

G E N E R A L
 C A T A L O G
 2 0 1 7





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.

MELFORM





Company with ISO 9001:2008 certified management systems



**HYGIÈNE 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



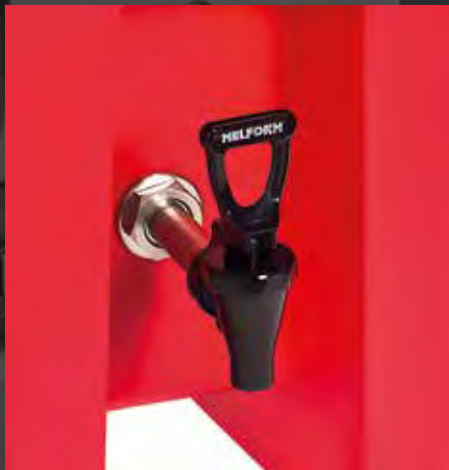
EXPERIENCE



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 in 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 corporate focus on research and development activities, moreover, allows the Melform trademark to always be at the cutting edge in global competition.



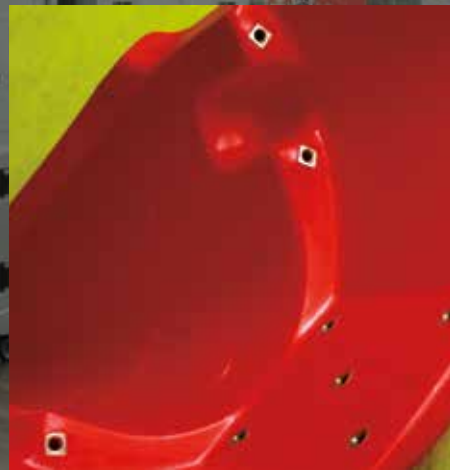
**CUSTOMISED
SOLUTIONS**



QUALITY



SAFETY





CUSTOMISED SOLUTIONS

A 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

The Melform 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.

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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 best suited to you:

FOR FOODSERVICE, HOTEL AND CATERING SERVICE

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

MELFORM SERVICE LINE TRAYS

HIGHLY RELIABLE

sturdy and durable work tools.

UNIQUE STRONG AND DURABLE COLOUR COMBINATIONS

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, according to what is prescribed by (EU) regulation No. 03/2012.

WARRANTY ON BREAKAGE

guaranteed against breakage for 5 years.

CUSTOMISATION

Melform trays can be customised with images, pictures, writings and logos.



FOR MEALS ON WHEELS SERVICE

Melform produces a wide range of trays and isothermal containers for serving and distributing individual meals

MONOTHERM LINE

FUNCTIONAL and PRACTICAL

solutions for those who organise meal transport and distribution.

Food SAFETY and QUALITY

for the final consumer.

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.



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.



FOR TRANSPORTING MEALS AND DRINKS AT A CONTROLLED TEMPERATURE

THERMAX LINE

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

KOALA LINE

TEMPERATURE ADJUSTMENT RANGE

from -18°C to $+10^{\circ}\text{C}$.

EASY TO TRANSPORT BY CAR

Easy to transport by car and easy to handle thanks to the limited size and weight.

SUITABLE FOR CARRYING COMPOSITIONS

of Gastronorm pans $1/2 + 1/3$.

THEY KEEP THE CONTENT (FRESH OR FROZEN)

at a constant temperature, up to -18°C with external temperature $+30^{\circ}\text{C}$.



Invest the right way: choose MELFORM

DURABLE

Melform products are built to last; their performance remains unchanged over the years.

MATERIALS IN CONTACT WITH FOOD

Melform isothermal containers are safe in contact with food on the whole surface (EU Reg.No. 10/2011).

COMPLIANT ISOTHERMAL PERFORMANCE

temperature maintenance is in line with the existing required standards (EC Reg. 852/2004 - HACCP -) and with the applicable technical standards (EN12571 and Accord AFNOR AC D40-007).

ATP CERTIFIED

for the road transport of perishable goods.
Melform containers can be ATP certified and operate in accordance with applicable laws.

FLEXIBILITY IN TRANSPORT MANAGEMENT

designed with dimensions suitable to be placed on any normal vehicle.

MULTI TEMPERATURE

chilled, frozen and ambient temperature products can be transported simultaneously in a single non-insulated vehicle. Temperature adjustment range: from -18°C to +10°C.

ECOFRIENDLY

Fully recyclable at the end of operating life.

WASHABLE AND CLEANABLE

easily washable and cleaned to prevent contamination.

MELFORM: A RELIABLE PARTNER FOR THE PROTECTION OF THE QUALITY

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





Containers for the transport of meals
and beverages at controlled temperatures

THERMAX LINE



APPLICATIONS:

- **HORECA (Hotellerie-Restaurant-Café)**
- **banqueting**
- **catering**
- **military and civil protection**

TECHNOLOGY AND ISOTHERMAL QUALITY

Thermax isothermal containers are produced with rotational moulding technology: the container and the door have monolithic structure (devoid of corners, junctions and weldings). They are manufactured with polyethylene suitable for food contact and insulated with polyurethane foam without CFC and HCFC.

TEMPERATURE UNDER CONTROL

Thermax Line is a complete range of insulated containers for logistics.

Thanks to the optimal isothermal performance, they grant the transport of hot, chilled and frozen food.

FOOD QUALITY PROTECTION

Thermax Line solutions allow to maintain food at the proper temperature for a long time, limiting the risk of uncontrolled bacterial proliferation and protecting the quality of the food.

VALUE ADDED IN THE WORKING CYCLE

Thermax Line containers have been designed to make the working cycle of food & beverage professionals more convenient and efficient. Ergonomic handles, trolleys, removable doors and gaskets, easily replaceable hooks and hinges, stackable and washable in the dishwasher. Saving time and maintaining food quality: Melform containers confer real added value for the levels of service delivered.

QC 5

CAPACITY: 4,3L

Indicated for beverage transport and distribution.

Recessed tap

Stainless steel catches

COLOUR	CODE	EXT. DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	QC050011	245x350x395 mm	4,3 l	5 kg
blue	QC050001	245x350x395 mm	4,3 l	5 kg
red	QC050007	245x350x395 mm	4,3 l	5 kg
sand	QC050003	245x350x395 mm	4,3 l	5 kg



ACCESSORIES:

ARTICLE	CODE
Long shanck kit	RR1175
Plug kit	RR1018

QC 10

CAPACITY: 10L

Maximum flexibility of use.

Recessed tap

Stainless steel catches



COLOUR	CODE	EXT. DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	QC100011	240x430x430 mm	10 l	6,2 kg
blue	QC100001	240x430x430 mm	10 l	6,2 kg
red	QC100007	240x430x430 mm	10 l	6,2 kg
sand	QC100003	240x430x430 mm	10 l	6,2 kg



ACCESSORIES:

ARTICLE	CODE
Long shanck kit	RR1175
Plug kit	RR1018

QC 20

CAPACITY: 19L

Perfect for large users.

Recessed tap

Stainless steel catches

COLOUR	CODE	EXT. DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	QC200011	295x465x460 mm	19 l	7,6 kg
blue	QC200001	295x465x460 mm	19 l	7,6 kg
red	QC200007	295x465x460 mm	19 l	7,6 kg
sand	QC200003	295x465x460 mm	19 l	7,6 kg



ACCESSORIES:

ARTICLE	CODE
Long shanck kit	RR1175
Plug kit	RR1018



Long shank kit
Allows for easily housing cups and bowls of various sizes.



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

Q-Xtra

CAPACITY: 10L

Recommended for the distribution of drinks during buffet breakfasts and receptions.

- Recessed tap**
- Stainless steel grip handles**
- Shockproof catches**



COLOUR	CODE	EXT. DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	QA100001	265x450x453 mm	10 l	5,4 kg

ACCESSORIES:

ARTICLE	CODE
Plug kit	RRI018



QC 25

CAPACITY: 10L

Robust and indestructible, with 25 litre capacity, it is suitable for military exercises and for Civil Protection uses.

- Recessed tap**
- Grip handles**
- Stainless steel catches**
- Sealable catches**

COLOUR	CODE	EXT. DIM. AXBXH	CAPACITY	WEIGHT
blue	QC250001	310x455x588 mm	25 l	8,5 kg
red	QC250007	310x455x588 mm	25 l	8,5 kg
military green	QC250013	310x455x588 mm	25 l	8,5 kg



ACCESSORIES:

ARTICLE	CODE
Plug kit	RRI091

Top Ten

CAPACITY: 10L

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

Complete with inner bowl

Recessed tap

Grip handle

Catches made of shockproof material

COLOUR	CODE	EXT. DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	TP100012	390x390x490 mm	10 l	9 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	CAPACITY	WEIGHT
Drip-tray	grey/blue melange	TP0R0028	390x460x83 mm	-	1,6 kg
Additional inner bowl	transparent	PAQP9001	-	10 l	0,9 kg



Drip-tray
Available on request.



No. 1 Inner bowl included in the code TP100012.

EY 13

CAPACITY: 13L

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 mm pans

Stainless steel catches

COLOUR	CODE	EXT. DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	EY130006	240x430x375 mm	13,75 l	5 kg
blue	EY130001	240x430x375 mm	13,75 l	5 kg
red	EY130004	240x430x375 mm	13,75 l	5 kg

ACCESSORIES:

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



AF 6 GN 1/2

6 RUNNERS WITH DIFFERENTIATED PITCH

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

Designed to house eutectic plates (see P. 36)

Stainless steel catches

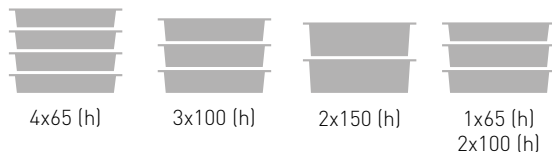
Extractable grip handles

Adjustable relief valve

Removable gasket



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF060006	EXT. 410x360x440 mm INT. 330x275x340 mm	30,5 l	7,5 kg
blue	AF060001	EXT. 410x360x440 mm INT. 330x275x340 mm	30,5 l	7,5 kg
red	AF060004	EXT. 410x360x440 mm INT. 330x275x340 mm	30,5 l	7,5 kg



AF 7 GN 1/1

7 RUNNERS WITH DIFFERENTIATED PITCH

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

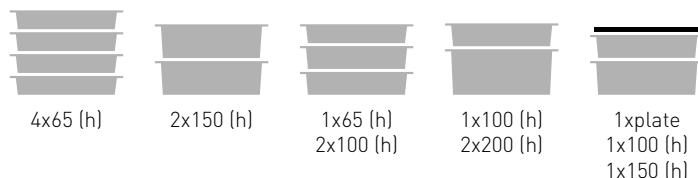
Extractable grip handles

Adjustable relief valve

Removable gasket



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF070006	EXT. 440x640x480 mm INT. 325x540x360 mm	63 l	11 kg
blue	AF070001	EXT. 440x640x480 mm INT. 325x540x360 mm	63 l	11 kg
red	AF070004	EXT. 440x640x480 mm INT. 325x540x360 mm	63 l	11 kg



AF 8 GN 1/1

8 RUNNERS WITH CONSTANT PITCH

Recommended for carrying GN pans of equal height.
5 litre extra capacity compared to AF 7.

Designed to house eutectic plates (see P. 37)

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Removable gasket



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF080006	EXT. 440x640x480 mm INT. 325x540x380 mm	68 l	11,5 kg
blue	AF080001	EXT. 440x640x480 mm INT. 325x540x380 mm	68 l	11,5 kg
red	AF080004	EXT. 440x640x480 mm INT. 325x540x380 mm	68 l	11,5 kg



4x65 (h)



2x150 (h)



1x65 (h)
2x100 (h)



1x100 (h)
2x200 (h)



1xplate
1x65 (h)
1x200 (h)



AF 12  **GN 1/1**

12 RUNNERS WITH CONSTANT PITCH

Container with large capacity, compact and easy to handle.

Designed to house eutectic plates (see P. 37)

Designed for use with active door (see P. 49)

Catches in shockproof material

Optimised for modular system

Stainless steel grip handles

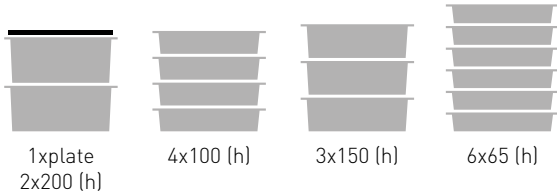
Built-in label holder

Adjustable relief valve

Removable gasket



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF12H006	EXT. 440x665x650 mm INT. 330x533x515 mm	90 l	16,5 kg
blue	AF12H004	EXT. 440x665x650 mm INT. 330x533x515 mm	90 l	16,5 kg
red	AF12H005	EXT. 440x665x650 mm INT. 330x533x515 mm	90 l	16,5 kg



ACCESSORIES:

ARTICLE

- Card label kit for AF 12 - 100 pcs per kit
- Trolley AF 12
- Single interlocking kit (2pcs.)
- GN1/1 grid

COLOUR

- grey/blue melange
- stainless steel
- stainless steel

CODE

- RRI157
- THS20009
- RRI137
- AEA020

EXT. DIM.

-
- 505x685x205 mm
-
- 530x325xh12 mm

CAPACITY

-
-
-
-

WEIGHT

-
- 6,4 kg
- 0,6 kg
- 1,3 kg



AL 200 GN 1/1

1 RUNNER

Equipped with wide side opening to facilitate loading GN pans.
Also recommended for transporting 18x18 disposable foil.
Provided with a runner for housing an eutectic plate.

Designed to house eutectic plates (see P. 37)

Catches in shockproof material

Extractable grip handles

Adjustable relief valve

Removable gasket

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AL200007	EXT. 460x640x380 mm INT. 330x545x245 mm	48 l	10 kg
blue	AL200001	EXT. 460x640x380 mm INT. 330x545x245 mm	48 l	10 kg
red	AL200004	EXT. 460x640x380 mm INT. 330x545x245 mm	48 l	10 kg



1xplate
2x100 (h)



1xplate
1x200 (h)



AL 300 GN 1/1

Good capacity: it is also possible 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

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AL300006	EXT. 440x640x480 mm INT. 330x535x350 mm	63 l	12 kg



1xplate
2x150 (h)



1xplate
1x100 (h)
1x200 (h)



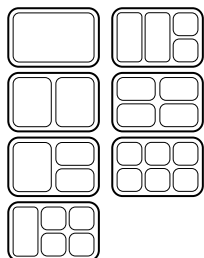
GN 1/1  **GN 1/1**

CAPACITY: 39 L

Flexible and functional: the perfect solution for transporting Gastronorm pans h=200 and submultiples.

- Stainless steel catches**
- Extractable grip handles**
- Adjustable relief valve**
- Removable gasket**

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	GN110006	EXT. 415x660x300 mm INT. 330x535x205 mm	39 l	7,4 kg
blue	GN110001	EXT. 415x660x300 mm INT. 330x535x205 mm	39 l	7,4 kg
red	GN110004	EXT. 415x660x300 mm INT. 330x535x205 mm	39 l	7,4 kg



GN 18/18  **GN 1/1**

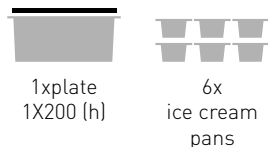
CAPACITY: 49 L

A perfect combination: one eutectic plate + one GN PAN H 200 and submultiples, or six 4.75 litre ice cream pans.

Also recommended for transporting 18x18 disposable foils.

- Catches made of shockproof material**
- Extractable grip handles**
- Designed to house eutectic plates (see P. 37)**

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	GN180006	EXT. 460x640x380 mm INT. 365x545x245 mm	49 l	9,5 kg



AP 100 GN 1/1

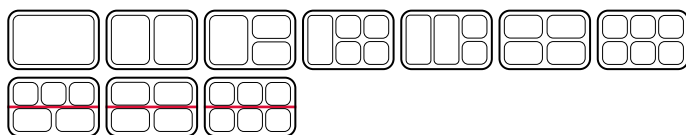
CAPACITY: 17 L

Specially designed to house **Gastronorm h 100 mm** pans and submultiples.

Available stainless steel adapter for GN1/4 and GN1/6 pans

Catches made of shockproof material
Extractable grip handles

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AP100006	EXT. 410x610x200 mm INT. 310x510x110 mm	17 l	5,3 kg
blue	AP100001	EXT. 410x610x200 mm INT. 310x510x110 mm	17 l	5,3 kg
red	AP100004	EXT. 410x610x200 mm INT. 310x510x110 mm	17 l	5,3 kg



ACCESSORIES:

ARTICLE

Adapter for GN1/4 and GN1/6 l=530 mm

COLOUR

stainless steel

CODE

ABA005

AP 150 GN 1/1

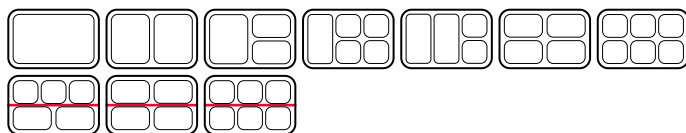
CAPACITY: 24,5 L

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

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AP150006	EXT. 410x610x250 mm INT. 310x510x160 mm	24,5 l	6,1 kg
blue	AP150001	EXT. 410x610x250 mm INT. 310x510x160 mm	24,5 l	6,1 kg
red	AP150004	EXT. 410x610x250 mm INT. 310x510x160 mm	24,5 l	6,1 kg



ACCESSORIES:

ARTICLE

Adapter for GN1/4 and GN1/6 l=530 mm

COLOUR

stainless steel

CODE

ABA005

AP 200  **GN 1/1**

CAPACITY: 31 L

Specially designed to house **Gastronorm h 200 mm** pans and submultiples.

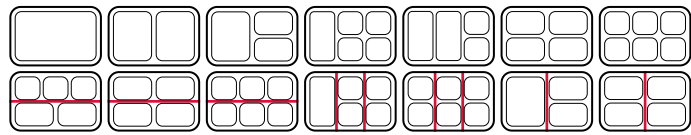
Large capacity container, easy to handle.

Stainless steel adapters available for GN 1/3, GN1/4 and GN1/6 pans

Catches made of shockproof material

Extractable grip handles

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AP200006	EXT. 410x610x300 mm INT. 310x510x210 mm	31 l	6,8 kg
blue	AP200001	EXT. 410x610x300 mm INT. 310x510x210 mm	31 l	6,8 kg
red	AP200004	EXT. 410x610x300 mm INT. 310x510x210 mm	31 l	6,8 kg



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 Trolley

Recommended for AF and GN containers.
 Lightweight and easy to manoeuvre thanks to the practical handle.
 It allows to move without effort up to three stacked containers.
 Large capacity: can carry up to 150Kg.
 Polyethylene body.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange chrome handle	MAXI0012	EXT. 525x750x965 mm	-	9,4 kg
grey/blue melange stainless steel handle	MAXI0011	EXT. 525x750x965 mm	-	9,4 kg
grey/blue melange no without handle	MAXI9002	EXT. 525x750x210 mm	-	7 kg



Multiservice S Trolley

Indicated for AL and AP containers.
 Lightweight and easy to manoeuvre thanks to the practical grip handles.
 Large 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.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	MSV10011	EXT. 710x650x1065 mm	-	14,5 kg



Multiservice D Trolley

Recommended for transporting Thermax containers, in particular the top opening versions. Available (on request) one or more shelves, useful for preparing an island for the direct service of meals during receptions.

Large capacity: can carry up to 200Kg in weight.

Equipped with four rubber castors Ø 100mm, two of which swivel and with parking brake.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	MSV10012	EXT. 710x1300x1065 mm	-	30 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
PMS shelf	grey/blue melange	35000006	650x955x90 mm	10 kg each



AF 150



ATP

GN 1/1

EN

600x400

Isothermal container with front opening for the transport of hot, chilled and frozen multi-portion meals and of perishable products at controlled temperature.
 Excellent load capacity, indicated for transporting large quantities.
 Great flexibility: using the bracket and runners system, it is possible to transport GN pans,
 EN trays, pans for pastries and 600 x 400 mm containers.
 Stackable and easily movable.

Hinges and catches in shockproof material

Grip handles in stainless steel

Adjustable relief valve

Removable gasket

Designed to house eutectic plates (see P. 37)

Designed for use with active door (see P. 49)



AF 150

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1500012	EXT. 570x790x690 mm INT. 430x650x530 mm	148 l	24,5 kg

AF 150 WITH RUNNERS FOR EUTECTIC PLATE

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF1509022	EXT. 570x790x690 mm INT. 430x650x530 mm	148 l	25 kg

AF 150 EQUIPPED WITH 1 SET OF BRACKETS AND 3 PAIRS OF RUNNERS

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF1509025	EXT. 570x790x690 mm INT. 430x650x530 mm	148 l	31 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Set of bracket for runners	stainless steel	ABA250	-	2,5 kg
Pair of runners	stainless steel	ABA302	-	1,2 kg
GN1/1 grid	stainless steel	AEA020	530x325xh12 mm	1,3 kg
Support grid	stainless steel	AEA012	430x650xh261 mm	3 kg
Label holder	transparent	AMC106	242xh157 mm	-
Certificate of ATP approval, IN class for AF150	-	AOC005	-	-



Trolley for AF 150 front opening

Available in three versions:

- in polyethylene, lightweight and durable, with rounded corners in order to not damage the walls or furniture in case of accidental contact;
- in stainless steel, resistant to external agents (rust);
- in galvanised steel, sturdy and reliable.

AF 150 POLYETHYLENE TROLLEY

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	THS30006	EXT. 625x845x210 mm	-	6,3 kg

AF 150 GALVANISED TROLLEY

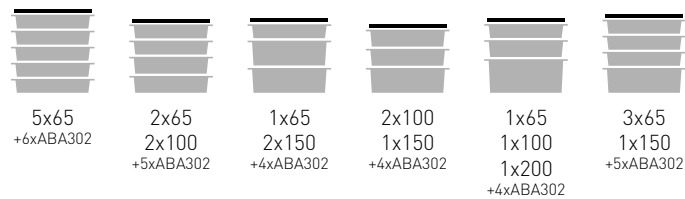
COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
galvanised steel	AIB003	EXT. 585x625x175 mm	-	8 kg

AF 150 STAINLESS STEEL TROLLEY

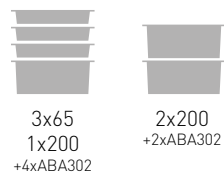
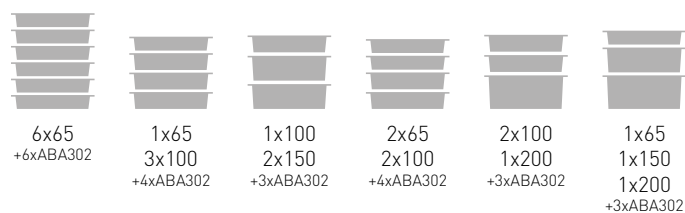
COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
stainless steel	AIA003	EXT. 585x625x175 mm	-	8 kg



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



Without eutectic plate.



AF 150V **ATP**

TOP OPENING

Equipped with a practical top opening: **the perfect solution for transporting goods in bulk.**

Catches made of shockproof material

Stainless steel grip handles

Adjustable relief valve

Removable gasket

Available version for the transport of dry ice

Available version with eutectic plates on the lid in order to optimise the load capacity

Designed to house eutectic plates GN1/1 (see P. 37)

AF 150 V

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1500011	EXT. 690x570x790 mm INT. 530x430x650 mm	148 l	24,5 kg

AF 150 V DRY ICE TRANSPORT VERSION

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509044	EXT. 690x570x790 mm INT. 530x430x650 mm	148 l	24,5 kg

AF 150 V WITH RUNNERS ON LID FOR EUTECTIC PLATES

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509059	EXT. 690x570x790 mm INT. 530x430x650 mm	148 l	27,5 Kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
AF 150 V trolley	galvanised steel	AIB002	725x570x150 mm	11 kg
Chilled plate	white/white cap	AGA004	210x375x20 mm	1,5kg
Frozen plate	white with red cap	AGB004	210x375x20 mm	1,5 kg
Label holder	transparent	AMC106	242xh157 mm	-
Certificate of ATP IN class for AF150	-	AOC005	-	-



MAILLON **ATP**

CAPACITY: 68 L

It can simultaneously carry **chilled, frozen and ambient temperature foodstuffs** thanks to the eutectic plates and isothermal separator.

