Integral Isothermal Tray with Round Compartments TS50

EN

Isothermal tray with integral lid and round compartments for food delivery

- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 39231090
- Compatible with food contact
- EURONORM dimensions
- 4 perfectly isolated compartments
- Dishwasher safe
- Technology: rotomoulding
- Warranty: 24 months
- Fully recyclable at the end of its operational life.
- Stackable and easy to handle

MANUFACTURING MATERIALS

Polypropylene	internal and external walls of the base and lid; suitable for food contact	Polyurethane	insulating material between the walls of the base and cover; CFC and HCFC free

Model	Code	EAN code	External dimensions (mm)	Weight (kg)
TS50 integral lid **orange/grey**	TS540101	8022949067007	530x370x105h	2.6
TS50 integral lid **blue/grey**	TS540104	8022949157463	530x370x105h	2.6
TS50 integral lid **green/grey**	TS540105	8022949157494	530x370x105h	2.6

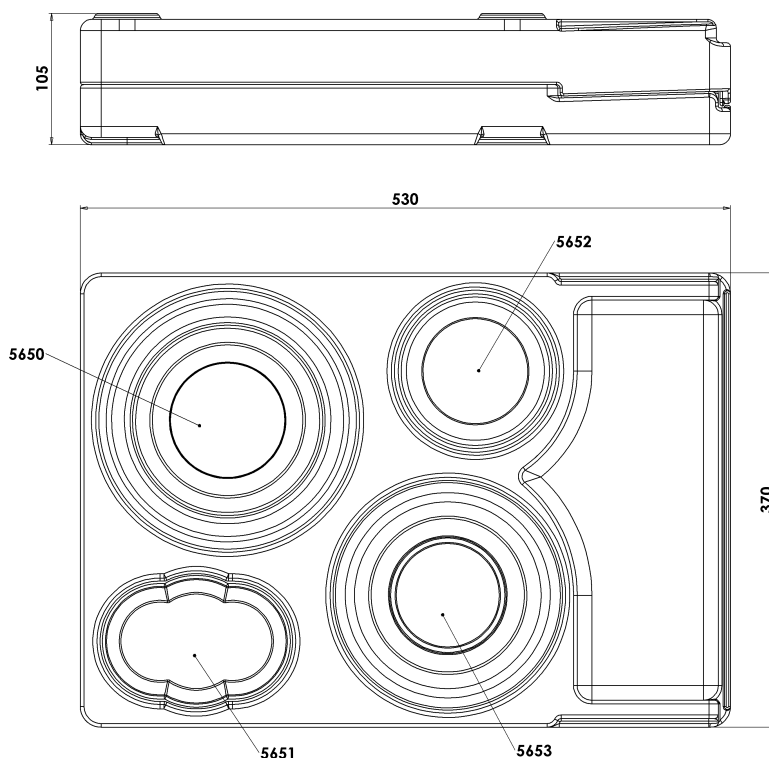|	
Equipped with : 1 seat (A) diam 210mm 1 seat (B) diam. 150mm 1 seat (C) diam. 130mm 1 seat (D) diam 105mm 1 seat (E) for meal complements	The tray compartments are thermally insulated, allowing you to transport **four courses at different temperatures** while preventing any risk of thermal contamination.
Perfectly stackable base and lid for excellent thermal stability.	Easy to use: It allows the consumption of the meal directly from the tray
The isothermal energy of the tray ensures thermal maintenance even if the user is not present at the distribution of the meal.	Dishwasher safe.
Convenient for preparation, both on a conveyor belt and on a fixed shelf.	Easily stackable, to optimize the storage surface
Available, on request, interlocking card holder.	Available, on request, pair of stainless steel safety closures.
Available, on request, tray trolleys with 12 and 24 seats in stainless steel, for easy handling.	Monobloc structure, without edges, joints and welding.
Insulation with CFC and HCFC-free polyurethane foam.	°C — Container guaranteed for use: **from −30° C to +85°C**.

TIPS FOR PROPER TEMPERATURE MAINTENANCE

+75°C/+ 85°C	Make sure that the food is portioned at the correct temperature between 75°C and 85°C.

TECHNICAL DATA (mm)

ACCESSORIES	Code	Material	Ext. dim. (mm)	Weight (Kg)
Locking kit	ANA003	stainless steel		
Interlocking card holder	AMA301	stainless steel		
12 runners handling trolley	3748A	stainless steel	480x610xh1800	20
24 runners handling trolley	3751A	stainless steel	870x610xh1800	32

MELAMINE ACCESSORIES

	Code: 5650 Plate ø 210 mm		Code: 5652 Bowl ø 130 mm
	Code: ADB006 free-standing lid Ø 210 mm		Code: ADB042 Lid ø 130 mm
	Code: 5653 Bowl ø 150 mm		Code: 5651 Bowl ø 105 mm
	Code: ADB043 Lid ø 150 mm		

MELFORM isothermal trays are equipped with melamine tableware.

- Specifically designed to be used as an accessory and adapt perfectly in the tray seats, the melamine tableware set has a shiny and shiny appearance, similar to ceramic thanks to a specific treatment that makes the product unique and of the highest quality.

- Lightweight and easy to handle, MELFORM melamines are unbreakable and used mainly in schools, hospitals, nursing homes, where user safety is the priority.

- Easily sanitized and dishwasher safe, they comply with food safety regulation 852/2004/EC (HACCP).

- Operating temperatures: from -18°C to +80°C.

- Maximum washing and drying temperature: +80°C.

- Resistant to detergents with PH less than or equal to 10.

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