



PRODUCT CATALOGUE





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.



SOM EHITIMOTOX

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.



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.



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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.

Smooth storage surface with the possibility for securing loads

Welded stainless steel inside containers with smooth surfaces, high durability and the best hygiene properties

> The doors can be opened _ 270 degrees

Deep drawn guides, easy cleaning and increased safety

Short heating or cooling time

Air gaps for internal air circulation and even temperature distribution

Durable door gaskets

Electronically adjustable temperature control

Easy to clean for improved hygiene







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THERMOBOX® S

A box that you cool down by putting it in a cold store or using the SDX® 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 galvanized steel

coated with PVC.

S: Neutral.

THERMOBOX® S - NEUTRAL THERMOBOX

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

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 kg
	Product number	60 (4 GN 1/1) Single han		

S90	GUIDES	OUTER	INNER	WEIGHT
	6 x GN 1/1 80mm spacing	W: 525mm D: 700mm H: 1030mm	W: 330mm D: 540mm H: 510mm	41 kg
	Product number	90 (6 GN 1/1) Single han		

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 numbe	120 (8 GN 1/1) Single ha		



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	150 (10 GN 1/1) Single h		

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	180 (12 GN 1/1) Single h		

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: 12	60 (6+6 GN 1/1) Single har		

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



Product number: 122075-ZS

SDX Thermobox S210 (14 GN 1/1) Single handed grip handle Additional pull handles on the sides, at the back, are included

Product number: 122075-XS

SDX Thermobox S210 (14 GN 1/1) Excenterlås

Additional pull handles on the sides, at the back, 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: 122045-ZS

SDX Thermobox SS360 (12+12 GN 1/1) Single 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	150 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 galvanized 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 number:	0 (4 GN 1/1) Single hande		

C90	GUIDES	OUTER	INNER	WEIGHT
	6 x GN 1/1 80mm spacing	W: 525mm D: 810mm H: 1055mm	W: 330mm D: 540mm H: 510mm	56 kg
	Product number: 1	(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:	0 (8 GN 1/1) Single hande		

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 number	150 (10 GN 1/1) Single har		

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C180	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
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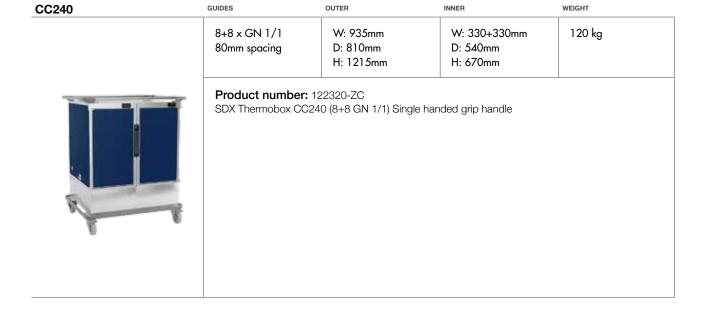
Product number: 122200-ZC

SDX Thermobox C180 (12 GN 1/1) Single handed grip handle

Product number: 122200-XC

SDX Thermobox C180 (12 GN 1/1) Excenter lock

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 handle Product number: SDX Thermobox C21	0 (14 GN 1/1) Single hands s on the sides, at the back	, are included k	



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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: 122201-ZC

SDX Thermobox CC360 (12+12 GN 1/1) Single 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	150 kg
	Product numb SDX Thermobox	er: 122265-ZC CC420 (14+14 GN 1/1) S	ingle handed 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 CCC5	22266-ZC 340 (12+12+12 GN 1/1) Si	ngle 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.



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

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: 1	22206-ZK		

SDX Thermobox K60 ECO (4 GN 1/1) Single handed grip handle

Product number: 122206-XK

SDX Thermobox K90 ECO (4 GN 1/1) Excenter lock

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:	ECO (6 GN 1/1) Single ha		

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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THERMOBOX® K ECO - COMPRESSOR COOLING

Extremely efficient compressor cooling accounts for the highest standards refrigeration.

