



USE AND MAINTENANCE MANUAL

REV0 30/7/2023 PBCA0095GB

INSULATED CONTAINERS **THERMAX**

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1. INTRODUCTION

1.1 Scope of application

The isothermal containers of the THERMAX line are designed and manufactured to ensure the transport and distribution of perishable products, whether hot, fresh or frozen, at a controlled temperature.

1.2 Consultation of the manual

This manual has been organized in such a way as to allow users to easily and quickly find all the information necessary for the use and maintenance of the product. It is essential that the manual is available to maintenance personnel and operators at all times. Before putting the product into service, it is essential to read the operating instructions carefully.

1.3 Guarantee

This product is covered by a 2-year warranty against manufacturing defects from the date of purchase, provided that:

- has been used in accordance with the manufacturer's instructions;
- has not been damaged due to improper use.

The warranty does not cover accidental damage caused by transport, negligence, misuse or deviation from what is stated in the operating instructions. The warranty is void if the product has been repaired or tampered with by an unauthorized third party.

For any assistance and for the supply of original spare parts, please contact your local distributor or MELFORM After-Sales Service at the email address customercare@melform.com

2. CAUTION

THERMAX is an exclusive MELFORM product. The manufacturer reserves the right to make changes to the characteristics of the models at any time, without prior notice. There may be variations in color tones.

The product has been developed in accordance with current technological standards. All the necessary requirements have been met to ensure safe and proper operation of the appliance. It is recommended that personnel be properly trained so that the container is used only for its intended purposes by following the instructions in this manual.

2.1 General recommendations

Please follow the manufacturer's instructions regarding the use of the container scrupulously. The THERMAX isothermal container is specially designed to ensure that product temperatures are preserved during transport and distribution. Therefore, it is strongly discouraged to use it in any way other than those indicated in the instructions.

- Treat with care during transport.
- For any repairs, contact an authorized technical service center only MELFORM and ask for original spare parts.
- To ensure adequate isothermal performance and prevent product pollution transported, it is important to periodically check the condition of the container. If it turns out to be broken,

damaged or with cracks, it must be withdrawn from use. Also check the correct closure of the body/door and body/cover, as well as the integrity of the gasket (if any).

- THERMAX isothermal enclosures are suitable for use in a temperature range of between -30°C and +100°C, with the exception of QC models, which are designed to transport liquids, which are guaranteed for use between -30°C and +85°C.
- For a **three-hour transport**, it is recommended to **load food** at the following temperatures:
hot bond $\geq +75^{\circ}\text{C}$;
cool bond $\leq +3^{\circ}\text{C}$;
frozen bond $\leq -22^{\circ}\text{C}$.
- Load the container to at least **50% volume**.
- Avoid **prolonged opening** of the container.
- Avoid contact of the enclosure with pointed, sharp surfaces, or direct heat sources (such as hot plates or open flames).
- Do not insert metal objects that are incandescent or at temperatures greater than +100°C (greater than +85°C for containers for transporting liquids). In particular, do not place basins or trays in the container as soon as they have been taken from the oven; The high temperature may deform its walls and guides.

The function of the THERMAX container is not to heat or cool food, but to ensure that it is kept at temperature; Different modes of use are therefore contraindicated. Excessive exposure to atmospheric agents (sun, bad weather) could irreparably alter the coloration and cause permanent deformation of the exposed parts.

For containers with the NF mark, the Technical Standard EN 12571:1998* applies. This standard indicates, for transport not exceeding three hours, the different insulating classes that an isothermal container for Gastronorm tanks must possess depending on the temperature at which the food is transported:

- "class A": if the transport takes place in a warm bond;
- "class B": if the transport takes place in a cold bond;
- "class C": if the transport takes place in a frozen binding.

The thermal classes guaranteed by each container are imprinted on the product in correspondence with the MELFORM mark and other characteristic data of the product.

