



COMPANY WHO WE ARE

MELFORM, leader in the field of systems for the controlled temperature transport, is an Italian company, specialized in the study, engineering and production of insulated and refrigerated containers for logistics and a wide range of trays and tableware accessories for Foodservice.

MELFORM boasts a highly qualified R&D Department able to study custom solutions for specific needs of handling, storage and delivery.

MELFORM has always been synonymous of safety and quality: our containers, known worldwide, comply with current regulations: they are NF certified, safe to work in a HACCP environment and ATP certificate for the transport of perishable products.





Thanks to the experience and the advanced technology of Bonetto Group, the engineering area has been improved, consolidating its know-how in rotational and compression molding.

MELFORM - Bonetto Group represents a reliable partner where temperature is the essential requirement for the QUALITY of the products.



EXPERIENCE - On the market for over fifty years, Melform is leader in the cold chain solutions and temperature control systems. MELFORM - Bonetto Group represents a reliable partner where temperature is the essential requirement for the QUALITY of the products.



TECHNOLOGY - Produced with the rotational moulding technology, our containers are made of polyethylene suitable to food contact and insulated with polyurethane foam without CFC and HCFC. With a special attention to details, our products are individually tested and carefully checked by the quality department before being placed on the market.



KNOW-HOW - MELFORM adopts Business Management Systems which cater to the requirements of international standards.

- Business Management Systems
- UNI EN ISO 9001:2015 – Quality Management Systems
- NF par AFNOR certification
- ATP certification for transport of perishable goods.

WHY MELFORM

CUSTOM MADE

The production flexibility and know-how of our technical staff allows us to create and customize products based on customer needs.

HACCP COMPLIANT

Melform isothermal containers, made with rotational molding technology and compliant with HACCP regulations, allow the products to be kept at the correct temperature, limiting the risk of uncontrolled growth of bacteria.

ATP CERTIFICATION

Sturdy and resistant, they are suitable for the transport of perishable products by road as they are ATP certified for the transport of fresh or frozen products. They guarantee cold chain from the logistics base to the end user for a service in total safety.

ECO FRIENDLY










The circular economy of our containers: A concrete gesture for our planet.

CIRCULAR: structure in recyclable plastic material

ECONOMIC: reusable for different operative cycles

SUSTAINABLE/RESPONSIBLE: at the end of the operative life, it can be disposed of, giving life to new product

OVERVIEW WHO TRUST US

 CATERING AND BANQUETING	 HO.RE.CA.	 FOODSERVICE
 FOOD SUPPLY CHAIN	 VENDING	 PHARMA LOGISTICS
 HANDLING, STORAGE AND DRY ICE TRANSPORT	 SUPERMARKET	 MEALS ON WHEELS SERVICE



WHAT WE DO

FOOD SERVICE DIVISION

MELFORM produces a wide range of PROFESSIONAL TRAYS, INSULATED CONTAINERS and TABLEWARE ACCESSORIES for hotels, catering and food service companies.

HIGHLY RELIABLE sturdy and durable work tools
SAFE AND COMPLIANT with regulations
ECOFRIENDLY

Our staff is ready to offer a complete service, including a widespread after-sales support service to its customers.

EFFECTIVE SOLUTIONS

ADDED VALUE IN THE WORK CYCLE

CUSTOM MADE PRODUCTS



OUR ANSWERS:

- How to deliver meals at the correct temperature
- How to comply with the standard regulations
- How to preserve product quality
- How to solve the logistics in an industrial kitchen



SERVICE TRAYS

- Polyester
- Laminate
- Polypropylene & polystyrene
- Non-slip
- ABS

HIGHLY RELIABLE

Sturdy and durable work tools. Over 50 models of shapes, materials and finishes to offer the customer the optimal solution for his business.

SAFETY AND HACCP COMPLIANT:

Melform trays are easy to wash and disinfect, they do not release harmful substances on contact with foods.

CUSTOMISATION

INTRODUCE YOUR COMPANY IN A UNIQUE WAY



INSULATED CONTAINERS

A complete line of insulated and refrigerated containers for the delivery of hot, fresh and frozen products.

Manufactured using rotational moulding technology our containers are free of sharp edges, joints and welds.

Their shape and design allow an easy disinfection and grant a very low thermal dispersion.



INSULATED TRAYS

Monotherm insulated trays allow to transport meals consisting of three or four courses at differentiated temperatures (hot or cold) inside the same container.

SAFETY AND HACCP COMPLIANT:

Our lunch boxes protect the health and safety of the transported meals and avoid the risk of bacterial proliferation. They allow to operate in accordance with the HACCP regulations.

- Cold / hot chain maintenance
- Maximum flexibility
- Multi temperature meal
- Food quality
- Safety and rules compliance

LOGISTICS DIVISION



ATP certified , MELFORM insulated and refrigerated containers are available in a wide range of versions and accessories. Our containers can be customized in color, shape and size to meet all customer needs. This represents the strenght of a brand that wants to attend the consumer towards the optimal choice.

TECHNOLOGY AND RAW MATERIALS

Produced with the rotational moulding technology, our containers are made of polyethylene suitable to food contact and insulated with polyurethane foam without CFC and HCFC.

UNBROKEN COLD CHAIN

MELFORM containers are equipped with RFID systems and USB DATA LOGGERS for tracking and tracing deliveries.

SAFETY AND QUALITY PROTECTION

MELFORM insulated boxes allow to carry different types of products at different temperatures preventing the risks of uncontrolled bacterial proliferation.





DELIVERIES ANYWHERE ANYTIME



Cargo Line

High capacity insulated containers.

Cargo insulated containers allow to easily manage the distribution of perishable products without cold chain interruption. Transporting at the right temperature means preserving the safety and quality of the products and preventing risks of uncontrolled bacterial proliferation. Furthermore, the use of MELFORM eutectic plates allow to further prolong temperature maintenance of the products during transport.



Koala Line

Portable & mobile refrigerators.

Particularly studied for the storage and transport of products and/or thermosensitive and thermolabile materials for which an accurate temperature control is needed.

- Temperature range: -30°C +40°C
- ATP certification
- Double power supply
- Accuracy & reliability



Driley Line

Insulated containers for handling, storage and delivery of dry ice.

Three different sizes and capacities to meet the needs of transporters.

- MELFORM patented construction technology
- Smooth bottom and drainage system
- Perfectly stackable
- Fully recyclable



Koala Green Line SELF POWERED REFRIGERATED CONTAINERS

The issue of environmental protection has always been our priority. Our range of battery powered refrigerated containers is expanding with new models and capacities.

The advantages:

- autonomous solution: no need to connect to the vehicle's electrical system
- no installation costs
- saving of Co2 emissions
- reduction of transport costs and fuel consumption

These are just some of the advantages of choosing a self-powered mobile refrigerator.





FOODSERVICE EQUIPMENT





Food and beverages delivery containers
at controlled temperature

THERMAX LINE



Melform insulated containers allow you to organize the transport of hot, cold and frozen products, maintaining the correct temperature, limit the risks of uncontrolled bacterial proliferation and protect the organoleptic properties of food.

Time savings and maintenance of food quality represent the real added value for professional catering companies. Our containers are produced with the rotational molding technology: the body and the door have a monolithic structure (without edges, joints and welds); they are made in polyethylene suitable for food contact and insulated with CFC and HCFC-free polyurethane foam.

- Temperature under control
- Technology and isothermal quality
- Food quality
- Added value for foodservice
- Stackable
- Dishwasher safe



CAPACITY: 4,3 L**Container for beverages QC 5** 

Indicated for beverage transport and distribution.