Perfect for last mile urban logistics

Useful for multi-drop deliveries to small points of sale and home deliveries

Catches made of shockproof material

Extractable grip handles

Removable gasket



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	MAIL0006	EXT. 850x450x390 mm INT. 750x330x270 mm	68 l	13 kg
sand	MAIL0002	EXT. 850x450x390 mm INT. 750x330x270 mm	68 l	13 kg

ACCESSORIES:

ARTICLE

Maillon chilled plate
 Maillon frozen plate
 Maillon extra-frozen plate
 Maillon isothermal separator
 Galvanised 2 castors trolley
 Certificate of ATP approval,
 IN class for Maillon

COLOUR

pink
 blue
 green
 sand
 galvanised steel

CODE

PEML0001
 PEML0002
 PEML9008
 PEML0004
 AIB001
 AOC006

EXT. DIM.

360x270x39 mm
 360x270x39 mm
 360x270x39 mm
 360x270x39 mm
 castors dia. 100 mm

WEIGHT

2,9 kg
 2,9 kg
 2,9 kg
 0,8 kg
 1,1 kg



Thermax Thermal Accumulators



Melform thermal accumulators, thanks to the excellent eutectic properties, maintain the meals at optimal storage temperature. They act as thermal energy accumulators which is released during the transport, extending the temperature retention time of meals. Particularly suitable in case of containers not fully loaded. They allow to correctly operate in HACCP environment. The eutectic liquid inside the plates is non-toxic: maximum safety even in case of accidental contact with food.

Indications for use:

- dip the hot plate in water at the temperature of 80°C for 50 minutes;
- freeze the chilled plate to at least -10°C;
- freeze the frozen and extra - frozen plates 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/AF150/AL/GN/MELPOP CONTAINERS (AF6 EXCLUDED)

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	

All Melform isothermal and refrigerated containers can be used in **the military, aeronautical and naval sectors , as well as for civil protection.**

Wide range of containers and isothermal trays for meal distribution.

Isothermal and refrigerated containers for the storage and transportation of foodstuffs.

Contact your Melform commercial service for more information on available models.



Refrigerated isothermal containers for transporting perishable goods.



Isothermal containers for beverages.



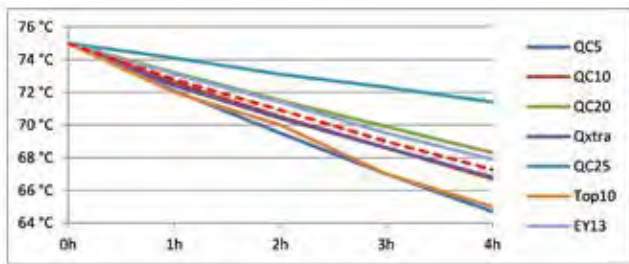
Isothermal containers of various capacities for transporting and distributing meals.



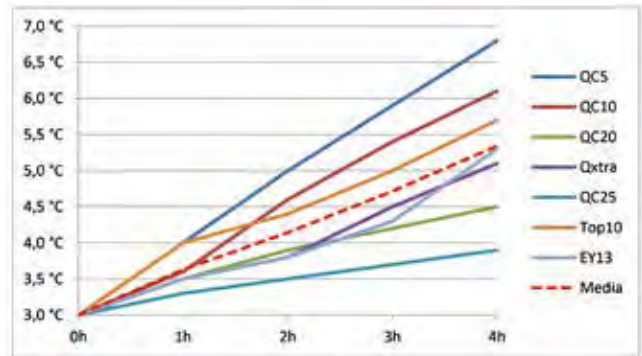
ISOTHERMAL CONTAINERS FOR BEVERAGES – QC

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

Hot test



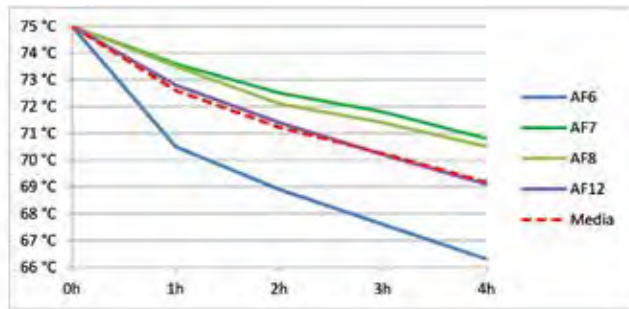
Cold test



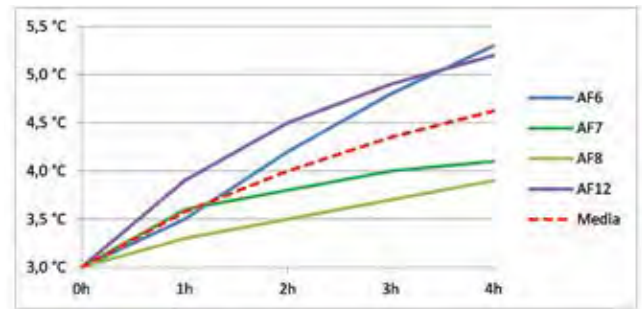
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - FRONT OPENING - AF

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

Hot test



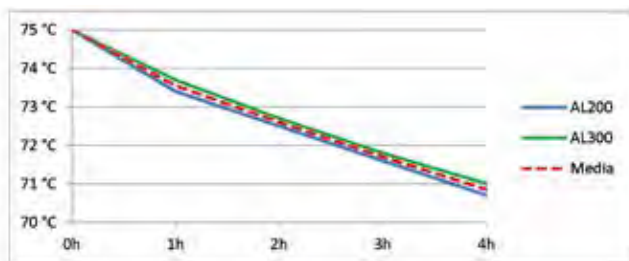
Cold test



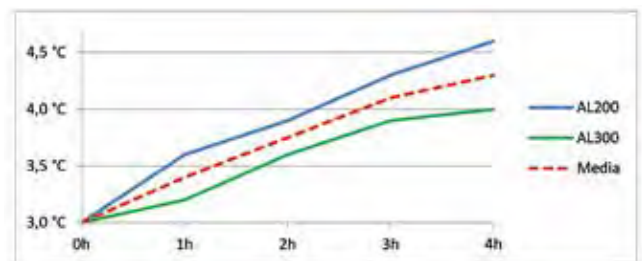
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - SIDE OPENING - AL

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

Hot test



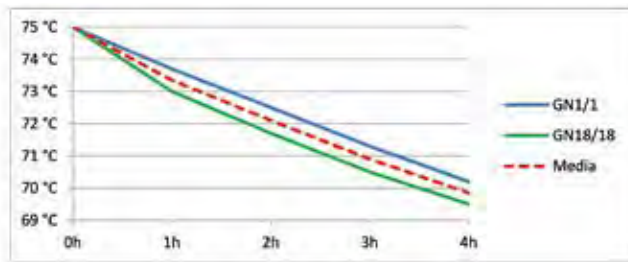
Cold test



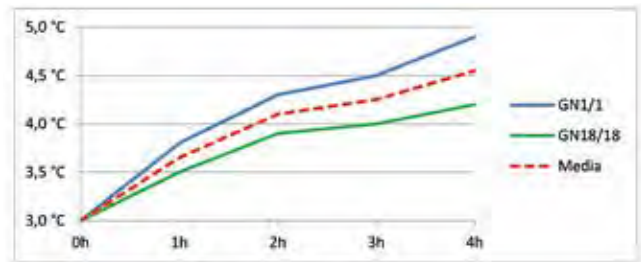
Isothermal containers for transporting meals - TOP OPENING - GN

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

Hot test



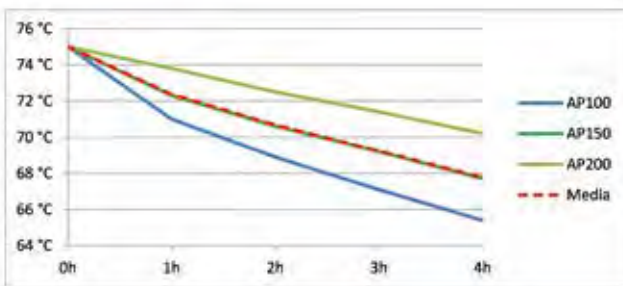
Cold test



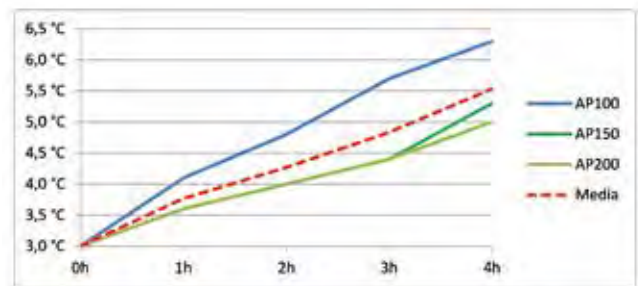
ISOTHERMAL CONTAINERS FOR TRANSPORTING MEALS - TOP OPENING FOR SERVICE - AP

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

Hot test



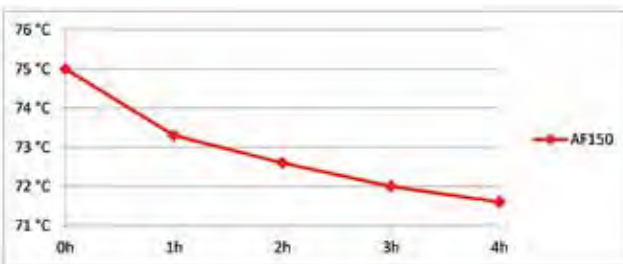
Cold test



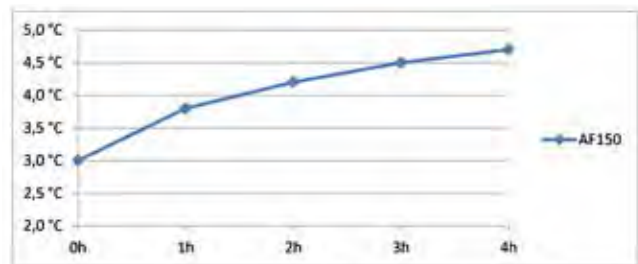
ISOTHERMAL CONTAINERS FOR TRANSPORTING FOOD - AF150 -

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

Hot test



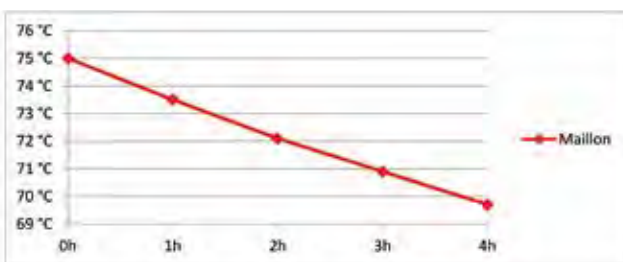
Cold test



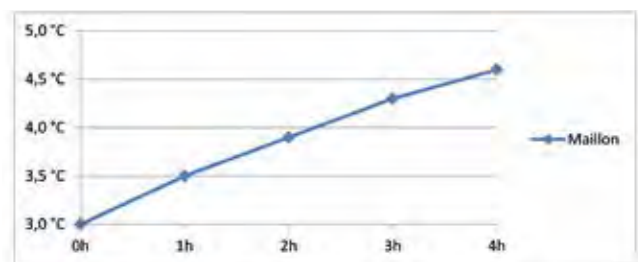
ISOTHERMAL CONTAINERS FOR MULTI-TEMPERATURE TRANSPORT - MAILLON -

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

Hot test



Cold test





EPP containers for transporting meals
at controlled temperature

MELPOP LINE



APPLICATIONS:

- foodservice
- catering
- food industry

EXCELLENT VALUE FOR MONEY

Melpop Line containers made of expanded polypropylene, practical and convenient, are indicated for quick deliveries.

ECO-FRIENDLY

Fully recyclable at the end of operating life.

LIGHT AND EASY TO HANDLE

Melpop containers are convenient to carry and allow to work in HACCP environment.

Melpop GN 1/1 Basic **GN 1/1**

CAPACITY: 38,6 L

Light and low-cost container, suitable for conveying Gastronorm 1/1 pans and submultiples. Designed to house eutectic plates (see P. 37).

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
black	MP11A001	EXT. 600x400x270 mm INT. 540x340x210 mm	38,6 l	0,75 kg

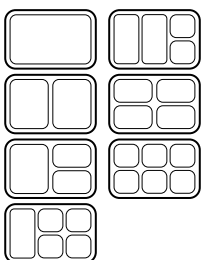


Melpop GN 1/1 Plus **GN 1/1**

CAPACITY: 45,6 L

Lightweight and rugged container, equipped with built-in handles. Suitable for transporting Gastronorm 1/1 pans and submultiples. Designed to house eutectic plates (see P. 37).

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
black	MP11B001	EXT. 680x445x300 mm INT. 560x370x220 mm	45,6 l	1,20 kg



Melpop Trolley

CAPACITY: 60 L

Container with top opening and loading. Equipped with wheels and extractable ergonomic handle for easy handling. Designed to house eutectic plates (see P. 37).

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
black	MPTR0001	EXT. 420x420x600 mm INT. 360x360x460 mm	60,0 l	1,60 kg

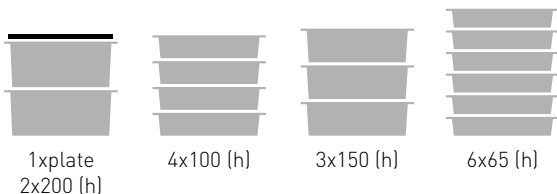


Melpop AF12 **GN 1/1**

CAPACITY: 83 L

Front opening container.
 Equipped with 12 runners, suitable for transporting Gastronorm 1/1 pans and submultiples.
 Designed to house eutectic plates (see P. 37).
 Perfectly stackable.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
black	MPAF0001	EXT. 650x500x610 mm INT. 540x330x480 mm	83,0 l	4,50 kg



Melpop Single Meal

Versatile and spacious single meal container.
 Equipped with 4 compartments
 for stainless steel lunch-pans or disposable foils.
 Perfectly stackable.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
blue	MPPS0001	EXT. 440x380x120 mm INT. 400x340x70 mm	-	0,35 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	DIAMETER	CAPACITY	WEIGHT
Basic lunch-pan	stainless steel	ACA005	125x69 (h) mm	0,6 l	0,48 kg
Pyrex lunch-pan + sealed lid	transparent	ACB001	120x60 (h) mm	0,55 l	0,2 kg





Active doors for transporting
hot meals

ACTIVE LINE



APPLICATIONS:

- catering
- banqueting
- foodservice

QUALITY OF THE TRANSPORTED MEAL

Active doors 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.

OVERCOMING CRITICAL PHASES

Active doors are recommended to maintain food at the required temperature in the following situations:

- as additional storage units;
- in case of deferred service;
- when the containers are not used at full load.

EASY TO USE AND LOW POWER CONSUMPTION

Active doors are equipped with a heating unit which can be plug to standard main power 230VAC and 12VDC thanks to the (optional) inverter device.

Energy consumption is remarkably lower than alternative solutions which require cooling, storing and re-heating of meals.

Available in two versions: analogue and with programmable digital thermostat.

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

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
red	3B3H0016	EXT. 440x110x395 mm	-	3,9 kg

AF7 230V ANALOGUE ACTIVE DOOR

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
red	3B3H0018	EXT. 440x110x395 mm	-	3,9 kg

AF7 BODY

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	31230012	EXT. 440x640x480 mm INT. 335x540x360 mm	63 l	9,3 kg

AF7 ACTIVE DOOR COMPLETE SYSTEM

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 1 AF7 body n. 1 Analogue / digital active door	3B3H0016/18 + 31230012	EXT. 440x695x480 mm INT. 335x540x360 mm	63 l	13,2 kg



ACCESSORIES:
ARTICLE
Inverter 12 V/230 V

CODE
AHD001



Active door for AF12 container

AF12 230V DIGITAL ACTIVE DOOR

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
red	3B3M0016	EXT. 440x110x570 mm	-	5,2 kg

AF12 230V ANALOGUE ACTIVE DOOR

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
red	3B3M0018	EXT. 440x110x570 mm	-	5,2 kg

AF12 BODY

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	3125H006F	EXT. 440x665x650 mm INT. 330x533x515 mm	90 l	14 kg

AF12 ACTIVE DOOR COMPLETE SYSTEM

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 1 AF12 body n. 1 Analogue / digital active door	3B3M0016/18 +3125H006F	EXT. 440x720xh650 mm INT. 330x533x515 mm	90 l	19,2 kg



ACCESSORIES:
ARTICLE
Inverter 12 V/230 V

CODE
AHD001

Active door for AF150 container

AF150 230V DIGITAL ACTIVE DOOR

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
red	3B300016	EXT. 570x110x570 mm	-	6,2 kg

AF150 230V ANALOGUE ACTIVE DOOR

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
red	3B300018	EXT. 570x110x570 mm	-	6,2 kg

AF150 BODY

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	36100006F	EXT. 570x790x690 mm INT. 430x650x530 mm	148 l	21,5 kg

AF150 ACTIVE DOOR COMPLETE SYSTEM

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 1 AF150 body n. 1 Analogue / digital active door	3B300016/18 +36100006F	EXT. 570x835x690 mm INT. 430x650x530 mm	148 l	27,7 kg



ACCESSORIES:
ARTICLE
Inverter 12 V/230 V

CODE
AHD001



Modular compositions
for isothermal and refrigerated containers

MODULAR SYSTEMS

APPLICATIONS:

- catering
- banqueting
- foodservice

MAXIMUM FLEXIBILITY

Maximum flexibility of use: the removable locking kit allows to assemble two stacked containers. Thanks to the presence of two separate cells perfectly isolated, it is possible to simultaneously carry hot, chilled and frozen meals.

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 composed of Koala refrigerated containers. Suitable to house eutectic plates.

TECHNOLOGY AND ISOTHERMAL QUALITY

Melform isothermal and refrigerated containers are produced with rotational moulding technology: the container and the door have a monolithic structure (devoid of corners, junctions and weldings). They are manufactured with polyethylene suitable for food contact and insulated with polyurethane foam without CFC and HCFC.

AF12 Modular System **GN 1/1**

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n.2 AF12 containers n. 1 trolley n. 1 locking kit	2pcs. AF12H006 + THS20009 + RRI136	EXT. 505x685x1480 mm INT. 330x533x515 mm*	90 l*	41 kg

* for each unit



AF12 Modular System with Active Doors **GN 1/1**

2 AF 12 UNITS WITH 1 DIGITAL ACTIVE DOOR

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n.1 AF 12 body n.1 digital active door n. 1 AF12 n.1 trolley n. 1 locking kit	3125H006F + 3B3M0016 + AF12H006 + THS20009 + RRI136	EXT. 505x720x1480 mm INT. 330x533x515 mm*	90 l*	43,5 kg

2 AF 12 UNITS WITH 1 ANALOGUE ACTIVE DOOR

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n.1 AF 12 body n.1 analogue active door n. 1 AF12 n.1 trolley n. 1 locking kit	3125H006F + 3B3M0018 + AF12H006 + THS20009 + RRI136	EXT. 505x720x1480 mm INT. 330x533x515 mm*	90 l*	43,5 kg

2 AF 12 UNITS WITH 2 DIGITAL ACTIVE DOORS

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n.2 AF 12 bodies n.2 digital active doors n.1 trolley n. 1 locking kit	2pcs. 3125H006F + 2pcs. 3B3M0016 +THS20009 + RRI136	EXT. 505x720x1480 mm INT. 330x533x515 mm*	90 l*	46 kg

2 AF 12 UNITS WITH 2 ANALOGUE ACTIVE DOORS

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n.2 AF 12 bodies n.2 analogue active doors n.1 trolley n. 1 locking kit	2pcs. 3125H006F + 2pcs. 3B3M0018 +THS20009 +RRI136	EXT. 505x720x1480 mm INT. 330x533x515 mm*	90 l*	46 kg

* for each unit



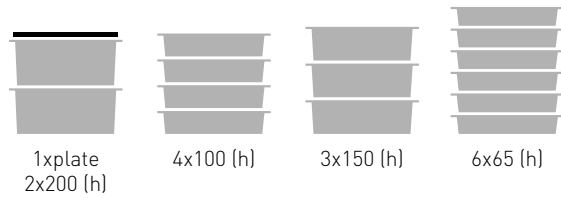
1 AF12 UNIT WITH 1 DIGITAL ACTIVE DOOR AND 1 KOALA 90

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n.1 AF 12 body n.1 digital active door n.1 Koala 90 n.1 trolley n. 1 locking kit	3125H006F + 3B3M0016 + AF129001 + THS20009 + RRI136	EXT. 505x865x1480 mm INT. 330x533x505 mm	90 l*	53,8 Kg

1 AF 12 UNIT WITH 1 ANALOGUE ACTIVE DOOR AND 1 KOALA 90

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n.1 AF 12 body n.1 analogue active door n. 1 Koala 90 n.1 trolley n. 1 locking kit	3125H006F + 3B3M0018 + AF129001 + THS20009 + RRI136	EXT. 505x865x1480 mm INT. 330x533x505 mm	90 l*	53,8 Kg

* for each unit



AF150 Modular system **ATP** **GN 1/1** **EN** **600x400**

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
N. 2 AF150 containers n. 1 trolley n. 1 locking kit	n. 2 pcs A1500012 + THS30006 + RRI139	EXT. 625x845x1540 mm INT. 430x650x530 mm*	148 l*	56 kg

* for each unit



AF150 Modular System with Active Doors

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

2 AF 150 UNITS WITH 1 DIGITAL ACTIVE DOOR

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 1 AF150 body n. 1 digital active door n. 1 AF150 container n. 1 trolley n. 1 locking kit	36100006F 3B300016 n. 1 pcs A1500012 + THS30006 + RRI139	EXT. 625x868x1540 mm INT. 430x650x530 mm*	148 l*	59,5 kg

2 AF 150 UNITS WITH 1 ANALOGUE ACTIVE DOOR

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 1 AF150 body n. 1 analogue active door n. 1 AF150 container n. 1 trolley n. 1 locking kit	36100006F 3B300018 36100006F + THS30006 + RRI139	EXT. 625x868x1540 mm INT. 430x650x530 mm*	148 l*	59,5 kg

AF 150 UNITS WITH 2 DIGITAL ACTIVE DOORS

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 2 AF150 bodies n. 2 digital active doors n. 1 trolley n. 1 locking kit	n. 2 pcs 36100006F n. 2 pcs 3B300016 + THS30006 + RRI139	EXT. 625x868x1540 mm INT. 430x650x530 mm*	148 l*	62,5 kg

2 AF 150 UNITS WITH 2 ANALOGUE ACTIVE DOORS

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 2 AF150 bodies n. 2 analogue active doors n. 1 trolley n. 1 locking kit	n. 2 pcs 36100006F n. 2 pcs 3B300018 + THS30006 + RRI139	EXT. 625x868x1540 mm INT. 430x650x530 mm*	148 l*	62,5 kg

* for each unit



1 AF150 WITH 1 DIGITAL ACTIVE DOOR AND 1 KOALA 150

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
n. 1 AF150 body n. 1 digital active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit	36100006F 3B300016 A1509006 + THS30006 + RRI139	EXT. 625x998xh1540 mm INT. 430x650xh520 mm*	148 l*	72 kg

* for each unit



1 AF150 WITH 1 ANALOGUE ACTIVE DOOR AND 1 KOALA 150

COMPOSED OF	CODE	DIM. AXBXH	CAPACITY	WEIGHT
N. 1 AF150 body n. 1 analogue active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit	36100006F 3B300018 A1509006 + THS30006 + RRI139	EXT. 625x998xh1540 mm INT. 430x650xh520 mm*	148 l*	72 kg

* for each unit

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Set of bracket for runners	stainless steel	ABA250	-	2,5 kg
Pair of runners	stainless steel	ABA302	-	1,2 kg
GN1/1 grid	stainless steel	AEA020	530x325xh12 mm	1,3 kg
Support grid	stainless steel	AEA012	430x650xh261 mm	3 kg
Label holder	transparent	AMC106	242xh157 mm	
Certificate of ATP approval, IN class for AF150	-	AOC005	-	-

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

5x65 +6xABA302	2x65 2x100 +5xABA302	1x65 2x150 +4xABA302	2x100 1x150 +4xABA302	1x65 1x100 1x200 +4xABA302	3x65 1x150 +5xABA302

Without the eutectic plate.

6x65 +6xABA302	1x65 3x100 +4xABA302	1x100 2x150 +3xABA302	2x65 2x100 +4xABA302	2x100 1x200 +3xABA302	1x65 1x150 1x200 +3xABA302

3x65 1x200 +4xABA302	2x200 +2xABA302





Gastronorm pans for storage
and meals transportation

[DIAMOND LINE



APPLICATIONS:

- catering
- restaurants
- canteens
- self service

FUNCTIONALITY AND PRACTICALITY

Diamond line polycarbonate pans are indicated for storing and transporting multiportion meals. Available in a variety of Gastronorm dimensions, they represent the perfect accessory for Thermax isothermal containers. They are impact resistant, light and undeformable. Transparent and bright, they allow to immediately recognise the content. They are designed to ensure quick and accurate stacking.

