



GN 1/2

6 RUNNERS
















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

- Fitted with 6 runners with differentiated pitch, ideal to carry GN 1/2 e 1/3 pans of different height.
- Capacity: 30.5 litres.
- It assures proper heat retention, limiting the risk of bacterial proliferation whilst preserving food quality and organoleptic characteristics.
- The isothermal characteristics comply with current regulations (EC Reg. 852/2004 –HACCP-) and with applicable technical standards (EN12571 and Accord AFNOR AC D40-007).
- Easily stacked and transferred, thanks to the Maxidolly trolley.
- Produced with rotational moulding technology: the container and the door have a monolithic structure (devoid of corners, junctions and welds).
- Designed to be long lasting: performances unaltered when reused.
- Fully recyclable at the end of operating life.

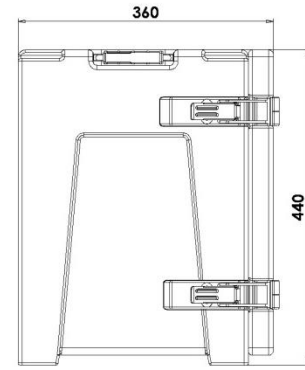
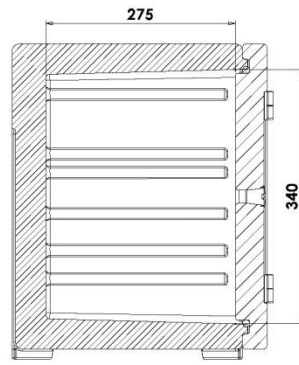
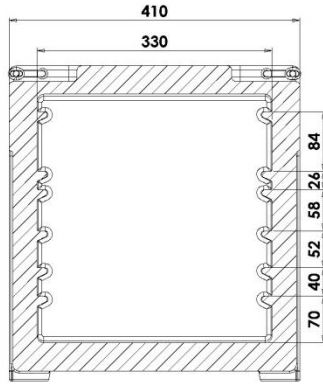
MANUFACTURING MATERIALS

| | | | |
|------------------------|---|--|--|
| Polyethylene | inner and outer walls of the container and of the door; food contact safe | Polyurethane | insulating material between the walls of the container and of the door; free of CFC and HCFC |
| Silicone rubber | gasket | Fiberglass reinforced polyamide | hinges |
| Stainless steel | grip handles, latches | POM acetalic resin | handles covers |

CHARACTERISTICS

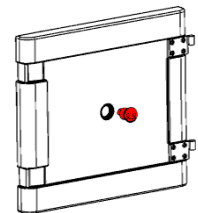
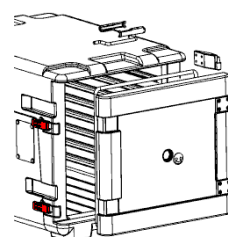
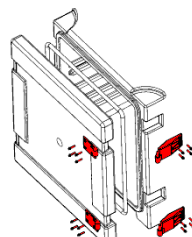
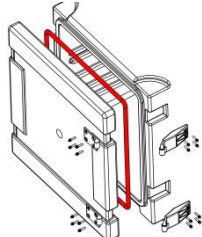
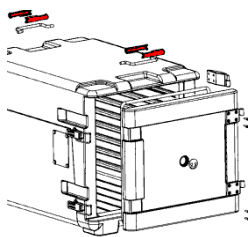
| | | | |
|---|--|--|---|
|  | <p>Fitted with 6 runners with differentiated pitch (see dimensional drawing).</p> |  | <p>It can carry:</p> <ul style="list-style-type: none"> • 4 GN 1/2 h65; • 3 GN 1/2 h 100; • 2 GN 1/2 h150; • 1 GN 1/2 h 65 + 2 GN 1/2 h 100. |
|  | <p>Fitted with an easily removable door that opens up to 240° for an easy washing.</p> |  | <p>GN 1/3 eutectic plates: chilled (white with green cap) and frozen (white with yellow cap), to extend temperature retention time (upon request).</p> |
|  | <p>Easily removable door gasket.</p> |  | <p>Stainless steel hook closures</p> |
|  | <p>Equipped with shockproof hinges, with high resistance to stresses.</p> |  | <p>Maxidolly trolley:</p> <ul style="list-style-type: none"> • capacity 150 Kg; • 4 rubber coated, anti-tracking castors with PP core; • castors dia: 100 mm; • 2 fixed castors; • 2 swivel castors. <p>Available with chrome or stainless steel handle.</p> |
|  | <p>Stainless steel grip handles with handle cover.</p> |  | <p>Equipped with adjustable vent valve.</p> |
|  | <p>USB data logger available (on request) to record temperature data during transport.</p> |  | <p>Monolithic structure, no sharp edges, joints and welds.</p> |
|  | <p>Insulated with CFC and HCFC-free polyurethane foam.</p> | <p>°C</p> | <p>Guaranteed for use: -30° to +100°C.</p> |

TECHNICAL SPECIFICATIONS



| Model | Code | Colour | External dim. (mm) | Internal dim. (mm) | Capacity l | Weight Kg |
|--|----------|-----------------------|--------------------|--------------------|------------|-----------|
| AF6 | AF060006 | grey/blue melange | | | | |
| | AF060001 | blue | 410x360xh440 | 330x275xh340 | 30.5 | 7.5 |
| | AF060004 | red | | | | |
| Chilled plate GN 1/3 | AGA003 | white with green cap | 176x325xh30 | | | 1.3 |
| Frozen plate GN 1/3 | AGB003 | white with yellow cap | 176x325xh30 | | | 1.6 |
| Maxidolly trolley chrome handle | MAXI0012 | grey/blue melange | 525x750xh965 | | | 8 |
| Maxidolly trolley stainless steel handle | MAXI0011 | grey/blue melange | 525x750xh965 | | | 8 |
| Data logger USB | AFG002 | | 80x33xh14 | | | |

SPARE PARTS



| RR1019 | RR1022 | RR1113 | RR1130 | RR1030 |
|----------------------|----------------------|----------------------|----------------------------------|-----------------------|
| Handles covers kit | Kit of gaskets | Complete hinge kit | Stainless steel interlocking kit | Vent valve kit |
| 2 pieces per packing | 5 pieces per packing | 2 pieces per packing | 4 pieces per packing | 10 pieces per packing |



Via Savigliano 34 - 12030 Monasterolo di Savigliano (CN)
 Tel. +39 0172812600 - Fax +39 017285991 - info@melform.com
 GPS: Lat 44.681363 - Long 7.624809
www.melform.com