

Integral Isothermal Tray with Square Compartments TS50

20/02/2025 rev1



EN



Isothermal tray with integral lid and square compartments for food delivery

- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 39231090
- Compatible with food contact
- EURONORM dimensions
- 4 perfectly isolated seats
- Dishwasher safe
- Technology: roto moulding
- Warranty: 24 months
- Fully recyclable at the end of its operational life.
- Stackable and easy to handle

MANUFACTURING MATERIALS

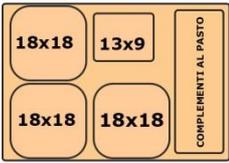
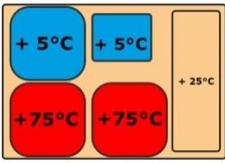
Polypropylene	internal and external walls of the base and lid; suitable for food contact	Polyurethane	insulating material between the walls of the base and cover; CFC and HCFC free
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Model	Code	EAN code	External dimensions (mm)	Weight (kg)
TS50 integral lid, square seats Orange/grey	TS550101	8022949066840	530x370xh105	2,6
TS50 integral lid, square seats Blue/grey	TS550103	8022949157401	530x370xh105	2,6
TS50 integral lid, square seats Green/grey	TS550104	8022949157432	530x370xh105	2,6



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PRODUCT FEATURES

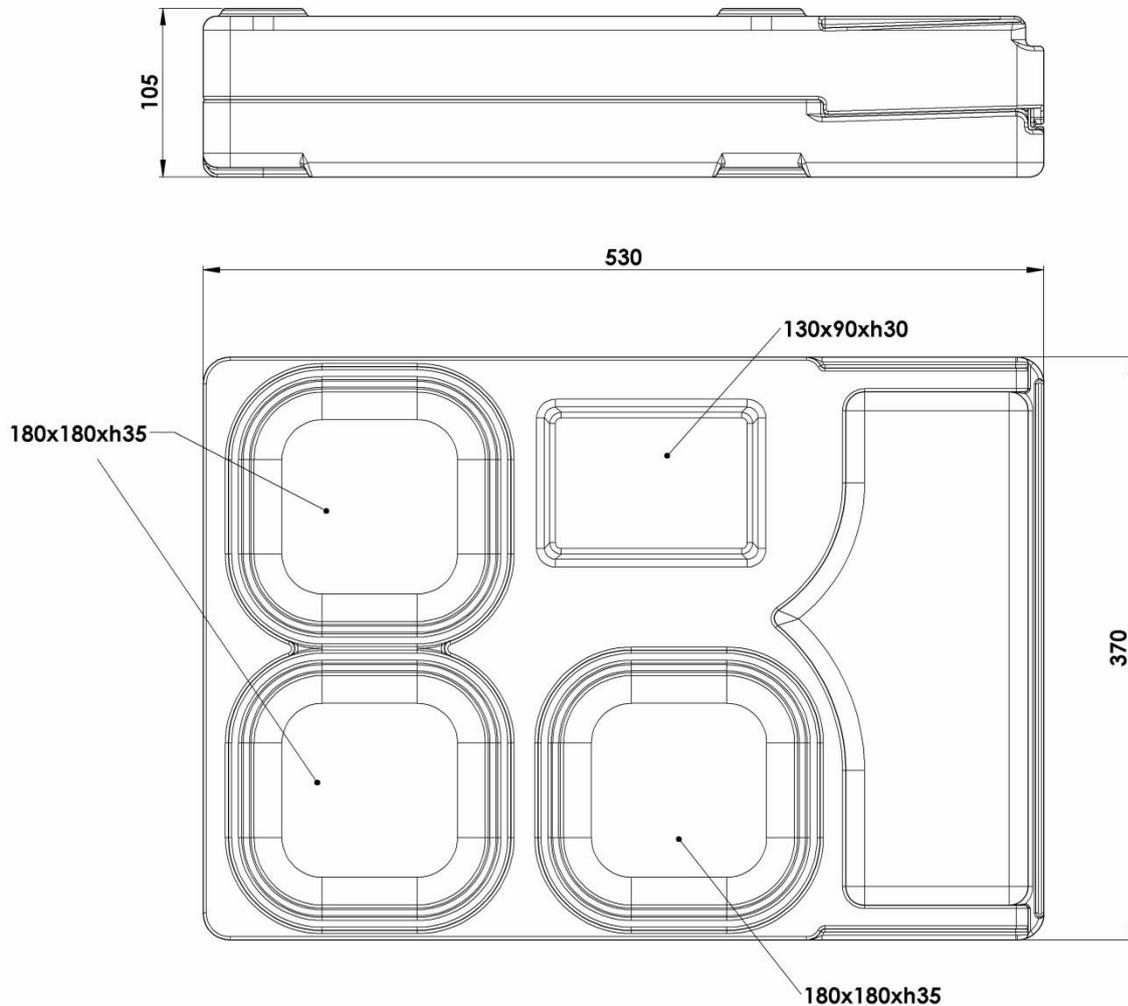
	<p>Equipped with:</p> <ul style="list-style-type: none"> • 3 seats for disposable dishes 18x18 cm • 1 seat for disposable dishes 13x9x3h cm • 1 seat for complements 		<p>The tray compartments are thermally insulated, allowing you to transport four courses at different temperatures while preventing any risk of thermal contamination.</p>
	<p>Perfectly stackable base and lid for excellent thermal stability.</p>		<p>Easy to use: It allows the consumption of the meal directly from the tray</p>
	<p>The isothermal energy of the tray ensures thermal maintenance even if the user is not present at the distribution of the meal.</p>		<p>Dishwasher safe.</p>
	<p>Convenient for preparation, both on a conveyor belt and on a fixed shelf.</p>		<p>Easily stackable, to optimize the storage surface.</p>
	<p>Available, on request, interlocking card holder.</p>		<p>Available, on request, pair of closures in stainless steel.</p>
	<p>Available, on request, trolleys with 12 and 24 runners in stainless steel, for easy handling.</p>		<p>Monobloc structure, without edges, joints and welding.</p>
	<p>Insulation with CFC and HCFC-free polyurethane foam.</p>		<p>Container granted for use: from -30°C to +85°C.</p>

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.

TECHNICAL DATA (mm)



ACCESSORIES	Code	Material	Ext. Dim.	Weight (kg)
Locking kit	ANA003	stainless steel		
Interlocking card holder	AMA301	stainless steel		
12 runners handling trolley	3748A	stainless steel	480x610xh1800	20
24 runners handling trolley	3751A	stainless steel	870x610xh1800	32