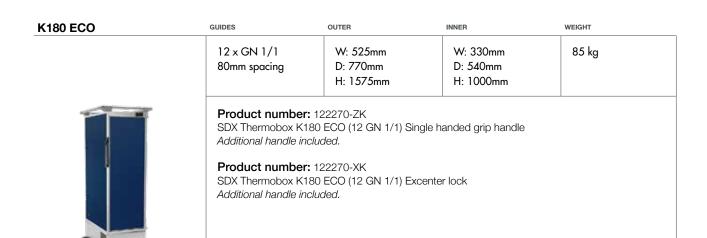
K150 ECO	GUIDES	OUTER	INNER	WEIGHT
	10 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1400mm	W: 330mm D: 540mm H: 830mm	80 kg

Product number: 122208-ZK SDX Thermobox K150 ECO (10 0

SDX Thermobox K150 ECO (10 GN 1/1) Single handed grip handle

Product number: 122208-XK

SDX Thermobox K150 ECO (10 GN 1/1) Excenter lock



K210 ECO	GUIDES	OUTER	INNER	WEIGHT	
	14 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1735mm	W: 330mm D: 540mm H: 1160mm	90 kg	
	Product number: 122209-ZK SDX Thermobox K180 ECO (14 GN 1/1) Single handed grip handle Additional handle included. Product number: 122209-XK SDX Thermobox K180 ECO (14 GN 1/1) Excenter lock Additional handle included.				
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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.



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 galvanized steel coated with PVC.

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

THERMOBOX® E - ELECTRIC HEATING

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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 Product number: 122006-XE SDX Thermobox E60 (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
	Product number:	(6 GN 1/1) Single handed	grip handle	

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 SDX Thermobox E	r: 122027-ZE 120 (8 GN 1/1) Single han	ided grip handle		
R		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
	Product number:	20 (4+4 GN 1/1) Single har		

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.

GUIDES OUTER INNER WEIGHT EE150 6+4 x GN 1/1 W: 525mm W: 330mm 56 kg 80mm spacing D: 700mm D: 540mm H: 350+350mm H: 1285mm 230V/650W + 230V/280W Product number: 122062-ZE

SDX Thermobox EE150 (6+4 GN 1/1) Single 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
	Product number: 1	(12 GN 1/1) Single hande		

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/280W Product number: 122104-ZE SDX Thermobox EE180 (8+4 GN 1/1) Single handed grip handle Product number: 122104-XE SDX Thermobox EE180 (8+4 GN 1/1) Excenter 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
		22102-ZE 0 (6+6 GN 1/1) Single han	nded grip handle	
	Product number: 12 SDX Thermobox EE180	22102-XE O (6+6 GN 1/1) Excenter k	ock	

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
	230V/650W + 230V/650W Product number: 122155-ZE SDX Thermobox EE210 (8+6 GN 1/1) Single handed grip handle Additional pull handles on the sides, at the back, are included			
		22155-XE 0 (8+6 GN 1/1) Excenter lo on the sides, at the back,		

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 SDX Thermobox EE	: 122132-ZE 240 (8+8 GN 1/1) Single	handed 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 60 (12+12 GN 1/1) Single h	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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AN ALTERNATIVE MIGHT BE JUST AS GOOD

E180 and F180 are reliable fixtures in many commercial kitchens, and have been for several years. We still offer these models for those who require a good-value 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.



E

E 100 CLASSIC	GOIDES	OUTER	INNER	WEIGHT
	12 x GN 1/1 80mm spacing	W: 525mm D: 700mm H: 1330mm	W: 330mm D: 540mm H: 1000mm	60 kg



230V/800W

Product number: 122058-ECL

SDX Thermobox E180 Classic (12 GN 1/1) Excenter lock

TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel.

Guides: Stainless steel, pressed from the inner container.

Insulation: Polyurethane.

Door: Interior made of stainless steel. Aluminium exterior.

Thermometer: Analog.

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

Top frame: Stainless steel and PVC

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

E: Heating system with foil elements, fixed thermostat, insulation class IP 44.

THERMOBOX® F180 Classic

F180 CLASSIC GUIDES OUTER INNER WEIGHT 12 x GN 1/1 80mm spacing W: 525mm D: 770mm H: 1330mm W: 330mm D: 540mm H: 1000mm 65 kg



230V/1000W

Product number: 122059-FCL

SDX Thermobox F180 Classic (12 GN 1/1) Excenter lock

TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel.

Guides: Stainless steel, pressed from the inner container.

Insulation: Polyurethane.

Door: Interior made of stainless steel. Aluminium exterior.

Thermometer: Analog.

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

Top frame: Stainless steel and PVC corners.