Recessed tap**Stainless steel catches**

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
4,3	grey/blue melange	5	245x350x395H	QC050011
4,3	blue	5	245x350x395H	QC050001
4,3	red	5	245x350x395H	QC050007

**DEDICATED ACCESSORIES:****PRODUCT**

Long shank kit

Plug kit

CODE

RRI175

RRI018

CAPACITY: 10 L**Container for beverages QC 10**

Maximum flexibility of use

Recessed tap**Stainless steel catches**

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	6,2	240x430x430H	QC100011
10	blue	6,2	240x430x430H	QC100001
10	red	6,2	240x430x430H	QC100007

**DEDICATED ACCESSORIES:****PRODUCT**

Long shank kit

Plug kit

CODE

RRI175

RRI018

CAPACITY: 19 L**Container for beverages QC 20**

Perfect for large users

Recessed tap**Stainless steel catches**

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
19	grey/blue melange	7,6	295x465x460H	QC200011
19	blue	7,6	295x465x460H	QC200001
19	red	7,6	295x465x460H	QC200007

**DEDICATED ACCESSORIES:****PRODUCT**

Long shank kit

Plug kit

CODE

RRI175

RRI018



Long shank kit
To house cups and bowls of any size.



Plug kit
To be used as an alternative to the tap to transport sauces, soups etc.

CAPACITY: 10 L

Container for beverages Q-Xtra

Recommended for the distribution of drinks during buffet breakfasts and receptions.

- Recessed tap**
- Stainless steel grip handles**
- Shockproof catches**



CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
10	grey/blue melange	5,4	265x450x453H	QA100001

DEDICATED ACCESSORIES:

PRODUCT	CODE
Plug kit	RRI018



CAPACITY: 25 L

Container for beverages 25

Robust and indestructible, with 25 litres capacity, it is suitable for military and civil protection purposes.

- Recessed tap**
- Grip handles**
- Stainless steel catches**
- Sealable catches**

CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
25	blue	8,5	310x455x588H	QC250001
25	red	8,5	310x455x588H	QC250007
25	military green	8,5	310x455x588H	QC250013

DEDICATED ACCESSORIES:

PRODUCT	CODE
Plug kit	RRI091



CAPACITY: 13 L

Container for liquids EY 13

The EY13 container is specially designed for transporting and serving sauces and soups. The isothermal characteristics meet the criteria of the legislation in force (Reg. CE 852/2004 -HACCP-) and of the applicable technical standards (EN 1257 and Accord AFNOR AC D40-007).

Lightweight and easily stackable, it is equipped with four support feet which give the container considerable stability during transport. It ensures correct thermal maintenance, limiting the risk of bacterial proliferation and preserving the quality of the foods and their organoleptic properties. Designed to last: its performance remains virtually unaffected by reuse.

The inner container in polyethylene or stainless steel is available as an accessory. Fully recyclable at end of life. Produced with rotational molding technology: one-piece container and lid (without sharp edges, joints and welds).

Equipped with adjustable vent valve and stainless steel closures.



CAPACITY (L)	COLOUR	WEIGHT (KG)	EXT. DIM. (MM)	CODE
13,75	grey/blue melange	5	240x430x375H	EY130006
13,75	blue	5	240x430x375H	EY130001
13,75	red	5	240x430x375H	EY130004



DEDICATED ACCESSORIES:

PRODUCT	COLOUR	CODE	CAPACITY (L)
Inner container GN 1/3 H200 + lid	white	3850	10



Isothermal container SINGLE

Isothermal container for meals delivery.

Ideal for use with 18x18 disposable or GN 1/6 pans.

It allows to carry a full meal of three courses with differentiated temperature (hot and fresh), thanks to the use of eutectic plates and the isothermal separator.

For transporting complementary items

(cutlery, beverages, bread, fruit etc.),

an additional non-insulated section to be fastened to the back of the container is available, on request.

The container is lightweight, easy to use

and it has a practical handle grip.

Easily removable door to facilitate washing operations.

Insulated with CFC and HCFC-free polyurethane foam.

Guaranteed for use from -30° to +100°C.



COLOUR	CODE	DIMENSIONS (MM)	CAPACITY (L)	WEIGHT (KG)
grey/blue melange	MAL20001	EXT. 250x260x266H INT. 185x185x170H	5,8	2,2

DEDICATED ACCESSORIES:

PRODUCT	COLOUR	CODE	DIMENSIONS (MM)	CAPACITY (L)	WEIGHT (KG)
Neutral backpack	grey/blue melange	38510001	EXT. 250x110x235H INT. 220x80x225H	3,96	0,75
Hot plate	red	PEM20001	EXT. 195x195x15H	-	0,4
Chilled plate	blue	PEM20002	EXT. 195x195x15H	-	0,5
Isothermal separator	sand	PEM20003	EXT. 195x195x15H	-	0,2

CAPACITY: 30,5 L

Isothermal container AF6 GN 1/2

6 RUNNERS

Compact and easy to handle, indicated for transporting small quantities of food in GN1/2 pans and trays.

Designed for use with eutectic plates

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Easy removable gasket



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
30,5	grey/blue melange	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060006
30,5	blue	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060001
30,5	red	7,5	EXT. 410x360x440H INT. 330x275x340H	AF060004

Load capacity with GN pans



4 pans
GN 1/2 h 65

3 pans
GN 1/2 h 100

2 pans
GN 1/2 h 150

1 pan
GN 1/2 h 65
+
2 pans
GN 1/2 h 100

CAPACITY: 63 L

Isothermal container AF7 GN 1/1

7 RUNNERS

Perfect for the simultaneous transport of GN pans and trays of different heights.

Designed to house eutectic plates

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Removable gasket

The flexibility of the AF7 container, **equipped with a removable door**, alternatively allows the **use of the heating door for use in hot link**.

The heating door can be powered by the normal 230V a.c. main power and, with an inverter, to be connected to the vehicle's cigarette lighter socket (12 V DC) and guarantee power supply during transport.



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x360H	AF070006
63	blue	11	EXT. 440x640x480H INT. 325x540x360H	AF070001
63	red	11	EXT. 440x640x480H INT. 325x540x360H	AF070004

HEATING VERSION

PRODUCT	CODE	DIM. EST. (MM)	WEIGHT (KG)
Digital door 230V a.c.	3B3H0016	440x110x395H	3,9 kg
Analog door 230V a.c.	3B3H0018	440x110x395H	3,9 kg
Inverter	AHD001	-	-
AF7 body	31230012	440x640x480H	9,2 kg



CAPACITY: 68 L

Isothermal container AF8 GN 1/1

8 RUNNERS

Recommended for carrying GN pans and trays of equal height.

Designed for use with eutectic plates

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
68	grey/blue melange	11	EXT. 440x640x480H INT. 325x540x380H	AF080006
68	blue	11	EXT. 440x640x480H INT. 325x540x380H	AF080001
68	red	11	EXT. 440x640x480H INT. 325x540x380H	AF080004



Load capacity with GN pans



4 pans
GN h 65



2 pans
GN h 150



1 pan
GN h 65
+
2 pans
GN h 100



1 pan
GN h 100
+
1 pan
GN h 200



1 plate
GN
+
1 pan
GN h 65
+
1 pan
GN h 200

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	DIM. EST. (MM)	WEIGHT (KG)
Smartdolly chrome handle	polyethylene	MAXI0019	525x750x965H	9,5
Smartdolly stainless steel handle	polyethylene	MAXI0018	525x750x965H	9,5
Smartdolly without handle	polyethylene	MAXI9007	525x750x210H	7,1



CAPACITY: 90 L

Isothermal container AF12 GN 1/1

12 RUNNERS

- Large capacity container, compact and easy to handle.
- Prepared for use with GN eutectic plates
- Closures in shockproof material
- Grab handles in stainless steel
- Built-in label holder
- Adjustable vent valve
- Removable gasket



The flexibility of the AF12 container, **equipped with a removable door**, alternatively allows the **use of the heating door for use in hot link**. The heating door can be powered by the normal 230V a.c. main power and, with an inverter, to be connected to the vehicle's cigarette lighter socket (12V DC) and guarantee power supply during transport.

Also available in refrigerated version

Temperature range: 0°C - +40°C.

Easily manoeuvrable thanks to its dedicated trolley.



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
90	grey/blue melange	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H006
90	blue	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H004
90	red	16,5	EXT. 440x665x650H INT. 330x533x515H	AF12H005

MODULAR: The locking kit, supplied as an accessory, allows you to stack two containers in total safety. The presence of two separate and perfectly insulated cells guarantees the simultaneous transport of hot, fresh and frozen products according to the user's needs and doubling the load capacity on the vehicle.

