel trolley AIA003 available for the static version only | code RRI139 (2 latches) |
| Koala 150 N | possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302 | | |
| Koala 150 PV | | galvanized trolley code AIB002 | |
| Koala 160 N | | castor kit dia. 125 mm code RRI070 | |
| Koala 160 PF | | | |
| Koala 370 P | | | |
| Koala 370 N | | | |
| Koala 370 PV | | | |
| Koala 500 P | | | |
| Koala 500 N | | | |
| Koala 500 PV | | | |
| Koala 1000EU N | | | |
| Koala 1300 P | | | |





BIOMEDICAL LOGISTICS SOLUTIONS



MELFORM, leader in the sector of the temperature controlled transport, for over 50 years designs and manufactures refrigerated containers and mobile refrigerators suitable for the transport and distribution of pharmaceuticals, vaccines, blood products.

Biomed line portable refrigerators are particularly studied for the storage and transport of pharma products and/or thermosensitive and thermolabile biological materials for which an accurate temperature control is needed.

ATP certificated for the transport of perishable goods by road, Melform mobile refrigerators are available in a wide range of versions with front and/or side opening, with castors or feet and equipped with dedicated accessories.

Moreover, the use of thermal bags, placed inside the containers, facilitates the management of deliveries of the goods.



EXTREME PRECISION IN TEMPERATURE CONTROL.

Degree of accuracy in temperature adjustment: $\pm 0,5$ °C.

Control of the temperatures ensured with any external condition, thanks to the heating and cooling units.

Biomed line mobile refrigerators allow the distribution of pharmaceuticals at controlled temperature whatever the required temperature.

PROGRAMMABLE TEMPERATURES

- **Frozen: up to -25°C**
- **Chilled: up +10°C**
- **Warm: up to +40°C**

Hygiene, safety and no risk of cross contamination. Reduced consumption. Dual power source: 12V DC / 230V AC.

THE MULTI TEMPERATURE IN LOGISTICS

Melform isothermal containers with integrated cooling units allow to carry different types of material at different temperatures on normal vehicles.

Upon request, Melform containers are equipped with RFID systems and USB DATA LOGGER for temperature control and monitoring.

Invest the right way: choose MELFORM

TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C

MULTI TEMPERATURE

They allow to simultaneously transport chilled, frozen and ambient temperature products using a single vehicle.

REDUCED INVESTMENT COSTS

Investment is considerably lower than the setting of a refrigerated vehicle.
Reduction of the circulating vehicles: deliveries can be fractionated with containers of appropriate size.
Possibility to use containers of different sizes.
Possibility to choose refrigerated or isothermal containers.

DUAL POWER SUPPLY

The containers are set to be connected to the battery of the vehicle during transportation and, once at destination, connected to the main power.
At destination, in addition to the goods, it is also possible to deliver the container itself which, connected to the electric power, will continue to maintain the required temperature.

REDUCED ENERGY WASTE

During unloading operations from a refrigerated vehicle with a single chamber, the use of isothermal containers notably avoids thermal dispersion and the need to cool an important volume with respect to the goods remaining on the vehicle.

ECOFRIENDLY

Fully recyclable at the end of operating life.

WASHABLE AND CLEANABLE

Easily washable and cleanable to prevent contamination.

IN THE FOREGROUND:
BIOMED 50
(see details P. 170)





Mobile refrigerators
for biomedical sector

BIOMED LINE



APPLICATIONS:

- logistics and transport
- analysis laboratories
- pharmaceutical companies
- truck body builders
- hospitals
- humanitarian associations
- blood donors associations

CHOOSE THE MODEL BEST SUITED TO YOUR BUSINESS

UNINTERRUPTED COLD CHAIN

Biomed Line mobile refrigerators represent the ideal solution for the temperature controlled transport of laboratory samples, vaccines, drugs, chemotherapeutics, blood and blood products, organs.

EXTREME PRECISION IN CONTROL TEMPERATURE

Melform ensures accuracy in the control of the temperature, independently from external conditions, thanks to the use of refrigerating and heating units.

TEMPERATURE ADJUSTMENT RANGE

Biomed Line mobile refrigerators allow the distribution of the products whatever the required temperature.

Temperature adjustment range: from -25°C to +40°C.

TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C

Biomed 32

A small dimension portable refrigerator. Lightweight and easy to handle, it can be loaded onto any kind of vehicle.

