

Keeping the right temperature



PRODUCT CATALOGUE

SDX® THERMOBOX® – THE ORIGINAL MADE IN SWEDEN SINCE 1969



SDX THERMOBOX

We at SDX[®] Thermobox[®] have been a trustworthy partner professional caterers for more than 50 years. Our part of your job is to provide security. You can focus on the food and know that from the moment it leaves the kitchen until served, stored it in the best way. The fresh ingredients and good food must be good when served.

You should also feel safe in that the technology works. The temperature is exactly right and that the boxes can withstand the sometimes rugged treatment they may face.

Correct temperature

The correct temperature is extremely important from a number of perspectives. Both to maintain the good quality and taste of the food, and to satisfy hygiene requirements.

To achieve this, the boxes are well insulated and equipped with digital temperature control to keep the temperature at the correct level during transport.





Low energy consumption

To ensure the best insulation properties, the boxes are insulated with polyurethane, which expands under high pressure and combines the outer and inner containers to form a strong and well insulated unit.

This ensures that the food is stored at the correct temperature with a very low power consumption and low operating costs.

Hygienic food handling

The completely stainless steel interior with no joints or recesses is the obvious choice for hygienic food handling. Pressed stainless steel guides, a unique technology that delivers unmatched durability, increase safety and simplify cleaning.





Ergonomic and economic

The functional and straightforward design in combination with the free-rolling wheels makes transport from kitchen to diner simple and ergonomic.

An SDX[®] Thermobox[®] is designed to be compact and lightweight, which minimises the space required during both storage and transport. This saves both resources and the environment.





Keeping the right temperature

A complete range for all your transport needs.

We offer a range of products spanning from the insulated S-box to advanced cooling and heating systems in the K- and F-boxes.

SD X THERMOBOX

| S | THERMOBOX[®] S - NEUTRAL THERMOBOX SDX can provide a full range of neutral thermobox options which include insulation only. | 8 |
|---|---|----|
| C | THERMOBOX[®] C – ACTIVE COOLING Active cooling refrigeration for storing chilled food over longer periods of time. | 12 |
| K | THERMOBOX[®] K – COMPRESSOR COOLING Extremely efficient compressor cooling accounts for the highest standards refrigeration. | 16 |
| E | THERMOBOX® E – ELECTRIC HEATING Have an advanced heating system with extremely high reliability. It keeps the temperature within the desired values and with minimal temperature fluctuations. | 20 |
| | THERMOBOX® F – CONVECTION HEATING Convection heat with added value and many benefits! Short heating time. Hot air fan to compensate temperature losses. Flexible heating cabinet. | 26 |
| | THERMOBOX[®] – COMBINATIONS Transport and storage of both hot and chilled food in the same unit. | 30 |
| | THERMOBOX [®] BANQUET Transportation with GN2/1 Containers. | 44 |
| | THERMOBOX [®] – HEATING CABINET | 46 |
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| | TROLLEYS | 53 |
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THERMOBOX® S

A box that you cool down by putting it in a cold store or using the SDX^\circledast cooling plate.

The interior is made entirely of stainless steel with pressed guides and no joints. Insulated with polyurethane, which expands under high pressure and combines the outer and inner containers to form a strong and well insulated unit.

S-boxes are ideal for food that is to be served cold as well as for transporting and storing food that is to be heated at a later stage in the process.



TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic. Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container.

Insulation: Polyurethane. Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. Wheels: 160 mm wheels, two braked and two fixed. Top frame: Stainless steel and PVC corners. Trolley frame: Reject list of stainless steel coated with PVC. S: Neutral.

THERMOBOX® S - NEUTRAL THERMOBOX

A full range of neutral thermobox options which include insulation only.

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| S60 | GUIDES | OUTER | INNER | WEIGHT |
|------|----------------------------|----------------------------------|----------------------------------|--------|
| | 4 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 870mm | w: 330mm D: 540mm H: 350mm | 37 kç |
| | Product numl | S60 (4 GN 1/1) Single ha | | |
| S90 | GUIDES | OUTER | INNER | WEIGHT |
| 0.00 | 6 x GN 1/1 | W: 525mm | W: 330mm | 41 kg |



| Product number: 122003-ZS |
|--|
| SDX Thermobox S90 (6 GN 1/1) Single handed grip handle |
| |

Product number: 122003-XS SDX Thermobox S90 (6 GN 1/1) Excenter lock

| S120 | GUIDES | OUTER | INNER | WEIGHT |
|------|----------------------------|-----------------------------------|----------------------------------|--------|
| | 8 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1190mm | W: 330mm D: 540mm H: 670mm | 45 kg |
| | Product number | 120 (8 GN 1/1) Single ha | | |

THERMOBOX® S - NEUTRAL THERMOBOX

A full range of neutral thermobox options which include insulation only.

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| S150 | GUIDES | OUTER | INNER | WEIGHT |
|------|-----------------------------|-----------------------------------|----------------------------------|--------|
| | 10 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1155mm | B: 330mm D: 540mm H: 830mm | 47 kg |
| | Product number: 1 |) (10 GN 1/1) Single hande | | |

| S180 | GUIDES | OUTER | INNER | WEIGHT |
|------|-----------------------------|-----------------------------------|-----------------------------------|--------|
| | 12 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1330mm | W: 330mm D: 540mm H: 1000mm | 50 kg |
| | Product number: 12 | (12 GN 1/1) Single hande | | |

| SS180 | GUIDES | OUTER | INNER | WEIGHT |
|-------|--------------------------------|-----------------------------------|--------------------------------------|--------|
| | 6 + 6 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1420mm | W: 330mm D: 540mm H: 510+510mm | 60 kg |
| | Product number | 5180 (6+6 GN 1/1) Single | | |

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THERMOBOX® S - NEUTRAL THERMOBOX

A full range of neutral thermobox options which include insulation only.

| S210 | GUIDES | OUTER | INNER | WEIGHT |
|------|--|---|-----------------------------------|--------|
| | 14 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1490mm | W: 330mm D: 540mm H: 1160mm | 56 kg |
| | Additional pull handles Product number: - SDX Thermobox S210 | 0 (14 GN 1/1) Single hande s on the sides are included | | |

| SS360 | GUIDES | OUTER | INNER | WEIGHT |
|-------|--|---------------------------------------|---------------------------------------|--------|
| | 12 + 12 x GN 1/1 80mm spacing | W: 935mm D: 700mm H: 1330mm | W: 330+330mm D: 540mm H: 1000mm | 100 kg |
| | Product number: 1. SDX Thermobox SS36 | 22045-ZS 0 (12+12 GN 1/1) Single h | handed grip handle | |

| SSS540 | GUIDES | OUTER | INNER | WEIGHT |
|--------|--|------------------------------------|---|-----------------|
| | 12+12+12 x GN 1/1 80mm spacing | W: 1360mm D: 700mm H: 1330mm | W: 330+330+330mm D: 540mm H: 1000mm | 1 <i>5</i> 0 kg |
| | Product number: 1220 SDX Thermobox SSS540 | |) Single handed grip handle | |

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THERMOBOX® C

A built-in cooling system with high operational reliability ensures active cooling to achieve the desired temperature. The temperature is easy to adjust to the desired level and can be read via a digital control unit.

The interior is made entirely of stainless steel with pressed guides and no joints. Insulated with polyurethane, which expands under high pressure and combines the outer and inner containers to form a strong and well insulated unit.

C-boxes are ideal for food that is to be served cold as well as for transporting and storing food that is to be heated at a later stage in the process.



TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container.

Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels, two braked and two fixed. Top frame: Stainless steel and PVC corners.

Trolley frame: Reject list of stainless steel coated with PVC.

C: Efficient compact chillers with electronic temperature control AA120, 27V DC. 230V/245W AC, insulation class IP44.

THERMOBOX[®] C – ACTIVE COOLING

Active cooling refrigeration for storing chilled food over longer periods of time.

| C60 | GUIDES | OUTER | INNER | WEIGHT |
|-----|-------------------------------|--|----------------------------------|--------|
| | 4 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 895mm | W: 330mm D: 540mm H: 350mm | 51 kg |
| | Product numb SDX Thermobox | Der: 122206-ZC C60 (4 GN 1/1) Single har | nded grip handle | |
| | Product numb | Der: 122206-XC | | |
| R . | SDX Thermobox | C60 (4 GN 1/1) Excenter I | lock | |

| 6 x GN 1/1 | W: 525mm | | |
|--------------|--|--|---|
| 80mm spacing | D: 810mm H: 1055mm | W: 330mm D: 540mm H: 510mm | 56 kg |
| | | ded grip handle | |
| | | ock | |
| | Product number SDX Thermobox CS Product number | H: 1055mm Product number: 122207-ZC SDX Thermobox C90 (6 GN 1/1) Single han Product number: 122207-XC | H: 1055mm H: 510mm Product number: 122207-ZC SDX Thermobox C90 (6 GN 1/1) Single handed grip handle |

| C120 | GUIDES | OUTER | INNER | WEIGHT |
|------|----------------------------|-----------------------------------|----------------------------------|--------|
| | 8 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1215mm | W: 330mm D: 540mm H: 670mm | 60 kg |
| | Product number: 12 | (8 GN 1/1) Single handed | grip handle | , |

| C150 | GUIDES | OUTER | INNER | WEIGHT |
|------|-----------------------------|-----------------------------------|----------------------------------|--------|
| | 10 x GN 1/1 80mm spacing | W: 525mm D: 825mm H: 1180mm | W: 330mm D: 540mm H: 830mm | 65 kg |
| | Product numbe | 150 (10 GN 1/1) Single h | | |
| 1.1 | | | | |

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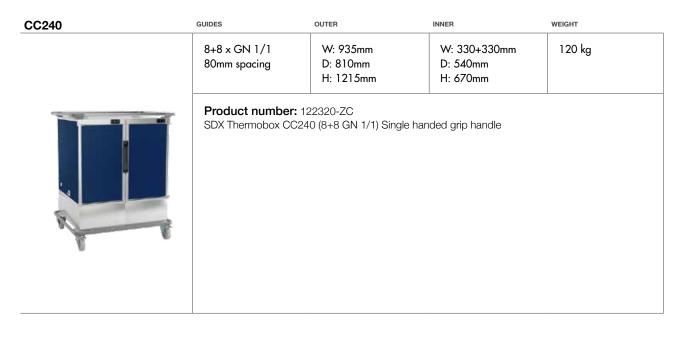
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THERMOBOX® C – ACTIVE COOLING

Active cooling refrigeration for storing chilled food over longer periods of time.

