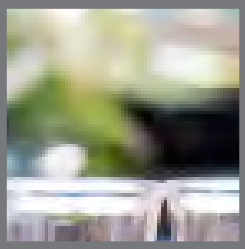
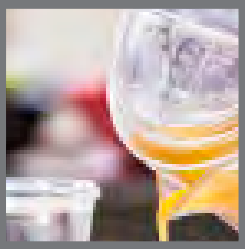
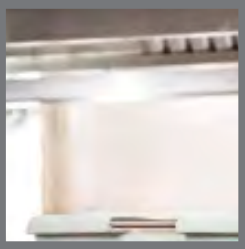
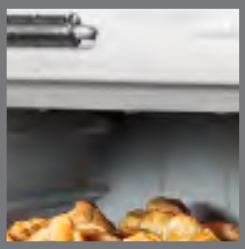
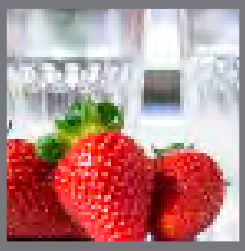
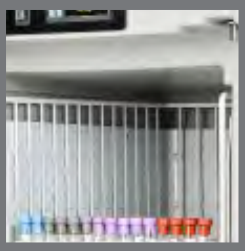
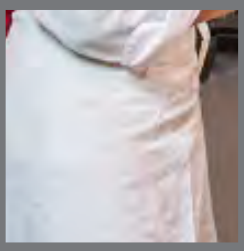
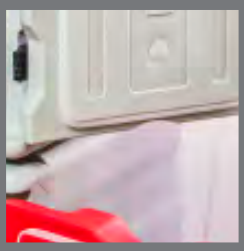
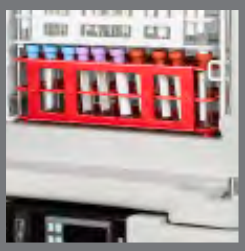
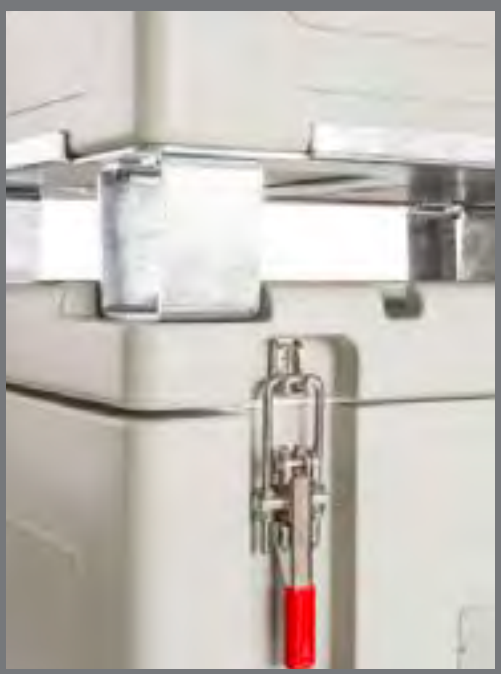
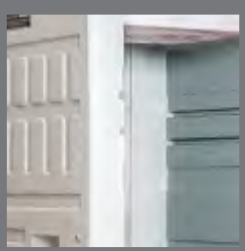



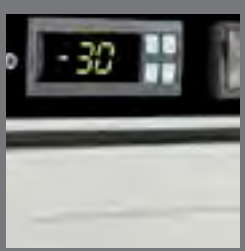




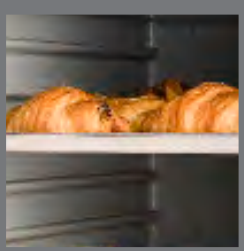











Versigen

FOODSERVICE EQUIPMENT

MELFORM®

GENERAL CATALOG 2019/2020

Versigen

FOODSERVICE EQUIPMENT

MELFORM®

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.

ISO 9001
BUREAU VERITAS
Certification

Company with ISO 9001:2015 certified management system

PAR AFNOR CERTIFICATION
NF

HYGYÈNE ALIMENTAIRE
FOOD HYGIENE
www.marque-nf.com

Caractéristiques certifiées selon Règlement
NF031:

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

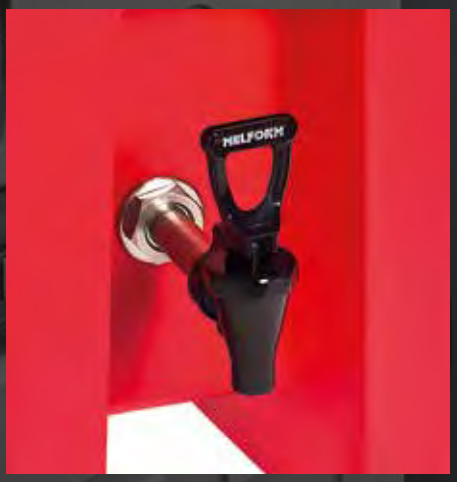
Performance isothermiques
(conteneurs isothermes)

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 with 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 group is focus on research and development activities, moreover, allows Melform brand to always be at the cutting edge in the global competition.

CUSTOMISED SOLUTIONS

QUALITY

SAFETY

CUSTOMISED SOLUTIONS

A highly sophisticated 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

Our 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.

TABLE OF CONTENTS

FOODSERVICE SOLUTIONS 13

THERMAX LINE 18
Insulated beverage transport 20
MEALS DELIVERY
Front opening containers 23
MEALS DELIVERY
Side opening containers 26
MEALS DELIVERY
Top opening containers 27
Trolleys for THERMAX LINE 30
FOOD DELIVERY
Front opening containers 32
Multi temperature food
delivery containers 35
THERMAX
Eutectic Plates 36
Thermal performance graphs 38

ACTIVE LINE 40
Active doors for hot food deliveries 42

MODULAR SYSTEMS 44
AF12 Modular System 46
AF 150 Modular System 48

DIAMOND LINE 50
GN Polycarbonate pans 52

DIAMON LINE ACCESSORIES 54
Tableware accessories 56

MONOTHERM LINE 60
Isothermal containers
and trays for meals delivery 62
Meals delivery systems 64
Dishes and accessories 67

SERVICE LINE 68
Polyester trays 70
Laminated trays 79
Finish Matt trays 84
Natura trays 86
Polypropylene trays 87
ABS trays 89
Anti slip trays 90
Custom Logo 94
Shape list 96
Colour list 97
Choose your Melform tray 98

HANDLING, STORAGE AND DELIVERY SOLUTIONS 104

CARGO LINE INSULATED CONTAINERS 108
Maillon 110
Cargo 140 111
Cargo 150 AS 112
Cargo 150 113
Cargo 370 114
Eutectic version 115
Cargo 500 116
Cargo 780 117
Cargo 900 118
Cargo 1000 119
Fish transport configuration 120
Cargo 1300 121
Cargo 1300TW 122
Cargo Eutectic plates 123
Rapid Cooler 127
Technical specifications 128
Accessories 132

DrIcy LINE INSULATED CONTAINERS 136
Insulated container for Dry Ice logistics 138

KOALA LINE REFRIGERATED CONTAINERS 140
Koala 20 AS 142
Koala 32 AS 142
Koala 32 AF 143
Koala 50 AS 144
Koala 70 AF 145
Koala 80 AS 146
Koala 90 AF 146
Koala 140 AF 147
Koala 150 AF 148
Koala 150 AS 149
Koala 160 AS 150
Koala 370 AF 151
Koala 500 AF 152
Koala 780 AF 153
Koala 1000 AF 154
Koala 1300 AF 155
Koala 1300 TW AF 156
Koala Green 157
Technical specifications 158
Accessories 168

Spare Parts 172
Sales network 176

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 that best suits you:

FOR HO.RE.CA. FIELD

Melform produces a wide range of PROFESSIONAL TRAYS,
POLYCARBONATE CONTAINERS AND TABLE SERVICE ACCESSORIES.
WE MANUFACTURE TRAYS SINCE 1957.

MELFORM SERVICE LINE TRAYS

HIGHLY RELIABLE
sturdy and durable work tools.

UNIQUE COLOUR COMBINATIONS
Over 50 models of shapes, materials and finishes to offer the customer the optimal solution for his business.

STRONG AND DURABLE
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.

WARRANTY ON BREAKAGE
guaranteed against breakage for 5 years.

INTRODUCE YOUR COMPANY IN A UNIQUE WAY
Differentiate from your competitors.
Leave an indelible mark on your customers.
Strengthen the image of your activity.

FOR MEALS ON WHEELS SERVICE

Melform produces a wide range of TRAYS and INSULATED CONTAINERS for serving and distributing individual meals

MONOTHERM LINE

FROM MULTI-PORTION TO SINGLE MEAL:
- maintenance of the cold and/or hot chain
- management flexibility
- possibility of custom meals

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.

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

FOR TRANSPORTING MEALS AND DRINKS AT A CONTROLLED TEMPERATURE

THERMAX LINE

ECOFRIENDLY
Fully recyclable at the end of the operating life.

WASHABLE AND SANITIZABLE
easily washable and sanitizable to avoid contamination.

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

FOOD SAFETY

MAINTAIN THE INTEGRITY OF FOOD

Quality and safety in conservation

We do not ask ourselves when we buy a fresh or frozen food product how long has it been and how far it has been since it was produced cultured and worked.

We choose fresh and frozen products because they convey the feeling of integrity of the organoleptic and sensory characteristics, quality and safety in the storage. It would be nice to have just fresh products in the fridge without preservatives (so-called zero km). Unfortunately it is not always possible if not with a waste of time that the daily rhythms do not allow us. If we then consider that the modification of social dynamics allows the majority part of us to do "shopping" only once a week, it seems clear that the **maintenance of the characteristics of wholesomeness and organoleptic quality** of the food for an adequate time, nowadays is increasingly important.

Avoiding the rapid deterioration of the products is possible by operating a series of precautions (technologies and processes) at the base of which the rule of maintaining the cold chain, a temperature stability, positive or negative of the whole mass of the product from the surface to the heart, starting from production up to the sale and finally to consumption. (From farm to fork).

The rings of the "cold chain" become thinner from the distribution platforms until the consumption. **The monitoring must be accurate** to avoid the risks of thermal abuse at every stage of the production - distribution - consumption. The phases of loading, transport and unloading are the most closely monitored, due to frequent openings for fractional deliveries, but just as much care must be placed in the controls during the local handling and preparation in the kitchen.

Temperature control should be performed by the operators involved in the transport just before loading the goods onto vehicles and operators of the receiving company before unloading.

MELFORM isothermal containers significantly contribute to reduce risks of thermal abuse not only in transport and handling, but also because they offer the possibility of being exploited as a cold buffer at sale points, kitchens and consumer premises, allowing logistics optimization.
The wide range of containers available meets the needs of all operators in the food sector; from the production company, to GDO, to food service and catering companies, guaranteeing for everyone the correct regime of temperature required by the food, regardless of exterior weather conditions.

The proficiency, equipment and tools offered by MELFORM enable:
- **Properly manage the cold chain** for food safety and cost containment
- **Optimize the logistics** of perishable food products
- **Contribute reducing the environmental impact of transport** at controlled temperature
- **Minimizing food waste** also caused by incorrect management of the cold chain

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

THERMAX LINE

Melform insulated containers allow you to organize the transport of hot, cold and frozen products, maintaining the correct temperature, limit the risks of uncontrolled bacterial proliferation and protect the organoleptic properties of food.

Time savings and maintenance of food quality represent the real added value for professional catering companies. Our containers are produced with the rotational molding technology: the body and the door have a monolithic structure (without edges, joints and welds); they are made in polyethylene suitable for food contact and insulated with CFC and HCFC-free polyurethane foam.

- **Temperature under control**
- **Technology and isothermal quality**
- **Food quality**
- **Added value for foodservice**
- **Stackable**
- **Dishwasher safe**

CAPACITY: 4,3 L

QC 5

Indicated for beverage transport and distribution.
Recessed tap
Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
4,3	grey/blue melange	5	245x350x395H	QC050011
4,3	blue	5	245x350x395H	QC050001
4,3	red	5	245x350x395H	QC050007
4,3	sand	5	245x350x395H	QC050003

DEDICATED ACCESSORIES:

ARTICLE	CODE
Long shank kit	RRI175
Plug kit	RRI018

CAPACITY: 10 L

QC 10

Maximum flexibility of use
Recessed tap
Stainless steel catches

BEST SELLER

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	6,2	240x430x430H	QC100011
10	blue	6,2	240x430x430H	QC100001
10	red	6,2	240x430x430H	QC100007
10	sand	6,2	240x430x430H	QC100003

DEDICATED ACCESSORIES:

ARTICLE	CODE
Long shank kit	RRI175
Plug kit	RRI018

CAPACITY: 19 L

QC 20

Perfect for large users
Recessed tap
Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
19	grey/blue melange	7,6	295x465x460H	QC200011
19	blue	7,6	295x465x460H	QC200001
19	red	7,6	295x465x460H	QC200007
19	sand	7,6	295x465x460H	QC200003

DEDICATED ACCESSORIES:

ARTICLE	CODE
Long shank kit	RRI175
Plug kit	RRI018

Long shank kit
To house cups and bowls of any size.

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

CAPACITY: 10 L

Q-Xtra

Recommended for the distribution of drinks during buffet breakfasts and receptions.
Recessed tap
Stainless steel grip handles
Shockproof catches

INNOVATIVE DESIGN

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	5,4	265x450x453H	QA100001

DEDICATED ACCESSORIES:

ARTICLE	CODE
Plug kit	RRI018

CAPACITY: 25 L

QC 25

Robust and indestructible, with 25 litres capacity, it is suitable for military and civil protection purposes.
Recessed tap
Grip handles
Stainless steel catches
Sealable catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
25	blue	8,5	310x455x588H	QC250001
25	red	8,5	310x455x588H	QC250007

DEDICATED ACCESSORIES:

ARTICLE	CODE
Plug kit	RRI091

CAPACITY: 10 L

Top Ten

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

Replaceable internal bowl
Recessed faucet
Grip handle
Closures in shockproof material

No. 1 Inner bowl included in the code TP100012.

Drip tray
Available on request.

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	9	390x390x490H	TP100012

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM. (MM)	CAPACITY (L)	WEIGHT (KG)
Drip-tray	grey/blue melange	TP0R0028	390x460x83H	-	1,6
Additional inner bowl	transparent	PAQP9001	-	10	0,9

CAPACITY: 13 L

EY 13

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 pans
Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
13,75	grey/blue melange	5	240x430x375H	EY130006
13,75	blue	5	240x430x375H	EY130001
13,75	red	5	240x430x375H	EY130004

DEDICATED ACCESSORIES:

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

CAPACITY: 30,5 L

AF 6 GN 1/2

6 RUNNERS

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

Designed for use with eutectic plates (see p. 36)
Stainless steel catches
Extractable grip handles
Adjustable relief valve
Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
30,5	grey/blue melange	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060006
30,5	blue	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060001
30,5	red	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060004

4 GN h 65 | 3 GN h 100 | 2 GN h 150 | 1 GN h 65 + 2 GN h 100

CAPACITY: 63 L

AF 7 NF GN 1/1

7 RUNNERS

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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x360H	AF070006
63	blue	11	EXT. 440x640x480H INT. 325x540x360H	AF070001
63	red	11	EXT. 440x640x480H INT. 325x540x360H	AF070004

4 GN h 65 | 2 GN h 150 | 1 GN h 65 + 2 GN h 100 | 1 GN h 100 + 1 GN h 200 | 1GN xplate + 1 GN h 100 + 1 GN h 150

CAPACITY: 68 L

AF 8 GN 1/1

8 RUNNERS
Recommended for carrying GN pans and trays of equal height.
Designed for use with eutectic plates (see p. 37)
Stainless steel catches
Extractable grip handles
Adjustable relief valve
Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
68	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x380H	AF080006
68	blue	11	EXT. 440x640x480H INT. 325x540x380H	AF080001
68	red	11	EXT. 440x640x480H INT. 325x540x380H	AF080004

4 GN h 65 | 2 GN h 150 | 1 GN h 65
2 GN h 100 | 1 GN h 100
1 GN h 200 | 1 GN xplate
1 GN h 65
1 GN h 200

DEDICATED ACCESSORIES:

ARTICLE
Smartdolly for AF7 & AF8 boxes (see p. 31)

CAPACITY: 90 L

AF 12 GN 1/1

12 RUNNERS

High capacity container with large capacity, compact and easy to handle.

Designed for use with eutectic plates (see p. 37)
Designed for use with active door (see p. 49)
Catches in shockproof material
Stackable
Stainless steel grip handles
Built in label holder
Adjustable relief valve
Easy removable gasket

BEST SELLER

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
90	grey/blue melange	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H006
90	blue	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H004
90	red	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H005

1 GNxplate
2 GN h 200

4 GN h 100

3 GN h 150

6 GN h 65

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM. (MM)	CAPACITY (L)	WEIGHT (KG)
Card label kit for AF 12 - 100 pcs per kit		RRI157	-	-	-
Trolley AF 12	grey/blue melange	THS20009	505x685x205H	-	6,4 kg
Single interlocking kit (2pcs.)	stainless steel	RRI137	-	-	0,6 kg
GN1/1 grid	stainless steel	AEA020	530x325xh12H	-	1,3 kg

CAPACITY: 48 L

AL 200 GN 1/1

1 RUNNER

Equipped with a wide side opening to facilitate GN pans loading .
Suitable for 18x18 disposable trays.
Built-in runner for eutectic plate.
Clatches in shockproof material
Extractable grip handles
Adjustable relief valve
Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
48	grey/blue melange	10	EXT. 460x640x380H INT. 330x545x245H	AL200007
48	blue	10	EXT. 460x640x380H INT. 330x545x245H	AL200001
48	red	10	EXT. 460x640x380H INT. 330x545x245H	AL200004

1 GN xplate
2 GN h 100

1 GN xplate
1 GN h 200

CAPACITY: 63 L

AL 300 GN 1/1

High capacity: it is suitable 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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	12	EXT. 440x640x480H INT. 330x535x350H	AL300006

1 GN xplate
2 GN h 150

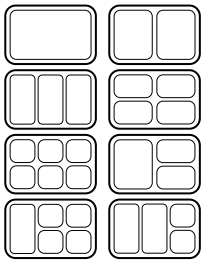
1 GN xplate
1 GN h 100
1 GN h 200

CAPACITY: 39 L

GN 1/1 GN 1/1

Flexible and functional: the perfect solution for transporting GN pans h=200 and submultiples
Stainless steel catches
Extractable grip handles
Adjustable relief valve
Removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
39	grey/blue melange	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110006
39	blue	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110001
39	red	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110004



CAPACITY: 49 L

GN 18/18 GN 1/1

A perfect combination: one eutectic plate + one GN pan H 200
or six 4.75 litres ice cream pans.
Suitable for transporting 18x18 disposable foils.
Catches made of shockproof material
Extractable grip handles
Designed to house eutectic plates (see P. 37)

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
49	grey/blue melange	9,5	EXT. 460x640x380H INT. 365x545x245H	GN180006

1 GN xplate
1 GN h 200

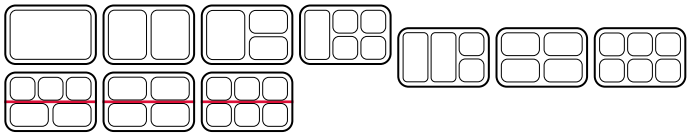
6x
ice cream
pans

CAPACITY: 17 L

AP 100 GN 1/1

Specially designed to house **GN pans h 100 mm and submultiples**.
Available stainless steel adapter for housing
GN1/4 & GN1/6 pans
Closures made of shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
17	grey/blue melange	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100006
17	blue	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100001
17	red	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100004



DEDICATED ACCESSORIES:

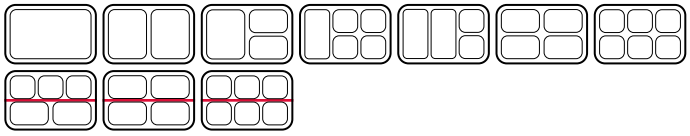
ARTICLE	COLOUR	CODE
Adapter for GN1/4 and GN1/6 l=530 H	stainless steel	ABA005

CAPACITY: 24,5 L

AP 150 GN 1/1

Specially designed to house **GN pans h 150 mm** 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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
24,5	grey/blue melange	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150006
24,5	blue	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150001
24,5	red	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150004



DEDICATED ACCESSORIES:

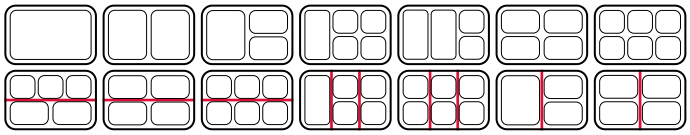
ARTICLE	COLOUR	CODE
Adattatore per GN1/4 e GN1/6 l=530 mm	stainless steel	ABA005

CAPACITY: 31 L

AP 200 GN 1/1

Specially designed to house **GN pans h 200 mm** and submultiples.
High capacity container, easy to handle
Available stainless steel adapter for GN1/3, GN1/4 & GN 1/6 pans
Catches in shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
31	grey/blue melange	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200006
31	blue	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200001
31	red	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200004



DEDICATED 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

Recommended for handling AF and GN models.
Lightweight and easy to maneuver, thanks to the practical handle.
It allows to easily move three stacked containers.
Large capacity: can carry up to 150Kg.
Structure in polyethylene.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,4	EXT. 525x750x965H	MAXI0012
-	grey/blue melange stainless steel handle	9,4	EXT. 525x750x965H	MAXI0011
-	grey/blue melange without handle	7	EXT. 525x750x210H	MAXI9002

Multiservice S Dolly

Indicated for AL and AP containers.
Lightweight and easy to handle thanks to the practical grip handles.
High 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.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange	14,5	EXT. 710x650x1065H	MSV10011

Multiservice D Dolly

Recommended for transporting Thermax containers,
in particular the top opening versions.
A suitable island for the direct service of meals during catering events.
Large capacity: **it can carry up to 200 Kg**.
Equipped with four rubber castors Ø 100mm, two of which swivel and with parking brake.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange	30	EXT. 710x1300x1095H	MSV10012

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
PMS shelf	grey/blue melange	35000006	650x955x90H	10 ea.

Smartdolly

Recommended for **Thermax AF7 and AF8 containers**.
Large capacity: **it can carry up to 150Kg**.
Polyethylene body.
Stable, high performance, suited to your needs.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,5	EXT. 525x750x965H	MAXI0019
-	grey/blue melange stainless steel handle	9,5	EXT. 525x750x965H	MAXI0018
-	grey/blue melange without handle	7,1	EXT. 525x750x210H	MAXI9007

CAPACITY: 140 L

AF 140 ATP

FRONT OPENING

- The insulation provided by the thickness of the walls ensures a higher temperature retention
- **Perfectly stackable** and easy to handle.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
140	without EP runners	31	620x820x710H	415x620x515H	A1400001
140	with EP runners	31,5	620x820x710H	415x620x495H	A1400002

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Locking kit	1,2	-	RRI137
Trolley – Galvanized steel	12	630x830x175H	AIB004
Grid – Stainless steel	2	450x620x12H	AEA030

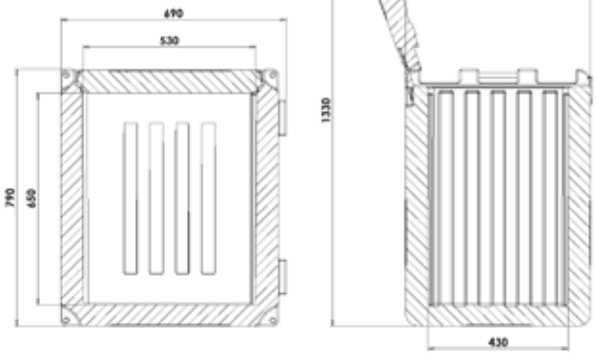
CAPACITY: 148 L

AF 150V ATP

TOP OPENING

- The right solution
  for transporting bulk goods.
- Available version for dry ice delivery
- Designed to house eutectic plates GN 1/1.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	without EP runners	25	690x570x790H	530x430x650H	A1500011
148	with EP runners	26,5	690x570x790H	530x430x650H	A1509059



DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Trolley – Galvanized steel	11	670x575x235H	AIB002

CAPACITY: 150 L

AF 150 ATP GN 1/1 EN 600x400

FRONT OPENING

- Great flexibility: thanks to brackets and runners system, it is possible to transport **GN pans, EN trays**, and **600 x 400 mm pans** for pastries.
- **Perfectly stackable**

BEST SELLER

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	without EP runners	25	570x790x690H	430x650x530H	A1500012
148	with EP runners	25,5	570x790x690H	430x650x490H	A1509022

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Set of bracket for runners- Stainless steel	2,5	-	ABA250
Pair of runners – Stainless steel	1,2	-	ABA302
Grid GN1/1 – Stainless steel	1,3	530X325X12H	AEA020
Self-supporting greed – Stainless steel	3	430x630x262H	AEA012
Locking kit	1,2	-	RRI139
Trolley in Polyethylene	7	625X845X210H	THS30006

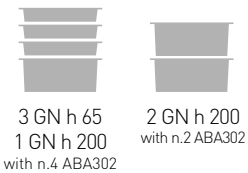
LOAD CAPACITY WITH GN PANS:

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

5 GN h 65 with n.6 ABA302 | 2 GN h 65 2 GN h 100 with n.5 ABA302 | 1 GN h 65 2 GN h 150 with n.4 ABA302 | 2 GN h 100 1 GN h 150 with n.4 ABA302 | 1 GN h 65 1 GN h 100 1 GN h 200 with n.4 ABA302 | 3 GN h 65 1 GN h 150 with n.5 ABA302

Without eutectic plate.