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

F: Effective heating system, convection, with adjustable thermostat, insulation class IP 44, 230 V/1000 W.



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.

Top frame: Stainless steel and PVC corners.

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

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
	Product number: 12	I GN 1/1) Single handed g 22006-XF	rip handle	
	SDX Thermobox F60 (4	I 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	00 (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 number: SDX Thermobox F1:	: 122027-ZF 20 (8 GN 1/1) Single hand	ded grip handle	
State of the state	Product number: SDX Thermobox F1:	: 122027-XF 20 (8 GN 1/1) Excenter lo	ck	

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	50 (10 GN 1/1) Single ha	.	

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
	230V/1000W Product number: 1	22033-ZF		

SDX Thermobox F180 (12 GN 1/1) Single handed grip handle

Product number: 122033-XF

SDX Thermobox F180 (12 GN 1/1) Excenter 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
	Product number: 1	0 (6+6 GN 1/1) Single han		

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
	230V/1000W Product number: 122070-ZF SDX Thermobox F210 (14 GN 1/1) Single handed grip handle Additional pull handles on the sides, at the back, are included			
		22070-XF (14 GN 1/1) Excenter lock on the sides, at the back,		

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 10 (8+6 GN 1/1) Single har s on the sides, at the back	.	
	1	122135-XF 10 (8+6 GN 1/1) Excenter I s on the sides, at the back		

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: 1 SDX Thermobox FF24	22132-ZF 0 (8+8 GN 1/1) Single han	ded grip handle	
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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: 12 SDX Thermobox FF360	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 0 (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	igle handed grip handle	

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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
6.	THERMOBOX® SF Neutral and convection heating combination.	34
+	THERMOBOX® CE Activ cooling and electric heating combination.	36
	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.





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 galvanized steel

coated with PVC.

E: Heating system, with electronic temperature control Foil elements, insulation class IP 44.

SE120	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 SE Product number: SDX Thermobox SE	: 122010-ZSE :120 (4+4 GN 1/1) S : 122010-XSE	0 01	andle	

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/650 Product number SDX Thermobox SE		ingle handed grip h	nandle		
	Product number: 122060-XSE SDX Thermobox SE150 (4+6 GN 1/1) 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/6 Product numb SDX Thermobox		Single handed grip	handle	
	Product numb SDX Thermobox	er: 122105-XSE SE180 (4+8 GN 1/1) I	Excenter lock		

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
	Product numbe	r: 122100-ZSE E180 (6+6 GN 1/1) :	Single handed grip ha	andle	

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
			0 .		
		er: 122151-XSE E210 (6+8 GN 1/1) dles on the sides, at		ded	

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
	Neutral + 230V/650 Product number SDX Thermobox SE	r: 122130-ZSE	Single handed grip I	nandle	

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	1) Single handed gri	p handle	

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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 galvanized 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.	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 number SDX Thermobox SF	: 122105-ZSF	ingle handed grip h	andle	
	Product number SDX Thermobox SF		xcenter lock		

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
	Neutral + 230V/1000 Product number: SDX Thermobox SF: Additional pull handl	: 122065-ZSF 210 (4+10 GN 1/1) :	0 .		
	Product number: SDX Thermobox SF. Additional pull handl	210 (4+10 GN 1/1) I		d	

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SF240	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/550W

Product number: 122066-ZSF

SDX Thermobox SF240 (8+8 GN 1/1) Single handed grip 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/1000W

Product number: 122046-ZSF SDX Thermobox SF360 (12+12 GN 1/1) Single handed grip handle



SF420	GUIDES	OUTER	INNER S	INNER F	WEIGHT		
	14 + 14 x GN 1/1 80mm spacing	W: 930mm D: <i>77</i> 0mm H: 1515mm	W: 330mm D: 540mm H: 1160mm	W: 330mm D: 540mm H: 1160mm	126 kg		
	Neutral + 230V/1000W Product number: 122067-ZSF SDX Thermobox SF420 (14+14 GN 1/1) Single handed grip handle						

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THERMOBOX® CE

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel.

 $\label{eq:Guides: Stainless steel} \textbf{Guides:} \ \textbf{Stainless steel, pressed from the inner container.}$

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 galvanized 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.

