

**F O O D S E R V I C E**  
**E Q U I P M E N T**  
**2 0 2 2**









# COMPANY WHO WE ARE

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 logistics and a wide range of trays and tableware accessories for Foodservice.

MELFORM boasts a highly qualified R&D Department able to study custom solutions for specific needs of handling, storage and delivery.

MELFORM has always been synonymous of safety and quality: our containers, known worldwide, comply with current regulations: they are NF certified, safe to work in a HACCP environment and ATP certificate for the transport of perishable products.







Thanks to the experience and the advanced technology of Bonetto Group, the engineering area has been improved, consolidating its know-how in rotational and compression molding.

MELFORM - Bonetto Group represents a reliable partner where temperature is the essential requirement for the QUALITY of the products.



**EXPERIENCE** - On the market for over fifty years, Melform is leader in the cold chain solutions and temperature control systems. MELFORM - Bonetto Group represents a reliable partner where temperature is the essential requirement for the QUALITY of the products.



**TECHNOLOGY** - Produced with the rotational moulding technology, our containers are made of polyethylene suitable to food contact and insulated with polyurethane foam without CFC and HCFC. With a special attention to details, our products are individually tested and carefully checked by the quality department before being placed on the market.



**KNOW-HOW** - MELFORM adopts Business Management Systems which cater to the requirements of international standards.

- Business Management Systems
- UNI EN ISO 9001:2015 – Quality Management Systems
- NF par AFNOR certification
- ATP certification for transport of perishable goods.



# WHY MELFORM

## CUSTOM MADE

The production flexibility and know-how of our technical staff allows us to create and customize products based on customer needs.

## HACCP COMPLIANT

Melform isothermal containers, made with rotational molding technology and compliant with HACCP regulations, allow the products to be kept at the correct temperature, limiting the risk of uncontrolled growth of bacteria.

## ATP CERTIFICATION

Sturdy and resistant, they are suitable for the transport of perishable products by road as they are ATP certified for the transport of fresh or frozen products. They guarantee cold chain from the logistics base to the end user for a service in total safety.

## ECO FRIENDLY










The circular economy of our containers: A concrete gesture for our planet.

**CIRCULAR:** structure in recyclable plastic material

**ECONOMIC:** reusable for different operative cycles

**SUSTAINABLE/RESPONSIBLE:** at the end of the operative life, it can be disposed of, giving life to new product

## OVERVIEW WHO TRUST US

 CATERING AND BANQUETING	 HO.RE.CA.	 FOODSERVICE
 FOOD SUPPLY CHAIN	 VENDING	 PHARMA LOGISTICS
 HANDLING, STORAGE AND DRY ICE TRANSPORT	 SUPERMARKET	 MEALS ON WHEELS SERVICE







# WHAT WE DO

# FOOD SERVICE

# DIVISION

**MELFORM produces a wide range of PROFESSIONAL TRAYS, INSULATED CONTAINERS and TABLEWARE ACCESSORIES for hotels, catering and food service companies.**

HIGHLY RELIABLE sturdy and durable work tools  
SAFE AND COMPLIANT with regulations  
ECOFRIENDLY

Our staff is ready to offer a complete service, including a widespread after-sales support service to its customers.

EFFECTIVE SOLUTIONS

ADDED VALUE IN THE WORK CYCLE

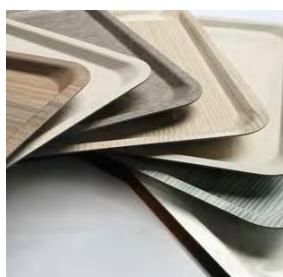
CUSTOM MADE PRODUCTS





## OUR ANSWERS:

- How to deliver meals at the correct temperature
- How to comply with the standard regulations
- How to preserve product quality
- How to solve the logistics in an industrial kitchen



### SERVICE TRAYS

- Polyester
- Laminate
- Polypropylene & polystyrene
- Non-slip
- ABS

#### HIGHLY RELIABLE

Sturdy and durable work tools.  
Over 50 models of shapes, materials and finishes to offer the customer the optimal solution for his business.

#### SAFETY AND HACCP COMPLIANT:

Melform trays are easy to wash and disinfect, they do not release harmful substances on contact with foods.

#### CUSTOMISATION

INTRODUCE YOUR COMPANY IN A UNIQUE WAY



### INSULATED CONTAINERS

A complete line of insulated and refrigerated containers for the delivery of hot, fresh and frozen products.

Manufactured using rotational moulding technology our containers are free of sharp edges, joints and welds.

Their shape and design allow an easy disinfection and grant a very low thermal dispersion.



### POLYCARBONATE

#### CONVENIENT & FUNCTIONAL

MELFORM polycarbonate GN pans and tableware accessories are shock resistant and shatterproof to ensure maximum safety for service personnel.

#### SAFE & COMPLIANT

Our polycarbonate is designed to be easily cleaned and disinfected to grant an absolute hygienic protection of the product.

#### HIGH PERFORMING

Temperature range allowed: from -40°C to +120°C



### INSULATED TRAYS

Monotherm insulated trays allow to transport meals consisting of three or four courses at differentiated temperatures (hot or cold) inside the same container.

#### SAFETY AND HACCP COMPLIANT:

Our lunch boxes protect the health and safety of the transported meals and avoid the risk of bacterial proliferation. They allow to operate in accordance with the HACCP regulations.

- Cold / hot chain maintenance
- Maximum flexibility
- Multi temperature meal
- Food quality
- Safety and rules compliance



# LOGISTICS DIVISION

ATP certified , MELFORM insulated and refrigerated containers are available in a wide range of versions and accessories. Our containers can be customized in color, shape and size to meet all customer needs. This represents the strenght of a brand that wants to attend the consumer towards the optimal choice.



## TECHNOLOGY AND RAW MATERIALS

Produced with the rotational moulding technology, our containers are made of polyethylene suitable to food contact and insulated with polyurethane foam without CFC and HCFC.

## UNBROKEN COLD CHAIN

MELFORM containers are equipped with RFID systems and USB DATA LOGGERS for tracking and tracing deliveries.

## SAFETY AND QUALITY PROTECTION

MELFORM insulated boxes allow to carry different types of products at different temperatures preventing the risks of uncontrolled bacterial proliferation.







## DELIVERIES ANYWHERE ANYTIME



### Cargo Line

High capacity insulated containers.

Cargo insulated containers allow to easily manage the distribution of perishable products without cold chain interruption. Transporting at the right temperature means preserving the safety and quality of the products and preventing risks of uncontrolled bacterial proliferation. Furthermore, the use of MELFORM eutectic plates allow to further prolong temperature maintenance of the products during transport.



### Koala Line

Portable & mobile refrigerators.

Particularly studied for the storage and transport of products and/or thermosensitive and thermolabile materials for which an accurate temperature control is needed.

- Temperature range: -30°C +40°C
- ATP certification
- Double power supply
- Accuracy & reliability



### Drlicy Line

Insulated containers for handling, storage and delivery of dry ice.

Three different sizes and capacities to meet the needs of transporters.

- MELFORM patented construction technology
- Smooth bottom and drainage system
- Perfectly stackable
- Fully recyclable



### Koala Green Line SELF POWERED REFRIGERATED CONTAINERS

The issue of environmental protection has always been our priority. Our range of battery powered refrigerated containers is expanding with new models and capacities.

The advantages:

- autonomous solution: no need to connect to the vehicle's electrical system
- no installation costs
- saving of Co2 emissions
- reduction of transport costs and fuel consumption

These are just some of the advantages of choosing a self-powered mobile refrigerator.









# **FOODSERVICE EQUIPMENT**









## Food and beverages delivery containers at controlled temperature

# THERMAX LINE



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

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

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





**CAPACITY: 4,3 L****Container for beverages QC 5**

Indicated for beverage transport and distribution.

**Recessed tap****Stainless steel catches**

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

**DEDICATED ACCESSORIES:****ARTICLE**Long shank kit  
Plug kit**CODE**RRI175  
RRI018**CAPACITY: 10 L****Container for beverages QC 10**

Maximum flexibility of use

**Recessed tap****Stainless steel catches**

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

**DEDICATED ACCESSORIES:****ARTICLE**Long shank kit  
Plug kit**CODE**RRI175  
RRI018**CAPACITY: 19 L****Container for beverages QC 20**

Perfect for large users

**Recessed tap****Stainless steel catches**

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

**DEDICATED ACCESSORIES:****ARTICLE**Long shank kit  
Plug kit**CODE**RRI175  
RRI018





#### Long shank kit

To house cups and bowls of any size.



#### Plug kit

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

**CAPACITY: 10 L**

## Container for beverages Q-Xtra

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

**Recessed tap**

**Stainless steel grip handles**

**Shockproof catches**



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

#### DEDICATED ACCESSORIES:

##### ARTICLE

Plug kit

##### CODE

RRI018



**CAPACITY: 25 L**

## Container for beverages 25

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

**Recessed tap**

**Grip handles**

**Stainless steel catches**

**Sealable catches**

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
25	blue	8,5	310x455x588H	QC250001
25	red	8,5	310x455x588H	QC250007
25	military green	8,5	310x455x588H	QC250013

#### DEDICATED ACCESSORIES:

##### ARTICLE

Plug kit

##### CODE

RRI091





**CAPACITY: 13 L**

# Container for liquids EY 13

Recommended for transporting and serving sauces and soups.  
Available on request, inner container made of polyethylene or stainless steel.  
**Compatible with the use of GN 1/3 h 200 pans**  
**Stainless steel catches**

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



## DEDICATED ACCESSORIES:

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





**CAPACITY: 30,5 L****Isothermal container AF6 GN 1/2****6 RUNNERS**

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

**Designed for use with eutectic plates**

**Stainless steel catches**

**Extractable grip handles**

**Adjustable relief valve**

**Easy removable gasket**

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

**Load capacity with GN pans**

4 pans  
GN 1/2 h 65



3 pans  
GN 1/2 h 100



2 pans  
GN 1/2 h 150



1 pan  
GN 1/2 h 65  
+  
2 pans  
GN 1/2 h 100

**CAPACITY: 63 L****Isothermal container AF7 GN 1/1****7 RUNNERS**

Perfect for the simultaneous transport of GN pans and trays of different heights.

**Designed to house eutectic plates**

**Designed to use with active door**

**Stainless steel catches**

**Extractable grip handles**

**Adjustable relief valve**

**Removable gasket**

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

**Load capacity with GN pans**

4 pans  
GN h 65



2 pans  
GN h 150



1 pan  
GN h 65  
+  
2 pans  
GN h 100



1 pan  
GN h 100  
+  
1 pan  
GN h 200



1 plate GN  
+  
1 pan  
GN h 100  
+  
1 pan  
GN h 150





**CAPACITY: 68 L****Isothermal container AF8 GN 1/1****8 RUNNERS**

Recommended for carrying GN pans and trays of equal height.

**Designed for use with eutectic plates**

**Stainless steel catches**






**Extractable grip handles**

**Adjustable relief valve**

**Easy removable gasket**

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

**Load capacity with GN pans**

				
4 pans GN h 65	2 pans GN h 150	1 pan GN h 65 + 2 pans GN h 100	1 pan GN h 100 + 1 pan GN h 200	1 plate GN + 1 pan GN h 65 + 1 pan GN h 200

**DEDICATED ACCESSORIES:**

ARTICLE	MATERIAL	CODE	DIM. EST. (MM)	WEIGHT (KG)
Smartdolly chrome handle	polyethylene	MAXI0019	525x750x965H	9,5
Smartdolly stainless steel handle	polyethylene	MAXI0018	525x750x965H	9,5
Smartdolly without handle	polyethylene	MAXI9007	525x750x210H	7,1





**CAPACITY: 90 L**

## Isothermal container AF12

**GN 1/1**

### 12 RUNNERS

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

**Designed for use with eutectic plates**

**Designed for use with active door**

**Catches in shockproof material**

**Stackable**

**Stainless steel grip handles**

**Built in label holder**

**Adjustable relief valve**

**Easy removable gasket**



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

### Load capacity with GN pans



1 plate GN  
+  
2 pans  
GN h 200



4 pans  
GN h 100



3 pans  
GN h 150



6 pans  
GN h 65

### DEDICATED ACCESSORIES:

#### ARTICLE

Trolley AF 12

Single interlocking kit (2pcs.)

GN1/1 grid

#### MATERIAL

polyethylene

stainless steel

stainless steel

#### CODE

THS20009

RR1137

AEA020

#### EXT. DIM. (MM)

505x685x205H

-

530x325xh12H

#### WEIGHT (KG)

6,4 kg

0,6 kg

1,3 kg





**CAPACITY: 48 L****Isothermal container AL 200 GN 1/1****1 RUNNER**

Equipped with a wide side opening to facilitate GN pans loading .

Suitable for 18x18 disposable trays.

Built-in runner for eutectic plate.

**Clatches in shockproof material**

**Extractable grip handles**

**Adjustable relief valve**

**Easy removable gasket**

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

**Load capacity with GN pans**

1 plate GN  
+  
2 pans  
GN h100



1 plate GN  
+  
1 pan  
GN h200

**CAPACITY: 63 L****Isothermal container AL 300 GN 1/1**

High capacity: it is suitable to transport two stacked GN1/1 pans h150.