**This standard does not apply to containers for liquids.*

IMPORTANT:

The manufacturer declines all responsibility if the accident prevention regulations in force are not complied with by the user company

3. USE OF THE PRODUCT

3.1 First Use

Before using the container, it is important to follow these instructions:

- The container was cleaned at the factory before shipping. However, it is advisable to wash it using the methods indicated in paragraph 4.1 "Washing instructions".

- If provided for your model, apply the gasket provided (usually for the door or lid), following the instructions in paragraph 3.2 "Instructions for preparing the container"

3.2 Container Preparation Instructions

To ensure proper use and safety of the transported products, follow these instructions:

- Periodically check the condition of the container, and if you find any breakage, damage, or excessive deformation, you should withdraw it from use.
- Close the vent plug, **Fig.2** (if provided for your model) so that the vents are closed.
- Place the gasket correctly (if equipped) in the seat of the door or lid, using the four retention pads in the corners to hold it in place. Proper use of the gasket is critical to maintaining proper isothermal performance.

Normally, the container does not require preconditioning, but in case you wish to do so, follow the instructions provided.

- pre-heating: use only hot water not exceeding +100°C (not exceeding +85°C for containers for transporting liquids), avoiding other systems;
- Pre-cooling: Leave the container open inside a cell.

3.3 Loading Instructions

To load the container correctly and ensure that the desired temperatures are maintained:

- Open the container using the appropriate locking levers.
- The container is suitable for contact with food, allowing bulk or non-bulk food to be placed Packed. However, for convenience and hygiene, it is recommended to place food inside pans Gastronorm with its lids.
- It is important to load food at the desired temperature as the container does not have the function of heating or cooling it.
- It is recommended to load the container to at least 50% of its capacity, although optimal performance is achieved at full load.
- To reduce thermal energy loss, it is recommended to complete the loading operations in the shortest possible time by immediately closing the door or lid after loading.
- To extend the thermal maintenance time for the transport of hot, fresh or frozen food, eutectic plates available in the catalog can be used.
- For NF-certified containers, the recommended loading temperatures to ensure a three-hour transport time are specified for each temperature class of the container, which is indicated on the product next to the MELFORM mark and other characteristic data.

3.4 Transportation Instructions

To carry out the transport safely, we recommend that you follow these instructions:

- Before handling the container, make sure the door or lid is closed and the faucet and vent cap **Fig.2** (if fitted) are closed.
- Keep in mind that the container can reach considerable weight. It is advisable to lift and handle it carefully using the appropriate handles or specific trolleys.
- Avoid collisions with objects or people during handling.