| 180 | GUIDES | OUTER | INNER | WEIGHT |
|-----|-----------------------------|-----------------------------------|-----------------------------------|--------|
| | 12 x GN 1/1 80mm spacing | W: 525mm D: 825mm H: 1355mm | W: 330mm D: 540mm H: 1000mm | 70 kg |
| | Product number | 180 (12 GN 1/1) Single h | | |

| C210 | GUIDES | OUTER | INNER | WEIGHT |
|------|---|---|-----------------------------------|--------|
| | 14 x GN 1/1 80mm spacing | W: 525mm D: 825mm H: 1515mm | W: 330mm D: 540mm H: 1160mm | 75 kg |
| | Additional pull hand Product number SDX Thermobox C | 210 (14 GN 1/1) Single dles on the sides are inc | luded | |



С

THERMOBOX® C – ACTIVE COOLING

Active cooling refrigeration for storing chilled food over longer periods of time.

| CC360 | GUIDES | OUTER | INNER | WEIGHT |
|-------|--------------------------------------|--|---------------------------------------|--------|
| | 12+12 x GN 1/1 80mm spacing | W: 935mm D: 825mm H: 1355mm | W: 330+330mm D: 540mm H: 1000mm | 140 kg |
| | Product number: SDX Thermobox CC3 | 122201-ZC 360 (12+12 GN 1/1) Single | e handed grip handle | |

| CC420 | GUIDES | OUTER | INNER | WEIGHT |
|-------|---|--|---------------------------------------|-----------------|
| | 14+14 x GN 1/1 80mm spacing | W: 935mm D: 825mm H: 1515mm | W: 330+330mm D: 540mm H: 1160mm | 1 <i>5</i> 0 kg |
| | Product number: 1 SDX Thermobox CC42 | 22265-ZC 20 (14+14 GN 1/1) Single I | nanded grip handle | |

| CCC540 | GUIDES | OUTER | INNER | WEIGHT |
|--------|--|--------------------------------------|---|--------|
| | 12+12+12 x GN 1/1 80mm spacing | W: 1360mm D: 825mm H: 1355mm | W: 330+330+330mm D: 540mm H: 1000mm | 210 kg |
| | Product number: 12 SDX Thermobox CCC8 | 22266-ZC 540 (12+12+12 GN 1/1) Si | ingle handed grip handle | |

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Reducing the Environmental Impact of Food Transport

A new generation of refrigerated containers for a sustainable future

THERMOBOX® K ECO

The new generation of compressor-based refrigerated containers from SDX represents a giant leap forward in the development of compressor cooling technology. The K-boxes comprise a completely new refrigeration unit featuring the eco-friendly refrigerant R290A. Lower total height and weight. New, highly efficient RPM-controlled fans, where the noise level has been halved to improve the working environment. Just like previous generations, the inside is made completely of stainless steel, with pressed guides and no joins. There is a digital control unit on the top edge of the box to facilitate setting and monitoring the temperature of the container.

K-boxes are excellent for food that is to be served cold, and for transporting and storing food that is to be heated up subsequently.



THERMOBOX® K ECO – COMPRESSOR COOLING

Extremely efficient compressor cooling accounts for the highest standards refrigeration.



HEIGHT

Reduced by approx. 50 mm.

REFRIGERANT

R290a. Insignificant environmental impact (GWP 3).

FANS

Latest motor technology, efficiency of 70-80%.

INSULATION

Die-cast, join-free PUR with low *k*-value.

A 50% reduction in the perceived noise level provides an improved working environment.

Reduced total weight.

TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless

stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels, two braked and two fixed.

Top frame: Stainless steel and PVC corners. Trolley frame: Reject list of stainless steel coated with PVC.

K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital temperature regulation. 230V/190W

THERMOBOX® K ECO – COMPRESSOR COOLING

Extremely efficient compressor cooling accounts for the highest standards refrigeration.

| K60 ECO | GUIDES | OUTER | INNER | WEIGHT |
|---------|----------------------------|----------------------------------|----------------------------------|--------|
| | 4 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 925mm | W: 330mm D: 540mm H: 350mm | 65 kg |
| | Product number | 60 ECO (4 GN 1/1) Single | | |

| K90 ECO | GUIDES | OUTER | INNER | WEIGHT |
|---------|----------------------------|-----------------------------------|----------------------------------|--------|
| | 6 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1085mm | B: 330mm D: 540mm H: 510mm | 70 kg |
| | Product number: 1 | ECO (6 GN 1/1) Single har | | |

| K120 ECO | GUIDES | OUTER | INNER | WEIGHT |
|----------|----------------------------|-----------------------------------|----------------------------------|--------|
| | 8 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1245mm | W: 330mm D: 540mm H: 670mm | 75 kg |
| | Product number: 12 | ECO (8 GN 1/1) Single ha | | |

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K

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THERMOBOX® K ECO – COMPRESSOR COOLING

Extremely efficient compressor cooling accounts for the highest standards refrigeration.

| K150 ECO | GUIDES | OUTER | INNER | WEIGHT |
|----------|-----------------------------|-----------------------------------|----------------------------------|--------|
| | 10 x GN 1/1 80mm spacing | W: 525mm D: 770mm H: 1400mm | W: 330mm D: 540mm H: 830mm | 80 kg |
| | Product number: 12 | ECO (10 GN 1/1) Single h | | |

| K180 ECO | GUIDES | OUTER | INNER | WEIGHT |
|----------|---|---|-----------------------------------|--------|
| | 12 x GN 1/1 80mm spacing | W: 525mm D: 770mm H: 1 <i>5</i> 75mm | W: 330mm D: 540mm H: 1000mm | 85 kg |
| | Additional pull handles Product number: 13 SDX Thermobox K180 | ECO (12 GN 1/1) Single h on the sides are included | | |

| | 4 x GN 1/1 | W/ 505 | | |
|---------|---|--|-----------------------------------|-------|
| 80 | Omm spacing | W: 525mm D: 770mm H: 1735mm | W: 330mm D: 540mm H: 1160mm | 90 kg |
| P SI | <i>dditional pull handles c</i> roduct number: 12: DX Thermobox K180 E | ECO (14 GN 1/1) Single has no the sides are included | | |

K

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THERMOBOX® E

Has an efficient heating system with high operational reliability that heats the box up to the desired temperature. The temperature is easy to adjust and read via a digital control unit.

The interior is made entirely of stainless steel with pressed guides and no joints. Insulated with polyurethane, which expands under high pressure and combines the outer and inner containers to form a strong and well insulated unit.

E-boxes are ideal for storing hot food and preserving the quality of the food during transport.



Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic

Wheels: 160 mm wheels, two braked and two fixed. **Top frame:** Stainless steel and PVC corners. **Trolley frame:** Reject list of stainless steel coated with PVC.

E: Heating system with digital temperature regulation, foil heating element, insulation class IP 44.

THERMOBOX[®] E – ELECTRIC HEATING

Have an advanced heating system with extremely high reliability. It keeps the temperature within the desired values and with minimal temperature fluctuations.

| E60 | GUIDES | OUTER | INNER | WEIGHT | |
|-----|---|-------------------------------------|----------------------------------|--------|--|
| | 4 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 895mm | W: 330mm D: 540mm H: 350mm | 41 kg | |
| | 230V/280W Product number: 122006-ZE SDX Thermobox E60 (4 GN 1/1) Single handed grip handle | | | | |
| 1 | Product number: 12 SDX Thermobox E60 (| 22006-XE 4 GN 1/1) Excenter lock | | | |

| E90 | GUIDES | OUTER | INNER | WEIGHT | | |
|-----|----------------------------|---|----------------------------------|--------|--|--|
| | 6 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1055mm | W: 330mm D: 540mm H: 510mm | 45 kg | | |
| | | 230V/650W Product number: 122004-ZE SDX Thermobox E90 (6 GN 1/1) Single handed grip handle Product number: 122004-XE SDX Thermobox E90 (6 GN 1/1) Excenter lock | | | | |
| A C | | | | | | |
| | | | | | | |

| E120 | GUIDES | OUTER | INNER | WEIGHT |
|------|---|-----------------------------------|----------------------------------|--------|
| | 8 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1215mm | W: 330mm D: 540mm H: 670mm | 48 kg |
| | 230V/650W Product number: 122027-ZE SDX Thermobox E120 (8 GN 1/1) Single handed grip handle Product number: 122027-XE SDX Thermobox E120 (8 GN 1/1) Excenter lock | | | |

| EE120 | GUIDES | OUTER | INNER | WEIGHT | |
|-------|--|--|--------------------------------------|--------|--|
| | 4+4 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1310mm | W: 330mm D: 540mm H: 350+350mm | 54 kg | |
| | 2 x 230V/280W Product number: 1 SDX Thermobox EE12 | 22013-ZE 10 (4+4 GN 1/1) Single han | ided grip handle | | |
| | Product number: 122013-XE SDX Thermobox EE120 (4+4 GN 1/1) Excenter lock | | | | |
| | | | | | |

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E

THERMOBOX® E – ELECTRIC HEATING

Have an advanced heating system with extremely high reliability. It keeps the temperature within the desired values and with minimal temperature fluctuations.

| EE150 | GUIDES | OUTER | INNER | WEIGHT | |
|-------|---|-----------------------------------|--------------------------------------|--------|--|
| | 6+4 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1285mm | W: 330mm D: 540mm H: 350+350mm | 56 kg | |
| | 230V/650W + 230V Product number SDX Thermobox EE | | handed grip handle | | |
| | Produktnummer: 122062-XE SDX Thermobox EE150 (6+4 GN 1/1) Excenter lock | | | | |
| | | | | | |

| E180 | GUIDES | OUTER | INNER | WEIGHT |
|------|--|--|-----------------------------------|--------|
| | 12 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1355mm | W: 330mm D: 540mm H: 1000mm | 60 kg |
| 1 | 230V/800W Product numbe SDX Thermobox E | er: 122033-ZE E180 (12 GN 1/1) Single h | anded grip handle | |
| | Product number SDX Thermobox E | er: 122033-XE 5180 (12 GN 1/1) Excente | r lock | |
| | | | | |

| EE180 | GUIDES | OUTER | INNER | WEIGHT |
|-------|---|--|--------------------------------------|--------|
| | 8+4 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1445mm | W: 330mm D: 540mm H: 670+350mm | 60 kg |
| | 230V/650W + 230V Product number SDX Thermobox EE | | anded grip handle | |
| | Product number SDX Thermobox EE | : 122104-XE 180 (8+4 GN 1/1) Excenter | r lock | |
| | | | | |

| EE180 | GUIDES | OUTER | INNER | WEIGHT |
|-------|---|-----------------------------------|--------------------------------------|--------|
| | 6+6 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1445mm | W: 330mm D: 540mm H: 510+510mm | 70 kg |
| | 230V/650W + 230V/650W Product number: 122102-ZE SDX Thermobox EE180 (6+6 GN 1/1) Single handed grip handle Product number: 122102-XE SDX Thermobox EE180 (6+6 GN 1/1) Excenter lock | | | |
| | | | | |