The side opening facilitates loading operations.

**Stainless steel catches**

**Extractable grip handles**

**Adjustable relief valve**

**Removable gasket**

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

**Load capacity with GN pans**

1 plate GN  
+  
2 pans  
GN h150



1 plate GN  
+  
1 pan  
GN h100  
+  
1 pan  
GN h200





**CAPACITY: 39 L**

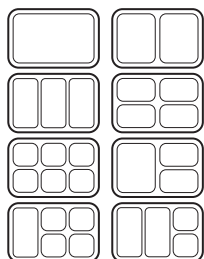
## Isothermal container GN 1/1 GN 1/1

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

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

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

**Load capacity with GN pans**

**CAPACITY: 49 L**

## Isothermal container GN 18/18 GN 1/1

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

Suitable for transporting 18x18 disposable foils.

**Catches made of shockproof material**  
**Extractable grip handles**  
**Designed to house eutectic plates**

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

**Load capacity with GN pans**



1 plate GN  
+  
1 pan  
GN h200



6  
ice cream  
pans



72 disposable  
18x18 h 2cm  
or  
48 disposable  
18x18 h 3cm





**CAPACITY: 17 L****Isothermal container AP100 GN 1/1**

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

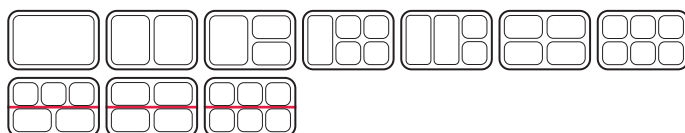
**Available stainless steel adapter for housing**

**GN1/4 & GN1/6 pans**

**Closures made of shockproof material**

**Extractable grip handles**

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

**Load capacity with GN pans****DEDICATED ACCESSORIES:****ARTICLE**

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

**COLOUR**

stainless steel

**CODE**

ABA005

**CAPACITY: 24,5 L****Isothermal container AP150 GN 1/1**

Specially designed to house **GN pans h 150 mm and submultiples.**

A perfect combination of capacity and flexibility.

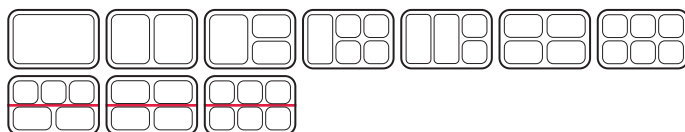
**Available stainless steel adapter**

**for GN1/4 and GN1/6 pans**

**Catches in shockproof material**

**Extractable grip handles**

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

**Load capacity with GN pans****DEDICATED ACCESSORIES:****ARTICLE**

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

**COLOUR**

stainless steel

**CODE**

ABA005





CAPACITY: 31 L

# Isothermal container AP200 GN 1/1

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

High capacity container, easy to handle

**Available stainless steel adapter**

**for GN1/3, GN1/4 & GN 1/6 pans**

**Catches in shockproof material**

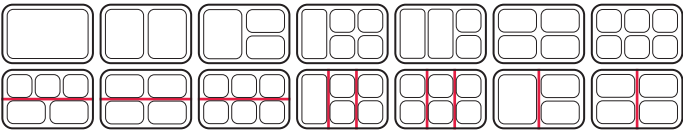
**Extractable grip handles**



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



## Load capacity with GN pans



## DEDICATED ACCESSORIES:

ARTICLE	CODE
Adapter l=530 for GN1/4 and GN1/6	ABA005
Adapter l=325 for GN 1/3, GN1/4 and GN1/6	ABA001





## Maxidolly

**Recommended for handling AF and GN models.**

Lightweight and easy to maneuver, thanks to the practical handle.

It allows to easily move three stacked containers.

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

Structure in polyethylene.

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



## Smartdolly

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

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

Polyethylene body.

Stable, high performance, suited to your needs.

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





CAPACITY: 140 L

# Isothermal container AF 140 ATP

## FRONT OPENING

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



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



## DEDICATED ACCESSORIES:

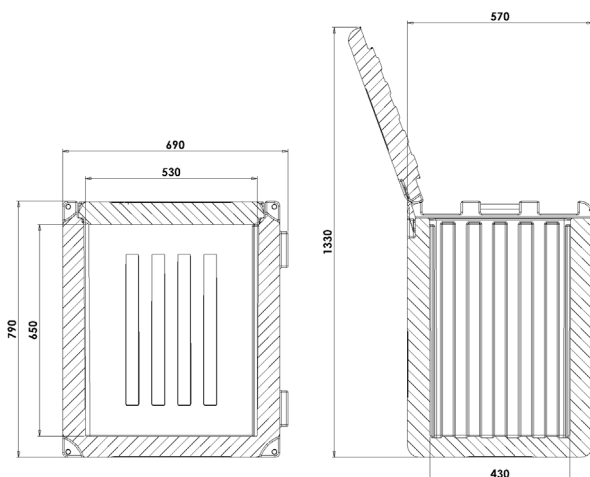
ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Locking kit	1,2	-	RR1137
Trolley – Galvanized steel	12	630x830x175H	AIB004
Grid – Stainless steel	2	450x620x12H	AEA030



**CAPACITY: 148 L****Isothermal container AF 150V** **ATP****TOP OPENING**

- The right solution for **transporting bulk goods**.
- Designed to house eutectic plates GN 1/1.

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

**DEDICATED ACCESSORIES:****ARTICLE**

Trolley – Galvanized steel

**WEIGHT (KG)**

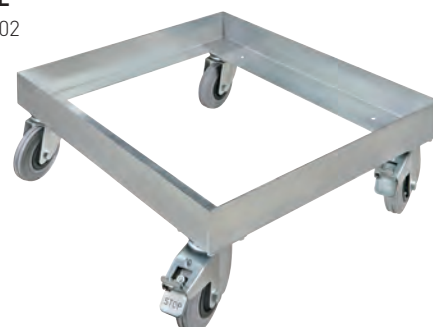
11

**DIMENSIONS (MM)**

670x575x235H

**CODE**

AIB002





CAPACITY: 150 L

# Isothermal container AF150

ATP

GN 1/1

EN

600x400



## FRONT OPENING

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



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

## DEDICATED ACCESSORIES:

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

## LOAD CAPACITY WITH GN PANS:

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

5 pans GN h65 with 6 ABA302	2 pans GN h 65 + 2 pans GN h 100 with n.5 ABA302	1 pan GN h 65 + 2 pans GN h 150 with 4 ABA302	2 pans GN h 100 + 1 pan GN h 150 with 4 ABA302	1 pan GN h 65 + 1 pan GN h 100 + 1 pan GN h 200 with 4 ABA302	3 v pans GN h 65 + 1 pan GN h 150 with 5 ABA302

Without eutectic plate.

6 pans GN h 65 with 6 ABA302	1 pan GN h 65 + 3 pans GN h 100 with 4 ABA302	1 pan GN h 100 + 2 pans GN h 150 with 3 ABA302	2 pans GN h 65 + 2 pans GN h 100 with 4 ABA302	2 pans GN h 100 + 1 pan GN h 200 with 3 ABA302	1 pan GN h 65 + 1 pan GN h 150 + 1 pan GN h 200 with 3 ABA302
3 pans GN h 65 + 1 pan GN h 200 with 4 ABA302	2 pans GN h 200 with 2 ABA302				





CAPACITY: 68 L

## Isothermal container MAILLON ATP

### MULTI TEMPERATURE DELIVERIES LAST MILE OPERATIONS

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



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

### DEDICATED ACCESSORIES:

ARTICLE	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Chilled plate	2,9	360X270X39H	PEML0001
Extra chilled plate	2,9	360X270X39H	PEML9001
Frozen plate	2,9	360X270X39H	PEML0002
Extra-frozen plate	2,9	360X270X39H	PEML9008
Isothermal separator	0,9	360X270X39H	PEML0006
Galvanised trolley	1,1	castors dia. 100	AIB001





CAPACITY: 500 L

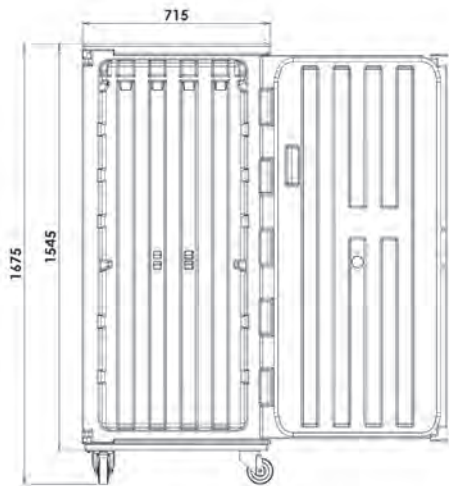
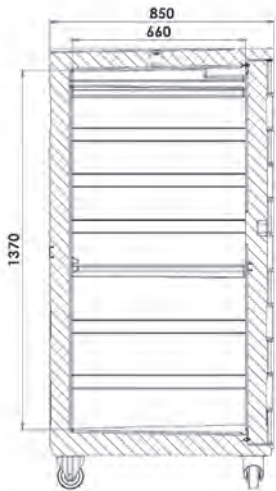
# Cargo 500 Catering ATP GN 1/1

## HIGH FLEXIBILITY AND QUALITY PROTECTION

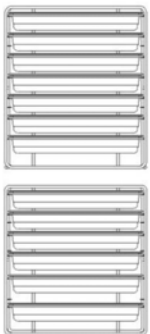
- Ideal for catering and banqueting companies.
- Total respect of the cold chain at all stages of transport.  
**It can hold up to 26 units of GN pans or GN trays.**
- Dimensions suitable for transport on **commercial vehicles**.



CAPACITY (L)	MODEL	COLOR	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
500	CARGO 500 CATERING with castors and GN adaptors	light blue	108	715x850x1675H	540x660x1370H	05000086
	Label holder	transparent		173x200H	148x210H -A5-	AMC101
	9 guides lower GN adaptors	stainless steel	9	555x650x585H		AAA054
	9 guides upper GN adaptors	stainless steel	9	555x650x685H		AAA055



H65



Capacity:  
26 units

H100



Capacity:  
20 units

H150



Capacity:  
12 units

H200



Capacity:  
8 units





CAPACITY: 900 L

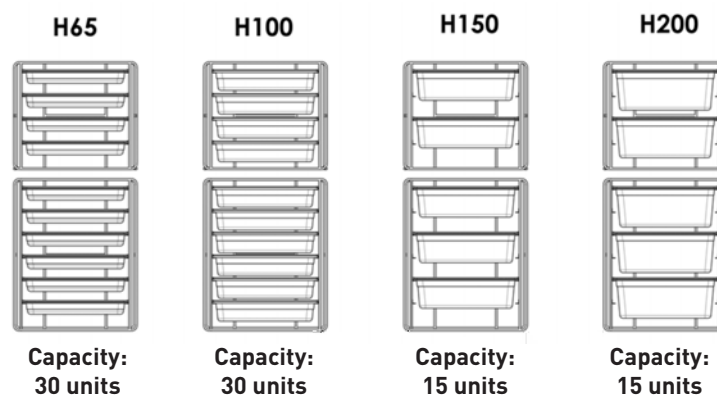
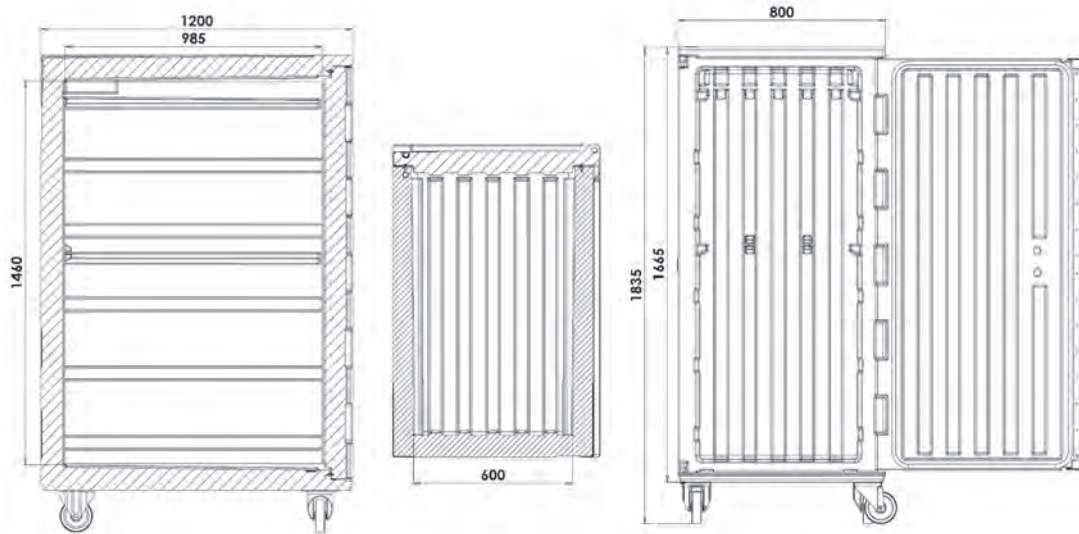
## Cargo 900 Catering ATP GN 1/1

ISOTHERMAL CONTAINER FOR MEALS DELIVERY  
AT CONTROLLED TEMPERATURE

- **External dimensions EUROPALLET (80x120 cm)**: it optimises the exploitation of the loading area of the vehicle.
- Particularly robust thanks to **stainless steel reinforcements**.
- **It can hold up to 30 units of GN pans or GN trays**.



