

AF12 modular system

PRODUCT TYPE

A system allowing to combine the AF12 isothermal containers.

SUITABLE FOR

Catering companies and foodservice specialists; suitable for large operations.

INTENDED USE

For the transport under controlled temperature conditions of hot, chilled and frozen multi-portion meals. Specially suitable for multi-temperature transport.



GN 1/1 PAN COMBINATIONS for each cavity



2x200 + 1 eutectic plate



4x100



3 x150



6x65

ADVANTAGES AND BENEFITS

- Modular system: an optional interlocking kit allows securing a single AF12 container to its trolley or to fasten two stacked AF12 containers.
- Practical and flexible system: easy assembly and disassembly, simplifying cleaning operations.
- Active Doors and Eutectic Plates allow to increase the number of combinations available for the modular system.
- The two-module version can simultaneously accommodate hot, chilled and frozen meals, thanks to the two separate cavities, featuring perfect thermal insulation.
- In the two-module version each section can accommodate a different eutectic plate allowing transportation at different temperatures, thus prolonging food temperature retention.
- To indefinitely extend hot food transport time, one or two cavities may be fitted with an AF12 Active Door, also available in a version with digital thermostat.
- The single module (1 AF12 fastened to its trolley) ensures maximum safety during transport.
- The front opening allows to easily insert 1/1, 1/2 and 1/3 Gastronorm pans.
- The door can be easily opened even when multiple containers are stacked, for ease of loading.
- Featuring a built-in label holder, allowing quick identification of contents or destination.
- Thanks to its excellent isothermal characteristics it keeps meals at optimum storage temperature for a long time.
- The isothermal characteristics comply with current regulations (EC Reg. 852/2004 – HACCP-) and with the applicable technical standards (EN12571 and Accord AFNOR AC D40-007).
- The unit's design allows accurate cleaning and sanitising (EC Reg. 852/2004 –HACCP-) including using a dishwasher.
- The materials used for the manufacturing of the AF12 isothermal modules are suitable for food contact.
- Fully recyclable at the end of the operating life.
- Environmental impact decidedly smaller than that of disposable containers.

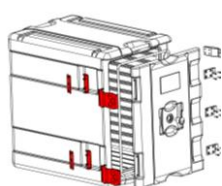
TECHNICAL CHARACTERISTICS

- Manufactured using the rotational moulding technology, allowing production of very sturdy objects without sharp edges, joints or welds, whilst assuring highly efficient temperature retention.
- Stainless steel fastening kit: practical and effective.
- AF12 module features integrated stainless steel handles, comfortable, safe and extremely functional.
- AF12 module, features a door that can be opened up to 240°, easily removable for cleaning in a dishwasher.
- AF12 module shockproof hinges, with high resistance to stresses.
- Featuring an adjustable venting valve.
- Insulated with CFC- and HCFC-free polyurethane foam.
- Container guaranteed for use at temperatures ranging between -30° and $+100^{\circ}\text{C}$.

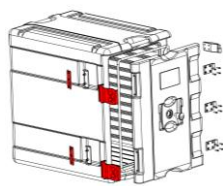
AVAILABILITY

System	Consisting of:	External dim. (mm)	Internal dim. (mm)	Capacity l	Weight Kg
Mono system: 1 AF12 module with trolley-	1 AF12 AF12H006 + 1 THS20009 + trolley 1 Mono fastening kit RRI137	505x685x830(h)	330x533x515(h)	90	22.7
Full system 2 AF 12 modules	2 AF12 AF12H006 + 1 THS20009 + trolley 1 fastening kit RRI137	505x685x1480(h)	330x533x515(h) (for each cell)	90	41.2

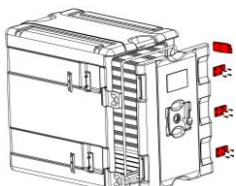
SPARE PARTS



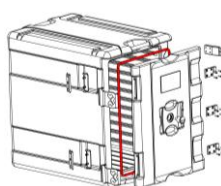
RRI112
Complete catches kit
4 pieces per package



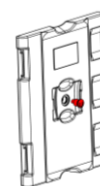
RRI004
Blade only catches kit
4 pieces per package



RRI113
Hinges kit
2 pieces per package



RRI024
Gaskets kit
5 pieces per package



RRI030
Vent valves kit
10 pieces per package



RRI136
Fastening kit
4 pieces per package



RRI137
Mono fastening kit
2 pieces per package