E

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THERMOBOX[®] E – ELECTRIC HEATING

Have an advanced heating system with extremely high reliability. It keeps the temperature within the desired values and with minimal temperature fluctuations.

| EE210 | GUIDES | OUTER | INNER | WEIGHT |
|-------|----------------------------|--|--------------------------------------|--------|
| | 8+6 GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1605mm | W: 330mm D: 540mm H: 670+510mm | 74 kg |
| | | | 01 | |
| | | 22155-XE 0 (8+6 GN 1/1) Excenter I on the sides are included | | |

| EE240 | GUIDES | OUTER | INNER | WEIGHT |
|-------|---|--|--------------------------------------|--------|
| | 8+8 x GN 1/1 80mm spacing | W: 930mm D: 700mm H: 1215mm | W: 330+330mm D: 540mm H: 670mm | 96 kg |
| | 2 x 230V/650W Product number: 1 SDX Thermobox EE24 | 22132-ZE 40 (8+8 GN 1/1) Single har | nded grip handle | |

| EE360 | GUIDES | OUTER | INNER | WEIGHT |
|-------|--|---------------------------------------|---------------------------------------|--------|
| | 12+12 x GN 1/1 80mm spacing | W: 930mm D: 700mm H: 1355mm | W: 330+330mm D: 540mm H: 1000mm | 120 kg |
| | 2 x 230V/800W Product number: 1: SDX Thermobox EE36 | 22048-ZE 0 (12+12 GN 1/1) Single I | nanded grip handle | |

| EEE540 | GUIDES | OUTER | INNER | WEIGHT |
|--------|--|--------------------------------------|---|--------|
| | 12+12+12 x GN 1/1 80mm spacing | W: 1360mm D: 700mm H: 1355mm | W: 330+330+330mm D: 540mm H: 1000mm | 180 kg |
| | 3 x 230V/800W Product number: 12 SDX Thermobox EEE5 | 22050-ZE 40 (12+12+12 GN 1/1) Sir | ngle handed grip handle | |

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A CLASSIC IN ANALOGUE DESIGN

F180 is and has been a true servant in many commercial kitchens for several years. We now offer this model in an updated Classic design for you who are looking for an affordable alternative.

Their reliable heating system ensures good food hygiene and efficient food transport. Combined with very efficient insulation, this ensures both low operating costs and a food quality that is evident from the appreciation of diners. As with all our boxes, they have a robust and stable design.



THERMOBOX® F180 Classic

| E180 CLASSIC | GUIDES OU | ITER | INNER | WEIGHT |
|--------------|--|--|-----------------------------------|---|
| | 80mm spacing | W: 525mm D: 700mm H: 1330mm | W: 330mm D: 540mm H: 1000mm | 65 kg |
| • | 230V/1000W Produktnummer: 1220 SDX Thermobox F180 Cla Product number: 1220 SDX Thermobox F180 Cla | ussic (12 GN 1/1) Singl 99-XCL | 0. | ndle |
| | TECHNICAL SPECIFICATION Exterior walls: ABS plastic. Inner container: Welded con in stainless steel. Guides: Stainless steel, pressed from the inner container. | Door: Interior mo tainer ABS plastic exterior Thermometer: | ade of stainless steel. or. | Top frame: Stainless steel and PVC corners. Trolley frame: Reject list of stainles steel coated with PVC. F: Efficient convection heating system, with electronic temperature control, |

TOP FRAME WITH FUNCTION

All our boxes have a top frame in stainless steel and corners in durable PVC. This simplifies movement in all directions and makes handling ergonomic. The space on the top of the box can be used for effortless transport of, for example, a thermobox future with groceries.



THERMOBOX® F

With efficient convection heating and hot-air fans to maintain a uniform temperature throughout the box. The flow of hot air forms a buffer around the food, which compensates for undesirable heat losses. The temperature is easy to adjust to the desired level and can be read via a digital control unit.

The interior is made entirely of stainless steel with pressed guides and no joints. Insulated with polyurethane, which expands under high pressure and combines the outer and inner containers to form a strong and well insulated unit.

F-boxes are ideal for storing hot food where the quality of the food is maintained during transport.

TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels with rubber tires, two braked and two fixed.

F: Efficient convection heating system, with electronic temperature control, insulation class IP 44, 230V/1000W.

THERMOBOX® F – CONVECTION HEATING

Convection heat with added value and many benefits! Short heating time. Hot air fan to compensate temperature losses. Flexible heating cabinet.

| F60 | GUIDES | OUTER | INNER | WEIGHT | | |
|-----|--|--|----------------------------------|--------|--|--|
| | 4 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 895mm | W: 330mm D: 540mm H: 350mm | 51 kg | | |
| | 230V/550W Product number SDX Thermobox F6 | r: 122006-ZF 60 (4 GN 1/1) Single han | ded grip handle | | | |
| | | Product number: 122006-XF SDX Thermobox F60 (4 GN 1/1) Excenter lock | | | | |

| F90 | GUIDES | OUTER | INNER | WEIGHT | |
|-----|----------------------------|-----------------------------------|----------------------------------|--------|--|
| | 6 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1055mm | W: 330mm D: 540mm H: 510mm | 54 kg | |
| | Product number | 0 (6 GN 1/1) Single hand | | | |

| F120 | GUIDES | OUTER | INNER | WEIGHT |
|------|--|---|----------------------------------|--------|
| | 8 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1215mm | W: 330mm D: 540mm H: 670mm | 57 kg |
| | 230V/550W Product numbe SDX Thermobox F | e r: 122027-ZF 120 (8 GN 1/1) Single ha | nded grip handle | |
| | Product numbe SDX Thermobox F | er: 122027-XF 120 (8 GN 1/1) Excenter | lock | |
| | | | | |

| F150 | GUIDES | OUTER | INNER | WEIGHT |
|------|-----------------------------|-----------------------------------|----------------------------------|--------|
| | 10 x GN 1/1 80mm spacing | W: 525mm D: 770mm H: 1180mm | W: 330mm D: 540mm H: 830mm | 61 kg |
| | Product number: | 0 (10 GN 1/1) Single hand | | |

6

E

4

THERMOBOX® F – CONVECTION HEATING

Convection heat with added value and many benefits! Short heating time. Hot air fan to compensate temperature losses. Flexible heating cabinet.

| F180 | GUIDES | OUTER | INNER | WEIGHT |
|------|-----------------------------|---|-----------------------------------|--------|
| | 12 x GN 1/1 80mm spacing | W: 525mm D: 770mm H: 1355mm | W: 330mm D: 540mm H: 1000mm | 65 kg |
| | Product numbe | 180 (12 GN 1/1) Single h r: 122033-XF | | |
| | SDX Thermobox F | 180 (12 GN 1/1) Excente | r lock | |

| FF180 | GUIDES | OUTER | INNER | WEIGHT |
|-------|---|-----------------------------------|--------------------------------------|--------|
| | 6+6 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1445mm | W: 330mm D: 540mm H: 510+510mm | 65 kg |
| | 2x230V/550W Product number: 122134-ZF SDX Thermobox FF180 (6+6 GN 1/1) Single handed grip handle Product number: 122134-XF SDX Thermobox FF180 (6+6 GN 1/1) Excenter lock | | | |

| F210 | GUIDES | OUTER | INNER | WEIGHT |
|------|-----------------------------|--|-----------------------------------|--------|
| | 14 x GN 1/1 80mm spacing | W: 525mm D: 770mm H: 1515mm | W: 330mm D: 540mm H: 1160mm | 70 kg |
| | | 22070-ZF (14 GN 1/1) Single hander on the sides are included | d grip handle | |
| | | 22070-XF (14 GN 1/1) Excenter lock on the sides are included | | |

| FF210 | GUIDES | OUTER | INNER | WEIGHT |
|-------|------------------------------|--|--------------------------------------|--------|
| | 8+6 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1605mm | W: 330mm D: 540mm H: 670+510mm | 70 kg |
| | | : 122135-ZF 210 (8+6 GN 1/1) Single illes on the sides are inclu | S . | |
| | | 122135-XF 210 (8+6 GN 1/1) Excer files on the sides are inclu | | |

12

F

<u>6</u> 8

THERMOBOX® F – CONVECTION HEATING

Convection heat with added value and many benefits! Short heating time. Hot air fan to compensate temperature losses. Flexible heating cabinet.

| FF240 | GUIDES | OUTER | INNER | WEIGHT | |
|-------|---|-----------------------------------|--|--------|--|
| | 8+8 x GN 1/1 80mm spacing | W: 930mm D: 750mm H: 1215mm | W: 330+330mm D: 540mm H: 670+670mm | 110 kg | |
| | 2 x 230V/550W Product number: 122132-ZF SDX Thermobox FF240 (8+8 GN 1/1) Single handed grip handle | | | | |

| FF360 | GUIDES | OUTER | INNER | WEIGHT |
|-------|--|---------------------------------------|---------------------------------------|--------|
| | 12+12 x GN 1/1 80mm spacing | W: 930mm D: 770mm H: 1355mm | W: 330+330mm D: 540mm H: 1000mm | 130 kg |
| | 2 x 230V/1000W Product number: 1 SDX Thermobox FF36 | 22048-ZF 0 (12+12 GN 1/1) Single h | anded grip handle | |

| FF420 | GUIDES | OUTER | INNER | WEIGHT |
|-------|--|---------------------------------------|---------------------------------------|--------|
| | 14+14 x GN 1/1 80mm spacing | W: 930mm D: 770mm H: 1515mm | W: 330+330mm D: 540mm H: 1160mm | 140 kg |
| | 2 x 230V/1000W Product number: 12 SDX Thermobox FF420 | 22057-ZF) (14+14 GN 1/1) Single h | anded grip handle | |

| FFF540 | GUIDES | OUTER | INNER | WEIGHT |
|--------|--|--------------------------------------|---|--------|
| | 12+12+12 x GN 1/1 80mm spacing | W: 1360mm D: 770mm H: 1355mm | W: 330+330+330mm D: 540mm H: 1000mm | 195 kg |
| | 3 x 230V/1000W Product number: 12 SDX Thermobox FFF54 | 22136-ZF 40 (12+12+12 GN 1/1) Sin | gle handed grip handle | |

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F

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COMBINATIONS

A SUCCESSFUL COMBINATION!