Especially conceived to transport laboratory samples.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AA6033 | EXT. 360x620x430 mm INT. 230x340x350 mm | 27 l | 21 kg |

SETTABLE TEMPERATURES FROM -25°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AA6025 | EXT. 360x620x430 mm INT. 230x340x350 mm | 27 l | 21 kg |



Biomed 50

Medium size portable refrigerator.

Especially conceived to transport pharmaceuticals and vaccines.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AC7033 | EXT. 495x800x500 mm INT. 335x450x355 mm | 53 l | 26 kg |

SETTABLE TEMPERATURES FROM -25°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AC7025 | EXT. 495x800x500 mm INT. 335x450x355 mm | 53 l | 26 kg |



Biomed 80

Portable refrigerator with 73 litres of capacity.

Convenient dimensions for vehicles trunk.

Particularly suitable for the transport of blood and blood products.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AA8033 | EXT. 560x940x550 mm INT. 370x540x365 mm | 73 l | 34 kg |

SETTABLE TEMPERATURES FROM -25°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | 39AA8025 | EXT. 560x940x550 mm INT. 370x540x365 mm | 73 l | 34 kg |



TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C

Biomed 160

Capacity 162 litres, ideal for the transport of large quantities. Container with thicker walls, to ensure maximum isothermal efficiency.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 39AB6033 | EXT. 790x1100x650 mm INT. 540x660x450 mm | 162 l | 59 kg |

SETTABLE TEMPERATURES FROM -25°C TO +40°C

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 39AB6025 | EXT. 790x1100x650 mm INT. 540x660x450 mm | 162 l | 59 kg |

ACCESSORIES:

| ARTICLE | CODE | DIAMETER |
|------------|--------|----------|
| Castor kit | RR1070 | 125 mm |



Castor kit available on request.



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +40°C

Biomed 70

Portable refrigerator with 68 litres of capacity. Equipped with 8 constant pitch runners. Available, on request, stainless grids for a better distribution of the load.

Cooling unit on back, static



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AF089040 | EXT. 440x815x480 mm INT. 325x540x360 mm | 68 l | 24 kg |

ACCESSORIES:

ARTICLE

- Maxidolly Trolley chrome handle
- Maxidolly Trolley stainless steel handle
- GN grid

COLOUR

- grey/blue melange
- grey/blue melange
- stainless steel

CODE

- MAXI0012
- MAXI0011
- AEA020

EXT. DIM.

- 525x750x965 mm
- 525x750x965 mm
- 530x325x12 mm

WEIGHT

- 9,4 kg
- 9,4 kg
- 1,3 kg



Biomed 90

With 90 litres of capacity, this portable refrigerator represents the ideal compromise between handy and capacity. Equipped with 12 constant pitch runners.

Cooling unit on back, static



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | AF129040 | EXT. 440x830x650 mm INT. 330x533x505 mm | 90 l | 27 kg |

ACCESSORIES:

ARTICLE

- Card label kit (100 pcs)
- Trolley
- GN1/1 grid

COLOUR

-
- grey/blue melange
- stainless steel

CODE

- RR1157
- THS20009
- AEA020

EXT. DIM.

-
- 505x685x205 mm
- 530x325x12 mm

WEIGHT

-
- 6,4 kg
- 1,3 kg



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +40°C

Biomed 150 **ATP**

A large capacity multipurpose portable refrigerator. Handling trolleys available, upon request.

Cooling unit on back, static



| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|--|----------|--------|
| grey/blue melange | A1509040 | EXT. 570x950x690 mm INT. 430x650x520 mm | 148 l | 37 kg |

ACCESSORIES:

ARTICLE

Brackets for runners
Pair of runners
Polyethylene trolley
Galvanised trolley
Stainless steel trolley
Support grid
Label holder for A5 documents
Certificate of ATP approval,
FNAX class

COLOUR

stainless steel
stainless steel
grey/blue melange
galvanised steel
stainless steel
stainless steel
transparent

CODE

ABA250
ABA302
THS30006
AIB003
AIA003
AEA012
AMC106
AOD007

EXT. DIM.

