

Food and beverages delivery containers

THERMAX LINE



Melform insulated containers allow you to organize the transport of hot, cold and frozen products, maintaining the correct temperature, limit the risks of uncontrolled bacterial proliferation and protect the organoleptic properties of food.

Time savings and maintenance of food quality represent the real added value for professional catering companies. Our containers are produced with the rotational molding technology: the body and the door have a monolithic structure (without edges, joints and welds); they are made in polyethylene suitable for food contact and insulated with CFC and HCFC-free polyurethane foam.

- **Temperature under control**
- **Technology and isothermal quality**
- **Food quality**
- **Added value for foodservice**
- **Stackable**
- **Dishwasher safe**



CAPACITY: 4,3 L

QC 5 

Indicated for beverage transport and distribution.

Recessed tap

Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
4,3	grey/blue melange	5	245x350x395H	QC050011
4,3	blue	5	245x350x395H	QC050001
4,3	red	5	245x350x395H	QC050007
4,3	sand	5	245x350x395H	QC050003



DEDICATED ACCESSORIES:

ARTICLE

Long shank kit
Plug kit

CODE

RR1175
RR1018

CAPACITY: 10 L

QC 10

Maximum flexibility of use

Recessed tap

Stainless steel catches



CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	6,2	240x430x430H	QC100011
10	blue	6,2	240x430x430H	QC100001
10	red	6,2	240x430x430H	QC100007
10	sand	6,2	240x430x430H	QC100003



DEDICATED ACCESSORIES:

ARTICLE

Long shank kit
Plug kit

CODE

RR1175
RR1018

CAPACITY: 19 L

QC 20

Perfect for large users

Recessed tap

Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
19	grey/blue melange	7,6	295x465x460H	QC200011
19	blue	7,6	295x465x460H	QC200001
19	red	7,6	295x465x460H	QC200007
19	sand	7,6	295x465x460H	QC200003



DEDICATED ACCESSORIES:

ARTICLE

Long shank kit
Plug kit

CODE

RR1175
RR1018



Long shank kit

To house cups and bowls of any size.



Plug kit

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

CAPACITY: 10 L

Q-Xtra

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

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



CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	5,4	265x450x453H	QA100001



DEDICATED ACCESSORIES:

ARTICLE	CODE
Plug kit	RRI018

CAPACITY: 25 L

QC 25

Robust and indestructible, with 25 litres capacity, it is suitable for military and civil protection purposes.

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

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
25	blue	8,5	310x455x588H	QC250001
25	red	8,5	310x455x588H	QC250007



DEDICATED ACCESSORIES:

ARTICLE	CODE
Plug kit	RRI091

CAPACITY: 10 L

Top Ten 

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

Replaceable internal bowl

Recessed faucet

Grip handle

Closures in shockproof material



No. 1 Inner bowl included in the code TP100012.



Drip tray
Available on request.

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	9	390x390x490H	TP100012

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	EXT. DIM. (MM)	CAPACITY (L)	WEIGHT (KG)
Drip-tray	grey/blue melange	TP0R0028	390x460x83H	-	1,6
Additional inner bowl	transparent	PAQP9001	-	10	0,9

CAPACITY: 13 L

EY 13

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 pans

Stainless steel catches

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
13,75	grey/blue melange	5	240x430x375H	EY130006
13,75	blue	5	240x430x375H	EY130001
13,75	red	5	240x430x375H	EY130004

DEDICATED ACCESSORIES:

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



CAPACITY: 30,5 L

AF 6 GN 1/2

6 RUNNERS

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

Designed for use with eutectic plates (see p. 36)

Stainless steel catches

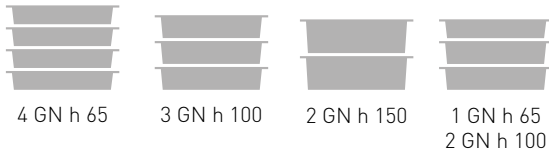
Extractable grip handles

Adjustable relief valve

Easy removable gasket



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
30,5	grey/blue melange	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060006
30,5	blue	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060001
30,5	red	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060004



CAPACITY: 63 L

AF 7  GN 1/1

7 RUNNERS

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

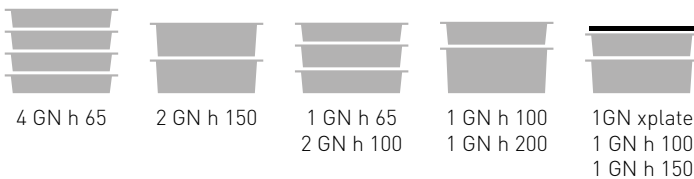
Extractable grip handles

Adjustable relief valve

Removable gasket



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x360H	AF070006
63	blue	11	EXT. 440x640x480H INT. 325x540x360H	AF070001
63	red	11	EXT. 440x640x480H INT. 325x540x360H	AF070004



CAPACITY: 68 L

AF 8 GN 1/1

8 RUNNERS

Recommended for carrying GN pans and trays of equal height.