To meet different needs, SDX[®] has many solutions for a successful combination with cooling and heating in the same Thermobox[®] with or without active cooling or electronic heating. All variants have the renowned quality of SDX[®] and contains all-stainless steel interiors i.e. pressed guides in stainless inner receptacles.



| | THERMOBOX[®] SE Neutral and electric heating combination. | 32 |
|---|---|----|
| | THERMOBOX[®] SF Neutral and convection heating combination. | 34 |
| | THERMOBOX[®] CE Activ cooling and electric heating combination. | 36 |
| 1 | THERMOBOX® CF Activ cooling and convection heating combination. | 38 |
| | THERMOBOX® KE Compressor cooling ECO and electric heating combination. | 40 |
| | THERMOBOX[®] KF Compressor cooling ECO and convection heating combination. | 42 |

MAKE YOUR OWN COMBINATION

If you are struggeling to find the perfect combination for your needs we can help you combine your own Thermobox[®]. We can combine all our modules from the smallest volume with 4 guides to our largest volume with 14 guides.

Please contact us about your food transportation needs and we will give you the solution.





THERMOBOX[®] SE

Exterior walls: ABS plastic. Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container.

Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels, two braked and two fixed. Top frame: Stainless steel and PVC corners. Trolley frame: Reject list of stainless steel coated with PVC. S: Neutral E: Heating system, with electronic temperature control Foil elements, insulation class IP 44.

| E120 | GUIDES | OUTER | INNER S | INNER E | WEIGHT |
|------|--|---|----------------------------------|----------------------------------|--------|
| | 4+4 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1310mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 350mm | 52 kg |
| | Neutral + 230V/280 Product number SDX Thermobox SI Product number SDX Thermobox SI | r: 122010-ZSE E120 (4+4 GN 1/1) r: 122010-XSE | 0 01 | handle | |

| SE150 | GUIDES | OUTER | INNER S | INNER E | WEIGHT |
|-------|--|---------------------------------------|----------------------------------|----------------------------------|--------|
| | 4+6 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1285mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 510mm | 56 kg |
| | Neutral + 230V/65 Product numbe SDX Thermobox S | | Single handed grip | handle | |
| | Product numbe SDX Thermobox S | er: 122060-XSE E150 (4+6 GN 1/1) E | Excenter lock | | |
| | | | | | |

| SE180 | GUIDES | OUTER | INNER S | INNER E | WEIGHT | |
|-------|---|-----------------------------------|----------------------------------|----------------------------------|--------|--|
| | 4+8 x GN 1/1 80mm spacing | B: 525mm D: 700mm H: 1445mm | B: 330mm D: 540mm H: 350mm | B: 330mm D: 540mm H: 670mm | 60 kg | |
| | Neutral + 230V/650W Product number: 122105-ZSE SDX Thermobox SE180 (4+8 GN 1/1) Single handed grip handle | | | | | |
| | Product number: SDX Thermobox SE | | xcenter lock | | | |

<u>8</u> 4

Neutral and electric heating combination.

| SE180 | GUIDES | OUTER | INNER S | INNER E | WEIGHT | |
|-------|--|-----------------------------------|----------------------------------|----------------------------------|--------|--|
| | 6+6 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1445mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 510mm | 63 kg | |
| | Neutral + 230V/650W Product number: 122100-ZSE SDX Thermobox SE180 (6+6 GN 1/1) Single handed grip handle | | | | | |
| | Product number: SDX Thermobox SE | | xcenter lock | | | |

| SE210 | GUIDES | OUTER | INNER S | INNER E | WEIGHT | | |
|-------|---|-----------------------------------|----------------------------------|----------------------------------|--------|--|--|
| | 6+8 x GN 1/1 80mm spacing | W: 525mm D: 700mm H: 1605mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 670mm | 67 kg | | |
| | Neutral + 230V/650W Product number: 122151-ZSE SDX Thermobox SE210 (6+8 GN 1/1) Single handed grip handle Additional pull handles on the sides are included | | | | | | |
| | Product number: 122151-XSE SDX Thermobox SE210 (6+8 GN 1/1) Excenter lock Additional pull handles on the sides are included | | | | | | |

| SE240 | GUIDES | OUTER | INNER S | INNER E | WEIGHT | | |
|-------|------------------------------|---|----------------------------------|----------------------------------|--------|--|--|
| | 8+8 x GN 1/1 80mm spacing | W: 930mm D: 700mm H: 1215mm | W: 330mm D: 540mm H: 670mm | W: 330mm D: 540mm H: 670mm | 86 kg | | |
| | Product number | Neutral + 230V/650W Product number: 122130-ZSE SDX Thermobox SE240 (8+8 GN 1/1) Single handed grip handle | | | | | |
| | | | | | | | |

| SE360 | GUIDES | OUTER | INNER S | INNER E | WEIGHT |
|-------|--|-----------------------------------|-----------------------------------|-----------------------------------|--------|
| | 12+12 x GN 1/1 80mm spacing | W: 930mm D: 700mm H: 1355mm | W: 330mm D: 540mm H: 1000mm | W: 330mm D: 540mm H: 1000mm | 104 kg |
| | Neutral + 230V/800 Product number: SDX Thermobox SE | 122046-ZSE |) Single handed grip | handle | |

<u>8</u> 6

SE



THERMOBOX[®] SF

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels, two braked and two fixed.

Top frame: Stainless steel and PVC corners. Trolley frame: Reject list of stainless steel coated with PVC. S: Neutral.

F: Efficient convection heating system, with electronic temperature control, insulation class IP 44, 230V/1000W.

| SF150 | GUIDES | OUTER | INNER S | INNER F | WEIGHT |
|-------|--|--|----------------------------------|----------------------------------|--------|
| | 4+6 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1285mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 350mm | 62 kg |
| | Neutral + 230V/550 Product number SDX Thermobox SF Product number SDX Thermobox SF | : 122060-ZSF 150 (4+6 GN 1/1) S : 122060-XSF | 0 01 | andle | |

| SF180 | GUIDES | OUTER | INNER S | INNER F | WEIGHT |
|-------|--|---|----------------------------------|----------------------------------|--------|
| | 6+6 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1445mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 510mm | 65 kg |
| | Neutral + 230V/550 Product numbe SDX Thermobox SI | | Single handed grip I | nandle | |
| | Product number SDX Thermobox SI | r: 122105-XSF F180 (6+6 GN 1/1) E | Excenter lock | handle | |
| | | | | | |

| SF210 | GUIDES | OUTER | INNER S | INNER F | WEIGHT |
|-------|-------------------------------|---|----------------------------------|----------------------------------|--------|
| | 4+10 x GN 1/1 80mm spacing | W: 525mm D: 770mm H: 1605mm | W: 330mm D: 540mm H: 830mm | W: 330mm D: 540mm H: 350mm | 80 kg |
| | | | , 0 | o handle | |
| | | er: 122065-XSF SF210 (4+10 GN 1/1 ndles on the sides are | / | | |

THERMOBOX[®] SF

Neutral and convection heating combination.

| F240 | GUIDES | OUTER | INNER S | INNER F | WEIGHT |
|------|---|-----------------------------------|----------------------------------|----------------------------------|--------|
| | 8+8 x GN 1/1 80mm spacing | W: 930mm D: 750mm H: 1215mm | W: 330mm D: 540mm H: 670mm | W: 330mm D: 540mm H: 670mm | 90 kg |
| | Neutral + 230V/550 Product number SDX Thermobox SF | | ingle handed grip l | handle | |

| SF360 | GUIDES | OUTER | INNER S | INNER F | WEIGHT |
|-------|--|-----------------------------------|-----------------------------------|-----------------------------------|--------|
| | 12 + 12 x GN 1/1 80mm spacing | W: 930mm D: 770mm H: 1355mm | W: 330mm D: 540mm H: 1000mm | W: 330mm D: 540mm H: 1000mm | 115 kg |
| | Neutral + 230V/100 Product number: SDX Thermobox SF | 122046-ZSF |) Single handed grip |) handle | |

| SF420 | GUIDES | OUTER | INNER S | INNER F | WEIGHT |
|-------|---|-----------------------------------|-----------------------------------|-----------------------------------|--------|
| | 14 + 14 x GN 1/1 80mm spacing | W: 930mm D: 770mm H: 1515mm | W: 330mm D: 540mm H: 1160mm | W: 330mm D: 540mm H: 1160mm | 126 kg |
| | Neutral + 230V/1000 Product number: SDX Thermobox SF | 122067-ZSF | Single handed grip | handle | |



THERMOBOX® CE

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless

stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels, two braked and two fixed.

Top frame: Stainless steel and PVC corners. Trolley frame: Reject list of stainless steel coated with PVC.

C: Efficient compact chillers with electronic temperature control AA120/245W, insulation class IP44. E: Patented, efficient heating system, with electronic temperature control Foil elements, insulation class IP 44.

| 4 x GN 1/1 mm spacing A120/245W + 230' roduct number: | | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 350mm | 70 kg |
|--|------------------|----------------------------------|----------------------------------|--------------------------|
| roduct number: | | | | |
| JX Thermobox CE | 120 (4+4 GN 1/1) | Single handed grip | handle | |
| | | Excenter lock | | |
| | oduct number | oduct number: 122300-XCE | | oduct number: 122300-XCE |

| CE150 | GUIDES | OUTER | INNER C | INNER E | WEIGHT |
|-------|--|---|----------------------------------|----------------------------------|--------|
| | 4+6 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1285mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 510mm | 70 kg |
| | AA120/245W + 23 Product numbe SDX Thermobox C | | Single handed grip | handle | |
| | Product numbe SDX Thermobox C | r: 122211-XCE E150 (4+6 GN 1/1) | Excenter lock | | |
| | | | | | |

| CE180 | GUIDES | OUTER | INNER C | INNER E | WEIGHT |
|-------|---|-----------------------------------|----------------------------------|----------------------------------|--------|
| | 4+8 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1445mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 670mm | 75 kg |
| | AA120/245W + 230 Product number SDX Thermobox CE | : 122203-ZCE | Single handed grip I | nandle | |
| | Product number SDX Thermobox CE | | Excenter lock | | |

CE

<u>6</u> 6

Activ cooling and electric heating combination.

