INSULATED TRAY TS50

6/3/2023 rev0



Insulated tray with integral lid

- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 39231090
- Compatible with food contact
- EURONORM dimensions
- 4 perfectly isolated locations
- Dishwasher safe
- Technology: rotomoulding
- Warranty: 24 months
- Fully recyclable at the end of its operational 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	EAN code	External dimensions (mm)	Weight (kg)
TS50 orange/grey	TS540101	8022949067007	530x370x105h	2.6
TS50 blue/grey	TS540104	8022949157463	530x370x105h	2.6
TS50 green/grey	TS540105	8022949157494	530x370x105h	2.6



PRODUCT FEATURES

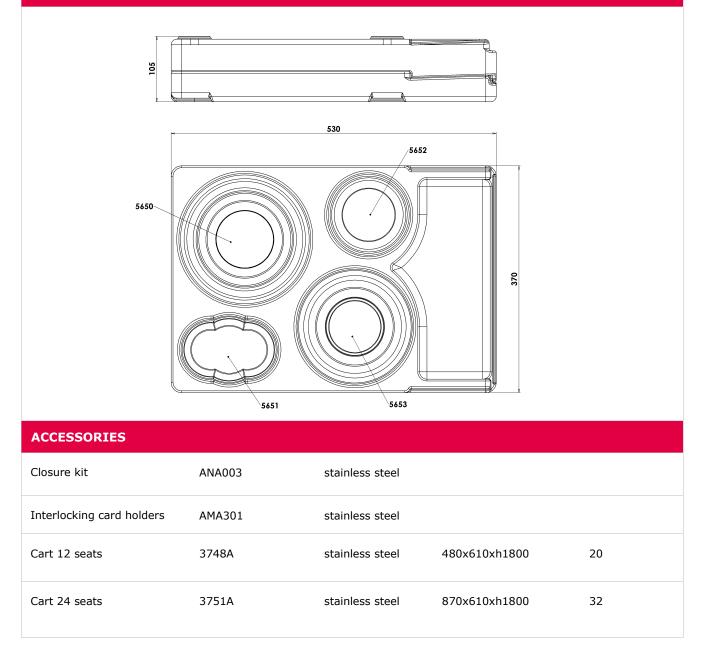
A C E D B	Equipped with : 1 seat (A) for plates/bowls diam 210mm 1 seat (B) for plates/bowls diam. 150mm 1 seat (C) for plates/bowls diam. 130mm 1 seat(D) for cups diam 105mm 1 seat (E) for meal complements		The tray seats are thermally insulated to allows you to carry 4 courses at different temperatures, without risk of thermal contamination.	
	Perfectly stackable base and lid for excellent thermal stability.		Easy to use: It allows the consumption of the meal directly from the tray	
	The isothermal energy of the tray ensures thermal maintenance even if the user is not present at the distribution of the meal.		Dishwasher safe.	
T	Convenient to prepare, both on tape and on fixed shelf.		Easily stackable, to optimize the storage surface	
REPARTO 5	Available, on request, interlocking card holder.		Available, on request, pair of stainless steel safety closures.	
	Available, on request, tray trolleys with 12 and 24 seats in stainless steel, for easy handling.		Monobloc structure, without edges, joints and welding.	
	Insulation with CFC and HCFC-free polyurethane foam.	°C	Container guaranteed for use: from -30° C to +85°C.	
TIPS FOR PROPER TEMPERATURE MAINTENANCE				
. 750		Make sure that the fo	od is portioned at the correct	

+75°C/+ 85°C

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









MELAMINE ACCESSORIES



Code: 5650 Plate ø 210 mm	Code: 5652 Bowl ø 130 mm
Code: ADB006 free-standing lid Ø 210 mm	Code: ADB042 Lid ø 130 mm
Code: 5653 Bowl ø 150 mm	Code: 5651 Bowl ø 105 mm
Code: ADB043 Lid ø 150 mm	

MELFORM isothermal trays are equipped with melamine tableware.

- Specifically designed to be used as an accessory and adapt perfectly in the tray seats, the melamine tableware set has a shiny and shiny appearance, similar to ceramic thanks to a specific treatment that makes the product unique and of the highest quality.
- Lightweight and easy to handle, Melform melamines are unbreakable and used mainly in schools, hospitals, nursing homes, where user safety is the priority.
- Easily sanitized and dishwasher safe, they comply with food safety regulation 852/2004/EC (HACCP).
- Operating temperatures: from -18°C to +80°C.
- Maximum washing and drying temperature: +80°C.
- Resistant to detergents with PH less than or equal to 10.