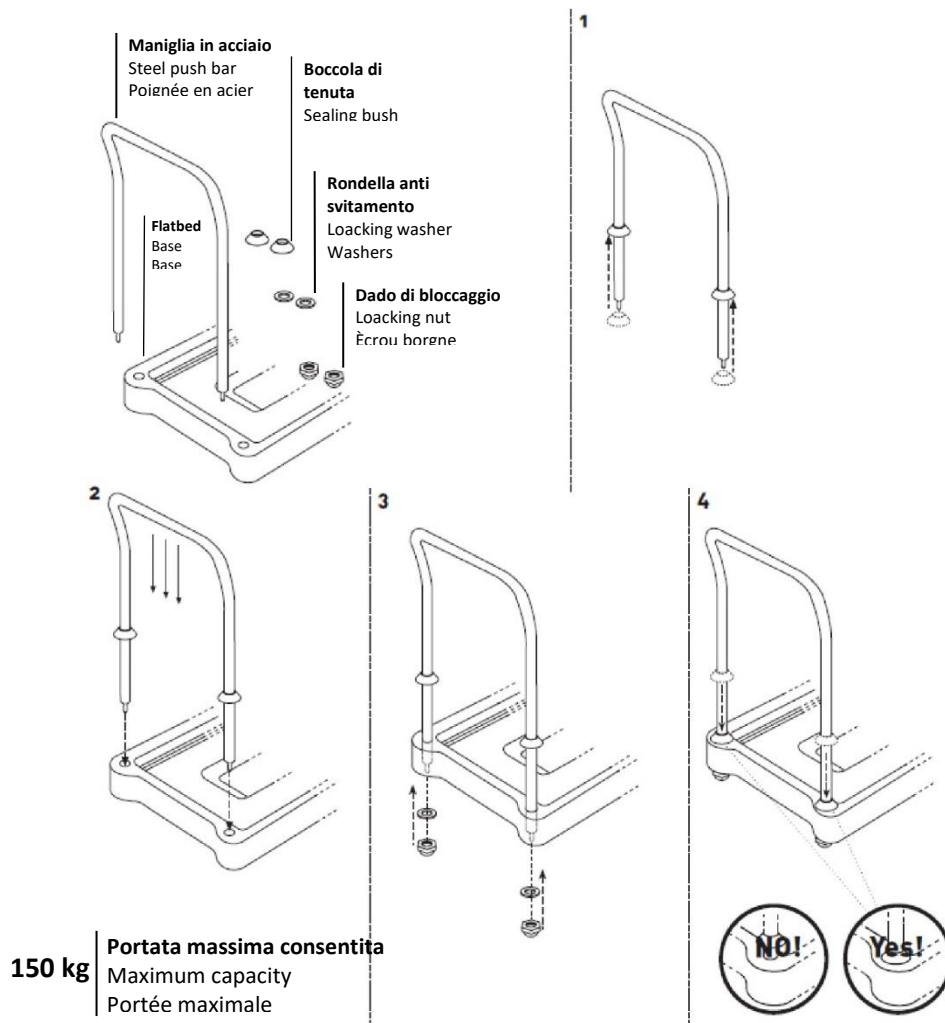
- To avoid overflowing of the contents, do not tilt the container during transport and place it permanently on the vehicle used for deliveries.
- Lift or carry the container by the handles only, avoiding doing so by the locking levers to prevent accidental opening.
- If making multiple deliveries using the same container, avoid prolonged openings that could cause significant heat energy loss. To prolong the maintenance of the temperature, it is recommended to use the use of eutectic plates.

3.5 Instructions for proper use at destination

When you reach your destination, you should follow these instructions:

- Remove food from the container and serve immediately.
- If present, keep the vent cap **Fig.2** closed, and open it only in the liquid containers during the service phase, if you want to increase the flow of liquid from the tap.

3.6 Maxidolly Trolley Assembly Instructions

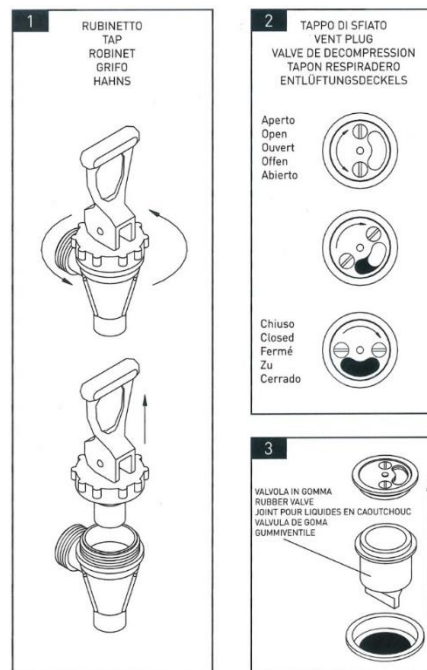


4.MAINTENANCE

4.1 Washing Instructions

Regular maintenance of the container is crucial to ensure its durability and proper functioning. Carefully follow the following washing instructions:

- Make sure that the temperature of the water used for washing never exceeds +100°C (+85°C for containers for transporting liquids, model QC).
- Avoid the use of metal or synthetic scouring pads, use only soft brushes with plastic or natural bristles.
- Do not use abrasive powders, ammonia, acids, or solvents.
- The use of soapy solutions for washing is permitted.
- In case the model allows, separate the door or lid from the container to wash them separately.
- If present, remove the gasket and wash it separately using the same solution used for the container.
- In the case of washing in the dishwasher, make sure that the latches cannot get stuck in the rollers of the machine or come into contact with its inner walls.
- Rinse thoroughly all parts of the container that have been washed.
- Pay particular attention to cleaning the tap Fig.1 **and the vent plug** Fig.2 (if fitted for your model). Use plenty of soapy water inside and then rinse with clean water.
- For more thorough cleaning, periodically remove the vent plug and rubber valve **Fig.3** (if provided for your model). To do this, pull the entire vent plug out of its seat by prying appropriately, then apply pressure from the opposite end of the hole to pop the rubber valve out.
- After washing, return the rubber valve to its seat and snap the vent plug into place.
- To maintain a high level of hygiene, always dry the container with warm air or use disposable paper, avoiding using reusable cloths.
- Never immerse or leave the container submerged in water.