| CE180 | GUIDES | OUTER | INNER C | INNER E | WEIGHT |
|-------|---|---|----------------------------------|----------------------------------|--------|
| | 6+6 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1445mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 510mm | 75 kg |
| | AA120/245W + 2 Product number SDX Thermobox (| | Single handed grip | handle | |
| | Product numbers SDX Thermobox (| er: 122215-XCE CE180 (6+6 GN 1/1) | Excenter lock | | |

| CE210 | GUIDES | OUTER | INNER C | INNER E | WEIGHT |
|-------|--|--|----------------------------------|----------------------------------|--------|
| | 6+8 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1605mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 670mm | 85 kg |
| | AA120/245W + 230 Product number SDX Thermobox CE Additional pull hand Product number SDX Thermobox CE Additional pull hand | : 122251-ZCE E210 (6+8 GN 1/1) \$ Iles on the sides are : 122251-XCE E210 (6+8 GN 1/1) [| included Excenter lock | andle | |

| CE240 | GUIDES | OUTER | INNER C | INNER E | WEIGHT |
|-------|---|-----------------------------------|----------------------------------|----------------------------------|--------|
| | 8+8 x GN 1/1 80mm spacing | W: 930mm D: 810mm H: 1215mm | W: 330mm D: 540mm H: 670mm | W: 330mm D: 540mm H: 670mm | 100 kg |
| | AA120/245W + 230 Product number SDX Thermobox CE | 122262-ZCE | ingle handed grip h | andle | |

| CE360 | GUIDES | OUTER | INNER C | INNER E | WEIGHT |
|-------|---|-----------------------------------|-----------------------------------|-----------------------------------|--------|
| | 12 + 12 × GN 1/1 80mm spacing | W: 930mm D: 825mm H: 1355mm | W: 330mm D: 540mm H: 1000mm | W: 330mm D: 540mm H: 1000mm | 115 kg |
| | AA120/245W + 230 Product number SDX Thermobox CE | : 122220-ZCE | I) Single handed grip | handle | |

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<u>8</u> 6



THERMOBOX[®] CF

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. Wheels: 160 mm wheels, two braked and two fixed. Top frame: Stainless steel and PVC corners.

Trolley frame: Reject list of stainless steel coated with PVC.

C: Efficient compact chillers with electronic temperature control AA120/245W, insulation class IP44.

F: Efficient convection heating system, with electronic temperature control, insulation class IP 44, 230V/1000W.

| CF150 | GUIDES | OUTER | INNER C | INNER F | WEIGHT |
|-------|--|--------------------------------------|----------------------------------|----------------------------------|--------|
| | 4+6 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1285mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 510mm | 70 kg |
| | AA120/245W + 23 Product numbe SDX Thermobox C | | Single handed grip | handle | |
| | Product number SDX Thermobox C | er: 122282-XCF CF150 (4+6 GN 1/1) | Excenter lock | | |
| | | | | | |

| CF180 | GUIDES | OUTER | INNER C | INNER F | WEIGHT |
|-------|--|--------------------------------------|----------------------------------|----------------------------------|--------|
| | 6+6 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1445mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 510mm | 75 kg |
| | AA120/245W + 23 Product numbe SDX Thermobox C | | Single handed grip | handle | |
| | Product number SDX Thermobox C | er: 122215-XCF CF180 (6+6 GN 1/1) | Excenter lock | | |
| | | | | | |

| 4+8 > | CN 1/1 | | | | |
|----------------------------------|-----------------|-----------------------------------|----------------------------------|----------------------------------|-------|
| 80mn | n spacing | W: 525mm D: 810mm H: 1445mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 670mm | 75 kg |
| Prod SDX ⁻ Prod | luct number: 12 | 22284-ZCF 30 (4+8 GN 1/1) Si | ngle handed grip ha | ndle | |

THERMOBOX[®] CF

Activ cooling and convection heating combination.

| CF210 | GUIDES | OUTER | INNER C | INNER F | WEIGHT |
|-------|------------------------------|--|----------------------------------|----------------------------------|--------|
| | 6+8 x GN 1/1 80mm spacing | W: 525mm D: 810mm H: 1605mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 670mm | 80 kg |
| | | | 0 01 | handle | |
| | | er: 122251-XCF CF210 (6+8 GN 1/1) ndles on the sides an | | | |

| CF240 | GUIDES | OUTER | INNER C | INNER F | WEIGHT |
|-------|---|-----------------------------------|----------------------------------|----------------------------------|--------|
| | 8+8 x GN 1/1 80mm spacing | W: 930mm D: 810mm H: 1215mm | W: 330mm D: 540mm H: 670mm | W: 330mm D: 540mm H: 670mm | 115 kg |
| | AA120/245W + 230 Product number SDX Thermobox CF | : 122068-ZCF | ingle handed grip h | andle | |

| CF360 | GUIDES | OUTER | INNER C | INNER F | WEIGHT |
|-------|--|-----------------------------------|-----------------------------------|-----------------------------------|--------|
| | 12+12 x GN 1/1 80mm spacing | W: 930mm D: 825mm H: 1355mm | W: 330mm D: 540mm H: 1000mm | W: 330mm D: 540mm H: 1000mm | 135 kg |
| | AA120/245W + 230 Product number: SDX Thermobox CF | 122220-ZCF |) Single handed grip | handle | |

| CF420 | GUIDES | OUTER | INNER C | INNER F | WEIGHT |
|-------|---|-----------------------------------|-----------------------------------|-----------------------------------|--------|
| | 14+14 x GN 1/1 80mm spacing | W: 930mm D: 825mm H: 1515mm | W: 330mm D: 540mm H: 1160mm | W: 330mm D: 540mm H: 1160mm | 145 kg |
| | AA120/245W + 230 Product number: SDX Thermobox CF4 | 122069-ZCF | Single handed grip | handle | |

12 12

14 14

CF



THERMOBOX® KE

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels, two braked and two fixed. **Top frame:** Stainless steel and PVC corners. **Trolley frame:** Reject list of stainless steel coated with PVC.

K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital temperature regulation.

E: Patented, efficient heating system, with electronic temperature control Foil elements, insulation class IP 44.

KE120 ECO



| | | H: 350mm | H: 350mm | |
|--|------------|---------------------|------------|--|
| 230V/190W AC + 2 Product number: SDX Thermobox KF | 122080-ZKE | /1) Single handed g | rip handle | |
| Product numbers | | /1) Excenter lock | | |

| KE150 ECO | GUIDES | OUTER | INNER K | INNER E | WEIGHT |
|-----------|--------------|----------|----------|----------|--------|
| | 4+6 x GN 1/1 | B: 525mm | W: 330mm | W: 330mm | 89 ka |



| 4+6 x GN 1/1 80mm spacing | B: 525mm D: 750mm H: 1505mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 510mm | 89 kg |
|--|-----------------------------------|----------------------------------|----------------------------------|-------|
| 230V/190W AC + 23 Product number: SDX Thermobox KF ⁻ Product number: | 122078-ZKE 150 ECO (4+6 GN 1, | /1) Single handed g | rip handle | 1 |

SDX Thermobox KF150 ECO (4+6 GN 1/1) Excenter lock

KE180 ECO GUIDES OUTER INNER K INNER E WEIGHT W: 330mm 6+6 x GN 1/1 W: 525mm W: 330mm 94 kg D: 750mm D: 540mm D: 540mm 80mm spacing H: 510mm H: 510mm H: 1665mm 230V/245W AC + 230V/650W Product number: 122072-ZKE SDX Thermobox KE180 ECO (6+6 GN 1/1) Single handed grip handle Product number: 122072-XKE SDX Thermobox KE180 ECO (6+6 GN 1/1) Excenter lock

THERMOBOX® KE

Compressor cooling and electric heating combination.

| KE210 ECO | GUIDES | OUTER | INNER K | INNER E | WEIGHT |
|-----------|------------------------------|--|----------------------------------|----------------------------------|--------|
| | 6+8 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1825mm | W: 330mm D: 540mm H: 670mm | W: 330mm D: 540mm H: 510mm | 100 kg |
| | | | , 0 | l grip handle | |
| | | r: 122073-XKE E210 ECO (6+8 GN dles on the sides are | , | | |
| R | | | | | |

| KE240 ECO | GUIDES | OUTER | INNER K | INNER E | WEIGHT |
|-----------|--|-----------------------------------|----------------------------------|----------------------------------|--------|
| | 8+8 x GN 1/1 80mm spacing | W: 930mm D: 750mm H: 1245mm | W: 330mm D: 540mm H: 670mm | W: 330mm D: 540mm H: 670mm | 105 kg |
| | 230V/190W AC + 2 Product number SDX Thermobox KE | : 122074-ZKE | 1/1) Single handed g | rip handle | |

| KE360 ECO | GUIDES | OUTER | INNER K | INNER E | WEIGHT |
|-----------|---|--|-----------------------------------|-----------------------------------|--------|
| | 12+12 x GN 1/1 80mm spacing | W: 930mm D: 770mm H: 1 <i>5</i> 75mm | W: 330mm D: 540mm H: 1000mm | W: 330mm D: 540mm H: 1000mm | 115 kg |
| | 230V/190W AC + 2 Product number SDX Thermobox KE | :122077-ZKE | GN 1/1) Single hand | ed grip handle | |

<u>8</u> 6



THERMOBOX[®] KF

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel. Guides: Stainless steel, pressed from the inner container. Insulation: Polyurethane.

Door: Internal surface made of smooth and seamless

stainless steel. Exterior in ABS plastic.

Top frame: Stainless steel and PVC corners. Wheels: 160 mm wheels, two braked and two fixed. Top frame: Stainless steel and PVC corners. **Trolley frame:** Reject list of stainless steel coated with PVC.

K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital temperature regulation.

F: Efficient convection heating system, with electronic temperature control, insulation class IP 44, 230V/1000W.