CAPACITY (L)	MODEL	COLOR	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
900	CARGO 900 CATERING with castors and GN adaptors	light blue	145	800x1200x1835H	600x985x1460H	09000082
	Label holder	transparent		173x200H	148x210H -A5-	AMC101
	6 guides lower GN adaptors	stainless steel	18	625x970x770H		AAA035
	4 guides upper GN adaptors	stainless steel	15,4	625x970x545H		AAA036









## Melform eutectic plates

Melform thermal accumulators, thanks to their excellent eutectic properties, maintain the food at optimal storage temperature.

They act as thermal energy accumulators, which is released during delivery, extending the temperature retention time.

Particularly suitable in the case of partial loadings.

They correctly operate in HACCP environment.



Non-toxic liquid: high safety even in case of accidental contact with food.





### Easy to use:

- **Dip hot plate in water at the temperature of 80°C for 50 minutes;**
- the **chilled plate** is to be frozen at least **-10°C**;
- the **extra chilled plate** is to be frozen at least **- 20°C**;
- the **frozen/extra - frozen plates** are to be frozen at least **-30°C**.

### GN 1/3 EUTECTIC PLATES FOR AF6






MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
GN 1/3 chilled plate	+3°C	white with green cap	AGA003	176x325x30 mm	1,3 kg	105 Wh	
GN 1/3 frozen plate	-21°C	white with yellow cap	AGB003	176x325x30 mm	1,6 kg	95 Wh	

### EUTECTIC PLATES FOR AP CONTAINERS

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
Chilled plate	+3°C	white	AGA004	210x375x20 mm	1,5 kg	115 Wh	
Frozen plate	-21°C	white with red cap	AGB004	210x375x20 mm	1,5 kg	94 Wh	




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

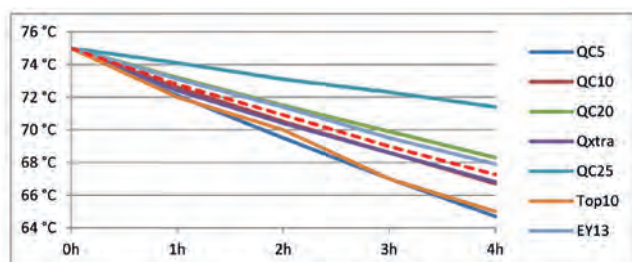
MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
GN 1/1 hot plate	-	red	PEGS0003	530x325x30 mm	3 kg	112 Wh	
GN 1/1 chilled plate	+3°C	pink	PEGS0001	530x325x30 mm	4 kg	240 Wh	
GN 1/1 extra-chilled plate	-12°C	sand	PEGS9001	530x325x30 mm	4 kg	205 Wh	
GN 1/1 frozen plate	-21°C	blue	PEGS0002	530x325x30 mm	4 kg	80 Wh	
GN 1/1 extra-frozen plate	-21°C	green	PEGS9008	530x325x30 mm	4 kg	175 Wh	



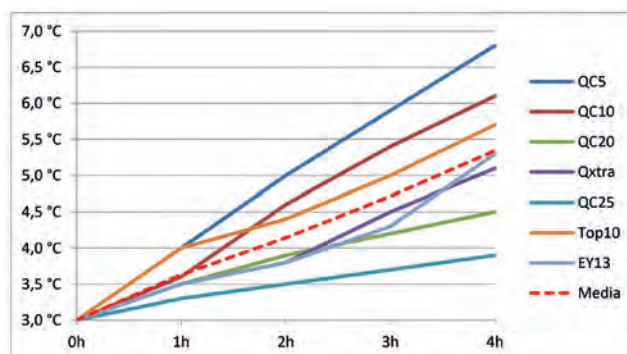
## BEVERAGE CONTAINERS - QC

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

Hot test



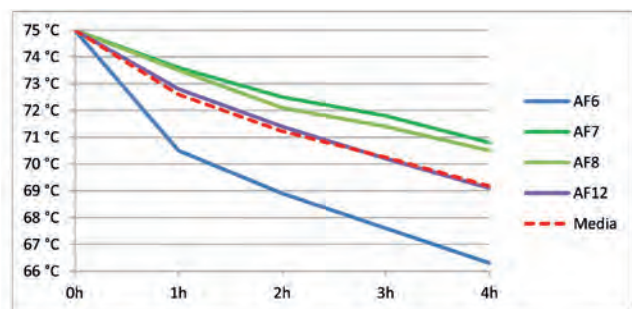
Cold test



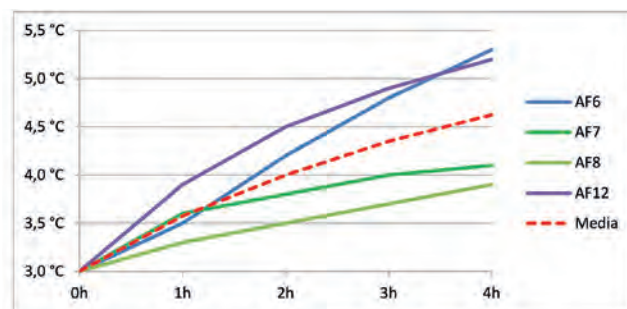
## THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - FRONT OPENING - AF

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

Hot test



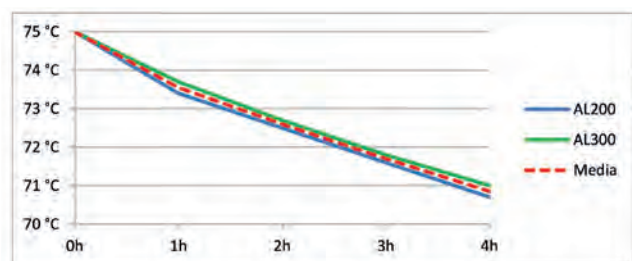
Cold test



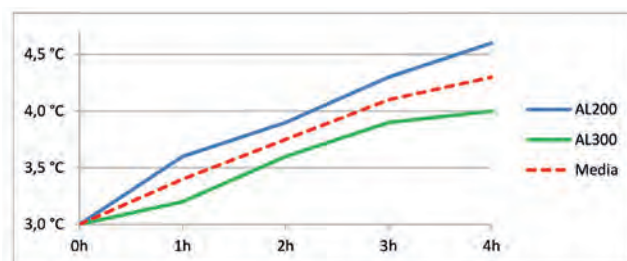
## THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - SIDE OPENING - AL

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

Hot test



Cold test

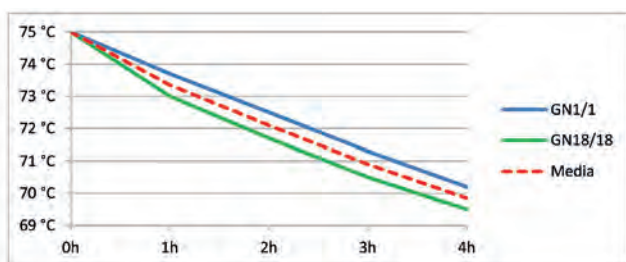




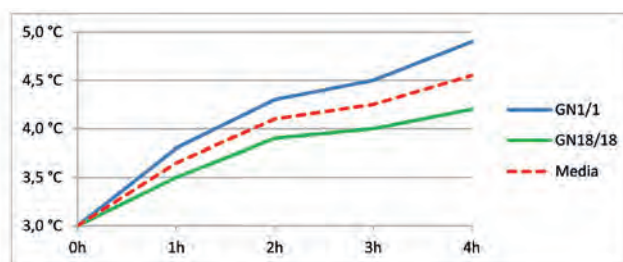
## ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING - GN

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

Hot test



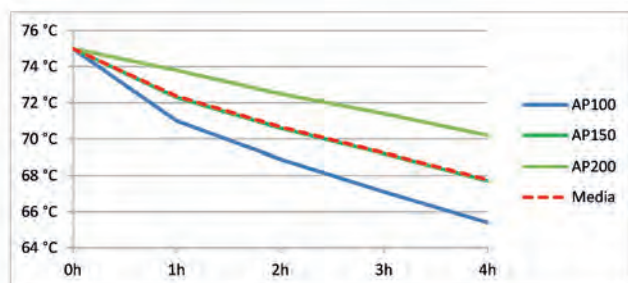
Cold test



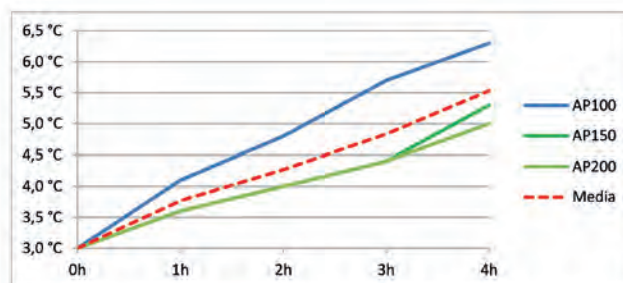
## ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING FOR SERVICE - AP

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

Hot test



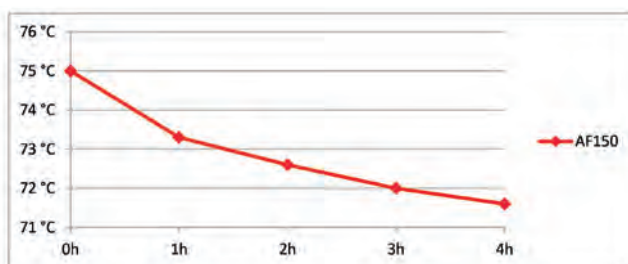
Cold test



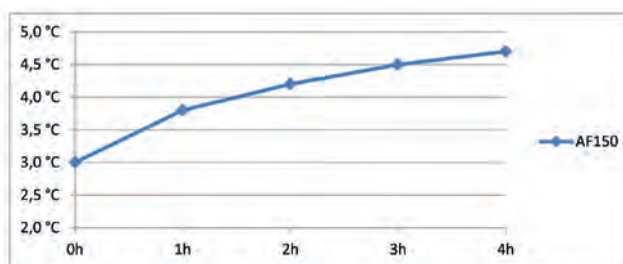
## ISOTHERMAL CONTAINERS FOR FOOD DELIVERY - AF150 -

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

Hot test



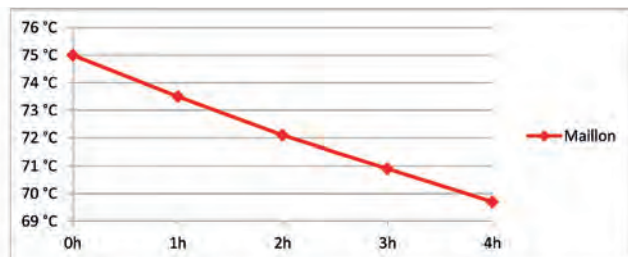
Cold test



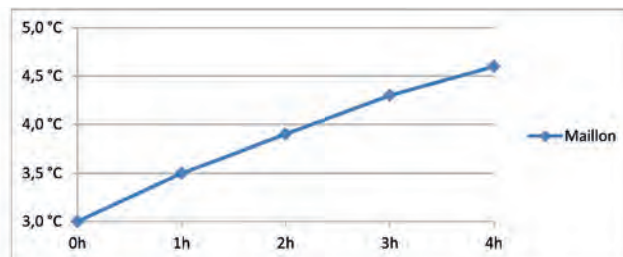
## ISOTHERMAL CONTAINERS FOR MULTI-TEMPERATURE TRANSPORT - MAILLON -

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

Hot test



Cold test









## Active doors for hot food deliveries

# [ ACTIVE LINE



Active doors are hot activation systems that allow to extend the temperature maintenance inside the containers. They are designed to uniformly and progressively distribute the heat inside the containers: this prevents local overheating phenomena, overcooking or dehydration of foods and preserves nutritional properties.

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

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

- **Quality protection**
- **Easy to use**
- **Low energy consumption**



CATERING  
BANQUETING  
FOOD SERVICE  
□ PARTIAL DELIVERIES



## Electrically powered activation systems for isothermal containers

Available in two versions:

- **digital with thermostat**, which allows to program the ambient temperature inside the container and monitor it throughout the transport period;
- **analogue with preset temperature** of 75°C.

The **stainless steel internal protection** is designed to ensure the insulation of the heating unit from humidity and from accidental contact with liquid food transported and ensures an **excellent resistance to shock and high temperatures**.

The door and the heating group are easily removable without the use of tools. It **can be plug to the standard main power** (230VAC).

The inverter device, available on request, connects the active doors to the cigarette lighter socket of vehicles (12 VDC) and ensures power supply even during transport.

