ISOTHERMAL CONTAINERS
Technology
Know-how
Quality
Over 50 years of experience
Safety
**THE COMPANY**

**Melform**, leader in the field of systems for the controlled temperature transport, is an Italian company, specialized in the study, engineering and production of insulated and refrigerated containers for the logistics and a wide range of trays and accessories for the Food service. On the market for over 50 years, in June of 2011 Bonetto Automations SrL, leader in the industrial automation field, acquires Monetti SpA becoming owner of the brand Melform. Thanks to the experience and advanced technology of Bonetto Group, the engineering area has been improved, consolidating its know-how in rotational and compression molding. Melform boasts a highly qualified Technical Department able to study custom solutions for specific needs of storage and transport. Melform is always synonymous of safety and quality: the refrigerated containers Melform, known worldwide, meet the regulations, allow to work in HACCP environment and can be provided with the certification APPROVAL ATP and NF for road transport of perishable foodstuffs.

**MELFORM - Bonetto Group -** is a reliable partner in all fields where the temperature maintenance is an indispensable requirement for the protection of the QUALITY of the product: from retailers to Vending, Food Industry and the Medical field.
Thanks to the experience and high technology of the Group, the Company has implemented its engineering activity, strengthening the know how in the rotational and compression moulding. Melform isothermal containers have a monolithic structure made of alimentary polyethylene and the insulation between the two plastic walls is granted by polyurethane injection. The shape and design allow an easy “cleaning” and produce a very low heat loss. The range of containers goes from 5 litres to 1300 litres. The roto-moulding technology allows to produce containers without sharp edges, joints or welds. The containers have been approved for the transport of perishable goods by road after specific tests studied for insulated vehicles, according to ATP rules. The isothermal performances of our containers remain unchanged after being reused. In addition, they are fully recyclable. The external insulation is granted thanks to CFC- and HCFC-free polyurethane foam (made of polyol and isocyanate).
ACTIVE
ISOTHERMAL CONTAINERS

ACTIVE LINE

Intro P. 8
Hot eutectic plate P. 10
Active Doors P. 10
Active modular system AF12 P. 11
<table>
<thead>
<tr>
<th>KOALA LINE</th>
<th>KOALA BIOMED LINE</th>
<th>THERMAX LINE</th>
<th>MONOTHERM LINE</th>
<th>CARGO LINE</th>
<th>MELPOP LINE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Intro</td>
<td>Intro</td>
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</tr>
<tr>
<td>Eutectic plates</td>
<td>Koala Biomed</td>
<td>Thermax for liquids</td>
<td>Malinette</td>
<td>Cargo 370</td>
<td></td>
</tr>
<tr>
<td>Koala -18°C/+10°C</td>
<td>Koala Biomed</td>
<td>Thermax AF</td>
<td>Single</td>
<td>Cargo 370E</td>
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<td>Koala 0°C/+10°C</td>
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<td>Isothermal Plate</td>
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<td></td>
<td>0°C/+40°C</td>
<td>AF12 modular system</td>
<td>Covers</td>
<td>Cargo 500V</td>
<td></td>
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<td></td>
<td></td>
<td>Thermax GN</td>
<td>Gastrotherm</td>
<td>Cargo 780</td>
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<td>Thermax Maillon</td>
<td>Combi TS50</td>
<td>Cargo 900S</td>
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<td>Thermax AP</td>
<td>Combi TS60</td>
<td>Cargo 900SL</td>
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<td>and trays</td>
<td>Trays TS50 and TS60</td>
<td>Accessories</td>
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<td>Thermax AF150</td>
<td>Isothermal bag</td>
<td>Cargo 900</td>
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<td>Pizza Bike</td>
<td>Cargo 1000EU</td>
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<td>Cargo 1300</td>
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<td>Eutectic Plates</td>
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<td>Koala 1000 Rapid cooling unit</td>
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<td>Cryo power box</td>
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</tbody>
</table>
Hot transport
No time constraints
Lower energy consumption
Safety and hygiene
Melform Active Doors and Eutectic Plates operate to maintain temperature. They compensate the natural drop in temperature of transported meals, improving the isothermal properties of the containers and extending the transport time of hot food.

**Quality of the transported meal**

Active Line systems are designed to evenly and progressively distribute heat throughout the container’s interior: this prevents spot overheating, overcooking and dehydration, helping preserve the taste of food and its nutritional properties.

**Maximum satisfaction for the end user**

During hot meals transportation, the food is not altered or degraded after cooking: the meal reaches the consumer “as though just cooked”. And like freshly prepared food, meals transported hot retain all their taste, texture and nutritional properties.

**Overcoming critical phases**

Active Line systems are recommended for keeping food at the right temperature in the following situations:
- as an additional storage unit, when food is prepared some time before transport;
- to extend food storage time safely in case of postponed service;
- when containers are not used at full capacity.

**Compliance with regulations**

Active Line solutions allow you to operate in compliance with Regulation CE 852/2004 – HACCP. They are designed to be easily washable and sanitised and their thermal performance complies with legal requirements.

**Practicality of use and lower energy consumption**

Active Doors are equipped with a heating unit which can be powered by mains power 230V AC and 12V DC voltage when using a power inverter (optional). Energy consumption is remarkably lower than alternative solutions requiring cooling, storing and re-heating of meals.
### Hot eutectic plate

**Easy to use:** simply immerse in boiling water for 50 minutes. It operates like a thermal battery, releasing heat during transport.

- **Hot eutectic plate GN 1/1**
  - Colour: red
  - Product Code: PEG5003
  - Ext. Dim. (mm) lxwxh: 530x325x30
  - Weight (kg): 4

- **AF7 230 V digital Active Door**
  - Colour: red
  - Product Code: 3B3H0016
  - Weight (kg): 3,9

- **AF7 Active Door 230 V**
  - Colour: red
  - Product Code: 3B3H0018
  - Weight (kg): 3,9

- **AF7 Body**
  - Colour: grey/blue melange
  - Product Code: 31230012
  - Ext. Dim. (mm) lxwxh: 440x640x480
  - Int. Dim. (mm) lxwxh: 335x540x360
  - Capacity (lt): 63
  - Weight (kg): 9,3

- **AF7 Active Door complete system**
  - Product Code: 3B3H0018 + 31230012

- **Accessories**
  - 12 V/230 V inverter
  - Product Code: AHD001

### AF7 Active door

The ideal solution when service is postponed or in cases where the container is not used at full capacity.

- **AF7 230 V digital Active Door**
  - Colour: red
  - Product Code: 3B3H0016
  - Weight (kg): 3,9

- **AF7 Active Door 230 V**
  - Colour: red
  - Product Code: 3B3H0018
  - Weight (kg): 3,9

- **AF7 Body**
  - Colour: grey/blue melange
  - Product Code: 31230012
  - Ext. Dim. (mm) lxwxh: 440x640x480
  - Int. Dim. (mm) lxwxh: 335x540x360
  - Capacity (lt): 63
  - Weight (kg): 9,3

- **AF7 Active Door complete system**
  - Product Code: 3B3H0018 + 31230012

- **Accessories**
  - 12 V/230 V inverter
  - Product Code: AHD001

### AF12 Active door

The solution for maintaining temperature during prolonged transport. The version equipped with a digital thermostat allows you to program and monitor the temperature inside the container.

- **AF12 230 V digital Active Door**
  - Colour: red
  - Product Code: 3B3M0016
  - Weight (kg): 5,2

- **AF12 Active Door 230 V**
  - Colour: red
  - Product Code: 3B3M0018
  - Weight (kg): 5,2

- **AF12 Body**
  - Colour: grey/blue melange
  - Product Code: 3125H006F
  - Ext. Dim. (mm) lxwxh: 440x665x650
  - Int. Dim. (mm) lxwxh: 330x533x515
  - Capacity (lt): 90
  - Weight (kg): 14

- **AF12 Active Door complete system**
  - Product Code: 3B3M0018 + 3125H006F

- **Accessories**
  - 12 V/230 V inverter
  - Product Code: AHD001

### AF150 Active door

This large capacity multipurpose system allows to keep food hot for a virtually unlimited length of time. It can be used as a component of AF150 Modular System.

- **AF150 230 V digital Active Door**
  - Colour: red
  - Product Code: 3B3O0016
  - Weight (kg): 6,2

- **AF150 Active Door 230 V**
  - Colour: red
  - Product Code: 3B3O0018
  - Weight (kg): 6,2

- **AF150 Body**
  - Colour: grey/blue melange
  - Product Code: 36100006F
  - Ext. Dim. (mm) lxwxh: 570x790x725
  - Int. Dim. (mm) lxwxh: 430x650x530
  - Capacity (lt): 148
  - Weight (kg): 21,5

- **AF150 Active Door complete system**
  - Product Code: 3B3O0018 + 36100006F

- **Accessories**
  - 12 V/230 V inverter
  - Product Code: AHD001

### Thermal performance test

**AF7 Active Door**
- Insulated only
- T° Limit 65 °C

**Average performance graph. Thermal performance test with partial load.**
AF12
Active modular system

Maximum flexibility. The AF12 modular system can be fitted:
- with 2 Active Doors
- with 1 Active Door and 1 Neutral Isothermal Container
- with 1 Active Door and 1 Koala 90*
- with 1 Neutral Isothermal Container and 1 Koala 90*

* see pag. 16

Complete system 1 digital Active Door
Product Code
3125H006F + 3B3M0016 + AF12H006 + THS20009 + RRI136

Complete system 1 Active Door
Product Code
3125H006F + 3B3M0018 + AF12H006 + THS20009 + RRI136

Complete system 2 digital Active Doors
Product Code
2pcs.3125H006F + 2pcs.3B3M0016 + THS20009 + RRI136

Complete system 2 Active Doors
Product Code
2pcs.3125H006F + 2pcs.3B3M0018 + THS20009 + RRI136

Mono system 1 digital Active Door
Product Code
3125H006F + 3B3M0016 + THS20009 + RRI137

Mono system 1 Active Door
Product Code
3125H006F + 3B3M0018 + THS20009 + RRI137

External Dimensions
lxwxh (mm)
505x720x1480
505x720x1480
505x720x1480
505x720x1480

Internal Dimensions
lxwxh (mm)
330x533x515
330x533x515
330x533x515
330x533x515

Capacity
(for each cavity)
90 lt
90 lt
90 lt
90 lt

Weight
44,4 kg
47,6 kg
47,6 kg
27,8 kg
Chilled and frozen food

No time constraints

Lower energy consumption

Uninterrupted cold chain

Safety and hygiene

Can be transported on commercial vehicles
Koala Line portable refrigerators are the ideal solution where precise and accurate temperature control is needed, free from time constraints. In the catering 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.

**FLEXIBILITY AND STREAMLINED LOGISTICS**
Koala Line refrigerated containers allow the transportation of products at different temperatures on the same non-insulated vehicle, maximising the vehicle’s load and limiting the number of trips to a single destination. They allow you to overcome problems caused by sudden changes in temperature, which may occur in when deliveries are done in stages, and eliminate the risk of cross-contamination.

**MAINTAINING FOOD QUALITY**
Koala Line portable refrigerators guarantee an uninterrupted cold chain from the warehouse/kitchen/production centre all the way to final destination. In this way, food products reach the consumer in the best possible conditions, wastage is reduced to a minimum and complaints are avoided.

**COMPLIANCE WITH REGULATIONS**
Koala refrigerated containers are designed to be easily washed and sterilised, they guarantee the hygienic protection of food and complete temperature control. They allow operators to work in compliance with Regulation 852/2004/CE (HACCP). The materials are food contact safe (EU Regulation no. 10/2011).