CE120	GUIDES	OUTER	INNER C	INNER E	WEIGHT
	4+4 x GN 1/1 80mm spacing	W: 525mm D: 810mm H: 1310mm	W: 330mm D: 540mm H: 350mm	W: 330mm D: 540mm H: 350mm	70 kg
	AA120/245W + 230V/280W Product number: 122300-ZCE SDX Thermobox CE120 (4+4 GN 1/1) Single handed grip handle Product number: 122300-XCE SDX Thermobox CE120 (4+4 GN 1/1) Excenter lock				

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 + 230V/650W Product number: 122211-ZCE SDX Thermobox CE150 (4+6 GN 1/1) Single handed grip handle						
	Product number: 122211-XCE SDX Thermobox CE150 (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 + 230V/650W Product number: 122203-ZCE SDX Thermobox CE180 (4+8 GN 1/1) Single handed grip handle					
	Product number: 122203-XCE SDX Thermobox CE180 (4+8 GN 1/1) Excenter lock					



AA120/245W + 230V/650W **Product number:** 122215-ZCE

SDX Thermobox CE180 (6+6 GN 1/1) Single handed grip handle

Product number: 122215-XCE

SDX Thermobox 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 handle	122251-ZCE 210 (6+8 GN 1/1) S	0 .		
	Product number: SDX Thermobox CE: Additional pull handle	210 (6+8 GN 1/1) E		d	

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 + 23 Product numbe SDX Thermobox C		Single handed grip	handle	

CE360	GUIDES	OUTER	INNER C	INNER E	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	115 kg
	AA120/245W + 230 Product number: SDX Thermobox CE	: 122220-ZCE	1) Single handed gr	ip handle	

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THERMOBOX® CF

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel.

Guides: Stainless steel, pressed from the inner container. $\textbf{Insulation:} \ \mathsf{Polyurethane}.$

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 galvanized 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
	Product numbe	r: 122282-ZCF F150 (4+6 GN 1/1)	0 01	handle	

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 + 29 Product number SDX Thermobox (Single handed grip	handle	
	Product number SDX Thermobox 6	er: 122215-XCF CF180 (6+6 GN 1/1)	Excenter lock		

CF180	GUIDES	OUTER	INNER C	INNER F	WEIGHT
10 cm	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 + 23 Product numbe SDX Thermobox C		Single handed grip	handle	
	Product number SDX Thermobox C	er: 122284-XCF CF180 (4+8 GN 1/1)	Excenter lock		

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CF210

6+8 x GN 1/1 W: 525mm W: 330mm W: 330mm 80 kg D: 810mm D: 540mm D: 540mm H: 1605mm H: 510mm H: 670mm	GUIDES	OUTER	INNER C	INNER F	WEIGHT
	· · · · · ·	D: 810mm	D: 540mm	D: 540mm	80 kg

AA120/245W + 230V/550W **Product number:** 122251-ZCF

SDX Thermobox CF210 (6+8 GN 1/1) Single handed grip handle Additional pull handles on the sides, at the back, are included

Product number: 122251-XCF

SDX Thermobox CF210 (6+8 GN 1/1) Excenter lock Additional pull handles on the sides, at the back, are included

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 + 20 Product numbe SDX Thermobox C		Single handed grip	handle	

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 gri _l	o 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 CF	: 122069-ZCF) Single handed grip) handle	

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THERMOBOX® KE

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel.

Guides: Stainless steel, pressed from the inner container.

 $\textbf{Insulation:} \ \mathsf{Polyurethane}.$

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 galvanized steel coated with PVC.

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

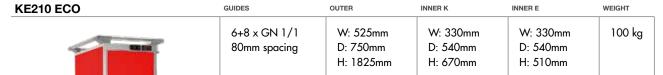
 $\ensuremath{\mathbf{E}}\xspace$ Patented, efficient heating system, with electronic temperature control Foil elements, insulation class IP 44.

