



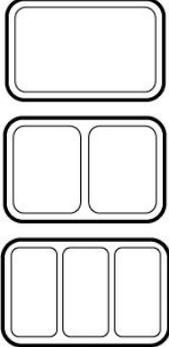
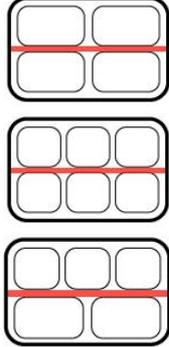
Top opening isothermal container for transport of hot, chilled and frozen meals

- Elegant appearance, attractive and functional, ideal for direct service.
- Indicated for transporting **GN1/1 h 100 mm pans and submultiples**.
- Lightweight and easy to manoeuvre, thanks to the size and practical carry handles.
- Capacity: 24.5 liters.
- It assures proper heat retention, limiting the risk of bacterial proliferation whilst preserving food quality and organoleptic characteristics.
- The isothermal characteristics comply with current regulations (EC Reg. 852/2004 –HACCP–) and with applicable technical standards (EN12571 and Accord AFNOR AC D40-007).
- Easily stacked and transferred, thanks to the **Multiservice trolley**.
- Manufactured using the rotational moulding technology, allowing production of very sturdy objects without sharp edges, joints or welds, whilst assuring highly efficient temperature retention.
- Designed to be long lasting: performance remains basically unaltered when reused.
- **Fully recyclable** at the end of the operating life.

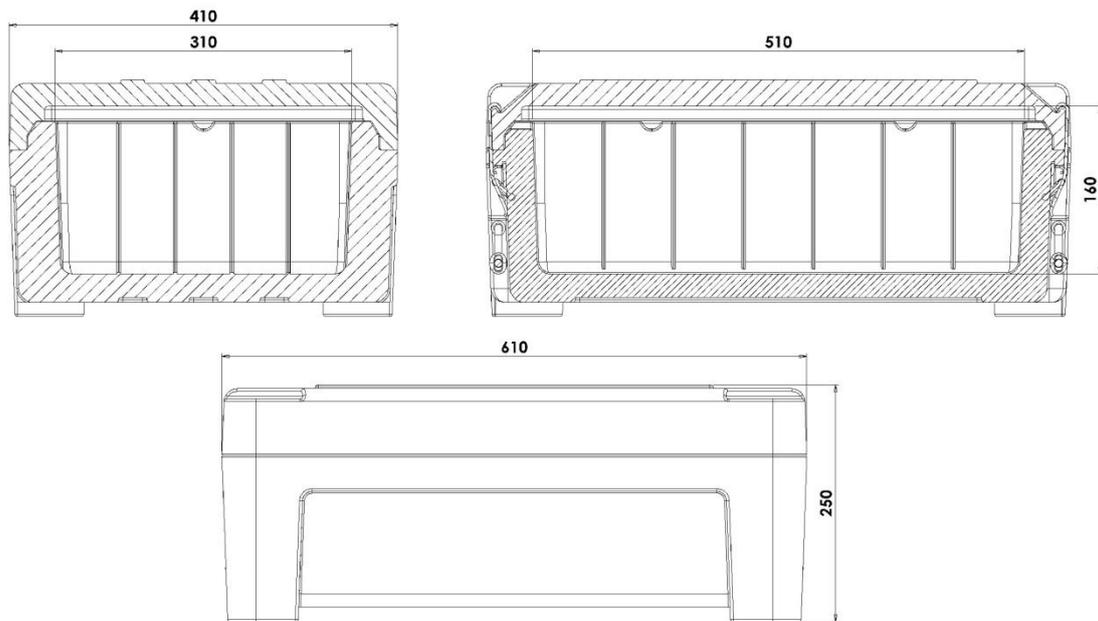
MANUFACTURING MATERIALS

Polyethylene	inner and outer walls of the container and of the lid; food contact safe	Polyurethane	insulating material between the walls of the container and of the lid; free of CFC and HCFC
Fiberglass reinforced polyamide	clasps	Stainless steel	grip handles
POM acetal resin	handle covers		

