

THERMAX AF12 Heating Container 7/2/2025 rev0



GN 1/1



- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 85167970
- Capacity: 90 litres
- Compatible with food contact
- Power supply: 230Vac & 110Vac
- Warranty: 24 months
- Stackable and suitable for the modular system

MANUFACTURING MATERIALS

Polyethylene	internal and external walls of the door; suitable for food contact	Polyurethane	insulating material between the walls of the container and the door; free of CFCs and HCFCs
Silicone rubber	door and heating unit gasket	Polyamide with glass fiber	hinges
Stainless steel	internal protection of the heating group and screws fixing the heating group to the container	ABS	outer shell of the heating group

Model	Code	EAN code	External dimensions (mm)	Weight Kg
AF12 Digital version 230Vac	AF12A002	8022949092191	440X720X650	19.2
AF12 Analogue version 230Vac	AF12A001	8022949092597	440X720X650	19.2
AF12 Digital version 110Vac	AF12A004	8022949092191	440X720X650	19.2
AF12 Analogue version 110Vac	AF12A003	8022949092597	440X720X650	19.2



Via Savigliano 34 - 12030 Monasterolo di Savigliano (CN) - ITALY
 Tel. +39 0172812600 - info@melform.com
www.melform.com

PRODUCT FEATURES



Digital version

with front thermostat that allows you to program and monitor the temperature throughout the transport.

Operating range:
+30°C +85°C.



Analogue version

with preset temperature: **+75°C.**



Power consumption: 200W;
Current consumption: 0.87A.



Power supply:

- **230 Vac**
- **110 Vac**

Equipped with cable for connection to the mains, length 2 m



Inverter (AHD001) available on request for **connection to the vehicle cigarette lighter socket (12V DC).**

IPX4

Degree of protection of the heating group IP X4. Ensures insulation of the engine unit from splashes and pouring rain.



Heating group with internal stainless steel protection, designed to guarantee **high resistance to impacts and high temperatures**, ensuring maximum durability and reliability.



Internal protection designed to **avoid accidental contact** between the **heating group** and the **liquid foods transported**, ensuring safety and hygiene during use.



Heating group designed to be **easily disassembled without the use of tools**, facilitating **cleaning and maintenance** operations .







12 runners with differentiated pitch for flexible load arrangement.

Door that can be opened up to 240° and easily **removed** to facilitate cleaning and maintenance operations.

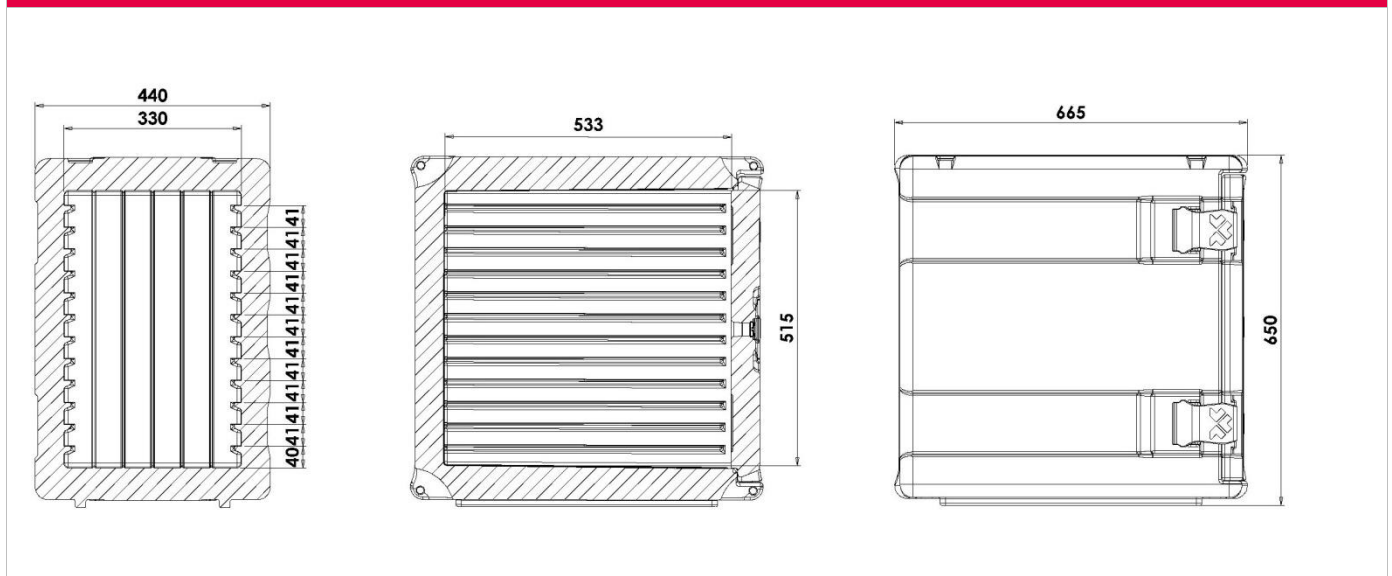
Stainless steel locking hooks, durable and reliable.



PRODUCT FEATURES

	<p>Handling trolley with 2 fixed wheels, 2 swivel wheels, 1 of which with brake</p> <ul style="list-style-type: none"> • capacity 150 kg • 4 non-marking rubber wheels and PP core • diameter : 125 mm 		<p>Stainless steel fixing kit: 1 kit (2 locks) for fixing to the trolley 2 kits (4 locks) for modular fixing + trolley</p>
	<p>Stainless steel grip handles</p>		<p>Closing hooks in shockproof material.</p>

TECHNICAL DATA (mm)



ACCESSORIES

Model	Color	Weight Kg	External dimensions (mm)	Code
GN 1/1 grid	stainless steel	1.3	530x325xh12	AEA020
Trolley	grey blue	6.4	505x685xh205	THS20009
Modular /trolley fixing kit	stainless steel	0.6		RRI137



MODULAR SYSTEM

Designed to meet various logistical needs, the **AF12 isothermal container is stackable and modular** ensuring maximum efficiency in both storage and transport.

Main features:

- **Total capacity (two cells)** : 180 Kg.
- **Stackable design** to optimize space and organization during transport and storage
- **Modularity for transport at different temperatures** :
 - *Fresh bond* : using two passive containers
 - *Hot/Cool* : Combination of a passive container with a heating one
 - *Flexible configurations* adaptable to specific transport needs
- **Double cell with advanced thermal insulation** :
It allows the simultaneous transport of **hot, fresh or frozen products**, ensuring thermal separation between the different temperatures
- **Ease of movement thanks to the dedicated trolley** , which ensures easy movement even when fully loaded

TIPS FOR USE

- **Thermal resistance** : door and container are guaranteed for use in a **temperature range from -30°C to +100°C** .
- **Thermal maintenance** : the **heating door** operates exclusively for temperature maintenance; it is recommended to load products at a temperature **not lower than 75°C** to ensure optimal performance.
- **Precautions for use** : to avoid permanent damage to the structure of the insulated container, **do not leave the heating unit on with the container empty for more than 30 minutes** .
- **Optimizing Performance:** To maximize the thermal efficiency of the **heating door** , it is recommended to **use the container at full load** and avoid **prolonged openings** in case of multiple deliveries.
- **Ease of cleaning** : once the heating unit has been removed, the **door can be washed in the dishwasher, ensuring quick and effective** cleaning .