See focus on modular systems on page. 24.

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	EXT. DIM. (MM)	WEIGHT (KG)
Trolley AF 12	polyethylene	THS20009	505x685x205H	6,4 kg
Trolley fixing system	stainless steel	RR1137	-	0,6 kg
GN1/1 grid	stainless steel	AEA020	530x325xh12H	1,3 kg
Fixing kit for modular	stainless steel	RR1136	-	-

HEATING VERSION

PRODUCT	CODE	DIM. EST. (MM)	WEIGHT (KG)
Digital door 230V a.c.	3B3M0016	440x110x570H	5,2 kg
Analog door 230V a.c.	3B3M0018	440x110x570H	5,2 kg
AF12 body	3125h006F	440x665x650H	13,8 kg



CAPACITY: 140 L

Isothermal container AF 140 **ATP**

FRONT OPENING

- The insulation provided by the thickness of the walls ensures a higher temperature retention
- **Stackable** and easy to move thanks to its dedicated trolley.



CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
140	without EP runners	31	620x820x710H	415x620x515H	A1400001
140	with EP runners	31,5	620x820x710H	415x620x495H	A1400002



DEDICATED ACCESSORIES:

PRODUCT	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Locking kit	1,2	-	RR1137
Trolley - Galvanized steel	12	630x830x175H	AIB004
Grid - Stainless steel	2	450x620x12H	AEA030

CAPACITY: 148 L

Isothermal container AF 150

ATP

GN 1/1

EN

600x400



- Great flexibility: the internal adapters, available as an accessory, make the AF150 container suitable for transporting **GN pans**, **EN trays**, pastry trays and **600 x 400 mm trays**.
- Available in version with support for inserting GN eutectic plates
- Closures in shockproof material
- Stainless steel grip handles
- Removable gasket

The flexibility of the AF150 container, **equipped with a removable door**, alternatively allows the **use of the heating door for use in hot link**. The heating door can be powered by the normal 230V a.c. main power and, with an inverter, to be connected to the vehicle's cigarette lighter socket (12V DC) and guarantee power supply during transport.



CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
148	without EP runners	25	570x790x690H	430x650x490H	A1500012
148	with EP runners	25,5	570x790x690H	430x650x490H	A1509022

MODULAR: The locking kit, supplied as an accessory, allows you to stack two containers in total safety. The presence of two separate and perfectly insulated cells guarantees the simultaneous transport of hot, fresh and frozen products according to the user's needs and doubling the load capacity on the vehicle. Easily manoeuvrable thanks to its dedicated trolley.



See focus on modular systems on page. 24.

DEDICATED ACCESSORIES:

PRODUCT	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Set uprights for guides - Stainless steel	2,5	-	ABA250
Pair of support guides - Stainless steel	1,2	-	ABA302
Grid GN1/1 - Stainless steel	1,3	530X325X12H	AEA020
Self-supporting grid - Stainless steel	3	430X630X262H	AEA012
Fixing kit for modular	1,2	-	RRI139
Polyethylene trolley	7	625X845X210H	THS30006

HEATING VERSION

ARTICLE	CODE	DIM. EST. (MM)	WEIGHT (KG)
Digital door 230V a.c.	3B300016	570x110x570H	6,2 kg
Analog door 230V a.c.	3B300018	570x110x570H	6,2 kg
AF150 body	36100006F	570x790x690H	21,5 kg



CAPACITY: 500 L

Cargo 500 Catering **ATP** **GN 1/1**

**HIGH FLEXIBILITY
AND QUALITY PROTECTION**

- Ideal for catering and banqueting companies.
- Total respect of the cold chain at all stages of transport.
It can hold up to 26 units of GN pans or GN trays.
- Dimensions suitable for transport on **commercial vehicles**.



CAPACITY (L)	MODEL	COLOR	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
500	CARGO 500 CATERING with castors and GN adaptors	light blue	108	715x850x1675H	540x660x1370H	05000086
	Label holder	transparent		173x200H	148x210H -A5-	AMC101

CAPACITY: 900 L

Cargo 900 Catering **ATP** **GN 1/1**

**ISOTHERMAL CONTAINER FOR MEALS DELIVERY
AT CONTROLLED TEMPERATURE**

- **External dimensions EUROPALLET (80x120 cm):** it optimises the exploitation of the loading area of the vehicle.
- Particularly robust thanks to **stainless steel reinforcements**.
- **It can hold up to 30 units of GN pans or GN trays.**



CAPACITY (L)	MODEL	COLOR	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
900	CARGO 900 CATERING with castors and GN adaptors	light blue	145	800x1200x1835H	600x985x1460H	09000082
	Label holder	transparent		173x200H	148x210H -A5-	AMC101

FOCUS: MODULAR SYSTEMS

The innovative MELFORM modular system allows you to assemble two stacked containers in total safety. The presence of two separate and perfectly thermally insulated cells guarantees the simultaneous transport of hot, fresh and frozen products. The flexibility of this solution allows the transport of various types of products at a controlled temperature according to the user's needs, doubling the load capacity on the vehicle up to 300 litres. Available for AF12, AF150 containers.



The real added value in the work of professionals of catering.

Different compositions possible according to needs of transport.

- Technology and isothermal
- Maximum flexibility
- Multitemperature
- Food quality



Multiple possible compositions



Up to 300 liter capacity for transport in fresh bond



Transport in **fresh / hot bond** without contamination and guaranteed isothermy



Up to 300 liter capacity for transport in hot bond



Transport in **hot / frozen bond** in total safety

CAPACITY: 48 L

Isothermal container AL 200 GN 1/1

Equipped with a wide side opening to facilitate GN pans loading .
Suitable for 18x18 disposable and GN pans.

Built-in runner for eutectic plate.

Clatches in shockproof material

Extractable grip handles

Adjustable relief valve

Easy removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
48	grey/blue melange	10	EXT. 460x640x380H INT. 330x545x245H	AL200007
48	blue	10	EXT. 460x640x380H INT. 330x545x245H	AL200001
48	red	10	EXT. 460x640x380H INT. 330x545x245H	AL200004

Load capacity with GN pans



1 plate GN
+
2 pans
GN h100



1 plate GN
+
1 pan
GN h200



CAPACITY: 63 L

Isothermal container AL 300 GN 1/1

High capacity: it is suitable to transport two stacked GN1/1 pans h150.

The side opening facilitates loading operations.

Stainless steel catches

Extractable grip handles

Adjustable relief valve

Removable gasket

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
63	grey/blue melange	12	EXT. 440x640x480H INT. 330x535x350H	AL300006

Load capacity with GN pans



1 plate GN
+
2 pans
GN h150



1 plate GN
+
1 pan
GN h100
+
1 pan
GN h200



Isothermal container MALINETTE

Suitable for home catering or for transport and the distribution of special diets in school catering and hospital, the Malinette is equipped with 4 perfectly insulated compartments to transport a complete meal of three or four courses at different temperatures. Food can be placed in the high-performance oven/flame lunch pan, available as an accessory.

Lightweight container, simple to use and with an extremely comfortable handle for lifting and transport, the container guarantees excellent stackability and stability of the dishes even during transport.

Ensuring the correct thermal maintenance, thanks to its special conformation, limits the risk of bacterial proliferation, preserving the quality of the foods and their organoleptic properties. Equipped with integrated grip handle. Insulated with CFC and HCFC free polyurethane foam. Guaranteed for use from -30° to +100°C.

Fully recyclable at end of life.



COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
grey/blue melange	MAL10006	340x340x170H	2,2
blue	MAL10001	340x340x170H	2,2
red	MAL10004	340x340x170H	2,2

DEDICATED ACCESSORIES:

PRODUCT	MATERIAL	CODE	DIAMETER (MM)	CAPACITY(L)	WEIGHT (KG)
Oven-flame lunch-pan	stainless steel	ACA002	125x69H	0,6	0,56



CAPACITY: 39 L

Isothermal container GN 1/1 GN 1/1

Flexible and functional: the perfect solution for transporting GN pans

- Stainless steel catches**
- Extractable grip handles**
- Adjustable relief valve**
- Removable gasket**

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
39	grey/blue melange	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110006
39	blue	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110001
39	red	7,4	EXT. 415x660x300H INT. 330x535x205H	GN110004

Load capacity with GN pans



CAPACITY: 49 L

Isothermal container GN 18/18 GN 1/1

A perfect combination: one eutectic plate + one GN pan H 200

or six 4.75 litres ice cream pans.