### Active door for AF7 container

#### DOOR 230V - DIGITAL VERSION

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	3,9	440x110x395H	3B3H0016

#### DOOR 230V - ANALOGUE VERSION

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	3,9	440x110x395H	3B3H0018



#### AF7 BODY

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	9,3	EXT. 440x640x480H INT. 325x540x360H	31230012

#### AF7 ACTIVE DOOR COMPLETE SYSTEM

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
63	n. 1 AF7 body n. 1 analogue Active Door	13,2	EXT. 440x695x480H INT. 325x540x360H	AF07A001
63	n. 1 AF7 body n. 1 Digital Active Door	13,2	EXT. 440x695x480H INT. 325x540x360H	AF07A002

#### DEDICATED ACCESSORIES:

**ARTICLE**  
Inverter 12 V/230 V

**CODE**  
AHD001





## Active door for AF12 container

### DOOR 230V - DIGITAL VERSION

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	5,2	440x110x570H	3B3M0016

### DOOR 230V - ANALOGUE VERSION

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	5,2	440x110x570H	3B3M0018



### AF12 BODY

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
90	grey/blue melange	14	EXT. 440x665x650H INT. 330x533x515H	3125H006F

### AF12 ACTIVE DOOR COMPLETE SYSTEM

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90	n. 1 AF12 body n. 1 analogue active door	19,2	EXT. 440x720xh650H INT. 330x533x515H	AF12A001
90	n. 1 AF12 body n. 1 Digital active door	19,2	EXT. 440x720xh650H INT. 330x533x515H	AF12A002

### DEDICATED ACCESSORIES:

ARTICLE	CODE
Inverter 12 V/230 V	AHD001

## Active door for AF150 container

### DOOR 230V - DIGITAL VERSION

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	6,2	570x110x570H	3B300016

### DOOR 230V - ANALOGUE VERSION

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. EXT. (MM)	CODE
-	red	6,2	570x110x570H	3B300018



### AF150 BODY

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
148	grey/blue melange	21,5	EXT. 570x790x690H INT. 430x650x530H	36100006F

### AF150 ACTIVE DOOR COMPLETE SYSTEM

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148	n. 1 AF150 body n. 1 analogue active door	27,7	EXT. 570x835x690H INT. 430x650x530H	A150A001
148	n. 1 AF150 body n. 1 Digital active door	27,7	EXT. 570x835x690H INT. 430x650x530H	A150A002

### DEDICATED ACCESSORIES:

ARTICLE	CODE
Inverter 12 V/230 V	AHD001







Modular compositions for isothermal  
and refrigerated containers

# [MODULAR SYSTEMS



Thanks to the presence of two separate cells perfectly isolated, it is possible to simultaneously carry hot, chilled and frozen meals. The removable locking kit allows to assemble the two stacked containers. To prolong the transport time of hot food, one or both cells may be equipped with Active Doors. Furthermore, to prolong transport time of chilled food one or both cells could be equipped with Koala refrigerated containers.

- **Technology and isothermal quality**
- **Maximum flexibility**
- **Multi temperature**
- **Food quality**





## AF12 Modular system GN 1/1

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.2 AF12 containers n. 1 trolley n. 1 locking kit	41	EXT. 505x685x1480H INT. 330x533x515H*	AF12M002

\* each



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

### 2 AF 12 UNITS WITH 1 DIGITAL ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 digital active door n. 1 AF12 1.1 trolley n. 1 locking kit	43,5	EXT. 505x720x1480H INT. 330x533x515H*	AF12M003

### 2 AF 12 UNITS WITH 1 ANALOGUE ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 analogue active door n. 1 AF12 1.1 trolley n. 1 locking kit	43,5	EXT. 505x720x1480H INT. 330x533x515H*	AF12M005

### 2 AF 12 UNITS WITH 2 DIGITAL ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.2 AF 12 bodies n.2 digital active doors n.1 trolley n. 1 locking kit	46	EXT. 505x720x1480H INT. 330x533x515H*	AF12M004

### 2 AF 12 UNITS WITH 2 ANALOGUE ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.2 AF 12 bodies n.2 analogue active doors n.1 trolley n. 1 locking kit	46	EXT. 505x720x1480H INT. 330x533x515H*	AF12M006

\* each





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

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 digital active door n.1 Koala 90 n.1 trolley n. 1 locking kit	53,8	EXT. 505x865x1480H INT. 330x533x505H	AF12M007

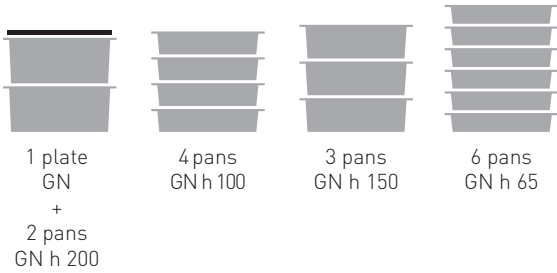
1 AF12 UNIT WITH 1 ANALOGUE ACTIVE DOOR AND 1 REFRIGERATED CONTAINER KOALA 90

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
90*	n.1 AF 12 body n.1 analogue active door n. 1 Koala 90 1.1 trolley n. 1 locking kit	53,8	EXT. 505x865x1480H INT. 330x533x505H	AF12M008



\* each

Load capacity with GN pans





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

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	N. 2 AF150 containers n. 1 trolley n. 1 locking kit	56	EXT. 625x845x1540H INT. 430x650x530H*	A150M001

\* each



## AF150 Modular system with Active Doors

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

### 2 AF 150 UNITS WITH 1 DIGITAL ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 digital active door n. 1 AF150 container n. 1 trolley n. 1 locking kit	59,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M002

### 2 AF 150 UNITS WITH 1 ANALOGUE ACTIVE DOOR

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 analogue active door AF150 container n. 1 trolley n. 1 locking kit	59,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M004



### AF 150 UNITS WITH 2 DIGITAL ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 2 AF150 bodies n. 2 digital active doors n. 1 trolley n. 1 locking kit	62,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M003

### 2 AF 150 UNITS WITH 2 ANALOGUE ACTIVE DOORS

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 2 AF150 bodies n. 2 analogue active doors n. 1 trolley n. 1 locking kit	62,5	EXT. 625x868x1540H INT. 430x650x530H*	A150M005

\* each





## 1 AF150 UNIT WITH 1 DIGITAL ACTIVE DOOR AND 1 REFRIGERATED CONTAINER KOALA 150

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 digital active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit	72	EXT. 625x998xh1540H INT. 430x650xh520H*	A150M006

\* each



## 1 AF150 UNIT WITH 1 ANALOGUE ACTIVE DOOR AND 1 REFRIGERATED CONTAINER KOALA 150

CAPACITY (L)	COMPOSED OF	WEIGHT (KG)	DIM. (MM)	CODE
148*	n. 1 AF150 body n. 1 analogue active door n. 1 Koala 150 n. 1 trolley n. 1 locking kit	72	EXT. 625x998xh1540H INT. 430x650xh520H*	A150M007

\* each

## DEDICATED ACCESSORIES:

ARTICLE	COLOUR	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Set of brackets for runners	stainless steel	2,5	-	ABA250
Pair of runners	stainless steel	1,2	-	ABA302
GN1/1 grid	stainless steel	1,3	530x325x12H	AEA020
Support grid	stainless steel	3	430x630x262H	AEA012
Label holder	transparent		242x157h	AMC106









GN pans for storage  
and food delivery

# [ DIAMOND LINE



Diamond line polycarbonate pans are indicated for storing and transporting multiportion meals. Melform polycarbonate, shock resistant and shatterproof to ensure maximum safety for service personnel, safe and compliant with existing regulations, is designed to be easily cleaned and disinfected and guarantees absolute hygienic protection of food.

- **Convenient and functional**
- **Crushproof**
- **Stackable**
- **Usable in the freezer, oven and microwave**
- **Dishwasher safe**
- **Temperature range from -40°C to +120°C**





## TEMPERATURE RANGE FROM -40° TO +120°C.

Usable from freezer to microwave, even directly.

**Available in 5 GN dimensions and 4 different heights.**

All models are equipped with lids (on request).

Integrated graduated scale.

Easy to wash and sanitise even in the dishwasher, according to HACCP rules.

## GN 1/1 Pans



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

### DEDICATED ACCESSORIES:

#### ARTICLE

Lid  
Grid

#### PACK.

6  
6

#### DIM. EXT. (MM)

530x325  
460x255

#### CODE

4211  
4215



## GN 1/2 Pans



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

### DEDICATED ACCESSORIES:

#### ARTICLE

Lid  
Grid

#### PACK.

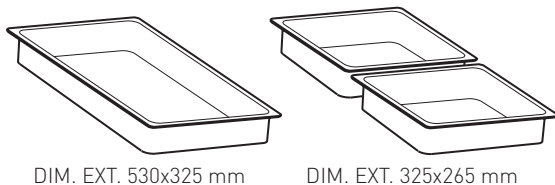
6  
6

#### DIM. EXT. (MM)

325x265  
250x190

#### CODE

4221  
4225



DIM. EXT. 530x325 mm

DIM. EXT. 325x265 mm



## GN 1/3 Pans



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

### DEDICATED ACCESSORIES:

ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	325x176	4231
Grid	6	250x110	4235



## GN 1/4 Pans



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

### DEDICATED ACCESSORIES:

ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	265x162	4241
Grid	6	210x110	4245



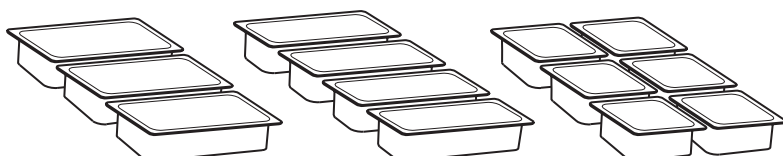
## GN 1/6 Pans



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

### DEDICATED ACCESSORIES:

ARTICLE	PACK.	DIM. EXT. (MM)	CODE
Lid	6	176x162	4261
Grid	6	115x110	4265



DIM. EXT. 325x176 mm

DIM. EXT. 265x162 mm

DIM. EXT. 176x162 mm







# DIAMOND LINE TABLEWARE ACCESSORIES

Diamond Line accessories for table service are unbreakable and shock resistant: they ensure maximum safety for staff and for users. Rugged and durable in time, they allow for reducing replacement costs. They are also light weight and easy to handle, easy to wash and clean.

- **Unbreakable and safe**
- **Convenient and functional**
- **Dishwasher safe**
- **Temperature range from +40°C to +120°C**





## Melamine dishes

Brilliant and glossy appearance, very similar to ceramic, thanks to a specific surface treatment.  
Unbreakable under normal conditions of use: maximum safety for service personnel and users.  
Indicated in all cases where, for safety reasons, the use of ceramics is not recommended (schools, kindergartens, prisons, etc.).  
Resistant and long-lasting: they allow to reduce the costs deriving from replacements.  
Lightweight and easy to handle.

MODEL	PACKING	DIMENSION (MM)	CODE
Soup dish	6	diam. 210 mm	5650
Flat dish	6	diam. 245 mm	5830
Dessert dish	6	diam. 195 mm	5831
Bowl	6	diam. 150 mm	5653
Bowl	6	diam. 130 mm	5652
Bowl	8	diam. 105 mm	5651
Dish with two compartments	6	diam. 255 mm	5655



## Polycarbonate pitcher

(available while stocks last)

Shatterproof polycarbonate pitcher.  
Temperature range from -40° to +120°C.  
Stackable to reduce the storage space.  
Provided with a lid to avoid the risks of drink contamination by external agents.  
Ice-control cover for holding ice inside the pitcher, while serving beverages.

CAPACITY (L)	PACKAGING	DIM. EXT. (MM)	CODE
1,8	6	195x130x210H	4605



## Polycarbonate tumblers

(available while stocks last)



They allow to correctly operate in HACCP environment. They do not retain grease or odors.  
Perfectly stackable: they reduce the surface storage and do not remain stuck, even if wet.  
Easy to wash and sanitize.

**MODEL: PT16**

CAPACITY (L)	PACKAGING	DIM. EXT. (MM)	CODE
0,16	120	63x85	4016

**MODEL: PT25**

CAPACITY (L)	PACKAGING	DIM. EXT. (MM)	CODE
0,25	120	76x100	4025





## Polycarbonate plate covers

(available while stocks last)



Temperature range from -40° to +120°C.

Unbreakable: maximum safety for staff and for users.

Microwave oven safe.

Transparent to easily identify the contents inside.

Available in version with silk scratch- proof and glossy finish

MODEL	PACKAGING	SURFACE	DIAMETER (MM)	CODE
9016S	30	silk	238x65H	4523S
9016L	30	glossy	238x65H	4523
9916S	30	silk	250x64H	4524S
9916L	30	glossy	250x64H	4524



## Polycarbonate salad bowls

(available while stocks last)

Suitable for the presentation of food and salad in free flow restaurant areas.

Unbreakable and shock resistant: maximum security for kitchen staff.

Reinforced bottom with a constant support profile.

"Drip-free" rounded edge.

Temperature range from -40° to +120°C.

CAPACITY (L)	MODEL	COLOUR	PACKAGING	DIAMETER (MM)	CODE
2	MSB 08.20	transparent	6	200	4420
3,4	MSB 10.25	transparent	6	250	4425
5,8	MSB 12.30	transparent	6	300	4430
11,5	MSB 15.38	transparent	6	380	4438









Isothermal containers and trays  
for meals delivery

# [ MONOTHERM LINE



Monotherm Line solutions allow to transport meals consisting of three or four courses at differentiated temperatures (hot or cold) inside the same container. Monotherm Line systems protect the health and safety of the transported meals and avoid the risk of bacterial proliferation. They allow to operate in accordance with the HACCP regulations.