Designed for use with eutectic plates (see p. 37)

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
68	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x380H	AF080006
68	blue	11	EXT. 440x640x480H INT. 325x540x380H	AF080001
68	red	11	EXT. 440x640x480H INT. 325x540x380H	AF080004



4 GN h 65



2 GN h 150



1 GN h 65
2 GN h 100



1 GN h 100
1 GN h 200



1 GN xplate
1 GN h 65
1 GN h 200



DEDICATED ACCESSORIES:

ARTICLE

Smartdolly for AF7 & AF8 boxes (see p. 31)



CAPACITY: 90 L

AF 12



GN 1/1

12 RUNNERS

High capacity container with large capacity, compact and easy to handle.

Designed for use with eutectic plates (see p. 37)

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

Catches in shockproof material

Stackable

Stainless steel grip handles

Built in label holder

Adjustable relief valve

Easy removable gasket



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
90	grey/blue melange	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H006
90	blue	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H004
90	red	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H005



1 GNxplate
2 GN h 200

4 GN h 100

3 GN h 150

6 GN h 65

DEDICATED 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

RR1157

THS20009

RR1137

AEA020

EXT. DIM. (MM)

-

505x685x205H

-

530x325xh12H

CAPACITY (L)

-

-

-

-

WEIGHT (KG)

-

6,4 kg

0,6 kg

1,3 kg



CAPACITY: 48 L

AL 200 GN 1/1

1 RUNNER

Equipped with a wide side opening to facilitate GN pans loading .
Suitable for 18x18 disposable trays.
Built-in runner for eutectic plate.

Clatches in shockproof material

Extractable grip handles

Adjustable relief valve

Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
48	grey/blue melange	10	EXT. 460x640x380H INT. 330x545x245H	AL200007
48	blue	10	EXT. 460x640x380H INT. 330x545x245H	AL200001
48	red	10	EXT. 460x640x380H INT. 330x545x245H	AL200004



1 GN xplate
2 GN h 100



1 GN xplate
1 GN h 200



CAPACITY: 63 L

AL 300 GN 1/1

High capacity: it is suitable 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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	12	EXT. 440x640x480H INT. 330x535x350H	AL300006



1 GN xplate
2 GN h 150



1 GN xplate
1 GN h 100
1 GN h 200



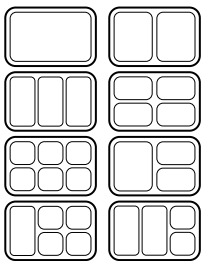
CAPACITY: 39 L

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

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

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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
39	grey/blue melange	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110006
39	blue	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110001
39	red	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110004



CAPACITY: 49 L

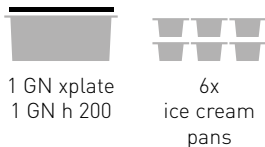
GN 18/18  **GN 1/1**

A perfect combination: one eutectic plate + one GN pan H 200 or six 4.75 litres ice cream pans.

Suitable for transporting 18x18 disposable foils.

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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
49	grey/blue melange	9,5	EXT. 460x640x380H INT. 365x545x245H	GN180006



1 GN xplate
1 GN h 200

6x
ice cream
pans

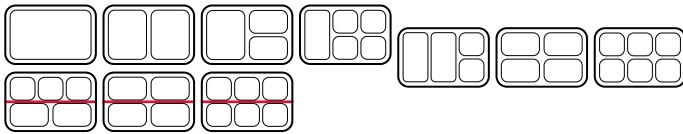


CAPACITY: 17 L

AP 100 GN 1/1

Specially designed to house **GN pans h 100 mm and submultiples**.
Available stainless steel adapter for housing GN1/4 & GN1/6 pans
Closures made of shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
17	grey/blue melange	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100006
17	blue	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100001
17	red	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100004