Suitable for transporting 18x18 disposable pans.

- Catches made of shockproof material**
- Extractable grip handles**
- Designed to house eutectic plates**

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
49	grey/blue melange	9,5	EXT. 460x640x380H INT. 365x545x245H	GN180006

Load capacity with GN pans



CAPACITY: 68 L

Isothermal container MAILLON **ATP**

**MULTI TEMPERATURE DELIVERIES
LAST MILE OPERATIONS**

- **Multitemperature transport:**
It can carry fresh, frozen and ambient goods at the same time thanks to its eutectic plates and the isothermal separator.
- **Ideal for urban logistics.**



CAPACITY (L)	MODEL	WEIGHT (KG)	DIM. EXT. (MM)	DIM. INT. (MM)	CODE
68	grey/blue melange	13	850x450x390H	750x330x270H	MAIL0006

DEDICATED ACCESSORIES:

PRODUCT	WEIGHT (KG)	DIMENSIONS (MM)	CODE
Chilled plate	2,9	360X270X39H	PEML0001
Extra chilled plate	2,9	360X270X39H	PEML9001
Frozen plate	2,9	360X270X39H	PEML0002
Extra-frozen plate	2,9	360X270X39H	PEML9008
Isothermal separator	0,9	360X270X39H	PEML0006
Galvanised trolley	1,1	castors dia. 100	AIB001



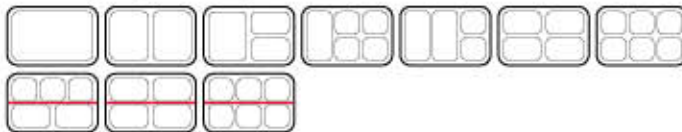
CAPACITY: 17 L

Isothermal container AP100 GN 1/1

Specially designed to house **GN pans h 100 mm** and submultiples.
Closures made of shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
17	grey/blue melange	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100006
17	blue	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100001
17	red	5,3	EXT. 410x610x200H INT. 310x510x110H	AP100004

Load capacity with GN pans



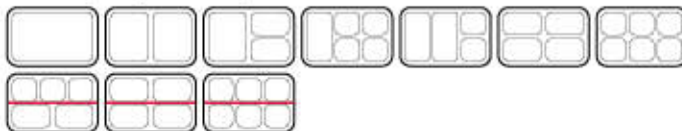
CAPACITY: 24,5 L

Isothermal container AP150 GN 1/1

Specially designed to house **GN pans h 150 mm** and submultiples.
 A perfect combination of capacity and flexibility.
Catches in shockproof material
Extractable grip handles

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
24,5	grey/blue melange	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150006
24,5	blue	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150001
24,5	red	6,1	EXT. 410x610x250H INT. 310x510x160H	AP150004

Load capacity with GN pans



CAPACITY: 31 L

Isothermal container AP200  GN 1/1

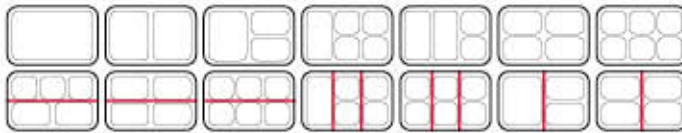
Specially designed to house **GN pans h 200 mm** and submultiples.
 High capacity container, easy to handle
Catches in shockproof material
Extractable grip handles



CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
31	grey/blue melange	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200006
31	blue	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200001
31	red	6,8	EXT. 410x610x300H INT. 310x510x210H	AP200004



Load capacity with GN pans



Maxidolly

Recommended for handling AF and GN models.

Lightweight and easy to maneuver, thanks to the practical handle.
It allows to easily move three stacked containers.

Large capacity: can carry up to 150Kg.

Structure in polyethylene.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,4	EXT. 525x750x965H	MAXI0012
-	grey/blue melange stainless steel handle	9,4	EXT. 525x750x965H	MAXI0011
-	grey/blue melange without handle	7	EXT. 525x750x210H	MAXI9002



Smartdolly

Recommended for **Thermax AF7 and AF8** containers.

Large capacity: **it can carry up to 150Kg.**

Polyethylene body.

Stable, high performance, suited to your needs.

CAPACITY (L)	COLOUR	WEIGHT (KG)	DIM. (MM)	CODE
-	grey/blue melange chrome handle	9,5	EXT. 525x750x965H	MAXI0019
-	grey/blue melange stainless steel handle	9,5	EXT. 525x750x965H	MAXI0018
-	grey/blue melange without handle	7,1	EXT. 525x750x210H	MAXI9007



Melform eutectic plates

Melform thermal accumulators, thanks to their excellent eutectic properties, maintain the food at optimal storage temperature.

They act as thermal energy accumulators, which is released during delivery, extending the temperature retention time.

Particularly suitable in the case of partial loadings.

They correctly operate in HACCP environment.



Non-toxic liquid: high safety even in case of accidental contact with food.



Easy to use:

- Dip hot plate in water at the temperature of 80°C for 50 minutes;
- the chilled plate is to be frozen at least -10°C;
- the extra chilled plate is to be frozen at least -20°C;
- the frozen/extra - frozen plates are to be frozen at least -30°C.

GN 1/3 EUTECTIC PLATES FOR AF6


MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
GN 1/3 chilled plate	+3°C	white with green cap	AGA003	176x325x30 mm	1,3 kg	105 Wh	
GN 1/3 frozen plate	-21°C	white with yellow cap	AGB003	176x325x30 mm	1,6 kg	95 Wh	

EUTECTIC PLATES FOR AP CONTAINERS

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
Chilled plate	+3°C	white	AGA004	210x375x20 mm	1,5 kg	115 Wh	
Frozen plate	-21°C	white with red cap	AGB004	210x375x20 mm	1,5 kg	94 Wh	



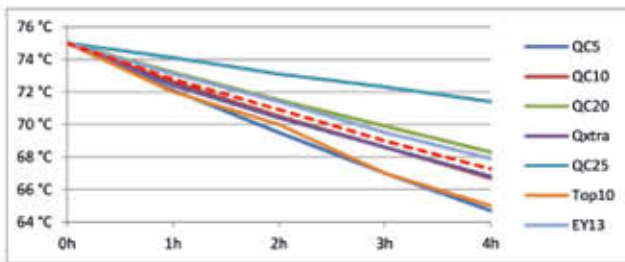
GN 1/1 EUTECTIC PLATES FOR AF MODELS (AF6 EXCLUDED), AF150, AL, GN

MODEL	TEMP.	COLOUR	CODE	DIM. AXBXH	WEIGHT	THERMAL ENERGY	
GN 1/1 hot plate	-	red	PEGS0003	530x325x30 mm	3 kg	112 Wh	
GN 1/1 chilled plate	+3°C	pink	PEGS0001	530x325x30 mm	4 kg	240 Wh	
GN 1/1 extra-chilled plate	-12°C	sand	PEGS9001	530x325x30 mm	4 kg	205 Wh	
GN 1/1 frozen plate	-21°C	blue	PEGS0002	530x325x30 mm	4 kg	80 Wh	
GN 1/1 extra-frozen plate	-21°C	green	PEGS9008	530x325x30 mm	4 kg	175 Wh	

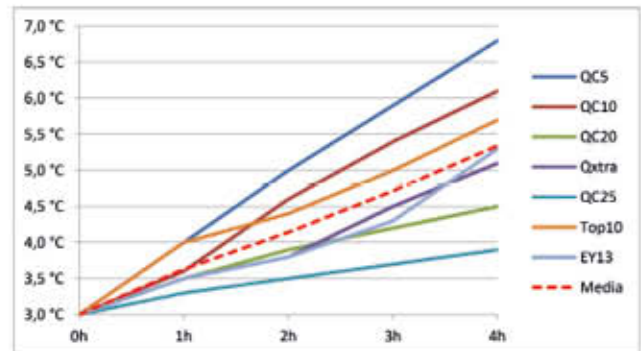
BEVERAGE CONTAINERS - QC

Thermal performances with ambient temperature of 25°C and liquid content equal to 70% of the useful volume.