-
-
625x845x210 mm
585x625x175 mm
585x625x175 mm
430x650x261 mm
242x157 mm

WEIGHT

2,5 kg
1,2 kg
6,3 kg
8 kg
8 kg
3 kg
-
-



Biomed 160F

The front opening allows to exploit the capacity of the container. Supplied with 5 runners adaptor (pitch 110 mm) to improve load distribution. It features 4 castors, for easier handling.

Integrated cooling unit, static

| COLOUR | CODE | DIM. AXBXH | CAPACITY | WEIGHT |
|-------------------|----------|---|----------|--------|
| grey/blue melange | 39AB6034 | EXT. 790x650x1230 mm INT. 490x420x640 mm | 162 l | 65 kg |

ACCESSORIES:

ARTICLE

Grid for adapter

COLOUR

stainless steel

CODE

-

EXT. DIM.

512x420x12 mm

WEIGHT

1,76 kg

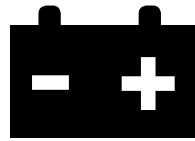
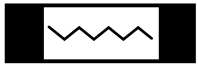


| | COOLING UNIT | | |
|--------------|---|---|---|
| | 0°/+40°C | -18°/+40°C | -25°/+40°C |
| | Positive temperature: from 0°C to +40 °C | Negative temperature: from -18°C to +40 °C | Negative temperature: from -25°C to +40 °C |
| Biomed 32 | | • | • |
| Biomed 50 | | • | • |
| Biomed 70 | • | | |
| Biomed 80 | | • | • |
| Biomed 90 | • | | |
| Biomed 150 | • | | |
| Biomed 160 | | • | • |
| Biomed 160 F | • | | |

|  |  |  |  |
|--|---|--|---|
| Integrated cooling unit | Non - intergated cooling unit | Static cooling unit | Programmable digital thermostat |
| • | | • | • |
| • | | • | • |
| | • | • | • |
| • | | • | • |
| | • | • | • |
| | • | • | • |
| • | | • | • |
| • | | • | • |



| COOLING UNIT | | | |
|---------------------|---|--|---|
| |  |  |  |
| | 100/230VAC 50-60Hz power supply | 12VDC power supply with cigarette lighter plug | Power input |
| Biomed 32 | • | • | - 0.35A to 230VAC; - 7A to 12VDC. |
| Biomed 50 | • | • | - 0.63A to 230VAC; - 12A to 12VDC. |
| Biomed 70 | • | • | - 0.42A to 230VAC; - 8A to 12VDC. |
| Biomed 80 | • | • | - 0.42A to 230VAC; - 8A to 12VDC. |
| Biomed 90 | • | • | - 0.42A to 230VAC; - 8A to 12VDC. |
| Biomed 150 | • | • | - 0.42A to 230VAC; - 8A to 12VDC. |
| Biomed 160 | • | • | - 0.42A to 230VAC; - 8A to 12VDC. |
| Biomed 160 F | • | • | - 0.53A to 230VAC; - 10A to 12VDC. |










GAS









| Fuses | Protection against voltage drops of the vehicle battery | Gas | Evaporator protection grid |
|--------------------------------------|---|-------|----------------------------|
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | • |
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | • |
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | |
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | • |
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | |
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | |
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | • |
| - 4A for 230VAC; - 15A for 12VDC. | • | R134a | |







| | STRUCTURE | | |
|--------------|---|--|---|
| |  |  |  |
| | Monolithic structure, no sharp edges, joints and welds | Insulated with CFC and HCFC-free polyurethane foam | Internal grooves improving good air circulation |
| Biomed 32 | • | • | |
| Biomed 50 | • | • | |
| Biomed 70 | • | • | • |
| Biomed 80 | • | • | |
| Biomed 90 | • | • | • |
| Biomed 150 | • | • | • |
| Biomed 160 | • | • | |
| Biomed 160 F | • | • | |

