



Melform AF 12 Modular Hot & Cold Food Distribution Systems

Thanks to its excellent isothermal characteristics it keeps meals at optimum storage temperature for a long time. The unit's design allows accurate cleaning and sanitising including using a dishwasher. Featuring a built-in label holder, allowing quick identification of contents or destination.

Features
Modular system: an optional interlocking kit allows securing a single AF12 container to its trolley or to fasten two stacked AF12 containers.
Practical and flexible system: easy assembly and disassembly, simplifying cleaning operations.
Active Doors and Eutectic Plates allow to increase the number of combinations available for the modular system.
The two-module version can simultaneously accommodate hot, chilled and frozen meals, thanks to the two separate cavities, featuring perfect thermal insulation.
In the two-module version each section can accommodate a different eutectic plate allowing transportation at different temperatures, thus prolonging food temperature retention.
To indefinitely extend hot food transport time, one or two cavities may be fitted with an AF12 Active Door, also available in a version with digital thermostat.
The single module (1 AF12 fastened to its trolley) ensures maximum safety during transport.
The front opening allows to easily insert 1/1, 1/2 and 1/3 Gastronorm pans.
The door can be easily opened even when multiple containers are stacked, for ease of loading.
The materials used for the manufacturing of the AF12 isothermal modules are suitable for food contact.
Manufactured using the rotational moulding technology, allowing production of very sturdy objects without sharp edges, joints or welds, whilst assuring highly efficient temperature retention.
Stainless steel fastening kit: practical and effective.
AF12 module features integrated stainless steel handles, comfortable, safe and extremely functional.
AF12 module, features a door that can be opened up to 240°, easily removable for cleaning in a dishwasher.
AF12 module shockproof hinges, with high resistance to stresses.
Container guaranteed for use at temperatures ranging between –30° and +100°C.
Insulated with CFC- and HCFC-free polyurethane foam.
Featuring an adjustable venting valve.

Optional Extras
RRI157 - Card label kit for AF12 - 100 pcs per kit
PEGS0002 - 1/1GN size Eutectic Plate for Chilled or Frozen Food Holding
AFG002 - USB Data Logger - Range -30°C/+70°C
AHD001 - 12 V/230 V Inverter

Model Specifications

Model	Length	Depth	Height	Weight	Amp	Power (kW)
AF12_Insulated	505	685	1480			
AF12_Insulated_Heated	505	720	1480			
AF12_Heated	505	720	1480			
AF12_Heated_Refrigerated	505	865	1480			

Green Thinking - Environmental impact decidedly smaller than that of disposable containers. Fully recyclable at the end of the operating life.