THERMAX AF150 heating container



















Brand: MELFORM

• Country of origin: ITALY

• Customs code: 85167970

• Capacity: 148 litres

Compatible with food contact

• Color: gray/red

• Power supply: 230Vac (inverter available for 12V power supply)

• Warranty: 24 months

• Stackable and suitable for 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; CFC and HCFC free			
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
AF150 digital version	A150A002	8022949092191	570X835Xh690	27.7
AF150 analog version	A150A001	8022949092597	570X835Xh690	27.7



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

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).



Degree of protection

of the heating group

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.



Stainless steel adapters and guides

designed to ensure maximum versatility and compatibility with different container formats. Ideal for hosting:

- GN and EN containers
- GN and EN trays
- 600 x 400 trays and tubs



PRODUCT FEATURES



Polyethylene trolley, load capacity 200 kg equipped with 4 swivel wheels, 2 of which with brakes, diam. 125 mm



Stainless steel fixing kit: 1 kit (2 locks) for fixing to the trolley 2 kits (4 locks) for modular fixing + trolley

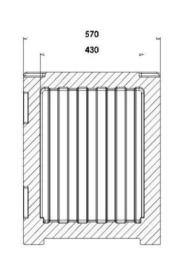


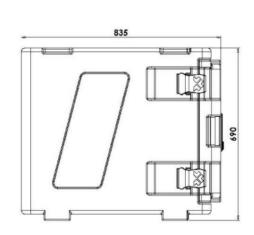
Stainless steel grip handles

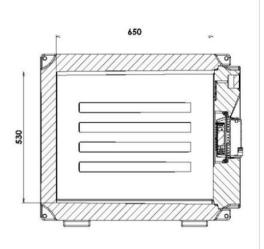


Closing hooks in shockproof material.

TECHNICAL DATA (mm)







ACCESSORIES				
Model	Material	Weight Kg	External dimensions (mm)	Code
GN 1/1 grid	stainless steel	1.3	530x325xh12	AEA020
Self-supporting grid	stainless steel	3	430x630x262	AEA012
Cart	polyethylene	7	625x845xh210	THS30006
Modular Fixing Kit or AF150 Trolley	stainless steel	0.6		RRI137
GN/EN adapters and 2 pairs of guides	stainless steel	4.9		RRI237
Pair of additional guides	stainless steel			ABA302

MODULAR SYSTEM

Designed to meet various logistical needs, the **AF150 isothermal container is stackable and modular**, ensuring maximum efficiency in both storage and transport.

Main features:

- Total capacity (two cells): 296 Kg.
- Stackable design to optimize space and organization during transport and storage
- Modularity for transport at different temperatures:
 - o Fresh bond: using two passive containers
 - o Hot/Cool: combination of a passive container with a heating one
 - o 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 easy 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 no 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.
- Performance optimization: To maximize the thermal efficiency of the Active Door, it is recommended to use the container at full load and avoid prolonged openings in case of multiple deliveries.
- Easy to clean: once the heating unit has been removed, the door can be washed in the dishwasher, ensuring quick and effective cleaning.