TEMPERATURE RANGE

Diamond Line polycarbonate pans can be used with temperatures from -40°C to +120°C. They are not subject to deformation neither at high nor low temperatures. They can be used from freezer to microwave, even directly. They are not cool to the touch when they are removed from the freezer and they have high thermal inertia.

Temperature range from -40° to +120°C.
 Usable from freezer to microwave, even directly.
Available in 5 Gastronorm 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 Regulation 852/2004/EC (HACCP).

GN 1/1 Pans

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

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	PACK.
Lid	4211	530x325 mm	6
Grid	4215	460x255 mm	6
GN1/1 sealed lid for polycarbonate pans CGN	4210	530x325x30 mm	6
GN1/1 sealed lid for stainless steel pans CGNT	4210I	530x325x30 mm	6

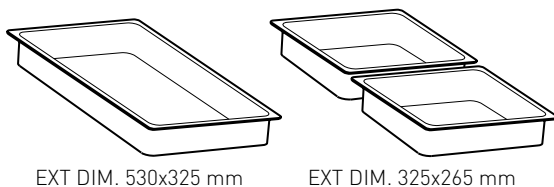


GN 1/2 Pans

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

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	PACK.
Lid	4221	325x265 mm	6
Grid	4225	250x190 mm	6
GN 1/2 sealed lid for polycarbonate pans CGN	4220	325x265x30 mm	6
GN 1/2 sealed lid for stainless steel pans CGNT	4220I	325x265x30 mm	6



GN 1/3 Pans

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

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	PACK.
Lid	4231	325x176 mm	6
Grid	4235	250x110 mm	6



GN 1/4 Pans

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

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	PACK.
Lid	4241	265x162 mm	6
Grid	4245	210x110 mm	6

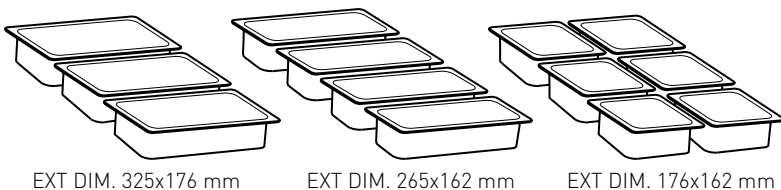


GN 1/6 Pans

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

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	PACK.
Lid	4261	176x162 mm	6
Grid	4265	115x110 mm	6





Isothermal containers and trays
for single meals

MONOTHERM LINE



APPLICATIONS:

- meals on wheels service
- school catering
- hospitals
- nursing homes

FROM MULTI-PORION TO SINGLE MEAL:

- maintenance of the cold and/or hot chain
- management flexibility
- possibility of custom meals

A COMPLETE MEAL AT DIFFERENTIATED TEMPERATURES

Monotherm Line solutions allow to transport meals consisting of three or four courses at differentiated temperatures (hot or cold) inside the same container. If needed, it is possible to activate the containers with the use of eutectic plates or lids.

A PRACTICAL AND COMPLETE SYSTEM

Monotherm Line is a practical and complete system, studied to better respond to the needs of operators and users: meals can be packaged in stainless steel lunch-pans, pyrex lunch-pans, in various combinations of porcelain plates and in disposable foils, depending on the selected container or tray.

SAFETY AND REGULATORY COMPLIANCE

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 Regulation 852/2004/EC (HACCP).

Malinette

Isothermal containers for transporting single meals.

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	DIMENSIONS AXBXH	WEIGHT
grey/blue melange	MAL10006	EXT. 340x340x170 mm	2,2 kg
blue	MAL10001	EXT. 340x340x170 mm	2,2 kg
red	MAL10004	EXT. 340x340x170 mm	2,2 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	DIAMETER	CAPACITY	WEIGHT
Basic lunch-pan	stainless steel	ACA005	125x69 (h) mm	0,6 l	0,19 kg
Melform lunch-pan	stainless steel	ACA002	125x69 (h) mm	0,6 l	0,56 kg
Pyrex lunch-pan + sealed lid	transparent	ACB001	120x60 (h) mm	0,55 l	0,16 kg
Hot plate	red	PEM10001	120x18 (h) mm	-	0,15 kg
Chilled plate	blue	PEM10002	120x18 (h) mm	-	0,19 kg

Single

Isothermal container for transporting single meals.

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 grip handle. 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 AXBXH	CAPACITY	WEIGHT
grey/blue melange	MAL20001	EXT.. 250x260x266 mm INT. 185x185x170 mm	5,8 l	2,2 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	DIMENSIONS	CAPACITY	WEIGHT
Neutral backpack	grey/blue melange	38510001	EXT. 250x110x235 mm INT. 220x80x225 mm	3,96 l	0,75 kg
Hot plate	red	PEM20001	EXT. 195x195x15 mm	-	0,4 kg
Chilled plate	blue	PEM20002	EXT. 195x195x15 mm	-	0,5 kg
Isothermal separator	sand	PEM20003	EXT. 195x195x15 mm	-	0,2 kg

PT20/30 Isothermal plate covers

For the maintenance at a controlled temperature of the food already portioned in single dish. They can be use combined to Melform trays. 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	WEIGHT
PT20 plate cover body	blue 251	32800007	195x55 (h) mm	0,21 kg
PT20 plate cover lid	blue 251	3ASL0007	195x50 (h) mm	0,19 kg
PT30 plate cover body	blue 251	32820007	280x55 (h) mm	0,41 kg
PT30 plate cover lid	blue 251	3ASN0007	280x50 (h) mm	0,41 kg

ACCESSORIES:
see P. 67



Gastrotherm

Isothermal tray for transporting single meals with differentiated temperatures. Particularly capacious to allow the transport of a complete meal **for two users**.

Specific for transporting food within disposable foils.

Equipped with 4 seats, two of which for housing cold dishes and the remaining for hot courses.

The "hot" and "cold" areas are separated by the meal supplements seat, which helps to keep the thermal insulation inside the tray.

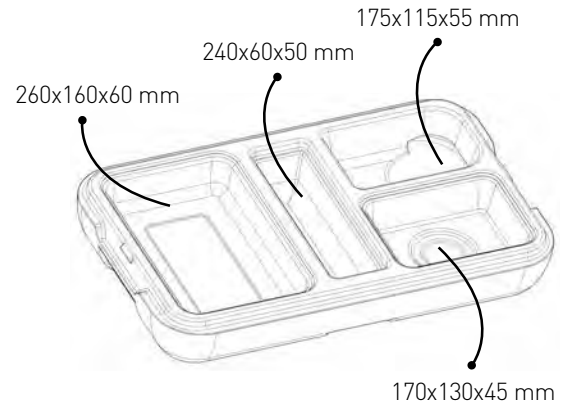
Insulated with CFC and HCFC-free polyurethane foam.

Guaranteed for use from -30° to +85°C.



COLOUR	CODE	DIMENSIONS AXBXH	WEIGHT
grey	GST10001	EXT. 530x325x133 mm	2,4 kg

ACCESSORIES:
see P. 67



TS50 isothermal tray **EN**

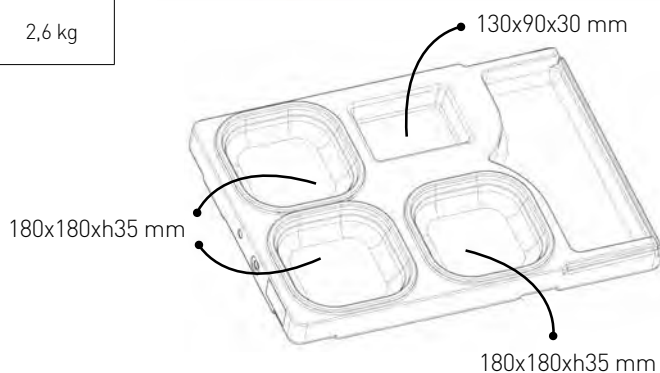
For transporting single meals at a controlled temperature.

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 FOR DISPOSABLE DISHES

COLOUR	CODE	DIMENSIONS AXBXH	WEIGHT
orange/grey	TS550101	EXT. 530x370x105 mm	2,6 kg

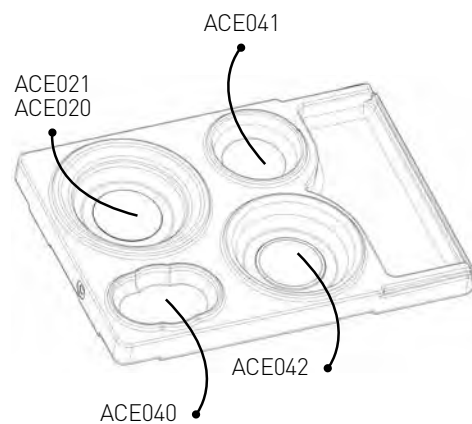
ACCESSORIES:
see P. 67



TS50 FOR PORCELAIN DISHES

COLOUR	CODE	DIMENSIONS AXBXH	WEIGHT
orange/grey	TS540101	EXT. 530x370x105 mm	2,6 kg

ACCESSORIES:
see P. 67



TS60 Isothermal tray **EN**

For transporting single meals at a controlled temperature.

The housings for porcelains are specially designed for eating habits of Nordic countries.

Equipped with 4 seats for porcelains, three of which for bowls of dia. 120 mm, and one for a two compartments dish of dia. 260 mm.

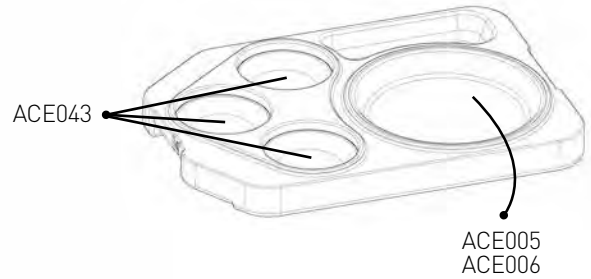
Equipped with a neutral zone for housing meal supplements.

Euronorm dimensions. Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +85°C.



COLOUR	CODE	DIMENSIONS AXBXH	WEIGHT
orange/grey	TS610101	EXT. 530x370x105 mm	2,5 kg

ACCESSORIES:
see P. 67



Tray carrying trolley

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

ARTICLE	COLOUR	CODE	DIMENSIONS AXBXH	WEIGHT
Trolley with 12 seats	stainless steel	3748A	EXT. 480x610x1800 mm	20 kg
Trolley with 24 seats	stainless steel	3751A	EXT. 870x610x1800 mm	32 kg



TS50 isothermal tray		TS60 isothermal tray		PT30 isothermal plate cover		PT20 isothermal plate cover	
	CODE: ACE020 Dish ø 185 mm		CODE: ACE005 Dish with two compartments ø 260 h25 mm		CODE: ACE020 Dish ø 185 mm		CODE: ACE042 Bowl ø 150 mm
	CODE: ADB005 Supporting lid ø 185 mm		CODE: ACE006 Dish with two compartments ø 255 h33 mm		CODE: ADB005 Supporting lid ø 185 mm		CODE: ADB043 Sealed lid ø150mm
	CODE: ACE021 Dish ø 210 mm		CODE: ADB010 Lid with gasket ø260mm		CODE: ACE021 Dish ø 210 mm		
	CODE: ADB006 Lid for insertion ø 210 mm		CODE: ACE043 Bowl ø 120 mm		CODE: ADB006 Lid for insertion ø 210 mm		
	CODE: ACE042 Bowl ø 150 mm		CODE: ADB041 Sealed lid ø120mm		CODE: ACE005 Dish with two compartments ø 260 mm		
	CODE: ADB043 Sealed lid ø 150 mm		CODE: ADD042 Sealed lid in silicone ø120mm				
	CODE: ADB043PE Chilled eutectic lid ø150mm		CODE: ANA003 Fastening kit				
	CODE: ACE041 Bowl ø 130 mm		CODE: PAFT9001 Complete closure with handle				
	CODE: ADB042 Sealed lid ø130mm						
	CODE: ADB042PE Chilled fresh eutectic lid ø130mm						
	CODE: ACE040 Bowl ø 105 mm						
	CODE: ANA003 Fastening kit						
	CODE: AMA301 Interlocking cardholder						



Trays for serving
and consuming meals

SERVICE LINE



APPLICATIONS:

- HORECA (Hotellerie-Restaurant-Café)
- self-service
- school canteens
- company canteens
- hospitals
- catering
- banqueting

COLOUR AND DESIGN

With their contemporary, innovative decor in line with the latest trends in interior architecture, Melform trays perfectly blend in with the most fashionable establishments, where the details are designed to make the consumption of meals an enchanting experience.

STRENGTH AND DURABILITY

Melform trays are solid, sturdy and long lasting even when subject to intensive use. Specific technical solutions, the use of innovative technologies and the high quality of raw materials allow the production of perfectly flat polyester trays, resistant to scratches and abrasions, nondeformable at high and low temperatures, resistant to major domestic acids, unalterable to UV rays.

BREAKAGE WARRANTY

5 years breakage warranty.

Subject to 5000 repeated blows on the edges (as prescribed by the standard NF T 54-801: 1992 - fatigue resistance test -) the polyester trays remain practically unaltered.

CUSTOM LOGO

Personalization make Melform trays unique and exclusive: they confer a recognizable personality to each establishment and transform the tray into a means of communication.

The custom logo, integrated inside the tray during manufacturing, remains unaltered in time.

PARTNER

REINFORCED FIBREGLASS POLYESTER TRAY WITH MELAMINE COATING

The unique combination of reinforced polyester and melamine surface gives the Partner tray an excellent strength combined with a very refined appearance. High-impact colour range, modern and sophisticated, in line with the most advanced trends in interior design.

Original design with rounded shapes, elegant and ergonomic.

Low and rounded edge: it allows to exploit at best the entire surface of the tray and ensures a greater comfort to the user during meal consumption.

5 years breakage warranty.



Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: 1/2 GN

CODE	DIMENSIONS	PACKAGING
1022+col	265x325 mm	40

MODEL: GN

CODE	DIMENSIONS	PACKAGING
1020+col	530x325 mm	20

MODEL: EN

CODE	DIMENSIONS	PACKAGING
1030+col	530x370 mm	15



Rectangular

Dimensions particularly used on the French market.

MODEL: 14.18

CODE	DIMENSIONS	PACKAGING
1018+col	460x360 mm	24

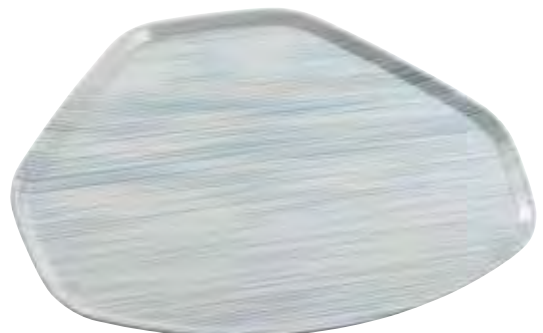


Space saving trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 11.20

CODE	DIMENSIONS	PACKAGING
1120+col	496x370 mm	24



Square table
96 cm



Low and rounded edge to exploit at best the entire surface of the tray and ensure a greater comfort for the user.



mystic wood 130



sequoia 131



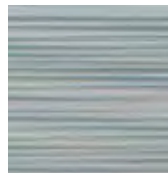
white larch 132



slate grey 135



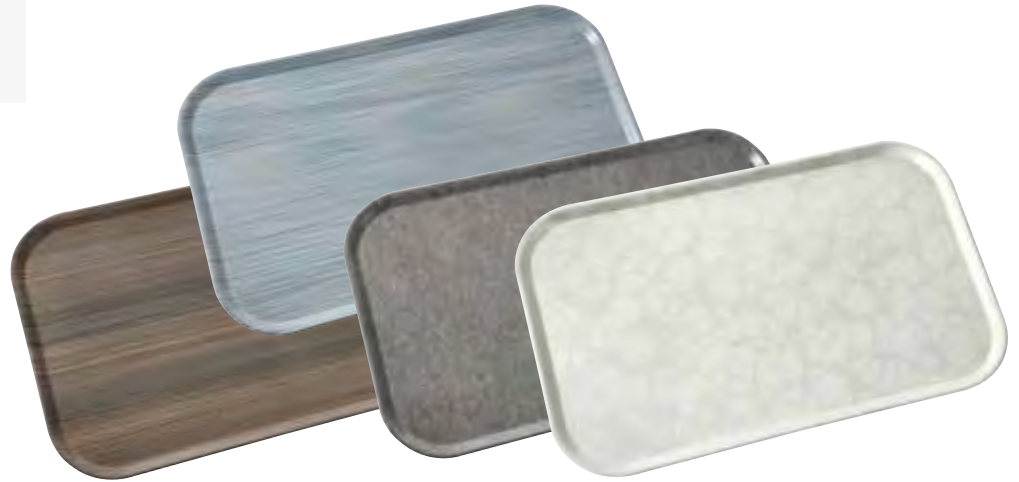
fancy pearl 136



quasar 134



white oak 133



Some shapes/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.



GLASS

REINFORCED FIBREGLASS POLYESTER TRAY

Very tough and suitable for intensive use.
 With reinforced corner and edges. Great variety of shapes and sizes, for all uses.
 Wide and nice range of colours.
 Excellent impact resistance: subject to 5000 repeated blows on the edges (as prescribed by the standard NF T 54-801: 1992 - fatigue resistance test -) remains basically unaltered.

5 years breakage warranty.

Easy to wash and sanitise, thanks to the reduced degree of roughness.



Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: 1/2 GN

CODE	DIMENSIONS	PACKAGING
1818+col	265x325 mm	40

MODEL: 4/5 GN

CODE	DIMENSIONS	PACKAGING
1819+col	425x325 mm	20

MODEL: GN

CODE	DIMENSIONS	PACKAGING
1816+col	530x325 mm	20

MODEL: EN

CODE	DIMENSIONS	PACKAGING
1817+col	530x370 mm	20



Standardised flat edge

Gastronorm, Euronorm and submultiples standardises dimensions.
 Version with flat edge for a more comfortable grip.

MODEL: GN

CODE	DIMENSIONS	PACKAGING
1804+col	530x325 mm	20

MODEL: 1/2 EN

CODE	DIMENSIONS	PACKAGING
1808+col	265x370 mm	36

MODEL: EN

CODE	DIMENSIONS	PACKAGING
1805+col	530x370 mm	20



Rectangular rounded corners

Dimensions particularly used on the French market.
Shape with rounded corners and high profile.

MODEL: 14.18

CODE	DIMENSIONS	PACKAGING
1518+col	460x360 mm	24



Rectangular bevelled corners

Shape with bevelled corners: stylish and refined design.

MODEL: 46.34

CODE	DIMENSIONS	PACKAGING
1534+col	460x344 mm	20

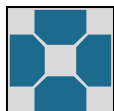


Classic trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 18.15

CODE	DIMENSIONS	PACKAGING
1815+col	492x343 mm	20



Square table
96 cm



Space saving trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 18.06

CODE	DIMENSIONS AXBXH	PACKAGING
1806+col	EXT. 480x340 mm	20



Square table
80 cm



Artà

With low profile, it allows to exploit at best the tray surface and ensures greater comfort during the meal. Save space when stacked.

MODEL: ARTÀ

CODE	DIMENSIONS AXBXH	PACKAGING
1536+col	EXT. 460x360 mm	24





- 1 Glass standardised
- 2 Glass standardised flat edge shape
- 3 Glass rectangular rounded corners
- 4 Glass rectangular bevelled corners
- 5 Artà



ice white 012



black 050



melange 251



khaki sand 031



white pepper 250



blue mix 025



frisìa grey 043



blu melange 264



sand mix 032

Some shapes/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.

MAITRE TROLLEY

Tray and tableware carrying trolley

Lightweight and easily manoeuvrable.
Available with 1 or 2 separators placeable in different positions, for a better subdivision of the load and a simpler handling of plates and tableware.
Free of sharp corners, for staff safety.
It does not damage furniture or walls in case of accidental contact.
Polyethylene shock-proof structure.



LASER

REINFORCED FIBREGLASS POLYESTER TRAY WITH MELAMINE SURFACE

The basin of the tray is melamine coated: this makes the tray polished and particularly resistant to scratches and stains. Available in three "basic" colours, suitable for all environments. Excellent impact resistance: subject to 5000 repeated blows on the edges (as prescribed by the standard NF T 54-801: 1992 - the fatigue resistance test-) remains basically unaltered.

5 years breakage warranty.

Customisable front and back in the basin with logos, pictures, writings etc. The personalisation process embeds images into the tray during manufacturing.



Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: 4/5 GN

CODE	DIMENSIONS	PACKAGING
1819+col	425x325 mm	20

MODEL: GN

CODE	DIMENSIONS	PACKAGING
1816+col	530x325 mm	20

MODEL: EN

CODE	DIMENSIONS	PACKAGING
1817+col	530x370 mm	20



Rectangular rounded corners

Dimensions particularly used on the French market. Shape with rounded corners and high profile.

MODEL: 14.18

CODE	DIMENSIONS	PACKAGING
1518+col	460x360 mm	24



Classic trapezium

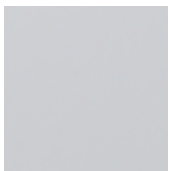
Shape designed to best exploit the surface of square tables.

MODEL: 18.15

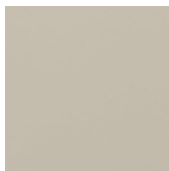
CODE	DIMENSIONS	PACKAGING
1815+col	492x343 mm	20



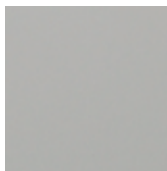
Square table
96 cm



ice white 012



khaki sand 031



frisias grey 043

Some shapes/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.

GOLD

LAMINATED TRAYS

Lightweight and convenient for service. It optimizes the space when stacked. Excellent quality/price ratio. Easy to wash in the dishwasher and suitable for sanitising, thanks to the reduced level of roughness. Totally waterproof, it does not retain dirt, grease and odours. It does not release any type of substance in contact with food, even at high temperatures, as prescribed by the (EU) regulation n. 10/2011. Customisable front and back up to the edge of the tray with logos, pictures, writings etc.

Made of paper from certified forests.



Standardised

Gastronorm, Euronorm and submultiples standardised dimensions.

MODEL: GN

CODE	DIMENSIONS	PACKAGING
0081+col	530x325 mm	36

MODEL: EN

CODE	DIMENSIONS	PACKAGING
0051+col	530x370 mm	36



Waiter Tray

Large size, suitable for table clearing service.

MODEL: 1.72

CODE	DIMENSIONS	PACKAGING
0071+col	600x400 mm	24

MODEL: 1.71

CODE	DIMENSIONS	PACKAGING
0071+col	605x416 mm	24



Rectangular bevelled corners

Shape with bevelled corners: stylish and refined design.

MODEL: 2.11

CODE	DIMENSIONS	PACKAGING
0011+col	308x195 mm	72

MODEL: 2.31

CODE	DIMENSIONS	PACKAGING
0031+col	452x313 mm	36

MODEL: 2.40

CODE	DIMENSIONS	PACKAGING
0040+col	400x268 mm	36

MODEL: 2.41

CODE	DIMENSIONS	PACKAGING
0041+col	501x353 mm	36

MODEL: 2.51

CODE	DIMENSIONS	PACKAGING
0051+col	525x366 mm	36



Rectangular regular outline

The regular outline gives the tray a sleek and harmonious line.

MODEL: 4.11

CODE	DIMENSIONS	PACKAGING
0011+col	291x208 mm	72

MODEL: 4.14

CODE	DIMENSIONS	PACKAGING
0014+col	378x266 mm	40

MODEL: 4.21

CODE	DIMENSIONS	PACKAGING
0021+col	348x245 mm	36

MODEL: 4.31

CODE	DIMENSIONS	PACKAGING
0031+col	443x322 mm	36



Rectangular regular outline

The regular outline gives the tray a sleek and harmonious line.

MODEL: 4.32

CODE	DIMENSIONS	PACKAGING
0032+col	430x330 mm	36

MODEL: 4.40

CODE	DIMENSIONS	PACKAGING
0040+col	385x276 mm	36

MODEL: 4.42

CODE	DIMENSIONS	PACKAGING
0041+col	460x360 mm	36

MODEL: 4.48

CODE	DIMENSIONS	PACKAGING
0048+col	480x370 mm	36

MODEL: 4.51

CODE	DIMENSIONS	PACKAGING
0051+col	502x375 mm	36

MODEL: 8.32

CODE	DIMENSIONS	PACKAGING
0832+col	409x302 mm	36



Rectangular rounded corners

Pleasant and refined shape design.