**LOWER ENERGY CONSUMPTION**
Koala line portable refrigerators are equipped with a refrigerating unit powered both by 12V DC and 230V AC. Energy consumption is extremely low and, even when not connected to the power grid, the container’s isothermal properties allow temperature retention for extended periods of time. They reduce fuel consumption compared to a refrigerated vehicle.
Eutectic plates

Once frozen they operate as a thermal energy battery, releasing the accumulated energy during transportation of chilled or frozen food, thus extending temperature retention time.

Koala 20

Lightweight and extremely practical, suitable for transporting samples or small quantities. Integrated cooling unit, static.

Koala 32

Easily transported by car thanks to its small size and weight. Equipped with inner basket for easy removal of contents.

Cold activation systems KOALA

Temperature adjustment range: between -18 °C and +10 °C.

Suitable for:
- transporting handmade ice cream from producer to point of sale
- transporting fresh or frozen fine foods (pasta, cheese, cold cuts, pastry products...) from producer to point of sale
- in vending, for restocking vending machines with snacks and ice cream
- in banqueting, for transporting fresh or frozen semi-finished products
- for supplying fresh or frozen produce to restaurants

<table>
<thead>
<tr>
<th>Chilled eutectic plate GN 1/1</th>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions lwxh (mm)</th>
<th>Internal Dimensions lwxh (mm)</th>
<th>Capacity</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour: pink</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Product Code: PEGS0001</td>
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<td></td>
</tr>
<tr>
<td>Ext. Dim. (mm) lwxh: 530x325x30</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Weight (kg): 4</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Frozen eutectic plate GN 1/1</th>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions lwxh (mm)</th>
<th>Internal Dimensions lwxh (mm)</th>
<th>Capacity</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour: blue</td>
<td></td>
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</tr>
<tr>
<td>Product Code: PEGS0002</td>
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<tr>
<td>Ext. Dim. (mm) lwxh: 530x325x30</td>
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<td>Weight (kg): 4</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Extra chilled eutectic plate GN 1/1</th>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions lwxh (mm)</th>
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<tbody>
<tr>
<td>Colour: white</td>
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<td></td>
<td>345x515x425 mm</td>
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<tr>
<td>Code: PEGS9001</td>
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<tr>
<td>Ext. Dim. (mm) lwxh: 530x325x30 mm</td>
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<td></td>
</tr>
<tr>
<td>Weight (kg): 4</td>
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</tbody>
</table>

Integrated cooling unit, static
**Koala 50**

With up to 50 litres of capacity, it is ideal for transporting various combinations of Gastronorm 1/2 and 1/3 pans.

**Koala 80**

With an 80-litre capacity, this is the ideal solution for transporting pans of handmade ice cream (up to 9 pans). It is also suitable for transporting Gastronorm 1/1 pans and submultiples.

**Koala 160**

Maximum transport capacity for this 160-litre container. A castor kit is available for ease of handling.

**Koala 370N**

A 370 litres capacity container conceived for the transport of frozen products. Fitted with 3 built-in runners, for arranging shelves and improve load distribution.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions</th>
<th>Internal Dimensions</th>
<th>Capacity</th>
<th>Weight</th>
<th>Integrated cooling unit, static</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>39AC7031</td>
<td>495x800x500</td>
<td>335x450x355</td>
<td>53 l</td>
<td>27 kg</td>
<td></td>
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<tr>
<td>Colour</td>
<td>Product Code</td>
<td>External Dimensions</td>
<td>Internal Dimensions</td>
<td>Capacity</td>
<td>Weight</td>
<td>Integrated cooling unit, static</td>
</tr>
<tr>
<td>grey/blue melange</td>
<td>39AA8031</td>
<td>560x940x550</td>
<td>370x540x365</td>
<td>73 l</td>
<td>35 kg</td>
<td></td>
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<tr>
<td>Colour</td>
<td>Product Code</td>
<td>External Dimensions</td>
<td>Internal Dimensions</td>
<td>Capacity</td>
<td>Weight</td>
<td>Integrated cooling unit, static</td>
</tr>
<tr>
<td>grey/blue melange</td>
<td>39AB6031</td>
<td>790x1100x650</td>
<td>540x660x450</td>
<td>162 l</td>
<td>58,5 kg</td>
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</tr>
<tr>
<td>Colour</td>
<td>Product Code</td>
<td>External Dimensions</td>
<td>Internal Dimensions</td>
<td>Capacity</td>
<td>Weight</td>
<td>Integrated cooling unit, static</td>
</tr>
<tr>
<td>grey/blue melange</td>
<td>03709005</td>
<td>800x840x1530</td>
<td>615x630x960</td>
<td>370 l</td>
<td>95 kg</td>
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**Accessories**

- Koala 160 castor kit
  - Product Code: RR070
  - Dia. (mm): 125

- Stainless Steel grid shelf
Koala 70  **GN 1/1**

Equipped with eight evenly spaced runners, it is recommended for transporting Gastronorm pans or grids.

**Temperature adjustment range:**
- between 0 °C and +10 °C.

**Suitable for:**
- transporting fresh farmhouse foods (dairy products, cold cuts, pasta, meat, pastry products...) from producer to point of sale
- in vending, for restocking vending machines with fresh items (sandwiches, snacks, yoghurt...)
- in banqueting, for transporting fresh semi-finished products
- for supplying fresh produce to restaurants

**Cold activation systems**

**Koala Line**

**Colour** | **Product Code**
--- | ---
grey/blue melange | AF089001

**External Dimensions** (lxwxh [mm])

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions</th>
<th>Internal Dimensions</th>
</tr>
</thead>
</table>
grey/blue melange | AF089001 | 440x800x480 | 335x540x380 |

**Capacity**

- 68 L

**Weight**

- 24 kg

**Stainless Steel grid shelf for Koala 70**

Code: AEA020

Ext. Dim. (mm) lxwxh: 530x325x12 mm

Weight: 1.28 kg

**Koala 90  **GN 1/1**

With a 90-litre capacity, it is the ideal combination of practicality and transport capacity. Equipped with 12 runners for transporting Gastronorm pans or grids. It can be used as a component of AF12 Modular System.

**Colour** | **Product Code**
--- | ---
grey/blue melange | AF129001

**External Dimensions** (lxwxh [mm])

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions</th>
<th>Internal Dimensions</th>
</tr>
</thead>
</table>
grey/blue melange | AF129001 | 440x830x650 | 330x533x505 |

**Capacity**

- 90 L

**Weight**

- 27 kg

**Stainless Steel grid shelf for Koala 90**

Code: AEA020

Ext. Dim. (mm) lxwxh: 530x325x12 mm

Weight: 1.28 kg

**Accessories**

**Card label kit for Koala 90**

- 100 pcs. for packing

Product Code: RRI157

**Koala 90 Trolley**

Product Code: TH520009

Ext. Dim. (mm) lxwxh: 505x685x205

Weight: 8

Colour: grey/blue melange

**Stainless Steel grid shelf for Koala 90**

Code: AEA020

Ext. Dim. (mm) lxwxh: 530x325x12 mm

Weight: 1.28 kg

Available in the following versions:
- With cooling unit on back, static
- With cooling unit on back, ventilated 12 Gastronorm runners
Koala 150 GN 1/1 EN 600x400 ATP

A large capacity multipurpose refrigerator. Thanks to the bracket-and-runner system, it can accommodate Gastronorm pans, Euronorm trays, bakery trays and 600x400 mm tote boxes. It can be used as a component of AF150 Modular System.

Cooling unit on back static
- Colour: grey/blue melange
- Product Code: A1509006
- Ext. Dim. (mm) lxwxh: 570x950x725
- Int. Dim. (mm) lxwxh: 430x650x530
- Capacity (lt): 148
- Weight (kg): 37

Cooling unit on top static
- Colour: grey/blue melange
- Product Code: A1509034
- Ext. Dim. (mm) lxwxh: 570x790x885
- Int. Dim. (mm) lxwxh: 430x650x530
- Capacity (lt): 148
- Weight (kg): 37

Cooling unit on back ventilated
- Colour: grey/blue melange
- Product Code: A1509032
- Ext. Dim. (mm) lxwxh: 570x1045x725
- Int. Dim. (mm) lxwxh: 430x650x530
- Capacity (lt): 148
- Weight (kg): 55

Accessories
- Stainless steel brackets
  - Colour: stainless steel
  - Product Code: ABA250
- Pair of runners
  - Colour: stainless steel
  - Product Code: ABA302
- Polyethylene Koala 150 trolley
  - Colour: grey/blue melange
  - Product Code: THS30006
  - Ext. Dim. (mm) lxwxh: 625x845x210
  - Weight (kg): 7

Zinc coated Koala 150 trolley
- Colour: zinc steel
- Product Code: AIB003
- Ext. Dim. (mm) lxwxh: 985x625x175
- Weight (kg): 8

Stainless steel Koala 150 trolley
- Colour: stainless steel
- Product Code: AIA003
- Ext. Dim. (mm) lxwxh: 985x625x175
- Weight (kg): 8

Stainless Steel grid shelf for Koala 150
- Product Code: AEA012
  - Ext. Dim. (mm) lxwxh: 430x652x261 mm
  - Weight: 3 kg
  - Certificate of ATP approval, FNA class
  - Product Code: AOD007

Koala 150V ATP

The wide well opening guarantees maximum loading capacity. Especially recommended for transporting bulk food.

Zinc coated Koala 150 V Trolley
- Colour: zinc steel
- Product Code: AIB002
- External Dimensions lxwxh (mm): 730x725x790
- Internal Dimensions lxwxh (mm): 530x430x650
- Capacity: 148 l
- Weight: 37.5 kg
- ATP certified and approved class FNAX
- Product Code: AOD007

Accessories
- Koala 150 V Trolley
  - Colour: zinc steel
  - Product Code: AIB002
- Ext. Dim. (mm) lxwxh: 725x570x150
- Weight (kg): 11
- Stainless Steel grid shelf for Koala 150
  - Product Code: AEA012
  - Ext. Dim. (mm) lxwxh: 430x652x261 mm
  - Weight: 3 kg
  - Certificate of ATP approval, FNA class
  - Product Code: AOD007
### Koala 160F

The front door allows to make the most of a vehicle’s capacity. It is equipped with a three-level inner frame to allow separate storage of food. Supplied with castors for ease of handling.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
<th>Capacity</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>39AB6032</td>
<td>Stainless steel grid shelf for Koala 160F</td>
<td>162 l</td>
<td>69 kg</td>
</tr>
</tbody>
</table>

**External Dimensions**

<table>
<thead>
<tr>
<th>mm</th>
<th>lxwxh</th>
</tr>
</thead>
<tbody>
<tr>
<td>790 x 540 x 660</td>
<td></td>
</tr>
</tbody>
</table>

**Internal Dimensions**

<table>
<thead>
<tr>
<th>mm</th>
<th>lxwxh</th>
</tr>
</thead>
<tbody>
<tr>
<td>512 x 420 x 12</td>
<td></td>
</tr>
</tbody>
</table>

**Integrated cooling unit, static**

*Cooling unit on top, static*

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
<th>Ext. Dim. (mm) lxwxh: 800x840x1470 mm</th>
<th>Int. Dim. (mm) lxwxh: 615x340x960 mm</th>
<th>Capacity: 370 l</th>
<th>Weight: 80 kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>03709001</td>
<td>Stainless steel grid shelf for Koala 370P</td>
<td>650 x 10 x 16 mm</td>
<td>3.8 kg</td>
<td>Certificate of ATP approval, FRAX class</td>
<td></td>
</tr>
</tbody>
</table>

**Cooling unit on top, ventilated**

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
<th>Ext. Dim. (mm) lxwxh: 800x840x1470 mm</th>
<th>Int. Dim. (mm) lxwxh: 615x630x960 mm</th>
<th>Capacity: 370 l</th>
<th>Weight: 98 kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>03709002</td>
<td>Stainless steel grid shelf for Koala 370P</td>
<td>650 x 10 x 16 mm</td>
<td>3.8 kg</td>
<td>Certificate of ATP approval, FRAX class</td>
<td></td>
</tr>
</tbody>
</table>

### Koala 370P

The version with cooling unit on back can be transported on “minivan” - type vehicles. Equipped with three intermediate shelves for the separate storage of food.
Koala 500 ATP

With a 500-litre capacity, this container is a true ‘mobile cold store’, suitable for transporting large quantities of perishable foodstuffs.