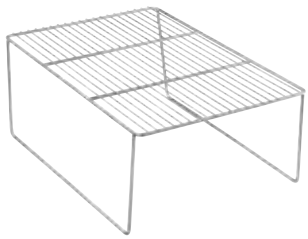



| | | | DOOR / LID | |
|--|---|--|---|--|
|  |  |  |  | |
| Guides housing the grids | Stainless steel integrated grip handles | Easily removable door gasket | Closure in shockproof material | |
| | | • | • | |
| | • | • | • | |
| 8 runners | stainless steel grip handles with handle cover | • | stainless steel catches | |
| | • | • | • | |
| 12 runners | • | • | • | |
| possibility of inserting brackets code ABA250 and up to 9 pairs of runners code ABA302 | • | • | • | |
| | • | • | • | |
| supplied with 5 runners adaptor (pitch 110 mm) | | • | • | |

| | DOOR / LID | | |
|--------------|---|--|---|
| |  |  |  |
| | Hinges integrated in the container | Hinges in shockproof material | Adjustable relief valve |
| Biomed 32 | • | | |
| Biomed 50 | • | | |
| Biomed 70 | | • | • |
| Biomed 80 | • | | |
| Biomed 90 | | • | • |
| Biomed 150 | | • | • |
| Biomed 160 | • | | |
| Biomed 160 F | • | | |

| OPENING | | HANDLING SYSTEMS |
|--|---|--|
|  |  |  |
| Front opening | Top opening, chest type | Castors version: (2 fixed and 2 swivel of which one equipped with a brake) |
| | • | |
| | • | |
| • | | with trolley (see accessories) |
| | • | |
| • | | with trolley (see accessories) |
| • | | with trolley (see accessories) |
| | • | castor kit (see accessories) |
| • | | in polypropylene and rubber, dia. 100mm |



| |  |  |  |  |
|---------------------|---|---|---|--|
| | USB DATALOGGER | LABEL CARD | LABEL HOLDER | STAINLESS STEEL GRID |
| | To record temperature data during transport. | For the identification of the contents or destination | For the identification of the contents or destination | For a better distribution of the load |
| Biomed 32 | code AFG002 | | | |
| Biomed 50 | code AFG002 | | | |
| Biomed 70 | code AFG002 | | | code AEA020 dim. 530x325xh12 mm |
| Biomed 80 | code AFG002 | | | |
| Biomed 90 | code AFG002 | code RRI157 | | code AEA020 dim. 530x325xh12 mm |
| Biomed 150 | code AFG002 | | code AMC106 dim. 242xh157 for A5 format documents | code AEA020 dim. 530x325xh12 mm with brackets code ABA250 and pair of runners code ABA302 |
| Biomed 160 | code AFG002 | | | |
| Biomed 160 F | code AFG002 | | | code AEA017 dim. 512x420xh12 mm |

| | | | |
|--|--|---|---|
|  |  |  |  |
| STAINLESS STEEL SUPPORT GRID | BRACKET AND RUNNER SYSTEM | TROLLEYS / CASTORS | LOCKING SYSTEMS |
| With support feet, for better distribution of the load | For the transport of GN1/1 pans, grids or trays GN/EN, 600x400mm tote boxes | For easy handling | To assemble two stacked containers or the container to its own trolley |
| | | Maxidolly trolley code MAXI0011 stainless steel handle/ MAXI0012 chrome handle/ MAXI9002 without handle | |
| | | polyethylene trolley code THS20009 | code RRI136 (4 latches); code RRI137 (2 latches) |
| code AEA012 dim. 430x630xh261 mm | possibility of inserting brackets code ABA250 and up to 9 pairs of runners code ABA302 | polyethylene trolley code THS30006; galvanised trolley code AIB003; stainless steel trolley code AIA003 | code RRI139 (2 latches) |
| | | with castors dia. 125 mm code RRI070 | |
| | | | |

For further information and technical specifications about THERMAL BAGS, please contact Melform Sales Dept.