## FROM MULTI-PORION TO SINGLE MEAL:

- Cold and/or hot chain maintenance
- Maximum flexibility
- Multi temperature meal
- Food quality
- Safety and rules compliance





## Isothermal container MALINETTE

### Isothermal containers for single meal delivery.

Featuring four perfectly thermal insulated compartments.

It allows to carry a meal consisting of three or even four courses with differentiated temperature.

The food can be contained in stainless steel lunch-pans or pyrex lunch-pans.

The stainless steel lunch-pans are available, on request, in two versions, one of which can be used directly over the flame.

The pyrex lunch-pans can be used in combination with hot and chilled eutectic plates, to prolong the retention time of the foods at the required temperature.

Equipped with integrated grip handle.

Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +100°C.



COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
grey/blue melange	MAL10006	340x340x170H	2,2
blue	MAL10001	340x340x170H	2,2
red	MAL10004	340x340x170H	2,2

### DEDICATED ACCESSORIES:

ARTICLE	MATERIAL	CODE	DIAMETER (MM)	CAPACITY(L)	WEIGHT (KG)
Oven-flame lunch-pan	stainless steel	ACA002	125x69H	0,6	0,56





## Isothermal container SINGLE

### Isothermal container for meals delivery.

Suitable for use with 18x18 disposable foils or with GN 1/6 pans.

It allows to carry a full meal of three courses

with differentiated temperature

(hot and fresh), thanks to the use of eutectic plates

and the isothermal separator.

For transporting complementary items

(cutlery, beverages, bread, fruit etc.),

an additional non-insulated section to be fastened to the back of the container is available, on request.

The container is lightweight, easy to use

and it has a practical handle grip.

Easily removable door to facilitate washing operations.

Insulated with CFC and HCFC-free polyurethane foam.

Guaranteed for use from -30° to +100°C.



COLOUR	CODE	DIMENSIONS (MM)	CAPACITY (L)	WEIGHT (KG)
grey/blue melange	MAL20001	EXT. 250x260x266H INT. 185x185x170H	5,8	2,2

### DEDICATED ACCESSORIES:

ARTICLE	COLOUR	CODE	DIMENSIONS (MM)	CAPACITY (L)	WEIGHT (KG)
Neutral backpack	grey/blue melange	38510001	EXT. 250x110x235H INT. 220x80x225H	3,96	0,75
Hot plate	red	PEM20001	EXT. 195x195x15H	-	0,4
Chilled plate	blue	PEM20002	EXT. 195x195x15H	-	0,5
Isothermal separator	sand	PEM20003	EXT. 195x195x15H	-	0,2





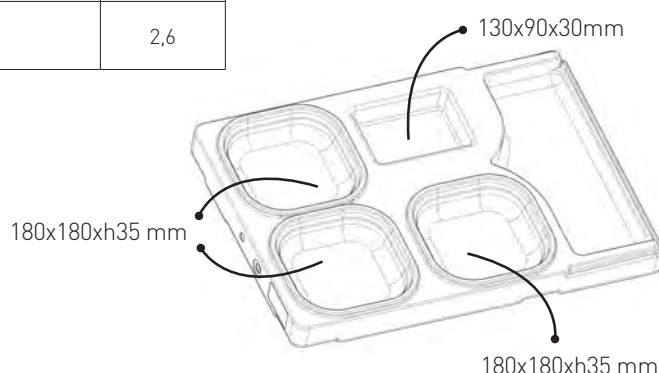
## Insulated trays **EN**

**It allows to carry four courses with differentiated temperature** (hot and cold), thanks to the reduced heat exchange between the seats of the tray. Equipped with four seats for housing melamines, disposable dishes and a seat dedicated to meal supplements (cutlery, drinks, bread, fruit etc.). Euronorm external dimensions. Insulated with CFC and HCFC-free polyurethane foam. Guaranteed for use from -30° to +85°C.

### Insulated trays TS50

VERSION FOR DISPOSABLE PANS 180X180 MM

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS550101	530x370x105H	2,6
blue/grey	TS550103	530x370x105H	2,6
green/grey	TS550104	530x370x105H	2,6

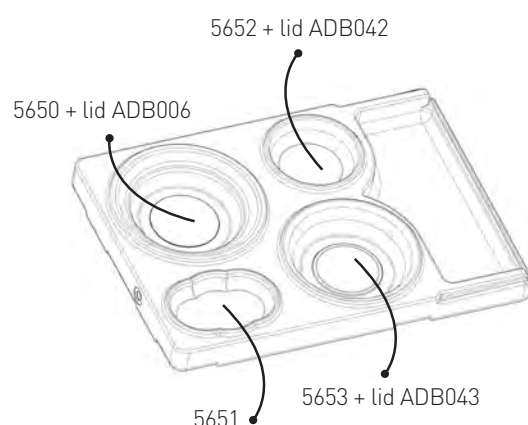


### Insulated trays TS50

VERSION WITH INTEGRAL LID

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS540101	530x370x105H	2,6
blue/grey	TS540104	530x370x105H	2,6
green/grey	TS540105	530x370x105H	2,6

Melamine set (see P. 59)





## Insulated trays TS50

VERSION WITH NEUTRAL ZONE

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS520101	530x370x105H	2,6
blue/grey	TS520103	530x370x105H	2,6
green/grey	TS520104	530x370x105H	2,6

### DEDICATED ACCESSORIES:

#### ARTICLE

Fastening kit  
Cardholder  
Polycarbonate lid

#### CODE

ANA003  
AMA301  
ADA001



Melamine set (see P. 59)



orange



blue



green





## Insulated trays TS60

VERSION WITH INTEGRAL LID

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS610101	530x370x105H	2,5
blue/grey	TS610103	530x370x105H	2,5
green/grey	TS610104	530x370x105H	2,5



### DEDICATED ACCESSORIES:

#### ARTICLE

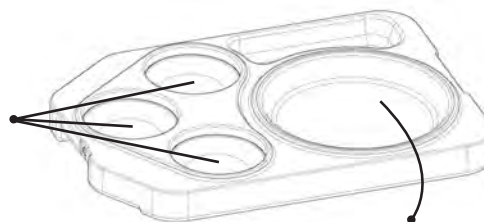
Fastening kit  
Complete closure

#### CODE

ANA003  
PAFT9001



5652  
+ lid ADB042



5655  
+ lid ADB010



orange



blue



green












## Tray trolley

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

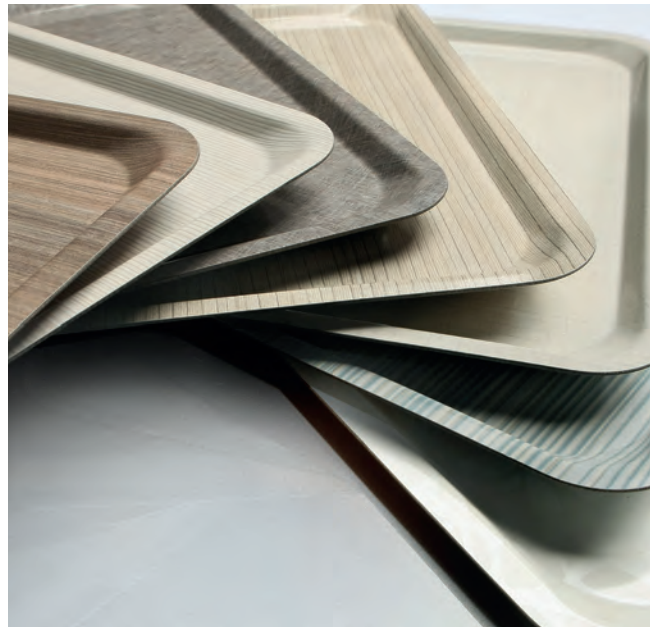
ARTICLE	MATERIAL	CODE	DIM. EXT. (MM)	WEIGHT (KG)
trolley with 12 seats	stainless steel	3748A	480x610x1800H	20
trolley with 24 seats	stainless steel	3751A	870x610x1800H	32





Melamine set TS50		Porcelain set TS60	
	CODE: 5650 Dish ø 210 mm		CODE: 5655 Dish with two compartment ø 255 h33 mm
	CODE: ADB006 Supporting lid ø 210 mm		CODE: ADB010 Lid with gasket ø260mm
	CODE: 5653 Bowl ø150 mm		CODE: 5652 Bowl ø 130 mm
	CODE: ADB043 Sealed lid ø 150 mm		CODE: ADB042 Sealed lid ø 130mm
	CODE: 5652 Bowl ø 130 mm		
	CODE: ADB042 Sealed lid ø 130mm		
	CODE: 5651 Bowl ø 105 mm		







## Food and service trays

# SERVICE LINE

### HIGHLY RELIABLE

Sturdy and durable work tools.

Over 50 models of shapes, materials and finishes to offer the customer the optimal solution for his business.

### STRONG AND DURABLE

Perfectly flat, scratch resistant, supporting shapes, UV rays resistant.

### SAFETY AND COMPLIANCE with the regulations:

Melform trays are easy to wash and disinfect, they do not release harmful substances on contact with foods.

### WARRANTY ON BREAKAGE

Guaranteed against breakage for 5 years.

### CUSTOMISATION

INTRODUCE YOUR COMPANY IN A UNIQUE WAY

Differentiate from your competitors.

Leave an indelible mark on your customers.

Strengthen the image of your activity.

### MATERIALS:

- Polyester
- Laminate
- Polypropylene & polystyrene
- Non-slip
- ABS



SELF SERVICE  
BANQUETING  
HO.RE.CA  
CATERING  
FOOD SERVICE  
HOSPITALS  
NURSING HOMES









# POLYESTER

**Polyester reinforced with fibreglass gives the trays an absolute strength. Great personality is perfect for those who love durable materials.**

- Intensive use
- Polyester reinforced with fibreglass
- Suitable for industrial dishwashers
- Easy drying even if stacked
- Resistant to stains,
- Resistant to scratches, shocks and abrasions
- Excellent resistance to high and low temperatures
- Shock resistant
- High impermeability: it does not retain impurities, grease and odors
- Safe: it does not release any type of substance in contact with food.
- 5 years warranty against breakage



## GLASS

**100% POLYESTER  
REINFORCED FIBREGLASS  
TRAY.**



**VERY TOUGH AND SUITABLE  
FOR INTENSIVE USE  
WITH REINFORCED CORNERS AND EDGES.**

- Shockproof and heat resistant
- **Stacking lugs** enhance air circulation for quick, effective drying and perfect stacking
- **5 years warranty** against breakage



**CLASSIC LOOK.  
INTENSIVE USE.**  
AVAILABLE IN 9 COLORS AND 12 SHAPES.

**MELFORM SUGGESTIONS**

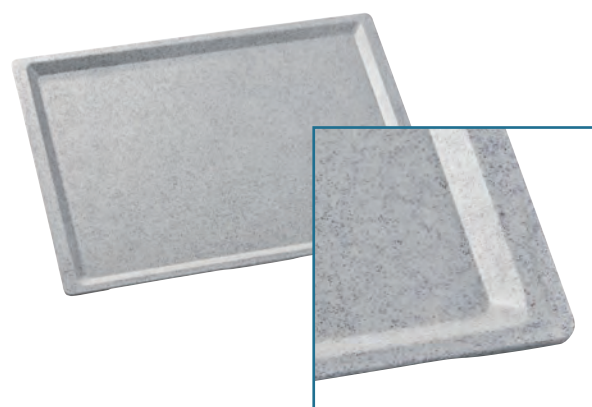
**HOSPITALS  
SELF SERVICE WITH HIGH TURNOVER  
FOOD SERVICE**

## Standard

GN, EN and submultiples standard dimensions.  
With stacking lugs.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
½ GN	1818+col	265x325 mm	40	✓
4/5 GN	1819+col	425x325 mm	20	✓
GN*	1816+col	530x325 mm	20	✓
EN*	1817+col	530x370 mm	20	✓

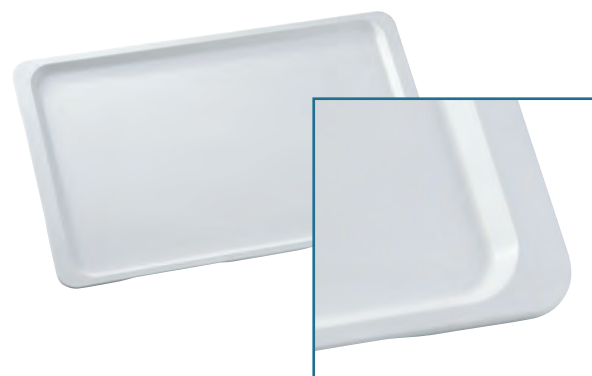
\* available with MATT FINISH



## Standard flat edge

GN, EN and submultiples standard dimensions,  
with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	1804+col	530x325 mm	20	✓
½ EN	1808+col	265x370 mm	36	
EN	1805+col	530x370 mm	20	✓

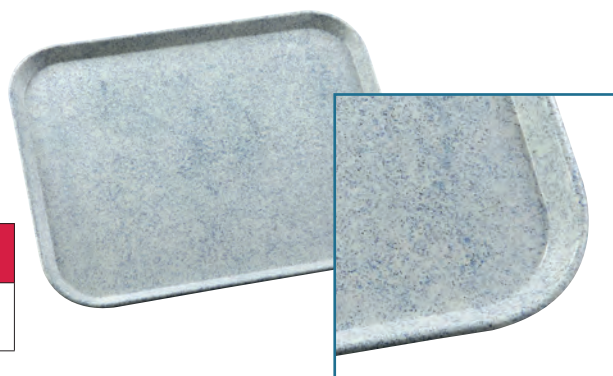




## Rectangular rounded corners

Rounded corners and high profile.