6 GN h 65 with n.6 ABA302 | 1 GN h 65 3 GN h 100 with n.4 ABA302 | 1 GN h 100 2 GN h 150 with n.3 ABA302 | 2 GN h 65 2 GN h 100 with n.4 ABA302 | 2 GN h 100 1 GN h 200 with n.3 ABA302 | 1 GN h 65 1 GN h 150 1 GN h 200 with n.3 ABA302



3 GN h 65 1 GN h 200 with n.4 ABA302 | 2 GN h 200 with n.2 ABA302

CAPACITY: 68 L

Maillon ATP

MULTI TEMPERATURE DELIVERIES LAST MILE OPERATIONS

- **Multitemperature transport:**
  It can carry fresh, frozen and ambient goods at the same time thanks to its eutectic plates and and the isothermal separator.
- **Ideal for urban logistics.**

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
68	grey/blue melange	13	850x450x390H	750x330x270H	MAIL0006
68	sand	13	850x450x390H	750x330x270H	MAIL0002

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Chilled plate	2,9	360X270X39H	PEML0001
Extra chilled plate	2,9	360X270X39H	PEML9001
Frozen plate	2,9	360X270X39H	PEML0002
Extra-frozen plate	2,9	360X270X39H	PEML9008
Isothermal separator	0,9	360X270X39H	PEML0004
Galvanised trolley	1,1	castors dia. 100	AIB001

Melform eutectic plates

Melform thermal accumulators, thanks to their excellent eutectic properties, maintain the food at optimal storage temperature.
They act as thermal energy accumulators, which is released during delivery, extending the temperature retention time.
Particularly suitable in the case of partial loadings.
They correctly operate in HACCP environment.
Non-toxic liquid: high safety even in case of accidental contact with food.

MELFORM PATENTED DESIGN

Easy to use:
- **Dip hot plate in water at the temperature of 80°C for 50 minutes**;
- the **chilled plate** is to be frozen at least **-10°C**;
- the **extra chilled plate** is to be frozen at least **- 20°C**;
- the **frozen/extra - frozen plates** are to be frozen 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	

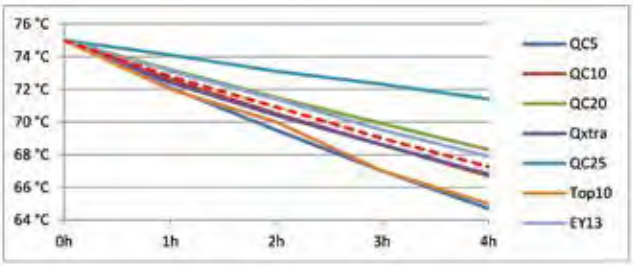
GN 1/1 EUTECTIC PLATES FOR AF MODELS (AF6 EXCLUDED), AF150, AL, GN

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	

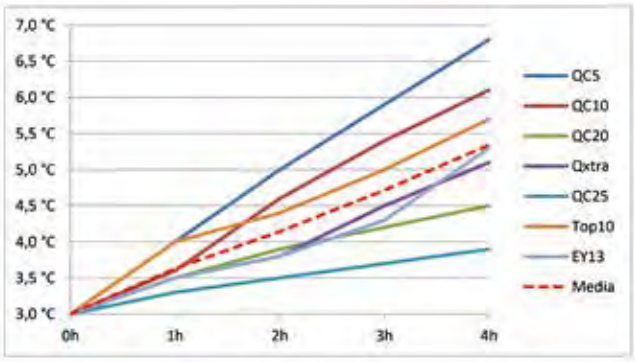
BEVERAGE CONTAINERS – QC

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

Hot test



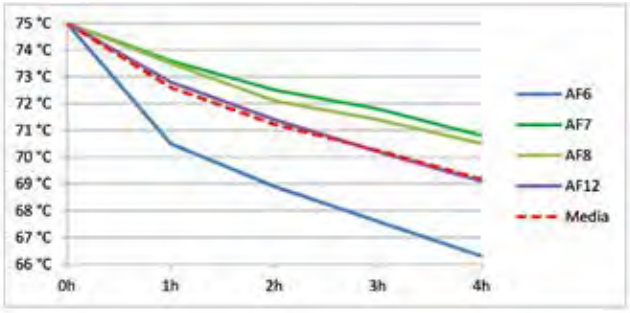
Cold test



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



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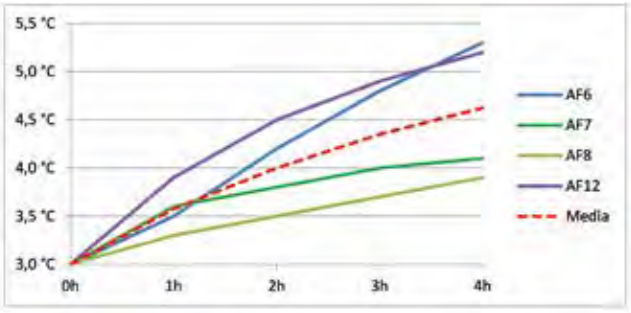
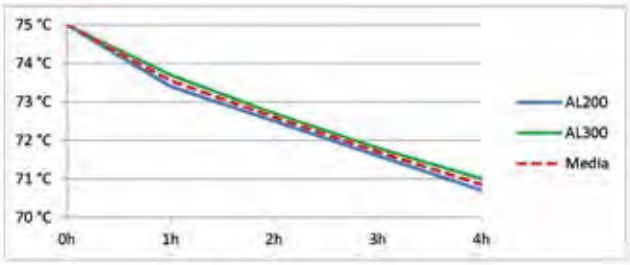


THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - SIDE OPENING - AL

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

Hot test



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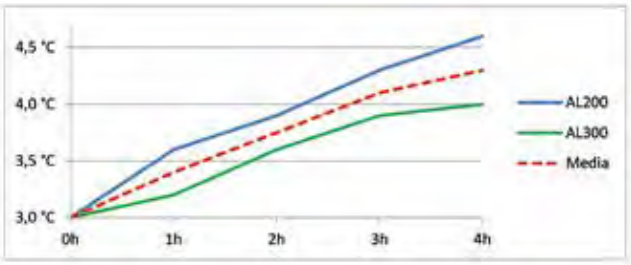
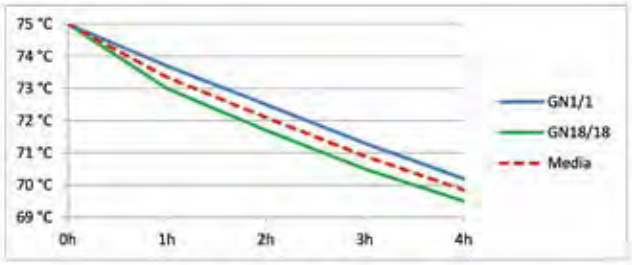


ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING - GN

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

Hot test



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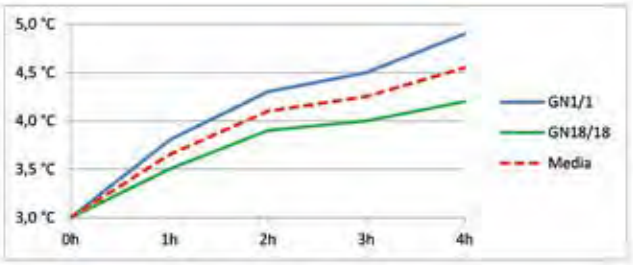
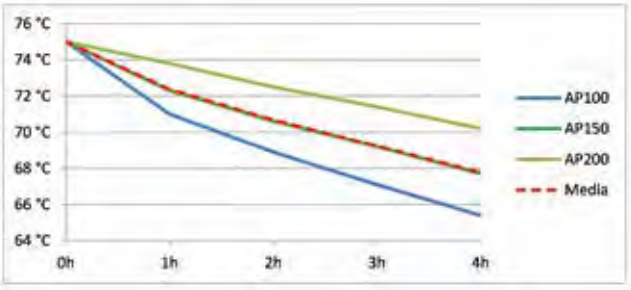


ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING FOR SERVICE - AP

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

Hot test



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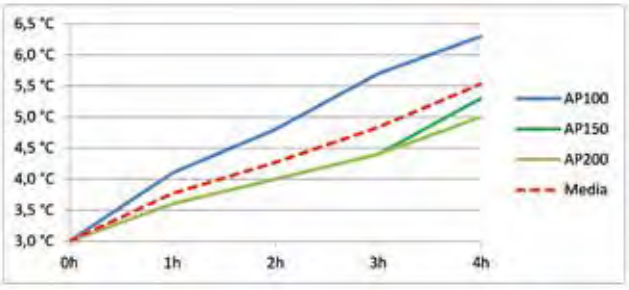
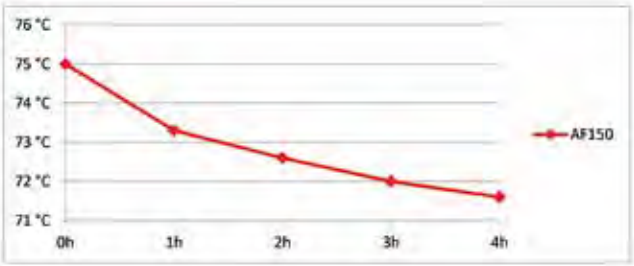


ISOTHERMAL CONTAINERS FOR FOOD DELIVERY - AF150 -

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

Hot test



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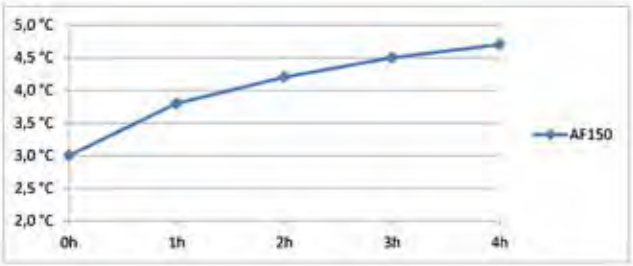
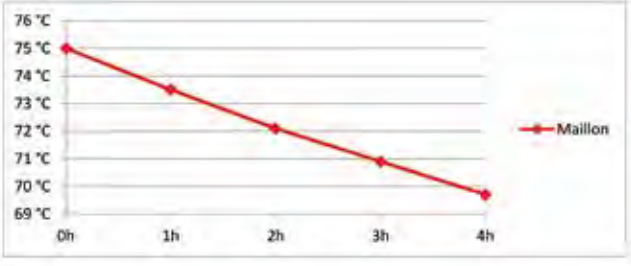


ISOTHERMAL CONTAINERS FOR MULTI-TEMPERATURE TRANSPORT - MAILLON -

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

Hot test



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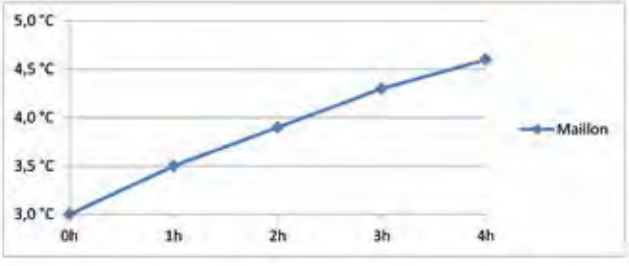


Active doors for hot
food deliveries

ACTIVE LINE

Active doors are hot activation systems that allow to extend the temperature maintenance inside the containers. They 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.

Active doors are equipped with a heating unit which can be plug to standard main power 230VAC and 12VDC thanks to the inverter device.
Available in two versions: analogue and with programmable digital thermostat.

- Quality protection
- Easy to use
- Low energy consumption

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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	3,9	440x110x395H	3B3H0016

AF7 230V ANALOGUE ACTIVE DOOR

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	3,9	440x110x395H	3B3H0018

AF7 BODY

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	9,3	EXT. 440x640x480H INT. 325x540x360H	31230012

AF7 ACTIVE DOOR COMPLETE SYSTEM

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
63	n. 1 AF7 body n. 1 analogue Active Door	13,2	EXT. 440x695x480H INT. 325x540x360H	AF07A001
63	n. 1 AF7 body n. 1 Digital Active Door	13,2	EXT. 440x695x480H INT. 325x540x360H	AF07A002

DEDICATED ACCESSORIES:

ARTICLE	CODE
Inverter 12 V/230 V	AHD001

Active door for AF12 container

AF12 230V DIGITAL ACTIVE DOOR

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	5,2	440x110x570H	3B3M0016

AF12 230V ANALOGUE ACTIVE DOOR

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	5,2	440x110x570H	3B3M0018

AF12 BODY

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
90	grey/blue melange	14	EXT. 440x665x650H INT. 330x533x515H	3125H006F

AF12 ACTIVE DOOR COMPLETE SYSTEM

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90	n. 1 AF12 body n. 1 analogue active door	19,2	EXT. 440x720xh650H INT. 330x533x515H	AF12A001
90	n. 1 AF12 body n. 1 Digital active door	19,2	EXT. 440x720xh650H INT. 330x533x515H	AF12A002

DEDICATED ACCESSORIES:

ARTICLE	CODE
Inverter 12 V/230 V	AHD001

Active door for AF150 container

AF150 230V DIGITAL ACTIVE DOOR

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	6,2	570x110x570H	3B3O0016

AF150 230V ANALOGUE ACTIVE DOOR

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	6,2	570x110x570H	3B3O0018

AF150 BODY

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
148	grey/blue melange	21,5	EXT. 570x790x690H INT. 430x650x530H	36100006F

AF150 ACTIVE DOOR COMPLETE SYSTEM

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148	n. 1 AF150 body n. 1 analogue active door	27,7	EXT. 570x835x690H INT. 430x650x530H	A150A001
148	n. 1 AF150 body n. 1 Digital active door	27,7	EXT. 570x835x690H INT. 430x650x530H	A150A002

DEDICATED ACCESSORIES:

ARTICLE	CODE
Inverter 12 V/230 V	AHD001

Modular compositions for isothermal
and refrigerated containers

MODULAR SYSTEMS

Thanks to the presence of two separate cells perfectly isolated, it is possible to simultaneously carry hot, chilled and frozen meals. The removable locking kit allows to assemble the two stacked containers. 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 equipped with Koala refrigerated containers.

- **Technology and isothermal quality**
- **Maximum flexibility**
- **Multi temperature**
- **Food quality**

AF12 Modular system GN 1/1

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.2 AF12 containers n. 1 trolley n. 1 locking kit	41	EXT. 505x685x1480H INT. 330x533x515H*	AF12M002

* each

AF12 Modular System with Active Doors GN 1/1

2 AF 12 UNITS WITH 1 DIGITAL ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 digital active door n. 1 AF12 1.1 trolley n. 1 locking kit	43,5	EXT. 505x720x1480H INT. 330x533x515H*	AF12M003

2 AF 12 UNITS WITH 1 ANALOGUE ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 analogue active door n. 1 AF12 1.1 trolley n. 1 locking kit	43,5	EXT. 505x720x1480H INT. 330x533x515H*	AF12M005

2 AF 12 UNITS WITH 2 DIGITAL ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.2 AF 12 bodies n.2 digital active doors n.1 trolley n. 1 locking kit	46	EXT. 505x720x1480H INT. 330x533x515H*	AF12M004

2 AF 12 UNITS WITH 2 ANALOGUE ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.2 AF 12 bodies n.2 analogue active doors n.1 trolley n. 1 locking kit	46	EXT. 505x720x1480H INT. 330x533x515H*	AF12M006

* each

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

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 digital active door n.1 Koala 90 n.1 trolley n. 1 locking kit	53,8	EXT. 505x865x1480H INT. 330x533x505H	AF12M007

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

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 analogue active door n. 1 Koala 90 1.1 trolley n. 1 locking kit	53,8	EXT. 505x865x1480H INT. 330x533x505H	AF12M008

* each

1 GN xplate
2 GN h 200

4 GN h 100

3 GN h 150

6 GN h 65

AF150 Modular system ATP GN 1/1 EN 600x400

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	N. 2 AF150 containers n. 1 trolley n. 1 locking kit	56	EXT. 625x845x1540H INT. 430x650x530H*	A150M001

* each

AF150 Modular system with Active Doors

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

2 AF 150 UNITS WITH 1 DIGITAL ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 digital active door n. 1 AF150 container n. 1 trolley n. 1 locking kit	59,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M002

2 AF 150 UNITS WITH 1 ANALOGUE ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 analogue active door AF150 container n. 1 trolley n. 1 locking kit	59,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M004

AF 150 UNITS WITH 2 DIGITAL ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 2 AF150 bodies n. 2 digital active doors n. 1 trolley n. 1 locking kit	62,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M003

2 AF 150 UNITS WITH 2 ANALOGUE ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 2 AF150 bodies n. 2 analogue active doors n. 1 trolley n. 1 locking kit	62,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M005

* each

1 AF150 UNIT WITH 1 DIGITAL ACTIVE DOOR AND 1 KOALA 150

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 digital active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit	72	EXT. 625x998xh1540H INT. 430x650xh520H*	A150M006

* each

1 AF150 UNIT WITH 1 ANALOGUE ACTIVE DOOR AND 1 KOALA 150

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 analogue active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit	72	EXT. 625x998xh1540H INT. 430x650xh520H*	A150M007

* each

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Set of brackets for runners	stainless steel	2,5	-	ABA250
Pair of runners	stainless steel	1,2	-	ABA302
GN1/1 grid	stainless steel	1,3	530x325x12H	AEA020
Support grid	stainless steel	3	430x630x262H	AEA012
Label holder	transparent		242x157h	AMC106

LOAD CAPACITY OF GN PANS WITH SET OF BRACKETS + RUNNERS AND EUTECTIC PLATE ON 1ST SHELF

5 GN h 65
with n. 6 ABA302

2 GN h 65
2 GN h 100
with n. 5 ABA302

1 GN h 65
2 GN h 150
with n. 4 ABA302

2 GN h 100
1 GN h 150
with n. 4 ABA302

1 GN h 65
1 GN h 100
1 GN h 200
with n. 5 ABA302

3 GN h 65
1 GN h 150
with n. 5 ABA302

Without eutectic plate.

6 GN h 65
with n. 6 ABA302

1 GN h 65
3 GN h 100
with n. 4 ABA302

1 GN h 100
2 GN h 150
with n. 3 ABA302

2 GN h 65
2 GN h 100
with n. 4 ABA302

2 GN h 100
1 GN h 200
with n. 3 ABA302

1 GN h 65
1 GN h 150
1 GN h 200
with n. 3 ABA302

3 GN h 65
1 GN h 200
with n. 4 ABA302

2 GN h 200
with n. 2 ABA302

DIAMOND LINE

Diamond line polycarbonate pans are indicated for storing and transporting multiportion meals. Melform polycarbonate, shock resistant and shatterproof to ensure maximum safety for service personnel, safe and compliant with existing regulations, is designed to be easily cleaned and disinfected and guarantees absolute hygienic protection of food.

- **Convenient and functional**
- **Crushproof**
- **Stackable**
- **Usable in the freezer, oven and microwave**
- **Dishwasher safe**
- **Temperature range from -40°C to +120°C**

TEMPERATURE RANGE FROM -40° TO +120°C.

Usable from freezer to microwave, even directly.
Available in 5 GN 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 HACCP rules.

GN 1/1 Pans

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

DEDICATED ACCESSORIES:

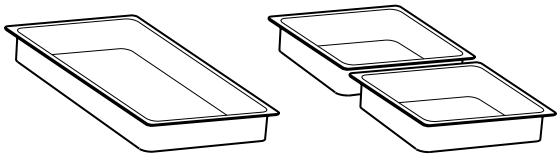
ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	530x325	4211
Grid	6	460x255	4215
GN1/1 sealed lid for polycarbonate pans CGN	6	530x325x30H	4210
GN1/1 sealed lid for stainless steel pans CGNT	6	530x325x30H	4210I

GN 1/2 Pans

CAPACITY (L)	PACK.	DIM. EXT. (MM)	HEIGHT (MM)	ADULT PORTIONS	CHILDREN PORTIONS	CODE
11	6	325x265	200	35	44	4124
8,3	6	325x265	150	27	33	4123
5,5	6	325x265	100	18	22	4122
3,7	6	325x265	65	12	15	4121

DEDICATED ACCESSORIES:

ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	325x265	4221
Grid	6	250x190	4225
GN 1/2 sealed lid for polycarbonate pans CGN	6	325x265x30H	4220
GN 1/2 sealed lid for stainless steel pans CGNT	6	325x265x30H	4220I



DIM. EXT. 530x325 mm DIM. EXT. 325x265 mm

GN 1/3 Pans

CAPACITY (L)	PACK.	DIM. EXT. (MM)	HEIGHT (MM)	ADULT PORTIONS	CHILDREN PORTIONS	CODE
6,6	6	325x176	200	21	27	4134
5	6	325x176	150	16	20	4133
3,3	6	325x176	100	11	13	4132
2,1	6	325x176	65	7	9	4131

DEDICATED ACCESSORIES:

ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	325x176	4231
Grid	6	250x110	4235

GN 1/4 Pans

CAPACITY (L)	PACK.	DIM. EXT. (MM)	HEIGHT (MM)	ADULT PORTIONS	CHILDREN PORTIONS	CODE
3,5	6	265x162	150	11	14	4143
2,4	6	265x162	100	8	10	4142
1,5	6	265x162	65	5	7	4141

DEDICATED ACCESSORIES:

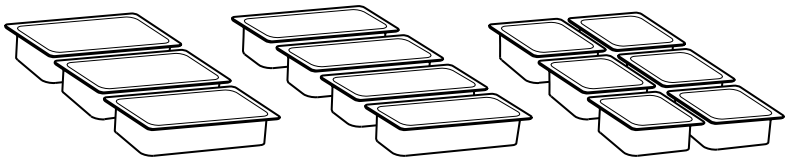
ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	265x162	4241
Grid	6	210x110	4245

GN 1/6 Pans

CAPACITY (L)	PACK.	DIM. EXT. (MM)	HEIGHT (MM)	ADULT PORTIONS	CHILDREN PORTIONS	CODE
2,1	6	176x162	150	7	9	4163
1,6	6	176x162	100	5	6	4162
0,98	6	176x162	65	3	4	4161

DEDICATED ACCESSORIES:

ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	176x162	4261
Grid	6	115X110	4265



DIM. EXT. 325x176 mm DIM. EXT. 265x162 mm DIM. EXT. 176x162 mm

DIAMOND LINE
TABLEWARE ACCESSORIES

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. They are also light weight and easy to handle, easy to wash and clean.

- Unbreakable and safe
- Convenient and functional
- Dishwasher safe
- Temperature range from +40°C to +120°C

Polycarbonate pitcher

Shatterproof polycarbonate pitcher.
Temperature range from -40° to +120°C.
Stackable to reduce the storage space.
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

CAPACITY (L)	PACKAGING	DIM. EXT. (MM)	CODE
1,8	6	195x130x210H	4605

MODEL: MCRC COVER

CAPACITY (L)	PACKAGING	DIM. EXT. (MM)	CODE
-	6	130x50	4605C

Polycarbonate tumblers

They allow to correctly operate in HACCP environment. They do not retain grease or odors.
Perfectly stackable: they reduce the surface storage and do not remain stuck, even if wet.
Easy to wash and sanitize.

MODEL: PT16

CAPACITY (L)	PACKAGING	DIM. EXT. (MM)	CODE
0,16	120	63x85	4016

MODEL: PT25

CAPACITY (L)	PACKAGING	DIM. EXT. (MM)	CODE
0,25	120	76x100	4025

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	PACKAGING	SURFACE	DIAMETER (MM)	CODE
9016S	30	silk	238x65H	4523S
9016L	30	glossy	238x65H	4523
9916S	30	silk	250x64H	4524S
9916L	30	glossy	250x64H	4524

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.