| PRODUCT CODE | MODEL | APPLICATION | PACK. |
|----------------|---|---|-------|
| GASKETS | | | |
| RRI020 | Kit of gaskets for QC5 | QC5 | 5 |
| RRI021 | Kit of gaskets for QC10, QC25, EY13 | QC10, QC25, EY13 | 5 |
| RRI022 | Kit of gaskets for QC20, AF6 | QC20,AF6 | 5 |
| RRI107 | Kit of gaskets for Q-Xtra | Q-Xtra | 6 |
| RRI023 | Kit of gaskets for AF7, AF8, Koala 70 | AF7/8, Koala 70 | 5 |
| RRI024 | Kit of gaskets for AL200, AF12 | AL200, AF12 | 5 |
| RRI025 | Kit of gaskets for AL300 | AL300 | 5 |
| RRI026 | Kit of gaskets for GN1/1 | GN1/1 | 5 |
| RRI027 | Kit of gaskets for AF150, AF300, Koala 150 | AF150/300, Koala 150 | 5 |
| RRI028 | Kit of gaskets for Maillon | Maillon | 5 |
| RRI150 | Kit of gaskets for Koala 20 | Koala 20 | 3 |
| RRI151 | Kit of gaskets for Koala 32 | Koala 32 | 3 |
| RRI152 | Kit of gaskets for Koala 50 | Koala 50 | 3 |
| RRI153 | Kit of gaskets for Koala 80 | Koala 80 | 3 |
| RRI154 | Kit of gaskets for Koala 160 | Koala 160 | 3 |
| RRI045 | Kit of gaskets for Cargo/Koala doors | Cargo/Koala 370/500/550 | 1 |
| RRI046 | Kit of gaskets for Cargo doors | Cargo 900 | 1 |
| RRI071 | Kit of gaskets for Cargo | Cargo 1300TW | 1 |
| RRI074 | Kit of gaskets for Cargo | Cargo 530/780/1000EU/1100/1300 and Koala 1000EU | 1 |
| RRI096 | Kit of gaskets | GN 1/1 Sealed lid for stainless steel | 6 |
| RRI097 | Kit of gaskets | GN 1/1 Sealed lid for polycarbonate | 6 |
| RRI109 | Kit of gaskets | GN 1/2 Sealed lid for polycarbonate | 6 |
| RRI110 | Kit of gaskets | GN 1/2 Sealed lid for stainless steel | 6 |
| RRI115 | Kit of drain plug | Cargo for fish transportation | 5 |
| LATCHES | | | |
| RRI001 | Stainless steel latches kit for Thermax with RIVETS | QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 25/70 | 4 |
| RRI130 | Stainless steel latches kit for Thermax with SCREWS | QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 25/70 | 4 |
| RRI094 | Plastic latches kit | QC25 with plastic or s. steel catches | 4 |
| RRI002 | Stainless steel latches kit with RIVETS | Only for QC25 with stainless steel catches | 2 |
| RRI128 | Stainless steel latches kit with SCREWS | Only for QC25 with stainless steel catches | 2 |
| RRI003 | Plastic latches kit for Thermax with RIVETS | GN18/18, AL200, AP100/150/200, AF12/150, Maillon | 4 |
| RRI112 | Plastic latches kit for Thermax with SCREWS | GN18/18, AL200, AP100/150/200, AF12/150, Koala 150, Maillon, Malinette | 4 |
| RRI121 | Yellow plastic latches kit with RIVETS | Koala 20/32/50/80/160 | 4 |
| RRI129 | Yellow plastic latches kit with SCREWS | AF24/300 | 4 |
| RRI004 | Blades for plastic latches kit | GN18/18, AL200, AP100/150/200, AF12/24/150/300, Koala 20/32/50/80/150/160, Maillon; Malinette | 4 |
| RRI005 | Hinge kit for Thermax with RIVETS | AF6/7/8/12/24/150/300, AL200/300, Koala 25/70/150 | 2 |
| RRI113 | Hinge kit for Thermax with SCREWS | AF6/7/8/12/24/150/300, AL200/300, Koala 25/70/150 | 2 |
| RRI135 | Yellow hinge kit for Thermax with SCREWS | AF24/300 | 4 |
| RRI019 | Kit of black plastic handle cover | AF6/7/8, AL200/300, GN 1/1, GN 18/18, Maillon, AP100/150/200, Koala 25/70 | 2 |