- **Cooling unit on top, ventilated**
  - Colour: grey/blue melange
  - Product Code: 05009040
  - Ext. Dim. (mm) lxwxh: 715x850x1915
  - Int. Dim. (mm) lxwxh: 540x660x1370
  - Capacity (lt): 500
  - Weight (kg): 116

- **Cooling unit on back, ventilated**
  - Colour: grey/blue melange
  - Product Code: 05009042
  - Ext. Dim. (mm) lxwxh: 715x1105x1660
  - Int. Dim. (mm) lxwxh: 540x660x1370
  - Capacity (lt): 500
  - Weight (kg): 116

- **Accessories**
  - **Lower 5 runners GN adaptor**
    - Colour: stainless steel
    - Product Code: AAA033
    - Ext. Dim. (mm) lxwxh: 555x650x585
    - Weight (kg): 9
  - **Upper 5 runners GN adaptor**
    - Colour: stainless steel
    - Product Code: AAA034
    - Ext. Dim. (mm) lxwxh: 555x650x685
    - Weight (kg): 9
  - **Non folding thermoplastic grid**
    - Colour: grey
    - Product Code: PAPE0001
    - Ext. Dim. (mm) lxwxh: 535x594x20
    - Weight (kg): 1.1
  - **Aluminium label holder**
    - Product Code: AME101
  - **Certificate of ATP approval, FNAX class**
    - Product Code: AOD008

---

Koala 500V ATP

500-litre capacity in a horizontal, pallet version. The lid allows you to make the most of its load capacity.

- **Colour** grey/blue melange
- **Product Code** 05009043
- **External Dimensions** lxwxh (mm) 1800x715x970
- **Internal Dimensions** lxwxh (mm) 1370x540x660
- **Capacity** 500 l
- **Weight** 152 kg

- **Side cooling unit, ventilated**

---
Accuracy and reliability

Safety and tracking

Between -25°C and +40°C

Unbroken cold chain
KOALA B I O M E D

Portable refrigerators for the transport of laboratory samples, vaccines, pharmaceuticals

THE SOLUTION FOR THE PHARMA COLD CHAIN

The Koala Biomed portable refrigerators represent the ideal solution for the transport of laboratory samples, vaccines, pharmaceuticals, chemotherapy products, blood and blood products, organs, under controlled temperature conditions.

EXTREME PRECISION IN TEMPERATURE CONTROL

The Koala Biomed portable refrigerators assure the highest efficiency in temperature control, irrespective of the outside temperature conditions, thanks to the heating and refrigerating unit.

ADJUSTMENT RANGES BETWEEN -25°C AND +40°C

The Koala Biomed portable refrigerators enable the distribution of temperature sensitive goods in the pharmaceutical field, whatever is the temperature required. Temperature adjustment ranges:
- frozen: down to -25°C
- chilled: down to +0°C
- warm: up to +40°C

Isothermal containers Active
**Portable refrigerators**

**KOALA BIOMED**

Temperature adjustment range: between -18°C and +40°C.

Suitable for: transporting laboratory samples, pharma and biomedical products.

### Biomed 32

A small dimensions portable refrigerator. Lightweight and easy to handle; it can be loaded on every kind of vehicle. Especially conceived to transport laboratory samples.

- **Colour**: grey/blue melange
- **Product Code**: 39AA6033
- **External Dimensions**: 360x420x400 mm
- **Internal Dimensions**: 230x340x350 mm
- **Capacity**: 27 lt
- **Weight**: 21 kg
- **Integrated cooling unit, static**

### Biomed 50

An easy to transport, medium capacity portable refrigerator. Especially conceived to transport pharmaceuticals and vaccines.

- **Colour**: grey/blue melange
- **Product Code**: 39AC7042
- **External Dimensions**: 495x800x500 mm
- **Internal Dimensions**: 335x450x355 mm
- **Capacity**: 53 lt
- **Weight**: 27 kg
- **Integrated cooling unit, static**

Available, upon request, with temperature adjustment range between -25°C and +40°C.
Biomed 80

A portable refrigerator with a capacity of 73 litres. Very spacious and easy to transport, also in an vehicle trunk. Especially conceived to transport blood and blood products.

Biomed 160

This 162-litres container is the ideal solution for transporting large quantities. A castor kit is available for ease of handling.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>39AB033</td>
<td>Castors kit</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Code: RRI070</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Dia.: 125 mm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions (lxwxh mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>39AB6033</td>
<td>790x1100x650</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Internal Dimensions (lxwxh mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>39AB6033</td>
<td>540x660x450</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>External Dimensions (lxwxh mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>39AA8033</td>
<td>560x940x550</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Internal Dimensions (lxwxh mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>39AA8033</td>
<td>370x540x365</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Capacity</th>
<th>73 lt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td>34 kg</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Capacity</th>
<th>162 lt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td>59 kg</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Integrated cooling unit, static</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Integrated cooling unit, static</th>
</tr>
</thead>
</table>
**KOALA BIOMED LINE**

**Portable refrigerators**

**KOALA BIOMED**

**Temperature adjustment range:**

between 0°C and +40°C.

Suitable for:

- transporting laboratory samples, pharma
- and biomedical products.

---

**Biomed 70**

A 68 litres portable refrigerator equipped with eight constant gauge runners.

Stainless steel grids shelves are available, upon request, to improve load distribution.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>AF089040</td>
<td>Maxidolly trolley with chrome push bar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Maxidolly trolley with stainless steel push bar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Stainless steel grid shelf</td>
</tr>
</tbody>
</table>

| External Dimensions lxwxh (mm) | 440x815x480 |
| Internal Dimensions lxwxh (mm)| 325x540x360 |

**Capacity**

- 68 lt

**Weight**

- 24 kg

**Cooling unit on back, static**

---

**Biomed 90**

With 90-litres inner volume, this portable refrigerator represents the ideal combination of practicality and transport capacity. Equipped with 12 constant gauge runners.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>AF129040</td>
<td>Maxidolly trolley with chrome push bar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Maxidolly trolley with stainless steel push bar</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Stainless steel grid shelf</td>
</tr>
</tbody>
</table>

| External Dimensions lxwxh (mm) | 440x830x650 |
| Internal Dimensions lxwxh (mm)| 330x533x505 |

**Capacity**

- 90 lt

**Weight**

- 27 kg

**Cooling unit on back, static**
### Biomed 150

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

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey/blue melange</td>
<td>A1507040</td>
<td>Stainless steel brackets</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pair of runners</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Polyethylene trolley</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Zinc coated trolley</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Stainless steel trolley</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Stainless steel grid shelf</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Certificate of ATP approval, FNAX class</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>lxwxh (mm)</th>
<th>Internal Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>570x950x725</td>
<td></td>
<td>430x650x530</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Capacity</th>
<th>148 lt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td>37 kg</td>
</tr>
</tbody>
</table>

Cooling unit on back, static

### Biomed 160F

The front door allows to make the most of a container’s capacity. Equipped with a five-runners inner frame and three grid shelves, to improve load distribution. It features 4 castors, for easier handling.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grey/blue melange</td>
<td>39AB6034</td>
<td>Stainless steel grid shelf</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>790x650x1230</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Internal Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>540x450x660</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Capacity</th>
<th>162 lt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td>65 kg</td>
</tr>
</tbody>
</table>

Integrated cooling unit, static
Safety and hygiene
Protection of transported meals
Durability and eco-friendliness
Adding value to your operation
Thermax Line isothermal containers represent a complete range, suitable for every logistic requirement. Thanks to their optimal isothermal characteristics, it enables professional caterers to easily manage the transportation of hot, chilled and frozen food.

**TEMPERATURE UNDER CONTROL**

Thermax Line isothermal containers allow you to maintain food at the optimal preservation temperature for extended periods of time, limiting the risk of uncontrolled bacterial growth whilst also preserving the quality of food from a sensory point of view (its look, taste and smell).

**PRESERVING FOOD QUALITY**

Thermax Line solutions are designed to make professional caterers’ operations as effortless and rational as possible. Ergonomic handles, trolleys, removable doors and gaskets, easily replaceable catches and hinges, stackability and dishwasher safety. Saving time and preserving food quality: Melform containers provide true added value for guaranteed levels of service.

**ADDING VALUE TO YOUR OPERATION**

Rotational moulding technology allows the manufacture of containers with no sharp edges, seams or welding. The container is composed of a single piece for the body and a single piece for the door. Heat dissipation is therefore minimised while strength and endurance are maximised.

**TECHNOLOGY AND ISOTHERMAL QUALITY**

Thermax Line containers are designed to stand the test of time: their performance remains consistent when reused. Therefore their environmental impact is lower than that of disposable containers. In addition, they are completely recyclable and insulated with CFC- and HCFC-free polyurethane foam.

**DURABLE AND ENVIRONMENTALLY FRIENDLY**

Thermax Line containers are designed in compliance with current regulations. The materials are food contact safe (Reg. EU no. 10/2011); and the design features allow correct and repeated cleaning and sanitising (Reg. CE 852/2004 –HACCP-). Furthermore, the isothermal performance and temperature retention meet current regulation requirements (Reg. CE 852/2004 –HACCP-) and applicable technical standards (EN12571 and Accord AFNOR AC D40-007).

**SAFETY AND COMPLIANCE WITH CURRENT REGULATIONS**

Thermax Line isothermal containers for transporting meals at a controlled temperature
**Isothermal containers**

**THERMAX FOR LIQUIDS**

Suitable for:
transport and distribution of chilled and hot beverages.

---

**QC 5**

Recommended for transporting small quantities: 4.3-litre capacity.

**QC 10**

Maximum flexibility for the container with a 10-litre capacity.

**QC 20**

Ideal for large users, thanks to its 19-litre capacity.

**Q-Xtra**

The container with an innovative design, suitable for the transportation and distribution of beverages during buffet breakfasts and receptions.

