





# <image>

# Front opening isothermal container for the transport of hot, chilled and frozen meals

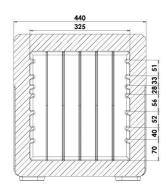
- Fitted with 7 runners with differentiated pitch, ideal to carry GN pans of different heights.
- Capacity: 63 litres.
- It assures proper heat retention, limiting the risk of bacterial proliferation whilst preserving food quality and organoleptic characteristics.
- The isothermal characteristics comply with current regulations (EC Reg. 852/2004 HACCP-) and with applicable technical standards (EN 12571 and Accord AFNOR AC D40-007).
- Easily stacked and transferred, thanks to the Smartdolly trolley.
- Produced with rotational moulding technology: the container and the door have a monolithic structure (devoid of corners, junctions and welds).
- Designed to be long lasting: performance remains basically unaltered when reused.
- Fully recyclable at the end of operating life.

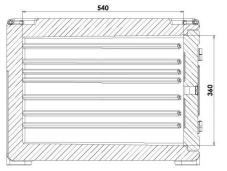
## MANUFACTURING MATERIALS

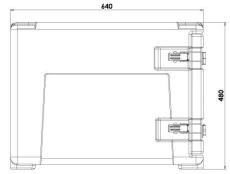
Polyethylene	inner and outer walls of the container and of the door; food contact safe	Polyurethane	insulating material between the walls of the container and of the door; free of CFC and HCFC
Silicone rubber	gasket	Fiberglass reinforced polyamide	hinges
Stainless steel	grip handles, latches	POM acetalic resin	handles covers

CHARACTERISTICS			
	Fitted with 7 runners with differentiated pitch (see dimensional drawing).	4x65 (h) 2x150 (h) 1x65 (h) 2x100 (h) 1x100 (h) 2x200 (h) 1xpiastra 1x100 (h) 1x100 (h) 1x100 (h)	It can carry: • 4 GN 1/1 h65; • 2 GN 1/1 h150; • 1 GN 1/1 h65 + 2 GN 1/1 h100; • 1 GN 1/1 h100 + 2 GN 1/1 h200; • + 1 eutectic plate +1 GN 1/1 h100 + 1 GN 1/1 h150.
	<ul> <li>Available, on request, AF7 Active Doors to extend the transport time of hot food:</li> <li>power 200W;</li> <li>cable 240V I=1.8;</li> <li>IPX4;</li> <li>heating unit with stainless steel internal protection;</li> <li>in analog or digital version.</li> </ul>		Eutectic plates: hot (red), chilled (pink), extra chilled (sand), frozen (blue) and extra frozen (green) to extend temperature retention time (upon request).
	Fitted with an easily removable door that opens up to 240° for an easy washing. Easily removable door gasket.		Stainless steel grip handles with handle cover.
	Stainless steel hook closures	00	Equipped with shockproof hinges, with high resistance to stresses.
	Equipped with adjustable vent valve.		<ul> <li>Smartdolly trolley:</li> <li>capacity 150 Kg;</li> <li>4 rubber coated, anti- tracking castors with PP core;</li> <li>castors dia: 100 mm;</li> <li>2 fixed castors;</li> <li>2 swivel castors.</li> <li>Available with chrome or stainless steel handle.</li> </ul>
P	Monolithic structure, no sharp edges, joints and welds.		Insulated with CFC and HCFC-free polyurethane foam.
°C	Guaranteed for use: -30° to +100°C.		USB data logger available (on request) to record temperature data during transport.

### **TECHNICAL SPECIFICATIONS**







Model	Code	Colour	External dim. (mm)	Internal dim. (mm)	Capacity I	Weight Kg
AF7	AF070006 AF070001 AF070004	grey/blue melange blue red	440x640xh480	325x540xh360	63	11
AF7 Active Door 240 V Digital	3B3H0016	red	440x110xh395			3.9
AF7 Active Door <b>240 V</b>	3B3H0018	red	440x110xh395			3.9
Body AF7	31230012	grey/blue melange	440x640xh480	335x540xh360	63	9.3
Hot plate GN 1/1	PEGS0003	red	530x325xh30			3
Chilled plate GN 1/1	PEGS0001	pink	530x325xh30			4
Extra chilled plate GN 1/1	PEGS9001	sand	530x325xh30			4
Frozen plate GN 1/1	PEGS0002	blue	530x325xh30			4
Extra frozen plate GN 1/1	PEGS9002	green	530x325xh30			4
Smartdolly trolley chrome handle	MAXI0019	grey/blue melange	525x750xh965			9,5
Smartdolly trolley stainless steel handle	MAXI0018	grey/blue melange	525x750xh965			9,5
Smartdolly trolley without handle	MAXI9007	grey/blue melange	525x750xh210			7
Data logger <b>USB</b>	AFG007		80x33xh14			

## **SPARE PARTS**

RRI019	RRI023	RRI113	RRI130	RRI030
Handle covers kit	Kit of gaskets	Complete hinge kit	Stainless steel interlocking kit	Vent valve kit
2 pieces per packing	5 pieces per packing	2 pieces per packing	4 pieces per packing	10 pieces per packing



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