

GASTROTHERM INSULATED SINGLE-MEAL TRANSPORT TRAY

20/02/2025 rev1



Insulated single-meal transport tray

- Brand: MELFORM
- Country of origin: ITALY
- HS Code (Customs Code): 39231090
- Food-grade: Certified for food contact compatibility
- 4 perfectly insulated compartments
- Technology: Rotational molding
- Warranty: 24 months
- Fully recyclable at the end of its service life
- Stackable and easy to handle

MANUFACTURING MATERIALS

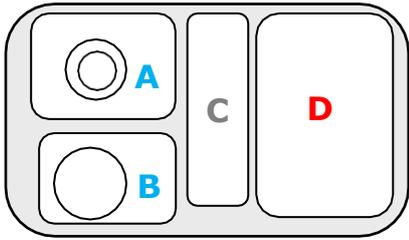
Polypropylene	internal and external walls of the base and lid; suitable for food contact	Polyurethane	insulating material between the walls of the base and cover; CFC and HCFC free
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Model	Code	Color	External dimensions (mm)	Weight (kg)
GATROTHERM	GST10001	Grey	530x325x133 (h)	2,8



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PRODUCT FEATURES



Equipped with:

- Compartment A: dimensions 170 x 130 x 45h mm; designed for cold dishes.
- Compartment B: dimensions 175 x 115 x 55h mm; designed for cold dishes.
- Compartment C: dimensions 240 x 60 x 50h mm; designed for meal accessories/complements.
- Compartment D: dimensions 260 x 160 x 60h mm; designed for hot dishes.



The isothermal energy of the tray ensures thermal maintenance even if the user is not present at the distribution of the meal.



Convenient for preparation, both on a conveyor belt and on a fixed shelf.

°C

Container granted for use: **from -30°C to +85°C.**



Insulation with CFC and HCFC-free polyurethane foam.

TIPS FOR PROPER TEMPERATURE MAINTENANCE

+75°C/ + 85°C

Make sure that the food is portioned at the correct temperature between 75°C and 85°C.