---

**Colour**  **Product Code**

- grey/blue melange  QC050011
- blue  QC050001
- red  QC050007
- sand  QC050003

**External Dimensions** lxwxh (mm)

- 245x350x395

**Capacity**

- 4.3 l

**Weight**

- 3.4 kg

**Recessed tap**

- Stainless steel catches

---

**Colour**  **Product Code**

- grey/blue melange  QC100011
- blue  QC100001
- red  QC100007
- sand  QC100003

**External Dimensions** lxwxh (mm)

- 240x430x430

**Capacity**

- 10 l

**Weight**

- 4.6 kg

**Recessed tap**

- Stainless steel catches

---

**Colour**  **Product Code**

- grey/blue melange  QC200011
- blue  QC200001
- red  QC200007
- sand  QC200003

**External Dimensions** lxwxh (mm)

- 295x465x460

**Capacity**

- 19 l

**Weight**

- 6 kg

**Recessed tap**

- Stainless steel catches

---

**Colour**  **Product Code**

- grey/blue melange  QA100001

**External Dimensions** lxwxh (mm)

- 265x450x453

**Capacity**

- 10 l

**Weight**

- 5.3 kg

**Recessed tap**

- Stainless steel handles

- Shockproof catches

---

Graph showing average heat performance with an ambient temperature of 25°C and containers filled to 70% of their volume.
### QC 25
Robust and virtually indestructible, particularly suitable for military operations and emergency service; 25-litre capacity.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>blue</td>
<td>QC250001</td>
<td>grey/blue melange</td>
<td>TP100012</td>
</tr>
<tr>
<td>red</td>
<td>QC250007</td>
<td>blue</td>
<td>EY130001</td>
</tr>
<tr>
<td>military green</td>
<td>QC250013</td>
<td>red</td>
<td>EY130004</td>
</tr>
<tr>
<td></td>
<td></td>
<td>military green</td>
<td>TP100015</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>310x455x588</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Capacity</th>
<th>25 l</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Weight</th>
<th>8 kg</th>
</tr>
</thead>
</table>

- Recessed tap
- Built-in handles
- Stainless steel catches
- Sealable top

### Top Ten
Recommended for banquets and receptions, easy to refill thanks to the removable inner container.

### EY 13
Recommended for sauces and soups. It can be equipped with a removable inner container on request. Compatible with GN 1/3 h 200 mm pans.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>blue</td>
<td>QC250001</td>
<td>grey/blue melange</td>
<td>TP100012</td>
</tr>
<tr>
<td></td>
<td></td>
<td>blue</td>
<td>EY130001</td>
</tr>
<tr>
<td></td>
<td></td>
<td>red</td>
<td>EY130004</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>390x390x490</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Capacity</th>
<th>10 l</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Weight</th>
<th>9 kg</th>
</tr>
</thead>
</table>

- Drip tray
- Colour: grey/blue melange
- Product Code: TP0R0028
- External Dimensions (mm): 390x440x83
- Weight (kg): 1.6
- Spare inner refill container
- Colour: transparent
- Product Code: PAQP9001
- Capacity (lt): 10
- Weight (Kg): 0.9

**Top Ten complete system**
Product Code: TP100012 + TP0R0028

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>EY130004</td>
<td>grey/blue melange</td>
<td>EY130006</td>
</tr>
<tr>
<td></td>
<td></td>
<td>blu</td>
<td>EY130001</td>
</tr>
<tr>
<td></td>
<td></td>
<td>rosso</td>
<td>EY130004</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>240x430x375</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Capacity</th>
<th>13.75 l</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Weight</th>
<th>4.5 kg</th>
</tr>
</thead>
</table>

- Stainless steel catches

### Accessories
- GN 1/3 H 200 inner container with lid
  - Colour: white
  - Code: 3850
  - Capacity: 10 l
- GN 1/3 H 200 stainless steel inner container with sealed lid
  - Colour: stainless steel
  - Code: AT4126A + AT4727A
  - Capacity: 8.2 l

- Drip tray
- Colour: grey/blue melange
- Product Code: TP0R0028
- External Dimensions (mm): 390x440x83
- Weight (kg): 1.6
- Spare inner refill container
- Colour: transparent
- Product Code: PAQP9001
- Capacity (lt): 10
- Weight (Kg): 0.9

**Top Ten complete system**
Product Code: TP100012 + TP0R0028
Isothermal containers

**THERMAX AF**

**AF 6  GN 1/2**

Suitable for: transporting hot, chilled or frozen food.

Compact and convenient, recommended for transporting small quantity of food in GN 1/2 pans.

- Colour: grey/blue melange
- Product Code: AF060006
- Colour: blue
- Product Code: AF060001
- Colour: red
- Product Code: AF060004

**External Dimensions**: 410x360x440

**Internal Dimensions**: 330x275x340

**Capacity**: 30,5 l

**Weight**: 6,4 kg

- 6 Gastronorm runners
- Stainless steel catches
- Drop down handles
- Adjustable vent valve
- Removable gasket

**Graph showing average heat performance with an ambient temperature of 25°C and containers filled to 50% of their volume.**

**AF 7  GN 1/1**

With seven unevenly spaced runners, ideal for transporting GN pans of varying depths at the same time.

- Colour: grey/blue melange
- Product Code: AF070006
- Colour: blue
- Product Code: AF070001
- Colour: red
- Product Code: AF070004

**External Dimensions**: 440x640x480

**Internal Dimensions**: 335x540x360

**Capacity**: 63 l

**Weight**: 11 kg

- 7 Gastronorm runners
- Stainless steel catches
- Drop down handles
- Adjustable vent valve
- Removable gasket
AF 8 GN 1/1

With eight evenly spaced runners, ideal for transporting GN pans of equal depth. Five-litre extra capacity compared to the AF 7.

AF 12 GN 1/1

12 GN runners for this large capacity container, both compact and convenient. Designed for a modular system.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Colour</th>
<th>Product Code</th>
<th>Accessories</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>AF080006</td>
<td>grey/blue melange</td>
<td>AF12H004</td>
<td>Card label kit for AF 12</td>
</tr>
<tr>
<td>blue</td>
<td>AF080001</td>
<td>blue</td>
<td>AF080004</td>
<td>100 pcs. for packing</td>
</tr>
<tr>
<td>red</td>
<td>AF080008</td>
<td></td>
<td>AF12P005</td>
<td>Product Code: RR1157</td>
</tr>
</tbody>
</table>

**External Dimensions**  lxwxh (mm)
- 440x640x480
- 335x540x380

**Internal Dimensions**  lxwxh (mm)
- 1x65 (h)
- 2x100 (h)
- 1x100 (h)
- 2x200 (h)

**Capacity**
- 90 l

**Weight**
- 16 kg

12 Gastronorm runners
Shockproof catches
Optimised for a modular system
Stainless steel handles
Built-in label holder
Adjustable vent valve
Removable gasket

**External Dimensions**  lxwxh (mm)
- 440x665x650

**Internal Dimensions**  lxwxh (mm)
- 330x533x515

**Capacity**
- 90 l

**Weight**
- 16 kg

12 Gastronorm runners
Shockproof catches
Optimised for a modular system
Stainless steel handles
Built-in label holder
Adjustable vent valve
Removable gasket

---

8 Gastronorm runners
Stainless steel catches
Drop down handles
Adjustable vent valve
Removable gasket
**Isothermal containers**

**THERMAX AL**

**Side opening**

Suitable for:
- transporting hot, chilled or frozen food.

---

**AL 200 GN 1/1**

With wide side door for ease of loading GN pans. Also recommended for transporting disposable 18x18 foils. Also featuring a top runner for housing a eutectic plate.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>AL200007</td>
</tr>
<tr>
<td>blu</td>
<td>AL200001</td>
</tr>
<tr>
<td>rosso</td>
<td>AL200004</td>
</tr>
</tbody>
</table>

**External Dimensions**

- l x w x h (mm): 460x640x380

**Internal Dimensions**

- l x w x h (mm): 330x545x245

**Capacity**

- 48 l

**Weight**

- 9.5 kg

---

**AL 300 GN 1/1**

Good capacity: it allows you to transport up to two stacked GN1/1 h150 pans. With wide side door to facilitate loading.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>AL300006</td>
</tr>
</tbody>
</table>

**External Dimensions**

- l x w x h (mm): 440x640x480

**Internal Dimensions**

- l x w x h (mm): 330x535x350

**Capacity**

- 63 l

**Weight**

- 11.5 kg

- 1 Gastronorm runner
- Shockproof catches
- Drop down handles
- Adjustable vent valve
- Removable gasket

---

Graph showing average heat performance with an ambient temperature of 25°C and containers filled to 50% of their volume.
AF 12
Modular system

Maximum flexibility of use: the optional interlocking kit allows securing a single AF12 to its trolley or to fasten two stacked containers.

Complete system
Product Code
2pcs. AF12H006 + THS20009 + RRI136

Colour
grey/blue melange

External Dimensions (lxwxh (mm))
505x685x1480

Internal Dimensions (for each cavity) (lxwxh (mm))
330x533x515

Capacity (for each cavity)
90 l

Weight
41.2 kg

Interlocking kit (4 pcs.)
Colour: stainless steel
Product Code: RRI136
Weight (kg): 1.2

Mono system
Product Code
AF12H006 + THS20009 + RRI137

Colour
grey/blue melange

External Dimensions (lxwxh (mm))
505x685x830

Internal Dimensions (for each cavity) (lxwxh (mm))
330x533x515

Capacity
90 l

Weight
24.6 kg

Single interlocking kit (2 pcs.)
Colour: stainless steel
Product Code: RRI137
Weight (kg): 0.6
Isothermal containers

**THERMAX GN**

**Top opening**

Suitable for:
temperature-controlled transport of perishable foodstuffs, without interrupting the cold chain.

---

**GN 1/1**

Flexible and practical: the ideal solution for transporting GN h200 pans and submultiples.

- Colour: grey/blue melange, blue, red
- Product Code: GN110006, GN110001, GN110004
- External Dimensions: 415x660x300 mm
- Internal Dimensions: 330x535x205 mm
- Capacity: 39 l
- Weight: 7.4 kg
- Stainless steel catches
- Drop down handles
- Adjustable vent valve
- Removable seal

---

**GN 18/18**

A perfect match: takes either a eutectic plate plus a GN h200 pan and submultiples, or six ice cream pans, each with a capacity of 4.75 litres. Also recommended for transporting disposable 18x18 foils.

- Colour: grey/blue melange, blue, red
- Product Code: GN180006, GN180001, GN180004
- External Dimensions: 460x640x380 mm
- Internal Dimensions: 365x545x245 mm
- Capacity: 49 l
- Weight: 9.5 kg
- Shockproof catches
- Drop down handles

---

Graph showing average heat performance with an ambient temperature of 25°C and containers filled to 50% of their volume.
**Maillon**

Thanks to its isothermal separator and eutectic plates, it can be used to transport chilled, frozen and ambient temperature foodstuffs at the same time.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
<th>Ext. Dim. (mm) lxwxh</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>MAIL0006</td>
<td>360x270x39</td>
<td>2.5</td>
</tr>
<tr>
<td>sand</td>
<td>MAIL0002</td>
<td>360x270x39</td>
<td>2.5</td>
</tr>
<tr>
<td>Isothermal separator</td>
<td>PEML0004</td>
<td>360x270x39</td>
<td>0.8</td>
</tr>
<tr>
<td>Zinc coated two castor kit</td>
<td>AIB001</td>
<td>360x270x39</td>
<td>1.1</td>
</tr>
<tr>
<td>Certificate of ATP approval, IN class</td>
<td>Code: AOC006</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Accessories**

| Maillon chilled eutectic plate | Colour: pink | Product Code: PEML0001 | Ext. Dim. (mm) lxwxh: 360x270x39 | Weight (kg): 2.5 |
| Maillon frozen eutectic plate | Colour: blue | Product Code: PEML0002 | Ext. Dim. (mm) lxwxh: 360x270x39 | Weight (kg): 2.5 |

**Specifications**

- **External Dimensions**: 850x450x390 mm
- **Internal Dimensions**: 750x330x270 mm
- **Capacity**: 68 l
- **Weight**: 10.5 kg
- **Shockproof catches**
- **Drop down handles**
- **Removable gasket**

Graph showing average heat performance with an ambient temperature of 25°C and containers filled to 50% of their volume.
**Isothermal containers**

**THERMAX AP and TROLLEYS**

Top opening for service

Suitable for: meal distribution and direct serving at buffets and receptions.