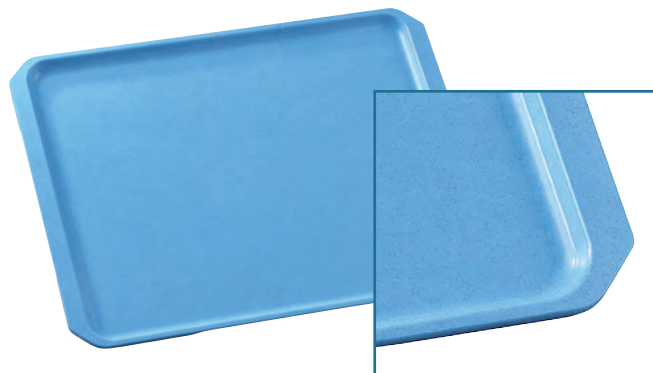
MODEL	CODE	DIMENSIONS	PACK.	BASIC
14.18	1518+col	460x360 mm	24	✓



## Rectangular bevelled corners

Stilish and refined design.

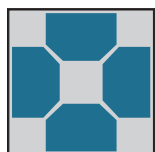
MODEL	CODE	DIMENSIONS	PACK.
46.34	1534+col	460x344 mm	20



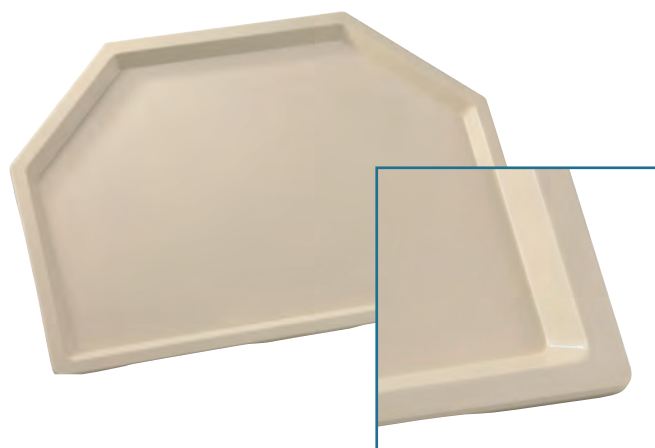
## Classic trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
18.15	1815+col	492x343 mm	20



Square table  
96 cm



## Space saving trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
18.06	1806+col	480x340 mm	20



Square table  
80 cm

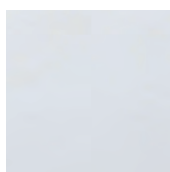
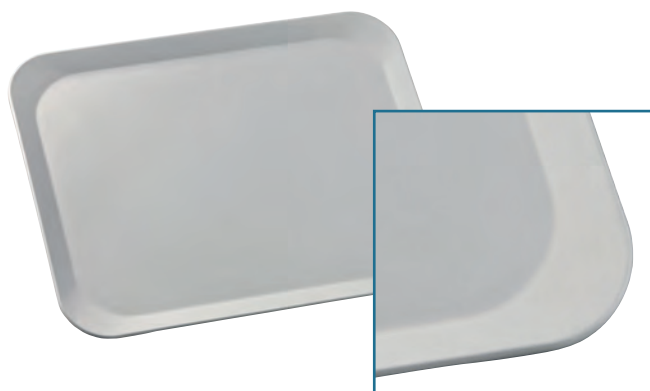




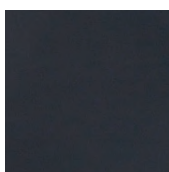
## Artà

Fashion and functionality for a refined and exclusive design.

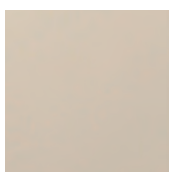
MODEL	CODE	DIMENSIONS	PACK.
ARTÀ	1536+col	460x360 mm	24



ice white 012



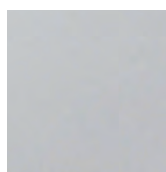
black 050



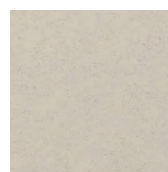
khaki sand 031



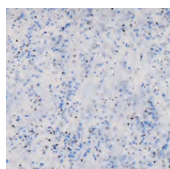
blue mix 025



frisla grey 043



sand mix 032



blue melange 264



melange 251

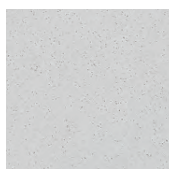


white pepper 250

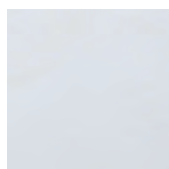
### BASIC LINE COLOURS



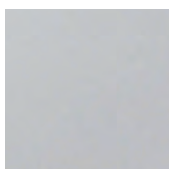
melange 251



white pepper 250



ice white 012



frisla grey 043





## LASER

**100% POLYESTER TRAYS  
REINFORCED WITH FIBREGLASS  
AND MELAMINE SURFACE.**

**STURDY AND RESISTANT TO SCRATCHES:  
IT IS THE IDEAL SOLUTION  
FOR A MAXIMUM INTENSITY OF USE.**

- Basin in melamine
- **Dishwasher** safe
- Maximum resistance to scratches and stains
- **5 years warranty** against breakages



**EXCELLENT SHOCKS RESISTANCE.  
INTENSIVE USE.  
EASILY CUSTOMIZABLE.  
AVAILABLE IN 3 COLORS AND 5 SHAPES.**

### MELFORM SUGGESTIONS

RESTAURANTS  
SELF SERVICE  
FOOD SERVICE  
HIGH TURN OVER

## Standard

GN, EN and submultiples standard dimensions.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
4/5 GN	1819+col	425x325 mm	20	✓
GN	1816+col	530x325 mm	20	✓
EN	1817+col	530x370 mm	20	✓



## Rectangular rounded corners

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460x360 mm	24

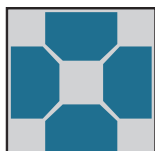




## Classic trapezium

Shape designed to best exploit the surface of square tables.

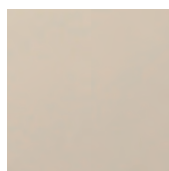
MODEL	CODE	DIMENSIONS	PACK.
18.15	1815+col	492x343 mm	20



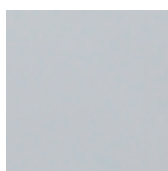
Square table  
96 cm



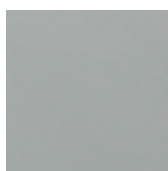
### BASIC LINE COLOURS



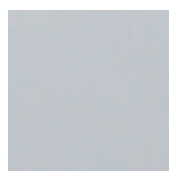
khaki sand 031



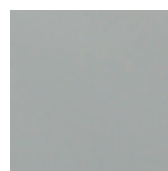
ice white 012



frisla grey 043



ice white 012



frisla grey 043





## PARTNER

100% POLYESTER TRAY REINFORCED  
WITH FIBREGLASS AND MELAMINE COATING.

THEY COMBINE MAXIMUM COMFORT  
WITH A FANCY AND ELEGANT DESIGN.

- Dishwasher safe
- Resistant to stains

NATURAL AND ELEGANT LOOK & FEEL  
HIGH-END TRAY  
LOW AND ROUNDED EDGE  
CUSTOMIZABLE



RESTAURANTS  
SELF SERVICE  
LOCATIONS

## Standard

GN, EN and submultiples standard dimensions.

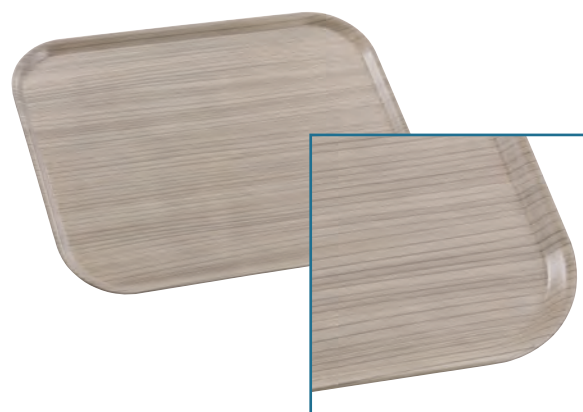
MODEL	CODE	DIMENSIONS	PACK.	BASIC
1/2 GN	1022+col	265x325 mm	40	✓
GN	1020+col	530x325 mm	20	✓
EN	1030+col	530x370 mm	15	



## Rectangular

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
14.18	1018+col	460x360 mm	30	✓

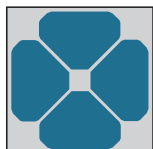




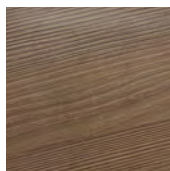
## Space saving trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
11.20	1120+col	496x370 mm	24



Square table  
96 cm



mystic wood 138



fancy pearl 136



white oak 133



white larch 132

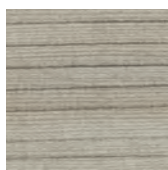


sequoia 131

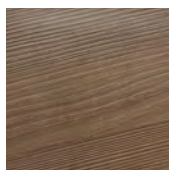
### BASIC LINE COLOURS



white larch 132



sequoia 131



mystic wood 138







# LAMINATED

**Absolute lightness and refined elegance, the plastic laminate makes the trays light and handy. Wide choice of shapes and colors inspired by nature for a trendy and ecological look & feel.**

- Easy maintenance and scratch resistant
- Excellent stain resistant
- Lightweight
- High impermeability: it does not retain impurities, grease and odors
- Safe: it does not release any type of substance in contact with food
- Custom logo tray on both sides
- Excellent quality/price ratio



## GOLD

### LAMINATED TRAYS

Absolute lightness and refined elegance, the plastic laminate makes the trays light and handy.

**Excellent resistance to stains, scratches and abrasions.**

**High impermeability: it does not retain impurities, grease and odors.**

OPTIMAL QUALITY/PRICE RATIO.  
DISHWASHER SAFE.  
CUSTOMIZABLE ON BOTH SIDES.  
AVAILABLE IN 17 COLOURS AND 28 SHAPES.



RESTAURANTS  
SELF SERVICE  
FOOD SERVICE  
HO.RE.CA.

## Standard

GN and EN dimensions.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	0081+col	530x325 mm	36	✓
EN	0051+col	530x370 mm	36	✓



## Waiter

Large size, suitable for table clearing service.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
1.72	0071+col	600x400 mm	24	✓
1.71	0071+col	605x416 mm	24	✓





## Rectangular bevelled corners

Refined design.

MODEL	CODE	DIMENSIONS	PACK.
2.11	0011+col	308x195 mm	72
2.31	0031+col	452x313 mm	36
2.40	0040+col	400x268 mm	36
2.41	0041+col	501x353 mm	36
2.51	0051+col	525x366 mm	36



## Rectangular regular outline

Soft and sophisticated style.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
4.11	0011+col	291x208 mm	72	
4.14	0014+col	378x266 mm	40	
4.21	0021+col	348x245 mm	36	
4.31	0031+col	443x322 mm	36	✓
4.32	0032+col	430x330 mm	36	
4.40	0040+col	385x276 mm	36	
4.42	0041+col	460x360 mm	36	✓
4.48	0048+col	480x370 mm	36	
4.51	0051+col	502x375 mm	36	
8.32	0832+col	409x302 mm	36	

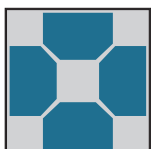
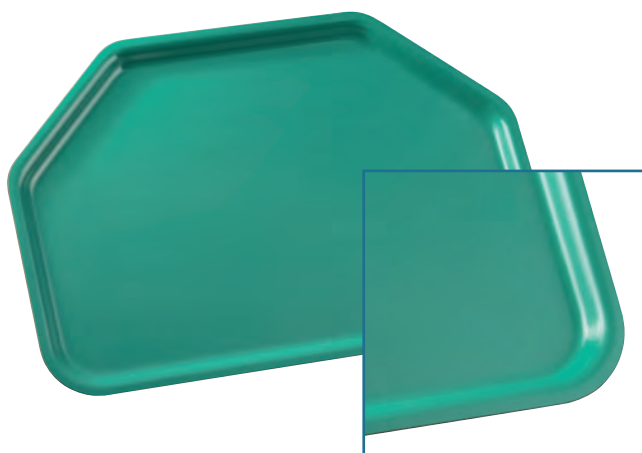




## Classic trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
5.22	0522+col	510x345 mm	30
5.23	0522+col	492x343 mm	30



Square table  
96 cm

## Space saving trapezium

Special shape to best exploit the surface of square tables.