DEDICATED ACCESSORIES:

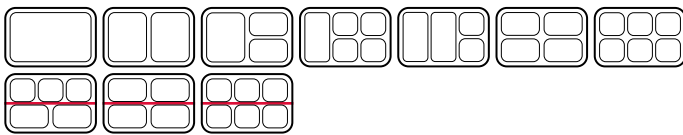
ARTICLE	COLOUR	CODE
Adapter for GN1/4 and GN1/6 l=530 H	stainless steel	ABA005

CAPACITY: 24,5 L

AP 150 GN 1/1

Specially designed to house **GN pans h 150 mm 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

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
24,5	grey/blue melange	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150006
24,5	blue	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150001
24,5	red	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150004



DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE
Adattatore per GN1/4 e GN1/6 l=530 mm	stainless steel	ABA005

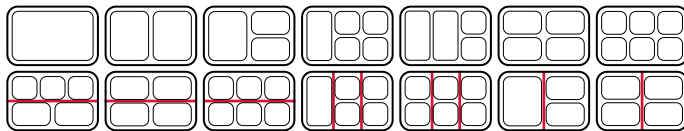
CAPACITY: 31 L

AP 200  **GN 1/1**

Specially designed to house **GN pans h 200 mm** and submultiples.
High capacity container, easy to handle

**Available stainless steel adapter
for GN1/3, GN1/4 & GN 1/6 pans**
Catches in shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
31	grey/blue melange	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200006
31	blue	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200001
31	red	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200004



DEDICATED 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

Recommended for handling AF and GN models.

Lightweight and easy to maneuver, thanks to the practical handle.
It allows to easily move three stacked containers.

Large capacity: can carry up to 150Kg.

Structure in polyethylene.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,4	EXT. 525x750x965H	MAXI0012
-	grey/blue melange stainless steel handle	9,4	EXT. 525x750x965H	MAXI0011
-	grey/blue melange without handle	7	EXT. 525x750x210H	MAXI9002



Multiservice S Dolly

Indicated for AL and AP containers.

Lightweight and easy to handle thanks to the practical grip handles.

High 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.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange	14,5	EXT. 710x650x1065H	MSV10011



Multiservice D Dolly

Recommended for transporting Thermax containers, in particular the top opening versions.

A suitable island for the direct service of meals during catering events.

Large capacity: **it can carry up to 200 Kg.**

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



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange	30	EXT. 710x1300x1095H	MSV10012

DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
PMS shelf	grey/blue melange	35000006	650x955x90H	10 ea.

Smartdolly

Recommended for **Thermax AF7 and AF8 containers.**

Large capacity: **it can carry up to 150Kg.**

Polyethylene body.

Stable, high performance, suited to your needs.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,5	EXT. 525x750x965H	MAXI0019
-	grey/blue melange stainless steel handle	9,5	EXT. 525x750x965H	MAXI0018
-	grey/blue melange without handle	7,1	EXT. 525x750x210H	MAXI9007



CAPACITY: 140 L

AF 140 ATP

FRONT OPENING

- The insulation provided by the thickness of the walls ensures a higher temperature retention
- **Perfectly stackable** and easy to handle.



CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
140	without EP runners	31	620x820x710H	415x620x515H	A1400001
140	with EP runners	31,5	620x820x710H	415x620x495H	A1400002



DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Locking kit	1,2	-	RR1137
Trolley - Galvanized steel	12	630x830x175H	AIB004
Grid - Stainless steel	2	450x620x12H	AEA030

CAPACITY: 148 L

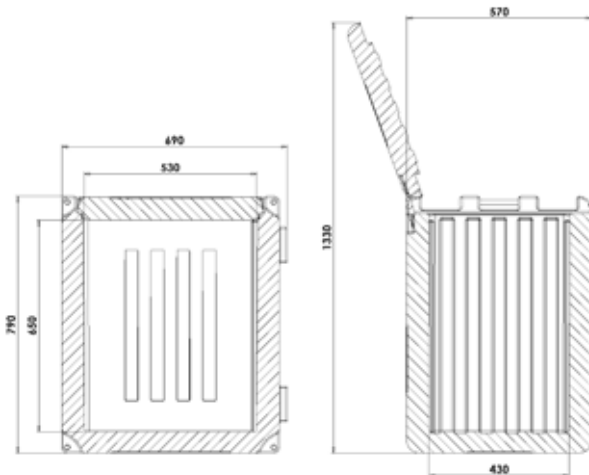
AF 150V ATP

TOP OPENING

- The right solution for transporting bulk goods.
- Available version for dry ice delivery
- Designed to house eutectic plates GN 1/1.



CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	without EP runners	25	690x570x790H	530x430x650H	A1500011
148	with EP runners	26,5	690x570x790H	530x430x650H	A1509059




DEDICATED ACCESSORIES:

ARTICLE
Trolley - Galvanized steel

WEIGHT (KG) 11 **DIMENSIONS (MM)** 670x575x235H **CODE** AIB002



CAPACITY: 150 L

AF 150 **ATP** **GN 1/1** **EN** **600x400** 

FRONT OPENING

- Great flexibility: thanks to brackets and runners system, it is possible to transport **GN pans**, **EN trays**, and **600 x 400 mm pans** for pastries.
- **Perfectly stackable**



CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	without EP runners	25	570x790x690H	430x650x530H	A1500012
148	with EP runners	25,5	570x790x690H	430x650x490H	A1509022

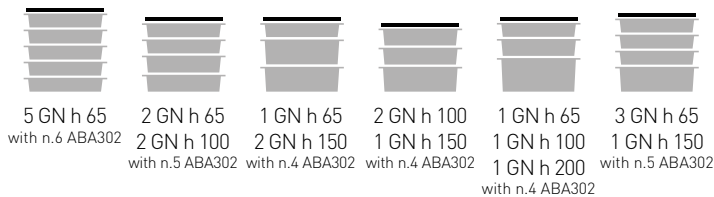
DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Set of bracket for runners- Stainless steel	2,5	-	ABA250
Pair of runners - Stainless steel	1,2	-	ABA302
Grid GN1/1 - Stainless steel	1,3	530X325X12H	AEA020
Self-supporting greed - Stainless steel	3	430x630x262H	AEA012
Locking kit	1,2	-	RR1139
Trolley in Polyethylene	7	625X845X210H	THS30006

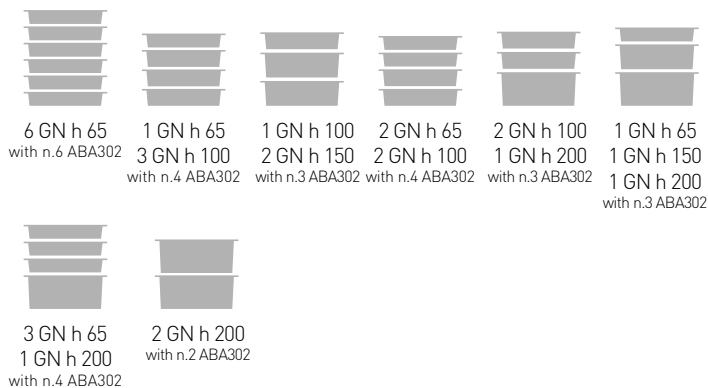


LOAD CAPACITY WITH GN PANS:

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



Without eutectic plate.



CAPACITY: 68 L

Maillon ATP

**MULTI TEMPERATURE DELIVERIES
LAST MILE OPERATIONS**

- **Multitemperature transport:**
It can carry fresh, frozen and ambient goods at the same time thanks to its eutectic plates and the isothermal separator.
- **Ideal for urban logistics.**



CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
68	grey/blue melange	13	850x450x390H	750x330x270H	MAIL0006
68	sand	13	850x450x390H	750x330x270H	MAIL0002

DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Chilled plate	2,9	360X270X39H	PEML0001
Extra chilled plate	2,9	360X270X39H	PEML9001
Frozen plate	2,9	360X270X39H	PEML0002
Extra-frozen plate	2,9	360X270X39H	PEML9008
Isothermal separator	0,9	360X270X39H	PEML0004
Galvanised trolley	1,1	castors dia. 100	AIB001



Melform eutectic plates

Melform thermal accumulators, thanks to their excellent eutectic properties, maintain the food at optimal storage temperature. They act as thermal energy accumulators, which is released during delivery, extending the temperature retention time. Particularly suitable in the case of partial loadings. They correctly operate in HACCP environment. Non-toxic liquid: high safety even in case of accidental contact with food.