---

**AP 100 GN 1/1**

For Gastronorm h100 mm pans, multiples and submultiples.

- **Colour**
  - grey/blue melange
  - blue
  - red

- **Product Code**
  - AP100006
  - AP100001
  - AP100004

- **External Dimensions**
  - lxwxh (mm): 410x610x200

- **Internal Dimensions**
  - lxwxh (mm): 310x510x110

- **Capacity**
  - 17 l

- **Weight**
  - 5.3 kg

- **Shockproof catches**
- **Drop down handles**

---

**AP 150 GN 1/1**

For Gastronorm h150 mm pan, multiples and submultiples. A perfect combination of capacity and flexibility.

- **Colour**
  - grey/blue melange
  - blue
  - red

- **Product Code**
  - AP150006
  - AP150001
  - AP150004

- **External Dimensions**
  - lxwxh (mm): 410x610x250

- **Internal Dimensions**
  - lxwxh (mm): 310x510x160

- **Capacity**
  - 24.5 l

- **Weight**
  - 5.5 kg

- **Shockproof catches**
- **Drop down handles**

---

**AP 200 GN 1/1**

For Gastronorm h200 mm pans, multiples and submultiples. A container with large capacity and ease of handling.

- **Colour**
  - grey/blue melange
  - blue
  - red

- **Product Code**
  - AP200006
  - AP200001
  - AP200004

- **External Dimensions**
  - lxwxh (mm): 410x610x300

- **Internal Dimensions**
  - lxwxh (mm): 310x510x210

- **Capacity**
  - 31 l

- **Weight**
  - 5.9 kg

- **Shockproof catches**
- **Drop down handles**

---

**Accessories for AP 100, AP 150 and AP 200**

- Inner-separator l = 325 mm
  - Colour: stainless steel
  - Product Code: ABA001

- Inner-separator l = 530 mm
  - Colour: stainless steel
  - Product Code: ABA005

---

Graph showing average heat performance with an ambient temperature of 25°C and containers filled to 50% of their volume.
Maxidolly Trolley

Lightweight, strong and easy to manoeuvre, ideal for transporting Melform isothermal containers.

Multiservice S Trolley

Virtually indestructible thanks to its single-piece moulded construction.

Multiservice D Trolley

Robust with large capacity, this trolley is suitable both for transporting containers and for direct serving.

### Maxidolly Trolley

- **Colour:** grey/blue melange
- **Product Code:** MAXI0012
- **External Dimensions (lxwxh mm):** 525x750x965
- **Weight:** 8 kg

### Multiservice S Trolley

- **Colour:** grey/blue melange
- **Product Code:** MSV10011
- **External Dimensions (lxwxh mm):** 710x650x1065
- **Weight:** 13.5 kg

### Multiservice D Trolley

- **Colour:** grey/blue melange
- **Product Code:** MSV10012
- **External Dimensions (lxwxh mm):** 710x1300x1065
- **Weight:** 30 kg

#### Accessories

- **PMS shelf**
  - Colour: grey/blue melange
  - Product Code: 35000006
  - Ext. Dim. (mm): lxwxh: 650x955x90
  - Weight (kg): 6 cad.
  - Packing: 2
 Isothermal containers THERMAX AF 150

Suitable for: temperature-controlled transport of bulk quantities.

AF 150

The multifunctional container par excellence: it can transport GN containers, Euronorm trays, bakery trays and tote boxes (600x400 mm).

AF 150

Colour: grey/blue melange
Product Code: A1500012
Ext. Dim. (mm) lxwxh: 570x790x725
Int. Dim. (mm) lxwxh: 430x650x530
Capacity (lt): 148
Weight (kg): 23

AF 150 with runners for a eutectic plate

Colour: grey/blue melange
Product Code: AF1509022
Ext. Dim. (mm) lxwxh: 570x790x725
Int. Dim. (mm) lxwxh: 430x650x530
Capacity (lt): 148
Weight (kg): 23

AF 150 accessorised with 1 set of brackets and 3 pairs of runners

Colour: grey/blue melange
Product Code: AF1509025
Ext. Dim. (mm) lxwxh: 570x790x725
Int. Dim. (mm) lxwxh: 430x650x530
Capacity (lt): 148
Weight (kg): 26

Shockproof catches
Shockproof hinges
Stainless steel handles
Adjustable vent valve
Removable seal

Accessories
Stainless steel brackets
Colour: stainless steel
Product Code: ABA250

Pair of runners
Colour: stainless steel
Product Code: ABA302

Certificate of ATP approval, IN class for AF 150
Product Code: AOC005

Graph showing average heat performance with an ambient temperature of 25°C and containers filled to 50% of their volume.

AF 150 Trolleys

Available in three versions: in polyethylene, zinc coated steel and stainless steel.
The strong, lightweight and polyethylene version features rounded corners to prevent damage to walls or furniture in case of accidental contact.

Polyethylene AF 150 trolley

Colour: grey/blue melange
Product Code: THS30006
Ext. Dim. (mm) lxwxh: 625x845x210
Weight (kg): 7

Zinc coated steel AF 150 trolley

Colour: zinc steel
Product Code: AIB003
Ext. Dim. (mm) lxwxh: 585x625x175
Weight (kg): 8

Stainless steel AF 150 trolley

Colour: stainless steel
Product Code: AIA003
Ext. Dim. (mm) lxwxh: 585x625x175
Weight (kg): 8
AF 150V  ATP

Equipped with a practical, hinged lid, it is the ideal solution for transporting bulk produce.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>A1500011</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions (lxwxh [mm])</th>
<th>725x570x790</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal Dimensions (lxwxh [mm])</td>
<td>530x430x650</td>
</tr>
</tbody>
</table>

Capacity: 148 l

Weight: 24 kg

Shockproof catches
Shockproof hinges
Stainless steel handles
Adjustable vent valve
Removable gasket

---

Modular System
AF 150  600x400  ATP

Maximum flexibility in use: an optional interlocking kit allows to fasten two stacked AF150 containers. AF150 Active Door and Koala 150 can be used as components of this modular system.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>A1500012</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Complete System Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 pcs. A1500012 + THS30006 + RRI139</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions (lxwxh [mm])</th>
<th>625x845x1240</th>
</tr>
</thead>
<tbody>
<tr>
<td>Internal Dimensions (lxwxh [mm]) for each cavity</td>
<td>430x650x530</td>
</tr>
</tbody>
</table>

Capacity for each cavity: 148 l

Weight: 56 kg

Shockproof catches
Shockproof hinges
Stainless steel handles
Adjustable vent valve
Removable gasket

GN pans combinations: see AF 150

---

Accessories
Runner bracket set
Colour: stainless steel
Code: ABA250

Pair of runners
Colour: stainless steel
Code: ABA302

Certificate of ATP approval, IN class for AF150
Code: AOC005

---

Accessories
Runner bracket set
Colour: stainless steel
Code: ABA250

Pair of runners
Colour: stainless steel
Code: ABA302

Certificate of ATP approval, IN class for AF150
Code: AOC005
Meals on wheels
Tailored diets
Preservation of hot meal quality
Lower energy consumption
Safety and hygiene
S y s t e m s  f o r  t r a n s p o r t i n g  a n d  d i s t r i b u t i n g
s i n g l e  m e a l s

EFFECTIVE SOLUTIONS
FOR TRANSPORTING
SINGLE MEALS

From meals-on-wheels in the social services sector to the distribution of tailored diets in schools or hospital refectories, in all cases where single meals are delivered, Melform offers you the Monotherm Line: a complete system based on the use of small isothermal containers or isothermal trays.

A COMPLETE MEAL
AT DIFFERENT
TEMPERATURES

Monotherm Line solutions allow you to transport a three- or four-course meal at different temperatures (hot or cold) within the same container. In some cases, it is possible to activate the containers with eutectic plates or lids.

A PRACTICAL
AND COMPLETE
SYSTEM

Monotherm Line is a practical and complete system, designed to better meet the requirements of operators or users: the meals can be prepared in stainless steel or Pyrex serving dishes, and in a variety of combinations of ceramic or disposable foils, according to the selected container or tray.

MAXIMUM
SATISFACTION FOR
THE END USERS

Monotherm Line solutions guarantee maximum consumer satisfaction, as they preserve the appearance and the nutritional properties of transported meals.

SAFETY AND
COMPLIANCE WITH
REGULATIONS

Monotherm Line systems allows preservation of the hygiene and safety of transported meals and eliminates the risk of bacterial growth. They allow operators to comply with Regulation 852/2004/CE (HACCP), both in terms of container washability and sanitising as well as isothermal performance.
Malinette

The ideal container for transporting complete meals, for use with stainless steel or Pyrex serving dishes with eutectic plates.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>MAL10006</td>
</tr>
<tr>
<td>blue</td>
<td>MAL10001</td>
</tr>
<tr>
<td>red</td>
<td>MAL10004</td>
</tr>
</tbody>
</table>

External Dimensions (lxwxh (mm))

- 340x340x170

Weight

- 2,2 kg

Complete Malinette system + plates

Product Code: MAL10006 + 2pcs.PEM10002 + 2pcs.PEM10001 + 4pcs.ACB001

Accessories

- Chilled eutectic plate
  - Colour: blue
  - Product Code: PEM10002
  - Dia. (mm): 120x18 (h)
  - Weight (kg): 0,4

- Hot eutectic plate
  - Colour: red
  - Product Code: PEM10001
  - Dia. (mm): 120x18 (h)
  - Weight (kg): 0,3

- Round pan
  - Colour: stainless steel
  - Product Code: ACA005
  - Dia. (mm): 125x69 (h)
  - Capacity (lt): 0,6
  - Weight (kg): 0,48

- Melform pan
  - Colour: stainless steel
  - Product Code: ACA002
  - Dia. (mm): 125x69 (h)
  - Capacity (lt): 0,6
  - Weight (kg): 0,56

- Pyrex pan + sealed lid
  - Colour: transparent
  - Product Code: ACB001
  - Dia. (mm): 120x60 (h)
  - Capacity (lt): 0,55
  - Weight (kg): 0,2

Single

With eutectic plates, it allows transportation of a complete meal with hot, chilled and ambient courses.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>MAL20001</td>
</tr>
</tbody>
</table>

External Dimensions (lxwxh (mm))

- 250x260x266

Internal Dimensions (lxwxh (mm))

- 185x185x170

Capacity

- 5,8 lt

Weight

- 2,2 kg

Complete Single system

Product Code: MAL20001 + PEM20003 + PEM20002 + PEM20001

Accessories

- Neutral zone
  - Colour: grey/blue melange
  - Product Code: 38510001
  - Ext. Dim. (mm) lxwxh: 250x110x235
  - Int. Dim. (mm) lxwxh: 220x80x225
  - Capacity (lt): 3,96
  - Weight (kg): 0,75

- Isothermal separator
  - Colour: sand
  - Product Code: PEM20003
  - Ext. Dim. (mm) lxwxh: 195x195x15
  - Weight (kg): 0,1

- Chilled eutectic plate
  - Colour: blue
  - Product Code: PEM20002
  - Ext. Dim. (mm) lxwxh: 195x195x15
  - Weight (kg): 0,5

- Hot eutectic plate
  - Colour: red
  - Product Code: PEM20001
  - Ext. Dim. (mm) lxwxh: 195x195x15
  - Weight (kg): 0,4
Isothermal Plate Covers
PT20/30

Simple, lightweight and featuring high isothermal properties, these plate covers are available in two sizes and can accommodate different types of plates.