CAPACITY (L)	MODEL	COLOUR	PACKAGING	DIAMETER (MM)	CODE
3,4	MSB 10.25	black	6	250	4425050
5,8	MSB 12.30	black	6	300	4430050
5,8	MSB 12.30	green	6	300	4430072T
2	MSB 08.20	transparent	6	200	4420
3,4	MSB 10.25	transparent	6	250	4425
5,8	MSB 12.30	transparent	6	300	4430
11,5	MSB 15.38	transparent	6	380	4438

Melamine dishes

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

COLOUR	PACKAGING	DIAMETER (MM)	CODE
white	60	210	5821

MODEL: DINNER PLATE

COLOUR	PACKAGING	DIAMETER (MM)	CODE
white	60	250	5825

MODEL: SIDE PLATE

COLOUR	PACKAGING	DIAMETER (MM)	CODE
white	60	190	5819

MODEL: BOWL

COLOUR	PACKAGING	DIAMETER (MM)	CODE
white	60	190	5819F

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
Dishwasher safe.

COLOUR	PACKAGING	DIM. EXT. (MM)	CODE
grey	10	530x325x100	5952041

Isothermal containers and trays
for meals delivery

MONOTHERM
LINE

Monotherm Line solutions allow to transport meals consisting of three or four courses at differentiated temperatures (hot or cold) inside the same container. 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 HACCP regulations.

FROM MULTI-PORTION TO SINGLE MEAL:

- **Cold and/or hot chain maintenance**
- **Maximum flexibility**
- **Multi temperature meal**
- **Food quality**
- **Safety and rules compliance**

Malinette

Isothermal containers for single meal delivery.
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	DIM. EXT. (MM)	WEIGHT (KG)
grey/blue melange	MAL10006	340x340x170H	2,2
blue	MAL10001	340x340x170H	2,2
red	MAL10004	340x340x170H	2,2

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	DIAMETER (MM)	CAPACITY (L)	WEIGHT (KG)
Basic lunch-pan	stainless steel	ACA005	125x69H	0,6	0,19
Melform lunch-pan	stainless steel	ACA002	125x69H	0,6	0,56
Pyrex lunch-pan + sealed lid	transparent	ACB001	120x60H	0,55	0,16
Hot plate	red	PEM10001	120x18H	-	0,15
Chilled plate	blue	PEM10002	120x18H	-	0,19

Single

Isothermal container for meals delivery.
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 handle grip.
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 (MM)	CAPACITY (L)	WEIGHT (KG)
grey/blue melange	MAL20001	EXT. 250x260x266H INT. 185x185x170H	5,8	2,2

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	DIMENSIONS (MM)	CAPACITY (L)	WEIGHT (KG)
Neutral backpack	grey/blue melange	38510001	EXT. 250x110x235H INT. 220x80x225H	3,96	0,75
Hot plate	red	PEM20001	EXT. 195x195x15H	-	0,4
Chilled plate	blue	PEM20002	EXT. 195x195x15H	-	0,5
Isothermal separator	sand	PEM20003	EXT. 195x195x15H	-	0,2

Heat keepers

Heat keepers are ideal for meal delivery service to healthcare patients or hotel guests.
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 (MM)	WEIGHT (KG)
PT20 plate cover	blue 251	PT200101	195x55H	0,40

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	DIAMETER (MM)
Bowl	-	ACE042	150
Sealed lid	-	ADB043	150

ARTICLE	COLOUR	CODE	DIAMETER (MM)	WEIGHT (KG)
PT30 plate cover	blue 251	PT300101	280x55H	0,82

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	DIAMETER (MM)
Dish	-	ACE020	185
Supporting lid	-	DB005	185
Dish	-	ACE021	210
Supporting lid	-	ADB006	210
Dish with two compartments	-	ACE005	260

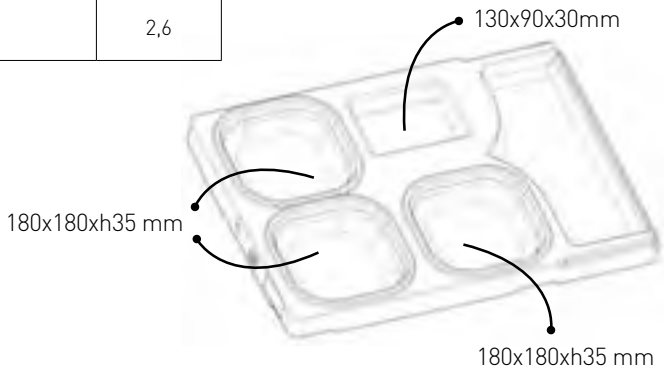
Single-serve meal delivery systems EN

For meals delivery at 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

TS50 FOR DISPOSABLE DISHES

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS550101	530x370x105H	2,6
blue/grey	TS550103	530x370x105H	2,6
green/grey	TS550104	530x370x105H	2,6

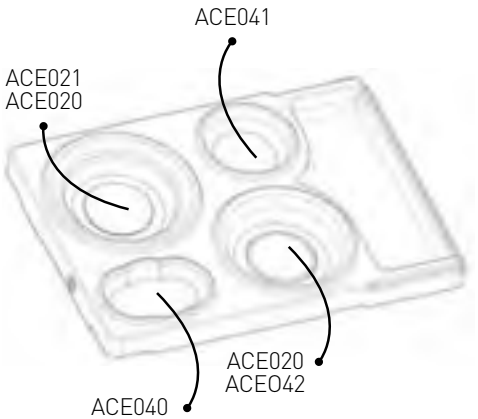


TS50

VERSION FOR PORCELAIN E MELAMINE DISHES

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS540101	530x370x105H	2,6
blue/grey	TS540104	530x370x105H	2,6
green/grey	TS540105	530x370x105H	2,6

Porcelain set (see P. 67)
Melamine set (see P. 67)



TS50

VERSION WITH TRANSPARENT LID FOR NEUTRAL ZONE

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS520101	530x370x105H	2,6
blue/grey	TS520103	530x370x105H	2,6
green/grey	TS520104	530x370x105H	2,6

DEDICATED ACCESSORIES:

ARTICLE	CODE
Fastening kit	ANA003
Cardholder	AMA301
Polycarbonate lid	ADA001

Porcelain and melamine set (see P. 67)

orange blue green

TS60

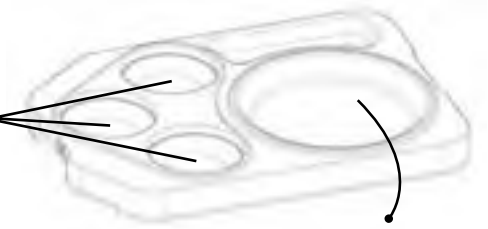
VERSION FOR PORCELAIN

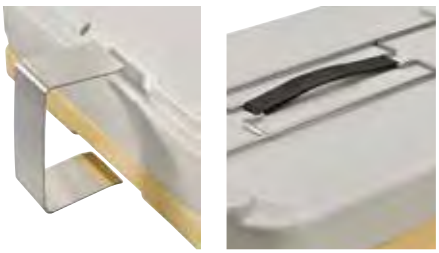
COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS610101	530x370x105H	2,5
blue/grey	TS610103	530x370x105H	2,5
green/grey	TS610104	530x370x105H	2,5

DEDICATED ACCESSORIES:

ARTICLE	CODE
Fastening kit	ANA003
Complete closure	PAFT9001

Dedicated complements (see P. 67)





orange blue green

Tray trolley

Stainless steel trolley, with Euronorm runners.
Suitable for transport TS50 and TS60 trays.
Available with 12 and 24 seats.

ARTICLE	COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
trolley with 12 seats	stainless steel	3748A	480x610x1800H	20
trolley with 24 seats	stainless steel	3751A	870x610x1800H	32

MONOTHERM ACCESSORIES					
Porcelain set TS50		**Melamine set TS50**		**Porcelain set TS60**	
	CODE: ACE020 Dish ø 185 mm		CODE: 5650 Dish ø 210 mm		CODE: ACE005 Dish with two compartments ø 260 h25 mm
	CODE: ADB005 Supporting lid ø 185 mm		CODE: ADB006 Supporting lid ø 210 mm		CODE: ACE006 Dish with two compartment ø 255 h33 mm
	CODE: ACE021 Dish ø 210 mm		CODE: 5653 Bowl ø150 mm		CODE: ADB010 Lid with gasket ø260mm
	CODE: ADB006 Supporting lid ø 210 mm		CODE: ADB043 Sealed lid ø 150 mm		CODE: ACE043 Bowl ø 120 mm
	CODE: ACE042 Bowl ø 150 mm		CODE: 5652 Bowl ø 130 mm		CODE: ADB041 Sealed lid ø 120mm
	CODE: ADB043 Sealed lid Ø 150 mm		CODE: ADB042 Sealed lid ø 130mm		
	CODE: ACE041 Bowl ø 130 mm		CODE: 5651 Bowl ø 105 mm		
	CODE: ADB042 Sealed lid ø130mm				
	CODE: ACE040 Bowl ø 105 mm				

Hoppmann
...wir lieben Backen!
100% HANDOFFEN
AM CAMPUS
smarter packaging
BARILLA
RESTAURANTS

SERVICE LINE

HIGHLY RELIABLE
Sturdy and durable work tools.
Over 50 models of shapes, materials and finishes to offer the customer the optimal solution for his business.

STRONG AND DURABLE
Perfectly flat, scratch resistant, supporting shapes, UV rays resistant.

SAFETY AND COMPLIANCE with the regulations:
Melform trays are easy to wash and disinfect, they do not release harmful substances on contact with foods.

WARRANTY ON BREAKAGE
Guaranteed against breakage for 5 years.

CUSTOMISATION
INTRODUCE YOUR COMPANY IN A UNIQUE WAY
Differentiate from your competitors.
Leave an indelible mark on your customers.
Strengthen the image of your activity.

MATERIALS:
- Polyester
- Laminate
- Polypropylene & polystyrene
- Non-slip
- ABS

POLYESTER

Polyester reinforced with fibreglass gives the trays an absolute strength. Great personality is perfect for those who love durable materials.

- Intensive use
- Polyester reinforced with fibreglass
- Suitable for industrial dishwashers
- Easy drying even if stacked
- Resistant to stains,
- Resistant to scratches, shocks and abrasions
- Excellent resistance to high and low temperatures
- Shock resistant
- High impermeability: it does not retain impurities, grease and odors
- Safe: it does not release any type of substance in contact with food.
- 5 years warranty against breakage

GLASS

100% POLYESTER REINFORCED FIBREGLASS TRAY.

BEST SELLER

VERY TOUGH AND SUITABLE FOR INTENSIVE USE WITH REINFORCED CORNERS AND EDGES.

- Shockproof and heat resistant
- **Stacking lugs** enhance air circulation for quick, effective drying and perfect stacking
- **5 years warranty** against breakage

CLASSIC LOOK.
INTENSIVE USE.
AVAILABLE IN 9 COLORS AND 12 SHAPES.

MELFORM SUGGESTIONS

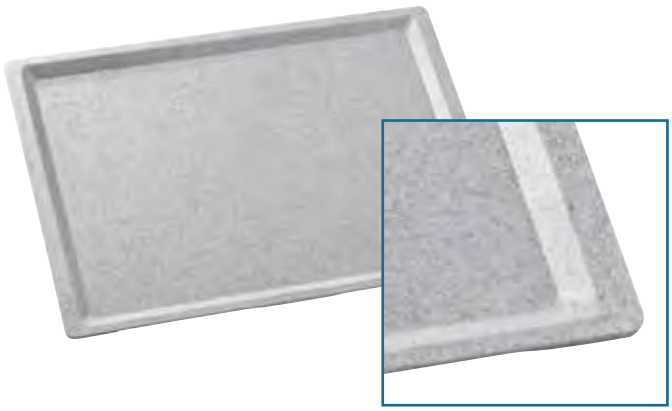
HOSPITALS
SELF SERVICE WITH HIGH TURNOVER
FOOD SERVICE

Standard

GN, EN and submultiples standard dimensions.
With stacking lugs.

MODEL	CODE	DIMENSIONS	PACK.
½ GN	1818+col	265x325 mm	40
4/5 GN	1819+col	425x325 mm	20
GN*	1816+col	530x325 mm	20
EN*	1817+col	530x370 mm	20

*** available with MATT FINISH**



Standard flat edge

GN, EN and submultiples standard dimensions,
with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.
GN	1804+col	530x325 mm	20
½ EN	1808+col	265x370 mm	36
EN	1805+col	530x370 mm	20

Rectangular rounded corners

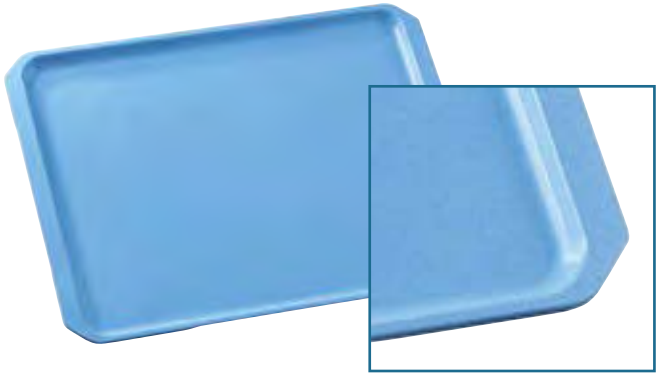
Rounded corners and high profile.

MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460x360 mm	24

Rectangular bevelled corners

Stilish and refined design.

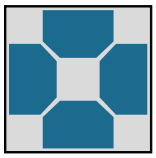
MODEL	CODE	DIMENSIONS	PACK.
46.34	1534+col	460x344 mm	20



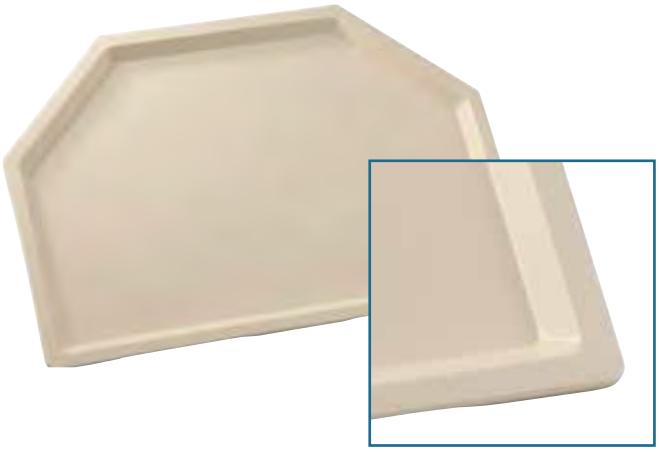
Classic trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
18.15	1815+col	492x343 mm	20



Square table
96 cm



Space saving trapezium

Special shape to best exploit the surface of tables.

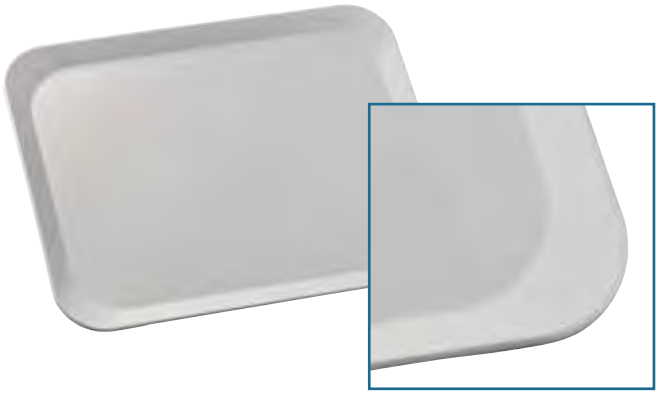
MODEL	CODE	DIMENSIONS	PACK.
18.06	1806+col	480x340 mm	20

Square table
80 cm

Artà

Fashion and functionality for a refined and exclusive design.

MODEL	CODE	DIMENSIONS	PACK.
ARTÀ	1536+col	460x360 mm	24



ice white 012

black 050

khaki sand 031

blue mix 025

frisia grey 043

sand mix 032

blue melange 264

ON STOCK

melange 251

white pepper 250

LASER

100% POLYESTER TRAYS REINFORCED WITH FIBREGLASS AND MELAMINE SURFACE.

STURDY AND RESISTANT TO SCRATCHES: IT IS THE IDEAL SOLUTION FOR A MAXIMUM INTENSITY OF USE.

- Basin in melamine
- **Dishwasher** safe
- Maximum resistance to scratches and stains
- **5 years warranty** against breakages

EXCELLENT **SHOCKS RESISTANCE**.
INTENSIVE USE.
EASILY CUSTOMIZABLE.
AVAILABLE IN 3 COLORS AND 5 SHAPES.

MELFORM SUGGESTIONS

RESTAURANTS
SELF SERVICE
FOOD SERVICE
HIGH TURN OVER

Standard

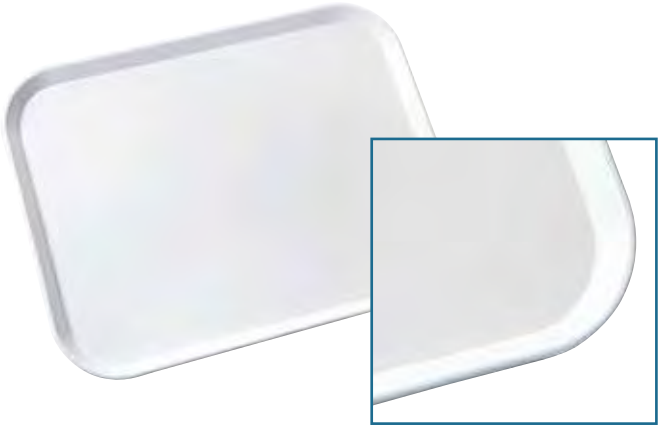
GN, EN and submultiples standard dimensions.

MODEL	CODE	DIMENSIONS	PACK.
4/5 GN	1819+col	425x325 mm	20
GN	1816+col	530x325 mm	20
EN	1817+col	530x370 mm	20

Rectangular rounded corners

Rounded corners and deeper basin.

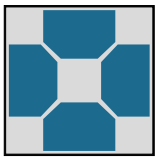
MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460x360 mm	24



Classic trapezium

Shape designed to best exploit the surface of square tables.

MODEL	CODE	DIMENSIONS	PACK.
18.15	1815+col	492x343 mm	20



Square table
96 cm

ON STOCK

Khaki sand 031

ice white 012

frisia grey 043

PARTNER

100% POLYESTER TRAY REINFORCED WITH FIBREGLASS AND MELAMINE COATING.

THEY COMBINE MAXIMUM COMFORT WITH A FANCY AND ELEGANT DESIGN.

TOP QUALITY

- Dishwasher safe
- Resistant to stains
- **5 years** warranty

NATURAL AND ELEGANT LOOK & FEEL
HIGH-END TRAY
LOW AND ROUNDED EDGE
CUSTOMIZABLE

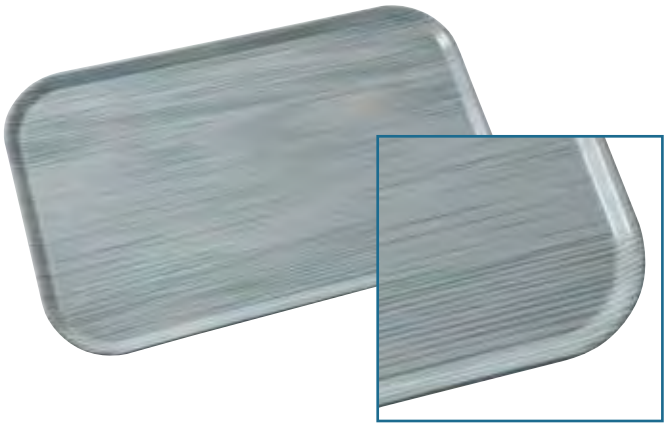
MELFORM SUGGESTIONS

RESTAURANTS
SELF SERVICE
LOCATIONS

Standard

GN, EN and submultiples standard dimensions.

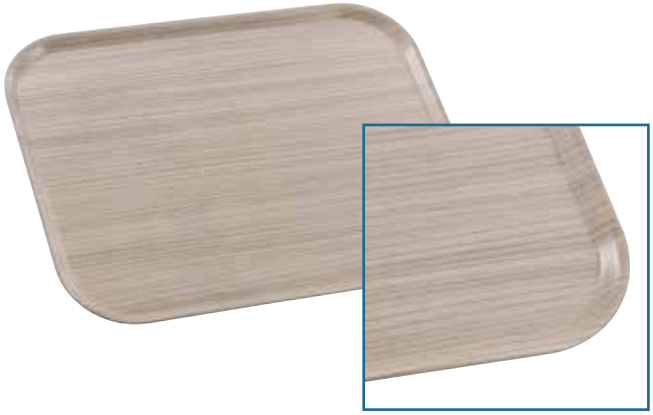
MODEL	CODE	DIMENSIONS	PACK.
1/2 GN	1022+col	265x325 mm	40
GN	1020+col	530x325 mm	20
EN	1030+col	530x370 mm	15



Rectangular

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.
14.18	1018+col	460x360 mm	30

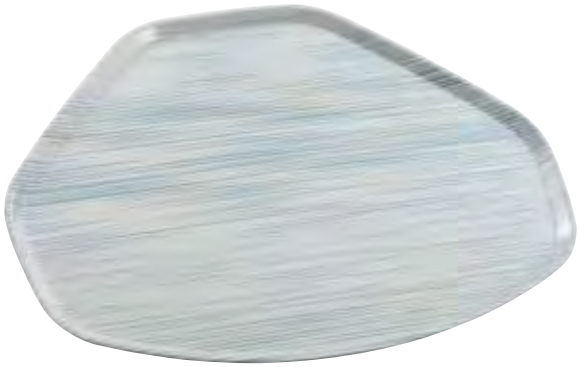


Space saving trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
11.20	1120+col	496x370 mm	24

Square table
96 cm



mystic wood 138

fancy pearl 136

quasar 134

white oak 133

ON STOCK

white larch 132

sequoia 131

LAMINATED

Absolute lightness and refined elegance, the plastic laminate makes the trays light and handy. Wide choice of shapes and colors inspired by nature for a trendy and ecological look & feel.

- Easy maintenance and scratch resistant
- Excellent stain resistant
- Lightweight
- High impermeability: it does not retain impurities, grease and odors
- Safe: it does not release any type of substance in contact with food
- Custom logo tray on both sides
- Excellent quality/price ratio

GOLD

LAMINATED TRAYS

Absolute lightness and refined elegance, the plastic laminate makes the trays light and handy.

CUSTOM LOGO TRAY

Excellent resistance to stains, scratches and abrasions.
High impermeability: it does not retain impurities, grease and odors.

OPTIMAL QUALITY/PRICE RATIO.
DISHWASHER SAFE.
CUSTOMIZABLE ON BOTH SIDES.
AVAILABLE IN 17 COLOURS AND 28 SHAPES.

MELFORM SUGGESTIONS

RESTAURANTS
SELF SERVICE
FOOD SERVICE
HO.RE.CA.

Standard

GN and EN dimensions.

MODEL	CODE	DIMENSIONS	PACK.
GN	0081+col	530x325 mm	36
EN	0051+col	530x370 mm	36

Waiter

Large size, suitable for table clearing service.

MODEL	CODE	DIMENSIONS	PACK.
1.72	0071+col	600x400 mm	24
1.71	0071+col	605x416 mm	24

Rectangular bevelled corners

Refined design.

MODEL	CODE	DIMENSIONS	PACK.
2.11	0011+col	308x195 mm	72
2.31	0031+col	452x313 mm	36
2.40	0040+col	400x268 mm	36
2.41	0041+col	501x353 mm	36
2.51	0051+col	525x366 mm	36

Rectangular regular outline

Soft and sophisticated style.

MODEL	CODE	DIMENSIONS	PACK.
4.11	0011+col	291x208 mm	72
4.14	0014+col	378x266 mm	40
4.21	0021+col	348x245 mm	36
4.31	0031+col	443x322 mm	36
4.32	0032+col	430x330 mm	36
4.40	0040+col	385x276 mm	36
4.42	0041+col	460x360 mm	36
4.48	0048+col	480x370 mm	36
4.51	0051+col	502x375 mm	36
8.32	0832+col	409x302 mm	36

Rectangular regular outline

Soft and refined design.

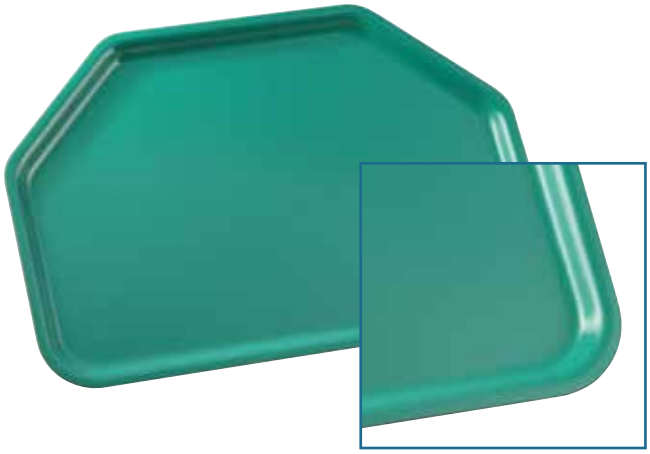
MODEL	CODE	DIMENSIONS	PACK.
4.43	0043+col	430x330 mm	36

Classic trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
5.22	0522+col	510x345 mm	30
5.23	0522+col	492x343 mm	30

Square table
96 cm



Space saving trapezium

Special shape to best exploit the surface of square tables.