KE120 ECO	GUIDES	OUTER	INNER K	INNER E	WEIGHT
	4+4 x GN 1/1 80mm spacing	B: 525mm D: 750mm H: 1345mm	W: 330mm D: 540mm H: 350mm	W: 330mm D: 540mm H: 350mm	84 kg
	Product numbe	r: 122080-ZKE F120 ECO (4+4 GN	, 0	grip handle	

KE150 ECO	GUIDES	OUTER	INNER K	INNER E	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	89 kg		
	230V/190W AC + 230V/650W Product number: 122078-ZKE SDX Thermobox KF150 ECO (4+6 GN 1/1) Single handed grip handle						
RITTO	Product numbe SDX Thermobox K	r: 122078-XKE F150 ECO (4+6 GN 1	1/1) Excenter lock				

KE180 ECO	GUIDES	OUTER	INNER K	INNER E	WEIGHT	
MI CO	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	94 kg	
	230V/245W AC + 23 Product number: SDX Thermobox KE	122072-ZKE	/1) Single handed g	rip handle		
	Product number: 122072-XKE SDX Thermobox KE180 ECO (6+6 GN 1/1) Excenter lock					





230V/190W AC + 230V/650W **Product number:** 122073-ZKE

SDX Thermobox KE210 ECO (6+8 GN 1/1) Single handed grip handle Additional pull handles on the sides, at the back, are included

Product number: 122073-XKE

SDX Thermobox KE210 ECO (6+8 GN 1/1) Excenter lock Additional pull handles on the sides, at the back, are included

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 + 23 Product number: SDX Thermobox KE	: 122074-ZKE	1/1) Single handed (grip handle	



KE360 ECO	GUIDES	OUTER	INNER K	INNER E	WEIGHT
	12+12 x GN 1/1	W: 930mm	W: 330mm	W: 330mm	115 kg
	80mm spacing	D: 770mm	D: 540mm	D: 540mm	
		H: 1575mm	H: 1000mm	H: 1000mm	

230V/190W AC + 230V/800W



Product number: 122077-ZKE SDX Thermobox KE360 ECO (12+12 GN 1/1) Single handed grip handle





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 galvanized 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		
The state of the s	4+4 x GN 1/1 80mm spacing	B: 525mm D: 750mm H: 1345mm	W: 330mm D: 540mm H: 350mm	W: 330mm D: 540mm H: 350mm	114 kg		
	230V/190W AC + 2 Product numbe SDX Thermobox K		1/1) Single handed	grip handle			
R. C.	1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	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
	Product number	122218-ZKF 150 ECO (4+6 GN 1	, σ	grip handle	
4 4					

KF180 ECO	GUIDES	OUTER	INNER K	INNER F	WEIGHT	
MI CA	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 + 20 Product number: SDX Thermobox KF	122215-ZKF	/1) Single handed g	rip handle		
	Product number: 122215-XKF SDX Thermobox KF180 ECO (6+6 GN 1/1) Excenter lock					

KF240 ECO	GUIDES	OUTER	INNER K	INNER F	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	132 kg

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 + 230V/1000W **Product number:** 122219-ZKF



SDX Thermobox KF300 ECO (10+10 GN 1/1) Single handed grip handle

KF360 ECO	GUIDES	OUTER	INNER K	INNER F	WEIGHT
	12+12 x GN 1/1 80mm spacing	W: 930mm D: <i>77</i> 0mm H: 1 <i>575</i> mm	W: 330mm D: 540mm H: 1000mm	W: 330mm D: 540mm H: 1000mm	150 kg

230V/190W AC + 230V/1000W **Product number:** 122220-ZKF



SDX Thermobox KF360 ECO (12+12 GN 1/1) Single handed grip handle

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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.

17 GN2/1

K

13 GN2/1

E

122 kg

WEIGHT

138 kg

WEIGHT

Product number: 122252-ZS

OUTER

W: 790mm

D: 890mm

H: 1740mm

GUIDES

17 x GN 2/1

80mm spacing

SDX Thermobox BANQUET S (17 GN 2/1) Single handed grip handle

INNER

W: 535mm

D: 667mm

H: 1405mm



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 fixed.

Trolley frame: Reject list of galvanized steel

coated with PVC.

THERMOBOX® K - BANQUET	GUIDES	OUTER	INNER
	13 x GN 2/1 80mm spacing	W: 790mm D: 890mm H: 1740mm	W: 535mm D: 667mm H: 1120mm
	Product number SDX Thermobox B		Single handed grip handle

TECHNICAL SPECIFICATIONS - K

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 fixed. **Trolley frame:** Reject list of galvanized steel coated with PVC.

K: Efficient convection cooling with electronic temperature control 230V/190W, insulation class IP44.