KF120 ECO GUIDES OUTER INNER K INNER F WEIGHT 4+4 x GN 1/1 B: 525mm W: 330mm W: 330mm 114 kg 80mm spacing D: 750mm D: 540mm D: 540mm H: 1345mm H: 350mm H: 350mm 230V/190W AC + 230V/550W Product number: 122221-ZKF SDX Thermobox KF120 ECO (4+4 GN 1/1) Single handed grip handle Product number: 122221-XKF SDX Thermobox KF120 ECO (4+4 GN 1/1) Excenter lock

| KF150 ECO | GUIDES | OUTER | INNER K | INNER F | WEIGHT |
|-----------|---|-----------------------------------|----------------------------------|----------------------------------|--------|
| | 4+6 x GN 1/1 80mm spacing | B: 525mm D: 750mm H: 1505mm | W: 330mm D: 540mm H: 350mm | W: 330mm D: 540mm H: 510mm | 119 kg |
| | 230V/190W AC + 23 Product number: SDX Thermobox KF | 122218-ZKF | /1) Single handed g | rip handle | |
| R | Product number: SDX Thermobox KF | | /1) Excenter lock | | |

| KF180 ECO | GUIDES | OUTER | INNER K | INNER F | WEIGHT |
|-----------|--|--|----------------------------------|----------------------------------|--------|
| | 6+6 x GN 1/1 80mm spacing | W: 525mm D: 750mm H: 1665mm | W: 330mm D: 540mm H: 510mm | W: 330mm D: 540mm H: 510mm | 124 kg |
| | 230V/190W AC + 2 Product number SDX Thermobox KI | | 1/1) Single handed g | rip handle | |
| | Product number SDX Thermobox KI | r: 122215-XKF =180 ECO (6+6 GN ⁻ | 1/1) Excenter lock | | |

THERMOBOX[®] KF

Compressor cooling and convection heating combination.

KF240 ECO GUIDES OUTER INNER K INNER F WEIGHT W: 930mm W: 330mm 132 kg 8+8 x GN 1/1 W: 330mm D: 750mm D: 540mm D: 540mm 80mm spacing H: 1245mm H: 670mm H: 670mm 230V/190W AC + 230V/550W Product number: 122262-ZKF SDX Thermobox KF240 ECO (8+8 GN 1/1) Single handed grip handle

| KF300 ECO | GUIDES | OUTER | INNER K | INNER F | WEIGHT |
|-----------|--|-----------------------------------|----------------------------------|----------------------------------|--------|
| | 10+10 x GN 1/1 80mm spacing | W: 930mm D: 770mm H: 1430mm | W: 330mm D: 540mm H: 830mm | W: 330mm D: 540mm H: 830mm | 140 kg |
| | 230V/190W AC + 2 Product number SDX Thermobox KF | 122219-ZKF | N 1/1) Single hander | d grip handle | |

| KF360 ECO | GUIDES | OUTER | INNER K | INNER F | WEIGHT |
|-----------|--|--|---|---|-----------------|
| | 12+12 x GN 1/1 80mm spacing | W: 930mm D: 770mm H: 1 <i>5</i> 75mm | W: 330mm D: <i>5</i> 40mm H: 1000mm | W: 330mm D: <i>5</i> 40mm H: 1000mm | 1 <i>5</i> 0 kg |
| | 230V/190W AC + 2 Product number SDX Thermobox KF | : 122220-ZKF | GN 1/1) Single hand | ed grip handle | |

10|10

KF

BANQUET

BANQUET EDITION FOR GREAT TRANSPORTS



SDX® Thermobox® Banquet is created for you to carry and serve large quantities of food quickly and efficiently. Ideal for stadiums, hotels and conference centers. The box's large volume, combined with several guides creates a flexible and efficient food transport.

BANQUET

| HERMOBOX [®] S - BANQUET | GUIDES | OUTER | INNER | WEIGHT |
|---|---|--|---|---|
| | 17 x GN 2/1 80mm spacing | W: 790mm D: 890mm H: 1740mm | W: 535mm D: 667mm H: 1405mm | 122 kg |
| | Product numbe SDX Thermobox B | r: 122252-ZS ANQUET S (17 GN 2/1 | ') Single handed grip h | nandle |
| | TECHNICAL SPECIFICATIONS - S Exterior walls: ABS plastic. Inner container: Welded container in aluminium. Guides: Stainless steel guides with rivets. Insulation: Polyurethane. | | Door: Interior made of stainless steel. Exterior in ABS plastic. Wheels: 160 mm wheels, two braked and two fixe Trolley frame: Reject list of stainless steel coated with PVC. | |
| ERMOBOX® K - BANQUET | GUIDES | OUTER | INNER | WEIGHT |
| | 13 x GN 2/1 80mm spacing | W: 790mm D: 890mm | W: 535mm D: 667mm H: 1120mm | 138 kg |
| | Product number SDX Thermobox BA | H: 1740mm : 122252-ZK ANQUET K (13 GN 2/1) | | andle |
| | SDX Thermobox BA TECHNICAL SPECIFI Exterior walls: ABS Inner container: We Guides: Stainless steel Insulation: Polyuretha | : 122252-ZK ANQUET K (13 GN 2/1) CATIONS - K plastic. Ided container in aluminium. guides with rivets. | Single handed grip h Wheels: 160 mm wheel Trolley frame: Reject I with PVC. K: Efficient convection co | s, two braked and two fixed. ist of stainless steel coated poling with electronic tem- 90W, insulation class IP44. |
| IERMOBOX® F - BANQUET | SDX Thermobox BA TECHNICAL SPECIFI Exterior walls: ABS Inner container: We Guides: Stainless steel Insulation: Polyuretha Door: Interior made of | : 122252-ZK ANQUET K (13 GN 2/1) CATIONS - K plastic. Ided container in aluminium. guides with rivets. ine. | Single handed grip h Wheels: 160 mm wheel Trolley frame: Reject I with PVC. K: Efficient convection co | s, two braked and two fixed. ist of stainless steel coated voling with electronic tem- |
| Image: end of the second s | SDX Thermobox BA TECHNICAL SPECIFI Exterior walls: ABS Inner container: We Guides: Stainless steel Insulation: Polyuretha Door: Interior made of ABS plastic. | CATIONS - K plastic. Ided container in aluminium. guides with rivets. Ine. f stainless steel. Exterior in | Single handed grip h Wheels: 160 mm wheel Trolley frame: Reject I with PVC. K: Efficient convection co perature control 230V/1 | s, two braked and two fixed. ist of stainless steel coated voling with electronic tem- 90W, insulation class IP44. WEIGHT 127 kg |
| IERMOBOX® F - BANQUET | SDX Thermobox BA TECHNICAL SPECIFI Exterior walls: ABS Inner container: We Guides: Stainless steel Insulation: Polyuretha Door: Interior made of ABS plastic. GUIDES 17 x GN 2/1 80mm spacing Product number | CATIONS - K plastic. Ided container in aluminium. guides with rivets. Ine. f stainless steel. Exterior in OUTER B: 790mm D: 890mm H: 1740mm | Single handed grip h Wheels: 160 mm wheel Trolley frame: Reject I with PVC. K: Efficient convection cc perature control 230V/1 INNER W: 535mm D: 667mm H: 1405mm | s, two braked and two fixed. ist of stainless steel coated poling with electronic tem- 90W, insulation class IP44. WEIGHT 127 kg |

17 GN2/1

K

13 GN2/1

HEATING CABINET

Stationary heating cabinet

Stand-mounted SDX stationary heating cabinets are made of stainless steel and feature convection heating with stepless adjustment up to 90°C.

The interior is made completely of stainless steel, with pressed guides and no joins – a peerless technique that provides unmatched durability and facilitates cleaning. The polyurethane insulation makes the container a well-insulated unit where the food is stored at the right temperature with extremely low energy consumption. Our stationary heating cabinets are fitted with glass doors as standard.



TECHNICAL SPECIFICATIONS

Exterior walls: Stainless. Inner container: Fully welded container in stainless steel. Guides: Stainless, pressed from the inner container. Insulation: Polyurethane. **Doors:** Glass doors with stainless steel fittings. **F:** Efficient convection heating system, with electronic temperature control, insulation class IP 44, 230V/1000W.

THERMOBOX® STATIONARY HEATING CABINET

For canteens

| F10 | GUIDES | OUTER | INNER | WEIGHT |
|-----|---|--|----------------------------------|--------|
| | 10 GN 1/1 80mm spacing | W: 405mm D: 730mm H: 1225mm | W: 330mm D: 540mm H: 830mm | 70 kg |
| | 230V/1000W Product numl SDX Thermobox | ber: 122701 Stationary heating cabine | t (10 GN 1/1) | |
| F12 | GUIDES | OUTER | INNER | WEIGHT |
| | 12 GN 1/1 | W: 405mm | W: 330mm | 75 kg |



| GUIDES | OUTER | INNER | WEIGHT |
|--|------------------------------------|-----------------------------------|--------|
| 12 GN 1/1 80mm spacing | W: 405mm D: 730mm H: 1400mm | W: 330mm D: 540mm H: 1000mm | 75 k |
| 230V/1000W Product number: 12 SDX Thermobox Station | 2700 hary heating cabinet (12 G | iN 1/1) | |

| F14 | GUIDES | OUTER | INNER | WEIGHT |
|-----|--|--------------------------------------|-----------------------------------|--------|
| | 14 GN 1/1 80mm spacing | W: 405mm D: 730mm H: 1560mm | W: 330mm D: 540mm H: 1160mm | 80 kg |
| | 230V/1000W Product number SDX Thermobox Sta | : 122703 ationary heating cabinet | (14 GN 1/1) | |

12

10

Heating cabinet for racking

A well-insulated heating container that makes it simple to hold and transport an entire oven trolley – direct from the oven to the SDX heating cabinet.

The function means versatile and effective handling where there is no need to transfer canteens one at a time. The SDX heating cabinet features convection heating with stepless adjustment up to 90°C. The polyurethane insulation helps keep the food at the right temperature with extremely low energy consumption. Improve efficiency in the kitchen with SDX heating cabinets that keep food warm longer than with conventional thermal protection.