MODEL: 4.43

CODE	DIMENSIONS	PACKAGING
0043+col	430x330 mm	36



Classic trapezium

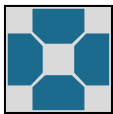
Shape designed to best exploit the surface of square tables.

MODEL: 5.22

CODE	DIMENSIONS	PACKAGING
0522+col	510x345 mm	30

MODEL: 5.23

CODE	DIMENSIONS	PACKAGING
0522+col	492x343 mm	30



Square table
96 cm

Space saving trapezium

Shape designed to best exploit the surface of square tables.

MODEL: 5.11

CODE	DIMENSIONS	PACKAGING
0511+col	476x339 mm	36

MODEL: 5.21

CODE	DIMENSIONS	PACKAGING
0521+col	523x360 mm	36



Square table
80 cm [5.11]



Round table
133 cm [5.11]



Square table
90 cm [5.21]

Round

Recommended for waiter service.

MODEL: 6.35

CODE	DIAMETER	PACKAGING
0635+col	355 mm	36

MODEL: 6.43

CODE	DIAMETER	PACKAGING
0643+col	429 mm	36

MODEL: 6.45

CODE	DIAMETER	PACKAGING
0643+col	450 mm	36



Oval

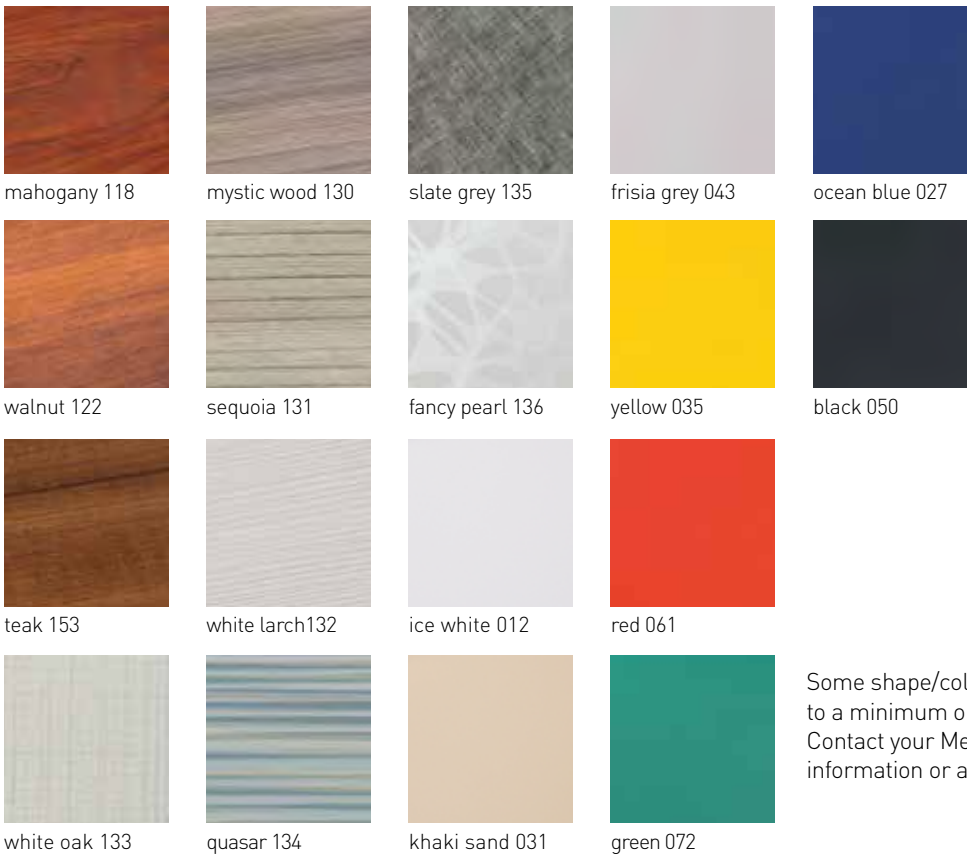
Suitable for service of beverages.

MODEL: 7.13

CODE	DIMENSIONS	PACKAGING
0713+col	320x225 mm	96



- 1 Gold standardised and waiter tray
- 2 Gold rectangular with bevelled corners
- 3 Gold rectangular regular outline
- 4 Gold rectangular rounded corners



Some shape/colour combinations may be subject to a minimum order.
 Contact your Melform commercial service for more information or additional colours.

FAST FOOD

POLYPROPYLENE TRAY

Sturdy and cost-effective tray.
 Recommended for transporting full meals
 and for a fast food consumption.
 Suitable for continuous reuse.
 Lightweight and durable.
 Available in bright and lively colours.
 Available in version with handles.
 Easy to wash and sanitise,
 even in the dishwasher.



Rectangular

MODEL: 10.14

CODE	DIMENSIONS	PACKAGING
2014+col	345x270 mm	60

MODEL: 12.16

CODE	DIMENSIONS	PACKAGING
2016+col	415x305 mm	36

MODEL: 14.18

CODE	DIMENSIONS	PACKAGING
2018+col	460x360 mm	24



Rectangular with handles

MODEL: 12.17

CODE	DIMENSIONS	PACKAGING
2017+col	442x310 mm	20



blue 023



red 061



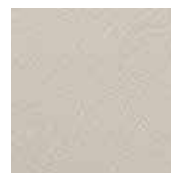
yellow 035



green 071



brown 051



sand 033

COMPARTMENT

POLYPROPYLENE COMPARTMENT TRAY

Particularly suitable for school catering and for meals on moving vehicles. Small size, available in bright and lively colours. On request, disposable liner for direct meal consumption. Easy to wash and sanitise, even in the dishwasher. Excellent resistance to stains.



CODE	DIMENSIONS	PACKAGING
5816+col	370x255 mm	24

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	PACKAGING
Disposable liner MTV 10.15	6315011	370x255 mm	1000



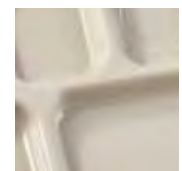
yellow 035



green 071



red 061



sand 033

COMPARTMENT MAXI

POLYSTYRENE COMPARTMENT TRAY

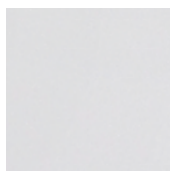
It features six high capacity compartments to distribute and consume a full meal of first course, second course with side dish and fruit/sweet. Available in rectangular and trapezium shapes. Easy to wash and suitable for sanitising, even in the dishwasher. Excellent resistance to stains.

MODEL: RECTANGULAR

CODE	DIMENSIONS	PACKAGING
59700011	450x320 mm	15

MODEL: TRAPEZIUM

CODE	DIMENSIONS	PACKAGING
59610011	450x320 mm	20



white 011

SUPERGRIP AL

REINFORCED FIBREGLASS POLYESTER TRAY WITH NON-SLIP RUBBER SURFACE

Rubber coating on top surface: to prevent detachment from the edges.
 Dishwasher safe.
 Extremely tough and suitable for intensive use.
 With reinforced corners and edges.
5 years breakage warranty.



Standardised flat edge

Gastronorm, Euronorm and submultiples standardises dimensions.
 Version with flat edge for a more comfortable grip.

MODEL: GN

CODE	DIMENSIONS	PACKAGING
1804+col	530x325 mm	20



Rectangular rounded corners

Dimensions particularly used on the French market.
 Shape with rounded corners and high profile.

MODEL: 14.18

CODE	DIMENSIONS	PACKAGING
1518+col	460X360 mm	24



Round

Recommended for waiter service.

MODEL: 6.28

CODE	DIAMETER	PACKAGING
1628+col	280 mm	24

MODEL: 6.35

CODE	DIAMETER	PACKAGING
1635+col	355 mm	30



NON-SLIP POLYESTER trays



1



2



3

- 1 Supergrip AL Standardised flat edge
- 2 Supergrip AL Rectangular rounded corners
- 3 Supergrip AL Round



black 050



brown 051



frisias grey 043

Some shape/colour combinations may be subject to a minimum order.
Contact your Melform commercial service for more information or additional colours.



SUPERGRIP ST

REINFORCED FIBREGLASS POLYESTER TRAY WITH TRANSPARENT NON-SLIP SURFACE

Tray particularly indicated for meal consumption.
 Very effective non-slip surface, even if wet.
 Equipped with stacking lugs, to facilitate drying for quick and precise stacking.
 With reinforced angles and corners.
5 years breakage warranty.

Standardised flat edge

Gastronorm, Euronorm and submultiples standardises dimensions.
 Version with flat edge for a more comfortable grip.

MODEL: GN

CODE	DIMENSIONS	PACKAGING
1804+col	530x325 mm	20

MODEL: EN

CODE	DIMENSIONS	PACKAGING
1805+col	530x370 mm	20



Rectangular rounded corners

Dimensions particularly used on the French market.
 Shape with rounded corners and high profile.

MODEL: 14.18

CODE	DIMENSIONS	PACKAGING
1518+col	460X360 mm	24



1 Supergrip ST Standardised flat edge
 2 Supergrip ST Rectangular rounded corners



melange 251



blue mix 025

Some shape/colour combinations may be subject to a minimum order.
 Contact your Melform commercial service for more information or additional colours.

SUPERGRIP P

REINFORCED FIBREGLASS POLYESTER TRAY WITH TRANSPARENT NON-SLIP SURFACE

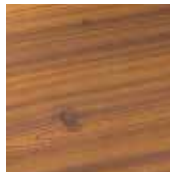
Waiter service size, excellent transport capacity. High reinforced edge, to facilitate the transport of dishes and glasses.
The high quality of the raw materials used and the innovative production technologies make the Supergrip P tray a long life product.
5 years breakage warranty.

Oval high edge

High reinforced edge, to facilitate the transport of dishes and glasses.

MODEL: 7.27

CODE	DIMENSIONS	PACKAGING
1727+col	700x572 mm	12



walnut 121



Supergrip P Oval high edge.

SUPERGRIP L

LAMINATED TRAY WITH NON-SLIP SURFACE

Particularly suitable for table service and clearing.
 Effective and durable non-slip surface.
 Excellent quality/price ratio.
 Reduced space when stacked.
 Customisable front and back up to the edge of the tray with logos, pictures, writings etc.

Standardised

Gastronorm, Euronorm and submultiples standardises dimensions.

MODEL: GN

CODE	DIMENSIONS	PACKAGING
0081+col	530x325 mm	36

MODEL: EN

CODE	DIMENSIONS	PACKAGING
0051+col	530x370 mm	36



Rectangular

The regular outline gives the tray a sleek and harmonious line.

MODEL: 4.42

CODE	DIMENSIONS AXBXH	PACKAGING
0041+col	460x360 mm	36

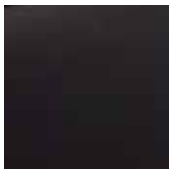


1

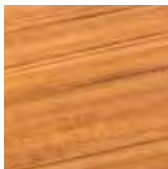


2

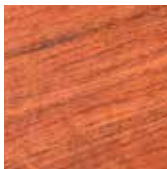
1 Supergrip L Standardised
 2 Supergrip L Rectangular



black 050



teak 153



mahogany 118

Some shape/colour combinations may be subject to a minimum order.
 Contact your Melform commercial service for more information or additional colours.

EASY

TRAY EQUIPPED WITH SANDWICH HOLDER. ESPECIALLY DESIGNED FOR THE CONSUMPTION OF BURGERS, KEBABS AND SANDWICHES.

The kit is composed of: 15 trays + 15 sandwich holders + 1 sandwich holder support. The innovative sandwich holder makes the consumption of hamburgers, kebabs and sandwiches convenient.

Impact resistant, suitable for intensive use. Lightweight and easy to handle.

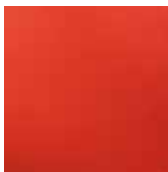
The sandwich holder is removable and stackable: a very handy

tool easy to wash and storage.

The sandwich holder support can store even 15 stacked sandwich holders.

TRAY KIT

CODE	COLOUR	DIMENSIONS	PACKAGING
59650004K	red 061	270x270 mm	15 Trays + 5 sandwich holders + 1 sandwich holder support



red 061



INTRODUCE YOUR COMPANY IN A UNIQUE WAY

Set yourself apart from competitors.

Leave an indelible mark on your customers.

Strengthen the image of your establishment.

Thanks to the high technology and experience in the field, MELFORM produces a wide range of customisable trays.

Most of the Melform trays are customisable on both sides, with logos, writings and images.

The personalisation process embeds images into the tray during manufacturing, ensuring these remain unaltered through time.

Request a free quote.

Free sample against irrevocable purchase order (excluding shipping costs).

For the realisation of customised trays:

- file format: jpeg/tiff/eps/ai/pdf;
- minimum definition 300dpi;
- logo/image reproduction in actual size;
- if four-colour process, define the number of colours and Pantone or RAL references for each colour;
- define the location of the picture or logo inside the tray.



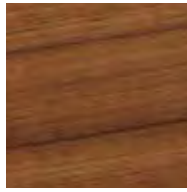
Melform tray Colour Table



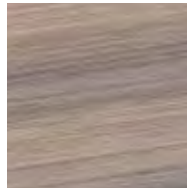
mahogany 118
Gold-Supergrip L



walnut 122
Gold



teak 153
Gold-Supergrip L



mystic wood 130
Gold-Partner



sequoia 131
Gold-Partner



white larch 132
Gold-Partner



white oak 133 Gold-Partner



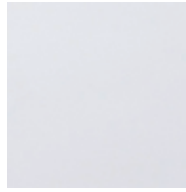
slate grey 135
Gold-Partner



fancy pearl 136
Gold-Partner



quasar 134
Gold-Partner



ice white 012 Gold-Glass-Laser



frisias grey 043
Gold-Glass-Laser



khaki sand 031
Gold-Glass-Laser



black 050
Gold-Supergrip L
Glass-Supergrip P



red 061
Gold



yellow 035
Gold



green 072
Gold



ocean blue 027
Gold



white pepper 250
Glass



melange 251
Glass



blu melange 264
Glass



blue mix 025
Glass



sand mix 032
Glass



melange 251
Supergrip ST



blue mix 025
Supergrip ST



frisias grey 043
Supergrip AL



black 050
Supergrip AL



brown 051
Supergrip AL



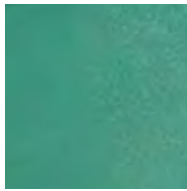
blue 023
Fast Food



yellow 035
Fast Food



red 061
Fast Food



green 071
Fast Food



brown 051
Fast Food



sand 033
Fast Food



sand 033
Compartment



yellow 035
Compartment



red 061
Compartment



green 071
Compartment



white 011
Compartment Maxy



red 061
Easy



REINFORCED FIBREGLASS POLYESTER




PARTNER
(see page 70)

GLASS
(see page 72)

MATERIAL	Reinforced fibreglass polyester tray melamine coated	Reinforced fibreglass polyester tray
SURFACE	Smooth	Smooth
RECOMMENDED USE	Meal consumption	Meal consumption
RECOMMENDED FOR	Restaurants, self service, elegant and sophisticated company canteens	School and military canteens, hospitals, communities, restaurants and self service with high turn-over
ADVANTAGES	Design, colour and strengthness at the top	Maximum strength for intensive use
USAGE INTENSITY	Maximum	Maximum
IMPACT RESISTANCE	Good	Maximum
HEAT RESISTANCE	Fair	Maximum
STAIN RESISTANCE	Maximum	Good
SCRATCH RESISTANCE	Fair	Good
STACKABILITY	Excellent	Excellent
DRYING	Excellent	Excellent
WASHABILITY	Dishwasher	Dishwasher
WASHING TEMPERATURES	Max +60°C	Max +60°C
RINSING AND DRYING TEMPERATURES	Max +90°C	Max +90°C
CUSTOMISATIONS	Front and back up to the edge	Not available
AVAILABLE COLOURS	7	9
AVAILABLE SHAPES	5	12

REINFORCED FIBREGLASS POLYESTER

			
LASER (see page 76)	SUPERGRIP AL (see page 86)	SUPERGRIP ST (see page 88)	SUPERGRIP P (see page 89)
Reinforced fibreglass polyester tray with melamine surface (basin only)	Reinforced fibreglass polyester tray with non-slip rubber surface	Reinforced fibreglass polyester tray with transparent non-slip surface	Reinforced fibreglass polyester tray with transparent non-slip surface
Smooth	Non-slip	Non-slip	Non-slip
Meal consumption	Service	Meal consumption	Table clearing service
Restaurants, self service and company canteens with high turn-over	Bars, restaurants, hotels	Hospitals, nursing homes, private clinics, self-service and canteen	Bars, restaurants, hotels, banqueting services
Maximum strength and resistance to scratches, the most recommended for customisation	Effective non-slip surface, even wet.	Non-slip fit for meal consumption	Table clearing size, excellent transport capacity!
Maximum	Maximum	Maximum	Maximum
Maximum	Maximum	Maximum	Maximum
Fair	Fair	Fair	Fair
Maximum	Good	Sufficient	Excellent
Maximum	Good	Maximum	Excellent
Maximum	Excellent	Excellent	Excellent
Excellent	Excellent	Excellent	Excellent
Dishwasher	Dishwasher	Dishwasher	By hand
Max +60°C	Max +60°C	Max +60°C	
Max +90°C	Max +90°C	Max +90°C	
In the basin	Not available	Not available	Not available
3	3	2	1
5	4	3	1



LAMINATED



GOLD
[see page 78]

SUPERGRIP L
[see page 90]

MATERIAL	Laminated tray	Laminated tray with non-slip surface
SURFACE	Smooth	Non-slip
RECOMMENDED USE	Meal consumption and service	Service
RECOMMENDED FOR	Restaurants, bars, hotels, self service, company canteens	Bars, restaurants, hotels
ADVANTAGES	The widest choice of shapes and colours, excellent quality/price ratio	Lightweight and convenient for service
USAGE INTENSITY	Good	Good
IMPACT RESISTANCE	Fair	Fair
HEAT RESISTANCE	Fair	Fair
STAIN RESISTANCE	Maximum	Good
SCRATCH RESISTANCE	Good	Good
STACKABILITY	Fair	Fair
DRYING	Fair	Fair
WASHABILITY	Dishwasher	By hand
WASHING TEMPERATURES	Max +60°C	
RINSING AND DRYING TEMPERATURES	Max +90°C Dry thoroughly before stacking	Dry thoroughly before stacking
CUSTOMISATIONS	Front and back up to the edge	Front and back up to the edge
AVAILABLE COLOURS	18	3
AVAILABLE SHAPES	28	3

POLYPROPYLENE		POLYSTYRENE	ABS
			
FAST FOOD (see page 83)	COMPARTMENT (see page 84)	MAXY COMPARTMENT (see page 85)	EASY (see page 91)
Polypropylene tray	Polypropylene tray	Polystyrene	ABS
Knurled	Smooth	Smooth	Knurled
Meal consumption	Meal consumption	Meal consumption	Meal consumption
Fast food and high turn-over establishments	School and military canteens, kindergartens, detention establishments, food & beverage on means of transport (e.g. Trains)	School and military canteens, kindergartens, detention establishments, food & beverage on means of transport (e.g. Trains)	Bar, kiosks, fast food and street food
Lightweight, cheerful and vivid colours	Contained size, suitable for catering kindergartens and on the means of transport	The perfect solution for school canteens	Practical and innovative, with sandwich holder
Good	Good	Good	Good
Fair	Fair	Fair	Fair
Sufficient	Sufficient	Sufficient	Sufficient
Maximum	Maximum	Maximum	Maximum
Fair	Fair	Fair	Fair
Fair	Fair	Fair	Fair
Fair	Fair	Fair	Fair
Dishwasher	Dishwasher	Dishwasher	Dishwasher
Max +60°C	Max +60°C	Max +60°C	Max +60°C
Max +90°C	Max +85°C	Max +85°C	Max +85°C
Not available	Not available	Not available	Not available
6	4	1	1
4	1	2	1



Accessories for serving
meals

TABLE SERVICE ACCESSORIES

APPLICATIONS:

- school canteens
- discos, swimming pools
- self service

UNBREAKABLE AND SAFE

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.

PRACTICAL AND FUNCTIONAL

The polycarbonate accessories for table service are bright and transparent like glass; and they are also lightweight and easy to handle. Easy to wash and sanitize even in the dishwasher, they can be used from -40°C to +120°C.

Polycarbonate pitcher

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

CODE	DIM. AXBXH	CAPACITY	PACKAGING
4605	EXT. 195x130x210 mm	1,8 l	6

MODEL: MCRC COVER

CODE	DIM. AXBXH	CAPACITY	PACKAGING
4605C	EXT. 130x50 mm	-	6



Polycarbonate tumblers

They allow to correctly operate in HACCP environment. They do not keep grease, nor odours. Perfectly stackable: they reduce the surface storage and do not remain stuck, even if wet. Easy to wash and sanitize (also in the dishwasher), as prescribed by the Regulation 852/2004/EC (HACCP).

MODEL: PN16

CODE	DIAMETER	CAPACITY	PACKAGING
4017	63x99 mm	0,19 l	120

MODEL: PN25

CODE	DIAMETER	CAPACITY	PACKAGING
4026	74x116 mm	0,31 l	120

MODEL: PN40

CODE	DIAMETER	CAPACITY	PACKAGING
4040	84x132 mm	0,45 l	120

MODEL: PT16

CODE	DIAMETER	CAPACITY	PACKAGING
4016	63x85 mm	0,16 l	120

MODEL: PT25

CODE	DIAMETER	CAPACITY	PACKAGING
4025	76x100 mm	0,25 l	120



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.

MODEL	COLOUR	CODE	DIAMETER	CAPACITY	PACKAGING
MSB 08.20	black	4420050	200 mm	2 l	6
MSB 10.25	black	4425050	250 mm	3,4 l	6
MSB 12.30	black	4430050	300 mm	5,8 l	6
MSB 08.20	red	4420061T	200 mm	2 l	6
MSB 10.25	red	4425061T	250 mm	3,4 l	6
MSB 12.30	red	4430061T	300 mm	5,8 l	6
MSB 08.20	green	4420072T	200 mm	2 l	6
MSB 10.25	green	4425072T	250 mm	3,4 l	6
MSB 12.30	green	4430072T	300 mm	5,8 l	6
MSB 08.20	transparent	4420	200 mm	2 l	6
MSB 10.25	transparent	4425	250 mm	3,4 l	6
MSB 12.30	transparent	4430	300 mm	5,8 l	6
MSB 15.38	transparent	4438	380 mm	11,5 l	6



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	CODE	DIAMETER	SURFACE	PACK.
9016S	4523S	238x65 (h) mm	silk	30
9016L	4523	238x65 (h) mm	glossy	30
9916S	4524S	250x64 (h) mm	silk	30
9916L	4524	250x64 (h) mm	smooth glossy	30
DIAM 238 Polypropylene	7523027S	238x65 (h) mm	sand silk finish surface	24
DIAM 250 Polypropylene	7524027	250x65 (h) mm	sand gloss finish surface	30



Melamine plates

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

CODE	DIAMETER	COLOUR	PACKAGING
5821	210 mm	white	60

MODEL: DINNER PLATE

CODE	DIAMETER	COLOUR	PACKAGING
5825	250 mm	white	60

MODEL: SIDE PLATE

CODE	DIAMETER	COLOUR	PACKAGING
5819	190 mm	white	60

MODEL: BOWL

CODE	DIAMETER	COLOUR	PACKAGING
5819F	190 mm	white	60



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 (also in the dishwasher),
 as prescribed by the Regulation 852/2004/EC (HACCP).

CODE	DIM. AXBXH	COLOUR	PACKAGING
5952041	EXT. 530x325x100 mm	gray	10



Polycarbonate ice cream pans

For the transport and storage of ice cream.
 Lightweight and crushproof.
 Resistant to shocks and low temperatures.
 They are not cool to the touch when they are removed from the freezer.
 Shaped recess to facilitate the extraction of the pans when they are collected.
 Temperature range from -40° to +120°C.

CODE	COLOUR	DIM. AXBXH	CAPACITY	PACK.
4951041	grey	EXT. 360x165x120 mm	4,75 l	12
4951033	sand	EXT. 360x165x120 mm	4,75 l	12







FOOD LOGISTICS SOLUTIONS



FROM LOGISTIC PLATFORM TO END USER.

WITHOUT INTERRUPTING THE COLD CHAIN.

TEMPERATURE ALWAYS UNDER CONTROL WITH THE USB DATA LOGGERS.