MODEL	CODE	DIMENSIONS	PACK.
5.11	0511+col	476x339 mm	36
5.21	0521+col	523x360 mm	36

Square table
80 cm

Round table
133 cm

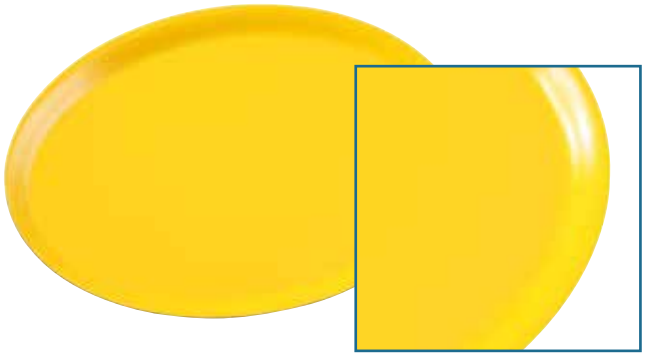
Square table
90 cm

Round

MODEL	CODE	DIMENSIONS	PACK.
6.35	0635+col	355 mm	36
6.43	0643+col	429 mm	36
6.45	0643+col	450 mm	36

Oval

MODEL	CODE	DIMENSIONS	PACK.
7.13	0713+col	320x225 mm	96



ON STOCK

mahogany 118

mystic wood 138

walnut 122

sequoia 131

fancy pearl 136

teak 153

white larch 132

ice white 012

white oak 133

quasar 134

khaki sand 031

yellow 035

ocean blue 027

green 072

red 061

frisia grey 043

black 050

MATT LINE

MELFORM has always focused on research and development of new materials and solutions aimed to meet the highest market requirements.

Always ahead of the competition and with a focus on new innovative solutions, the MATT Line is born.

The high technology and the particular matt processing, on both sides, gives the tray a unique distinctive note. **The matt finish, with its exclusive charm, gives the tray an elegant and sophisticated look**.

This high-end trays allows you to work in full safety in a unique and refined context. Furthermore its matt surface guarantees a light non-slip grip for a practical and handy service.
- **High-end** tray
- **Ergonomic**
- Anti stain, odour free

Standard

GN and EN dimensions.

MODEL	CODE	DIMENSIONS	PACK.
GN	0081+col	530x325 mm	36
EN	0051+col	530x370 mm	36

Rectangular regular outline

Soft and sophisticated design.

MODEL	CODE	DIMENSIONS	PACK.
4.14	0014+col	378x266 mm	40
4.42	0041+col	460x360 mm	36

honey matt 140

county matt 139

elegance matt 141

NATURA

ECO-FRIENDLY TRAYS TOTALLY CUSTOMIZABLE

CUSTOM LOGO TRAY

GREEN

Manufactured with paper from certified forests
- Resistant to detergents
- Scratch resistant
- Easy to clean
- Dishwasher safe
- Customizable on both sides

MODEL	CODE	DIMENSIONS	PACK.
4.14	0014+col	378x266 mm	40
4.42	0041+col	460x360 mm	36

The images are for demonstration purposes only. For our eco-friendly trays we offer seasonal designs and custom graphics, according to our customers requests.

FAST FOOD

THE PERFECT MIX OF RESISTANCE, SIMPLICITY AND CONVENIENCE. HANDY TRAYS FOR QUICK MEAL CONSUMPTION.

- **Light and resistant**
- **Dishwasher** safe
- Stain resistant
- **100% RECYCLABLE**

MELFORM SUGGESTIONS

RESTAURANTS
SNACK BAR
HIGH TURN OVER

INTENSIVE USE
BRIGHT AND LIVELY COLORS
EASILY STACKABLE

Rectangular

Simple and durable.

MODEL	CODE	DIMENSIONS	PACK.
10.14	2014+col	345x270 mm	60
12.16	2016+col	415x305 mm	36
14.18	2018+col	460x360 mm	24

Rectangular with handles

Practical version with handles.

MODEL	CODE	DIMENSIONS	PACK.
12.17	2017+col	442x310 mm	20

ON STOCK

blu 023 | red 061 | yellow 035 | green 071 | brown 051 | sand 033

COMPARTMENT

REDUCED DIMENSION, SIMPLE DESIGN AND LIVELY COLORS.

- **100% recyclable**
- **6 compartment trays**
- Dishwasher safe
- Suitable for intensive use

MELFORM SUGGESTIONS

SELF SERVICE
SCHOOL CANTEENS
FOODSERVICE

LIVELY COLORS
USER FRIENDLY
EXCELLENT RESISTANCE TO STAINS, SCRATCHES AND ABRASIONS

Small

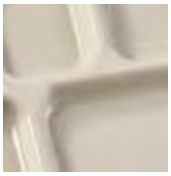
CODE	DIMENSIONS	PACK.
5816+col	370x255 mm	24

ON STOCK

yellow 035

green 071

red 061


sand 033

Maxi

FOR A COMPLETE MEAL

MODEL	CODE	DIMENSIONS	PACK.
Rectangular	59700011	450x320 mm	15
Trapezium	59610011	450x320 mm	20

ON STOCK

white 011

EASY

INNOVATIVE TRAY, WITH SANDWICH HOLDER SUPPORT.

- **An handy and nice solution to enjoy a good kebab, sandwich or hamburger**.
- Light and resistant
- **100% recyclable**
- Intensive use
- Bright and lively colors
- Dishwasher safe

MELFORM SUGGESTIONS

STREET FOOD

MODEL	CODE	DIMENSIONS	PACK.
Tray kit	59650004K	270x270 mm	15 trays 15 sandwich holders 1 sandwich holder support

ON STOCK

red 061

BARMAN

REINFORCED FIBREGLASS POLYESTER TRAY WITH NON-SLIP RUBBER SURFACE.

TOP QUALITY

MELFORM SUGGESTIONS
HO.RE.CA.

- **Top quality professional non skid tray**
- No risk of detachment
- **Dishwasher safe**
- Maximum intensity of use
- **5 years warranty** against breakage

Standard flat edge

GN dimensions, with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.
GN	1804+col	530x325 mm	20

Rectangular rounded corners

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460X360 mm	24

Round

Recommended for waiter service.

MODEL	CODE	DIMENSIONS	PACK.
6.28	1628+col	280 mm	24
6.35	1635+col	355 mm	30

black 050

brown 051

frisia grey 043

WAITRESS

REINFORCED FIBREGLASS POLYESTER TRAY WITH TRANSPARENT ANTI-SLIP SURFACE.

- Non-slip tray for service and **meal consumption**
- **Dishwasher safe**
- Stacking lugs enhance air circulation for quick, effective drying and perfect stacking.
- Maximum intensity of use
- **Customizable**
- **5 years warranty**

MELFORM SUGGESTIONS

HOSPITALS
NURSING HOMES
SELF SERVICE
FOOD SERVICE
HO.RE.CA.

EQUIPPED WITH STACKING LUGS.
STACKABLE.
QUICK DRY.
SCRATCH RESISTANT

Standard flat edge

GN, EN dimensions, with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.
GN	1804+col	530x325 mm	20
EN	1805+col	530x370 mm	20

Rectangular rounded corners

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460X360 mm	24

blue mix 025

melange 251

Waitress service size

- Large-sized.
- High reinforced edge, non-skid decorated in the basin.
- **Dishwasher safe**

MODEL	CODE	DIMENSIONS	PACK.
7.27	1727+col	700x572 mm	12

MAXIMUM INTENSITY OF USE.
EXCELLENT STAIN RESISTANT.
PERFECTLY STACKABLE.

walnut 121

LOGO

LAMINATED TRAY WITH NON SLIP SURFACE.

- **Customizable on both sides**
- Particularly suitable for table service
- Excellent quality/price ratio

CUSTOM LOGO TRAY

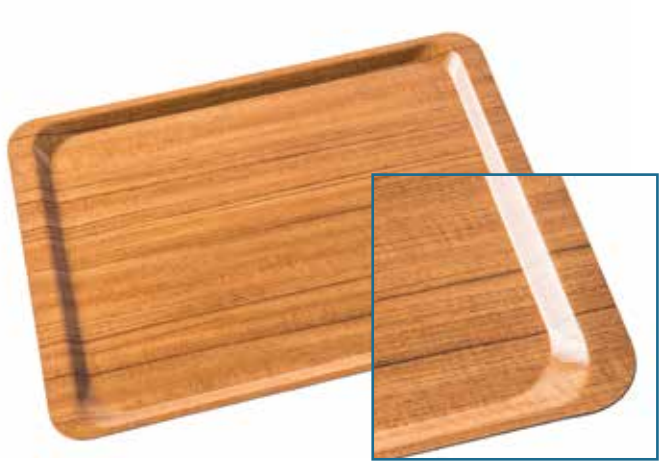
MELFORM SUGGESTIONS

HOSPITALS
NURSING HOMES
SELF SERVICE
FOOD SERVICE

Standard

GN, EN dimensions, with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.
GN	0081+col	530x325 mm	36
EN	0051+col	530x370 mm	36



Rectangular regular outline

Sophisticated and harmonious style.

MODEL	CODE	DIMENSIONS	PACK.
4.42	0041+col	460x360 mm	36

ON STOCK

black 050

teak 153

mahogany 118

INTRODUCE YOUR COMPANY IN A UNIQUE WAY

Differentiate from your competitors.

Leave an indelible mark on your customers.

Strengthen the image of your business.

Thanks to the high technology and experience in the sector for over 50 years, MELFORM customizes the trays with graphics, logos and images.

Most Melform trays can be customized on both sides; the print, integrated in the tray, is dishwasher-safe and durable.

4 SIMPLE STEPS

1 Choose the model

GLASS customizable in basin
LASER customizable in basin
PARTNER customizable up to the edge (f/r))
GOLD customizable up to the edge (f/r)
LOGO customizable up to the edge (f/r)

2 Select the version

Shape (edge, corners)
Dimensions (mm)
Basic color
Quantity desired

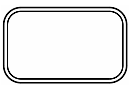
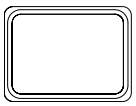
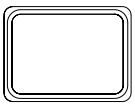
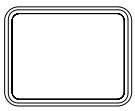
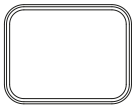
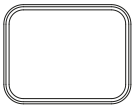
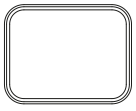
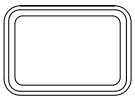
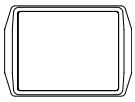
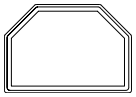
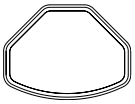
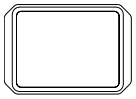
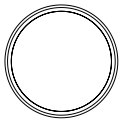
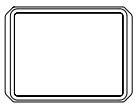
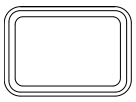
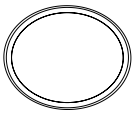
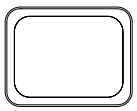
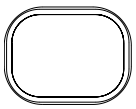
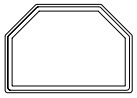
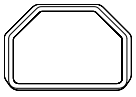
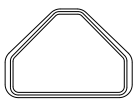
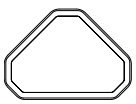
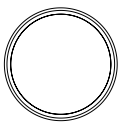
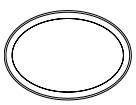
3 Send us your logo

Vector format file
Minimum definition **300dpi**
Real size logo/image reproduction
Specify the **position of the image or logo** inside the tray

4 We will send you a virtual sample for approval

Free sample against an irrevocable purchase order (shipping costs excluded)

BACKEN IST
Bon appétit!
ZIA
Buon appetito!
THEEGARTEN
KAN TINE
AM CAMPUS
100% HANDWERK
Giuliano
CAFFÈ
BARILLA
RESTAURANTS

GLASS	LASER	PARTNER	GOLD	BARMAN	WAITRESS	LOGO	FAST FOOD
							
							
							
							
							
							
							
							
							

Colour List

mahogany 118

walnut 121

walnut 122

teak 153

mystic wood 138

sequoia 131

white larch 132

white oak 133

fancy pearl 136

quasar 134

ice white 012

frisia grey 043

melange 251

black 050

red 061

yellow 035

green 071

green 072

blue 023

ocean blue 027

blue mix 025

brown 051

white pepper 250

sand Kaki 031

sand 033

sand Mix 032

blue melange 264

white 011

honey matt 140

county matt 139

elegance matt 141

	GLASS	**LASER**
MATERIAL	Reinforced fibreglass polyester tray	Reinforced fibreglass polyester tray with melamine surface
SURFACE	Smooth/Matt	Smooth
APPLICATIONS	Hospitals, self service with high turn over, Food service	Restaurants, self service, food service
USAGE INTENSITY	Maximum	Maximum
IMPACT RESISTANCE	Maximum	Maximum
HEAT RESISTANCE	Maximum	Fair
STAIN RESISTANCE	Good	Maximum
SCRATCH RESISTANCE	Good	Good
WASHABILITY	Dishwasher	Dishwasher
WASHING TEMPERATURE	Max +60°C	Max +60°C
RISING AND DRYING TEMPERATURES	Max +90°C	Max +90°C
CUSTOMISATIONS	In the basin	In the basin
AVAILABLE COLORS	9	3
AVAILABLE SHAPES	12	5

PARTNER	**GOLD**	**FAST FOOD**	**COMPARTMENT**
Reinforced fibreglass polyester tray melamine coated	Laminated tray	Polypropylene	Polypropylene / polystyrene
Smooth	Smooth/Matt	Knurled	Smooth
Restaurants, self service, locations	Restaurants, self service, Food service, HO.RE.CA.	Food service, snack bar, high turn-over	School canteens, self service, food service
Good	Good	Good	Good
Fair	Fair	Good	Fair
Fair	Fair	Sufficient	Sufficient
Maximum	Maximum	Good	Good
Good	Good	Fair	Fair
Dishwasher	Dishwasher	Dishwasher	Dishwasher
Max +60°C	Max +60°C	Max +60°C	Max +60°C
Max +90°C	Max +90°C Dry thoroughly before stacking	Max +90°C	Max +85°C
Front and back up to the edge	Front and back up to the edge	Not available	Not available
6	20	6	5
5	28	4	3

	BARMAN	WAITRESS
MATERIAL	Reinforced fibreglass polyester tray with non-slip rubber surface	Reinforced fibreglass polyester tray with transparent non-slip surface
SURFACE	Non-slip	Non-slip
APPLICATIONS	HO.RE.CA.	Hospitals, nursing homes, self service HO.RE.CA.
USAGE INTENSITY	Maximum	Good
IMPACT RESISTANCE	Maximum	Maximum
HEAT RESISTANCE	Fair	Fair
STAIN RESISTANCE	Good	Good
SCRATCH RESISTANCE	Good	Good
WASHABILITY	Dishwasher	Dishwasher
WASHING TEMPERATURE	Max +60°C	Max +60°C
RISING AND DRYING TEMPERATURES	Max +90°C	Max +90°C
CUSTOMISATIONS	Not available	In the basin (except oval version)
AVAILABLE COLORS	3	2
AVAILABLE SHAPES	4	3

LOGO	**EASY**
Laminated tray with non-slip surface	ABS
Non-slip	Knurled
HO.RE.CA.	Street food, fast food
Good	Good
Fair	Fair
Fair	Sufficient
Good	Maximum
Good	Fair
By hand	Dishwasher
–	Max +60°C
Dry thoroughly before stacking	Max +85°C
Front and back up to the edge	Not available
3	1
3	1

HANDLING STORAGE AND DELIVERY SOLUTIONS

MAXIMUM FLEXIBILITY IN TRANSPORT MANAGEMENT

RELIABILITY AND QUALITY

SAFETY AND PRODUCT TRACEABILITY UNBROKEN COLD CHAIN

ATP certified for the transport of perishable goods by road, Melform isothermal containers are available in a wide range of versions with front opening, with castors, pallet or feet and equipped with dedicated accessories. Melform products can be **customized** in color, shape and size to meet all customer needs. This represents the strength of a brand that has always wanted to attend the consumer towards the optimal choice.

Furthermore, the use of the eutectic plates placed inside the containers allows to extend temperature retention times of products.

TECHNOLOGY AND RAW MATERIALS

Cargo isothermal containers are produced with the **rotational moulding technology**: the container and the door have monolithic structure (devoid of corners, junctions and weldings). They are made in polyethylene suitable for food contact and insulated with polyurethane foam without CFC and HCFC. All the accessories and construction details are in **stainless steel**. Melform always guarantees the highest quality standard for all its production range.

UNBROKEN COLD CHAIN

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

SAFETY AND QUALITY PROTECTION

Melform insulated boxes allow to carry different types of material at different temperatures on normal vehicles and allow correct operations in HACCP environment. Upon request, Melform containers are equipped with RFID systems and USB DATA LOGGER for temperature control monitoring.

LOGISTICS PLATFORM

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

END USER

TEMPERATURE RANGE
from -30°C a +40°C

Mobile refrigerators for the transport of chilled, frozen food and pharmaceutical products

- *TEMPERATURE UNDER CONTROL WITHOUT TIME LIMITS*
- *FLEXIBILITY AND STREAMLINED LOGISTICS*
- *LOW POWER CONSUMPTION*

EXAMPLE OF APPLICATION
External temperature 30-35°C

Truck Temperature
2/8°C

Truck Temperature
15/25°C

Internal container temperature

-15/-20°C **2/8°C**

DELIVERIES ANYWHERE ANYTIME

Do you have a small van or a big truck?
Do you transport fresh or frozen goods?

Choose the insulated container that best suits your needs.

WHY MELFORM?

ABSENCE OF THERMAL BRIDGES

Components made of **STAINLESS STEEL**

DEDICATED ACCESSORIES

CUSTOMIZABLE: colour, size and configuration

Dimensions, features, accessories for your need: find out more on **logistics.melform.com**

High capacity isothermal containers
for transporting perishable products

CARGO LINE

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

Transporting at the right temperature means preserving the safety and quality of the products and preventing the risk of uncontrolled bacterial proliferation.

- **Unbroken cold chain**
- **Safety and quality protection**
- **Temperature under control**
- **ATP certification**
- **Customizations**

Fully recyclable
at the end of the operating life.

MELFORM SUGGESTIONS

TRANSPORT
FOOD INDUSTRY
HANDICRAFT PRODUCTION
FOOD SUPPLY CHAIN
VENDING
VAN CONVERSION
LAST MILE

CAPACITY: 68 L

Maillon ATP

MULTI TEMPERATURE DELIVERIES
LAST MILE OPERATIONS

- **Multitemperature transport:**
  It can carry fresh, frozen and ambient goods at the same time thanks to its eutectic plates and and the isothermal separator.
- **Ideal for urban logistics.**

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
68	grey/blue melange	13	850x450x390H	750x330x270H	MAIL0006
68	sand	13	850x450x390H	750x330x270H	MAIL0002

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Chilled plate	2,9	360X270X39H	PEML0001
Extra chilled plate	2,9	360x270x39H	PEML9001
Frozen plate	2,9	360X270X39H	PEML0002
Extra-frozen plate	2,9	360X270X39H	PEML9008
Isothermal separator	0,9	360X270X39H	PEML0004
Galvanized 2 castors trolley	1,1	diam.: 100	AIB001

Additional technical features at P. 128

CAPACITY: 140 L

Cargo 140 ATP

FRONT OPENING

- The insulation provided by the thickness of the walls ensures a higher temperature retention
- **Perfectly stackable** and easy to handle.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
140	without EP runners	31	620x820x710H	415x620x515H	A1400001
140	with EP runners	31,5	620x820x710H	415x620x495H	A1400002

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Locking kit	1,2	-	RRI137
Trolley – Galvanized steel	12	630x830x175H	AIB004
Grid – Stainless steel	2	450x620x12H	AEA030

Additional technical features at P. 128

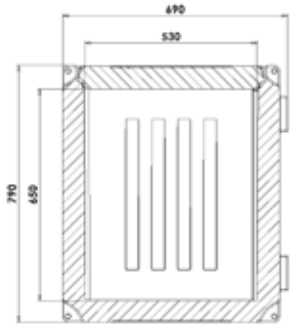
CAPACITY: 148 L

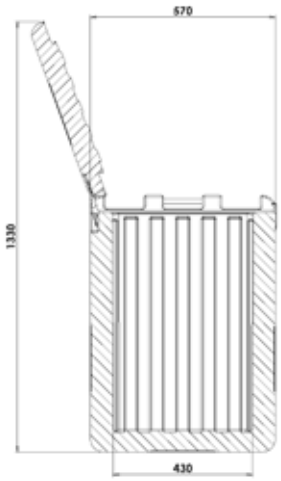
Cargo 150 AS ATP

TOP OPENING

- The right solution
  for transporting bulk goods.
- Available version for dry ice delivery
- Designed to house eutectic plates GN 1/1.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	without EP runners	25	690x570x790H	530x430x650H	A1500011
148	with EP runners	26,5	690x570x790H	530x430x650H	A1509059





DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Trolley - Galvanized steel	11	670x575x235H	AIB002

Additional technical features at P. 128

CAPACITY: 150 L

Cargo 150 ATP GN 1/1 EN 600x400

FRONT OPENING

BEST SELLER

- Great flexibility: thanks to brackets and runners system, it is possible to transport **GN pans**, **EN trays**, and **600 x 400 mm pans for pastries**.
- **Stackable**

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
150	without EP runners	25	570x790x690H	430x650x530H	A1500012
150	with EP runners	25,5	570x790x690H	430x650x490H	A1509022

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Set of brackets for runners – Stainless steel	2,5	-	ABA250
Pair of runners- Stainless steel	1,2	-	ABA302
GN1/1 grid – Stainless steel	1,3	530X325X12H	AEA020
Self supporting grid- Stainless steel	3	430X630X262H	AEA012
Locking kit	1,2	-	RRI139
Polyethylene trolley	7	625X845X210H	THS30006

Additional technical features at P. 128

LOAD CAPACITY WITH GN PANS:

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

5 GN h 65 with n.6 ABA302 | 2 GN h 65, 2 GN h 100 with n.5 ABA302 | 1 GN h 65, 2 GN h 150 with n.4 ABA302 | 2 GN h 100, 1 GN h 150 with n.4 ABA302 | 1 GN h 65, 1 GN h 100, 1 GN h 200 with n.4 ABA302 | 3 GN h 65, 1 GN h 150 with n.5 ABA302

Without eutectic plate.

6 GN h 65 with n.6 ABA302 | 1 GN h 65, 3 GN h 100 with n.4 ABA302 | 1 GN h 100, 2 GN h 150 with n.3 ABA302 | 2 GN h 65, 2 GN h 100 with n.4 ABA302 | 2 GN h 100, 1 GN h 200 with n.3 ABA302 | 1 GN h 65, 1 GN h 150, 1 GN h 200 with n.3 ABA302

3 GN h 65, 1 GN h 200 with n.4 ABA302 | 2 GN h 200 with n.2 ABA302

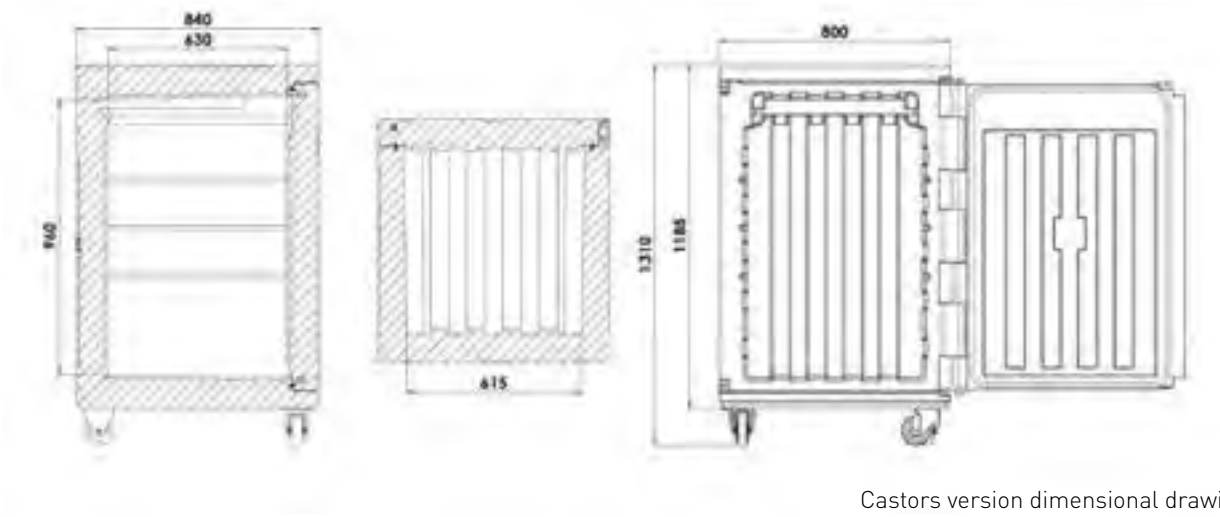
CAPACITY: 370 L

Cargo 370 ATP

FRONT OPENING

- Equipped with 3 seats for housing the grids, for a **better distribution of the load**.
- Dimensions suitable for **transport on commercial vehicles**

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
370	with castors	70	800x840x1310H	615x630x960H	03700001
370	with feet	70	800x840x1310H	615x630x960H	03700003
370	with pallet	83	800x840x1310H	615x630x960H	03700010

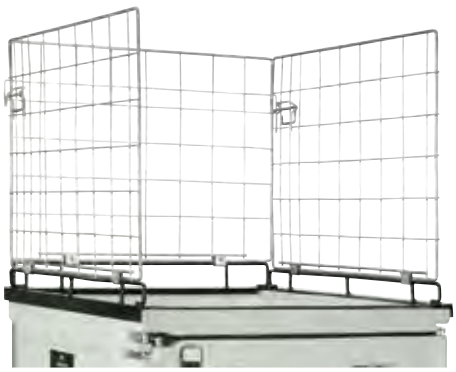


Castors version dimensional drawing.