THERMOBOX® STATIONARY HEATING CABINET

For racking

| | Convection heating 40-90 °C | W: 675mm D: 785mm H: 1778mm | | W: 455mm D: 665mm H: 1455mm | 173 kg | |
|---|---|--|--|--|------------------------------------|--|
| - | SDX Stationary heating cabinet adapted for racking. 230V/1350W Product number: 122550 SDX Heating cabinet F (Oven trolley) Single-handed grip handle. For racking. | | | | | |
| | TECHNICAL SPECIFICATI Exterior walls: Stainless. Inner container: Containe Insulation: Polyurethane. Doors: Glass doors with sta Lighting: LED Wheels: 100 mm wheels, t | er in stainless steel. inless steel fittings. | F: Efficier electronic 230V/13 Accesso fitting and | t convection heating syste temperature control, insul- 50W. ries: Lockable handle. Fe d marine use. nent: Through and throu | ation class IP45, set for fixed | |

TRANSPORT – RATIONAL 201



| HEATING | OUTER | INNER | WEIGHT |
|--|--|--|-----------------------|
| Convection heating 40-90 °C | W: 780mm D: 1040mm H: 1785mm | W: 455mm D: 665mm H: 1455mm | 101 kg |
| SDX Mobile heating cal | pinet adapted for rac | king. | |
| 230 V/1350W | | | |
| Product number: 12 | 2000 | | |
| SDX Heating cabinet F Additional pull handle o | ,, ,, ,, ,, ,, ,, ,, ,, ,, ,, ,, ,, ,, | 0 1 | r racking. |
| | The back mended. | | |
| TECHNICAL SPECIFICATIO | NS & ACCESSORIES | | |
| Exterior walls: ABS plastic. | | Trolley frame: Reject list of st | ainless steel |
| Inner container: Container | n stainless steel. | coated with PVC. | |
| Insulation: Polyurethane. | | F: Efficient convection heating s | · . · |
| Doors: Internal surface made seamless stainless steel. Exterior | | electronic temperature control, i 230V/1350W. | nsulation class IP45, |

Glass doors

Accessories: Lockable handle, LED lighting,

TRANSPORT - ELECTROLUX AOS 201 HEATING OUTER INNER WEIGHT W: 780mm W: 455mm Convection heating 101 kg 40-90 °C D: 1040mm D: 665mm H: 1785mm H: 1455mm SDX Mobile heating cabinet adapted for racking. 230 V/1350W Product number: 122600 SDX Heating cabinet F (Oven trolley) Single-handed grip handle. For racking. Additional pull handle on the back included. TECHNICAL SPECIFICATIONS & ACCESSORIES Exterior walls: ABS plastic. Trolley frame: Reject list of stainless steel coated with PVC. Inner container: Container in stainless steel. F: Efficient convection heating system, with Insulation: Polyurethane. electronic temperature control, insulation class IP45, Doors: Internal surface made of smooth and seam-230V/1350W. less stainless steel. Exterior in ABS plastic. Accessories: Lockable handle, LED lighting, Wheels: 200 mm wheels, two braked and two fixed. Glass doors

Wheels: 200 mm wheels, two braked and two fixed.

OPTIONAL EXTRAS

We have a wide range of optional extras for the SDX[®] Thermobox[®] to create the perfect tool for your food transportation needs.

Window in the door

Optional glass window in the door allows you to quickly and easily check the contents of your Thermobox[®] without affecting the temperature. Product number: 123 017



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Towing truck

For transport by truck. Mounted in the box. (The support wheel used only for single units)

Towing truck Product number: 149 010 Support wheel Product number: 123 022

Ergonomic central brake

Practical and ergonomic central brake simplifies the management of everyday life.

160 mm wheels Product number: 123 015

200 mm wheels Product number: 123 031







Address Card Holder

A6 Product number: 255 001 A5 Product number: 219 028 A4 Product number: 219 026

Cooling plate

Cooling plate GN 1/1 adapted for Thermobox® S. Including cassette. Product number: 141 002



Extra handles Set of 2 pcs. Product number: 212 011



Protection cover For machine cleaning Product number: 123 026



Extra long, 5600mm Product number:

PORTABLE THERMOBOX®

The portable Thermobox[®] are designed to be compatible with Gastronorm containers, maximum depth 100mm and 200mm respectively.



| S30 | GUIDES | MEASUREMENTS | | WEIGHT | |
|-----|---|----------------------------------|----------------------------------|--------|--|
| | 4 x GN 1/2 80mm spacing | W: 425mm D: 380mm H: 415mm | W: 330mm D: 265mm H: 325mm | 9,5 kg | |
| | Aluminium door with e Plastic stacking corne | | | , , | |

| E30 | GUIDES | MEASUREMENTS | | WEIGHT |
|-----|---|----------------------------------|----------------------------------|---------|
| | 4 x GN 1/2 80mm spacing | W: 425mm D: 380mm H: 415mm | W: 330mm D: 265mm H: 325mm | 10,5 kg |
| | Aluminium door with eccer Plastic stacking corners w | nd all-welded inner container l | nandles. | |

| S600 | GUIDES | MEASUREMENTS | | WEIGHT |
|------|--|--|----------------------------------|--------|
| | 4 x GN 1/1 80mm spacing | W: 425mm D: 645mm H: 415mm | W: 330mm D: 530mm H: 325mm | 13 kg |
| | Aluminium door with ecce Plastic stacking corners w | and all-welded inner container ntric lock. /ith stainless steel fittings and l 5 SDX Thermobox S600 (4 GN | handles. | |

E600 GUIDES MEASUREMENTS WEIGHT 4 x GN 1/1 W: 425mm W: 330mm 14,5 kg 80mm spacing D: 645mm D: 530mm H: 325mm H: 415mm Heating - 230V/280W IP44. Aluminium external walls and all-welded inner container Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless steel fittings and handles. Product number: 122006-04 SDX Thermobox E 600 (4 GN 1/1)

PORTABLE THERMOBOX[®] - Optional extras

| Cooling plate | 141002 |
|---------------------|--------|
| Thermometer in door | 123007 |

4

4

4

TROLLEYS FOR PORTABLE THERMOBOX AND FLEXI FOR GROCERIES



| H62 | | H68 | |
|--|--------|---|-------------|
| <u> 33 7 0</u> | 3 | | Ň |
| MEASUREMENTS | WEIGHT | MEASUREMENTS | WEIGHT |
| W: 660mm D: 440mm H: 175mm | 5 kg | W: 470mm D: 670mm H: 200mm (900mm with handle) | 13 kç |
| Adapted for: S600 & E600. Maximum load 200kgs. Zinc-plated angle profile constructi 100mm castors, 2 fixed and 2 swiv castors with brakes. | | Adapted for: S600 & E600. Maximum load 200kgs. Stainless steel construction 18 125mm castors with rubber tra and 2 swivel castors with brak | ack, 2 fixe |

H78S



| MEASUREMENTS | WEIGHT |
|----------------------------------|-------------|
| W: 480mm | 17,5 kg |
| D: 660mm | 17,5 kg |
| H: 630mm | |
| (900mm with handle) | |
| Adapted for: S600 & E600. | |
| Maximum load 200kgs. | |
| Stainless steel construction 18/ | 8. |
| 125mm castors with rubber tra | ck, 2 fixed |
| and 2 swivel castors with brake | s. |
| Top platform – height 630mm. I | Bottom |
| platform – height 200mm. | |
| Product number: 132003 H78 | S |
| | |
| | |



| W: 470mm D: 670mm H: 200mm (900mm with handle) | 13 kg |
|---|-------------------|
| Adapted for: S600 & E600. Maximum load 200kgs. Stainless steel construction 18/ 125mm castors with rubber trac and 2 swivel castors with brake Product number: 132001 SDX | ok, 2 fixed s. |

H78S TERRAIN



| MEASUREMENTS | WEIGHT |
|---|---------|
| B: 480mm D: 660mm H: 630mm (900mm with handle) | 17,5 kg |
| Adapted for: S600 & E600. Maximum load: 200 kgs. Stainless steel structure 18/8. Top platform – height: 630 mm. Bottom platform – height: 200 r Product number: 132006 SDX TERRAIN | |







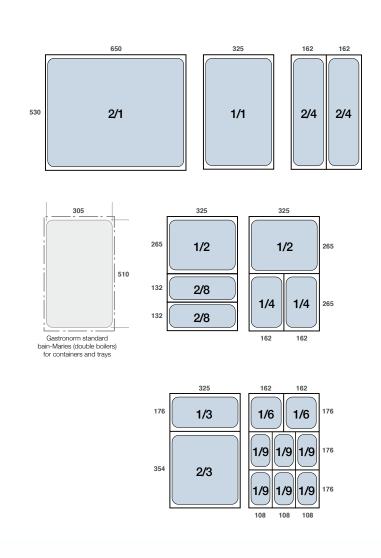




54

Idesta ESS-Norm® containers

As long ago as 1971, IDESTA became the first and only Scandinavian manufacturer to adopt the Gastronorm sizing standard, which is today the self-evident standard for all manufacturers and users of professional kitchen equipment. The Gastronorm system is based on the basic module of 325x530 mm, the sizes of which can be doubled or divided into two, three, four, six or nine parts.



To accommodate the Scandinavian market, Idesta established the, now market leading, ESS-NORM® system, which is compatible with the Gastronorm system.

ESS-NORM® ensures compatibility regarding lid fits and stacking of the different containers. ESS-NORM® containers are manufactured in 0.8 mm high quality 18/8 stainless steel, electrolytically polished to a finish that satisfies the highest hygienic demands. They meet the European Norm for materials used in connection with food processing, EN 631. Features such as lugs to facilitate stacking and foldable handles ensure fulfilment of any demands that can be placed on a stainless steel container. The range is completed with hermetic lids, perforated inserts, lids with and without handles, domed lids etc., making it possible to adapt containers to any requirement.

IDESTA ESS-NORM[®] implies containers for rational, safe and economical professional kitchen applications. They have unsurpassed durability, which means that operating costs and environmental impact are minimised.

IDESTA ESS-NORM® CONTAINERS



| 2/1 - 530 x 650 |) mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|-----------------|---|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | 70020 | 70040 | 70050 | 70100 | - | - |
| | Containers with handles | - | 70041 | 70051 | 70101 | _ | - |
| | Containers with perforation | - | 70042 | 70052 | 70102 | - | - |
| | Containers with handles and perforation | - | 70043 | 70053 | 70103 | - | - |
| | Volume approx litres | - | 11 | 19 | 28 | - | - |

| 1/1 - 530 x 325 | mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|-----------------|---|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | | 71040 | 71050 | 71100 | 71150 | 71200 |
| | Containers with handles | - | 71041 | 71051 | 71101 | 71151 | 71201 |
| | Containers with perforation | | 71042 | 71052 | 71102 | 71152 | 71202 |
| | Containers with handles and perforation | - | 71043 | 71053 | 71103 | 71153 | 71203 |
| | Granite enamelled containers | 710202 | 710402 | 710502 | - | - | - |
| | Fluon [©] coated containers | 715203 | 715403 | 710503 | - | - | - |
| | Volume approx litres | - | 5 | 9 | 13,5 | 20,5 | 27 |

| 2/3 - 354 x 3 | 25 mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|---------------|---|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | 72020 | 72040 | 72050 | 72100 | 72150 | 72200 |
| | Containers with handles | - | 72041 | 72051 | 72101 | 72151 | 72201 |
| | Containers with perforation | - | 72042 | 72052 | 72102 | 72152 | 72202 |
| | Containers with handles and perforation | - | 72043 | 72053 | 72103 | 72153 | 72203 |
| | Volume approx litres | - | 4 | 6 | 8,5 | 13 | 17,5 |