MODEL	CODE	DIMENSIONS	PACK.
5.11	0511+col	476x339 mm	36
5.21	0521+col	523x360 mm	36



Square table  
80 cm



Round table  
133 cm

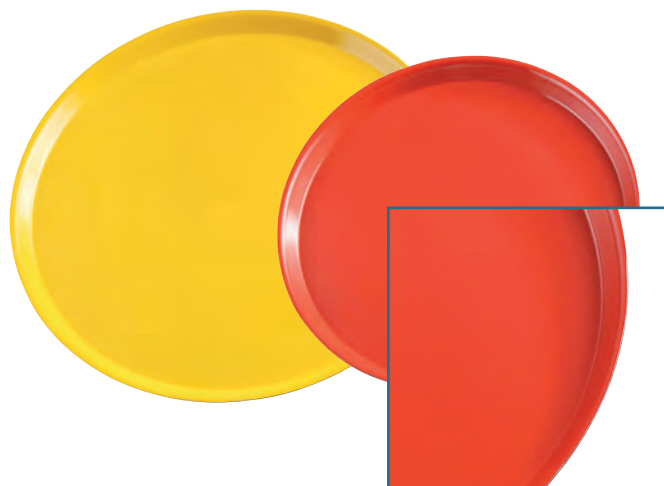


Square table  
90 cm



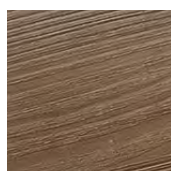
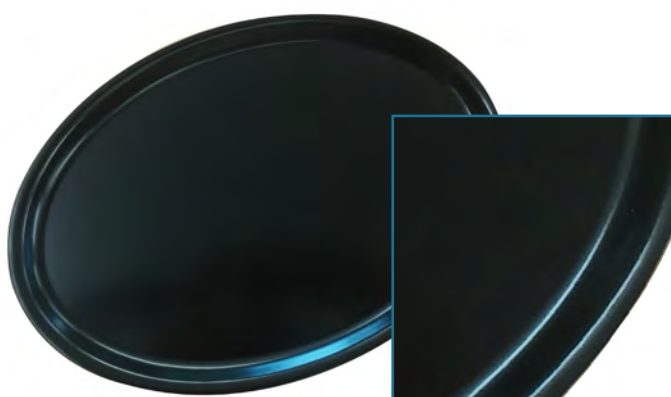
## Round

MODEL	CODE	DIMENSIONS	PACK.
6.35	0635+col	355 mm	36
6.43	0643+col	429 mm	36
6.45	0643+col	450 mm	36

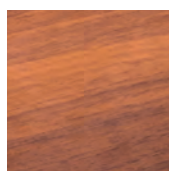


## Oval

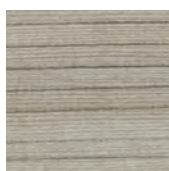
MODEL	CODE	DIMENSIONS	PACK.
7.13	0713+col	320x225 mm	96



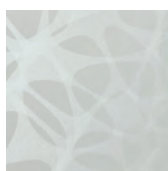
mystic wood 138



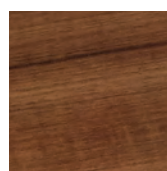
walnut 122



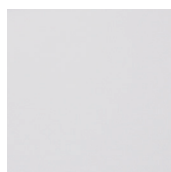
sequoia 131



fancy pearl 136



teak 153



ice white 012



white oak 133



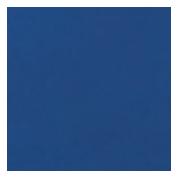
white larch 132



khaki sand 031



yellow 035



ocean blue 027



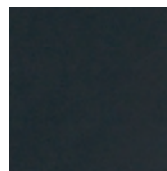
green 072



red 061

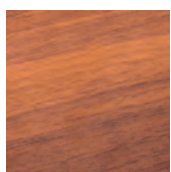


frisla grey 043

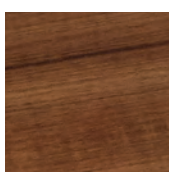


black 050

### BASIC LINE COLOURS



walnut 122



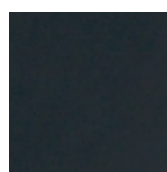
teak 153



ice white 012



red 061



black 050



## MATT LINE

MELFORM has always focused on research and development of new materials and solutions aimed to meet the highest market requirements.

Always ahead of the competition and with a focus on new innovative solutions, the MATT Line is born.

The high technology and the particular matt processing, on both sides, gives the tray a unique distinctive note. **The matt finish, with its exclusive charm, gives the tray an elegant and sophisticated look.**

This high-end trays allows you to work in full safety in a unique and refined context. Furthermore its matt surface guarantees a light non-slip grip for a practical and handy service.

- **High-end** tray
- **Ergonomic**
- Anti stain, odour free

## Standard

GN and EN dimensions.

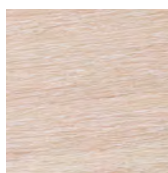
MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	0081+col	530x325 mm	36	✓
EN	0051+col	530x370 mm	36	✓



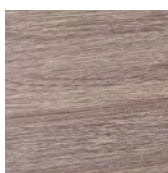
## Rectangular regular outline

Soft and sophisticated design.

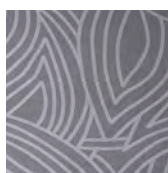
MODEL	CODE	DIMENSIONS	PACK.	BASIC
4.14	0014+col	378x266 mm	40	✓
4.42	0041+col	460x360 mm	36	✓



honey matt 140



county matt 139



elegance matt 141



# LINEA NATURA

THE NATURA TRAY COMBINES  
THE AUTHENTIC LOOK OF WOOD GRAIN  
WITH A STABLE AND DURABLE GUARANTEE.

Ideal for use in high traffic venues and restaurants with a sophisticated and modern decor, the textured patterns cover the tray from edge to edge and top to bottom for a **real wood look and feel**.

Available in two **wood grain, oak and pine**, the surface is highly wear resistant for years of service.

The **eco-friendly tray, made with paper obtained from certified forests**, is scratch resistant, easy to clean and disinfect and dishwasher safe.

- High-end, **ergonomic** tray.
- Characterized by a **high level of impermeability**: it does not retain impurities, grease and odors.
- Excellent **resistance to stains**.

Refined and exclusive design.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
4.43	0043+col	430x330 mm	36	✓



warm pine 142



blond oak 143





## FAST FOOD

THE PERFECT MIX OF RESISTANCE, SIMPLICITY  
AND CONVENIENCE.  
HANDY TRAYS FOR QUICK MEAL CONSUMPTION.

- Light and resistant
- Dishwasher safe
- Stain resistant
- 100% RECYCLABLE



**MELFORM SUGGESTIONS**

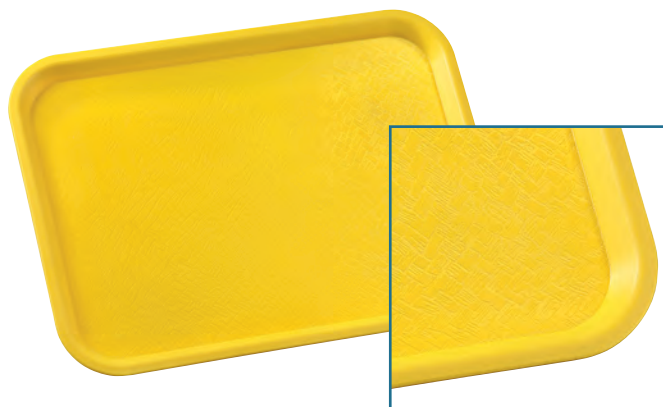
RESTAURANTS  
SNACK BAR  
HIGH TURN OVER

INTENSIVE USE  
KNURLED SURFACE  
BRIGHT AND LIVELY COLORS  
EASILY STACKABLE

## Rectangular

Simple and durable.

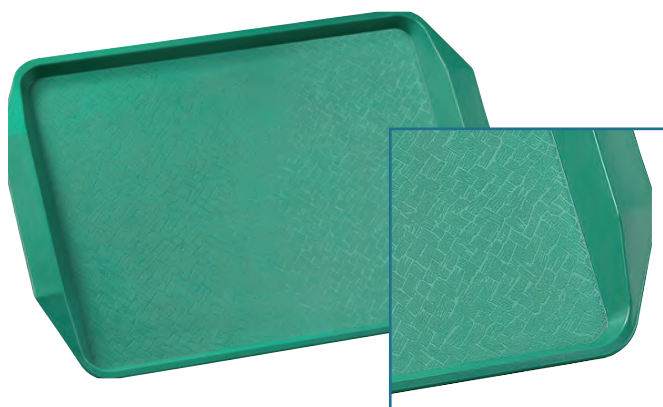
MODEL	CODE	DIMENSIONS	PACK.
10.14	2014+col	345x270 mm	60
12.16	2016+col	415x305 mm	36
14.18	2018+col	460x360 mm	24



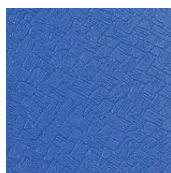
## Rectangular with handles

Practical version with handles.

MODEL	CODE	DIMENSIONS	PACK.
12.17	2017+col	442x310 mm	20



## ON STOCK



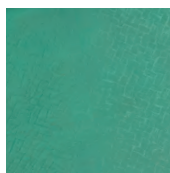
blu 023



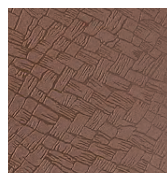
red 061



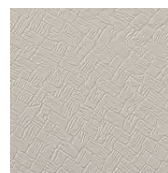
yellow 035



green 071



brown 051



sand 033



## COMPARTMENT

**REDUCED DIMENSION, SIMPLE DESIGN AND LIVELY COLORS.**

- 100% recyclable
- 6 compartment trays
- Dishwasher safe
- Suitable for intensive use
- Light
- On request, placemat for direct consumption of the meal

**LIVELY COLORS**  
**USER FRIENDLY**  
**EXCELLENT RESISTANCE TO STAINS, SCRATCHES AND ABRASIONS**

**MELFORM SUGGESTIONS**

**SELF SERVICE**  
**SCHOOL CANTEENS**  
**FOODSERVICE**



### Small

CODE	DIMENSIONS	PACK.
5816+col	TRAY 370x255 mm	24
6315011	DISPOSABLE LINER 370x255 mm	100

#### ON STOCK



yellow 035



green 071



red 061



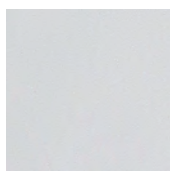
sand 033

### Maxi

**FOR A COMPLETE MEAL**

MODEL	CODE	DIMENSIONS	PACK.
Rectangular	59700011	450x320 mm	15
Trapezium	59610011	450x320 mm	20

#### ON STOCK



white 011





## EASY

### INNOVATIVE TRAY, WITH SANDWICH HOLDER SUPPORT.

- An handy and nice solution to enjoy a good kebab, sandwich or hamburger.
- Light and resistant
- **100% recyclable**
- Intensive use
- Bright and lively colors
- Dishwasher safe



STREET FOOD

MODEL	CODE	DIMENSIONS	PACK.
Tray kit	59650004K	270x270 mm	15 trays 15 sandwich holders 1 sandwich holder support

### ON STOCK



red 061





## WAITRESS

### REINFORCED FIBREGLASS POLYESTER TRAY WITH TRANSPARENT ANTI-SLIP SURFACE.

- Non-slip tray for service and meal consumption
- Dishwasher safe
- Stacking lugs enhance air circulation for quick, effective drying and perfect stacking.
- Maximum intensity of use
- Customizable
- **5 years warranty**



### MELFORM SUGGESTIONS

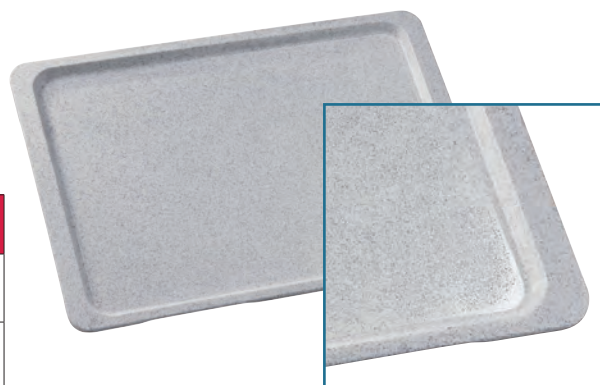
HOSPITALS  
NURSING HOMES  
SELF SERVICE  
FOOD SERVICE  
HO.RE.CA.

EQUIPPED WITH STACKING LUGS.  
**STACKABLE.**  
**QUICK DRY.**  
SCRATCH RESISTANT

## Standard flat edge

GN, EN dimensions, with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	1804+col	530x325 mm	20	✓
EN	1805+col	530x370 mm	20	✓



## Rectangular rounded corners

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460X360 mm	24



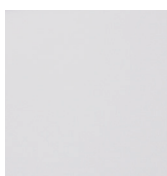
### BASIC LINE COLOURS



blue mix 025



melange 251



ice white 012



melange 251



white pepper 250



frisfia grey 043



## INTRODUCE YOUR COMPANY IN A UNIQUE WAY

**Differentiate from your competitors.**

**Leave an indelible mark on your customers.**

**Strengthen the image of your business.**

**Thanks to the high technology and experience in the sector for over 50 years, MELFORM customizes the trays with graphics, logos and images.**

Most Melform trays can be customized on both sides; the print, integrated in the tray, is dishwasher-safe and durable.