THERMOBOX® F - BANQUET	GUIDES	OUTER	INNER	WEIGHT
	17 x GN 2/1 80mm spacing	B: 790mm D: 890mm H: 1740mm	W: 535mm D: 667mm H: 1405mm	127 kg
	Product number: 12 SDX Thermobox F BAR	22252-ZF NQUET (17 GN 2/1) Single	handed grip handle	



THERMOBOX® S - BANQUET

TECHNICAL SPECIFICATIONS - F

Exterior walls: ABS plastic.

Inner container: Welded container in aluminium

Guides: Stainless guides with rivets.

Insulation: Polyurethane.

Door: Interior made of stainless steel. Exterior in ABS plastic.

Wheels: 160 mm wheels, two braked and two fixed. Trolley frame: Reject list of galvanized steel coated with PVC.

 $\textbf{F:} \ \, \textbf{Efficient convection heating system, with electronic}$ temperature control, insulation class IP 44, 230V/1350W.

HEATING

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.



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 number: 1 SDX Thermobox Station	22701 onary heating cabinet (10	GN 1/1)	



F12	GUIDES	OUTER	INNER	WEIGHT
	12 GN 1/1 80mm spacing	W: 405mm D: 730mm H: 1400mm	W: 330mm D: 540mm H: 1000mm	75 kg
	230V/1000W Product number SDX Thermobox St.	: 122700 ationary heating cabinet	(12 GN 1/1)	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 St	: 122703 ationary heating cabinet	(14 GN 1/1)	

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E

12



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.





RATIONAL 201/ELECTROLUX AOS 201 HEATING

40-90 °C

OUTER

W: 675mm

D: 785mm

H: 1778mm

INNER

W: 455mm

D: 665mm H: 1455mm 173 kg

WEIGHT



SDX Stationary heating cabinet adapted for racking.

230V/1350W

Convection heating

Product number: 122550

SDX Heating cabinet F (Oven trolley) Single-handed grip handle. For racking.

TECHNICAL SPECIFICATIONS & ACCESSORIES

Exterior walls: Stainless.

Inner container: Container in stainless steel.

Insulation: Polyurethane.

Doors: Glass doors with stainless steel fittings.

Liahtina: LED

Wheels: 100 mm wheels, two fixed.

F: Efficient convection heating system, with electronic temperature control, insulation class IP45, 230V/1350W.

Accessories: Lockable handle. Feet for fixed

fitting and marine use

INNER

Supplement: Through and through with two

alass doors.

TRANSPORT - RATIONAL 201

HEATING

OUTER

W: 455mm

WEIGHT

Convection heating 40-90 °C

W: 780mm D: 1040mm H: 1785mm

D: 665mm H: 1455mm 101 kg

SDX Mobile heating cabinet adapted for racking.

230 V/1350W

Product number: 122650

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.

Inner container: Container in stainless steel.

Insulation: Polyurethane.

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

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

Trolley frame: Reject list of galvanized steel

 \mathbf{F} : Efficient convection heating system, with electronic temperature control, insulation class IP45, 230V/1350W.

Accessories: Lockable handle, LED lighting, Glass doors

TRANSPORT - ELECTROLUX AOS 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 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.

Inner container: Container in stainless steel.

Insulation: Polyurethane.

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

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

Trolley frame: Reject list of galvanized steel

coated with PVC.

F: Efficient convection heating system, with electronic temperature control, insulation class IP45. 230V/1350W.

Accessories: Lockable handle, LED lighting, Glass doors





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





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

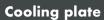




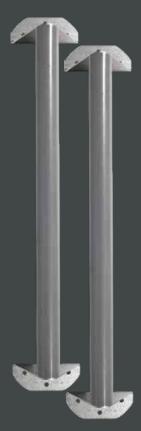


Address Card Holder

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



Cooling plate GN 1/1 adapted for Thermobox® S. Including cassette.



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
 W: 425mm
 W: 330mm
 9,5 kg

 80mm spacing
 D: 380mm
 D: 265mm

 H: 415mm
 H: 325mm

Neutral

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:** 122001 SDX Thermobox S30 (4 GN 1/2)

E30	GUIDES	MEASUREMENTS	WEIGHT
-----	--------	--------------	--------



 4 x GN 1/2
 W: 425mm
 W: 330mm
 10,5 kg

 80mm spacing
 D: 380mm
 D: 265mm

H: 325mm

Heating - 230V/145W. IP44

Aluminium external walls and all-welded inner container Polyurethane insulation.