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid – Stainless steel	3,8	650X610X16H	AEA018
Collapsible Cage	-	-	AEB001

Additional technical features at P. 128



Eutectic configuration

CONFIGURATION	CAPACITY (L)	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
Chilled eutectic	285	113	800X840X1310H	550X590X810H	EUT001
Frozen eutectic	285	113	800X840X1310H	550X590X810H	EUT002
Self supporting Stainless steel grid	-	3	550X580X440H	-	AEA025

STUDIED FOR LONG DISTANCES TRANSPORT THANKS TO ITS EUTECTIC COATING.

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

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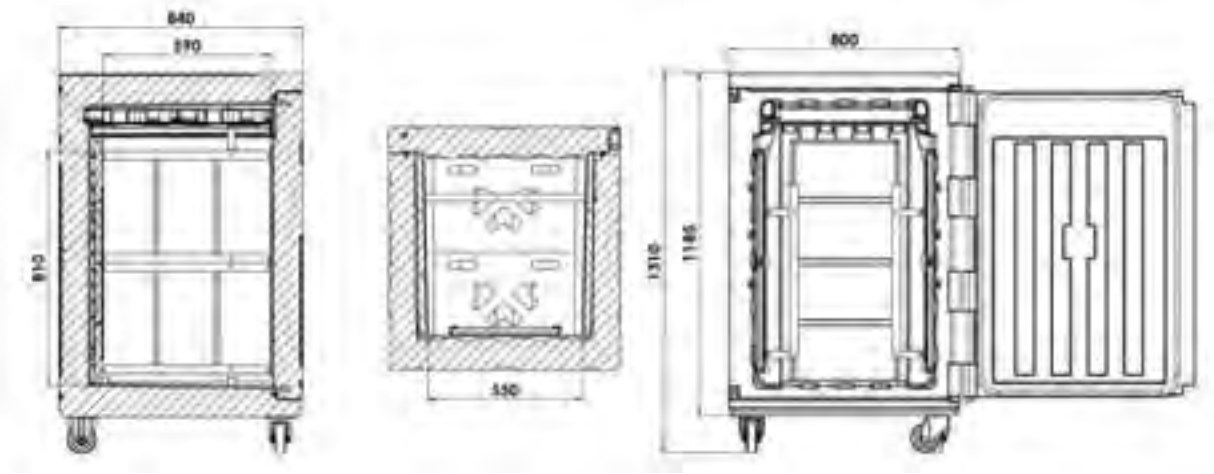
- **Chilled version** performance: **up to 150 hours*** maintaining the temperature at 3°C to 8°C.

  * 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*** maintaining the temperature below -15°C.

  * With an average outdoor temperature of 17.5°C, a container filled up to ¼ of its total capacity with goods and the initial temperature of -35°C.



Castors version dimensional drawing.

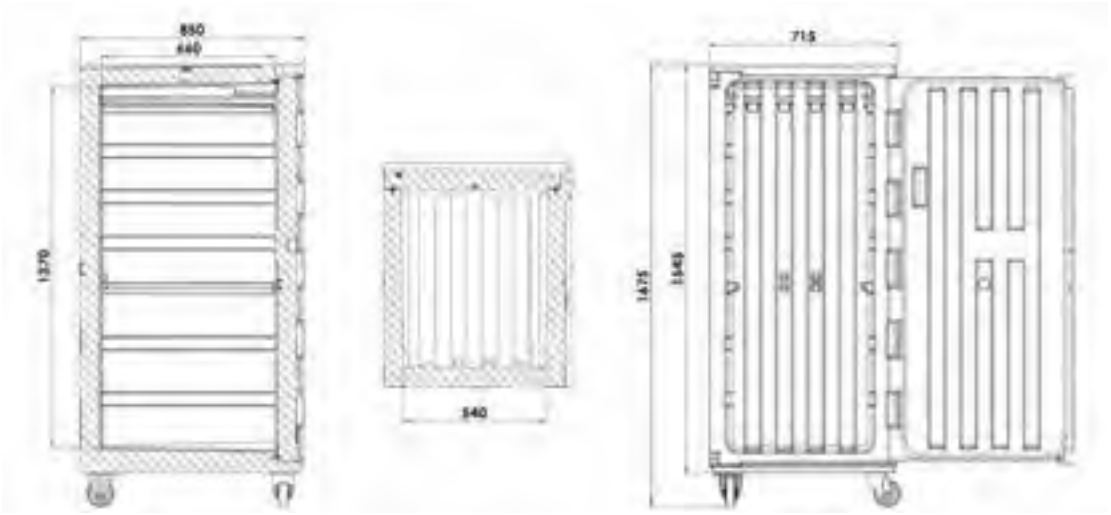
CAPACITY: 500 L

Cargo 500 ATP GN 1/1

FRONT OPENING

- Roomy and multifunctional, thanks to the use of adapters to house **GN pans**.
- Grid connection, for safer operations
- Dimensions suitable for transport on **commercial vehicles**.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
500	with castors	90	715x850x1675H	540x660x1370H	05000071
500	with feet	90	715x850x1675H	540x660x1370H	05000081
500	with pallet	105	715x850x1675H	540x660x1370H	05000074



Castors version dimensional drawing.

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid - stainless steel	1,8	535X594X20H	AEA008
Folding grid - plastic	1,1	535X594X20H	PAPE0001
GN Adaptors – 5 runners lower - Stainless steel	9	555X650X585H	AAA033
GN Adaptors – 5 runners upper – Stainless steel	9	555X650X685H	AAA034

Additional technical features at P. 128

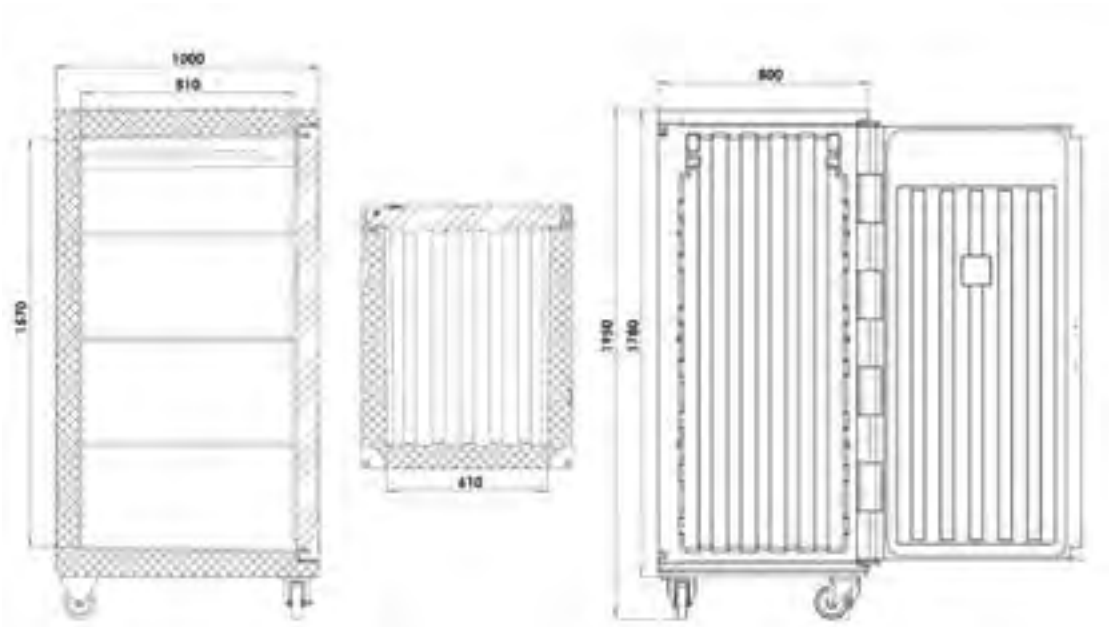
CAPACITY: 780 L

Cargo 780 ATP

FRONT OPENING

- **Standard dimensions 80x100 cm**
  it optimises the exploitation of the loading area of the vehicle.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
780	with castors	112	800x1000x1950H	610x810x1570H	07800001
780	with feet	112	800x1000x1900H	610x810x1570H	07800009
780	with pallet	137	800x1000x1900H	610x810x1570H	07800003



Castors version dimensional drawing.

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid – Stainless steel	4,3	647x790x16H	AEA019

Additional technical features at P. 128

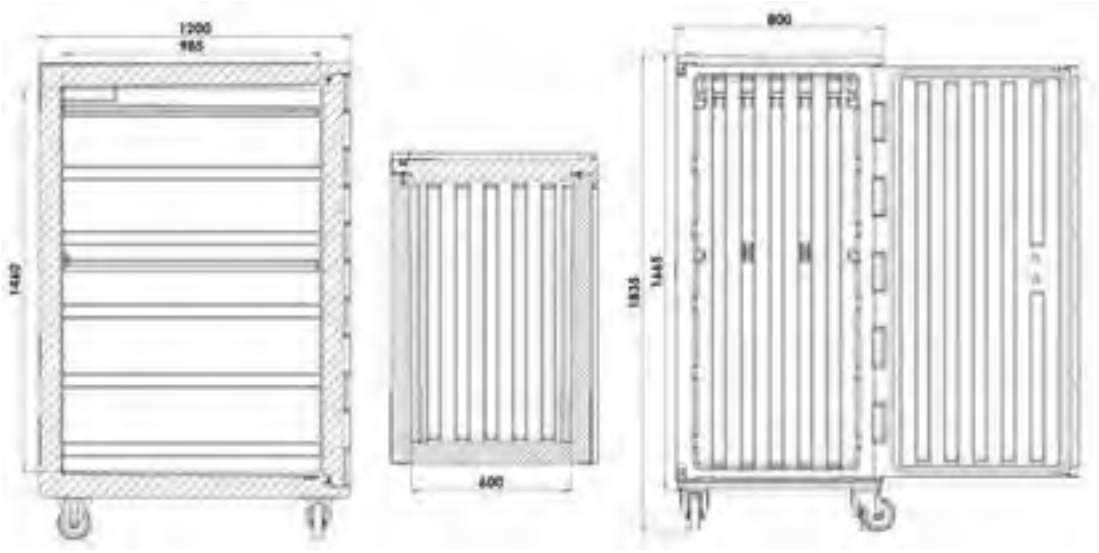
CAPACITY: 900 L

Cargo 900 ATP 80x120

FRONT OPENING

- **EUROPALLET external dimensions 80x120 cm**: it optimises the exploitation of the loading area of the vehicle
- Particularly robust thanks to **stainless steel reinforcements**

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
900	with castors	111	800x1200x1835H	600x985x1460H	09000037
900	with feet	111	800x1200x1790H	600x985x1460H	09000066
900	with pallet	137	800x1200x1790H	600x985x1460H	09000074



Castors version dimensional drawing.

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid – Stainless Steel	6,2	625X970X16H	AEA010
Folding grid - Plastic	1,9	604X923X20H	PAPE0003
GN adaptors - 6 runners lower	18	625X970X770H	AAA035
GN adaptors - 4 runners upper	15,4	625X970X545H	AAA036

Additional technical features at P. 128

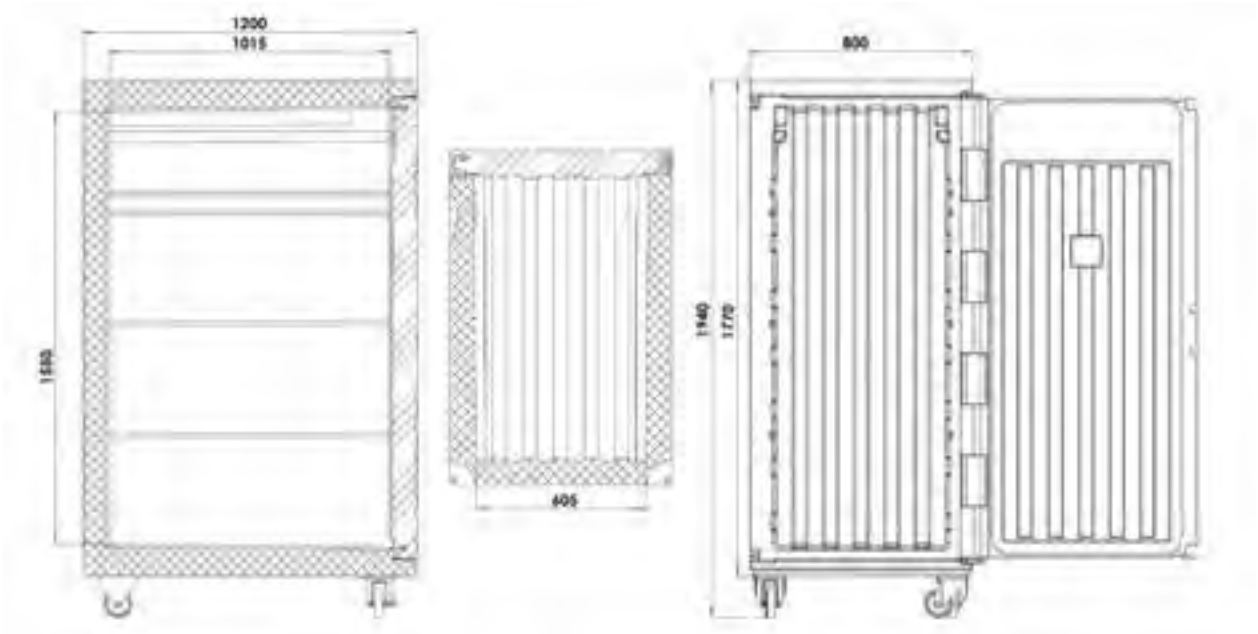
CAPACITY: 1000 L

Cargo 1000 ATP 80x120

FRONT OPENING

- **EUROPALLET external dimensions 80x120 cm:** it optimises the exploitation of the loading area of the vehicle
- Excellent load capacity, indicated for the **transport of large quantities**.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
1000	with castors	130	800x1200x1940H	605x1015x1550H	10000001EU
1000	with feet	130	800x1200x1900H	605x1015x1550H	10000010EU
1000	with pallet	155	800x1200x1900H	605x1015x1550H	10000002EU



Castors version dimensional drawing.

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid – Stainless Steel	5	647x990x16H	AEA023
Folding grid	6	647X990X25H	AEA029

Additional technical features at P. 128

Fish transport configuration

Cargo 900 e Cargo 1000

TRANSPORT FISH WITH THE HIGHEST PROTECTION OF QUALITY AND COMFORT.

Thanks to the **better loading split**, the system allows the **collection of water** in an easy and practical way.

The drainage system allows the water collection.

Complete the system by choosing between grid or drip tray.
Grid: allows an optimal support of the product on the base of the container protecting the load from contact with water.
Drip tray: allows the support of the goods and water collection..

ARTICLE	CODE
Water drain system	ASC011
Stainless steel grid	AEA027
Drip tray	3518

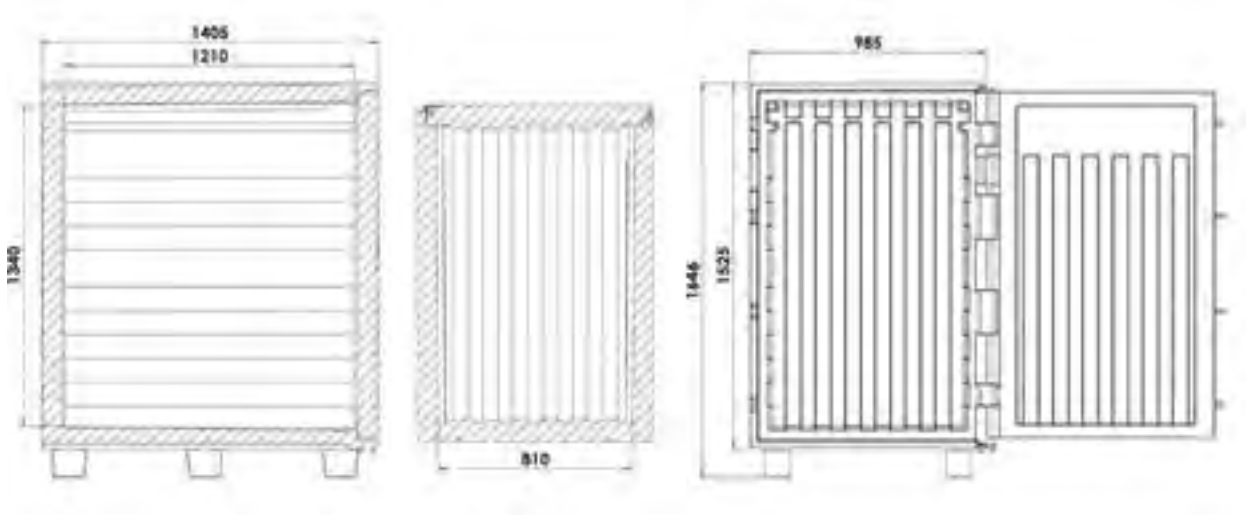
CAPACITY: 1350 L

Cargo 1300 ATP 80x120

FRONT OPENING

- **EUROPALLET internal dimensions 80x120 cm;** maximum convenience in loading and unloading goods on pallets.
- **Transportable by traditional means:** on a single vehicle it is possible to simultaneously transport fresh, frozen and room temperature products.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
1350	with castors	153	985x1405x1695H	810x1210x1340H	13019009
1350	with feet	153	985x1405x1646H	810x1210x1340H	13010003
1350	with pallet	180	985x1405x1646H	810x1210x1340H	13010005



Feet version dimensional drawing.

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Pallet – Drip tray	-	800X1200H	ANA00101

Additional technical features at P. 128

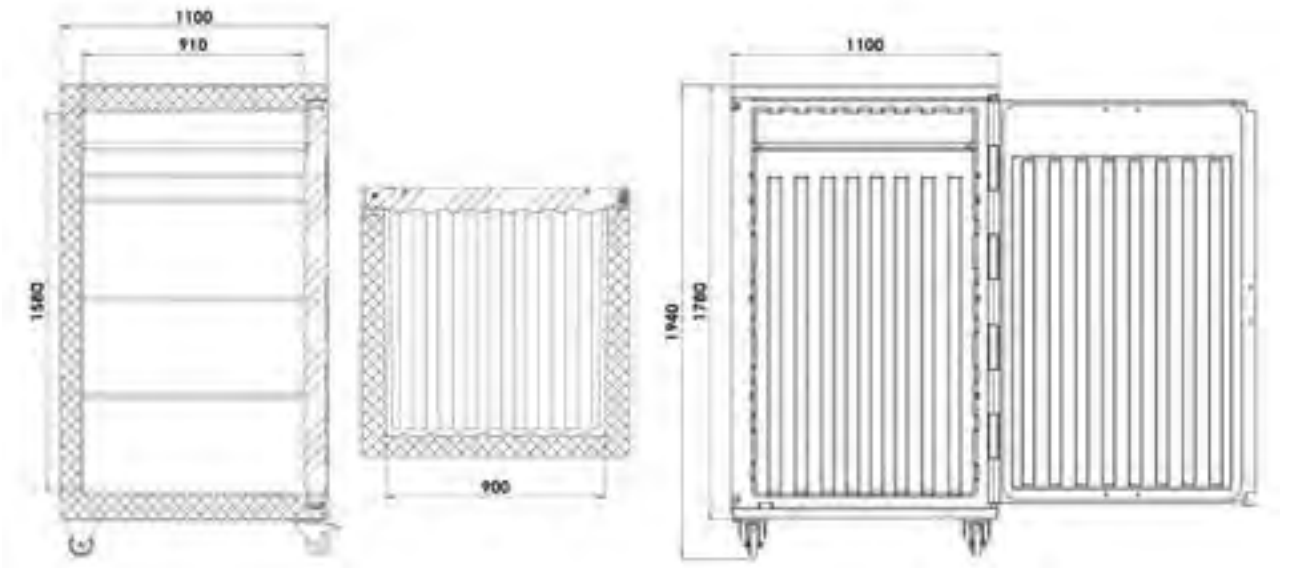
CAPACITY: 1350 L

Cargo 1300 TW 110x110

FRONT OPENING

- **EUROPALLET external ASIAN dimensions 110 X 110 cm;** maximum convenience in loading and unloading goods on pallets.

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
1350	with castors	150	1100x1100x1940H	900x910x1580H	1300T003
1350	with feet	150	1100x1100x1905H	900x910x1580H	1300T009
1350	with pallet	180	1100x1100x1905H	900x910x1580H	1300T010



Castors version dimensional drawing.

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid – Stainless Steel	7	935x890x16H	AEA024

Additional technical features at P. 128

Melform eutectic plates

EXCLUSIVE MELFORM DESIGN

The eutectic plates act as thermal energy accumulators and release cold during the transport, extending the temperature retention time of perishable products.

Available in the following versions:

- **chilled plate:** with the eutectic temperature of **+3°C**, for transporting chilled products;
- **extra chilled plate:** with the eutectic temperature of **-12°C** for transporting good at a temperature below **0°C**
- **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 for a longer temperature retention time.

Easy to use:

- the **chilled plate** is to be frozen at least **-10°C**;
- the **extra chilled plate** is to be frozen at least **- 20°C**
- the **frozen/extra - frozen plates** are to be frozen at least **-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 MAILLON

MODEL	TEMP.	COLOUR	Code	DIM. (MM)	WEIGHT (KG)	THERMAL ENERGY (WH)	
Chilled eutectic plate	+3°C	pink	PEML0001	360X270X39H	2,9	180	
Extra chilled plate	–12°C	white	PEML9001	360X270XH39	2,9	155	
Frozen eutectic plate	–21°C	blue	PEML0002	360X270X39H	2,9	60	
Extra-frozen eutectic plate	–21°C	green	PEML9008	360X270X39H	2,9	135	

GN 1/1 EUTECTIC PLATES FOR CARGO 140, 150

MODEL	TEMP.	COLOUR	Code	DIM. (MM)	WEIGHT (KG)	THERMAL ENERGY (WH)	
GN 1/1 Hot plate	-	red	PEGS0003	530x325x30H	3	112	
GN 1/1 chilled plate	+3°C	pink	PEGS0001	530x325x30H	4	240	
GN 1/1 extra chilled plate	-12°C	sand	PEGS9001	530x325x30H	4	205	
GN 1/1 frozen plate	-21°C	blue	PEGS0002	530x325x30H	4	80	
GN 1/1 extra frozen plate	-21°C	green	PEGS9008	530x325x30H	4	175	

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

MODEL	TEMP.	COLOUR	Code	DIM. (MM)	WEIGHT (KG)	THERMAL ENERGY (WH)	
Chilled plate	+3°C	pink	PE500001	545x325x57H	6,8	390	
Frozen plate	-21°C	blue	PE500002	545x325x57H	6,8	140	
Extra frozen	-21°C	green	PE500908	545x325x57H	6,8	280	

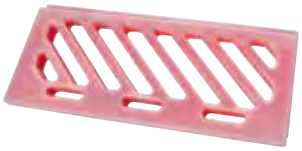
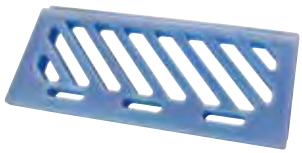
EUTECTIC PLATES FOR CARGO 370 EUTECTIC AND CARGO 150 AS

MODEL	TEMP.	COLOUR	Code	DIM. AXBXH	WEIGHT (KG)	THERMAL ENERGY (WH)	
Chilled plate	+3°C	white	AGA004	210x375x20H	1,5	115	
Frozen plate	-21°C	white with red tap	AGB004	210x375x20H	1,5	94	

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

MODEL	TEMP.	COLOUR	Code	DIM. (MM)	WEIGHT (KG)	THERMAL ENERGY (WH)	
Chilled plate	+3°C	pink	PE900001	600x487x50H	10	580	
Frozen plate	-21°C	blue	PE900002	600x487x50H	10	210	
Extra frozen plate	-21°C	green	PE900908	600x487x50H	10	420	

EUTECTIC PLATES FOR CARGO 1300 (3 PLATES EACH) AND CARGO 1300TW (4 PLATES EACH)

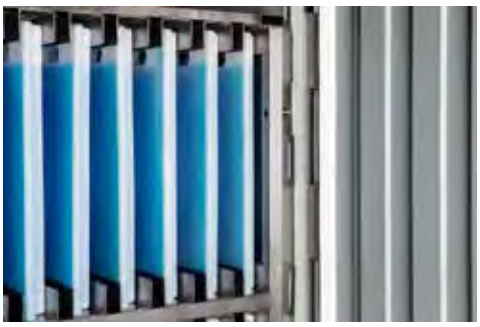
MODEL	TEMP.	COLOUR	Code	DIM. (MM)	WEIGHT (KG)	THERMAL ENERGY (WH)	
Chilled plate	+3°C	pink	PE110001	835x353x45H	7,6	340	
Frozen plate	-21°C	blue	PE110002	835x353x45H	7,6	120	
Extra frozen plate	-21°C	green	PE119008	835x353x45H	7,6	250	

CAPACITY: 1075 L

Rapid Cooler

RAPID COOLER FOR EUTECTIC PLATES

- **With dedicated racks to house the eutectic plates.**
- Temperature granted: -35°C..
- **High capacity**. It can cool up to:
  - 36 plates for Cargo 900/1000;
  - 32 plates for Cargo 1300/1300TW;
  - 48 plates for Cargo 500/370/780;
  - 78 GN1/1 plates
- **Properly frozen**, the eutectic plates can fully develop their cooling power, thus extending temperature retention time.
- **Low consumption system:** 230V AC power supply.
- It can be connected to the main power supply.



MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
rapid cooler without rack	210	985x1405x2007H	810x1210x1100H	13019013
complete with rack for GN 1/1 plates	390	985x1405x2007H	810x1210x1100H	13019015
complete with rack for Cargo 370/500/780 plates	340	985x1405x2007H	810x1210x1100H	13019016
complete with rack for Cargo 900/1000 plates	319	985x1405x2007H	810x1210x1100H	13019017
complete with rack for Cargo 1300/1300 TW plates	310	985x1405x2007H	810x1210x1100H	13019018
rack for GN 1/1 plates	180	800X1060X1082H	-	AAA064
rack for Cargo 370/500/780	130	800X1080X1082H	-	AAA066
rack for Cargo 900/1000 plates	109	800X1200X1098H	-	AAA063
rack for Cargo 1300/1300 TW plates	100	800X840X990H	-	AAA065

	BODY				
	Mono-block 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 or the drainage of liquids)**	**Seats/guides for housing of grids**
Maillon	•	•	•		
Cargo 140	•	•	•		
Cargo 150 AS	•	•	•		
Cargo 150	•	•	•		
Cargo 370	•	•	•		3 integrated seats
Cargo 370E	•	•	•		
Cargo 500	•	•	•		1 runner
Cargo 780	•	•	•		3 integrated seats
Cargo 900	•	•	•	•	1 runner
Cargo 1000	•	•	•	•	4 integrated seats
Cargo 1300	•	•	•		
Cargo 1300TW	•	•	•		4 integrated seats

DOOR				
Easily removable door gasket	**Door opens up to 270° with door retaining catch**	**Door opens up to 270° with door retaining magnetic lock**	**Tamper-proof handle**	**Stainless steel locking handle with release button**
•				
•				
•				
•				
•	•		•	•
•	•		•	•
•	•		•	•
•	•		•	•
•	•		•	
•	•		•	•
•	•		•	•
•	• double door retaining catch and magnetic	• double door retaining catch and magnetic	•	•

	DOOR			OPENING	
	Stainless steel ergonomic handle	**Dual pivot hinge system. Better stability of the door over time**	**2 hooks stainless steel rod**	**Castors version: (2 fixed and 2 swivel of which one equipped with a brake). Support castors plate integrated in the container**	**Castors version: (2 fixed and 2 swivel of which one equipped with a brake). Support castors plate integrated in the container**
Maillon					
Cargo 140				•	
Cargo 150 AS					
Cargo 150				•	
Cargo 370		•	integrated in the door	•	in nylon, diam. 100 mm
Cargo 370E		•	integrated in the door	•	in nylon, diam. 100 mm
Cargo 500			integrated in the door	•	in nylon, diam. 100 mm
Cargo 780		•	integrated in the door	•	in nylon, diam. 125 mm
Cargo 900	•		not integrated in the door	•	in nylon, diam. 125 mm
Cargo 1000		•	integrated in the door	•	in nylon, diam. 125 mm
Cargo 1300		•	integrated in the door	•	in nylon, diam. 125 mm
Cargo 1300TW		•	integrated in the door	•	in nylon, diam. 125 mm

HANDLING SYSTEMS

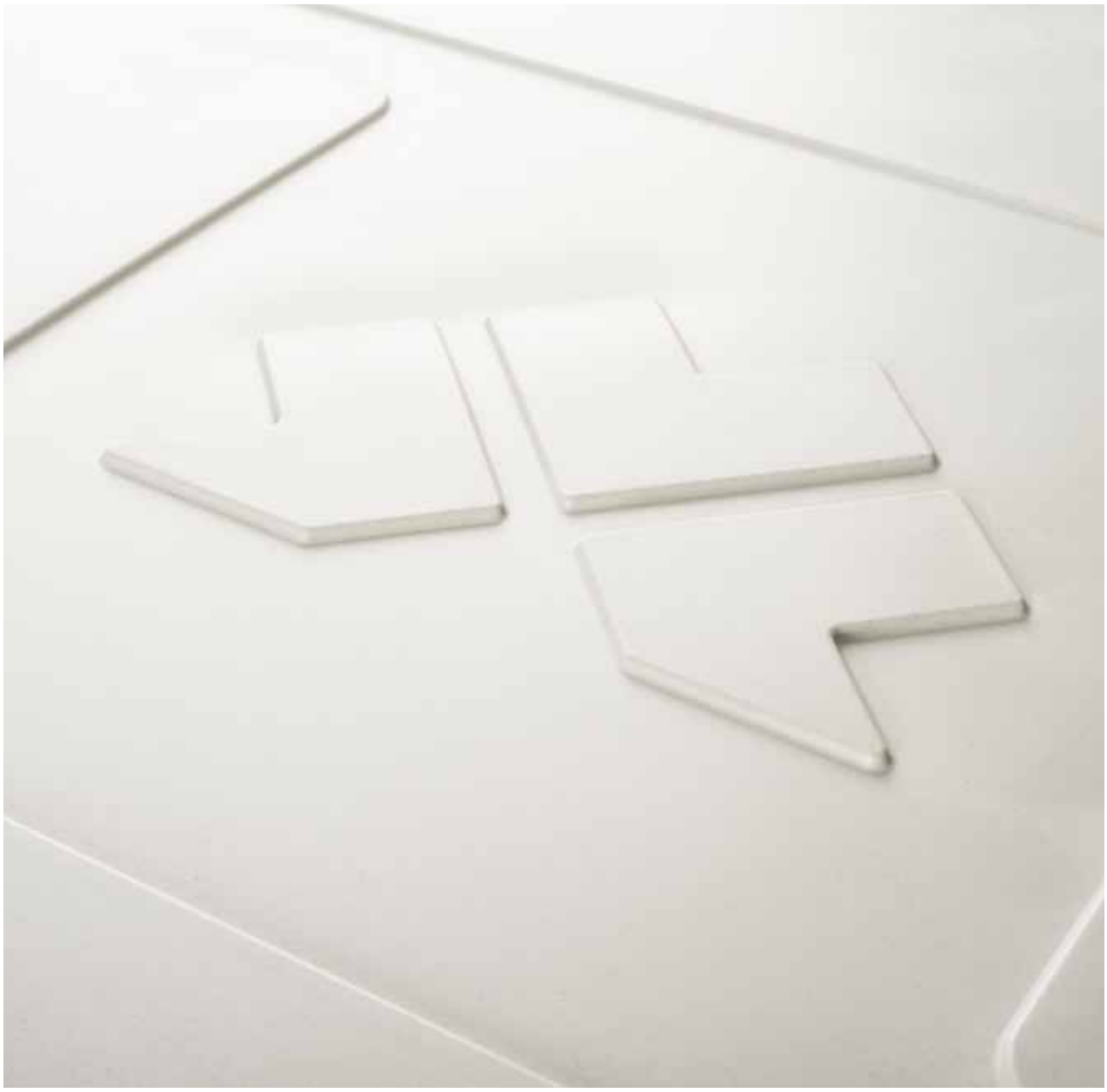
Pallet version (base with feet screwed to support plates embedded in polyethylene)	**Feet version (metal feet screwed to support plates embedded in polyethylene)**	**Version without castors and without feet (isothermal box only)**
		•
		•
		•
		•
pallets made of galvanised steel with 4 feet h 120mm	4 galvanised steel feet h 130 mm	•
pallets made of galvanised steel with 4 feet h 120mm	4 galvanised steel feet h 130 mm	•
pallets made of galvanised steel with 4 feet h 120mm	4 galvanised steel feet h 130 mm	
pallets made of galvanised steel with 6 feet h 120mm	4 galvanised steel feet h 130 mm	
pallets made of galvanised steel with 6 feet h 120mm	4 galvanised steel feet h 130 mm	
pallets made of galvanised steel with 6 feet h 120mm	4 galvanised steel feet h 130 mm	
pallets made of galvanised steel with 6 feet h 120mm	6 galvanised steel feet h 130 mm	
pallets made of galvanised steel with 6 feet h 120mm	4 galvanised steel feet h 130 mm	

	ANALOGUE THERMOMETRE	**USB DATA LOGGER**	**LOCKING KIT**
	To check the internal temperature of the container during transport	**To record the temperature data during transport**	**To assemble two stacked containers or to block the container to the cart**
Maillon	code AFA906	code AFG007	
Cargo 140	code AFA906	code AFG007	code RRI137
Cargo 150 AS	code AFA906	code AFG007	
Cargo 150	code AFA906	code AFG007	code RRI139
Cargo 370	code AFA906	code AFG007	
Cargo 500	code AFA906	code AFG007	
Cargo 780	code AFA906	code AFG007	
Cargo 900	code AFA906	code AFG007	
Cargo 1000	code AFA906	code AFG007	
Cargo 1300	code AFA906	code AFG007	
Cargo 1300TW	code AFA906	code AFG007	

LABEL HOLDER	**STAINLESS STEEL GRIDS**	**PLASTIC GRIDS**
For the identification of the contents or destination	**For a better subdivision of the load**	**For a better subdivision of the load**
	code AEA030; dim. 450x620xh12 mm	
code AMC106; dim.242xh157mm; for A5 format documents		
code AMC106; dim.242xh157mm; for A5 format documents	GN 1/1 code AEA020; dim. 530x325x12 mm SELF-SUPPORTING code AEA012; dim. 430x630xh262 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 AEA008; dim. 550x650xh16 mm	code PAPE0001; dim. 535x594xh20 mm
code AMC101; dim. 173xh200 mm; for A5 format documents	code AEA019; dim. 647x790xh16 mm;	
code AMC101; dim. 173xh200 mm; for A5 format documents	code AEA010; dim. 625x970xh16 mm;	FOLDABLE code PAPE0003; dim. 604x923xh20 mm
code AMC101; dim. 173xh200 mm; for A5 format documents	code AEA023; dim. 647x990xh16 mm; FOLDABLE code AEA029; dim. 647x990x25	
code AMC101; dim. 173xh200 mm; for A5 format documents		
code AMC103; dim. 285xh160 mm; for B5 format documents	code AEA024; dim. 890x935xh16 mm;	

		FISH DELIVERY CONFIGURATION	
	BRACKETS AND RUNNERS SET	**DRIP TRAY**	**STAINLESS STEEL GRID**
	For transport of GN 1/1 pans, EN trays, pastry pans	**Accessory for fish versions, to collect the ice-melt water draining from the seafood storage boxes**	**Accessory for fish version**
Maillon			
Cargo 140			
Cargo 150 AS			
Cargo 150	possibility of inserting brackets cod. ABA250 and up to 9 pair runners cod. ABA302		
Cargo 370			
Cargo 500		code 3516; dim. 655x538xh127 mm	
Cargo 780			
Cargo 900		code 3518; dim. 590x945xh120 mm	code AEA027; dim. 600x975xh76 mm
Cargo 1000		code 3518; dim. 590x945xh120 mm	code AEA027; dim. 600x975xh76 mm
Cargo 1300		code ANA00101; dim. 800x1200 mm	
Cargo 1300TW			

WATER DRAIN SYSTEM	**ADAPTORS GN**	**TROLLEYS**
Accessory for fish version	**To house GN pans**	**For an easy handling of the containers**
		code AIB001 galvanised with castors
		code AIB004 dim. 630x830x175h mm galvanised
		code AIB002 dim. 670x575x235h mm
		code THS30006 dim. 625x845x210h mm polyethylene
	5 runners LOWER GN adaptor capacity 10 GN1/1 h 100 code AAA033; 5-runners UPPER GN adaptor capacity 10 GN1/1 h100 code AAA034	
code ASC011	6 runners LOWER GN adaptor capacity 18 GN1/1 h 100 code AAA035; 4-runners UPPER GN adaptor capacity 12 GN1/1 h100 code AAA036	
code ASC011		



Insulated containers for handling,
storage and transport of dry ice

DRICY LINE

- **Melform patented construction technology for the perfect adhesion of polyethylene and polyurethane.**
- **Reduced height to facilitate loading and cleaning.**
- **Smooth bottom and wash water drainage system.**
- **Double adjustable closure.**
- **Easy handling thanks to ergonomic recesses on the body.**
- **Perfectly stackable.**

DrIcy insulated containers have been specially designed and manufactured for the preservation of the cold chain with dry ice.

A characteristic of dry ice is that, during transport, it has a physiological loss, ie it will always have a lower volume on arrival. For this reason, it is important that dry ice containers have very high insulation features.

DrIcy products have been designed to offer extremely high insulation performances. Three different sizes and capacities meet the practical needs of transporters, while, from a functional point of view, the containers are easy to handle, stackable, to load and unload.

Fully recyclable
at the end of the operating life.

CONTAINMENT CAPACITY: 120 KG OF DRY ICE IN 3 MM PELLETS

DrIcy 150

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
150	with castors	49	800x600x900H	620x420x578H	0150S001
150	with pallet	53	800x600x900H	620x420x578H	0150S002

CONTAINMENT CAPACITY: 290 KG OF DRY ICE IN 3 MM PELLETS

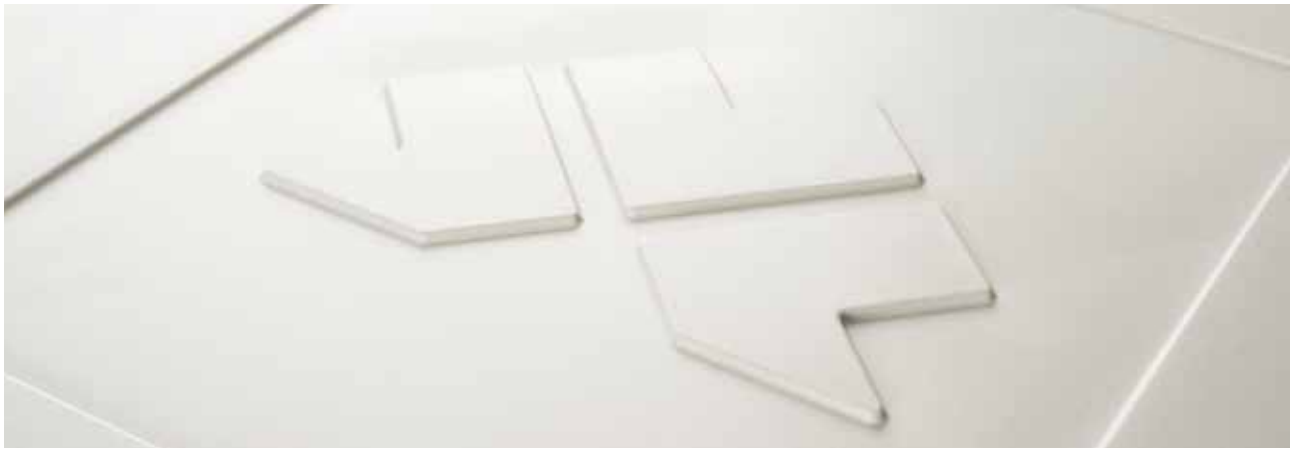
DrIcy 360

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
365	with castors	82	800x1200x900H	620x1020x578H	0365S001
365	with pallet	86	800x1200x900H	620x1020x578H	0365S002

CONTAINMENT CAPACITY: 430 KG OF DRY ICE IN 3 MM PELLETS

DrIcy 540

CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
540	with castors	102	1100x1200x900H	920x1020x578H	0540S001
540	with pallet	106	1100x1200x900H	920x1020x578H	0540S002



-18°C
+4°C

KOALA LINE

- Accuracy and reliability
- Safety and tracking
- Temperature range: -30°C +40°C
- Unbroken cold chain
- Hygiene and safety
- Double power supply

Koala Line mobile refrigerators are particularly studied for the storage and transport of products and/or thermosensitive and thermolabile materials for which an accurate temperature control is needed. **ATP certified** for the transport of perishable goods by road, Melform mobile refrigerators are available in a wide range of versions with front and/or top opening, with castors or feet and equipped with dedicated accessories. Moreover, the use of thermal bags and GN pans, placed inside the containers, facilitates the management of deliveries of the products.

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.

Fully recyclable
at the end of the operating life.

MELFORM SUGGESTIONS

VENDING
VAN CONVERSION
PHARMA
BIOMEDICAL TRANSPORTATION

CAPACITY: 21 L

Koala 20 AS

TOP OPENING

- Wide and comfortable top opening.
- **Easy to transport** by car and **easy to handle** thanks to the small dimensions and lightweight.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
21	0°C +10°C	integrated, static	16	345x515x425H	220x280x340H	39AC9035
21	-18°C +10°C	integrated, static	16	345x515x425H	220x280x340H	39AC9031
21	0°C +40°C **H**	integrated, static	16	345x515x425H	220x280x340H	39AC9051
21	-18°C +40°C **H**	integrated, static	16	345x515x425H	220x280x340H	39AC9050

CAPACITY: 27 L

Koala 32 AS

TOP OPENING

- Wide and comfortable top opening.
- Equipped with **internal basket**, in order to facilitate unloading operations.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
27	0°C +10°C	integrated, static	21	360x620x430H	230x340x350H	39AA6027
27	-18°C +10°C	integrated, static	21	360x620x430H	230x340x350H	39AA6031
27	-25°C +10°C	integrated, static	21	360x620x430H	230x340x350H	39AA6035
27	0°C +40°C **H**	integrated, static	21	360x620x430H	230x340x350H	39AA6026
27	-18°C +40°C **H**	integrated, static	21	360x620x430H	230x340x350H	39AA6033
27	-25°C +40°C **H**	integrated, static	21	360x620x430H	230x340x350H	39AA6025

Additional technical features at P. 158

CAPACITY: 32 L

Koala 32 AF

FRONT OPENING

- **Easily transportable** in the car and **very handy** thanks to the contained dimensions and weight.
- **Stackable**

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
32	0°C +10°C	integrated, static	30	420x753x493H	268x372x322H	39AF1021
32	-18°C +10°C	integrated, static	30	420x753x493H	268x372x322H	39AF1020
32	-25°C +10°C	integrated, static	30	420x753x493H	268x372x322H	39AF1022
32	-30°C +10°C	integrated, static	30	420x753x493H	268x372x322H	39AF1023
32	0°C +40°C **H**	integrated, static	30	420x753x493H	268x372x322H	39AF1015
32	-18°C +40°C **H**	integrated, static	30	420x753x493H	268x372x322H	39AF1013
32	-25°C +40°C **H**	integrated, static	30	420x753x493H	268x372x322H	39AF1011
32	-30°C +40°C **H**	integrated, static	30	420x753x493H	268x372x322H	39AF1012

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Locking kit - 2 closures	1,2	-	RRI137

Additional technical features at P. 158

CAPACITY: 53 L

Koala 50 AS GN 1/2 GN 1/3

TOP OPENING

- Especially conceived to transport **pharma products**.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
53	0°C +10°C	integrated, static	26	495x800x500H	335x450x355H	39AC7030
53	-18°C +10°C	integrated, static	26	495x800x500H	335x450x355H	39AC7031
53	-25°C +10°C	integrated, static	26	495x800x500H	335x450x355H	39AC7035
53	0°C +40°C **H**	integrated, static	26	495x800x500H	335x450x355H	39AC7026
53	-18°C +40°C **H**	integrated, static	26	495x800x500H	335x450x355H	39AC7033
53	-25°C +40°C **H**	integrated, static	26	495x800x500H	335x450x355H	39AC7025

Additional technical features at P. 158

CAPACITY: 68 L

Koala 70 AF GN 1/1

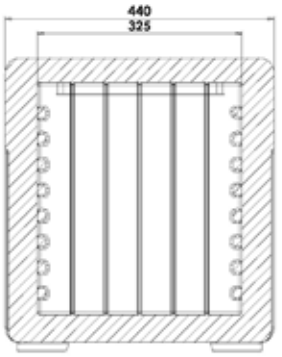
FRONT OPENING

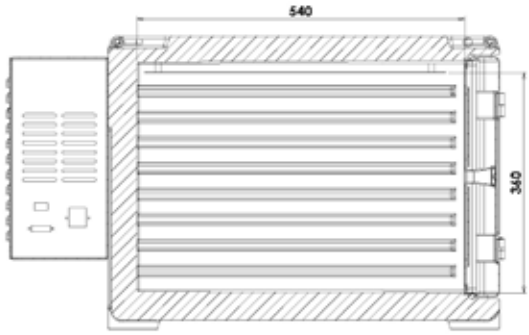
- Equipped with **8 runners** tto house different combination of GN 1/1 pans and submultiples
- **Easy** to transport by car and **to handle** due to small dimensions and lightweight

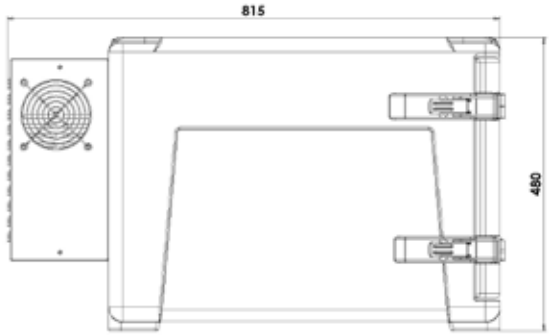
CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
68	0°C +10°C	on back, static	24	440x815x480H	325x540x360H	AF089001
68	0°C +40°C **H**	on back, static	24	440x815x480H	325x540x360H	AF089040

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Smartdolly - Chrome handle	9,5	525x750x965H	MAXI0019
GN 1/1 Stainless steel grid	1,3	505x685x205H	AEA020







Additional technical features at P. 158

CAPACITY: 73 L

Koala 80 AS GN 1/1

TOP OPENING

- Suitable for transporting **GN1/1 pans and submultiples**.
- **Easy to transport** by car and easy to handle

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
73	0°C +10°C	integrated, static	34	560x940x550H	370x540x365H	39AA8037
73	-18°C +10°C	integrated, static	34	560x940x550H	370x540x365H	39AA8031
73	-25°C +10°C	integrated, static	34	560x940x550H	370x540x365H	39AA8035
73	-30°C +10°C	integrated, static	34	560x940x550H	370x540x365H	39AA8038
73	0°C +40°C **H**	integrated, static	34	560x940x550H	370x540x365H	39AA8027
73	-18°C +40°C **H**	integrated, static	34	560x940x550H	370x540x365H	39AA8033
73	-25°C +40°C **H**	integrated, static	34	560x940x550H	370x540x365H	39AA8025
73	-30°C +40°C **H**	integrated, static	34	560x940x550H	370x540x365H	39AA8036

CAPACITY: 90 L

Koala 90 AF GN 1/1

FRONT OPENING

- Equipped with **12 runners** to house different combinations of **GN1/1 pans and submultiples**.
- **Stackable**.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
90	0°C +10°C	on back, static	27	440x830x650H	330x533x505H	AF129001
90	0°C +10°C	on top, static	27	440x665x815H	330x533x505H	AF129003
90	0°C +40°C **H**	on back, static	27	440x830x650H	330x533x505H	AF129040
90	0°C +40°C **H**	on top, static	27	440x665x815H	330x533x505H	AF129005