Hot test



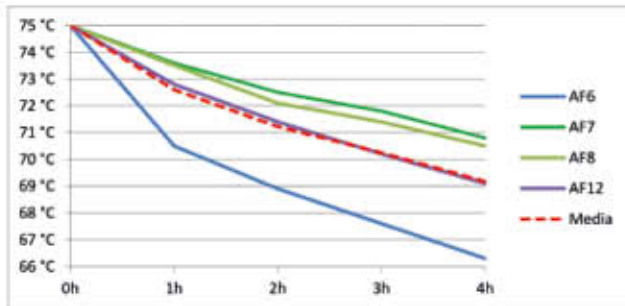
Cold test



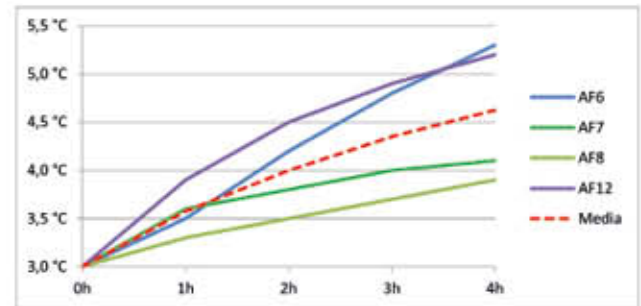
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - FRONT OPENING - AF

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



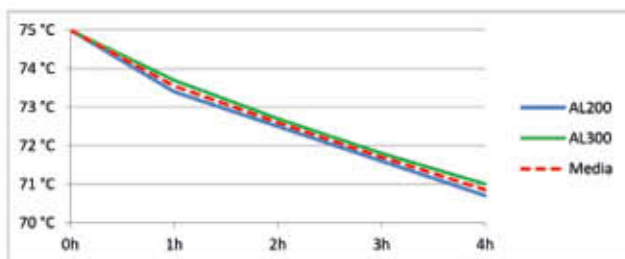
Cold test



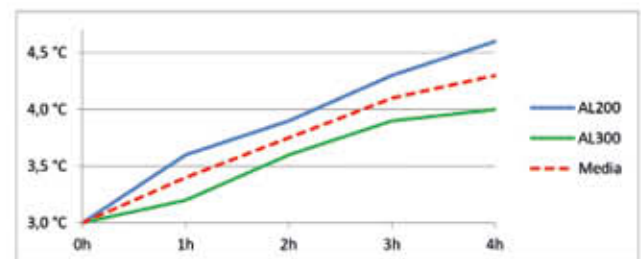
THERMAX ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - SIDE OPENING - AL

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



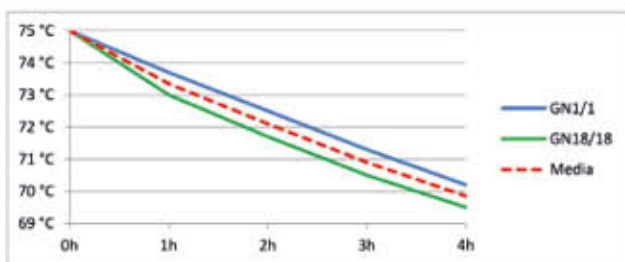
Cold test



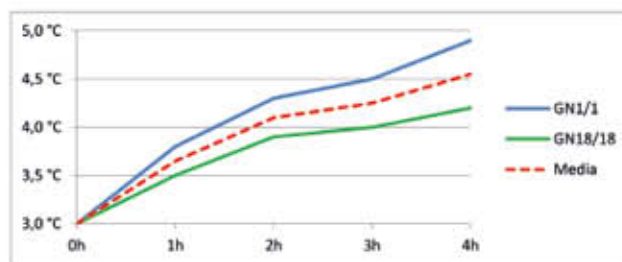
ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING - GN

Thermal performances with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



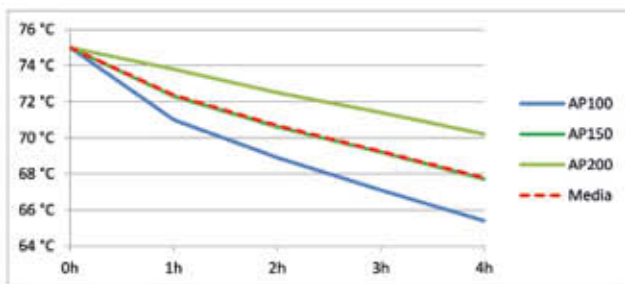
Cold test



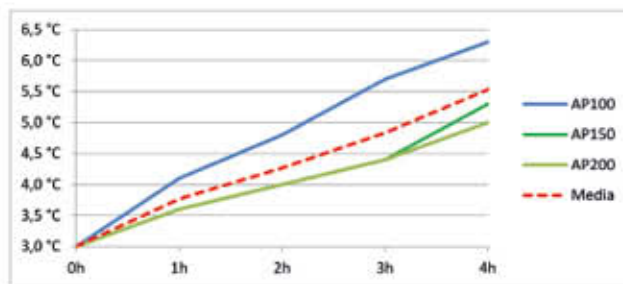
ISOTHERMAL CONTAINERS FOR MEAL TRANSPORT - TOP OPENING FOR SERVICE - AP

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



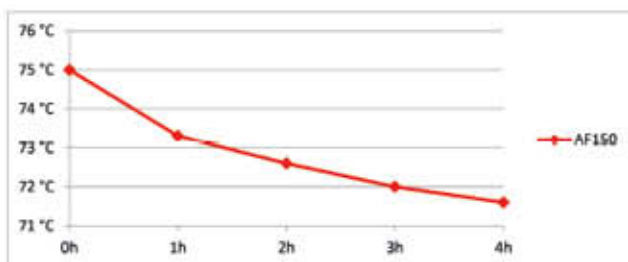
Cold test



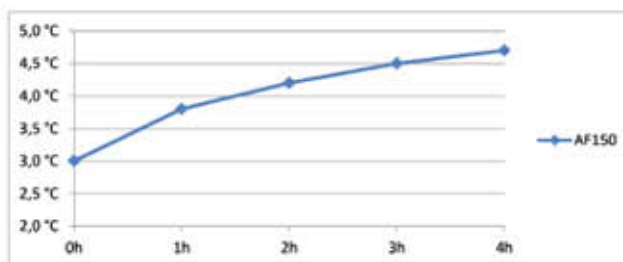
ISOTHERMAL CONTAINERS FOR FOOD DELIVERY - AF150 -

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



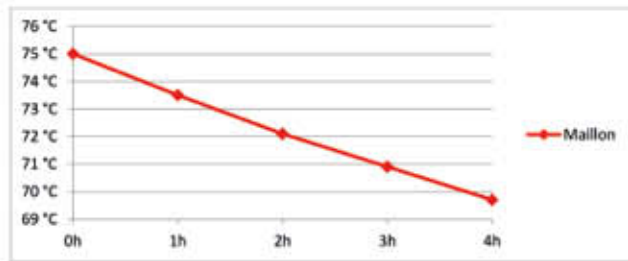
Cold test



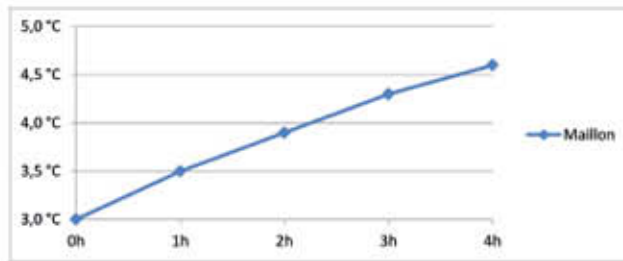
ISOTHERMAL CONTAINERS FOR MULTI-TEMPERATURE TRANSPORT - MAILLON -

Thermal performance with ambient temperature of 25°C and liquid content equal to 50% of the useful volume.

Hot test



Cold test







SERVICE LINE

HIGHLY RELIABLE

Sturdy and durable work tools.