Base PT20
Colour: blue 251
Product Code: 32800007
Dia. (mm): 195x55 [h]

Lid PT20
Colour: blue 251
Product Code: 3ASL0007
Dia. (mm): 195x50 [h]

Base PT30
Colour: blue 251
Product Code: 32820007
Dia. (mm): 280x55 [h]

Lid PT30
Colour: blue 251
Product Code: 3ASN0007
Dia. (mm): 280x50 [h]

Accessories for PT20
Bowl Ø150mm
Colour: white
Product Code: ACE042
Dia. (mm): 153x63 [h]
Packing: 12

Sealed cover Ø150mm
Colour: red
Product Code: ADB043
Dia. (mm): 153x63 [h]
Packing: 12

Accessories for PT30
Dish Ø185mm
Colour: white
Product Code: ACE020
Dia. (mm): 185x50 [h]
Packing: 12

Cover Ø185mm
Colour: white
Product Code: ADB005
Packing: 12

Dish Ø210mm
Colour: white
Product Code: ACE021
Dia. (mm): 210x35 [h]
Packing: 12

Cover Ø210mm
Colour: white
Product Code: ADB006
Packing: 12

Main dish with compartments Ø260mm
Colour: white
Product Code: ACE005
Packing: 6

Gastrotherm

Particularly capacious, this allows you to transport a complete meal for up to two people. It can be used with disposable foils.
TS50 combi

Euronorm external dimensions, divided into four compartments for transporting a complete meal. Also available in a version for disposable dishes.

<table>
<thead>
<tr>
<th>TS50 Combi with full lid for disposable dishes</th>
<th>TS50 with full lid for crockery</th>
<th>TS50 with neutral zone for crockery</th>
<th>Polycarbonate lid for neutral zone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour: orange/grey</td>
<td>Colour: orange/grey</td>
<td>Colour: orange/grey</td>
<td>Colour: transparent</td>
</tr>
<tr>
<td>Weight (kg): 3.3</td>
<td>Weight (kg): 3</td>
<td>Weight (kg): 2.4</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Accessories</th>
<th>Bowl Ø150mm</th>
<th>Bowl Ø105mm</th>
<th>Bowl Ø150mm</th>
<th>Bowl Ø105mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Code: ANA003</td>
<td></td>
<td></td>
<td>Dia. [mm]: 153x63 (h)</td>
<td>Dia. [mm]: 105x35 (h)</td>
</tr>
<tr>
<td>Packing: 12</td>
<td>Packing: 12</td>
<td>Packing: 12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Card holder</td>
<td>Sealed cover Ø150mm</td>
<td>Eutectic chilled cover Ø150mm</td>
<td>Sealed cover Ø150mm</td>
<td>Eutectic chilled cover Ø150mm</td>
</tr>
<tr>
<td>Colour: stainless steel</td>
<td>Colour: red</td>
<td>Colour: blue</td>
<td>Colour: red</td>
<td>Colour: blue</td>
</tr>
<tr>
<td></td>
<td>Packing: 12</td>
<td>Packing: 12</td>
<td>Packing: 12</td>
<td>Packing: 12</td>
</tr>
<tr>
<td>Dish Ø210mm</td>
<td>Cover Ø210mm</td>
<td>Cover Ø185mm</td>
<td>Cover Ø185mm</td>
<td>Cover Ø185mm</td>
</tr>
<tr>
<td>Colour: white</td>
<td>Colour: white</td>
<td>Colour: white</td>
<td>Colour: white</td>
<td>Colour: white</td>
</tr>
<tr>
<td>Dia. [mm]: 210x35 (h)</td>
<td>Packing: 12</td>
<td>Dia. [mm]: 185x50 (h)</td>
<td>Packing: 12</td>
<td>Packing: 12</td>
</tr>
<tr>
<td>Eutectic chilled cover Ø130mm</td>
<td>Eutectic chilled cover Ø130mm</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Colour: blue</td>
<td>Colour: blue</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Product Code: ADB043</td>
<td>Product Code: ADB043PE</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Packing: 12</td>
<td>Packing: 12</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TS50 Combi complete system**

Codes: TS540101 + ANA003 + ACE021 + ACE042 + ACE060 + ADB061 + ADB043 + ADB042

**TS50:** crockery combinations

**TS60:** crockery combinations
### TS60 Combi
Stylish design, with one compartment for a divided dinner plate and three compartments for 120 mm bowls.

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
<th>Colour</th>
<th>Product Code</th>
<th>Packing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowl Ø120mm</td>
<td>Colour: white</td>
<td>Product Code: ACE005</td>
<td>Packing: 6</td>
<td></td>
</tr>
<tr>
<td>Sealed cover Ø120mm</td>
<td>Colour: transparent</td>
<td>Product Code: ADB041</td>
<td>Packing: 12</td>
<td></td>
</tr>
<tr>
<td>TS60 Combi complete system</td>
<td>Product Code: TS610101 + PAFT9001 + ACE005 + 3pcs.ACE043 + ADB010 + 3pcs.ADB041</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### TS50 and TS60 trolleys
Stainless steel, suitable for transporting TS50 and 60 isothermal trays.

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
<th>Colour</th>
<th>Product Code</th>
<th>Ext. Dim. (mm) lwxwh</th>
<th>Weight (kg)</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowl Ø120mm</td>
<td>Colour: white</td>
<td>Product Code: ACE043</td>
<td>Packing: 12</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sealed cover Ø120mm</td>
<td>Colour: transparent</td>
<td>Product Code: ADB041</td>
<td>Packing: 12</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Isothermal bag
Made of washable fabric, equipped with handles and address label holders.

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
<th>Colour</th>
<th>Product Code</th>
<th>Ext. Dim. (mm) lwxwh</th>
<th>Capacity</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Isothermal bag for 5 boxes (33 cm)</td>
<td>Colour: red</td>
<td>Product Code: AU9302061</td>
<td>Ext. Dim. (mm) lwxwh: 370x370x200</td>
<td>Capacity: 5 boxes (33 cm)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Isothermal bag for 4 boxes (40 cm)</td>
<td>Colour: red</td>
<td>Product Code: AU9303061</td>
<td>Ext. Dim. (mm) lwxwh: 440x440x200</td>
<td>Capacity: 4 boxes (40 cm)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Pizza Bike
For transporting isothermal bags. Equipped with a rubber fastening system. Available with standard fixing kit for motorcycles.

<table>
<thead>
<tr>
<th>Product</th>
<th>Description</th>
<th>Colour</th>
<th>Product Code</th>
<th>Ext. Dim. (mm) lwxwh</th>
<th>Capacity</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pizza Bike container</td>
<td>Colour: yellow</td>
<td>Product Code: 39AA9003</td>
<td>Ext. Dim. (mm) lwxwh: 500x610x500</td>
<td>Capacity: 13</td>
<td>Weight (kg): 4.4</td>
<td></td>
</tr>
<tr>
<td>Pizza Bike fixing kit</td>
<td>Product Code: RRI068</td>
<td></td>
<td></td>
<td>Capacity: 13</td>
<td>Weight (kg): 0.2</td>
<td></td>
</tr>
<tr>
<td>Pizza Bike complete with fixing kit</td>
<td>Product Code: 39AA9002</td>
<td>Ext. Dim. (mm) lwxwh: 500x610x500</td>
<td>Capacity: 13</td>
<td>Weight (kg): 4.6</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Multi-temperature transport

Durability and eco-friendliness

Safety and hygiene

Unbroken cold chain

HACCP and ATP compliant
**Isothermal containers Neutral**

**C A R G O L I N E**

**High capacity isothermal containers for the transport of temperature sensitive goods**

**UNBROKEN COLD CHAIN**

The Cargo containers enable the distribution of temperature sensitive goods with no interruption in the cold chain, whatever is the temperature required.

**FLEXIBILITY AND STREAMLINED LOGISTICS**

The Cargo containers allow the transportation of products at different temperatures on the same non-insulated vehicle, maximizing the vehicle’s load and limiting the number of trips to a single destination.

**SAFEGUARDING SAFETY AND QUALITY**

No sudden change in temperature means a reduced risk of bacterial proliferation and a better safeguard of the products shelf-life, of the appearance and the properties of the goods. This minimizes customer returns and complaints.
Cargo 370

**ATP**

Front opening isothermal container, with a capacity of 370 litres.

**Isothermal container with eutectic coating.** It ensures up to 150 hours of thermal maintenance from 3°C to 8°C (with an average outdoor temperature of 25°C and filling rate of 1/3 of the total capacity). Available also in version for frozen products.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>03700001</td>
</tr>
</tbody>
</table>

**External Dimensions** lxwxh (mm)

- 800x840x1310

**Internal Dimensions** lxwxh (mm)

- 615x630x960

**Capacity**

- 370 l

**Weight**

- 70 kg

A model with an upper foldable mesh container is available upon request

**Accessories**

- Chilled eutectic plate
- Frozen eutectic plate
- Stainless steel grid shelf
- Certificate of ATP approval, IR class
- Certificate of ATP Approval, RREX Class

---

Cargo 370E

**ATP**

Isothermal container with eutectic coating. It ensures up to 150 hours of thermal maintenance from 3°C to 8°C (with an average outdoor temperature of 25°C and filling rate of 1/3 of the total capacity). Available also in version for frozen products.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>03709012</td>
</tr>
</tbody>
</table>

**External Dimensions** lxwxh (mm)

- 800x840x1310

**Internal Dimensions** lxwxh (mm)

- 550x590x810

**Capacity**

- 285 l

**Weight**

- 113 kg

Available in the following versions:

- For the transport of chilled products
- For the transport of frozen products
Cargo 500

**ATP**

FRONT OPENING isothermal container, with a capacity of 500 litres.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>05000071</td>
</tr>
</tbody>
</table>

**External Dimensions**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>l x w x h (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>715 x 850 x 1675</td>
<td></td>
</tr>
</tbody>
</table>

**Internal Dimensions**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>l x w x h (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>540 x 660 x 1370</td>
<td></td>
</tr>
</tbody>
</table>

**Capacity**

500 l

**Weight**

90 kg

Available in the following versions:
- With castors dia. 100 mm
- With castors and thermometer
- With castors and fish transport system
- With pallet
- With pallet and thermometer
- With pallet and fish transport system

---

Cargo 500V

**ATP**

WELL OPENING isothermal container, with capacity of 500 litres.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>05000077</td>
</tr>
</tbody>
</table>

**External Dimensions**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>l x w x h (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1650 x 715 x 970</td>
<td></td>
</tr>
</tbody>
</table>

**Internal Dimensions**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>l x w x h (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1370 x 640 x 860</td>
<td></td>
</tr>
</tbody>
</table>

**Capacity**

500 l

**Weight**

127 kg

**Accessories**

- Aluminium label holder
- Chilled eutectic plate
- Frozen eutectic plate
- Certificate of ATP approval, IR class
- Certificate of ATP Approval, RRCX Class

---
Isothermal containers

Cargo 780

Isothermal container with external dimensions 80x100 cm and a capacity of 780 litres.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>07800001</td>
</tr>
</tbody>
</table>