CUSTOMISED TRANSPORT

Versions with: refrigerating unit, wheels or pallets, internal grids, internal or external Europallet dimensions.

MAXIMUM FLEXIBILITY for your business

For each type of motor vehicle, small, medium or large.

Possibility of multi-temperature loads

Melform isothermal containers, made of virgin polyethylene, are built with rotational moulding technology. They are used in catering for the transport of meals and semi-processed products and by food & medical industries for the transport of perishable goods. The isothermal containers, allowing the maintenance of the cold chain, guarantee suitable transport of perishable goods on board of traditional vehicles, split by type of product, temperature and destination, in a much more flexible way with respect to transport in a refrigerated vehicle.

COLD CHAIN: MIXED USE TRANSPORT SOLUTIONS.

An efficient alternative to the use of insulated vehicles for the transport of perishable products.

Multiple benefits with Melform isothermal and refrigerated containers:

- in the event of failure of the vehicle, you can use any other vehicle;
- the vehicle must not be ATP certified;
- the vehicle equipped with MELFORM solutions, is prepared in relatively short times.

LOGISTIC PLATFORM



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



END USER

Maximum FLEXIBILITY
in transport management

For every type of truck, small,
medium or large!!!



**Think about what really makes
your business grow, focus on your core business,
do not waste resources...**

Melform will think about the rest!

Invest the right way: choose MELFORM

ATP CERTIFIED FOR ROAD TRANSPORT OF PERISHABLE GOODS

Melform containers can be ATP certified and operate in accordance with applicable laws.

TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C.

Equipped with RFID SYSTEMS and USB DATA LOGGERS for control and the temperature monitoring.

MULTI TEMPERATURE

They can be transported using conventional vehicles: they allow to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.

REDUCED INVESTMENT COSTS

Investment is considerably lower with respect to the setting of a refrigerated vehicle.

Reduction of the circulating vehicles as deliveries can be fractionated with containers of appropriate size.

Possibility of using containers of various sizes.

Possibility of using refrigerated or simple isothermal containers.

REDUCED ENERGY WASTE

During unloading operations from a refrigerated vehicle with a single chamber, the use of isothermal containers notably avoids thermal dispersion and the need to cool an important volume with respect to the goods remaining on the vehicle.

DUAL POWER SUPPLY

The containers are set to be connected to the battery of the vehicle during transportation and, once at destination, to the main power.

At destination, in addition to the goods, it is also possible to deliver the container itself which, connected to the electric power 230, will continue to maintain the required temperature.

ECOFRIENDLY

Fully recyclable at the end of operating life.

WASHABLE AND CLEANABLE

Easily washable and cleanable to prevent contamination.

IN THE FOREGROUND:
KOALA GREEN
(see details P. 147)





High capacity isothermal containers
for transporting perishable products

CARGO LINE



APPLICATIONS:

- food supply chain
- transport
- food industry
- handicraft production
- vending
- truck body builders

CHOOSE THE RIGHT MODEL FOR YOUR BUSINESS

TECHNOLOGY AND RAW MATERIALS

Cargo isothermal containers are produced with rotational moulding technology: the container and the door have monolithic structure (devoid of corners, junctions and weldings). They are manufactured with polyethylene suitable for food contact and insulated with polyurethane foam without CFC and HCFC. Most of the accessories (e.g. grids/adapters) and construction details (e.g. handles/rod door) are in stainless steel.

UNINTERRUPTED COLD CHAIN

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

SAFETY AND QUALITY PROTECTION

Transporting at the right temperature means preserving at best products safety and quality, preventing the risk of uncontrolled bacterial proliferation. Correctly preserved, foods have a greater shelf-life and reduce returns and complaints from customers. Melform isothermal containers allow to correctly operate in HACCP environment.

Cargo 370

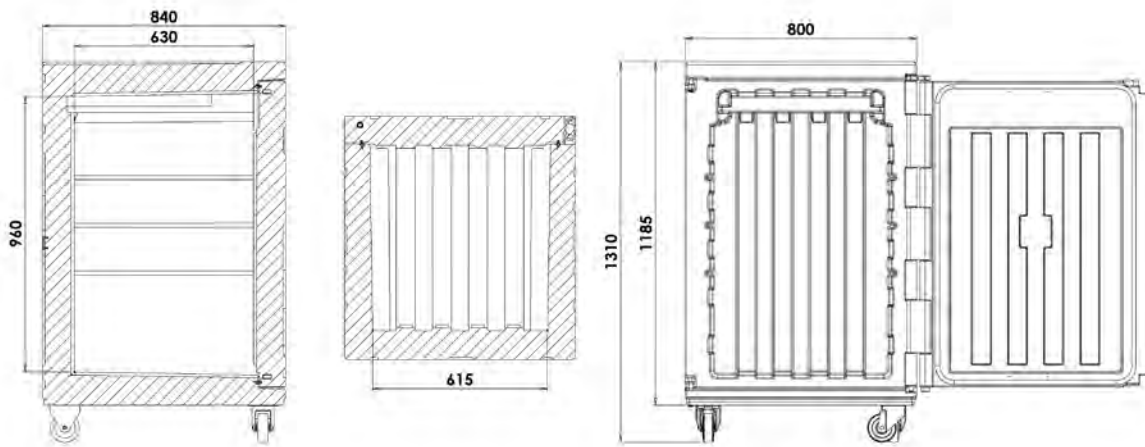
ATP



- 370 LITRES OF CAPACITY.

- FRONT OPENING.

- Suitable for loading on medium size commercial vehicles.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 370 with castors diam. 100 mm	03700001	grey/blue melange	800x840xh1310 mm	615x630xh960 mm	370 l	70 kg
Cargo 370 with feet h 130 mm	03700003	grey/blue melange	800x840xh1320 mm	615x630xh960 mm	370 l	70 kg

More versions and accessories available, see the table on P. 126.

Cargo 370 V

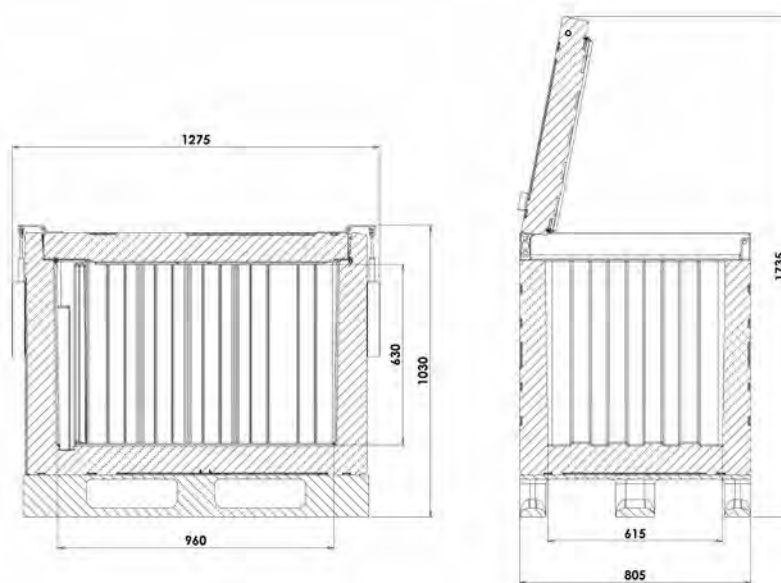
ATP



- 370 LITRES OF CAPACITY.

- CONVENIENT CHEST TYPE VERSION, USEFUL TO OPTIMISE THE LOAD CAPACITY.

- Suitable for the transport of bulk goods.
- Designed to house the eutectic plates to increase thermal performance.
- **Available in version for the transport of dry ice.**
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Pallet version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 370V with pallet	03700007	grey/blue melange	1275x805x1030 mm	960X615Xh630 mm	370 l	80 kg
Cargo 370V with pallet, DRY ICE transport container	03709017	grey/blue melange	1275x805x1030 mm	960X615Xh630 mm	370 l	80 kg

More versions and accessories available, see the table on P. 126.

Cargo 370E Eutectic

ATP



- 370 LITRES OF CAPACITY.
- FRONT OPENING.
- INDICATED FOR LONG DISTANCES TRANSPORT THANKS TO THE EUTECTIC COATING.

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

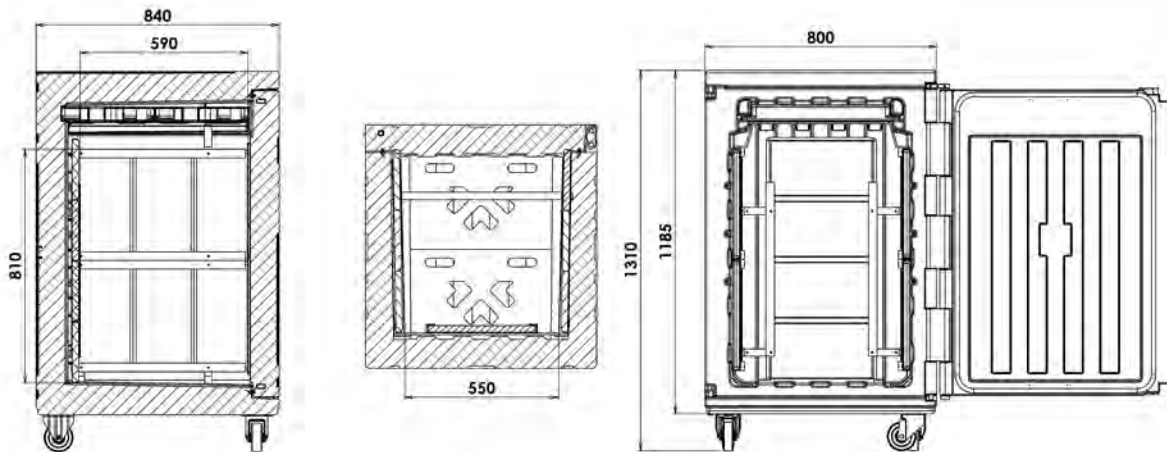
Chilled version performance: up to 150 hours* of maintaining the temperature from 3°C to 8°C.

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

* with an average outdoor temperature of 17.5°C, a container filled up to 1/4 of its total capacity with goods and the initial temperature of -35°C.

- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Produced with rotational moulding technology: the container and the door have monolithic structure (devoid of corners, junctions and weldings).
- Fully recyclable at the end of the operating life.



Castors & adaptor version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 370E Chilled Eutectic with adapter and 16+2 chilled plates	03709012	grey/blue melange	800x840xh1310 mm	550x590xh810 mm	285 l	113 kg
Cargo 370E Frozen Eutectic with adapter and 16+2 frozen plates	03709013	grey/blue melange	800x840xh1310 mm	550x590xh810 mm	285 l	113 kg

More versions and accessories available, see the table on P. 126.

Cargo 500

ATP



- 500 LITRES OF CAPACITY.

- FRONT OPENING.

- Total compliance with the cold chain at all stages of transport.

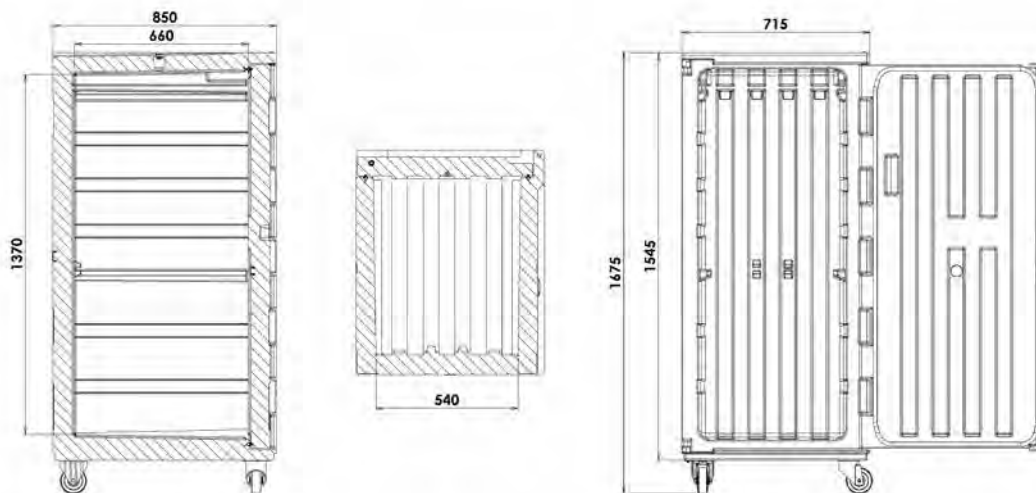
- Available in version with castors and with pallets.

- Available in version for fish transport (see table features on P. 126).

- Designed to house the eutectic plates to increase thermal performance.

- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.

- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 500 with castors diam.100	05000071	grey/blue melange	715X850Xh1675 mm	540x660xh1370 mm	500 l	90 kg
Cargo 500 with pallet	05000074	grey/blue melange	715X850Xh1665 mm	540x660xh1370 mm	500 l	105 kg

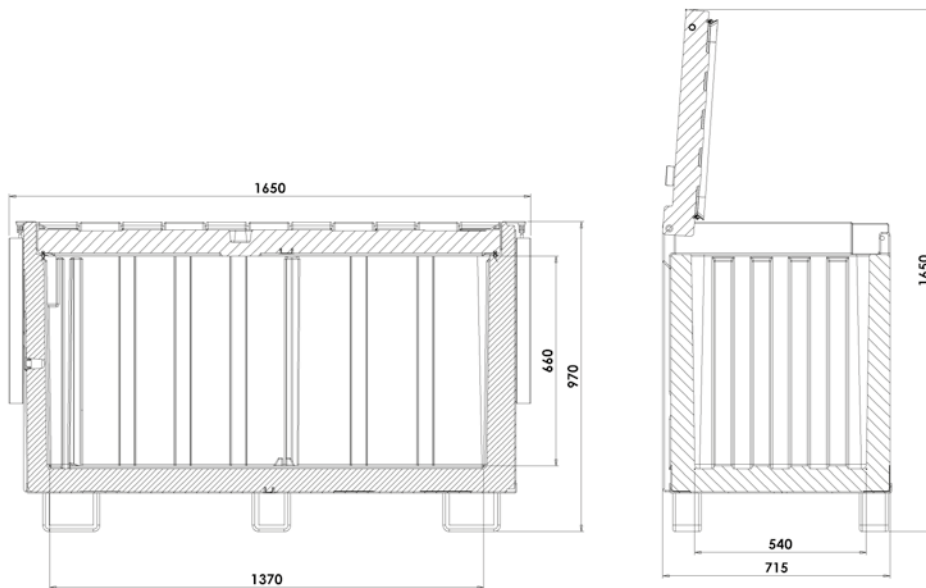
More versions and accessories available, see the table on P. 126.

Cargo 500V

ATP



- 500 LITRES OF CAPACITY.
- CONVENIENT CHEST TYPE VERSION, USEFUL TO OPTIMISE THE LOAD CAPACITY.
- Suitable for the transport of bulk goods.
- Available in a version for the transport of dry ice.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Pallet version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 500V with pallet	05000077	grey/blue melange	1650X715Xh970 mm	1370x540xh660 mm	500 l	127 kg
Cargo 500V with pallet, DRY ICE transport container	05009057	grey/blue melange	1650X715Xh970 mm	1370x540xh660 mm	500 l	127 kg

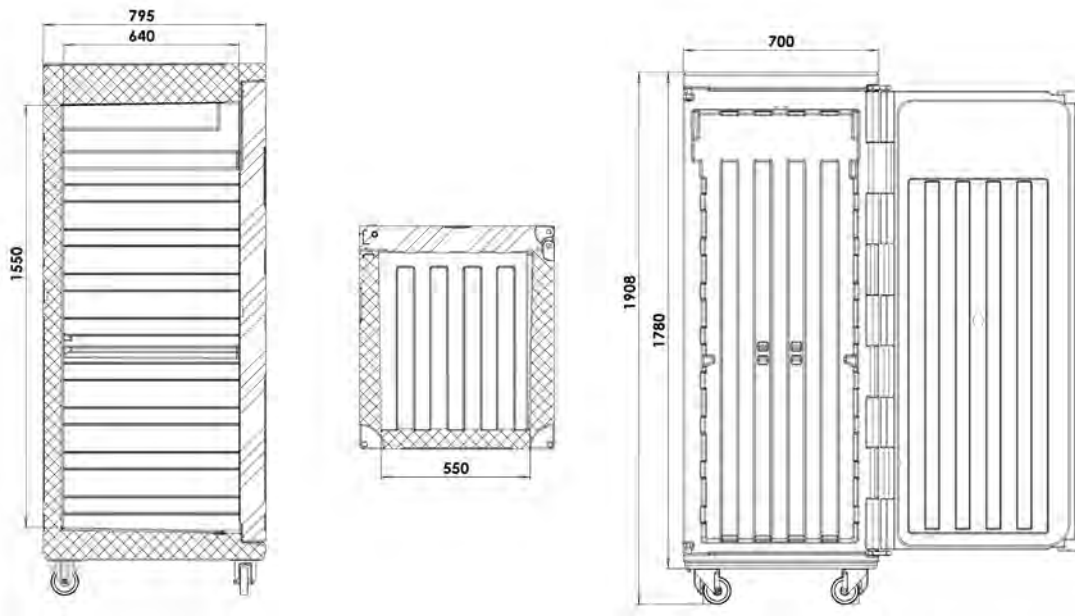
More versions and accessories available, see the table on P. 126.

Cargo 530

ATP



- 545 LITRES OF CAPACITY.
- FRONT OPENING.
- Foldable grid in galvanised steel.
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 530 with castors diam.100, grid, labelholder	05300001	grey/blue melange	700x795xh1908 mm	550x640xh1550 mm	545 l	88 kg

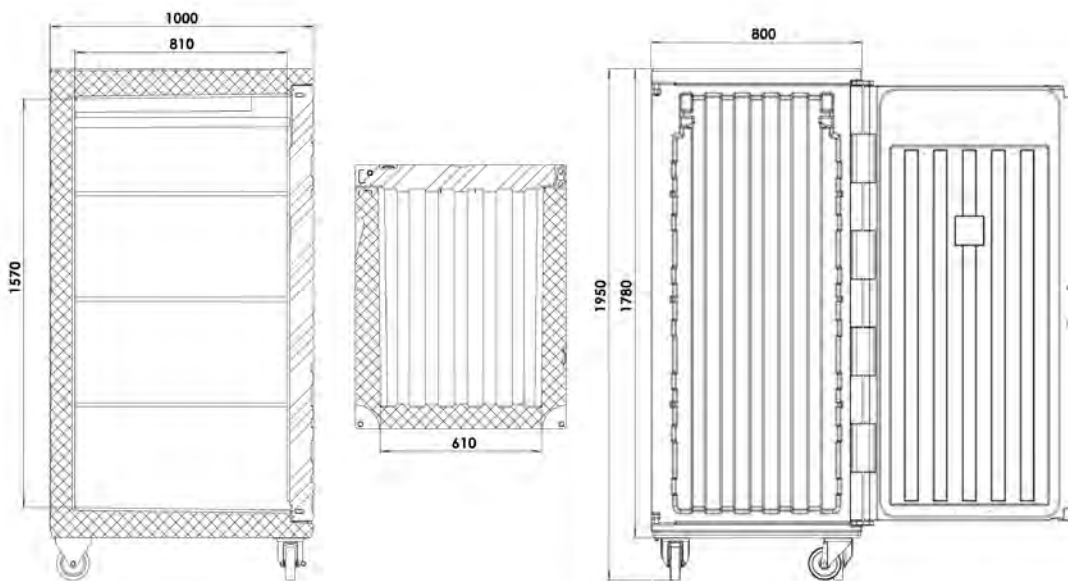
More versions and accessories available, see the table on P. 126.

Cargo 780

ATP
80x100



- 780 LITRES CAPACITY.
- FRONT OPENING.
- Container with standardised dimensions 80x100 cm; it optimises the exploitation of the loading area of the vehicle.
- Available in version with castors and with pallet.
- Total compliance with the cold chain at all stages of transport.
- Designed to house the eutectic plates to increase thermal performance.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 780 with castors diam.125	07800001	grey/blue melange	800x1000xh1950 mm	610x810xh1570 mm	780 l	111 kg
Cargo 780 with pallet	07800003	grey/blue melange	800x1000xh1900 mm	610x810xh1570 mm	780 l	137 kg

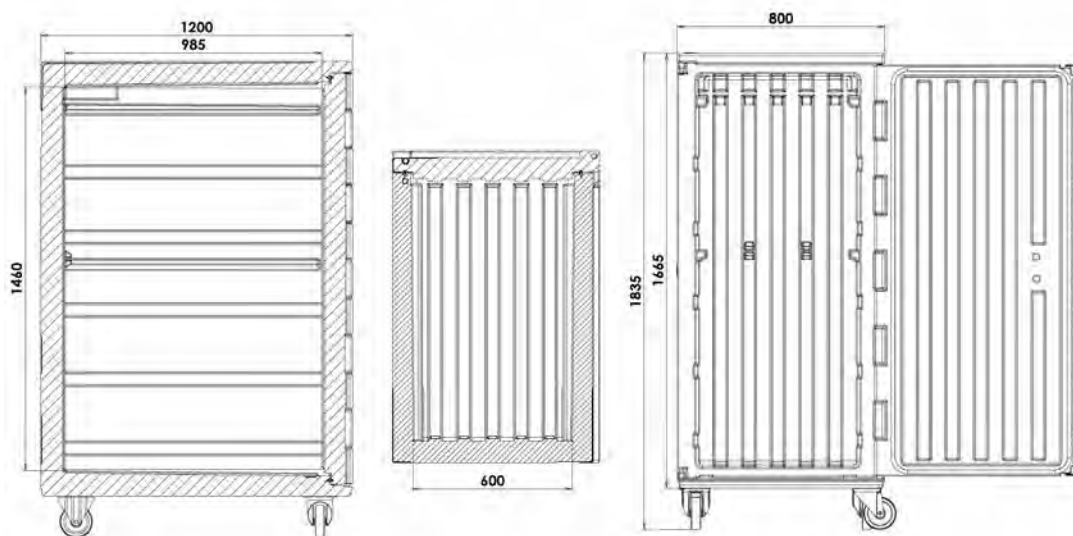
More versions and accessories available, see the table on P. 126.

Cargo 900

ATP
80x120



- 900 LITRES CAPACITY.
- FRONT OPENING.
- Container with Europallet external dimensions 80x120 cm; it optimises the exploitation of the loading area of the vehicle.
- Particularly indicated for meat transport (frame available upon request).
- Available version for fish transport.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 900 with castors diam.125	09000037	grey/blue melange	800x1200xh1835 mm	600x985xh1460 mm	900 l	111 kg
Cargo 900 with pallet	09000074	grey/blue melange	800x1200xh1795 mm	600x985xh1460 mm	900 l	136 kg

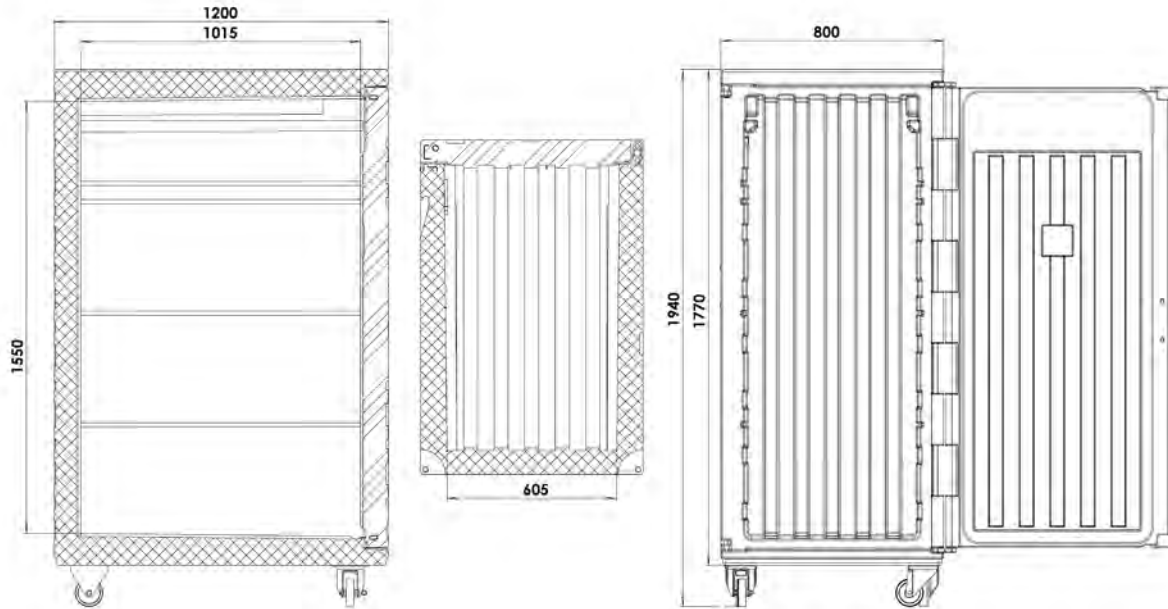
More versions and accessories available, see the table on P. 126.