## 4 SIMPLE STEPS

1

### Choose the model

**GLASS** customizable in basin

**LASER** customizable in basin

**PARTNER** customizable up to the edge (f/r)

**GOLD** customizable up to the edge (f/r)

2

### Select the version

**Shape** (edge, corners)

**Dimensions** (mm)

**Basic color**

**Quantity desired**

3

### Send us your logo

**Vector format file**

Minimum definition **300dpi**

**Real size logo/image** reproduction

Specify the **position of the image or logo** inside the tray

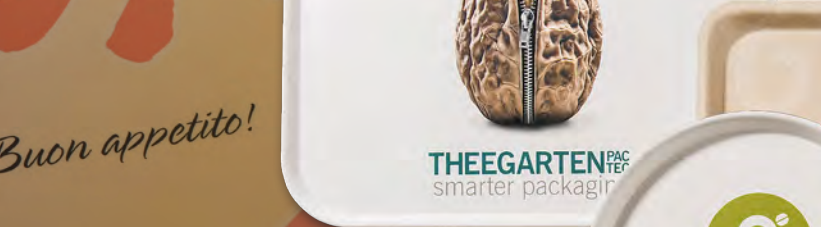
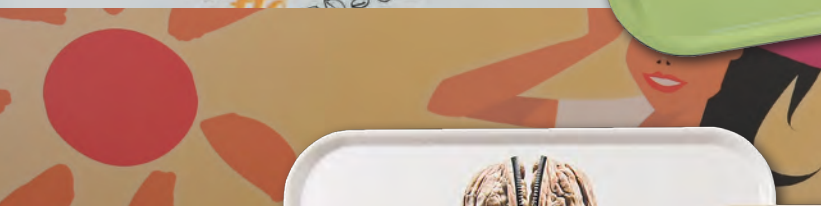
4

### We will send you a virtual sample for approval

















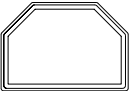
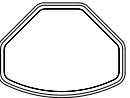
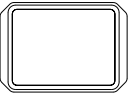

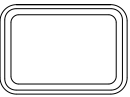
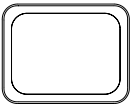
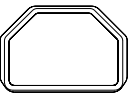
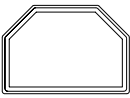

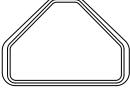
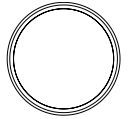
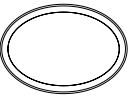
Free sample against an irrevocable purchase order  
(shipping costs excluded)



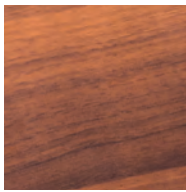




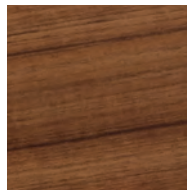


GLASS	LASER	PARTNER	GOLD	WAITRESS	FAST FOOD	NATURA	MATT
							
							
							
							
							
							
							
							

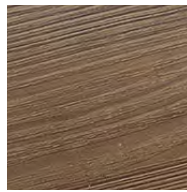




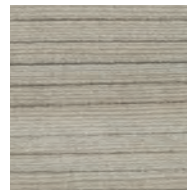
walnut 122



teak 153



mystic wood 138



sequoia 131



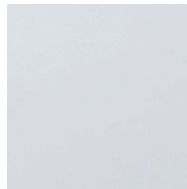
white larch 132



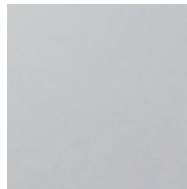
white oak 133



fancy pearl 136



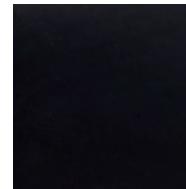
ice white 012



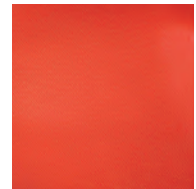
frisla grey 043



melange 251



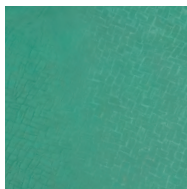
black 050



red 061



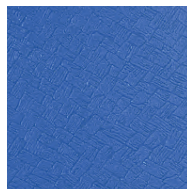
yellow 035



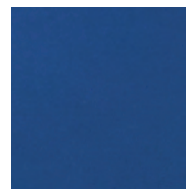
green 071



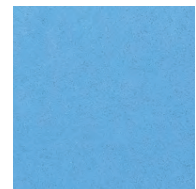
green 072



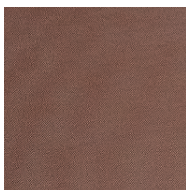
blue 023



ocean blue 027



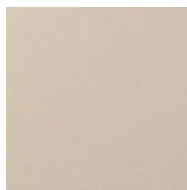
blue mix 025



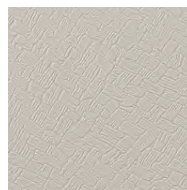
brown 051



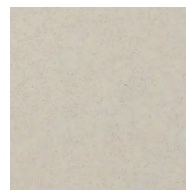
white pepper 250



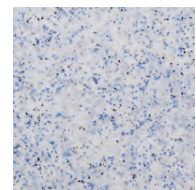
sand kaki 031



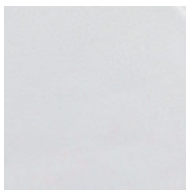
sand 033



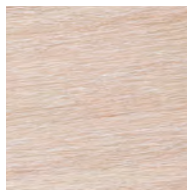
sand mix 032



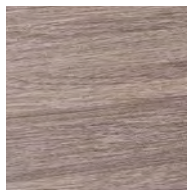
blue melange 264



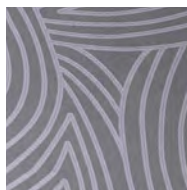
white 011



honey matt 140



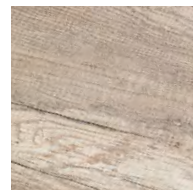
county matt 139



elegance matt 141



warm pine 142



blond oak 143



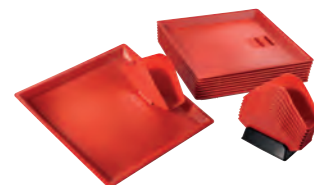


	GLASS	LASER
<b>MATERIAL</b>	Reinforced fibreglass polyester tray	Reinforced fibreglass polyester tray with melamine surface
<b>SURFACE</b>	Smooth/Matt	Smooth
<b>APPLICATIONS</b>	Hospitals, self service with high turn over, Food service	Restaurants, self service, food service
<b>USAGE INTENSITY</b>	Maximum	Maximum
<b>IMPACT RESISTANCE</b>	Maximum	Maximum
<b>HEAT RESISTANCE</b>	Maximum	Fair
<b>STAIN RESISTANCE</b>	Good	Maximum
<b>SCRATCH RESISTANCE</b>	Good	Good
<b>WASHABILITY</b>	Dishwasher	Dishwasher
<b>WASHING TEMPERATURE</b>	Max +60°C	Max +60°C
<b>RISING AND DRYING TEMPERATURES</b>	Max +90°C	Max +90°C
<b>CUSTOMISATIONS</b>	In the basin	In the basin
<b>AVAILABLE COLORS</b>	9	3
<b>AVAILABLE SHAPES</b>	12	5



			
PARTNER	GOLD	FAST FOOD	COMPARTMENT
Reinforced fibreglass polyester tray melamine coated	Laminated tray	Polypropylene	Polypropylene / polystyrene
Smooth	Smooth/Matt	Knurled	Smooth
Restaurants, self service, locations	Restaurants, self service, Food service, HO.RE.CA.	Food service, snack bar, high turn-over	School canteens, self service, food service
Good	Good	Good	Good
Fair	Fair	Good	Fair
Fair	Fair	Sufficient	Sufficient
Maximum	Maximum	Good	Good
Good	Good	Fair	Fair
Dishwasher	Dishwasher	Dishwasher	Dishwasher
Max +60°C	Max +60°C	Max +60°C	Max +60°C
Max +90°C	Max +90°C Dry thoroughly before stacking	Max +90°C	Max +85°C
Front and back up to the edge	Front and back up to the edge	Not available	Not available
5	15	6	5
5	27	4	3

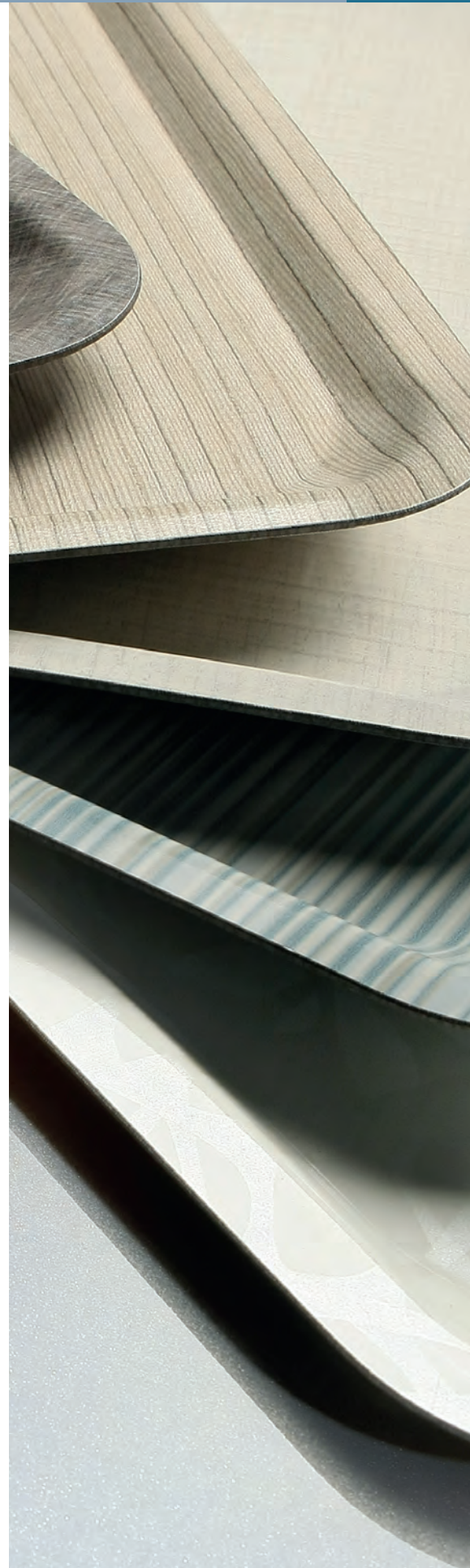




	WAITRESS	EASY
<b>MATERIAL</b>	Reinforced fibreglass polyester tray with transparent non-slip surface	ABS
<b>SURFACE</b>	Non-slip	Knurled
<b>APPLICATIONS</b>	Hospitals, nursing homes, self service HO.RE.CA.	Street food, fast food
<b>USAGE INTENSITY</b>	Good	Good
<b>IMPACT RESISTANCE</b>	Maximum	Fair
<b>HEAT RESISTANCE</b>	Fair	Sufficient
<b>STAIN RESISTANCE</b>	Good	Maximum
<b>SCRATCH RESISTANCE</b>	Good	Fair
<b>WASHABILITY</b>	Dishwasher	Dishwasher
<b>WASHING TEMPERATURE</b>	Max +60°C	Max +60°C
<b>RISING AND DRYING TEMPERATURES</b>	Max +90°C	Max +85°C
<b>CUSTOMISATIONS</b>	In the basin (except oval version)	Not available
<b>AVAILABLE COLORS</b>	2	1
<b>AVAILABLE SHAPES</b>	3	1



	
MATT	NATURA
Laminated tray	Plastic laminate produced with paper from certified forests
Non-slip	Wood grain
Resturant, self service, location	Resturant, self service, location
Good	Good
Fair	Fair
Fair	Fair
Maximum	Good
Fair	Good
Dishwasher	Dishwasher
Max +60°C	Max +60°C
Max +85°C	Max +85°C
Not available	Not available
3	2
4	1





## Melform sales network

Melform is present in the 5 continents thanks to a constantly growing sales network, which ensures excellent commercial customer service and an efficient after-sales service.

**Visit our website [www.melform.com](http://www.melform.com)**















Via Savigliano 34 - 12030 Monasterolo di Savigliano (CN) - ITALY

Tel. +39 0172812600 - [info@melform.com](mailto:info@melform.com)

[www.melform.com](http://www.melform.com)

[foodservice.melform.com](http://foodservice.melform.com)

Melform Sales Communication Publication PBCB132GB. Information, photos and description contained in this publication are supplied for informative purposes and are not binding. Bonetto S.r.L. reserves the right to make changes to the contents of this publication without prior notification. The pictures used are protected by © copyright. Complete or partial reproduction onto any support without written authorization is strictly forbidden.

Melform is a trademark property of Bonetto S.r.L.