| | | | |
|-------------|---|--|----|
| RRI132 | Complete fastening kit | AF24 only fixed model | 1 |
| RRI102 | Kit of latches | GN1/1 and GN1/2 Sealed lid for polycarbonate | 12 |
| RRI103 | Kit of latches | GN1/1 and GN1/2 Sealed lid for stainless steel | 12 |
| RRI036 | Complete fastening rod | Cargo/Koala 500 | 1 |
| RRI126 | Complete fastening rod | Cargo/Koala 500 | 1 |
| RRI037 | Complete fastening rod | Cargo 550 | 1 |
| RRI038 | Complete fastening rod with RIVETS | Cargo 900 | 1 |
| RRI114 | Complete fastening rod with SCREWS | Cargo 900 | 1 |
| RRI039 | Complete fastening rod | Cargo/Koala 1100 | 1 |
| RRI072 | Handle with lock button kit | Cargo and Koala 370/500/530/780/1000EU/1300/1300TW | 1 |
| RRI056 | Fastening kit | Cargo 1300 lever handle version | 1 |
| RRI040 | Fastening kit | Cargo/Koala 500 (fastening rod with springs) | 1 |
| RRI041 | Fastening kit | Cargo/Koala 550/1100/900; Cargo/Koala 500 lever handle version | 1 |
| RRI042 | Locking handle kit | Cargo/Koala 500 (fastening rod with springs) | 1 |
| RRI043 | Locking handle kit | Cargo 500/550/900/1100 and Koala 500/1100 | 1 |
| RRI073 | Door latch kit | Cargo and Koala 370/500 with lock button; Cargo 780/900/1000EU/1300/1300TW/ Cold Stock Roll | 1 |
| RRI134 | Door latch kit | Cargo/ Koala 550/1100; Cargo/Koala 500/900 lever handle version | 5 |
| RRI075 | Magnetic door latch kit | Cargo 530/1300TW | 5 |
| TAPS | | | |
| RRI093 | Tap components complete kit | QC25 | 1 |
| RRI013 | Tap components complete kit | QC25 made before April 2005 | 1 |
| RRI014 | Inner gaskets kit | QC25 | 5 |
| RRI047 | Hexagonal nut kit | QC25 | 5 |
| RRI091 | Blanking plug kit | QC25 | 1 |
| RRI011 | Tap complete kit | QC5/10/20, Q-Xtra | 1 |
| RRI012 | Inner gasket kit for tap | QC5/10/20, Q-Xtra | 5 |
| RRI015 | Butterfly screw for tap | QC5/10/20, Q-Xtra | 5 |
| RRI016 | Seeger kit for tap | QC5/10/20, Q-Xtra | 5 |
| RRI018 | Blanking plug kit | QC5/10/20, Q-Xtra | 1 |
| RRI175 | Long shank kit for tap | QC5/10/20 | 1 |
| RRI162 | Kit of shank (complete with nut and gasket) | QC5/10/20, Q-Xtra | 5 |
| RRI063 | Kit of seal gasket for tap | QC5/10/20, Q-Xtra | 5 |