H: 415mm

Aluminium door with eccentric lock.

Plastic stacking corners with stainless steel fittings and handles. **Product number:** 122002 SDX Thermobox E30 (4 GN 1/2)

\$600 GUIDES MEASUREMENTS WEIGHT



 4 x GN 1/1
 W: 425mm
 W: 330mm
 13 kg

 80mm spacing
 D: 645mm
 D: 530mm

 H: 415mm
 H: 325mm

Neutral

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: 122005 SDX Thermobox S600 (4 GN 1/1)

E600 GUIDES MEASUREMENTS WEIGHT



 4 x GN 1/1
 W: 425mm
 W: 330mm
 14,5 kg

 80mm spacing
 D: 645mm
 D: 530mm

 H: 415mm
 H: 325mm

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



TROLLEYS FOR PORTABLE THERMOBOX AND FLEXI FOR GROCERIES



H62



MEASUREMENTS	WEIGHT
W: 660mm D: 440mm H: 175mm	5 kg

Adapted for: S600 & E600.

Maximum load 200kgs.

Zinc-plated angle profile construction.

100mm castors, 2 fixed and 2 swivel castors with brakes.

Product number: 131001 SDX H62

H68



MEASUREMENTS	WEIGHT
W: 470mm D: 670mm	13 kg
H: 200mm (900mm with	
handle)	

Adapted for: S600 & E600.

Maximum load 200kgs.

Stainless steel construction 18/8.

125mm castors with rubber track, 2 fixed and 2 swivel castors with brakes.

Product number: 132001 SDX H68

H78



MEASUREMENTS	WEIGHT
W: 450mm D: 660mm H: 450mm (900mm with handle)	13 kg

Adapted for: S600 & E600.

Maximum load 200kgs.

Stainless steel construction 18/8.

125mm castors with rubber track, 2 fixed and 2 swivel castors with brakes.

Product number: 132002 SDX H78

H78S



MEASUREMENTS	WEIGHT
W: 480mm	17,5 kg
D: 660mm	17 /S kg
H: 630mm	
(900mm with handle)	

Adapted for: S600 & E600.

Maximum load 200kgs.
Stainless steel construction 18/8.
125mm castors with rubber track, 2 fixed and 2 swivel castors with brakes.
Top platform – height 630mm. Bottom platform – height 200mm.

Product number: 132003 H78S

H78S TERRAIN



MEASUREMENTS	WEIGHT
B: 480mm D: 660mm H: 630mm (900mm with handle)	17,5 kg
· ·	1

Adapted for: S600 & E600.

Maximum load: 200 kgs.
Stainless steel structure 18/8.
Top platform – height: 630 mm.
Bottom platform – height: 200 mm

Product number: 132006 SDX H78S
TERRAIN

FLEXI



EXTERIOR MEASUREMENTS	WEIGHT
W: 435mm D: 695mm H: 1265mm	40 kg
NNER MEASUREMENTS	
W: 405mm D: 625mm H: 1100mm	

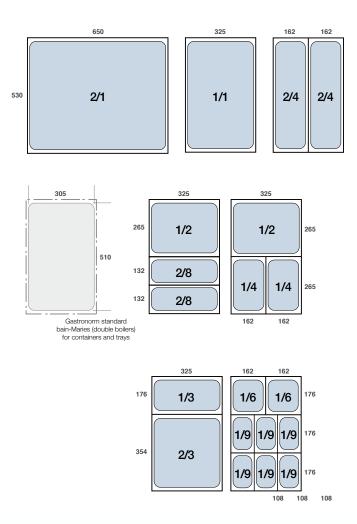
The door can be locked in the closed or open position. 125 mm wheels with rubber tires, 2 braked and 2 fixed.