Over 50 models of shapes, materials and finishes to offer the customer the optimal solution for his business.

STRONG AND DURABLE

Perfectly flat, scratch resistant, supporting shapes, UV rays resistant.

SAFETY AND COMPLIANCE with the regulations:

Melform trays are easy to wash and disinfect, they do not release harmful substances on contact with foods.

WARRANTY ON BREAKAGE

Guaranteed against breakage for 5 years.

CUSTOMISATION

INTRODUCE YOUR COMPANY IN A UNIQUE WAY

Differentiate from your competitors.

Leave an indelible mark on your customers.

Strengthen the image of your activity.

MATERIALS:

- Polyester
- Laminate
- Polypropylene & polystyrene
- Non-slip
- ABS



SELF SERVICE
BANQUETING
HO.RE.CA
CATERING
FOOD SERVICE
HOSPITALS
NURSING HOMES

Insulated trays **EN**

They allow you to transport four courses at different temperatures (hot and fresh), thanks to the reduced heat exchange between the seats of the tray. Equipped with four seats for housing melamine plates or disposable trays and a seat dedicated to housing complements to meals (cutlery, drinks, bread, fruit, etc.).

External dimension Euronorm.

The isothermal trays are insulated with CFC and HCFC free polyurethane foam. Guaranteed for use from -30°C to $+85^{\circ}\text{C}$.

Insulated trays TS50

VERSION FOR DISPOSABLE PANS 180X180 MM

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS550101	530x370x105H	2,6
blue/grey	TS550103	530x370x105H	2,6
green/grey	TS550104	530x370x105H	2,6



Insulated trays TS50

VERSION WITH INTEGRAL LID

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS540101	530x370x105H	2,6
blue/grey	TS540104	530x370x105H	2,6
green/grey	TS540105	530x370x105H	2,6



Insulated trays TS50

VERSION WITH NEUTRAL ZONE

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS520101	530x370x105H	2,6
blue/grey	TS520103	530x370x105H	2,6
green/grey	TS520104	530x370x105H	2,6

DEDICATED ACCESSORIES:

PRODUCT

Fastening kit
Cardholder
Polycarbonate lid

CODE

ANA003
AMA301
ADA001



orange



blue



green



Insulated trays TS60

VERSION WITH INTEGRAL LID

COLOUR	CODE	DIM. EXT. (MM)	WEIGHT (KG)
orange/grey	TS610101	530x370x105H	2,5
blue/grey	TS610103	530x370x105H	2,5
green/grey	TS610104	530x370x105H	2,5

DEDICATED ACCESSORIES:

PRODUCT

Fastening kit
Complete closure

CODE

ANA003
PAFT9001



orange



blue



green



Accessories

MELFORM isothermal trays are equipped with melamine crockery.

Specially designed to be used as an accessory and fit perfectly into the tray seats, the melamine crockery set has a bright and shiny appearance, similar to ceramics thanks to a specific treatment that makes the product unique and of the highest quality.

Light and easy to handle, Melform melamines are unbreakable and used mainly in schools, hospitals, rest homes, where user safety is the priority.

Easily sanitized and washable even in the dishwasher, they comply with the 852/2004/CE (HACCP) regulation on food safety.












Operating temperatures: from -18°C to +80°C.

Maximum washing and drying temperature: +80°C.

Resistant to detergents with PH lower than or equal to 10.

Further information on the product can be found on the relevant technical data sheet.



MELAMINE SET TS50		PORCELAIN SET TS60	
	CODE: 5650 Dish ø 210 mm		CODE: 5655 Dish with two compartment ø 255
	CODE: ADB006 Supporting lid ø 210 mm		CODE: ADB010 Lid with gasket ø260mm
	CODE: 5653 Bowl ø150 mm		CODE: 5652 Bowl ø 130 mm
	CODE: ADB043 Sealed lid ø 150 mm		CODE: ADB042 Sealed lid ø 130mm
	CODE: 5652 Bowl ø 130 mm		
	CODE: ADB042 Sealed lid ø 130mm		
	CODE: 5651 Bowl ø 105 mm		

Trays holder rack

Stainless steel trolley, with Euronorm runners.
Suitable for transport TS50 and TS60 trays.
Available with 12 and 24 seats.

PRODUCT	MATERIAL	CODE	DIM. EXT. (MM)	WEIGHT (KG)
trolley with 12 seats	stainless steel	3748A	480x610x1800H	20
trolley with 24 seats	stainless steel	3751A	32	







POLYESTER SERVICE TRAYS

Polyester reinforced with fibreglass gives the trays an absolute strength. Great personality is perfect for those who love durable materials.

- Intensive use
- Polyester reinforced with fibreglass
- Suitable for industrial dishwashers
- Easy drying even if stacked
- Resistant to stains,
- Resistant to scratches, shocks and abrasions
- Excellent resistance to high and low temperatures
- Shock resistant
- High impermeability: it does not retain impurities, grease and odors
- Safe: it does not release any type of substance in contact with food.
- 5 years warranty against breakage

GLASS

100% POLYESTER
REINFORCED FIBREGLASS
TRAY.



VERY TOUGH AND SUITABLE
FOR INTENSIVE USE
WITH REINFORCED CORNERS AND EDGES.

- Shockproof and heat resistant
- **Stacking lugs** enhance air circulation for quick, effective drying and perfect stacking
- **Dishwasher safe**
- **5 years warranty** against breakage



CLASSIC LOOK.
INTENSIVE USE.
AVAILABLE IN 9 COLORS AND 12 SHAPES.



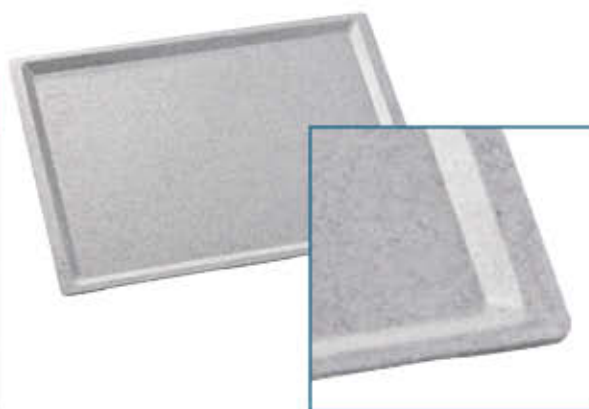
HOSPITALS
SELF SERVICE WITH HIGH TURNOVER
FOOD SERVICE

Standard

GN, EN and submultiples standard dimensions.
With stacking lugs for a correct and fast drying.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
½ GN	1818+col	265x325 mm	40	✓
4/5 GN	1819+col	425x325 mm	20	✓
GN*	1816+col	530x325 mm	20	✓
EN*	1817+col	530x370 mm	20	✓

* available with MATT FINISH



Standard flat edge

GN, EN and submultiples standard dimensions,
with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	1804+col	530x325 mm	20	✓
½ EN	1808+col	265x370 mm	36	
EN	1805+col	530x370 mm	20	✓



Rectangular rounded corners

Rounded corners and high profile.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
14.18	1518+col	460x360 mm	24	✓



Rectangular bevelled corners

Stilish and refined design.

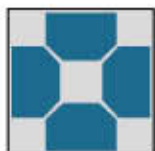
MODEL	CODE	DIMENSIONS	PACK.
46.34	1534+col	460x344 mm	20



Classic trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
18.15	1815+col	492x343 mm	20



Square table
96 cm

Space saving trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
18.06	1806+col	480x340 mm	20



Square table
80 cm



Artà

Fashion and functionality for a refined and exclusive design.