| PRODUCT CODE | MODEL | APPLICATION | PACK. |
|--------------------------------------|--|---|-------|
| RIVETS / RIVET COVER / SCREWS | | | |
| RR1006 | Kit of black rivets (4,8x16 mm) | Plastic hinges and latches for Thermax with rivets | 50 |
| RR1007 | Kit of black rivet covers | Plastic hinges and catches for Thermax with rivets | 50 |
| RR1008 | Kit of aluminium rivets (4,8x16 mm) | Hinges and latches with rivets | 50 |
| RR1010 | Kit of neutral rivet covers | Hinges and latches with rivets | 50 |
| RR1105 | Kit of screws for Thermax | Plastic hinges and latches for Thermax with screws | 50 |
| VALVES | | | |
| RR1030 | Vent valve complete kit | Thermax with vent valve, polycarbonate plate covers | 10 |
| RR1031 | One-way vent valve for liquids | QC5/10/20/25, Q-Xtra, EY13 | 10 |
| ACTIVE DOORS | | | |
| K07C230I | 230 V AC digital heating unit (without cable) | Active Doors 230 V a.c. | 1 |
| K08C230I | 230 V AC analogic heating unit (without cable) | Active Doors 230 V a.c. | 1 |
| AHB017 | Active door cable 230 V AC | Active Doors 230 V a.c. | 1 |
| RR1108 | 230 V AC Active door fan kit | K07C230/I & K08C230/I | 1 |
| RR1140 | Digital thermostat and probe kit | K07C230/I & K08C230/I | 1+1 |
| RR1084 | Complete heating unit screws, nuts and seal kit | K07C230/I & K08C230/I | 1 |
| RR1133 | Heating unit socket cover kit | K07C230/I & K08C230/I | 10 |
| RR1035 | Heating unit fastening screws kit (to Active Door Body) | All Models of Active Doors | 4 |
| CASTORS | | | |
| RRIR01 | Kit of zinc coated swivel castor Ø 125 mm | AIB003 & AIB002 Trolleys | 1 |
| RRIR02 | Kit of zinc coated swivel castor with brake Ø 125 mm | AIB003 & AIB002 Trolleys | 1 |
| RRIR03 | Kit of stainless steel swivel castor Ø 125 mm | AIA003,THS20006/8, THS30006 Trolleys; AF300, AF24 | 1 |
| RRIR04 | Kit of stainless steel swivel castor with brake Ø 125 mm | AIA003,THS20006/8, THS30006 Trolleys; AF300, AF24 | 1 |
| RRIR05 | Kit of zinc coated fixed castor Ø 100 mm | Maxidolly | 1 |
| RRIR06 | Kit of zinc coated swivel castor Ø 100 mm | Maxidolly | 1 |
| RRIR07 | Kit of s.steel fixed castor Ø 100 mm | Maxidolly s.steel version, Multiservice S | 1 |
| RRIR08 | Kit of s.steel swivel castor Ø 100 mm | Maxidolly s.steel version | 1 |
| RRIR09 | Kit of s. steel swivel castor with brake Ø 100 mm | Multiservice S | 1 |
| RRIR10 | Kit of s.steel fixed castor Ø 125 mm | THS20006/8, THS30006 Trolleys; AF300; AF24 | 1 |
| RRIR11 | Kit of nylon fixed castor ø 100 mm | Cargo 370/500 | 1 |
| RRIR12M | Kit of nylon swivel castor ø 100 mm | Cargo 370 | 1 |
| RRIR13M | Kit of nylon swivel castor with brake ø 100 mm | Cargo 370 | 1 |
| RRIR12 | Kit of nylon swivel castor ø 100 mm | Cargo 500 | 1 |
| RRIR13 | Kit of nylon swivel castor with brake ø 100 mm | Cargo 500 | 1 |
| RRIR17 | Kit sandwich fixed castor ø 100 mm | Cargo 530 | 1 |
| RRIR18 | Kit sandwich swivel castor ø 100 mm | Cargo 530 | 1 |
| RRIR14 | Kit nylon fixed castor ø 125 mm | Cargo 550/780/900/1000EU/1100/1300/1300TW | 1 |
| RRIR15 | Kit nylon swivel castor ø 125 mm | Cargo 550/780/900/1000EU/1100/1300/1300TW | 1 |
| RRIR16 | Kit nylon swivel castor with brake ø 125 mm | Cargo 550/780/900/1000EU/1100/1300/1300TW | 1 |
| RRIR19 | Kit rubber fixed castor ø 100 mm | Koala 370/500 | 1 |
| RRIR20 | Kit rubber swivel castor ø100 mm | Koala 370/500 | 1 |

| | | | |
|---------------|---|--|---|
| RRIR21 | Kit rubber swivel castor with brake ø100 mm | Koala 370/500 | 1 |
| RRIR22 | Kit rubber swivel castor ø125 mm | Koala 1000EU/Cold Stock Roll | 1 |
| RRIR23 | Kit rubber swivel castor ø125 mm | Koala 1000EU/Cold Stock Roll | 1 |
| RRIR24 | Kit rubber swivel castor with brake ø125 mm | Koala 1000EU/Cold Stock Roll | 1 |
| CABLES | | | |
| AHB017 | Koala cable 230 V AC (l=2mt) side plug | Koala 20/25/32/50/70/80/150/160/500/1100 | 1 |
| AHB016 | Standard Koala Cable 12/24 V CC (l=2 mt) | Koala 20/25/32/50/70/80/150 (Positive Static Model)/160 | 1 |
| AHB016S | Koala Cable extension 12/24 V CC (l=6mt) | Koala 20/25/32/50/70/80/150 (Positive Static Model)/160 | 1 |
| AHB019 | Standard Koala Cable 12/24 V CC (l=2 mt) | Koala 150 (Negative Static Model and Positive Ventilated Model)/500/1100 | 1 |
| AHB019L6 | Koala Cable extension 12/24 V CC (l=6mt) | Koala 150 (Negative Static Model and Positive Ventilated Model)/500/1100 | 1 |
| AHB014 | Koala Cable 12/24 V CC | Koala 70 (up to serial number 0079)/Koala 150 (up to serial number n.0166) | 1 |
| AHB013 | Koala cable 230 V AC (l=2mt) standard plug | Koala 370/500 cooling unit on back ventilated | 1 |

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