Cargo 1000EU

ATP
80x120



- 1,000 LITRES CAPACITY.
- FRONT OPENING.
- External EUROPALLET dimensions (80x120 cm): it optimizes the exploitation of the vehicles loading surface.
- Maximum load volume in Europallet size.
- Available in version with castors and with pallet.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 1000EU with castors diam.125	10000001EU	grey/blue melange	800x1200xh1940 mm	605x1015xh1550 mm	1000 l	130 kg
Cargo 1000EU with pallet	10000002EU	grey/blue melange	800x1200xh1900 mm	605x1015xh1550 mm	1000 l	155 kg

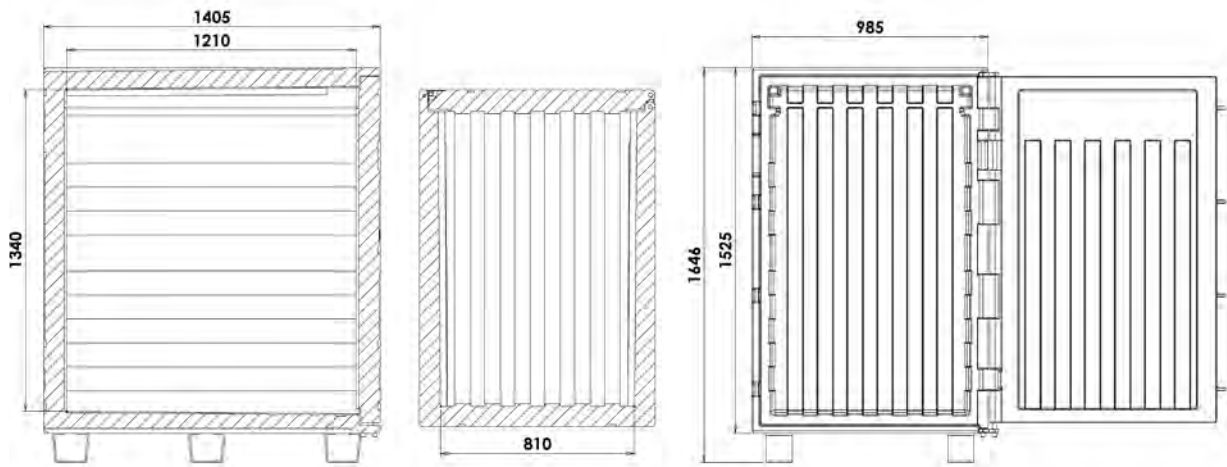
More versions and accessories available, see the table on P. 126.

Cargo 1300

ATP
80x120 INSIDE



- 1300 LITRES CAPACITY.
- FRONT OPENING.
- Internal EUROPALLET dimensions: maximum convenience for loading and unloading of goods on pallets.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Feet version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 1300 with feet h 120 mm	13010003	grey/blue melange	985x1405xh1646 mm	810x1210xh1340 mm	1350 l	153 kg

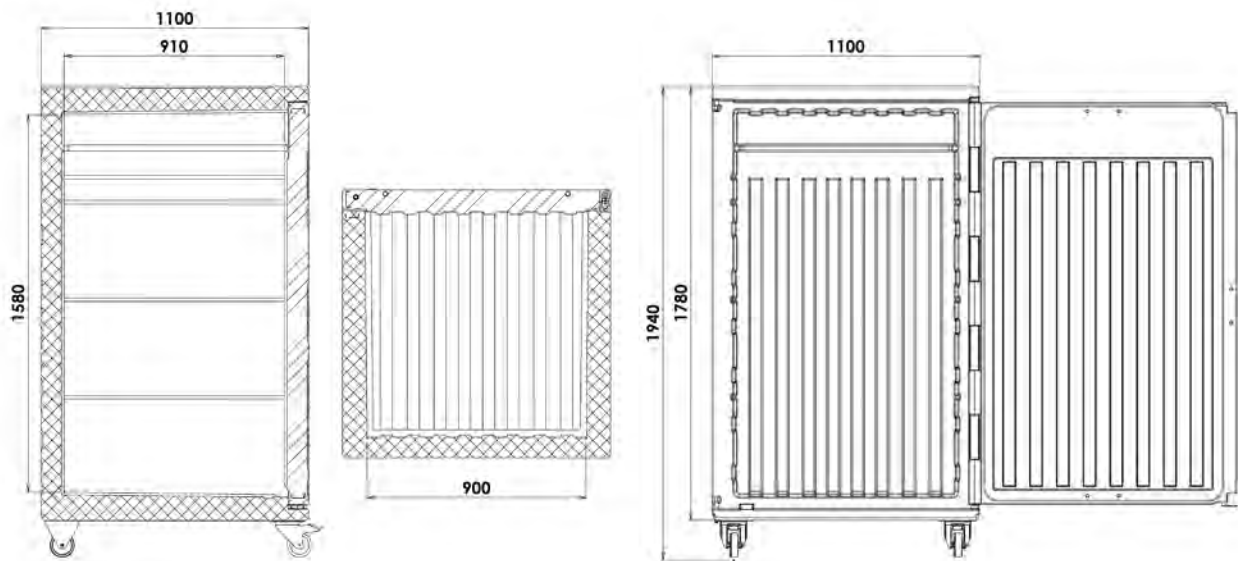
More versions and accessories available, see the table on P. 126.

Cargo 1300TW

110x110



- 1350 LITRES CAPACITY.
- FRONT OPENING.
- External standard dimensions 110x110 cm; it optimises the exploitation of the vehicles loading surface.
- Available in version with castors and with feet.
- Designed to house the eutectic plates to increase thermal performance.
- Total compliance with the cold chain at all stages of transport.
- Transportable with traditional means: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Fully recyclable at the end of the operating life.



Castors version dimensional drawing.

MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Cargo 1300TW with castors diam. 125	1300T003	grey/blue melange	1100x1100xh1940 mm	900x910xh1580 mm	1350 l	150 kg
Cargo 1300TW 4 feet h 120 mm	1300T009	grey/blue melange	1100x1100xh1900 mm	900x910xh1580 mm	1350 l	150 kg

More versions and accessories available, see the table on P. 126.

Melform eutectic plates

They act as thermal energy accumulators. They release cold during the transport, extending temperature retention time of perishable products. Particularly recommended when the containers are not used at full load.

Available in three versions:



- **chilled plate**: with the eutectic temperature of **+3°C**, for transporting chilled products;
- **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. It grants a longer temperature retention time.

Easy to use:




- the **chilled plate** is to be frozen at **-10°C**;
- the **frozen/extra - frozen** plates are to be frozen at **-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 CARGO 370/500/780 (2 PLATES FOR CARGO)

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
Chilled eutectic plate	+3°C	pink	PE500001	545x325x57 mm	6,8 kg	390 Wh	
Frozen eutectic plate	-21°C	blue	PE500002	545x325x57 mm	6,8 kg	140 Wh	
Extra-frozen eutectic plate	-21°C	green	PE500908	545x325x57 mm	6,8 kg	280 Wh	

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

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
Chilled eutectic plate	+3°C	pink	PE900001	600x487x50 mm	10 kg	580 Wh	
Frozen eutectic plate	-21°C	blue	PE900002	600x487x50 mm	10 kg	210 Wh	
Extra-frozen eutectic plate	-21°C	green	PE900908	600x487x50 mm	10 kg	420 Wh	

EUTECTIC PLATES FOR CARGO 1300 (3 PLATES FOR CARGO) /1300TW (4 PLATES FOR CARGO)

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
Chilled eutectic plate	+3°C	pink	PE110001	835x353x45 mm	7,6 kg	340 Wh	
Frozen eutectic plate	-21°C	blue	PE110002	835x353x45 mm	7,6 kg	120 Wh	
Extra-frozen eutectic plate	-21°C	green	PE119008	835x353x45 mm	7,6 kg	250 Wh	

Trolley for eutectic plates

For the convenient handling and the proper conditioning of the eutectic plates.

CODE	EXTERNAL DIM.	WEIGHT
3772B0002	1200x800xh1900 mm	120 kg



Rapid cooling unit for eutectic plates

Minimum temperature reachable: **-35°C**.
For the conditioning of:

- **24** plates for Cargo **900**;
- **24** plates for Cargo **1300**;
- **36** plates for Cargo **500**;
- **72 GN 1/1** plates.

Fully and properly frozen, the plates totally develop their cooling power, prolonging the temperature retention time during the transport.

Low consumption system:

it allows to completely freeze plates minimising the energy consumption.

Can be supplied at 230Vac 50Hz, by means of normal main power.



MODEL	CODE	COLOUR	EXTERNAL DIM.	INTERNAL DIM.	CAPACITY	WEIGHT
Rapid cooling unit	10009001	sand	985x1185xh2080 mm	800x990xh1140 mm	-	275 kg

Cryo Power Box

For the industrial management of logistics at a controlled temperature Melform proposes Cryo Power Box system, an automated process of cryogenic refrigeration.

Cryo Power Box system is based on the use of liquid CO2 that, injected inside an accumulator, expands and becomes carbon snow.

A special injector allows dosing and provide the necessary quantity of CO2 within the accumulator, positioned in the upper part of the isothermal container.

Cryo Power Box system is indicated for the maintenance of fresh and frozen thermal products for a prolonged period of time.






Melform Technical Office is available to develop specific projects.



Frozen
from -12°C to -18°C.
for 24 hours.

Chilled
from 2°C to 8°C
for 24 hours









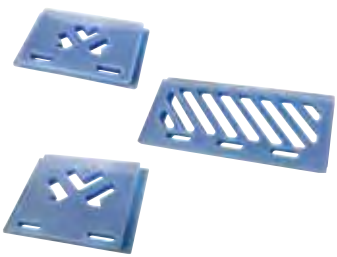

	STRUCTURE				
					
	Monolithic structure, no sharp edges, joints and welds	Insulated with CFC and HCFC-free polyurethane foam	Internal grooves improving good air circulation	Version for fish transport (hole with expansion plug for the drainage of liquids)	Specific versions for dry ice transport
Cargo 370	•	•	•		
Cargo 370E	•	•	•		
Cargo 370V	•	•	•	•	•
Cargo 500	•	•	•	•	
Cargo 500V	•	•	•	•	•
Cargo 530	•	•	•		
Cargo 780	•	•	•		
Cargo 900	•	•	•	•	
Cargo 1000EU	•	•	•	•	
Cargo 1300	•	•	•		
Cargo 1300TW	•	•	•		

		DOOR			
					
Seats/guides for housing of grids	Version with collapsible top cage	Easily removable door gasket	Door opens up to 270° with door retaining catch	Door opens up to 270° with door retaining magnetic lock	Handle prepared for the use of tamper-proof system
3 integrated seats	•	•	•		•
		•	•		•
		•			•
1 runner		•	•		•
		•			•
1 runner		•		•	•
3 integrated seats		•	•		•
1 runner		•	•		•
4 integrated seats		•	•		•
		•	•		•
4 integrated seats		•	double door retaining catch and magnetic.	double door retaining catch and magnetic.	•




	DOOR				OPENING
					
	Stainless steel locking handle with release button	Stainless steel ergonomic handle	Dual pivot hinge system. Better stability of the door over time	2 hooks stainless steel rod	Front opening
Cargo 370	•		•	integrated in the door	•
Cargo 370E	•		•	integrated in the door	•
Cargo 370V	•		•	integrated in the door	
Cargo 500	•			integrated in the door	•
Cargo 500V	•			integrated in the door	
Cargo 530	•		•	integrated in the door	•
Cargo 780	•		•	integrated in the door	•
Cargo 900		•		non integrated in the door	•
Cargo 1000EU	•		•	integrated in the door	•
Cargo 1300	•		•	integrated in the door	•
Cargo 1300TW	•		•	integrated in the door	•





HANDLING SYSTEMS

				
Chest type opening. Door provided with two gas shock absorbers to facilitate the opening	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)	Version without castors and without feet (isothermal box only)
	in nylon, dia. 100 mm		4 galvanised steel feet h 130 mm	•
	in nylon, dia. 100 mm			•
•		in polypropylene		
	in nylon, dia. 100 mm	pallets made of galvanised steel with 4 feet h 120mm.	4 galvanised steel feet h 130 mm (on request)	
•		pallets made of galvanised steel with 6 feet h 120mm.		
	in polyamide and rubber, dia. 100mm			
	in nylon, dia. 125 mm	pallets made of galvanised steel with 6 feet h 120mm.	4 galvanised steel feet h 120 mm (on request)	
	in nylon, dia. 125 mm	pallets made of galvanised steel with 6 feet h 120mm.	4 galvanised steel feet h 120 mm (on request)	
	in nylon, dia. 125 mm	pallets made of galvanised steel with 6 feet h 120mm.	4 galvanised steel feet h 120 mm (on request)	
			4 galvanised steel feet h 120 mm	
	in nylon, dia. 125 mm		4 galvanised steel feet h 120 mm (on request)	

			
	CHILLED EUTECTIC PLATE + 3°C	FROZEN EUTECTIC PLATE - 21°C	EXTRA-FROZEN EUTECTIC PLATE - 21°C
	To extend the isothermal containers temperature retention time	To extend the isothermal containers temperature retention time	To extend the isothermal containers temperature retention time. They grant a longer temperature retention time
Cargo 370	code PE500001 (2xCargo)	code PE500002 (2xCargo)	code PE500908 (2xCargo)
Cargo 370E	code PE500001 (2xCargo) + code AGA004 (16xCargo)	code PE500002 (2xCargo) + code AGB004 (16xCargo)	code PE500908 (2xCargo) + code AGB004 (16xCargo)
Cargo 370V	code PE500001 (2xCargo)	code PE500002 (2xCargo)	code PE500908 (2xCargo)
Cargo 500	code PE500001 (2xCargo)	code PE500002 (2xCargo)	code PE500908 (2xCargo)
Cargo 500V	code PE500001 (2xCargo)	code PE500002 (2xCargo)	code PE500908 (2xCargo)
Cargo 530			
Cargo 780	code PE500001 (2xCargo)	code PE500002 (2xCargo)	code PE500908 (2xCargo)
Cargo 900	code PE900001 (2xCargo)	code PE900002 (2xCargo)	code PE900908 (2xCargo)
Cargo 1000EU	code PE900001 (2xCargo)	code PE900002 (2xCargo)	code PE900908 (2xCargo)
Cargo 1300	code PE110001 (3xCargo)	code PE110002 (3xCargo)	code PE119008 (3xCargo)
Cargo 1300TW	code PE110001 (4xCargo)	code PE110002 (4xCargo)	code PE119008 (4xCargo)

		
<p align="center">ANALOGUE THERMOMETRE</p>	<p align="center">USB DATALOGGER</p>	<p align="center">LABEL HOLDER</p>
<p align="center">To check the internal temperature of the container during transport</p>	<p align="center">To record the temperature data during transport</p>	<p align="center">For the identification of the contents or destination</p>
<p align="center">code AFA906</p>	<p align="center">code AFG002</p>	<p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p>
<p align="center">code AFA906</p>	<p align="center">code AFG002</p>	<p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p>
<p align="center">code AFA906</p>	<p align="center">code AFG002</p>	<p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p>
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<p align="center">code AFA906</p>	<p align="center">code AFG002</p>	<p align="center">code AMC101; dim. 173xh200 mm; for A5 format documents</p>
<p align="center">code AFA906</p>	<p align="center">code AFG002</p>	<p align="center">code AMC103; dim. 285x160 mm; for A5 format documents</p>

			
	STAINLESS STEEL GRIDS	PLASTIC GRIDS	FISH TRANSPORT GRIDS
	For a better subdivision of the load	For a better subdivision of the load	For a better subdivision of the load and to collect the ice-melt water draining from the seafood storage boxes
Cargo 370	code AEA018; dim. 650x610xh16 mm		
Cargo 370E	code AEA025 dim. 550x580xh440 mm		
Cargo 370V			
Cargo 500		code PAPE0001 dim. 535x594xh20 mm	
Cargo 500V			
Cargo 530	code AEB002 dim. 525x625xh16 mm		
Cargo 780	code AEA019 dim. 647x790xh16 mm		
Cargo 900	code AEA010 dim. 625x970xh16 mm	foldable, code PAPE0003, dim. 604x923xh20 mm	
Cargo 1000EU	NON-FOLDING code AEA023 Dim. 647x990xh16 mm; FLIPPABLE code AEA029 dim. 990x657xh30 mm		INTERMEDIATE grid with water tank code AEA026 dim. 647x990xh56 mm; LOWER code AEA027 dim. 600x990xh81 mm
Cargo 1300			
Cargo 1300TW	code AEA024 dim. 935x890xh16 mm		

				ATP
DRIP-TRAY	GN ADAPTORS	MEAT TRANSPORT FRAMES	TOWING SET	
Listed as an accessory for transport fish versions, to collect the ice-melt water draining from the seafood storage boxes	To house GN pans	To transport hung half-carcases of meat	To move more than one container at the same time	
				IR class code AOA008/C; RRCX class code AOB008/C
				IR class code AOA008/C; RRCX class code AOB008/C
				IR class code AOA008/C; RRCX class code AOB008/C
code 3516 dim. 655x538xh127 mm	5 runners LOWER GN adaptor capacity 10 GN1/1 h100 code AAA033; 5-runners UPPER GN adaptor capacity 10 GN1/1 h100 code AAA034		code SETTR500	IR class code AOA001/C; RRCX class code AOB001/C
				IR class code AOA001/C; RRCX class code AOB001/C
				IR class code AOA012/C; RRCX class code AOB012/C
				IR class code AOA009/C; RRCX class code AOB009/C
code 3518 dim. 590x945xh120 mmm	6 runners LOWER GN adaptor capacity 18 GN1/1 h100 code AAA035; 4-runners UPPER GN adaptor capacity 12 GN1/1 h100 code AAA036	2 bars code AEA013; 3 bars code AEA014		IR class code AOA003/C; RRCX class code AOB003/C
code 3518 dim. 590x945xh120 mmm				IR class code AOA010/C; RRCX class code AOB010/C
europallet drip - tray code ANA00101 dim. 800X1200 mm				IR class code AOA007/C; RRCX class code AOB007/C



Mobile refrigerators



KOALA LINE



APPLICATIONS:

- food supply chain
- vending
- food industry
- handicraft production
- transport companies
- truck body builders
- last mile

TEMPERATURE UNDER CONTROL WITHOUT TIME LIMITS

Koala Line mobile refrigerators represent the ideal solution where precise and accurate temperature control is needed, free from time constraints.

In the food sector they are used in banqueting, ice cream parlours, bakeries, vending machines, or when transporting fine foods such as farmhouse cold cuts, meat and cheese products.

According to the customer needs Melform containers are equipped with RFID systems and USB dataloggers for the control and detection of the temperature.

FLEXIBILITY AND STREAMLINED LOGISTICS

Koala Line refrigerated containers allow the transport of products with differentiated temperature on the same non-isolated vehicle, maximising the vehicle's load and limiting the number of trips per single destination. They allow to overcome the problems related to thermal changes that may occur in case of split consignments and eliminate the risk of cross contamination between products.

LOW POWER CONSUMPTION

Koala line mobile refrigerators are equipped with a refrigerating unit supplied both at 12V DC and at 230V AC. They have a very low consumption and even when not connected to the electrical power, the container's isothermal properties allow temperature retention for a certain period of time. They reduce fuel consumption compared to a refrigerated vehicle.

THERMAL ACCUMULATORS

Koala Line mobile refrigerators guarantee differentiated performances according to their configuration. The new versions of Koala Green and Cold Stock Roll thermal accumulators are designed to develop high performance in respect of the environment and ensure economic savings.

TEMPERATURE ADJUSTMENT RANGE: from -18°C to +10°C.

Suitable for the transport of chilled and frozen food

Koala 20 N

Portable refrigerator - capacity 21 litres.
Wide and comfortable top opening.
Easy to transport by car and easy to handle thanks to the small dimensions and lightweight.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AC9031	EXT. 345x515x425 mm INT. 220x280x340 mm	21 l	16 kg



Koala 32 N

Portable refrigerator - capacity 27 litres.
Wide and comfortable top opening.
Equipped with internal basket, in order to facilitate unloading operations.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AA6031	EXT. 360x620x430 mm INT. 230x340x350 mm	27 l	21 kg



Koala 50 N GN 1/2 GN 1/3

Portable refrigerator - capacity 53 litres.
Suitable for carrying Gastronorm 1/2 and 1/3 pans compositions.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AC7031	EXT. 495x800x500 mm INT. 335x450x355 mm	53 l	26 kg



TEMPERATURE ADJUSTMENT RANGE: FROM -18°C TO +10°C.

Suitable for the transport of chilled and frozen food

Koala 80 N GN 1/1

Portable refrigerator - capacity 73 litres.
Ideal for transporting ice cream pans (it carries up to 9 containers).
Suitable for transporting GN1/1 pans and submultiples.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AA8031	EXT. 560x940x550 mm INT. 370x540x365 mm	73 l	34 kg



9x ice cream pans



Koala 150 N ATP GN 1/1 EN 600x400

Mobile refrigerator - capacity 148 litres.
Capacious and multifunctional, thanks to the bracket and runners system, it can transport GN and EN pans / grids / trays and 600x400 mm tote boxes.

COOLING UNIT ON BACK, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509037	EXT. 570x1045x690 mm INT. 430x650x530 mm	148 l	55 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Set of bracket for runners	stainless steel	ABA250	-	3,5 kg
Pair of runners	stainless steel	ABA302	-	1,2 kg
Support grid	stainless steel	AEA012	430x652x261 mm	3 kg
GN 1/1 grid	stainless steel	AEA020	530x325x12 mm	1,3 kg
Label holder	transparent	AMC106	242xh157 mm	-
Certificate of ATP approval, FNAX class	-	AOD007	-	-



Koala 160 N

Mobile refrigerator - capacity 162 litres.
Perfect for transporting large quantities.
Container with thicker walls to ensure maximum isothermal efficiency.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AB6031	EXT. 790x1100x650 mm INT. 540x660x450 mm	162 l	59 kg

ACCESSORIES:

ARTICLE	CODE	DIAMETER
Koala 160 castor kit	RRI070	125 mm



Castor kit available on request.

TEMPERATURE ADJUSTMENT RANGE: FROM -18°C TO +10°C.

Suitable for the transport of chilled and frozen food

Koala 370 N

Mobile refrigerator - capacity 370 litres.
 Specific for transporting frozen products.
 Equipped with three seats for housing the grids
 for a better load distribution.

KOALA 370 N COOLING UNIT ON TOP, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	03709005	EXT. 800x840x1530 mm INT. 615x630x960 mm	370 l	97 kg

KOALA 370 N COOLING UNIT ON BACK, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	03709006	EXT. 800x1090x1310 mm INT. 615x630x960 mm	370 l	97 kg

KOALA 370 N COOLING UNIT ON TOP, VENTILATED **ATP**

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	03709014	EXT. 800x840x1530 mm INT. 615x630x840 mm	325 l	95 kg

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	WEIGHT
Stainless steel grid	AEA018	650x610xh16 mm	3,8 kg
Inverter 12V DC/230V AC	AHD009	-	-
Inverter 24V DC/230V AC	AHD010	-	-
Polycarbonate label holder	AMC101	173xh200 mm	-
Certificate of ATP approval, FRCX class (only available for code 03709014)	AOD011	-	-



TEMPERATURE ADJUSTMENT RANGE: FROM -18°C TO +10°C.

Suitable for the transport of chilled and frozen food

Koala 500 N

Mobile refrigerator - capacity 500 litres.
 Suitable for supermarket chains, logistics operators, chilled or frozen food distributors and manufacturers, carriers.

COOLING UNIT ON TOP, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	05009056	EXT. 715x850x1900 mm INT. 540x660x1170mm	416 l	120 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Lower 5-runners GN adaptor	stainless steel	AAA033	555x650x585 mm	9 kg
Non-folding plastic grid	grey	PAPE0001	535x594x20 mm	1,1 kg
Polycarbonate label holder	transparent	AMC101	173x200 mm	-
Towing set	galvanised steel	SETTR500	-	-
Inverter 12V DC/230V AC.	-	AHD009	-	-
Inverter 24V DC/230V AC	-	AHD010	-	-
Certificate of ATP approval, FNAX class	-	AOD008	-	-



TEMPERATURE ADJUSTMENT RANGE: FROM -20°C TO +10°C.