TECHNICAL CHARACTERISTICS

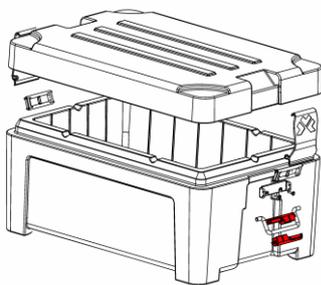
	<p>Suitable for transporting GN1/1 h 150 mm pans and submultiples:</p> <ul style="list-style-type: none"> • 1 GN 1/1 h150; • 2 GN 1/2 h 150; • 3 GN 1/3 h 150. 		<p>A stainless steel adapter (l= 530 mm code ABA005) to house GN1/4 and GN1/6 pans is available:</p> <ul style="list-style-type: none"> • 6 GN 1/6 h 150 + 1 ABA005; • 4 GN 1/4 h 150 + 1 ABA005; • 2 GN 1/4 h 150+ 3 GN 1/6 h150 + 1 ABA005.
	<p>Designed for direct service, thanks to the pans that lean on the container rim. This allows taking advantage of the container isothermal properties during service.</p>		<p>GN 1/3 chilled (green cap) and frozen (yellow cap) eutectic plates to improve temperature retention properties (on request).</p>
	<p>Stainless steel grip handles with handle cover.</p>		<p>Melform clasps in shockproof material.</p>
	<p>Military green version available (item subject to a minimum order quantity).</p>		<p>Available (on request) USB data logger to record temperature data during transport.</p>
	<p>Multiservice S trolley for handling:</p> <ul style="list-style-type: none"> • capacity 150 Kg; • 4 rubber coated, anti-tracking castors with PP center; • castors dia.: 100 mm; • 2 fixed castors; • 2 swivel castors, one of which with brake. 		<p>Multiservice D trolley. The use of the intermediate shelves (on request) allows to arrange a direct service station.</p> <ul style="list-style-type: none"> • capacity 200 Kg; • 4 anti-tracking castors with PP center; • castors dia.: 100 mm; • 2 fixed castors; • 2 swivel castors with brake.
	<p>Mono-block structure, no sharp edges, joints and welds.</p>		<p>Insulated with CFC and HCFC-free polyurethane foam.</p>
<p>°C</p>	<p>Container guaranteed for use:</p> <ul style="list-style-type: none"> • from -30° to +100°C. 		

TECHNICAL SPECIFICATIONS



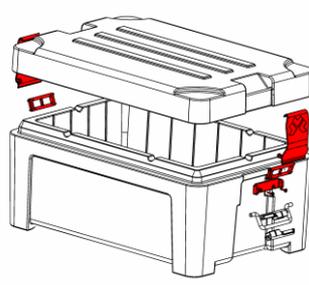
Model	Code	Colour	External dim. (mm)	Internal dim. (mm)	Capacity l	Weight Kg
AP150	AP150006	grey/blue mel.	410x610xh250	310x510xh160	24.5	6.1
	AP150001	blue				
	AP150004	red				
GN 1/3 Chilled eutectic plate	AGA003	white with green cap	176x325xh30			1.3
GN 1/3 Frozen eutectic plate	AGB003	white with yellow cap	176x325xh30			1.6
GN1/4 and GN1/6 Adapter	ABA005	stainless steel	l=530 mm			1.13
Multiservice S Trolley	MSV10011	grey/blue mel.	710x650xh1065			14.5
Multiservice D Trolley	MSV10012	grey/blue mel.	710x1300xh1065			30
PMS Shelf	35000006	grey/blue mel.	650x955xh90			10 each
USB Data logger	AFG002		80x33xh14			

SPARE PARTS



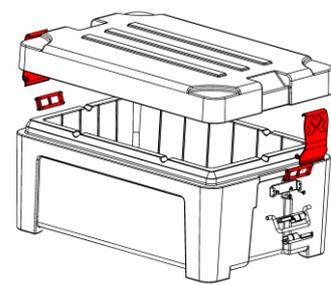
RRI019

Handle- cover kit
2 pieces for packing



RRI112

Plastic latches kit
4 pieces for packing



RRI004

Blades for plastic latches kit
4 pieces for packing



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