Easy to use:

- Dip hot plate in water at the temperature of 80°C for 50 minutes;
- the chilled plate is to be frozen at least -10°C;
- the extra chilled plate is to be frozen at least - 20°C;
- the frozen/extra - frozen plates are to be frozen 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	



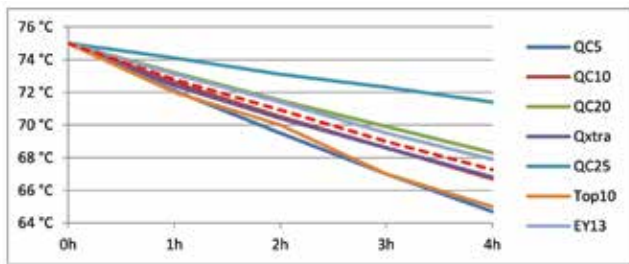
GN 1/1 EUTECTIC PLATES FOR AF MODELS (AF6 EXCLUDED), AF150, AL, GN

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	

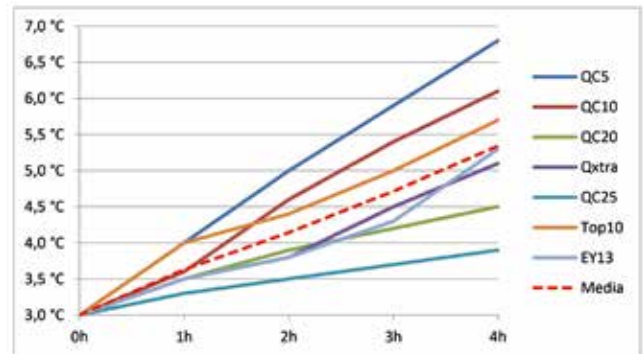
BEVERAGE CONTAINERS - QC

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

Hot test



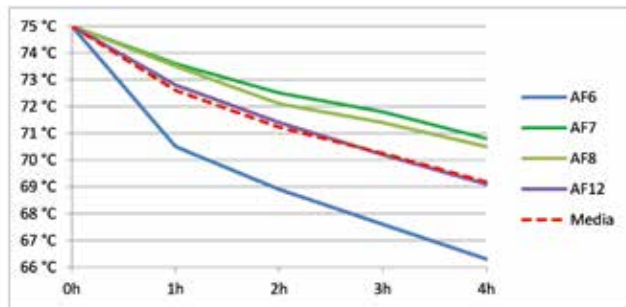
Cold test



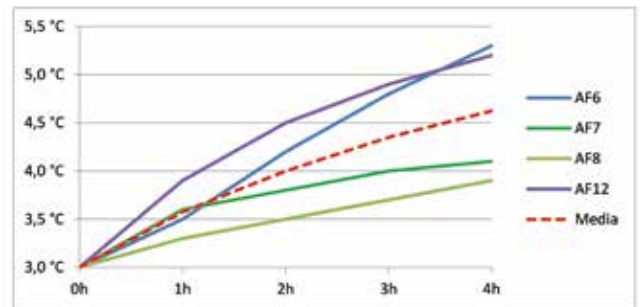
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - FRONT OPENING - AF

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

Hot test



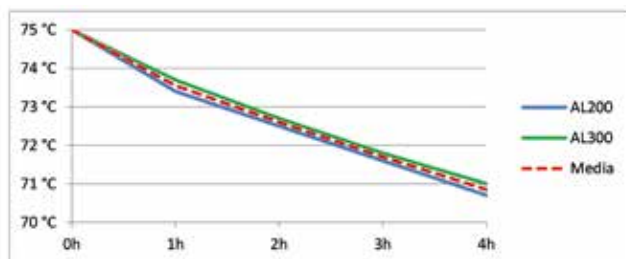
Cold test



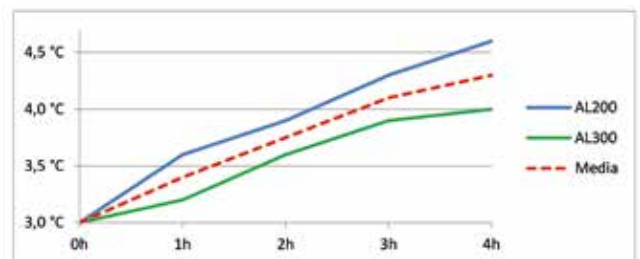
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - SIDE OPENING - AL