MODEL	CODE	DIMENSIONS	PACK.
ARTÀ	1536+col	460x360 mm	24



ice white 012



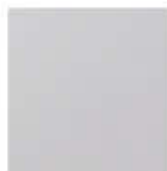
black 050



khaki sand 031



blue mix 025



frisía grey 043



sand mix 032



blue melange 264



melange 251



white pepper 250

BASIC LINE COLOURS



melange 251



white pepper 250



ice white 012



frisía grey 043



LASER

**100% POLYESTER TRAYS
REINFORCED WITH FIBREGLASS
AND MELAMINE SURFACE.**

**STURDY AND RESISTANT TO SCRATCHES:
IT IS THE IDEAL SOLUTION
FOR A MAXIMUM INTENSITY OF USE.**

- Basin in melamine
- **Dishwasher** safe
- Maximum resistance to scratches and stains
- **5 years warranty** against breakages



**EXCELLENT SHOCKS RESISTANCE.
INTENSIVE USE.
EASILY CUSTOMIZABLE.
AVAILABLE IN 3 COLORS AND 5 SHAPES.**



- RESTAURANTS
- SELF SERVICE
- FOOD SERVICE
- HIGH TURN OVER

Standard

GN, EN and submultiples standard dimensions.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
4/5 GN	1819+col	425x325 mm	20	✓
GN	1816+col	530x325 mm	20	✓
EN	1817+col	530x370 mm	20	✓



Rectangular rounded corners

Rounded corners and deeper basin.

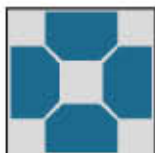
MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460x360 mm	24



Classic trapezium

Shape designed to best exploit the surface of square tables.

MODEL	CODE	DIMENSIONS	PACK.
18.15	1815+col	492x343 mm	20



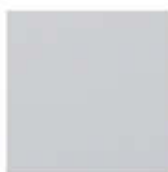
Square table
96 cm



BASIC LINE COLOURS



khaki sand 031



ice white 012



frisias grey 043



ice white 012



frisias grey 043



PARTNER

100% POLYESTER TRAY REINFORCED WITH FIBREGLASS AND MELAMINE COATING.

THEY COMBINE MAXIMUM COMFORT WITH A FANCY AND ELEGANT DESIGN.

- Dishwasher safe
- Resistant to stains

NATURAL AND ELEGANT LOOK & FEEL
HIGH-END TRAY
LOW AND ROUNDED EDGE
CUSTOMIZABLE



RESTAURANTS
SELF SERVICE
LOCATIONS

Standard

GN, EN and submultiples standard dimensions.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
1/2 GN	1022+col	265x325 mm	40	✓
GN	1020+col	530x325 mm	20	✓
EN	1030+col	530x370 mm	15	



Rectangular

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
14.18	1018+col	460x360 mm	30	✓



Space saving trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
11.20	1120+col	496x370 mm	24



Square table
96 cm



mystic wood 138



fancy pearl 136



white oak 133



white larch 132



sequoia 131

BASIC LINE COLOURS



white larch 132



sequoia 131



mystic wood 138



WAITRESS

REINFORCED FIBREGLASS POLYESTER TRAY WITH TRANSPARENT ANTI-SLIP SURFACE.

- Non-slip tray for service and meal consumption
- Dishwasher safe
- Stacking lugs enhance air circulation for quick, effective drying and perfect stacking.
- Maximum intensity of use
- Customizable
- **5 years warranty**



**HOSPITALS
NURSING HOMES
SELF SERVICE
FOOD SERVICE
HO.RE.CA.**

EQUIPPED WITH STACKING LUGS.
STACKABLE.
QUICK DRY.
SCRATCH RESISTANT

Standard flat edge

GN, EN dimensions, with flat edge for a more comfortable grip.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	1804+col	530x325 mm	20	✓
EN	1805+col	530x370 mm	20	✓



Rectangular rounded corners

Rounded corners and deeper basin.

MODEL	CODE	DIMENSIONS	PACK.
14.18	1518+col	460X360 mm	24



BASIC LINE COLOURS



blue mix 025



melange 251



icewhite 012



melange 251



white pepper 250



frisias grey 043



LAMINATED SERVICE TRAYS

Absolute lightness and refined elegance, the plastic laminate makes the trays light and handy. Wide choice of shapes and colors inspired by nature for a trendy and ecological look & feel.

- Easy maintenance and scratch resistant
- Excellent stain resistant
- Lightweight
- High impermeability: it does not retain impurities, grease and odors
- Safe: it does not release any type of substance in contact with food
- Custom logo tray on both sides
- Excellent quality/price ratio

GOLD

LAMINATED TRAYS

Absolute lightness and refined elegance, the plastic laminate makes the trays light and handy.



Excellent resistance to stains, scratches and abrasions.

High impermeability: it does not retain impurities, grease and odors.

OPTIMAL QUALITY/PRICE RATIO.
DISHWASHER SAFE.
CUSTOMIZABLE ON BOTH SIDES.
AVAILABLE IN 17 COLOURS AND 28 SHAPES.



MELFORM SUGGESTIONS

RESTAURANTS
SELF SERVICE
FOOD SERVICE
HO.RE.CA.

Standard

GN and EN dimensions.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	0081+col	530x325 mm	36	✓
EN	0051+col	530x370 mm	36	✓



Waiter

Large size, suitable for table clearing service.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
1.72	0071+col	600x400 mm	24	✓
1.71	0071+col	605x416 mm	24	✓



Rectangular bevelled corners

Refined design.

MODEL	CODE	DIMENSIONS	PACK.
2.11	0011+col	308x195 mm	72
2.31	0031+col	452x313 mm	36
2.40	0040+col	400x268 mm	36
2.41	0041+col	501x353 mm	36
2.51	0051+col	525x366 mm	36



Rectangular regular outline

Soft and sophisticated style.

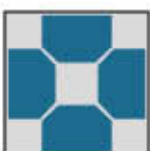
MODEL	CODE	DIMENSIONS	PACK.	BASIC
4.11	0011+col	291x208 mm	72	
4.14	0014+col	378x266 mm	40	
4.21	0021+col	348x245 mm	36	
4.31	0031+col	443x322 mm	36	✓
4.32	0032+col	430x330 mm	36	
4.40	0040+col	385x276 mm	36	
4.42	0041+col	460x360 mm	36	✓
4.48	0048+col	480x370 mm	36	✓
4.51	0051+col	502x375 mm	36	
8.32	0832+col	409x302 mm	36	



Classic trapezium

Special shape to best exploit the surface of tables.

MODEL	CODE	DIMENSIONS	PACK.
5.22	0522+col	510x345 mm	30
5.23	0522+col	492x343 mm	30



Square table
96 cm

Space saving trapezium

Special shape to best exploit the surface of square tables.

MODEL	CODE	DIMENSIONS	PACK.
5.11	0511+col	476x339 mm	36
5.21	0521+col	523x360 mm	36



Square table
80 cm



Round table
133 cm



Square table
90 cm

Round

MODEL	CODE	DIMENSIONS	PACK.
6.35	0635+col	355 mm	36
6.43	0643+col	429 mm	36
6.45	0643+col	450 mm	36



Oval

MODEL	CODE	DIMENSIONS	PACK.
7.13	0713+col	320x225 mm	96



mystic wood 138



walnut 122



sequoia 131



fancy pearl 136



teak 153



ice white 012



white oak 133



white larch 132



khaki sand 031



yellow 035



ocean blue 027



green 072



red 061



frisias grey 043



black 050

BASIC LINE COLOURS



walnut 122



teak 153



icewhite 012



red 061



black 050

MATT LINE

MELFORM has always focused on research and development of new materials and solutions aimed to meet the highest market requirements.

Always ahead of the competition and with a focus on new innovative solutions, the MATT Line is born.

The high technology and the particular matt processing, on both sides, gives the tray a unique distinctive note. **The matt finish, with its exclusive charm, gives the tray an elegant and sophisticated look.**

This high-end trays allows you to work in full safety in a unique and refined context. Furthermore its matt surface guarantees a light non-slip grip for a practical and handy service.

- **High-end** tray
- **Ergonomic**
- Anti stain, odour free

Standard

GN and EN dimensions.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
GN	0081+col	530x325 mm	36	✓
EN	0051+col	530x370 mm	36	✓



Rectangular regular outline

Soft and sophisticated design.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
4.14	0014+col	378x266 mm	40	✓
4.42	0041+col	460x360 mm	36	✓



honey matt 140



county matt 139



elegance matt 141

LINEA NATURA

THE NATURA TRAY COMBINES THE AUTHENTIC LOOK OF WOOD GRAIN WITH A STABLE AND DURABLE GUARANTEE.