Suitable for the transport of frozen foods

Koala 1000EU N 80x120

MOBILE COLD ROOM - CAPACITY 830 LITRES.

External **EUROPALLET** dimensions (80x120 cm): it optimises the exploitation of the vehicles loading surface.

Suitable for supermarket chains, logistics operators, chilled or frozen food distributors and manufacturers, carriers.

COOLING UNIT ON TOP, VENTILATED, WITH CASTORS DIA. 125 MM

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	10009005EU	EXT. 800x1200x2170 mm INT. 605x1015x1350 mm	830 l	164 kg

COOLING UNIT ON TOP, VENTILATED, WITH PALLET

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	10009006EU	EXT. 800x1200x2130 mm INT. 605x1015x1350 mm	830 l	181 kg

ACCESSORIES:

ARTICLE	CODE	EXT. DIM.	WEIGHT
Polycarbonate label holder	AMC101	173xh200 mm	-
Stainless steel grid	AEA023	647x990xh16 mm	5 kg
Stainless steel flippable grid	AEA029	990x657xh30 mm	-
Inverter 12V DC/230V AC	AHD009	-	-
Inverter 24V DC/230V AC	AHD010	-	-



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 70 P GN 1/1

Mobile refrigerator - capacity 68 litres.
Equipped with eight runners with a constant pitch (4 cm); it can house different combinations of GN1/1 pans and submultiples.

COOLING UNIT ON BACK, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF089001	EXT. 440x815x480 mm INT. 325x540x360 mm	68 l	24 kg

ACCESSORIES:

ARTICLE

Maxidolly Trolley chrome handle
Maxidolly Trolley stainless steel handle
GN 1/1 grid for Koala 70

COLOUR

grey/blue melange
grey/blue melange
stainless steel

CODE

MAXI0012
MAXI0011
AEA020

EXT. DIM.

525x750x965 mm
525x750x965 mm
530x325x12 mm

WEIGHT

9,4 kg
9,4 kg
1,3 kg



Koala 90 P GN 1/1

Mobile refrigerator - capacity 90 litres.
Equipped with twelve runners with a constant pitch (4 cm), it can house different combinations of GN1/1 pans and submultiples. It can be used as a component of AF12 modular system.

COOLING UNIT ON BACK, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF129001	EXT. 440x830x650 mm INT. 330x533x505 mm	90 l	27 kg

COOLING UNIT ON TOP, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF129003	EXT. 440x665x815 mm INT. 330x533x505 mm	90 l	27 kg

ACCESSORIES:

ARTICLE

Trolley
Mono Interlocking Kit
GN grid
Card label kit
100 pcs per kit

COLOUR

grey/blue melange
stainless steel
stainless steel

CODE

THS20009
RRI137
AEA020
RRI157

EXT. DIM.

505x685x205 mm
-
530x325x12 mm
-

WEIGHT

6,4 kg
0,6 kg
1,3 kg
-



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods



Koala 150 P ATP EN 600x400 GN 1/1

Mobile refrigerator - capacity 148 litres.

Thanks to the use of the bracket and runners system, it can house GN and EN pans / grids / trays and 600x400 mm tote boxes.

It can be used as a component of AF150 Modular System (cooling unit on back version only).

Available in two versions: with static cooling unit (lower consumption) and with ventilated cooling unit (for greater uniformity of temperature).



COOLING UNIT ON BACK, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509006	EXT. 570x950x690 mm INT. 430x650x520 mm	148 l	37 kg

COOLING UNIT ON TOP, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509034	EXT. 570x790x850 mm INT. 430x650x520 mm	148 l	37 kg



COOLING UNIT ON BACK, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509043	EXT. 570x1045x690 mm INT. 430x650x530 mm	148 l	55 kg



ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Set of bracket for runners	stainless steel	ABA250	-	2,5 kg
Pair of runners	stainless steel	ABA302	-	1,2 kg
Polyethylene trolley*	grey/blue melange	THS30006	625x845x210 mm	6,3 kg
Galvanised trolley*	galvanised steel	AIB003	585x625x175 mm	8 kg
Stainless steel trolley*	stainless steel	AIA003	585x625x175 mm	8 kg
Support grid	stainless steel	AEA012	430x650x261 mm	3 kg
Certificate of ATP approval, FNAX class	-	AOD007	-	-

* Available for static versions (only code 1509006 and 1509034).



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 150 PV ATP

TOP OPENING

Mobile refrigerator - capacity 148 litres.
The wide top opening allows to exploit at best the loading capacity.
Suitable for the transport of bulk goods.

COOLING UNIT ON SIDE, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509017	EXT. 850x570x790 mm INT. 510x430x650 mm	148 l	37,5 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Trolley	galvanised steel	AIB002	725x570x150 mm	11 kg
Certificate of ATP approval, FNAX class	-	AOD007	-	-



Koala 160 PF

FRONT OPENING

Mobile refrigerator - capacity 162 litres.
Equipped with a 5 runner adapter (included) for an optimal load subdivision.
Grids available on request.
Container with thicker walls to ensure maximum isothermal efficiency.

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AB6032	EXT. 790x650x1230 mm INT. 490x420x640 mm	162 l	65 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Stainless grid for adapter	stainless steel	AEA017	512x420x12 mm	1,76 kg



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 370 P ATP

Mobile refrigerator - capacity 370 litres.
Dimensions suitable for transport on commercial vehicles.
Available in three versions.

COOLING UNIT ON TOP, STATIC

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	03709001	EXT. 800x840x1470 mm INT. 615x630x940mm	370 l	83 kg

COOLING UNIT ON TOP, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	03709002	EXT. 800x840x1530 mm INT. 615x630x960 mm	370 l	97 kg

COOLING UNIT ON TOP, STATIC, WITHOUT CASTORS

to optimise the exploitation of the loading van

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	03709030	EXT. 800x1000x1185 mm INT. 615x630x940 mm	370 l	80 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Grid	stainless steel	AEA018	650x610x16 mm	3,8 kg
Polycarbonate label holder	transparent	AMC101	173xh200 mm	-
Certificate of ATP approval, FRAX class	-	AOD009	-	-



Koala 370 PV

TOP OPENING

Mobile refrigerator - capacity 370 litres.
The wide top opening allows to exploit at best the load capacity.
Suitable for the transport of bulk goods.

WITH PALLET, COOLING UNIT ON SIDE, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	03709022	EXT. 1480x805x1030 mm INT. 960x615x630 mm	370 l	110 kg



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 500 P ATP

Mobile refrigerator - capacity 500 litres.
 With ventilated cooling unit, for a greater uniformity of temperature inside the container.
 Suitable for supermarket chains, logistics operators, chilled or frozen food distributors and manufacturers, carriers.
 Available either with cooling unit on top or with cooling unit on back.

COOLING UNIT ON TOP, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	05009040	EXT. 715x850x1915 mm INT. 540x660x1370 mm	500 l	116 kg

COOLING UNIT ON BACK, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	05009042	EXT. 715x1105x1660 mm INT. 540x660x1370 mm	500 l	116 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Lower 5-runners GN adaptor	stainless steel	AAA033	555x650x585 mm	9 kg
Upper 5-runners GN adaptor	stainless steel	AAA034	555x650x685 mm	9 kg
Non-folding plastic grid	grey	PAPE0001	535x594x20 mm	1,1 kg
Polycarbonate label holder	transparent	AMC101	173xh200 mm	-
Set of towing	galvanised steel	SETTR500	-	-
Certificate of ATP approval, FNAX class	-	AOD008	-	-



Koala 500 PV ATP

TOP OPENING

Mobile refrigerator - capacity 500 litres.
 Convenient top opening, useful to optimise the load capacity.
 Suitable for the transport of bulk goods.

WITH PALLET, COOLING UNIT ON SIDE, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	05009043	EXT. 1800x715x970 mm INT. 1370x540x660 mm	500 l	152 kg

ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Certificate of ATP approval, FNAX class	-	AOD008	-	-



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +10°C.

Suitable for the transport of chilled foods

Koala 1300 P 80x120 INSIDE ATP

MOBILE COLD ROOM - CAPACITY 1300 LITRES.

EUROPALLET internal dimensions: maximum convenience in loading and unloading of goods on pallets.

Transportable with traditional means: on a normal vehicle it is possible to simultaneously carry chilled, frozen and ambient temperature products.

WITH CASTORS, COOLING UNIT ON TOP, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	13019003	EXT. 985x1405x1916 mm INT. 810x1210x1140 mm	1115 l	177 kg

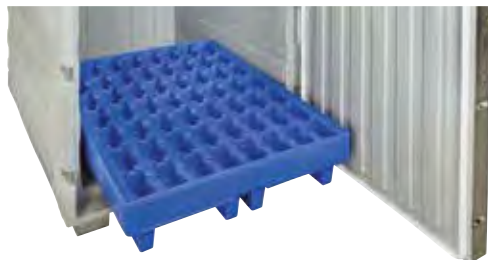
WITH FEET, COOLING UNIT ON TOP, VENTILATED

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	13019006	EXT. 985x1405x1876 mm INT. 810x1210x1140 mm	1115 l	179 kg



ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM.	WEIGHT
Drip - tray pallet	blue	ANA00101	800x1200xh225 mm	16 kg
Polycarbonate label holder	trasparente	AMC101	173xh200 mm	-
Inverter 12V DC/230V AC	-	AHD009	-	-
Inverter 24V DC/230V AC	-	AHD010	-	-
Certificate of ATP approval, FRAX class	-	AOD012	-	-



Koala Green

REFRIGERATED CONTAINERS WITH BATTERY

Melform Research and Development Department has designed an innovative range of refrigerated containers equipped with a lithium battery capable of accumulating the energy necessary for the operation of the refrigeration unit.

This solution allows to carry the products at a controlled temperature without connection to the battery of the vehicle during the transport.

The battery of the Koala Green can be recharged with a 230V AC power connection and, once charged, allows autonomy of operation of least 10 hours.



For more information and technical specifications on the project, please contact the commercial technical service.

Cold Stock Roll

REFRIGERATED CONTAINERS WITH EUTECTIC ACCUMULATOR

The refrigerating unit cools down the eutectic accumulator during its working cycle. The eutectic liquid contained in the accumulator absorbs frigories from the liquid to the solid state and releases them in the course of transport when it returns to the liquid state.


Once conditioned, the accumulator ensures a high autonomy to the container:





- **Over 72 hours for the transport of chilled products without the need for electric power*;**
- **Up to 24 hours for the transport of frozen products without the need for electric power*.**



Fast cooling cycle: the container is ready for use in 8 hours only.


* Test carried out in a climatic test room with foodstuffs equal to 10% of the capacity and room temperature at 30°C.

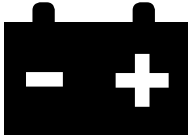





	COOLING UNIT		
	0°/+10°C	-18°/+10°C	
	Positive temperature: from 0°C to +10°C	Negative temperature: from -18°C to +10°C	Integrated cooling unit
Koala 20 N		•	•
Koala 32 N		•	•
Koala 50 N		•	•
Koala 70 P	•		
Koala 80 N		•	•
Koala 90 P	•		
Koala 150 P	•		
Koala 150 N		-25°C/+10°C	
Koala 150 PV	•		
Koala 160 N		•	•
Koala 160 PF	•		•
Koala 370 P	•		
Koala 370 N		•	
Koala 370 PV	•		
Koala 500 P	•		
Koala 500 N		•	
Koala 500 PV	•		
Koala 1000EU N		-20°C/+10°C	
Koala 1300 P	•		




			
Non integrated cooling unit	Cooling unit on top	Cooling unit on back	Cooling unit on side
•		code AF089001	
•	code AF129003	code AF129001	
•	code A1509034 -static-	code A1509006 -static- code A1509043 -ventilated-	
•		code A1509037 -static-	
•			code A1509017 -static-
•	code 03709001 -static- code 03709002 -ventilated-	code 03709030 -without castors-	
•	code 03709005 - ventilated- code 03709014 ventilated with ATP	code 03709006 -ventilated-	
•			code 03709022 -ventilated-
•	code 05009040 -ventilated-	code 05009042 -ventilated-	
•	code 05009056 -ventilated-		
•			code 05009043 -ventilated-
•	code 10009005EU -ventilated, castors- code 10009006EU -ventilated, pallet-		
•	code 13019003 -ventilated, castors- code 13019006 -ventilated, feet-		




	COOLING UNIT		
			
	STATIC cooling unit	VENTILATED cooling unit	Programmable digital thermostat
Koala 20 N	•		•
Koala 32 N	•		•
Koala 50 N	•		•
Koala 70 P	•		•
Koala 80 N	•		•
Koala 90 P	•		•
Koala 150 P	code A1509006 -cooling unit on back- code A1509034 -cooling unit on top-	code A1509043 -cooling unit on back-	•
Koala 150 N	code A1509037 cooling unit on back		•
Koala 150 PV	code A1509017 cooling unit on side		•
Koala 160 N	•		•
Koala 160 PF	•		•
Koala 370 P	code 03709001 -cooling unit on top- code 03709030 -cooling unit on top without castors-	code 03709002 cooling unit on top	•
Koala 370 N		code 03709006 -cooling unit on back- codes 03709005 and 03709014 -cooling unit on top-	•
Koala 370 PV		code 03709022 cooling unit on side	•
Koala 500 P		code 05009040 -cooling unit on top- code 05009042 -cooling unit on back-	•
Koala 500 N		code 05009056 -cooling unit on top-	•
Koala 500 PV		code 05009043 -cooling unit on side-	•
Koala 1000EU N		code 10009005EU -castors- code 10009006EU -pallet-	•
Koala 1300 P		code 13019003 -castors- code 13019006 -feet-	•




			
100/230VAC 50-60Hz power supply	12/24VDC power supply with cigarette lighter plug	12V power supply with cable with fork terminals for connection to the battery	Power input
•	•		- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•	•		- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•	•		- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•	•		- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•	•		- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•	•		- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•	• (code A1509006 -static-)	• (code A1509043 -ventilated-)	- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC static - - 0.6A to 230VAC; 10A to 12VDC ventilated-
•		•	- 1A to 230VAC; - 20A to 12V DC.
•			- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•			- 0.35A to 230VAC; 3.5A to 24VDC; 7A to 12VDC -
•	• (only 12V)		- 0.53A to 230VAC; 10A to 12VDC -
•	• (code 03709001- static-)	• (code 03709005 and 03709014 -ventilated-)	- 0.5A to 230VAC; 9.2A to 12VDC; 4.6A to 24VDC static - 0.6A to 230VDC; 10A to 12VDC ventilated -
• (only 230VAC 50-60Hz for code 03709014)		• (for codes 03709005 and 03709006 12V power supply with inverter code AHD009; for code 03709014 24V power supply with inverter code AHD010)	- for 03709005 and 03709006 1.3A to 230VAC; 25A to 12VDC- - for 03709014 2A to 230VAC-
•		•	- 0.6A to 230VAC; 10A to 12VDC -
•		•	- 0.6A to 230VAC; 10A to 12VDC -
• (230VAC 50-60Hz)		• (12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter)	- 2A to 230VAC -
•		•	- 0.6A to 230VAC; 10A to 12VDC -
• (230VAC 50-60Hz)		• (12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter)	- 2A to 230VAC -
• (230VAC 50-60Hz)		• (12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter)	- 2A to 230VAC -



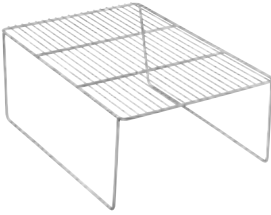

	COOLING UNIT		
			GAS
	Fuses	Protection against voltage drops of the vehicle battery	Gas
Koala 20 N	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 32 N	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 50 N	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 70 P	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 80 N	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 90 P	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 150 P	- 4A for 230VAC; - 15A for 12/24V dc static; - 4A for 230VAC; 35A to 12V DC ventilated	•	R134a
Koala 150 N	- 4A for 230VAC; 35A for 12VDC -	•	R 507
Koala 150 PV	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 160 N	- 4A for 230VAC; 15A for 12/24VDC -	•	R134a
Koala 160 PF	- 4A for 230VAC; 35A for 12VDC -	•	R134a
Koala 370 P	- 4A for 230VAC; - 15A for 12/24V DC static; - 4A for 230VAC; 35A to 12V DC ventilated	•	R134a
Koala 370 N	- codes 03709005 and 03709006: 4A for 230VAC; 35A for 12VDC; - code 03709014: 4A for 230VAC -	• (with inverter)	R 507
Koala 370 PV	- 4A for 230VAC; 35A for 12VDC -	•	R134a
Koala 500 P	- 4A for 230VAC; 35A for 12VDC -	•	R134a
Koala 500 N	- 4A for 230VAC -	• (with inverter)	R 507
Koala 500 PV	- 4A for 230VAC; 35A for 12VDC -	•	R134a
Koala 1000EU N	- 4A for 230VAC -	• (with inverter)	R 507
Koala 1300 P	- 4A for 230VAC -	• (with inverter)	R 507




	STRUCTURE		
			
	Seats/guides for housing the grids	Stainless steel integrated grip handles	Stainless steel integrated manoeuvring handles steel
Koala 20 N			
Koala 32 N			
Koala 50 N		•	
Koala 70 P	8 runners	Stainless steel grip handles with handle cover	
Koala 80 N		•	
Koala 90 P	12 runners	•	
Koala 150 P	Possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302	•	
Koala 150 N	Possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302	•	
Koala 150 PV		•	
Koala 160 N		•	
Koala 160 PF	Supplied with 5 runners frame (pitch 110mm)		•
Koala 370 P	3 integrated seats		•
Koala 370 N	3 integrated seats		•
Koala 370 PV			
Koala 500 P	1 runner		•
Koala 500 N	1 runner		•
Koala 500 PV			
Koala 1000EU N	4 integrated seats		•
Koala 1300 P			•

	DOOR / LID		
			
	Stainless steel locking handle with release button	Hinges integrated in the container	Hinges in shockproof material
Koala 20 N		•	
Koala 32 N		•	
Koala 50 N		•	
Koala 70 P			•
Koala 80 N		•	
Koala 90 P			•
Koala 150 P			•
Koala 150 N			•
Koala 150 PV			•
Koala 160 N		•	
Koala 160 PF		•	
Koala 370 P	•		
Koala 370 N	•		
Koala 370 PV	•		
Koala 500 P	•	•	
Koala 500 N	•	•	
Koala 500 PV	•	•	
Koala 1000EU N	•		
Koala 1300 P	•		

	OPENING	HANDLING SYSTEMS	
			
	Top opening, chest type	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)
Koala 20 N	•		
Koala 32 N	•		
Koala 50 N	•		
Koala 70 P		with trolley (see accessories)	
Koala 80 N	•		
Koala 90 P		with trolley (see accessories)	
Koala 150 P		trolley available for static version only (see accessories)	
Koala 150 N			
Koala 150 PV	•	with trolley (see accessories)	
Koala 160 N	•	castor kit (see accessories)	
Koala 160 PF		in polyamide and rubber, dia. 100 mm	
Koala 370 P		in polyamide and rubber, dia. 100 mm	
Koala 370 N		in polyamide and rubber, dia. 100 mm	
Koala 370 PV	door equipped with two gas shock absorbers, to facilitate opening		in polypropylene
Koala 500 P		in polyamide and rubber, diam. 100 mm	
Koala 500 N		in polyamide and rubber, dia. 100 mm	
Koala 500 PV	door equipped with two gas shock absorbers, to facilitate opening		Galvanised steel pallet with 6 feet h 120 mm
Koala 1000EU N		code 10009005EU - ventilated-polyamide and rubber castors dia. 125 mm	code 10009006EU - ventilated - with pallet made of galvanized steel with 6 foot, h 120 mm.
Koala 1300 P		code 13019003 - castors version-polyamide and rubber castors dia. 125 mm	

COOLING UNIT			
			
	USB DATALOGGER	INVERTER	LABEL CARD
	To record the temperature data during transport	For connection to the battery (or auxiliary battery) of the vehicle	For the identification of the content or destination
Koala 20 N	code AFG002		
Koala 32 N	code AFG002		
Koala 50 N	code AFG002		
Koala 70 P	code AFG002		
Koala 80 N	code AFG002		
Koala 90 P	code AFG002		code RRI157
Koala 150 P	code AFG002		
Koala 150 N	code AFG002		
Koala 150 PV	code AFG002		
Koala 160 N	code AFG002		
Koala 160 PF	code AFG002		
Koala 370 P	code AFG002		
Koala 370 N	code AFG002	for code 03709014: 12V Power supply with AHD009 inverter; 24V power supply with AHD010 inverter	
Koala 370 PV	code AFG002		
Koala 500 P	code AFG002		
Koala 500 N	code AFG002	12V power with AHD009 inverter; 24V power supply with AHD010 inverter	
Koala 500 PV	code AFG002		
Koala 1000EU N	code AFG002	12V power with AHD009 inverter; 24V power supply with AHD010 inverter	
Koala 1300 P	code AFG002	12V power with AHD009 inverter; 24V power supply with AHD010 inverter	

			
LABEL HOLDER	STAINLESS STEEL GRID	STAINLESS STEEL SUPPORT GRID	PLASTIC GRID
For the identification of the content or destination	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 AMC106; dim. 242xh157 for A5 format documents	code AEA020 dim. 530x325xh12 mm with brackets code ABA250 and pair of runners code ABA302	code AEA012 dim. 430x650xh261 mm	
code AMC106; dim. 242xh157 for A5 format documents	code AEA020 dim. 530x325xh12 mm with brackets code ABA250 and pair of runners code ABA302	code AEA012 dim. 430x650xh261 mm	
code AMC106; dim. 242xh157 for A5 format documents			
	code AEA017 dim. 512x420xh12 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 AEA018; dim. 650x610xh16 mm		
code AMC101; dim. 173xh200 mm; for A5 format documents			
code AMC101; dim. 173xh200 mm; for A5 format documents			code PAPE0001 dim. 535x594xh20 mm
code AMC101; dim. 173xh200 mm; for A5 format documents			code PAPE0001 dim. 535x594xh20 mm
code AMC101; dim. 173xh200 mm; for A5 format documents			
code AMC101; dim. 173xh200 mm; for A5 format documents	NON-FOLDING code AEA023 dim. 647x990xh16 mm; FLIPPABLE code AEA029 dim. 990x657xh30 mm		
code AMC101; dim. 173xh200 mm; for A5 format documents			

	COOLING UNIT		
			
	BRACKET AND RUNNER SYSTEM	TROLLEYS / CASTORS KIT	LOCKING SYSTEMS
	For the transport of GN1/1 pans, grids or trays GN/EN, 600x400 mm tote boxes	For easy handling	To assemble two stacked containers or the container to its own trolley
Koala 20 N			
Koala 32 N			
Koala 50 N			
Koala 70 P		Maxidolly trolley code MAXI0011 stainless handle/ MAXI0012 chrome handle/ MAXI9002 without handle	
Koala 80 N			
Koala 90 P		polyethylene trolley code THS2009	code RRI136 (4 latches); code RRI137 (2 latches)
Koala 150 P	possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302	polyethylene trolley code THS30006; galvanised steel trolley AIB003; stainless steel trolley AIA003 available for the static version only	code RRI139 (2 latches)
Koala 150 N	possibility of inserting brackets code ABA250 and up to 9 pairs runners code ABA302		
Koala 150 PV		galvanized trolley code AIB002	
Koala 160 N		castor kit dia. 125 mm code RRI070	
Koala 160 PF			
Koala 370 P			
Koala 370 N			
Koala 370 PV			
Koala 500 P			
Koala 500 N			
Koala 500 PV			
Koala 1000EU N			
Koala 1300 P			





BIOMEDICAL LOGISTICS SOLUTIONS



MELFORM, leader in the sector of the temperature controlled transport, for over 50 years designs and manufactures refrigerated containers and mobile refrigerators suitable for the transport and distribution of pharmaceuticals, vaccines, blood products.

Biomed line portable refrigerators are particularly studied for the storage and transport of pharma products and/or thermosensitive and thermolabile biological materials for which an accurate temperature control is needed.

ATP certificated for the transport of perishable goods by road, Melform mobile refrigerators are available in a wide range of versions with front and/or side opening, with castors or feet and equipped with dedicated accessories.

Moreover, the use of thermal bags, placed inside the containers, facilitates the management of deliveries of the goods.



EXTREME PRECISION IN TEMPERATURE CONTROL.

Degree of accuracy in temperature adjustment: +/- 0,5 °C.