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

Hot test



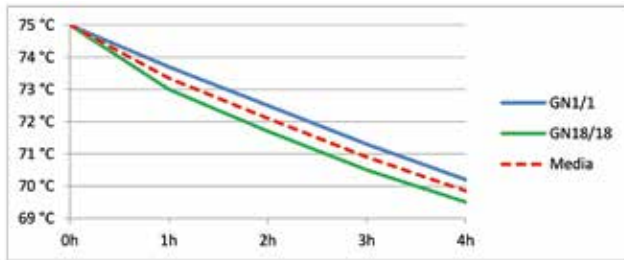
Cold test



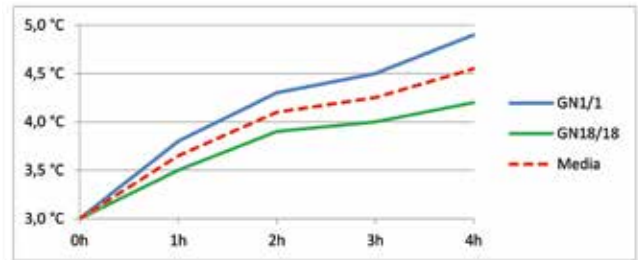
ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING - GN

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

Hot test



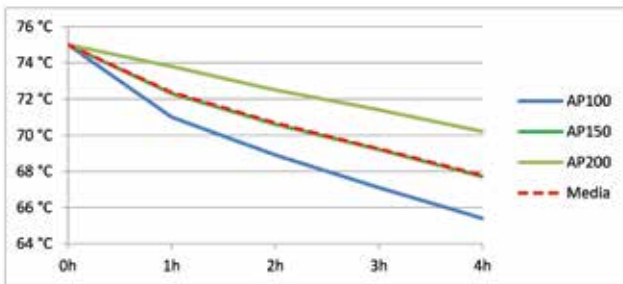
Cold test



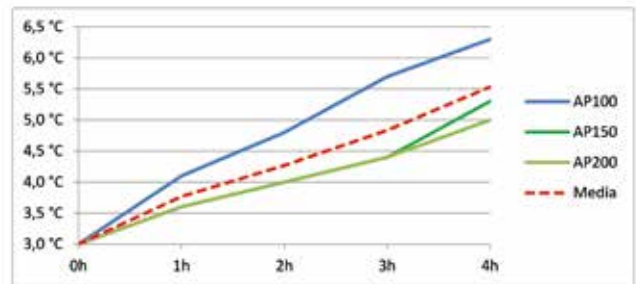
ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING FOR SERVICE - AP

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

Hot test



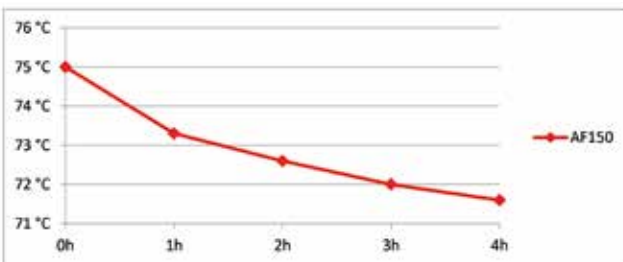
Cold test



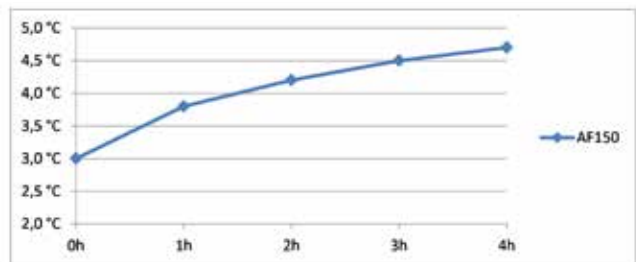
ISOTHERMAL CONTAINERS FOR FOOD DELIVERY - AF150 -

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

Hot test



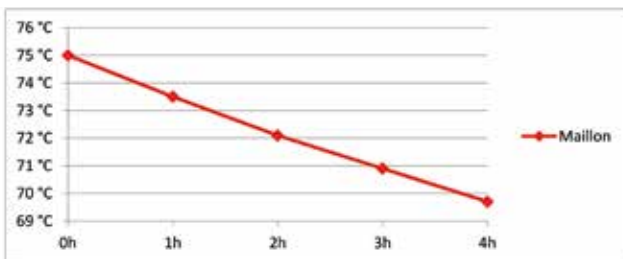
Cold test



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