Ideal for use in high traffic venues and restaurants with a sophisticated and modern decor, the textured patterns cover the tray from edge to edge and top to bottom for a **real wood look and feel**.

Available in two **wood grain, oak and pine**, the surface is highly wear resistant for years of service.

The eco-friendly tray, made with paper obtained from certified forests, is scratch resistant, easy to clean and disinfect and dishwasher safe.

- High-end, **ergonomic** tray.
- Characterized by a **high level of impermeability**: it does not retain impurities, grease and odors.
- Excellent **resistance to stains**.

Refined and exclusive design.

MODEL	CODE	DIMENSIONS	PACK.	BASIC
4.43	0043+col	430x330 mm	36	✓



warm pine 142



blond oak 143



FAST FOOD

THE PERFECT MIX OF RESISTANCE, SIMPLICITY AND CONVENIENCE.
HANDY TRAYS FOR QUICK MEAL CONSUMPTION.

- Light and resistant
- Dishwasher safe
- Stain resistant
- 100% RECYCLABLE



RESTAURANTS
SNACK BAR
HIGH TURN OVER

INTENSIVE USE
KNURLED SURFACE
BRIGHT AND LIVELY COLORS
EASILY STACKABLE

Rectangular

Simple and durable.

MODEL	CODE	DIMENSIONS	PACK.
10.14	2014+col	345x270 mm	60
12.16	2016+col	415x305 mm	36
14.18	2018+col	460x360 mm	24



Rectangular with handles

Practical version with handles.

MODEL	CODE	DIMENSIONS	PACK.
12.17	2017+col	442x310 mm	20



ON STOCK



blu 023



red 061



yellow 035



green 071



brown 051



sand 033

COMPARTMENT

REDUCED DIMENSION, SIMPLE DESIGN AND LIVELY COLORS.

- 100% recyclable
- 6 compartment trays
- Dishwasher safe
- Suitable for intensive use
- Light

LIVELY COLORS
USER FRIENDLY
EXCELLENT RESISTANCE TO STAINS,
SCRATCHES AND ABRASIONS

MELFORM SUGGESTIONS

- SELF SERVICE
- SCHOOL CANTEENS
- FOODSERVICE



Small

CODE	DIMENSIONS	PACK.
5816+col	TRAY 370x255 mm	24
6315011	DISPOSABLE LINER 370x255 mm	100

ON STOCK



yellow 035



green 071



red 061



sand 033

Maxi

MODEL	CODE	DIMENSIONS	PACK.
Rectangular	59700011	450x320 mm	15
Trapezium	59610011	450x320 mm	20

ON STOCK



white 011



EASY

INNOVATIVE TRAY, WITH SANDWICH HOLDER SUPPORT.

- An handy and nice solution to enjoy a good kebab, sandwich or hamburger.
- Light and resistant
- **100% recyclable**
- Intensive use
- Bright and lively colors
- Dishwasher safe



MELFORM SUGGESTIONS

STREET FOOD

MODEL	CODE	DIMENSIONS	PACK.
Tray kit	59650004K	270x270 mm	15 trays 15 sandwich holders 1 sandwich holder support

ON STOCK



red 061



INTRODUCE YOUR COMPANY IN A UNIQUE WAY

Differentiate from your competitors.

Leave an indelible mark on your customers.

Strengthen the image of your business.

Thanks to the high technology and experience in the sector for over 50 years, MELFORM customizes the trays with graphics, logos and images.

Most Melform trays can be customized on both sides; the print, integrated in the tray, is dishwasher-safe and durable.

4 SIMPLE STEPS

1

Choose the model

- GLASS** customizable in basin
- LASER** customizable in basin
- PARTNER** customizable up to the edge (f/r)
- GOLD** customizable up to the edge (f/r)

2

Select the version

- Shape** (edge, corners)
- Dimensions** (mm)
- Basic color**
- Quantity desired**

3

Send us your logo

- Vector format file**
- Minimum definition **300dpi**
- Real size logo/image** reproduction
- Specify the **position of the image or logo** inside the tray




















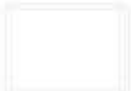








4

We will send you a virtual sample for approval

- Free sample against an irrevocable purchase order (shipping costs excluded)



SHAPE LIST

GLASS	LASER	PARTNER	GOLD	WAITRESS	FAST FOOD	NATURA	MATT
							
							
							
							
							
							
							
							

COLOUR LIST



walnut 122



teak 153



mystic wood 138



sequoia 131



white larch 132



white oak 133



fancy pearl 136



ice white 012



frisias grey 043



melange 251



black 050



red 061



yellow 035



green 071



green 072



blue 023



ocean blue 027



blue mix 025



brown 051



white pepper 250



sand kaki 031



sand 033



sand mix 032



blue melange 264



white 011



honey matt 140



county matt 139



elegance matt 141






warm pine 142



blond oak 143



	GLASS	LASER
MATERIAL	Reinforced fibreglass polyester tray	Reinforced fibreglass polyester tray with melamine surface
SURFACE	Smooth/Matt	Smooth
APPLICATIONS	Hospitals, self service with high turn over, Food service	Restaurants, self service, food service
USAGE INTENSITY	Maximum	Maximum
IMPACT RESISTANCE	Maximum	Maximum
HEAT RESISTANCE	Maximum	Fair
STAIN RESISTANCE	Good	Maximum
SCRATCH RESISTANCE	Good	Good
WASHABILITY	Dishwasher	Dishwasher
WASHING TEMPERATURE	Max +60°C	Max +60°C
RISING AND DRYING TEMPERATURES	Max +90°C	Max +90°C
CUSTOMISATIONS	In the basin	In the basin
AVAILABLE COLORS	9	3
AVAILABLE SHAPES	12	5

PARTNER	GOLD	FAST FOOD	COMPARTMENT
			
Reinforced fibreglass polyester tray melamine coated	Laminated tray	Polypropylene	Polypropylene / polystyrene
Smooth	Smooth/Matt	Knurled	Smooth
Restaurants, self service, locations	Restaurants, self service, Food service, HO.RE.CA.	Food service, snack bar, high turn-over	School canteens, self service, food service
Good	Good	Good	Good
Fair	Fair	Good	Fair
Fair	Fair	Sufficient	Sufficient
Maximum	Maximum	Good	Good
Good	Good	Fair	Fair
Dishwasher	Dishwasher	Dishwasher	Dishwasher
Max +60°C	Max +60°C	Max +60°C	Max +60°C
Max +90°C	Max +90°C Dry thoroughly before stacking	Max +90°C	Max +85°C
Front and back up to the edge	Front and back up to the edge	Not available	Not available
5	15	6	5
5	27	4	3



	WAITRESS	EASY
MATERIAL	Reinforced fibreglass polyester tray with transparent non-slip surface	ABS
SURFACE	Non-slip	Knurled
APPLICATIONS	Hospitals, nursing homes, self service HO.RE.CA.	Street food, fast food
USAGE INTENSITY	Good	Good
IMPACT RESISTANCE	Maximum	Fair
HEAT RESISTANCE	Fair	Sufficient
STAIN RESISTANCE	Good	Maximum
SCRATCH RESISTANCE	Good	Fair
WASHABILITY	Dishwasher	Dishwasher
WASHING TEMPERATURE	Max +60°C	Max +60°C
RISING AND DRYING TEMPERATURES	Max +90°C	Max +85°C
CUSTOMISATIONS	In the basin (except oval version)	Not available
AVAILABLE COLORS	2	1
AVAILABLE SHAPES	3	1



MATT

NATURA

Laminated tray

Plastic laminate produced with paper from certified forests

Non-slip

Wood grain

Resturant, self service, location

Resturant, self service, location

Good

Good

Fair

Fair

Fair

Fair

Maximum

Good

Fair

Good

Dishwasher

Dishwasher

Max +60°C

Max +60°C

Max +85°C

Max +85°C

Not available

Not available

3

2

4

1



Melform sales network

Melform is present in the 5 continents thanks to a constantly growing sales network, which ensures excellent commercial customer service and an efficient after-sales service.

Visit our website www.melform.com









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