External Dimensions lxwxh (mm) 800x1000x1950

Internal Dimensions lxwxh (mm) 610x810x1570

Capacity 780 l

Weight 111 kg

Available in the following versions:
With castors dia. 125 mm
With pallet

Cargo 900S

Isothermal container with external Europallet dimensions and a capacity of 900 litres. Fitted with internal runners, for insertion of a grid.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>09000037</td>
</tr>
</tbody>
</table>

External Dimensions lxwxh (mm) 800x1200x1835

Internal Dimensions lxwxh (mm) 600x985x1460

Capacity 900 l

Weight 111 kg

Available in the following versions:
With runners and castors dia. 125 mm
With runners, castors and thermometer
With runners, castors and fish transport system
With runners and pallet
With runners, thermometer and pallet
With runners, pallet and fish transport system
**Cargo 900SL**

Isothermal container with external Europallet dimensions and a capacity of 900 litres. *With smooth walls, to take full advantage of the internal load capacity.*

---

**Accessories for Cargo 900**

**Colour**
- grey/blue melange

**Product Code**
- 09010071

**External Dimensions**
- **lxwxh (mm)**: 800x1200x1835

**Internal Dimensions**
- **lxwxh (mm)**: 600x985x1460

**Capacity**
- 900 l

**Weight**
- 111 kg

Available in the following versions:
- With castors dia. 125 mm
- With castors and thermometer
- With castors and fish transport system
- With pallet
- With pallet and thermometer

---

**Accessories**
- Lower 6-runners GN adaptor
- Upper 4-runners GN adaptor
- Non folding stainless steel grid shelf
- Folding plastic grid shelf
- Drip tray for fish transport
- Frame with 2 bars for meat transport
- Frame with 3 bars for meat transport
- Aluminium label holder
- Chilled eutectic plate
- Frozen eutectic plate
- Certificate of ATP approval, IR class
- Certificate of ATP approval, RRCX

---

**Accessories for Cargo 900**

- Analog thermometer
- Aluminium label holder
- Chilled and frozen eutectic plates
- Fish transport system
- Folding plastic grid shelf
Isothermal containers

Cargo 1000EU

Isothermal container with external Europallet dimensions and a capacity of 1000 litres. Fitted with 3 built-in runners for arranging grids.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>10000001EU</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>800x1200x1960</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Internal Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>605x1015x1950</td>
</tr>
</tbody>
</table>

| Capacity | 1000 l |
| Weight   | 130 kg |

Available in the following versions:
With castors dia. 125 mm
With pallet

Accessories
Non-folding stainless steel grid shelf
Chilled eutectic plate
Frozen eutectic plate
Certificate of ATP approval, IR class
Certificate of ATP approval, RRCX

Cargo 1300

Isothermal container with internal Europallet dimensions and a capacity of 1350 litres. Maximum convenience when loading and unloading products on a pallet.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Product Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>grey/blue melange</td>
<td>13000003</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>External Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>985x1405x1646</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Internal Dimensions</th>
<th>lxwxh (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>810x1210x1340</td>
</tr>
</tbody>
</table>

| Capacity | 1350 l |
| Weight   | 153 kg |

Accessories
Chilled eutectic plate
Frozen eutectic plate
Drip tray
Certificate of ATP approval, IR class
Certificate of ATP approval, RRCX
Cargo eutectic plates

Cargo Line eutectic plates act as thermal energy accumulators. They allow to extend the temperature retention time. They are particularly recommended when the containers are not used at full capacity. Available in two versions: for transporting chilled food and for transporting frozen food. Simple to use: the chilled plate must be frozen to a temperature of -10°C; the frozen plate must be frozen to a temperature of -30°C.

<table>
<thead>
<tr>
<th>Cargo 370/500/780 (2 x Cargo)</th>
<th>Cargo 1300 (3 x Cargo)</th>
<th>Cargo 900/1000EU (2 x Cargo)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled eutectic plate +3°C</td>
<td>Chilled eutectic plate +3°C</td>
<td>Chilled eutectic plate +3°C</td>
</tr>
<tr>
<td>Colour: pink</td>
<td>Colour: pink</td>
<td>Colour: pink</td>
</tr>
<tr>
<td>Code: PE500001</td>
<td>Code: PE110001</td>
<td>Code: PE900001</td>
</tr>
<tr>
<td>Ext. Dim. (mm) lxwxh: 545x325x57</td>
<td>Ext. Dim. (mm) lxwxh: 835x353x45</td>
<td>Ext. Dim. (mm) lxwxh: 600x487x50</td>
</tr>
<tr>
<td>Weight: 6,8 kg</td>
<td>Weight: 7,3 kg</td>
<td>Weight: 10,1 kg</td>
</tr>
</tbody>
</table>

Frozen eutectic plate -21°C

| Colour: blue                  | Colour: blue            | Colour: blue                |
| Code: PE500002                | Code: PE110002          | Code: PE900002              |
| Ext. Dim. (mm) lxwxh: 545x325x57 | Ext. Dim. (mm) lxwxh: 835x353x45 | Ext. Dim. (mm) lxwxh: 600x487x50 |
| Weight: 6,8 kg                | Weight: 7,3 kg          | Weight: 10,1 kg             |

Rapid cooling unit

Koala 1000

To support the freezing of the eutectic plates ensuring a rapid and uniform conditioning. It can cool up to:
- 24 Cargo 900 eutectic plates;
- 24 Cargo 1300 eutectic plates;
- 36 Cargo 500 eutectic plates.

Koala 1000

Colour: sand
Code: 10009001
Ext. Dim. (mm) lxwxh: 985x1185x2080
Int. Dim. (mm) lxwxh: 800x990x1140
Capacity: 1000 l
Weight: 275 Kg

Cryo Power Box

For use in the field of industrial logistics, Melform designed Cryo Power Box, an automated cryogenic refrigeration process. Cryo Power Box system is based on the use of liquid CO2 that, injected into an accumulator, expands and turns into carbonic snow. A special injector allows to measure out and supply the correct CO2 quantity into the accumulator, set on the top of the isothermal container.

Cryo Power Box system is suitable to keep chilled and frozen products at the correct temperature for an extended period of time. Melform Technical Department is available for specific projects.
Lightweight and easy to handle

Suitable for GN1/1 pans

Best comparison quality/price

Stackable with and without lid
Lightweight and easy to handle

The isothermal containers Melpop, light and easy to carry, allow to easily manage the distribution of perishable products without interruption of the cold chain, whatever the temperature required.

Safety and quality safeguarding

Melpop isothermal containers ensure the correct temperature maintenance, limiting the risk of uncontrolled bacterial growth. They are designed to be used with eutectic plates, to extend the temperature retention time of hot, chilled and frozen meals.

Temperature under control

Thanks to the optimal thermal properties, Melpop isothermal containers preserve the quality of food from a sensory point of view (its look, taste and smell).
**Melpop GN 1/1**

Lightweight and easy to handle. Equipped with two convenient side carry handles.

Excellent load management; ideal to carry GN1/1 h 200 mm pans and submultiples.

Easily stackable with and without lid; it allows to reduce storage space and transport volume. It can be used in combination with Melform AF12 isothermal container.

Easily transferred, thanks to the Maxidolly trolley.

Designed with eutectic plates, to extend the transport time of hot, chilled and frozen food. It assures proper heat retention, avoiding risks of bacterial proliferation whilst preserving food quality and organoleptic characteristics.

The materials used for the manufacturing are suitable for food contact over the whole container surface.

Guaranteed for use at temperatures ranging between -30° and +100°C.