2/3

IDESTA ESS-NORM® CONTAINERS

| 1/2 - 325 x 26 | 65 mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|----------------|---|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | 73020 | 73040 | 73050 | 73100 | 73150 | 73200 |
| | Containers with handles | | 73041 | 73051 | 73101 | 73151 | 73201 |
| | Containers with perforation | - | 73042 | 73052 | 73102 | 73152 | 73202 |
| | Containers with handles and perforation | - | 73043 | 73053 | 73103 | 73153 | 73203 |
| | Volume approx litres | - | 2,5 | 4 | 6 | 9 | 12 |

2/4 - 530 x 162 mm

| /4 - 530 x 162 mm | | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|-------------------|-------------------------|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | 73024 | 73044 | 73054 | 73104 | - | - |
| | Containers with handles | - | 73045 | 73055 | 73105 | - | - |
| | Volume approx litres | - | 2 | 3,5 | 5,5 | - | - |

| 1/3 - 176 x 325 | mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|-----------------|-------------------------|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | 74020 | 74040 | 74050 | 74100 | 74150 | 74200 |
| | Containers with handles | - | 74041 | 74051 | 74101 | 74151 | 74201 |
| | Volume approx litres | - | 1,6 | 2,5 | 3,5 | 5,5 | 7,5 |

| 1/4 - 265 x 16 | 2 mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|----------------|-------------------------|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | - | - | 75050 | 75100 | 75150 | 75200 |
| | Containers with handles | - | - | 75051 | 75101 | 75151 | 75201 |
| | Volume approx litres | | - | 1,7 | 2,5 | 4,0 | 5,5 |

| 2/8 - 132 x 325 | mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|-----------------|----------------------|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | - | - | 75058 | 75108 | - | - |
| | Volume approx litres | - | - | 1,5 | 2,7 | - | - |

| 1/6 - 176 x 162 | mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|-----------------|-------------------------|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | - | - | 76050 | 76100 | 76150 | 76200 |
| | Containers with handles | - | - | 76051 | 76101 | 76151 | 76201 |
| | Volume approx litres | - | - | - | 1,5 | 2,5 | 3,5 |

| 1/9 -108 x 176 | mm | Depth 20 mm | Depth 40 mm | Depth 65 mm | Depth 100 mm | Depth 150 mm | Depth 200 mm |
|----------------|----------------------|-------------|-------------|-------------|--------------|--------------|--------------|
| | Containers | - | - | 77050 | 77100 | - | - |
| | Volume approx litres | - | - | 0,5 | 1 | - | - |

1/3

1/4

2/8

1/6

1/9



| Lid with handle | 1/1 | 2/3 | 1/2 | 1/3 | 1/4 | 2/8 | 1/6 | 1/9 |
|---|-------|-------|-------|-------|-------|-------|-------|-------|
| 300 standard | 71300 | 72300 | 73300 | 74300 | 75300 | 75308 | 76300 | 77300 |
| 301 with wide brim to cover heated wells | 71301 | - | 73301 | - | - | - | - | - |
| 320 recess for ladle | 71320 | 72320 | 73320 | 74320 | 75320 | - | 76320 | 77320 |
| 330 hinged lid | 71330 | 72330 | 73330 | - | - | - | - | - |
| 332 hinged lid with recess for ladle | 71332 | - | 73332 | - | - | - | - | - |
| 365 with hermetic seal | 71365 | 72365 | 73365 | 74365 | 75365 | | 76365 | |
| 380 dome lid (H 40mm) | 71380 | - | - | - | - | - | - | - |



| Lid without handle | 2/1 | 1/1 | 2/3 | 1/2 | 2/4 | 1/3 | 1/4 | 1/6 | 1/9 |
|------------------------|-----|-------|-------|-------|-------|-------|-------|-------|-------|
| 340 for low containers | - | 71340 | 72340 | 73340 | 73344 | 74340 | 75340 | 76340 | 77340 |
| 350 for trays | - | 71350 | 72350 | 73350 | - | - | - | - | - |
| 385 cook-chill | - | 71385 | - | - | - | - | - | - | - |

| Trays | 2/1 | 1/1 | 2/3 | 1/2 | 2/4 | 1/3 | 1/4 | 1/6 | 1/9 |
|-------------|-------|-------|-------|-------|-----|-----|-----|-----|-----|
| Depth 10 mm | - | 71510 | 72510 | 73510 | - | - | - | - | - |
| Depth 20 mm | 70520 | 71520 | 72520 | 73520 | - | - | - | - | - |
| Depth 40 mm | 70540 | 71540 | 72540 | 73540 | - | - | - | - | - |

PERFORATED INSERT



| Perforated insert | 1/2 (90 mm deep) | 1/2 (140 mm deep) | 1/2 (190 mm deep) | 2/3 (190 mm deep) | 1/1 (90 mm deep) | 1/1 (140 mm deep) | 1/1 (190 mm deep) |
|---|---------------------|----------------------|----------------------|----------------------|---------------------|----------------------|----------------------|
| For 100 mm deep containers | 73092 | - | - | - | 71092 | - | - |
| For 100 mm deep containers with handle | 73093 | - | - | - | 71093 | - | |
| For 150 mm deep containers | - | 73142 | - | - | - | 71142 | - |
| For 150 mm deep containers with handle | - | 73143 | - | - | - | 71143 | - |
| For 200 mm deep containers | - | - | 73192 | 72192 | - | - | 71192 |
| For 200 mm deep containers with handle | | - | 73193 | 72193 | - | - | 71193 |

ACCESSORIES

| 7901 | | | | | | | 71680 | |
|---|---|---|---|--|--|---------|---------------------------------|----------------|
| 79003 | | | | | | 76 | 75 | |
| 73600 | | | i | | | | 71700 | |
| | | | | | | | | |
| Strainer plate | 1/1 | 2/3 | 1/2 | 2/4 | 1/3 | 1 | 1/4 | 2/1 |
| Strainer plate | 1/1 71600 | ^{2/3} 72600 | 1/2 73600 | 2/4 73604 | 1/3 74600 | | 600 | |
| Strainer plate Support rail 265 m | 71600 | 72600 | 73600 | | 74600 | | | - |
| | 71600 mm 325 mm | 72600 m 530 mm | 73600 | 73604 Wire G | 74600 | 75 | 600 | - |
| Support rail 265 m | 71600 mm 325 mm | 72600 m 530 mm | 73600 | 73604 Wire G | 74600 | steel 2 | 2/1 | - |
| Support rail 265 m 7900 | 71600 mm 325 mm 003 7900 | 72600 m 530 mm 01 7900 | 73600 n | 73604 Wire G | 74600 arids polished stainless | steel 2 | 2/1 70700 | - 1. 717 |
| Support rail 265 m 7900 Portion divider | 71600 mm 325 mm 003 7900 9-parts | 72600 m 530 mm 01 7900 15-parts | 73600 n 5 | 73604 Wire C Electro p 20-parts | 74600 arids polished stainless 24-parts | steel 2 | 2/1 70700 | 2/8 |
| Support rail 265 m 7900 Portion divider GN 1/2 GN 1/1 | 71600 mm 325 mm 003 7900 9-parts - | 72600 m 530 mm 01 7900 15-parts - | 73600 n 5 18-parts - | 73604 Wire C Electro p 20-parts | 24-parts - | steel 2 | 2/1 70700 | - 1. 717 |
| Support rail 265 m 7900 Portion divider GN 1/2 | 71600 mm 325 mm 003 7900 9-parts | 72600 m 530 mm 01 7900 15-parts - 71679 | 73600 n 5 18-parts - 71680 | 20-parts - 71681 | 74600 arids polished stainless 24-parts - 71682 | steel 3 | 600 2/1 70700 strainer | - 1. 717 |





Idesta ABC CONTAINERS

IDESTA ABC professional kitchen containers are manufactured according to EN 631 standards.IDESTA's ABC containers are sold worldwide and serve food on all corners of the earth. The nine sizes make it possible to use exactly the right container for the specific preparation, transport or serving purpose.



ABC containers are manufactured in high quality 18/8 stainless steel, electrolytically polished to a finish that satisfies the highest hygienic demands. They fulfil the European Norm for materials used in connection with food processing, EN 631. Extensive service life is guaranteed through the use of 0.8-1 mm thick steel.

They have unsurpassed durability, which means that operating costs and environmental impact are kept to a minimum.

IDESTA ABC CONTAINERS

| A - Containers | A-1 | A-2 | A-3 | A Lid |
|-----------------|-------|-------|-------|-------|
| Order no. | 42011 | 42021 | 42031 | 42050 |
| Length mm | 240 | 240 | 240 | 240 |
| Width mm | 240 | 240 | 240 | 240 |
| Depth mm | 235 | 160 | 75 | - |
| Capacity litres | 13,0 | 9,0 | 4,0 | - |

| B - Containers | B-1 | B-2 | B-3 | B Lid |
|-----------------|-------|-------|-------|-------|
| Order no. | 42111 | 42121 | 42131 | 42150 |
| Length mm | 155 | 155 | 155 | 155 |
| Width mm | 155 | 155 | 155 | 155 |
| Depth mm | 235 | 160 | 75 | - |
| Capacity litres | 5,0 | 3,5 | 1,5 | - |

| C - Containers | C-2 | C-3 | C-4 | C Lid |
|-----------------|-------|-------|-------|-------|
| Order no. | 42221 | 42231 | 42241 | 42250 |
| Length mm | 155 | 155 | 155 | 155 |
| Width mm | 105 | 105 | 105 | 105 |
| Depth mm | 160 | 75 | 55 | - |
| Capacity litres | 2,5 | 1,0 | 0,5 | - |

С



Unique exterior the same quality on the inside

SDX[®] now gives you the opportunity to create a completely unique Thermobox[®] with your own colour and your own logo. Obviously with the same high quality and durability as always.

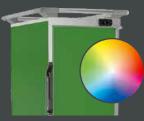


Standard colours



All our Thermobox[®] can be delivered in one of our three standard colours blue, red or black. Timeless colours that suit all environments and settings.

Choose your colour



Now you can choose the colour of your Thermobox[®]. To suit your interior or to easily distinguish between different types of boxes.

Stainless



Both inside and outside in all stainless. A stylish and hygienic choice.



Sophisticated in both big and small

At SDX® Thermobox® we are both conservative and innovative at the same time. We utilize the latest technology and we listen closely to the wishes of our customers, but we do not make any changes before we are truly convinced that they also bring improvements.

We are meticulous in all aspects should be analyzed. The ergonomic, functional and especially those related to longevity and durability. We are convinced that the most important thing for you as professional chefs is that you can be sure that the boxes work day after day and the food always keeps the temperature you've decided. There are many reasons to be careful in every detail.





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