Control of the temperatures ensured with any external condition, thanks to the heating and cooling units.

Biomed line mobile refrigerators allow the distribution of pharmaceuticals at controlled temperature whatever the required temperature.

PROGRAMMABLE TEMPERATURES

- **Frozen: up to -25°C**
- **Chilled: up +10°C**
- **Warm: up to +40°C**

Hygiene, safety and no risk of cross contamination. Reduced consumption. Dual power source: 12V DC / 230V AC.

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.

Invest the right way: choose MELFORM

TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C

MULTI TEMPERATURE

They allow to simultaneously transport chilled, frozen and ambient temperature products using a single vehicle.

REDUCED INVESTMENT COSTS

Investment is considerably lower than the setting of a refrigerated vehicle.
Reduction of the circulating vehicles: deliveries can be fractionated with containers of appropriate size.
Possibility to use containers of different sizes.
Possibility to choose refrigerated or isothermal containers.

DUAL POWER SUPPLY

The containers are set to be connected to the battery of the vehicle during transportation and, once at destination, connected to the main power.
At destination, in addition to the goods, it is also possible to deliver the container itself which, connected to the electric power, will continue to maintain the required temperature.

REDUCED ENERGY WASTE

During unloading operations from a refrigerated vehicle with a single chamber, the use of isothermal containers notably avoids thermal dispersion and the need to cool an important volume with respect to the goods remaining on the vehicle.

ECOFRIENDLY

Fully recyclable at the end of operating life.

WASHABLE AND CLEANABLE

Easily washable and cleanable to prevent contamination.

IN THE FOREGROUND:
BIOMED 50
(see details P. 170)





Mobile refrigerators
for biomedical sector

BIOMED LINE



APPLICATIONS:

- logistics and transport
- analysis laboratories
- pharmaceutical companies
- truck body builders
- hospitals
- humanitarian associations
- blood donors associations

CHOOSE THE MODEL BEST SUITED TO YOUR BUSINESS

UNINTERRUPTED COLD CHAIN

Biomed Line mobile refrigerators represent the ideal solution for the temperature controlled transport of laboratory samples, vaccines, drugs, chemotherapeutics, blood and blood products, organs.

EXTREME PRECISION IN CONTROL TEMPERATURE

Melform ensures accuracy in the control of the temperature, independently from external conditions, thanks to the use of refrigerating and heating units.

TEMPERATURE ADJUSTMENT RANGE

Biomed Line mobile refrigerators allow the distribution of the products whatever the required temperature.

Temperature adjustment range: from -25°C to +40°C.

TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C

Biomed 32

A small dimension portable refrigerator. Lightweight and easy to handle, it can be loaded onto any kind of vehicle.

Especially conceived to transport laboratory samples.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AA6033	EXT. 360x620x430 mm INT. 230x340x350 mm	27 l	21 kg

SETTABLE TEMPERATURES FROM -25°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AA6025	EXT. 360x620x430 mm INT. 230x340x350 mm	27 l	21 kg



Biomed 50

Medium size portable refrigerator.

Especially conceived to transport pharmaceuticals and vaccines.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AC7033	EXT. 495x800x500 mm INT. 335x450x355 mm	53 l	26 kg

SETTABLE TEMPERATURES FROM -25°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AC7025	EXT. 495x800x500 mm INT. 335x450x355 mm	53 l	26 kg



Biomed 80

Portable refrigerator with 73 litres of capacity.

Convenient dimensions for vehicles trunk.

Particularly suitable for the transport of blood and blood products.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AA8033	EXT. 560x940x550 mm INT. 370x540x365 mm	73 l	34 kg

SETTABLE TEMPERATURES FROM -25°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AA8025	EXT. 560x940x550 mm INT. 370x540x365 mm	73 l	34 kg



TEMPERATURE ADJUSTMENT RANGE: FROM -25°C TO +40°C

Biomed 160

Capacity 162 litres, ideal for the transport of large quantities. Container with thicker walls, to ensure maximum isothermal efficiency.

Integrated cooling unit, static

SETTABLE TEMPERATURES FROM -18°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AB6033	EXT. 790x1100x650 mm INT. 540x660x450 mm	162 l	59 kg

SETTABLE TEMPERATURES FROM -25°C TO +40°C

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AB6025	EXT. 790x1100x650 mm INT. 540x660x450 mm	162 l	59 kg

ACCESSORIES:

ARTICLE	CODE	DIAMETER
Castor kit	RR1070	125 mm



Castor kit available on request.



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +40°C

Biomed 70

Portable refrigerator with 68 litres of capacity. Equipped with 8 constant pitch runners. Available, on request, stainless grids for a better distribution of the load.

Cooling unit on back, static



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF089040	EXT. 440x815x480 mm INT. 325x540x360 mm	68 l	24 kg

ACCESSORIES:

ARTICLE

- Maxidolly Trolley chrome handle
- Maxidolly Trolley stainless steel handle
- GN grid

COLOUR

- grey/blue melange
- grey/blue melange
- stainless steel

CODE

- MAXI0012
- MAXI0011
- AEA020

EXT. DIM.

- 525x750x965 mm
- 525x750x965 mm
- 530x325x12 mm

WEIGHT

- 9,4 kg
- 9,4 kg
- 1,3 kg



Biomed 90

With 90 litres of capacity, this portable refrigerator represents the ideal compromise between handy and capacity. Equipped with 12 constant pitch runners.

Cooling unit on back, static



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	AF129040	EXT. 440x830x650 mm INT. 330x533x505 mm	90 l	27 kg

ACCESSORIES:

ARTICLE

- Card label kit (100 pcs)
- Trolley
- GN1/1 grid

COLOUR

-
- grey/blue melange
- stainless steel

CODE

- RR1157
- THS20009
- AEA020

EXT. DIM.

-
- 505x685x205 mm
- 530x325x12 mm

WEIGHT

-
- 6,4 kg
- 1,3 kg



TEMPERATURE ADJUSTMENT RANGE: FROM 0°C TO +40°C

Biomed 150 **ATP**

A large capacity multipurpose portable refrigerator. Handling trolleys available, upon request.

Cooling unit on back, static



COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	A1509040	EXT. 570x950x690 mm INT. 430x650x520 mm	148 l	37 kg

ACCESSORIES:

ARTICLE

Brackets for runners
Pair of runners
Polyethylene trolley
Galvanised trolley
Stainless steel trolley
Support grid
Label holder for A5 documents
Certificate of ATP approval,
FNAX class

COLOUR

stainless steel
stainless steel
grey/blue melange
galvanised steel
stainless steel
stainless steel
transparent

CODE

ABA250
ABA302
THS30006
AIB003
AIA003
AEA012
AMC106
AOD007

EXT. DIM.

-
-
625x845x210 mm
585x625x175 mm
585x625x175 mm
430x650x261 mm
242x157 mm

WEIGHT

2,5 kg
1,2 kg
6,3 kg
8 kg
8 kg
3 kg
-
-



Biomed 160F

The front opening allows to exploit the capacity of the container. Supplied with 5 runners adaptor (pitch 110 mm) to improve load distribution. It features 4 castors, for easier handling.

Integrated cooling unit, static

COLOUR	CODE	DIM. AXBXH	CAPACITY	WEIGHT
grey/blue melange	39AB6034	EXT. 790x650x1230 mm INT. 490x420x640 mm	162 l	65 kg

ACCESSORIES:

ARTICLE

Grid for adapter

COLOUR

stainless steel

CODE

-

EXT. DIM.

512x420x12 mm

WEIGHT

1,76 kg

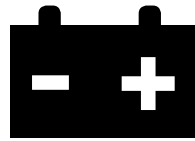


	COOLING UNIT		
	0°/+40°C	-18°/+40°C	-25°/+40°C
	Positive temperature: from 0°C to +40 °C	Negative temperature: from -18°C to +40 °C	Negative temperature: from -25°C to +40 °C
Biomed 32		•	•
Biomed 50		•	•
Biomed 70	•		
Biomed 80		•	•
Biomed 90	•		
Biomed 150	•		
Biomed 160		•	•
Biomed 160 F	•		

			
Integrated cooling unit	Non - integrated cooling unit	Static cooling unit	Programmable digital thermostat
•		•	•
•		•	•
	•	•	•
•		•	•
	•	•	•
	•	•	•
•		•	•
•		•	•



COOLING UNIT			
			
	100/230VAC 50-60Hz power supply	12VDC power supply with cigarette lighter plug	Power input
Biomed 32	•	•	- 0.35A to 230VAC; - 7A to 12VDC.
Biomed 50	•	•	- 0.63A to 230VAC; - 12A to 12VDC.
Biomed 70	•	•	- 0.42A to 230VAC; - 8A to 12VDC.
Biomed 80	•	•	- 0.42A to 230VAC; - 8A to 12VDC.
Biomed 90	•	•	- 0.42A to 230VAC; - 8A to 12VDC.
Biomed 150	•	•	- 0.42A to 230VAC; - 8A to 12VDC.
Biomed 160	•	•	- 0.42A to 230VAC; - 8A to 12VDC.
Biomed 160 F	•	•	- 0.53A to 230VAC; - 10A to 12VDC.



GAS



Fuses

Protection against voltage drops of the vehicle battery

Gas

Evaporator protection grid

- 4A for 230VAC;
- 15A for 12VDC.

•

R134a

•

- 4A for 230VAC;
- 15A for 12VDC.

•

R134a

•

- 4A for 230VAC;
- 15A for 12VDC.

•

R134a

- 4A for 230VAC;
- 15A for 12VDC.

•

R134a

•

- 4A for 230VAC;
- 15A for 12VDC.

•

R134a

- 4A for 230VAC;
- 15A for 12VDC.

•

R134a

- 4A for 230VAC;
- 15A for 12VDC.

•

R134a




•





- 4A for 230VAC;
- 15A for 12VDC.




•




R134a







	STRUCTURE		
			
	Monolithic structure, no sharp edges, joints and welds	Insulated with CFC and HCFC-free polyurethane foam	Internal grooves improving good air circulation
Biomed 32	•	•	
Biomed 50	•	•	
Biomed 70	•	•	•
Biomed 80	•	•	
Biomed 90	•	•	•
Biomed 150	•	•	•
Biomed 160	•	•	
Biomed 160 F	•	•	

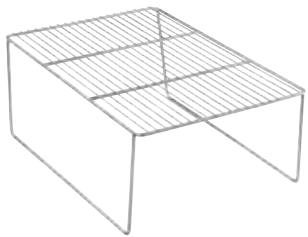



			DOOR / LID	
				
Guides housing the grids	Stainless steel integrated grip handles	Easily removable door gasket	Closure in shockproof material	
		•	•	
	•	•	•	
8 runners	stainless steel grip handles with handle cover	•	stainless steel catches	
	•	•	•	
12 runners	•	•	•	
possibility of inserting brackets code ABA250 and up to 9 pairs of runners code ABA302	•	•	•	
	•	•	•	
supplied with 5 runners adaptor (pitch 110 mm)		•	•	

	DOOR / LID		
			
	Hinges integrated in the container	Hinges in shockproof material	Adjustable relief valve
Biomed 32	•		
Biomed 50	•		
Biomed 70		•	•
Biomed 80	•		
Biomed 90		•	•
Biomed 150		•	•
Biomed 160	•		
Biomed 160 F	•		

OPENING		HANDLING SYSTEMS
		
Front opening	Top opening, chest type	Castors version: (2 fixed and 2 swivel of which one equipped with a brake)
	•	
	•	
•		with trolley (see accessories)
	•	
•		with trolley (see accessories)
•		with trolley (see accessories)
	•	castor kit (see accessories)
•		in polypropylene and rubber, dia. 100mm



				
	USB DATALOGGER	LABEL CARD	LABEL HOLDER	STAINLESS STEEL GRID
	To record temperature data during transport.	For the identification of the contents or destination	For the identification of the contents or destination	For a better distribution of the load
Biomed 32	code AFG002			
Biomed 50	code AFG002			
Biomed 70	code AFG002			code AEA020 dim. 530x325xh12 mm
Biomed 80	code AFG002			
Biomed 90	code AFG002	code RRI157		code AEA020 dim. 530x325xh12 mm
Biomed 150	code AFG002		code AMC106 dim. 242xh157 for A5 format documents	code AEA020 dim. 530x325xh12 mm with brackets code ABA250 and pair of runners code ABA302
Biomed 160	code AFG002			
Biomed 160 F	code AFG002			code AEA017 dim. 512x420xh12 mm

			
STAINLESS STEEL SUPPORT GRID	BRACKET AND RUNNER SYSTEM	TROLLEYS / CASTORS	LOCKING SYSTEMS
With support feet, for better distribution of the load	For the transport of GN1/1 pans, grids or trays GN/EN, 600x400mm tote boxes	For easy handling	To assemble two stacked containers or the container to its own trolley
		Maxidolly trolley code MAXI0011 stainless steel handle/ MAXI0012 chrome handle/ MAXI9002 without handle	
		polyethylene trolley code THS20009	code RRI136 (4 latches); code RRI137 (2 latches)
code AEA012 dim. 430x630xh261 mm	possibility of inserting brackets code ABA250 and up to 9 pairs of runners code ABA302	polyethylene trolley code THS30006; galvanised trolley code AIB003; stainless steel trolley code AIA003	code RRI139 (2 latches)
		with castors dia. 125 mm code RRI070	

For further information and technical specifications about THERMAL BAGS, please contact Melform Sales Dept.



PRODUCT CODE	MODEL	APPLICATION	PACK.
GASKETS			
RRI020	Kit of gaskets for QC5	QC5	5
RRI021	Kit of gaskets for QC10, QC25, EY13	QC10, QC25, EY13	5
RRI022	Kit of gaskets for QC20, AF6	QC20,AF6	5
RRI107	Kit of gaskets for Q-Xtra	Q-Xtra	6
RRI023	Kit of gaskets for AF7, AF8, Koala 70	AF7/8, Koala 70	5
RRI024	Kit of gaskets for AL200, AF12	AL200, AF12	5
RRI025	Kit of gaskets for AL300	AL300	5
RRI026	Kit of gaskets for GN1/1	GN1/1	5
RRI027	Kit of gaskets for AF150, AF300, Koala 150	AF150/300, Koala 150	5
RRI028	Kit of gaskets for Maillon	Maillon	5
RRI150	Kit of gaskets for Koala 20	Koala 20	3
RRI151	Kit of gaskets for Koala 32	Koala 32	3
RRI152	Kit of gaskets for Koala 50	Koala 50	3
RRI153	Kit of gaskets for Koala 80	Koala 80	3
RRI154	Kit of gaskets for Koala 160	Koala 160	3
RRI045	Kit of gaskets for Cargo/Koala doors	Cargo/Koala 370/500/550	1
RRI046	Kit of gaskets for Cargo doors	Cargo 900	1
RRI071	Kit of gaskets for Cargo	Cargo 1300TW	1
RRI074	Kit of gaskets for Cargo	Cargo 530/780/1000EU/1100/1300 and Koala 1000EU	1
RRI096	Kit of gaskets	GN 1/1 Sealed lid for stainless steel	6
RRI097	Kit of gaskets	GN 1/1 Sealed lid for polycarbonate	6
RRI109	Kit of gaskets	GN 1/2 Sealed lid for polycarbonate	6
RRI110	Kit of gaskets	GN 1/2 Sealed lid for stainless steel	6
RRI115	Kit of drain plug	Cargo for fish transportation	5
LATCHES			
RRI001	Stainless steel latches kit for Thermax with RIVETS	QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 25/70	4
RRI130	Stainless steel latches kit for Thermax with SCREWS	QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 25/70	4
RRI094	Plastic latches kit	QC25 with plastic or s. steel catches	4
RRI002	Stainless steel latches kit with RIVETS	Only for QC25 with stainless steel catches	2
RRI128	Stainless steel latches kit with SCREWS	Only for QC25 with stainless steel catches	2
RRI003	Plastic latches kit for Thermax with RIVETS	GN18/18, AL200, AP100/150/200, AF12/150, Maillon	4
RRI112	Plastic latches kit for Thermax with SCREWS	GN18/18, AL200, AP100/150/200, AF12/150, Koala 150, Maillon, Malinette	4
RRI121	Yellow plastic latches kit with RIVETS	Koala 20/32/50/80/160	4
RRI129	Yellow plastic latches kit with SCREWS	AF24/300	4
RRI004	Blades for plastic latches kit	GN18/18, AL200, AP100/150/200, AF12/24/150/300, Koala 20/32/50/80/150/160, Maillon; Malinette	4
RRI005	Hinge kit for Thermax with RIVETS	AF6/7/8/12/24/150/300, AL200/300, Koala 25/70/150	2
RRI113	Hinge kit for Thermax with SCREWS	AF6/7/8/12/24/150/300, AL200/300, Koala 25/70/150	2
RRI135	Yellow hinge kit for Thermax with SCREWS	AF24/300	4
RRI019	Kit of black plastic handle cover	AF6/7/8, AL200/300, GN 1/1, GN 18/18, Maillon, AP100/150/200, Koala 25/70	2

RRI132	Complete fastening kit	AF24 only fixed model	1
RRI102	Kit of latches	GN1/1 and GN1/2 Sealed lid for polycarbonate	12
RRI103	Kit of latches	GN1/1 and GN1/2 Sealed lid for stainless steel	12
RRI036	Complete fastening rod	Cargo/Koala 500	1
RRI126	Complete fastening rod	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 fastening rod	Cargo/Koala 1100	1
RRI072	Handle with lock button kit	Cargo and Koala 370/500/530/780/1000EU/1300/1300TW	1
RRI056	Fastening kit	Cargo 1300 lever handle version	1
RRI040	Fastening kit	Cargo/Koala 500 (fastening rod with springs)	1
RRI041	Fastening kit	Cargo/Koala 550/1100/900; Cargo/Koala 500 lever handle version	1
RRI042	Locking handle kit	Cargo/Koala 500 (fastening rod with springs)	1
RRI043	Locking handle kit	Cargo 500/550/900/1100 and Koala 500/1100	1
RRI073	Door latch kit	Cargo and Koala 370/500 with lock button; Cargo 780/900/1000EU/1300/1300TW/ Cold Stock Roll	1
RRI134	Door latch kit	Cargo/ Koala 550/1100; Cargo/Koala 500/900 lever handle version	5
RRI075	Magnetic door latch kit	Cargo 530/1300TW	5
TAPS			
RRI093	Tap components complete kit	QC25	1
RRI013	Tap components complete kit	QC25 made before April 2005	1
RRI014	Inner gaskets kit	QC25	5
RRI047	Hexagonal nut kit	QC25	5
RRI091	Blanking plug kit	QC25	1
RRI011	Tap complete kit	QC5/10/20, Q-Xtra	1
RRI012	Inner gasket kit for tap	QC5/10/20, Q-Xtra	5
RRI015	Butterfly screw for tap	QC5/10/20, Q-Xtra	5
RRI016	Seeger kit for tap	QC5/10/20, Q-Xtra	5
RRI018	Blanking plug kit	QC5/10/20, Q-Xtra	1
RRI175	Long shank kit for tap	QC5/10/20	1
RRI162	Kit of shank (complete with nut and gasket)	QC5/10/20, Q-Xtra	5
RRI063	Kit of seal gasket for tap	QC5/10/20, Q-Xtra	5

PRODUCT CODE	MODEL	APPLICATION	PACK.
RIVETS / RIVET COVER / SCREWS			
RR1006	Kit of black rivets (4,8x16 mm)	Plastic hinges and latches for Thermax with rivets	50
RR1007	Kit of black rivet covers	Plastic hinges and catches for Thermax with rivets	50
RR1008	Kit of aluminium rivets (4,8x16 mm)	Hinges and latches with rivets	50
RR1010	Kit of neutral rivet covers	Hinges and latches with rivets	50
RR1105	Kit of screws for Thermax	Plastic hinges and latches for Thermax with screws	50
VALVES			
RR1030	Vent valve complete kit	Thermax with vent valve, polycarbonate plate covers	10
RR1031	One-way vent valve for liquids	QC5/10/20/25, Q-Xtra, EY13	10
ACTIVE DOORS			
K07C230I	230 V AC digital heating unit (without cable)	Active Doors 230 V a.c.	1
K08C230I	230 V AC analogic heating unit (without cable)	Active Doors 230 V a.c.	1
AHB017	Active door cable 230 V AC	Active Doors 230 V a.c.	1
RR1108	230 V AC Active door fan kit	K07C230/I & K08C230/I	1
RR1140	Digital thermostat and probe kit	K07C230/I & K08C230/I	1+1
RR1084	Complete heating unit screws, nuts and seal kit	K07C230/I & K08C230/I	1
RR1133	Heating unit socket cover kit	K07C230/I & K08C230/I	10
RR1035	Heating unit fastening screws kit (to Active Door Body)	All Models of Active Doors	4
CASTORS			
RRIR01	Kit of zinc coated swivel castor Ø 125 mm	AIB003 & AIB002 Trolleys	1
RRIR02	Kit of zinc coated swivel castor with brake Ø 125 mm	AIB003 & AIB002 Trolleys	1
RRIR03	Kit of stainless steel swivel castor Ø 125 mm	AIA003,THS20006/8, THS30006 Trolleys; AF300, AF24	1
RRIR04	Kit of stainless steel swivel castor with brake Ø 125 mm	AIA003,THS20006/8, THS30006 Trolleys; AF300, AF24	1
RRIR05	Kit of zinc coated fixed castor Ø 100 mm	Maxidolly	1
RRIR06	Kit of zinc coated swivel castor Ø 100 mm	Maxidolly	1
RRIR07	Kit of s.steel fixed castor Ø 100 mm	Maxidolly s.steel version, Multiservice S	1
RRIR08	Kit of s.steel swivel castor Ø 100 mm	Maxidolly s.steel version	1
RRIR09	Kit of s. steel swivel castor with brake Ø 100 mm	Multiservice S	1
RRIR10	Kit of s.steel fixed castor Ø 125 mm	THS20006/8, THS30006 Trolleys; AF300; AF24	1
RRIR11	Kit of nylon fixed castor ø 100 mm	Cargo 370/500	1
RRIR12M	Kit of nylon swivel castor ø 100 mm	Cargo 370	1
RRIR13M	Kit of nylon swivel castor with brake ø 100 mm	Cargo 370	1
RRIR12	Kit of nylon swivel castor ø 100 mm	Cargo 500	1
RRIR13	Kit of nylon swivel castor with brake ø 100 mm	Cargo 500	1
RRIR17	Kit sandwich fixed castor ø 100 mm	Cargo 530	1
RRIR18	Kit sandwich swivel castor ø 100 mm	Cargo 530	1
RRIR14	Kit nylon fixed castor ø 125 mm	Cargo 550/780/900/1000EU/1100/1300/1300TW	1
RRIR15	Kit nylon swivel castor ø 125 mm	Cargo 550/780/900/1000EU/1100/1300/1300TW	1
RRIR16	Kit nylon swivel castor with brake ø 125 mm	Cargo 550/780/900/1000EU/1100/1300/1300TW	1
RRIR19	Kit rubber fixed castor ø 100 mm	Koala 370/500	1
RRIR20	Kit rubber swivel castor ø100 mm	Koala 370/500	1

RRIR21	Kit rubber swivel castor with brake ø100 mm	Koala 370/500	1
RRIR22	Kit rubber swivel castor ø125 mm	Koala 1000EU/Cold Stock Roll	1
RRIR23	Kit rubber swivel castor ø125 mm	Koala 1000EU/Cold Stock Roll	1
RRIR24	Kit rubber swivel castor with brake ø125 mm	Koala 1000EU/Cold Stock Roll	1
CABLES			
AHB017	Koala cable 230 V AC (l=2mt) side plug	Koala 20/25/32/50/70/80/150/160/500/1100	1
AHB016	Standard Koala Cable 12/24 V CC (l=2 mt)	Koala 20/25/32/50/70/80/150 (Positive Static Model)/160	1
AHB016S	Koala Cable extension 12/24 V CC (l=6mt)	Koala 20/25/32/50/70/80/150 (Positive Static Model)/160	1
AHB019	Standard Koala Cable 12/24 V CC (l=2 mt)	Koala 150 (Negative Static Model and Positive Ventilated Model)/500/1100	1
AHB019L6	Koala Cable extension 12/24 V CC (l=6mt)	Koala 150 (Negative Static Model and Positive Ventilated Model)/500/1100	1
AHB014	Koala Cable 12/24 V CC	Koala 70 (up to serial number 0079)/Koala 150 (up to serial number n.0166)	1
AHB013	Koala cable 230 V AC (l=2mt) standard plug	Koala 370/500 cooling unit on back ventilated	1

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