---

**Colour** | **Product Code**
---|---
Black | MP110001

**External Dimensions** | **Internal Dimensions**
---|---
640x435x330 | 550x345x245

**Capacity** | **Weight** | **Pack**
---|---|---
45 l | 1,3 kg | 1

**Accessories**
- Eutectic Plates GN 1/1
- Maxidolly Trolleys
<table>
<thead>
<tr>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>APPLICATION</th>
<th>PACKING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gaskets</td>
<td>Kit of gaskets QCS</td>
<td>QCS</td>
<td>5</td>
</tr>
<tr>
<td>RR020</td>
<td>Kit of gaskets QC10, QC25, EY13</td>
<td>QC10, QC25, EY13</td>
<td>5</td>
</tr>
<tr>
<td>RR022</td>
<td>Kit of gaskets QC20, AF6</td>
<td>QC20, AF6</td>
<td>5</td>
</tr>
<tr>
<td>RR107</td>
<td>Kit of gaskets Q-Xtra</td>
<td>Q-Xtra</td>
<td>6</td>
</tr>
<tr>
<td>RR023</td>
<td>Kit of gaskets AF7, AF8, Koala 70</td>
<td>AF7, Koala 70</td>
<td>5</td>
</tr>
<tr>
<td>RR024</td>
<td>Kit of gaskets AL200, AF12, Koala 90</td>
<td>AL200, AF12, Koala 90</td>
<td>5</td>
</tr>
<tr>
<td>RR025</td>
<td>Kit of gaskets AL300</td>
<td>AL300</td>
<td>5</td>
</tr>
<tr>
<td>RR026</td>
<td>Kit of gaskets GN1/1</td>
<td>GN1/1</td>
<td>5</td>
</tr>
<tr>
<td>RR027</td>
<td>Kit of gaskets AF150, AF300, Koala 150</td>
<td>AF150/300, Koala 150</td>
<td>5</td>
</tr>
<tr>
<td>RR028</td>
<td>Kit of gaskets Mailon</td>
<td>Mailon</td>
<td>5</td>
</tr>
<tr>
<td>RR150</td>
<td>Kit of gaskets Koala 20</td>
<td>Koala 20</td>
<td>3</td>
</tr>
<tr>
<td>RR151</td>
<td>Kit of gaskets Koala 32</td>
<td>Koala 32</td>
<td>3</td>
</tr>
<tr>
<td>RR152</td>
<td>Kit of gaskets Koala 50</td>
<td>Koala 50</td>
<td>3</td>
</tr>
<tr>
<td>RR153</td>
<td>Kit of gaskets Koala 80</td>
<td>Koala 80</td>
<td>3</td>
</tr>
<tr>
<td>RR154</td>
<td>Kit of gaskets Koala 160</td>
<td>Koala 160/160F</td>
<td>3</td>
</tr>
<tr>
<td>RR071</td>
<td>Kit of gaskets door of Koala 370</td>
<td>Koala 370N/Koala 370P</td>
<td>1</td>
</tr>
<tr>
<td>RR045</td>
<td>Kit of gaskets door of Koala 500</td>
<td>Koala 500</td>
<td>1</td>
</tr>
<tr>
<td>RR096</td>
<td>Kit of gaskets GN 1/1 sealed lid (4210) for stainless steel pans</td>
<td>Sealed lid for GN 1/1 stainless steel pans</td>
<td>6</td>
</tr>
<tr>
<td>RR097</td>
<td>Kit of gaskets GN 1/1 sealed lid (4210) for polycarbonate pans</td>
<td>Sealed lid for GN 1/1 polycarbonate pans</td>
<td>6</td>
</tr>
<tr>
<td>RR109</td>
<td>Kit of gaskets GN 1/2 sealed lid (4220) for polycarbonate pans</td>
<td>Sealed lid for GN 1/2 polycarbonate pans</td>
<td>6</td>
</tr>
<tr>
<td>RR110</td>
<td>Kit of gaskets GN 1/2 sealed lid (4220) for stainless steel pans</td>
<td>Sealed lid for GN 1/2 stainless steel pans</td>
<td>6</td>
</tr>
<tr>
<td>Catches</td>
<td>Stainless steel catches kit for Thermax with RIVETS</td>
<td>QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 70</td>
<td>4</td>
</tr>
<tr>
<td>RR001</td>
<td>Stainless steel catches kit for Thermax with SCREWS</td>
<td>QC5/10/20, GN1/1, EY13, AF6/7/8, AL300, Koala 70</td>
<td>4</td>
</tr>
<tr>
<td>RR094</td>
<td>Plastic catches kit for QC25 with RIVETS</td>
<td>QC25 with plastic or Stainless steel catches</td>
<td>4</td>
</tr>
<tr>
<td>RR002</td>
<td>Stainless steel catches kit for QC25 with SCREWS</td>
<td>Only for QC25 with Stainless steel catches</td>
<td>2</td>
</tr>
<tr>
<td>RR128</td>
<td>Stainless steel catches kit for QC25 with SCREWS</td>
<td>Only for QC25 with Stainless steel catches</td>
<td>2</td>
</tr>
<tr>
<td>RR003</td>
<td>Plastic catches kit for Thermax with RIVETS</td>
<td>GN18/18, AL200, AP100/150/200, AF12/150, Mailion</td>
<td>4</td>
</tr>
<tr>
<td>RR112</td>
<td>Plastic catches kit for Thermax with SCREWS</td>
<td>GN18/18, AL200, AP100/150/200, AF12/150, Koala 90, Mailion, Malinette</td>
<td>4</td>
</tr>
<tr>
<td>RR121</td>
<td>Yellow plastic catches kit with RIVETS</td>
<td>Koala 20/32/50/80/160/160F</td>
<td>4</td>
</tr>
<tr>
<td>RR129</td>
<td>Yellow plastic catches kit with SCREWS</td>
<td>NA</td>
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<td>RR006</td>
<td>Blades for plastic catches kit with SCREWS</td>
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<td>RR005</td>
<td>Hinges kit for Thermax with RIVETS</td>
<td>AF6/7/8/12/24/150/300, Koala 20/32/50/80/150/160, Mailion, Malinette</td>
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<tr>
<td>RR113</td>
<td>Hinges kit for Thermax with SCREWS</td>
<td>AF6/7/8/12/24/150/300, Koala 20/32/50/80/150/160, Mailion, Malinette</td>
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<tr>
<td>RR135</td>
<td>Yellow hinges kit for Thermax with SCREWS</td>
<td>AF2/300</td>
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<tr>
<td>RR019</td>
<td>Kit of black plastic handle cover</td>
<td>AF6/7/8, AL200/300, GN 1/1, GN 18/18, Koala 70</td>
<td>2</td>
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<tr>
<td>RR132</td>
<td>Complete fastening kit for AF24 fixed model</td>
<td>AF24/300</td>
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<tr>
<td>RR102</td>
<td>Kit of catches for sealed lid (4210/4220) for polycarbonate pans</td>
<td>Sealed lid for GN 1/1 and GN1/2 polycarbonate pans</td>
<td>12</td>
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<tr>
<td>RR103</td>
<td>Kit of catches for sealed lid (4210/4220) for stainless steel pans</td>
<td>Sealed lid for GN 1/1 and GN1/2 stainless steel pans</td>
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<tr>
<td>RR034</td>
<td>Complete fastening rod for Koala 500 with RIVETS</td>
<td>Koala 500</td>
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<td>RR124</td>
<td>Complete fastening rod for Koala 500 with SCREWS</td>
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<td>RR040</td>
<td>Kit fastening handle for Koala 500</td>
<td>Koala 500 (fastening rod with springs)</td>
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<td>RR041</td>
<td>Kit fastening handle for Koala 500</td>
<td>Koala 500</td>
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<td>RR092</td>
<td>Locking handle kit for Koala 500</td>
<td>Koala 500 (fastening rod with springs)</td>
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<tr>
<td>RR043</td>
<td>Locking handle kit for Koala 500</td>
<td>Koala 500</td>
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<td>RR134</td>
<td>Door latch kit for Koala 500</td>
<td>Koala 500</td>
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<tr>
<td>CODE</td>
<td>DESCRIPTION</td>
<td>APPLICATION</td>
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<td>RRI093</td>
<td>Tap components complete kit for standard QC25</td>
<td>QC25</td>
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<td>RRI013</td>
<td>Tap components complete kit for QC25</td>
<td>QC25 made before April 2005</td>
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<td>RRI014</td>
<td>Inner gaskets kit for QC25 tap</td>
<td>QC25</td>
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<tr>
<td>RRI047</td>
<td>Hexagonal nuts kit for QC25 tap</td>
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<td>RRI091</td>
<td>Blanking plug kit for QC25</td>
<td>QC25</td>
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<tr>
<td>RRI011</td>
<td>Tap components complete kit for QC5/10/20, Q-Xtra</td>
<td>QC5/10/20, Q-Xtra</td>
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<td>RRI012</td>
<td>Inner gaskets kit for QC5/10/20, Q-Xtra</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>RRI015</td>
<td>Butterfly screws for QC tap</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>RRI016</td>
<td>Seeger kit for QC tap</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>RRI018</td>
<td>Blanking plug kit for QC</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>RRI162</td>
<td>Kit of shank for QC [complete with nut and gasket]</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>RRI017</td>
<td>Tap components complete kit for QC</td>
<td>QC5/10/20, Q-Xtra</td>
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<td>Inner gaskets kit for QC</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>RRI019</td>
<td>Butterfly screws for QC</td>
<td>QC5/10/20, Q-Xtra</td>
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<td>RRI020</td>
<td>Seeger kit for QC</td>
<td>QC5/10/20, Q-Xtra</td>
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<td>RRI021</td>
<td>Blanking plug kit for QC</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>RRI022</td>
<td>Kit of shank for QC [complete with nut and gasket]</td>
<td>QC5/10/20, Q-Xtra</td>
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<tr>
<td>Rivets, rivet covers and screws</td>
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<tr>
<td>RRI006</td>
<td>Kit of black rivets (4,8x16 mm)</td>
<td>Plastic hinges and catches for Thermax with rivets</td>
<td>50</td>
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<tr>
<td>RRI007</td>
<td>Kit of black rivet covers</td>
<td>Plastic hinges and catches for Thermax with rivets</td>
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<tr>
<td>RRI008</td>
<td>Kit of aluminum rivets (4,8x16 mm)</td>
<td>Hinges and catches with rivets</td>
<td>50</td>
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<td>RRI010</td>
<td>Kit of neutral rivet covers</td>
<td>Hinges and catches with rivets</td>
<td>50</td>
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<tr>
<td>RRI016</td>
<td>Kit of screws for Thermax</td>
<td>Plastic hinges and catches for Thermax with screws</td>
<td>50</td>
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<tr>
<td>Valves</td>
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<td>RRI030</td>
<td>Vent valve - complete</td>
<td>Thermax containers with vent valve, polycarbonate plate covers</td>
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<tr>
<td>RRI031</td>
<td>Valve with gasket for liquids</td>
<td>QC5/10/20, Q-Xtra, YE13</td>
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<td>Active Doors</td>
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<tr>
<td>K07C230I</td>
<td>230 V ac digital heating unit (without cable)</td>
<td>Active Doors 230 V ac</td>
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<td>K08C230I</td>
<td>230 V ac heating heating unit (without cable)</td>
<td>Active Doors 230 V ac</td>
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<td>AHB017</td>
<td>Active Door Cable 230 V ac</td>
<td>Active Doors 230 V ac</td>
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<tr>
<td>RRI108</td>
<td>230 V ac Active Door fan kit</td>
<td>K07C230/I and K08C230/I</td>
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<tr>
<td>RRI140</td>
<td>Digital thermostat and probe kit</td>
<td>K07C230/I and K08C230/I</td>
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<tr>
<td>RRI084</td>
<td>Screws, nuts and gasket kit for heating unit</td>
<td>K07C230/I and K08C230/I</td>
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<tr>
<td>RRI133</td>
<td>Socket cover kit for heating unit</td>
<td>K07C230/I and K08C230/I</td>
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<td>RRI035</td>
<td>Fastening screws kit for active door body</td>
<td>All models of Active Doors</td>
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<td>Castors</td>
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<tr>
<td>RRRIR01</td>
<td>Kit of zinc coated swivel castor Ø 125 mm</td>
<td>Trolley AIB003, trolley AIB002</td>
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<tr>
<td>RRRIR02</td>
<td>Kit of zinc coated swivel castor with brake Ø 125 mm</td>
<td>Trolley AIB003, trolley AIB002</td>
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<td>RRRIR03</td>
<td>Kit of stainless steel swivel castor Ø 125 mm</td>
<td>Trolleys AIA003, THS20006/8/9, THS30006; AF300 ; AF24</td>
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<td>RRRIR04</td>
<td>Kit of stainless steel swivel castor with brake Ø 125 mm</td>
<td>Trolleys AIA003, THS20006/8/9, THS30006; AF300 ; AF24</td>
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<tr>
<td>RRRIR05</td>
<td>Kit of zinc coated fixed castor Ø 100 mm</td>
<td>Maxidolly</td>
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<td>RRRIR06</td>
<td>Kit of zinc coated swivel castor Ø 100 mm</td>
<td>Maxidolly</td>
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<td>RRRIR07</td>
<td>Kit of stainless steel fixed castor Ø 100 mm</td>
<td>Maxidolly inox, Multiservice S</td>
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<td>RRRIR08</td>
<td>Kit of stainless steel swivel castor Ø 100 mm</td>
<td>Maxidolly inox</td>
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<td>RRRIR09</td>
<td>Kit of stainless steel swivel castor with brake Ø 100 mm</td>
<td>Multiservice S</td>
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<td>RRRIR10</td>
<td>Kit of stainless steel fixed castor Ø 125 mm</td>
<td>Trolleys THS20006/8/9, THS30006; AF300, AF24</td>
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<td>RRRIR11</td>
<td>Kit of nylon fixed castor Ø 100 mm</td>
<td>Koala 160F/500/370</td>
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<td>RRRIR12</td>
<td>Kit of nylon swivel castor Ø 100 mm</td>
<td>Koala 160F/500/370</td>
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<td>RRRIR13</td>
<td>Kit of nylon swivel castor with brake Ø 100 mm</td>
<td>Koala 160F/500/370</td>
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<td>Koala Cables</td>
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<td>AHB017</td>
<td>Koala Cable 230 V (l=2 mt)</td>
<td>Koala 20/32/50/70/80/90/150/160/160W/370/500</td>
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<td>AHB016</td>
<td>Standard Koala Cable 12/24 V (l=2 mt)</td>
<td>Koala 20/32/50/70/80/90/150 (Positive Static Model)160/160V</td>
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<tr>
<td>AHB015</td>
<td>Koala Cable extension 12/24 V (l=6mt)</td>
<td>Koala 20/32/50/70/80/90/150 (Positive Static Model)160/160V</td>
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<tr>
<td>AHB019</td>
<td>Standard Koala Cable 12/24 V (l=2 mt)</td>
<td>Koala 150 (Negative Static Model and Positive Ventilated Model)1370/500</td>
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<td>AHB019L6</td>
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<td>Koala 150 (Negative Static Model and Positive Ventilated Model)1370/500</td>
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<td>AHB014</td>
<td>Koala Cable 12/24 V</td>
<td>Koala 70 [up to registration n.0079]/Koala 150 [up to registration n.0166]</td>
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