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
GN 1/1 grid – Stainless steel	1,3	530x325x12H	AEA020
Trolley	6,4	505x685x205H	THS20009
Card label kit	-	100 ps/ kit	RRI157
Interlocking kit - stainless steel	1,2	-	RRI137

Additional technical features at P. 158

CAPACITY: 135 L

Koala 140 AF ATP

FRONT OPENING

BEST SELLER

- The insulation provided by the walls of the container ensures the temperature retention with a **minimum activations of the cooling unit to minimize energy consumption**.
- **Stackable**.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
135	0°C +10°C	integrated, static	46	620x1000x710H	415x620x515H	A1409004
135	-18°C +10°C	integrated, static	46	620x1000x710H	415x620x515H	A1409010
135	-25°C +10°C	integrated, static	46	620x1000x710H	415x620x515H	A1409009
135	-30°C +10°C	integrated, static	46	620x1000x710H	415x620x515H	A1409011
135	0°C +40°C **H**	integrated, static	46	620x1000x710H	415x620x515H	A1409003
135	-18°C +40°C **H**	integrated, static	46	620x1000x710H	415x620x515H	A1409005
135	-25°C +40°C **H**	integrated, static	46	620x1000x710H	415x620x515H	A1409006
135	-30°C +40°C **H**	integrated, static	46	620x1000x710H	415x620x515H	A1409002

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Trolley	8	-	AIB005
Grid – Stainless steel	2	425x620x12H	AEA030
Interlocking kit - - Stainless steel	1,2	-	RRI137

Additional technical features at P. 158

CAPACITY: 148 L

Koala 150 AF

FRONT OPENING

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

- **Large and multifunctional**, thanks to the brackets and runners system, it can transport **GN and EN pans / grids / trays and 600x400 mm tote boxes**.
- **Perfectly stackable**

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	0°C +10°C	on back, static	37	570x950x690H	430x650x520H	A1509006
148	0°C +10°C	on back, ventilated	55	570x1045x690H	430x650x530H	A1509043
148	0°C +10°C	on top, static	37	570x790x850H	430x650x520H	A1509034
148	-18°C +10°C	on back, static	55	570x1045x690H	430x650x520H	A1509037
148	-25°C +10°C	on back, static	55	570x1045x690H	430x650x520H	A1509065
148	0°C +40°C **H**	on back, static	37	570x950x690H	430x650x520H	A1509040
148	0°C +40°C **H**	on back, ventilated	55	570x1045x690H	430x650x530H	A1509068
148	0°C +40°C **H**	on top, static	37	570x790x850H	430x650x520H	A1509067
148	-18°C +40°C **H**	on back, static	55	570x1045x690H	430x650x520H	A1509066
148	-25°C +40°C **H**	on back, static	55	570x1045x690H	430x650x520H	A1509062

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Set of brackets – Stainless steel	2,5	-	ABA250
Pair of runners – Stainless steel	1,2	-	ABA302
Trolley	6,3	530x325x12H	THS30006
GN 1/1 grid	1,3	530x325x12H	AEA020
GN support grid - Stainless steel	3	430x630x262H	AEA012
Interlocking kit - Stainless steel	1,2	2 ps/ kit	RRI139

Additional technical features at P. 158

CAPACITY: 148 L

Koala 150 AS

TOP OPENING

ATP

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

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	0°C +10°C	on side, static	37,5	850x570x790H	510x430x650H	A1509017
148	0°C +40°C **H**	on side, static	37,5	850x570x790H	510x430x650H	A1509061

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Trolley- galvanised steel	11	670 575X235H	AIB002

Additional technical features at P. 158

CAPACITY: 162 L

Koala 160 AS

TOP OPENING

- The insulation provided by the walls of the container guarantees the maintenance of the temperature with a **minimum number of ignitions of the refrigeration unit to limit the energy consumption**.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
162	0°C +10°C	integrated, static	59	790x1100x650H	540x660x450H	39AB6028
162	-18°C +10°C	integrated, static	59	790x1100x650H	540x660x450H	39AB6031
162	-25°C +10°C	integrated, static	59	790x1100x650H	540x660x450H	39AB6035
162	0°C +40°C **H**	integrated, static	59	790x1100x650H	540x660x450H	39AB6029
162	-18°C +40°C **H**	integrated, static	59	790x1100x650H	540x660x450H	39AB6033
162	-25°C +40°C **H**	integrated, static	59	790x1100x650H	540x660x450H	39AB6025

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Castors kit	-	diam. 125	RRI070

Additional technical features at P. 158

CAPACITY: 370 L

Koala 370 AF ATP

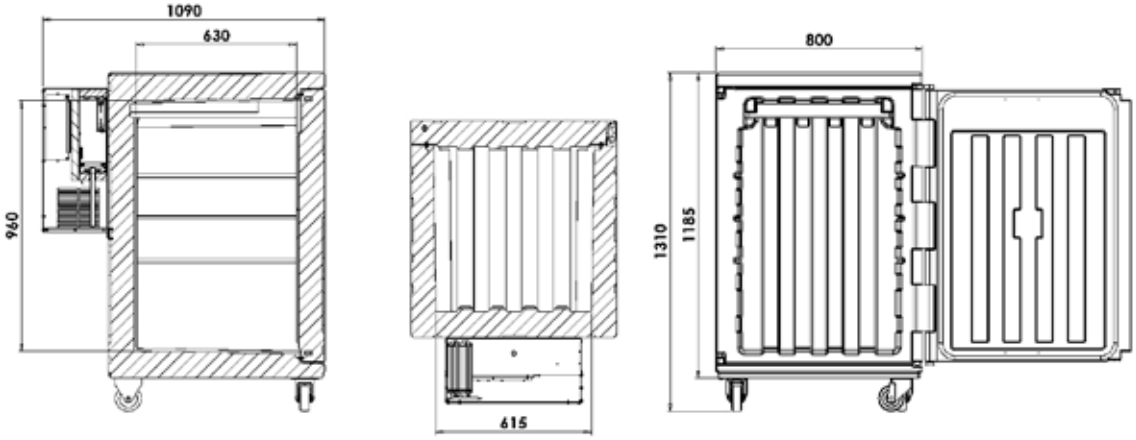
FRONT OPENING

- Equipped with three seats for the housing grids, for a **better load subdivision**.
- Dimensions suitable for **transport on commercial vehicles**.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
370	0°C +10°C	on back, static, on castors	85	800x1000x1310H	615x630x940H	03709028
370	0°C +10°C	on back, ventilated, on castors	95	800x1090x1310H	615x630x960H	03709054
370	0°C +10°C	on top, static, on castors	83	800x840x1470H	615x630x940H	03709001
370	0°C +10°C	on top, ventilated, on castors	95	800x840x1530H	615x630x960H	03709057
325	-18°C +10°C	on back, ventilated, on castors	95	800x1090x1310H	615x630x840H	03709037
325	-18°C +10°C	on top, ventilated, on castors	95	800x630x1530H	615x630x840H	03709014
370	0°C +40°C **H**	on back, static, on castors	85	800x1000x1310H	615x630x940H	03709053
370	0°C +40°C **H**	on back, ventilated, on castors	95	800x1090x1310H	615x630x960H	03709055
370	0°C +40°C **H**	on top, static, on castors	83	800x840x1470H	615x630x940H	03709009
370	0°C +40°C **H**	on top, ventilated, on castors	95	800x840x1530H	615x630x960H	03709058
325	-18°C +40°C **H**	on back, ventilated, on castors	95	800x1090x1310H	615x630x840H	03709056
325	-18°C +40°C **H**	on top, ventilated, on castors	95	800x840x1530H	615x630x840H	03709059

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid – Stainless steel	3,8	650X610X16H	AEA018



Castors version with ventilated cooling unit on back

Additional technical features at P. 158

CAPACITY: 500 L

Koala 500 AF ATP GN 1/1

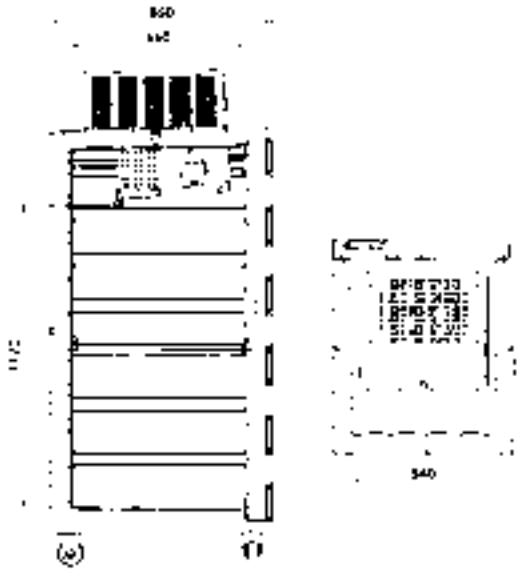
FRONT OPENING

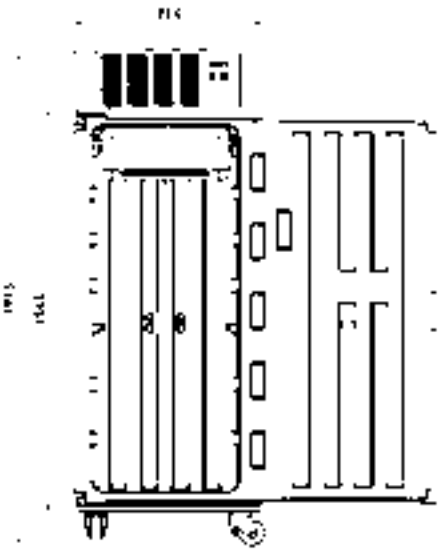
- Roomy and multifunctional, thanks to the adapters **to house GN trays**
- Grid connection, for safer operations
- Dimensions suitable for transport on **commercial vehicles**.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
500	0°C +10°C	on back, ventilated, on castors	116	715x1105x1660H	540x660x1370H	05009042
500	0°C +10°C	on top, ventilated, on castors	116	715x850x1915H	540x660x1370H	05009040
416	-18°C +10°C	on back, ventilated, on castors	120	715x1105x1660H	540x660x1170H	05009081
416	-18°C +10°C	on top, ventilated, on castors	120	715x850x1915H	540x660x1170H	05009056
500	0°C +40°C **H**	on back, ventilated, on castors	116	715x1105x1660H	540x660x1370H	05009082
500	0°C +40°C **H**	on top, ventilated, on castors	116	715x850x1915H	540x660x1370H	05009084
416	-18°C +40°C **H**	on back, ventilated, on castors	120	715x1105x1660H	540x660x1170H	05009083
416	-18°C +40°C **H**	on top, ventilated, on castors	120	715x850x1915H	540x660x1170H	05009085

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
GN Adaptors – 5 runners lower - Stainless steel	9	555x650x585H	AAA033
GN Adaptors – 5 runners upper – Stainless steel	9	555x650x685H	AAA034
Grid - stainless steel	3	535x594x20H	AEA008
Folding grid - plastic	1,1	535x594x20H	PAPE0001





Castors version with ventilated cooling unit on top

Additional technical features at P. 158

CAPACITY: 610 L

Koala 780 AF

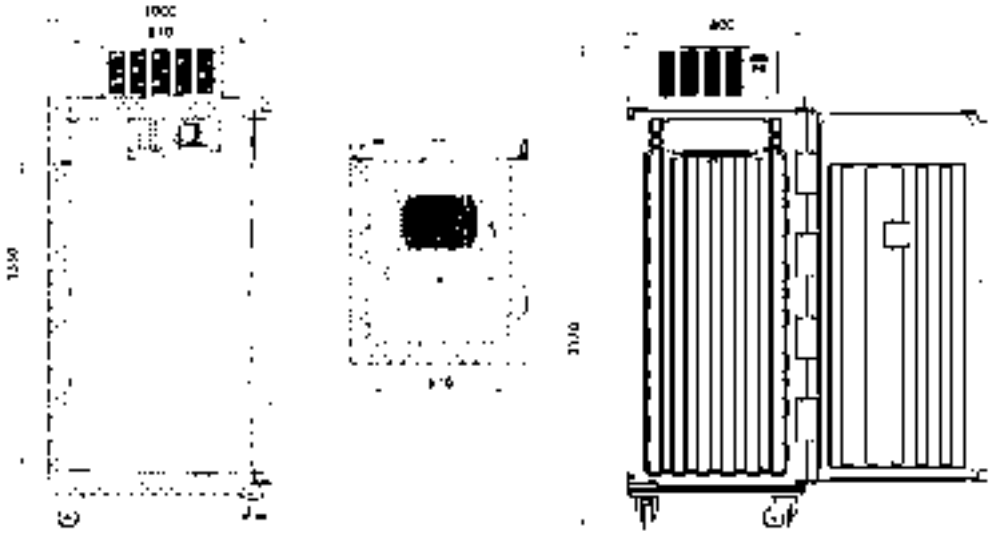
FRONT OPENING

- Container with standard **dimensions 80x100 cm**; it improves the exploitation of the loading area of the vehicle

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
610	0°C +10°C	on back, ventilated, on castors	145	800x1250x1950H	610x810x1350H	07809011
610	0°C +10°C	on top, ventilated, on castors	145	800x1000x2170H	610x810x1350H	07809014
610	-18°C +10°C	on back, ventilated, on castors	145	800x1250x1950H	610x810x1350H	07809012
610	-18°C +10°C	on top, ventilated, on castors	145	800x1000x2170H	610x810x1350H	07809015
610	0°C +40°C **H**	on back, ventilated, on castors	145	800x1250x1950H	610x810x1350H	07809013
610	0°C +40°C **H**	on top, ventilated, on castors	145	800x1000x2170H	610x810x1350H	07809016
610	-18°C +40°C **H**	on back, ventilated, on castors	145	800x1250x1950H	610x810x1350H	07809008
610	-18°C +40°C **H**	on top, ventilated, on castors	145	800x1000x2170H	610x810x1350H	07809017

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid – Stainless steel	4,3	647x790x16H	AEA019



Castors version with ventilated cooling unit on top

Additional technical features at P. 158

CAPACITY: 830 L

Koala 1000 AF 80x120

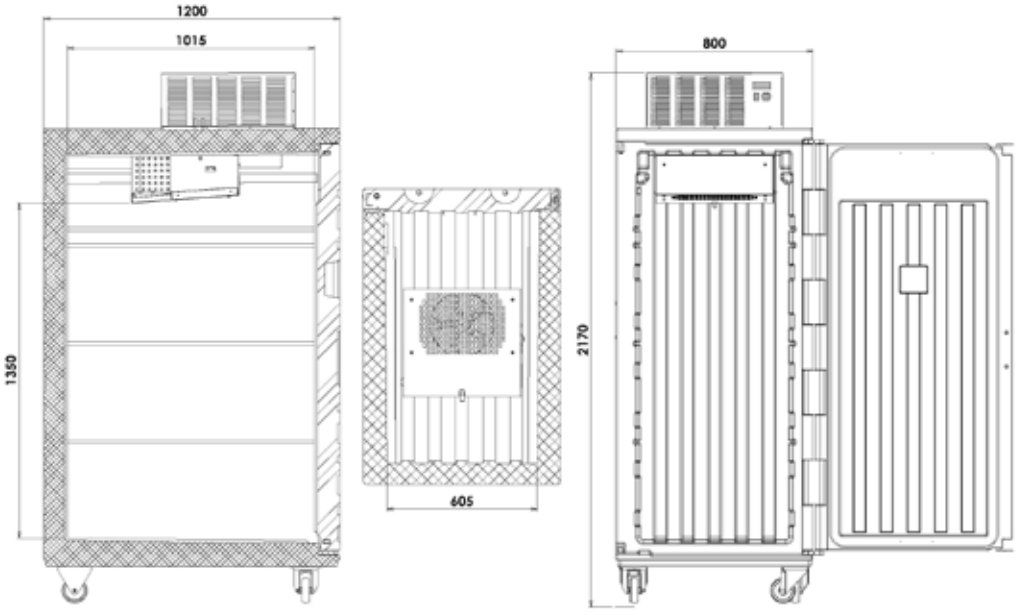
FRONT OPENING

- **EUROPALLET EXTERNAL dimensions**: optimizes the exploitation of the surface of vehicles.
- **Suitable for supermarket chains, operators in the logistics sector, distributors and producers of fresh or frozen food, transporters**.

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
830	0°C +10°C	on back, ventilated, on castors	164	800x1450x1940H	605x1015x1350H	10009047EU
830	0°C +10°C	on top, ventilated, on castors	164	800x1200x2170H	605x1015x1350H	10009045EU
830	-18°C +10°C	on back, ventilated, on castors	164	800x1450x1940H	605x1015x1350H	10009048EU
830	-18°C +10°C	on top, ventilated, on castors	164	800x1200x2170H	605x1015x1350H	10009005EU
830	0°C +40°C **H**	on back, ventilated, on castors	164	800x1450x1940H	605x1015x1350H	10009035EU
830	0°C +40°C **H**	on top, ventilated, on castors	164	800x1200x2170H	605x1015x1350H	10009038EU
830	-18°C +40°C **H**	on back, ventilated, on castors	164	800x1450x1940H	605x1015x1350H	10009049EU
830	-18°C +40°C **H**	on top, ventilated, on castors	164	800x1200x2170H	605x1015x1350H	10009046EU

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid - Stainless steel	5	647x990x16H	AEA023
Folding grid - Stainless steel	6	647x990x25H	AEA029



Castors version with ventilated cooling unit on top

Additional technical features at P. 158

CAPACITY: 1115 L

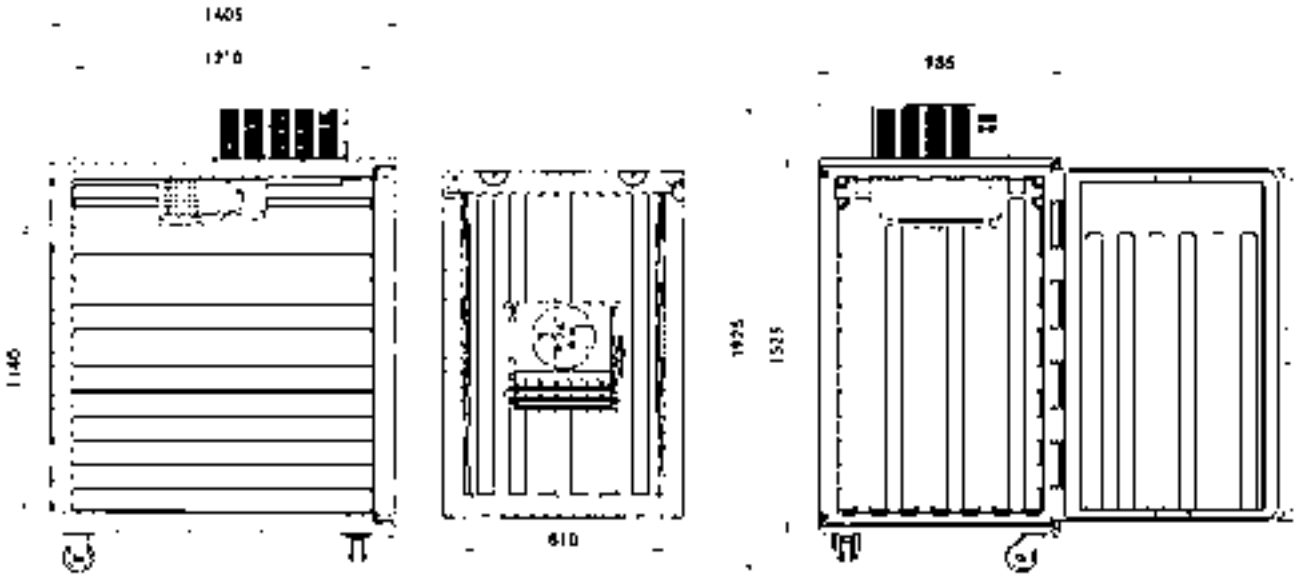
Koala 1300 AF

FRONT OPENING

ATP **80x120**

- **EUROPALLET INTERNAL dimensions:** maximum comfort during loading /unloading operations of goods on pallets.
- **Transportable with traditional means: on a single non-insulated vehicle,** it allows to **simultaneously transport chilled, frozen and ambient temperature products vehicle.**

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
1115	0°C +10°C	on top, ventilated, on castors	180	985X1405X1925H	810x1210x1140H	13019003
1115	-18°C +10°C	on top, ventilated, on castors	180	985X1405X1925H	810x1210x1140H	13019022
1115	0°C +40°C **H**	on top, ventilated, on castors	180	985X1405X1925H	810x1210x1140H	13019011
1115	-18°C +40°C **H**	on top, ventilated, on castors	180	985X1405X1925H	810x1210x1140H	13019023



Castors version with ventilated cooling unit on top

Additional technical features at P. 158

CAPACITY: 1115 L

Koala 1300 TW AF 110x110

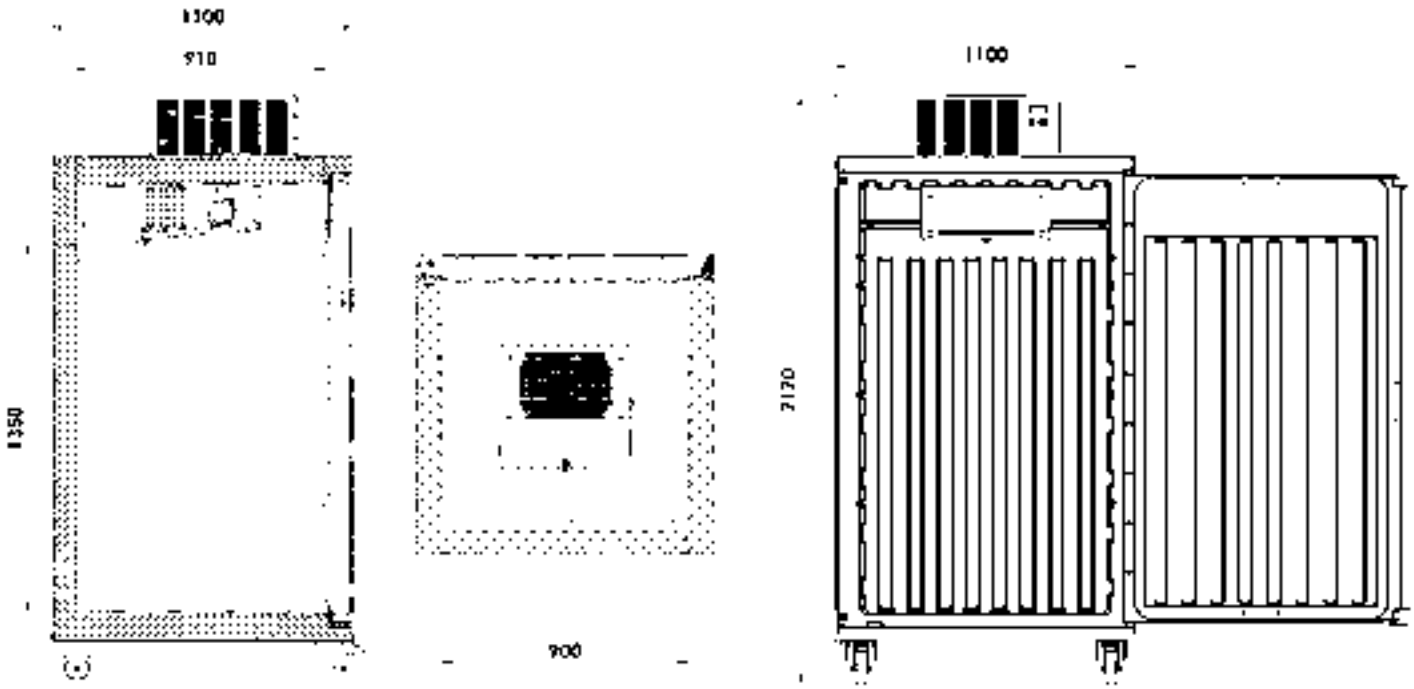
FRONT OPENING

- **EXTERNAL DIMENSIONS ASIAN PALLET**

CAPACITY (L)	TEMPERATURE RANGE	COOLING UNIT	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
1115	0°C +10°C	on top, ventilated, on castors	175	1100x1100x2210H	900x910x1350H	1300T902
1115	0°C +40°C **H**	on top, ventilated, on castors	175	1100x1100x2210H	900x910x1350H	1300T903

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Grid - Stainless steel	7	935x890x16H	AEA024



Castors version with ventilated cooling unit on top

Additional technical features at P. 158

A LOOK AHEAD

LIGHT TRUCKS AND ELECTRIC VEHICLES FOR LAST MILE DELIVERIES ARE ALREADY IN USE IN OUR CITIES AND SOON WE WILL HAVE INDUSTRIAL ELECTRIC VEHICLES CIRCULATING ON THE TERRITORY.

