

CARGO 500 CATERING



ATP











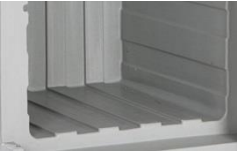





Insulated container for meals transport at controlled temperature

- Properly conceived for catering and banqueting operations.
- The practical **adaptors** inside the container allow the insertion of **GN pans** of different heights and **GN trays**.
- 500 litres capacity.
- Total compliance with the cold chain at all stages of transport.
- It can be transported using conventional vehicles: it allows to simultaneously transport hot, chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Manufactured using the rotational moulding technology: mono-block container and door (free of sharp edges, joints and welds).
- Fully recyclable at the end of the operating life.

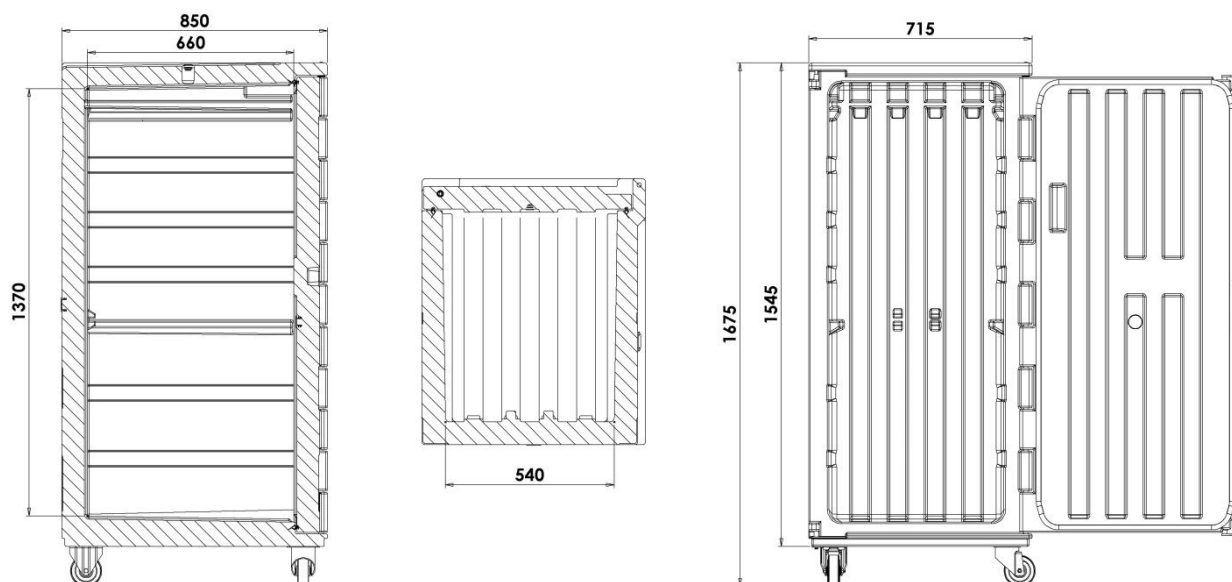
MANUFACTURING MATERIALS

Polyethylene	inner and outer walls of the container and the door; suitable for food contact	Polyurethane	insulating material between the walls of the container and the door; free of CFC and HCFC
Silicone	seal	Nylon	runners
Galvanised steel	support runners	Stainless steel	handling handles, closing handle, inner rod of the door, hinge rod, GN adaptors

TECHNICAL CHARACTERISTICS

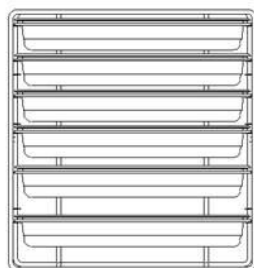
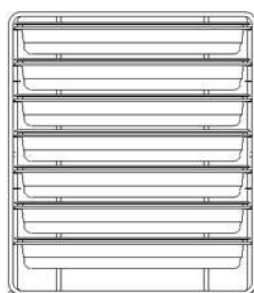
	<p>4 castors of 100 mm diameter (2 fixed and 2 swivel of which one equipped with a brake). Support runners plate integrated in the container.</p>		<p>Label holder (on request) for the identification of the content or destination. Suitable for A5 format documents.</p>
	<p>Stainless steel locking handle with release button.</p>		<p>Handle prepared for the use of tamper-proof system.</p>
	<p>Eutectic plates, to increase temperature retention performance over time (on request).</p>		<p>Available (on request) towing set to move more than one container at the same time.</p>
	<p>Analog thermometer installed in the door (on request).</p>		<p>Polycarbonate GN pans of different heights. Melform exclusive design.</p>
	<p>Internal grooves improving good air circulation.</p>		<p>Door opens up to 270° with door retaining catch.</p>
	<p>Easily removable door seal.</p>		<p>Stainless steel rod with 2 hooks integrated inside the door.</p>
	<p>Mono-block structure, no sharp edges, joints and welds.</p>		<p>Insulated with CFC and HCFC-free polyurethane foam.</p>
<p style="font-size: 2em; font-weight: bold;">K</p>	<p>Overall heat transmission coefficient: $K = 0.35 \text{ W/m}^2\text{K}$</p>	<p style="font-size: 2em; font-weight: bold;">°C</p>	<p>Guaranteed for use: from -30° to +100° C.</p>

TECHNICAL SPECIFICATIONS



ADAPTORS FOR GN PANS

H65



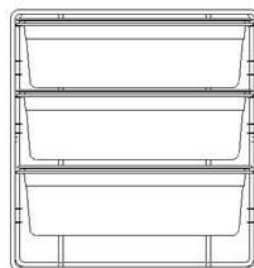
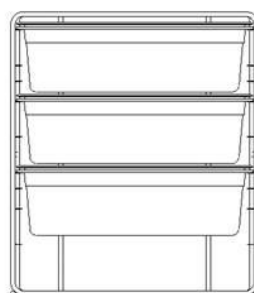
Capacity: 26 units

H100



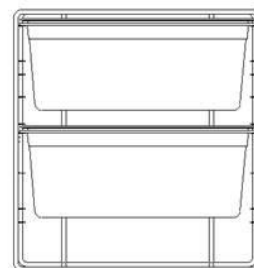
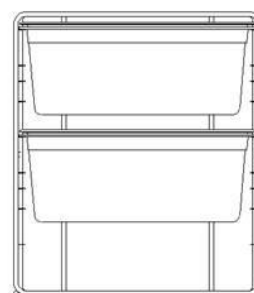
Capacity: 20 units

H150



Capacity: 12 units

H200



Capacity: 8 units

Model	Code	Colour	External dim. (mm)	Internal dim. (mm)	Capacity I	Weight Kg
Cargo 500 Catering with castors and GN adaptors	05000086	Light blue	715X850Xh1675	540x660xh1370	500	108
Label holder	AMC101	transparent	173xh200	148xh210 -A5-		
9 guides lower GN adaptors stainless steel	AAA054	stainless	555x650xh585			9
9 guides upper GN adaptors stainless steel	AAA055	stainless	555x650xh685			9



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