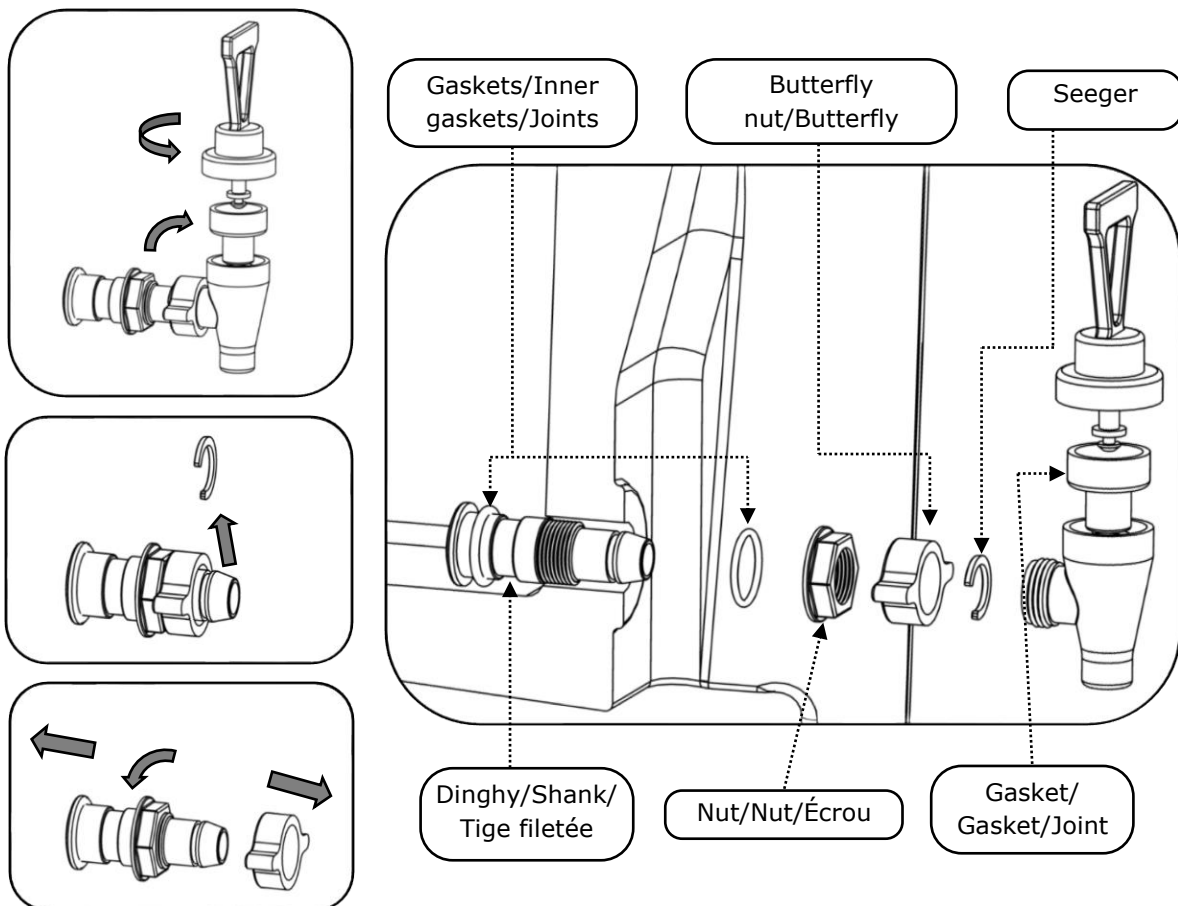


4.2 Maintenance Instructions

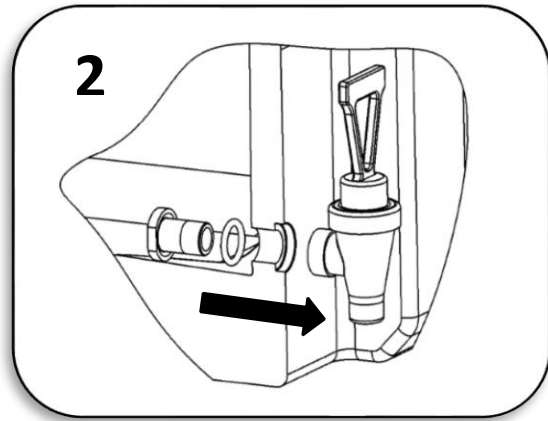
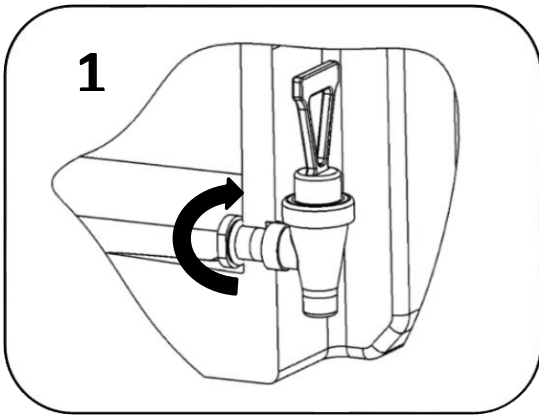
To preserve the integrity and proper functioning of the container, MELFORM recommends regular maintenance and the adoption of the following measures:

- Check the state of conservation of the gasket (if any) every six months and replace it if it is broken or deteriorated.
- Periodically check the integrity of the hinges and closing blades, and replace them immediately if they are broken or damaged.
- Check the integrity and correct fastening of the grip handles (if fitted) and replace them if necessary.
- Make sure the cap and relief valve (if fitted) are in good condition and replace them if they are missing or damaged.
- Check the faucet for proper operation (if equipped) and replace it if it breaks or
- Leakage.
- Check that the container closes properly and that it has no deformations, crevices, or holes. If not, remove the container from use and proceed to reset.
- In case of need to replace components, consult the spare parts list which lists the codes of all components that may be replaceable.
- For any assistance and to obtain original spare parts, you can contact your local dealer or contact MELFORM's customer service via the email address customer@melform.com

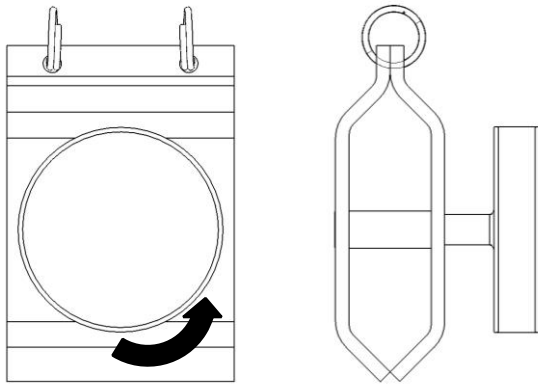
4.3 Faucet Replacement Instructions on QC5/10/20/QXtra



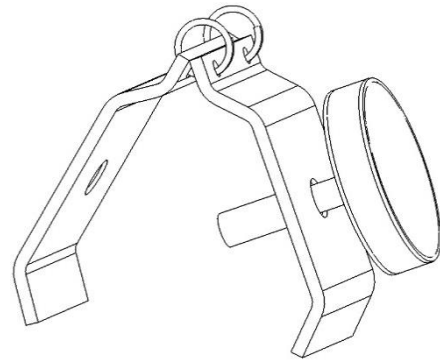
4.4 Faucet Replacement Instructions on QC25