Melform developed an innovative range of refrigerated containers equipped with a **lithium battery** capable of accumulating the energy required for the operation of the refrigeration unit.

This solution, currently being tested and produced, **allows products to be transported at controlled temperatures without the need of connection to the vehicle in the transport phase**,

- **Refrigerated containers with batteries**
- **Independent power supply**
- **High capacity integrated and stand alone batteries**

	COOLING UNIT		
	Programmable digital thermostat	**230VAC 50-60Hz power supply**	**12/24VDC power supply with cigarette lighter plug**
Koala 20 AS	•	•	39AC9035 (0/+10°C) 39AC9031 (-18/+10°C)
Koala 32 AS	•	•	39AA6027 (0/+10°C) 39AA6031 (-18/+10°C)
Koala 32 AF	•	•	39AF1021 (0/+10°C)
Koala 50 AS	•	•	39AC7030 (0/+10°C) 39AC7031 (-18/+10°C)
Koala 70 AF	•	•	AF089001 (0/+10°C)
Koala 80 AS	•	•	
Koala 90 AF	•	•	AF129001 (0/+10°C, static on back) AF129003 (0/+10°C, static on top)
Kolala 140 AF	•	•	A1409004 (0/+10°C)
Koala 150 AF	•	•	A1509006 (0/+10°C, static on back) A1509034 (0/+10°C, static on top)
Koala 150 AS	•	•	A1509017 (0/+10°C)

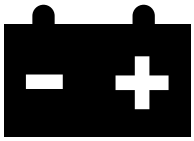
12 VDC power supply with cigarette lighter plug	**12V power supply with cable with fork terminals for connection to the battery**	**12 VDC power supply with inverter AHD008 24 VDC power supply with inverter AHD011**
39AC9051 (0/+40°C) (39AC9050 -18/+40°C)		
39AA6035 (-25/+10°C) 39AA6026 (0/+40°C) 39AA6033 (-18/+40°C) 39AA6025 (-25/+40°C)		
39AF1015 (0/+40°C)	39AF1020 (-18/+10°C) 39AF1022 (-25/+10°C) 39AF1023 (-30/+10°C) 39AF1013 (-18/+40°C) 39AF1011 (-25/+40°C) 39AF1012 (-30/+40°C)	
39AC7035 (-25/+10°C) 39AC7026 (0/+40°C) 39AC7033 (-18/+40°C) 39AC7025 (-25/+40°C)		
AF089040 (0/+40°C)		
39AA8031 (-18/+10°C) 39AA8035 (-25+10°C) 39AA8027 (0/+40°C) 39AA8033 (-18/+40°C) 39AA8025 (-25/+40°C) 39AA8037 (0/+10°C)	39AA8038 (-30/+10°C) 39AA8036 (-30/+40°C)	
AF129040 (0/+40°C, static on back) AF129005 (0/+40°C, static on top)		
A1409003 (0/+40°C)	A1409010 (-18/+10°C) A1409009 (-25/+10°C) A1409011 (-30/+10°C) A1409005 (-18/+40°C) A1409006 (-25/+40°C) A1409002 (-30/+40°C)	
A1509040 (0/+40°C, static on back) A1509067 (0/+40°C, static on top)	A1509043 (0/+10°C, ventilated on back) A1509037 (-18/+10°C, static on back) A1509065 (-25/+10°C, static on back) A1509068 /0/+40°C, ventilated on back) A1509066 (-18/+40°C, static on back) A1509062 (-25/+40°C, static on back)	
A1509061 (0/+40°C)		

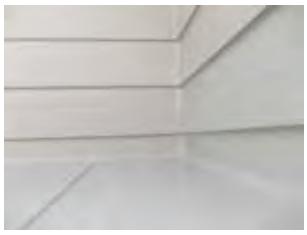
CONTINUE ON PAG. 160

	COOLING UNIT		
	Programmable digital thermostat	**230VAC 50-60Hz power supply**	**12/24VDC power supply with cigarette lighter plug**
Koala 160 AS	•	•	
Koala 370 AF	•	•	
Koala 500 AF	•	•	
Koala 780 AF	•	•	
Koala 1000 AF	•	•	
Koala 1300 AF	•	•	
Koala 1300TW AF	•	•	

CONTINUE ON PAG. 158

12 VDC power supply with cigarette lighter plug	**12V power supply with cable with fork terminals for connection to the battery**	**12 VDC power supply with inverter AHD008 24 VDC power supply with inverter AHD011**
39AB6028 (0/+10°C) 39AB6031 (-18/+10°C) 39AB6035 (-25/+10°C) 39AB6029 (0/+40°C) 39AB6033 (-18/+40°C) 39AB6025 (-25/+40°C)		
03709001 (0/+10°C, static on top) 03709028 (0/+10°C,static on back) 03709009 (0/+40°C, static on top) 03709053 (0/+40°C, static on back)	03709057 (0/+10°C, ventilated on top) 03709054 (0/+10°C, ventilated on back) 03709058 (0/+40°C, ventilated on top) 03709055 (0/+40°C, ventilated on back)	03709014 (-18/+10°C, ventilated on top) 03709037 (-18/+10°C, ventilated on back) 03709059 (-18/+40°C, ventilated on top) 03709056 (-18/+40°C, ventilated on back)
	05009040 (0/+10°C, ventilated on top) 05009042 (0/+10°C, ventilated on back) 05009084 (0/+40°C, ventilated on top) 05009082 (0/+40°C, ventilated on back)	05009056 (-18/+10°C, ventilated on top) 05009081 (-18/+10°C, ventilated on back) 05009085 (-18/+40°C, ventilated on top) 05009083 (-18/+40°C, ventilated on back)
		07809014 (0/+10°C, ventilated on top) 078019011 (0/+10°C, ventilated on back) 07809015 (-18/+10°C, ventilated on top) 07809012 (-18/+10°C, ventilated on back) 07809016 (0/+40°C, ventilated on top) 07809013 (0/+40°C, ventilated on back) 07809017 (-18/+40°C, ventilated on top) 07809008 (-18/+40°C, ventilated on back)
		10009045EU (0/+10°C, ventilated on top) 10009047EU (0/+10°C, ventilated on back) 10009005EU (-18/+10°C, ventilated on top) 10009048EU (-18/+10°C, ventilated on back) 10009038EU (0/+40°C, ventilated on top) 10009035EU (0/+40°C, ventilated on back) 10009046EU (-18/+40°C, ventilated on top) 10009049EU (-18/+40°C, ventilated on back)
		13019003 (0/+10°C, ventilated on top) 13019011 (0/+40°C, ventilated on top) 13019022 (-18/+10°C, ventilated on top) 13019023 (-18/+40°C, ventilated on top)
		1300T902 (0/+10°C, ventilated on top) 1300T903 (0/+40°C, ventilated on top)

	COOLING UNIT		
		GAS	
	Protection against voltage drops of the vehicle battery	**Gas**	**Evaporator protection grid**
Koala 20 AS	•	R134a	•
Koala 32 AS	•	R134a	•
Koala 32 AF	•	R134a (0°C +10/+40°C; -18°C +10/+40°C; -25°C +10/+40°C) R452A (-30°C +10/+40°C)	•
Koala 50 AS	•	R134a	•
Koala 70 AF	•	R134a	
Koala 80 AS	•	R134a (0°C +10/+40°C; -18°C +10/+40°C; -25°C +10/+40°C) R452A (-30°C +10/+40°C)	•
Koala 90 AF	•	R134a	
Kolala 140 AF	•	R134a (0°C +10/+40°C) R452A (-18°C +10/+40°C; -25°C +10/+40°C; -30°C +10/+40°C)	
Koala 150 AF	•	R134a (0°C +10/+40°C) R452A (-18°C +10/+40°C; -25°C +10/+40°C)	
Koala 150 AS	•	R134a	•
Koala 160 AS	•	R134a	•
Koala 370 AF	•	R134a (0°C +10/+40°C) R452A (-18°C +10/+40°C)	
Koala 500 AF	•	R134a (0°C +10/+40°C) R452A (-18°C +10/+40°C)	
Koala 780 AF	• (with inverter)	R452A	
Koala 1000 AF	• (with inverter)	R452A	
Koala 1300 AF	• (with inverter)	R452A	
Koala 1300TW AF	• (with inverter)	R452A	

BODY			
			
Internal grooves improving good air circulation	**Seats/guides for housing the grids**	**Stainless steel integrated grip handles**	**Stainless steel integrated manoeuvring handles steel**
		•	
		•	
•	8 runners	stainless steel grip handles with handle cover	
		•	
•	12 runners	•	
•	5 integrated seats	•	
•	possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302	•	
•		•	
		•	
•	3 integrated seats		•
•	1 runner		•
•	3 integrated seats		•
•	4 integrated seats		•
•			•
•	4 integrated seats		•

	DOOR/LID		
	Easily removable door gasket	**Door opens up to 270° with door retaining catch**	**Hook closure in shockproof material**
Koala 20 AS	•		•
Koala 32 AS	•		•
Koala 32 AF	• (fixed with stainless steel staples)		
Koala 50 AS	•		•
Koala 70 AF	•		Stainless steel catches
Koala 80 AS	•		•
Koala 90 AF	•		•
Kolala 140 AF	•		•
Koala 150 AF	•		•
Koala 150 AS	•		•
Koala 160 AS	•		•
Koala 370 AF	•	•	
Koala 500 AF	•	•	
Koala 780 AF	•	•	
Koala 1000 AF	•	•	
Koala 1300 AF	•	•	
Koala 1300TW AF	•	•	

Tamper-proof handle	**Hinges integrated in the container**	**Hinges in shockproof material**	**Dual pivot hinge system. Better stability of the door over time**
	•		
	•		
•	•		
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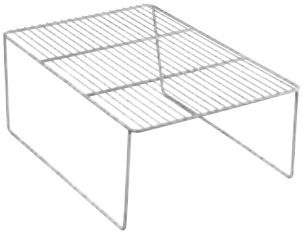
•			•

	DOOR/LID	
	2 hooks stainless steel rod	Adjustable relief valve
Koala 20 AS		
Koala 32 AS		
Koala 32 AF	•	•
Koala 50 AS		
Koala 70 AF		•
Koala 80 AS		
Koala 90 AF		•
Kolala 140 AF		
Koala 150 AF		•
Koala 150 AS		•
Koala 160 AS		
Koala 370 AF	•	
Koala 500 AF	•	
Koala 780 AF	•	
Koala 1000 AF	•	
Koala 1300 AF	•	
Koala 1300TW AF	•	

VERSIONS

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)**
with trolley (see accessories)		
with trolley (see accessories)		
trolley available for static version only (see accessories)		
with trolley (see accessories)		
castor kit (see accessories)		
in polyamide and rubber, dia. 100 mm	Galvanised steel pallet with 4 feet, h 120 mm	4 feet of galvanised steel h 130 mm
in polyamide and rubber, dia. 100 mm	Galvanised steel pallet with 4 feet, h 120 mm	4 feet of galvanised steel h 130 mm
in polyamide and rubber, dia. 125 mm	Galvanised steel pallet with 6 feet, h 120 mm	4 feet of galvanised steel h 120 mm
in polyamide and rubber, dia. 125 mm	Galvanised steel pallet with 6 feet, h 120 mm	4 feet of galvanised steel h 120 mm
in polyamide and rubber, dia. 125 mm	Galvanised steel pallet with 6 feet, h 120 mm	4 feet of galvanised steel h 120 mm
in polyamide and rubber, dia. 125 mm	Galvanised steel pallet with 6 feet, h 120 mm	4 feet of galvanised steel h 120 mm

	USB DATA LOGGER	**LOCKING KIT**	**LABEL HOLDER**
	To record the temperature data code AFG002	**To assemble two stacked containers or to block the container to the cart**	**For the identification of the content or destination**
Koala 20 AS	•		
Koala 32 AS	•		
Koala 32 AF	•	code RRI137	
Koala 50 AS	•		
Koala 70 AF	•		
Koala 80 AS	•		
Koala 90 AF	•	code RRI137	
Koala 140 AF	•	code RRI137	
Koala 150 AF	•	code RRI139	code AMC106; dim. 242Xh157 for A5 format documents
Koala 150 AS	•		code AMC106; dim. 242Xh157 for A5 format documents
Koala 160 AS	•		
Koala 370 AF	•		code AMC101; dim. 173xh200 mm; for A5 format documents
Koala 500 AF	•		code AMC101; dim. 173xh200 mm; for A5 format documents
Koala 780 AF	•		code AMC101; dim. 173xh200 mm; for A5 format documents
Koala 1000 AF	•		code AMC101; dim. 173xh200 mm; for A5 format documents
Koala 1300 AF	•		code AMC101; dim. 173xh200 mm; for A5 format documents
Koala 1300TW AF	•		code AMC103

		
STAINLESS STEEL GRIDS	**STAINLESS STEEL SUPPORT GRID**	**PLASTIC GRID**
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 AEA030 dim. 425x620x12h mm		
code AEA020 dim. 530x325xh12 mm with brackets code ABA250 and pair of runners code ABA302	code AEA012 dim. 430x630xh262 mm	
code AEA018; dim. 650x610xh16 mm		
code AEA008 dim. 535x594x20h mm		code PAPE0001 dim. 535x594xh20 mm
code AEA019 dim. 647x790x16h mm		
NON-FOLDING code AEA023 dim. 647x990xh16; FLIPPABLE code AEA029 dim. 990x657xh30 mm		
code AEA024		

	BRACKETS AND RUNNERS SYSTEM	**TROLLEYS / CASTORS KIT**	**GN ADAPTORS**
	For GN1/1 pans, grids or trays GN/EN, 600x400 mm boxes	**For easy handling**	**To house GN pans**
Koala 20 AS			
Koala 32 AS			
Koala 32 AF			
Koala 50 AS			
Koala 70 AF		Maxidolly trolley code MAXI0011 stainless handle/ MAXI 0012 chrome handle/ MAXI9002 without handle	
Koala 80 AS			
Koala 90 AF		polyethylene trolley code THS2009	
Koala 140 AF		galvanized trolley ode AIB005	
Koala 150 AF	possibility of inserting brackets code ABA250 and up to 9 pairs of runners ABA302	polyethylene trolley code THS30006; available for the static version only	
Koala 150 AS		galvanized trolley code AIB002	
Koala 160 AS		castor kit diam. 125 mm code RRI070	
Koala 370 AF			
Koala 500 AF			5 runners LOWER GN adaptor capacity 10 GN1/1 h 100 code AAA033; 5-runners UPPER GN adaptor capacity 10 GN1/1 h100 code AAA034
Koala 780 AF			
Koala 1000 AF			
Koala 1300 AF			
Koala 1300TW AF			

-30.0
AUX
Pego

CODE	MODEL	UNIT/ PACKAGING
GASKETS		
RRI020	QC5	5
RRI021	QC10, QC25, EY13	5
RRI022	QC20, AF6	5
RRI107	Q-Xtra	6
RRI023	AF7, AF8, Koala 70	5
RRI024	AL200, AF12	5
RRI025	AL300	5
RRI026	GN1/1	5
RRI027	AF150, AF300, Koala 150	5
RRI028	Maillon	5
RRI150	Koala 20 AS	3
RRI151	Koala 32 AS	3
RRI155	Koala 32 AF	3
RRI152	Koala 50 AS	3
RRI153	Koala 80 AS	3
RRI181	AF/Cargo/Koala 140 AF	5
RRI154	Koala 160 AS	3
RRI045	Cargo/Koala 370/500/550	1
RRI046	Cargo 900	1
RRI071	Cargo 1300TW	1
RRI074	Cargo 780/1000/1300,Koala 1000	1
RRI096	Sealed lid GN 1/1 (4210I)	6
RRI097	Sealed lid GN 1/1 (4210) for polycarbonate	6
RRI109	Sealed lid GN 1/2 (4220) for polycarbonate	6
RRI110	Sealed lid GN 1/2 (4220I) for stainless steel	6
RRI115	Cargo plug for the drainage of water	5
RRI199	DrIcy plug for the drainage of water	5
RRI195	DrIcy 150	1
RRI196	DrIcy 360	1
RRI197	DrIcy 540	1
LATCHES		
RRI001	Thermax stainless steel RIVETS (QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 70)	4
RRI130	Thermax stainless steel SCREWS (QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 70)	4
RRI094	Plastic QC25 (with plastic or stainless steel catches)	4
RRI002	Stainless steel RIVETS QC25 (with stainless steel catches only)	2
RRI128	Stainless steel SCREWS QC25 (with stainless steel catches only)	2
RRI198	Stainless steel DrIcy	1
RRI003	Thermax plastic RIVETS (GN18/18, AL200, AP100/150/200, AF12/140/150, Maillon, Malinette, Koala 140/150))	4
RRI112	Thermax plastic SCREWS Thermax (GN18/18, AL200, AP100/150/200, AF12/150, Maillon, Malinette, Koala 150)	4
RRI121	Koala yellow plastic RIVETS Koala (Koala 20/32/50/80/160)	4
RRI129	Thermax yellow plastic SCREWS (AF24/300)	4
RRI004	Blades for plastic latches (GN18/18, AL200, AP100/150/200, AF12/24/150/300, Koala 20/32/50/80/150/160, Maillon; Malinette)	4
RRI005	Complete hinge for Thermax RIVETS (AF6/7/8/12/24/150/300, AL200/300, Koala 70/150)	2
RRI113	Complete hinge for Thermax SCREWS (AF6/7/8/12/24/150/300, AL200/300, Koala 70/150)	2

CODE	MODEL	UNIT/ PACKAGING
RRI135	Yellow complete hinge for Thermax RIVETS (AF24/300)	4
RRI019	Black plastic handle cover (AF6/7/8, AL200/300, GN 1/1, GN 18/18, Maillon, AP100/150/200, Koala 70)	2
RRI132	Complete fastening kit (AF24 fixed model)	1
RRI102	Sealed lid (4210/4220) for polycarbonate (GN 1/1 e GN 1/2)	12
RRI103	Sealed lid (4210I/4220I) for stainless steel (GN 1/1 e GN 1/2)	12
RRI036	Complete fastening rod with RIVETS (Cargo/Koala 500)	1
RRI126	Complete fastening rod with SCREWS (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 latch and rods (Cargo/Koala 1100)	1
RRI142	Complete latch and rods (Koala 32AF)	1
RRI079	Locking handle with release button (Cargo/Koala 370/500/530/780/1000/1300/1300TW)	1
RRI056	Locking handle (Cargo 1300)	1
RRI041	Complete handle (Cargo 500/550/900/1100, Koala 500/1100)	1
RRI042	Locking handle (Cargo/Koala 500; version equipped with spring rod)	1
RRI043	Locking handle (Cargo 500/550/900/110, Koala 500/1100)	1
RRI073	Door retaining catch (Cargo/Koala 370/500/780/900/1000/1300/1300TW)	1
RRI134	Door retaining handle with rod (Cargo/Koala 550/1100, Cargo/Koala 500/900)	5
RRI075	Magnetic door retaining (Cargo 530/1300TW)	5
RRI200	Gas springs DrIcy 360	2
RRI201	Gas springs DrIcy 540	2
TAPS		
RRI093	QC25 standard complete kit	1
RRI014	QC25 inner gaskets	5
RRI047	QC25 hex nut	5
RRI091	QC25 plug	1
RRI011	QC complete kit (QC5/10/20, Q-Xtra)	1
RRI012	QC25 inner gaskets (QC5/10/20, Q-Xtra)	5
RRI015	QC tap butterfly nut (QC5/10/20, Q-Xtra)	5
RRI016	QC seeger kit (QC5/10/20, Q-Xtra)	5
RRI018	Plug for QC (QC5/10/20, Q-Xtra)	1
RRI175	QC long shank for tap (QC5/10/20)	1
RRI162	QC shank (nut+gasket) (QC5/10/20, Q-Xtra)	5
RRI063	QC seal gasket for tap (QC5/10/20, Q-Xtra)	5
RIVETS / RIVET COVER / SCREWS		
RRI006	Black rivet (4,8x16 mm) (Thermax plastic hinges and latches with rivets)	50
RRI007	Black rivet cover (Thermax plastic hinges and latches with rivets)	50
RRI008	Aluminium rivet (4,8x16 mm) (Hinges and latches with rivets)	50
RRI010	Neutral rivet cover (Hinges and latches with rivets)	50
RRI105	Thermax screws (Thermax plastic hinges and latches with screws)	50
VALVES		
RRI030	Complete (Thermax containers with vent valve, polycarbonate plate covers)	10
RRI031	With gasket for liquids (QC5/10/20/25, Q-Xtra, EY13)	10

CODE	MODEL	UNIT/ PACKAGING
ACTIVE DOORS		
K07C230I	230 V AC digital heating unit (without cable)	1
K08C230I	230 V AC heating unit (without cable)	1
AHB017	Active door cable 230 V AC	1
RRI108	230 V AC door fan kit (K07C230/I e K08C230/I)	1
RRI140	Digital thermostat and probe (K07C230/I e K08C230/I)	1
RRI084	Complete (screws, nuts and gasket for heating unit)	1
RRI133	Heating unit socket cover (K07C230/I e K08C230/I)	10
RRI035	Heating unit fastening screws (to Active Door Body)	4
CASTORS		
RRIR01	Zinc coated swivel castor ø 125 mm (Trolley AIB002/3/4/5)	1
RRIR02	Zinc coated swivel castor with brake ø 125 mm (Trolley AIB002/3/4/5)	1
RRIR03	Stainless steel swivel castor ø 125 mm (Trolleys AIA003,THS20006/8, THS30006, AF300, AF24)	1
RRIR04	Stainless steel swivel castor with brake ø 125 mm (Trolleys AIA003,THS20006/8, THS30006, AF300, AF24)	1
RRIR05	Zinc coated fixed castor ø 100 mm (Maxidolly/Smartdolly)	1
RRIR06	Zinc coated swivel castor ø 100 mm (Maxidolly/Smartdolly)	1
RRIR07	Stainless steel fixed castor ø 100 mm (Maxidolly inox, Multiservice S)	1
RRIR08	Stainless steel swivel castor ø 100 mm (Maxidolly inox)	1
RRIR09	Stainless steel swivel castor with brake ø 100 mm (Multiservice S)	1
RRIR10	Stainless steel fixed castor ø 125 mm (Carrelli THS20006/8, THS30006; AF300; AF24)	1
RRIR11	Nylon fixed castor ø 100 mm (Cargo 370/500 / DrIcy)	1
RRIR12	Nylon swivel castor ø 100 mm (Cargo 500/370 / DrIcy)	1
RRIR13	Nylon fixed castor with brake ø 100 mm (Cargo 500/370 / DrIcy)	1
RRIR17	Sandwich fixed castor ø 100 mm (Cargo 530)	1
RRIR18	Sanwich swivel castor ø 100 mm (Cargo 530)	1
RRIR14	Nylon fixed castor ø 125 mm (Cargo 550/780/900/1000/1100/1300/1300TW)	1
RRIR15	Nylon swivel castor ø 125 mm (Cargo 550/780/900/1000/1100/1300/1300TW)	1
RRIR16	Nylon swivel castor ø 125 mm with brake (Cargo 550/780/900/1000/1100/1300/1300TW)	1
RRIR19	Rubber fixed castor ø 100 mm (Koala 370/500)	1
RRIR20	Rubber swivel castor ø 100 mm (Koala 370/500)	1
RRIR21	Rubber fixed castor with brake ø 100 mm (Koala 370/500)	1
RRIR22	Rubber fixed castor ø 125 mm (Koala 1000)	1
RRIR23	Rubber swivel castor ø 125 mm (Koala 1000)	1
RRIR24	Rubber fixed castor with brake ø125 mm (Koala 1000)	1
RRI191	Castor ø125 mm (Cargo 780/900/1000/1300/1300TW)	1
RRI192	Castor ø125 mm (Cargo 370/500)	1
CABLES		
AHB017	230 V c.a. (l=2m) side plug (Koala 20/32/50/70/80/150/160/500/1100/1300)	1
AHB016	12/24 V standard (l=2 mt) (Koala 20/32/50/70/80/150 (Positive Static Model)/160)	1
AHB016S	Cable extension 12/24 V (l=6mt) (Koala 20/32/50/70/80/150 (Positive Static Model)/160)	1
AHB019	12/24 V standard (l=2 mt) (Koala 150 (Negative Static Model and Positive Ventilated)/500/1100)	1
AHB019L6	Cable extension 12/24 V (l=6mt) (Koala 150 (Negative Static Model and Positive Ventilated Model) /500/1100)	1
AHB014	12/24 V (Koala 70 (up to serial number n. 0079)/Koala 150 (up to S/N 0166)	1
AHB013	230 V c.a. (l=2m) standard plug (Koala 370/500 cooling unit on back ventilated)	1

Melform sales network

Melform is present in the 5 continents
thanks to a constantly growing sales network,
which ensures excellent commercial customer service
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