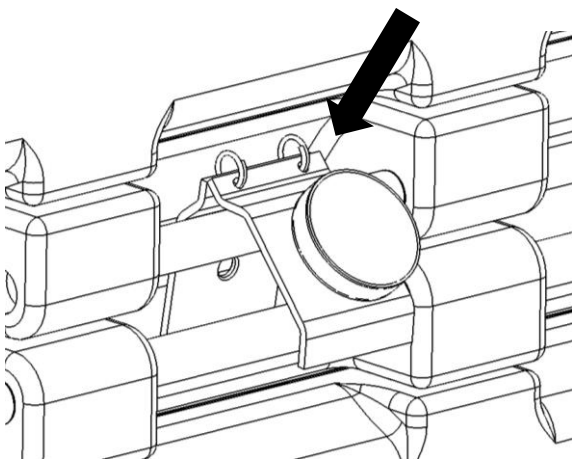
4.5 AF12/AF150 Modular System Locking Kit Operating Instructions



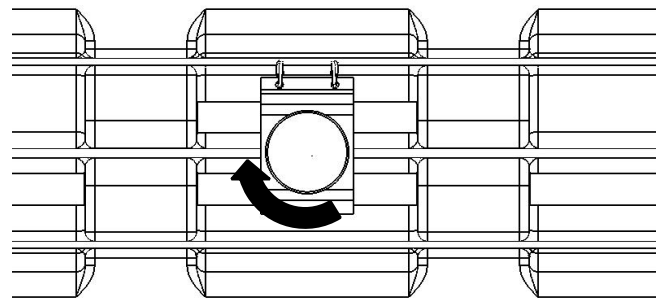
Closed/Locked/Stoppe



Open/Open/Ouverte



Fit into the templates in the open position/
Put on rods in the open position/
Mettre les tiges en position ouverte



Tighten until properly locked/
Screw tight to correct locking/
Vis serrée jusqu'à fermeture correcte

5. DISPOSAL

5.1 Packaging

The packaging material, consisting of cardboard and polyethylene film, is completely 100% recyclable. The user is responsible for the disposal of packaging material, and it is recommended that you follow local regulations regarding waste disposal.

For more information on proper disposal, you can contact your local waste disposal authority.

5.2 Manufacturing materials

The container is made of recyclable materials, allowing for environmentally friendly disposal at the end of its life cycle. At the time of disposal, it is essential to comply with local regulations for proper disposal of the product. The materials used for the construction of the body and the lid/door of the container are as follows:

1. Polyethylene: used for the inner and outer walls of the container and lid/door.
2. Polyurethane: insulating material between the walls of the enclosure and the lid/door, CFC-free and HCFC.
3. Silicone rubber: used for the gasket, if provided for the model.
4. Polyamide 6: Material used for fasteners and hinges.
5. Stainless steel: used for screws or rivets used to fasten locking brackets, hinges and latches.

6. CERTIFICATIONS

The container has undergone rigorous certification processes that confirm its high quality and safety. The following certifications attest to the compliance of the THERMAX enclosure with the highest standards:

1. HACCP certification: THERMAX containers are suitable for use in HACCP environments, ensuring food risk control and maximum hygiene safety.
2. ATP certification: For some models of the THERMAX line it is possible to apply for ATP certification.
3. NF Hygiène Alimentaire certification: Some models in the THERMAX line are NF Hygiène Alimentaire certified. This certificate, issued by AFNOR Certification, certifies the container's compliance with strict food hygiene standards.

These certifications confirm that the THERMAX container is designed and manufactured in such a way as to guarantee the highest quality and safety in the transport and storage of perishable food products.

Thank you for choosing a MELFORM product!



Via Savigliano 34, 12030 Monasterolo di Savigliano (CN) - ITALY
Tel. +39 0172812600 – info@melform.com
www.melform.com