Product number: 135001 SDX Flexi



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	1 - 530 x 325 mm		Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	Containers	71020	71040	71050	71100	71150	71200
	Containers with handles	-	71041	71051	71101	71151	71201
	Containers with perforation	71022	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 32	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	<i>7</i> 21 <i>5</i> 1	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

1/1

2/3

IDESTA ESS-NORM® CONTAINERS

/2 - 325 x 2	203 111111	Depth 20 mm		Depth 65 mm	ı	Depth 150 mm	
	Containers	73020	73040	73050	73100	<i>7</i> 31 <i>5</i> 0	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
/4 - 530 x 1		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 m
	Containers	73024	73044	73054	73104	-	-
	Containers with handles	-	73045	73055	73105	-	-
	Volume approx litres	-	2	3,5	5,5	-	-
/3 - 176 x 3		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 r
	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
/4 - 265 x	162 mm Containers	Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 n
/4 - 265 x	Containers	Depth 20 mm			1	1	
/4 - 265 x	Containers Containers with handles	-	-	75050 75051	75100 75101	75150 75151	75200 75201
/4 - 265 x	Containers	-	-	75050	75100	75150	75200
/4 - 265 x	Containers Containers with handles	-	-	75050 75051	75100 75101	75150 75151	75200 75201
	Containers Containers with handles Volume approx litres	-	-	75050 75051	75100 75101	75150 75151	75200 75201 5,5
	Containers Containers with handles Volume approx litres	-	-	75050 75051 1,7	75100 75101 2,5	75150 75151 4,0	75200 75201 5,5
	Containers Containers with handles Volume approx litres	-	-	75050 75051 1,7	75100 75101 2,5	75150 75151 4,0	75200 75201 5,5
	Containers Containers with handles Volume approx litres 325 mm Containers	-	Depth 40 mm	75050 75051 1,7 Depth 65 mm	75100 75101 2,5 Depth 100 mm	75150 75151 4,0 Depth 150 mm	75200 75201 5,5 Depth 200 r
/8 - 132 x 3	Containers Containers with handles Volume approx litres 325 mm Containers Volume approx litres	-	Depth 40 mm	75050 75051 1,7 Depth 65 mm	75100 75101 2,5 Depth 100 mm	75150 75151 4,0 Depth 150 mm	75200 75201 5,5 Depth 200 n
/4 - 265 x /8 - 132 x 3	Containers Containers with handles Volume approx litres 325 mm Containers Volume approx litres 162 mm Containers	Depth 20 mm	Depth 40 mm	75050 75051 1,7 Depth 65 mm 75058	75100 75101 2,5 Depth 100 mm 75108 2,7	75150 75151 4,0 Depth 150 mm	75200 75201 5,5 Depth 200 n
/8 - 132 x 3	Containers Containers with handles Volume approx litres 325 mm Containers Volume approx litres	Depth 20 mm	Depth 40 mm	75050 75051 1,7 Depth 65 mm 75058 1,5	75100 75101 2,5 Depth 100 mm 75108 2,7	75150 75151 4,0 Depth 150 mm	75200 75201 5,5 Depth 200 n
/8 - 132 x 3	Containers Containers with handles Volume approx litres 325 mm Containers Volume approx litres 162 mm Containers	Depth 20 mm Depth 20 mm	Depth 40 mm - Depth 40 mm Depth 40 mm	75050 75051 1,7 Depth 65 mm 75058 1,5 Depth 65 mm 76050	75100 75101 2,5 Depth 100 mm 75108 2,7 Depth 100 mm 76100	75150 75151 4,0 Depth 150 mm - Depth 150 mm 76150	75200 75201 5,5 Depth 200 n
/8 - 132 x 3	Containers Containers with handles Volume approx litres 325 mm Containers Volume approx litres 162 mm Containers Containers Containers with handles Volume approx litres	Depth 20 mm - Depth 20 mm - Depth 20 mm	Depth 40 mm Depth 40 mm	75050 75051 1,7 Depth 65 mm 75058 1,5 Depth 65 mm 76050 76051	75100 75101 2,5 Depth 100 mm 75108 2,7 Depth 100 mm 76100 76101	75150 75151 4,0 Depth 150 mm Depth 150 mm 76150 76151	75200 75201 5,5 Depth 200 n
/8 - 132 x 3	Containers Containers with handles Volume approx litres 325 mm Containers Volume approx litres 162 mm Containers Containers Containers with handles Volume approx litres	Depth 20 mm Depth 20 mm Depth 20 mm -	Depth 40 mm	75050 75051 1,7 Depth 65 mm 75058 1,5 Depth 65 mm 76050 76051	75100 75101 2,5 Depth 100 mm 75108 2,7 Depth 100 mm 76100 76101 1,5	75150 75151 4,0 Depth 150 mm - Depth 150 mm 76150 76151 2,5	75200 75201 5,5 Depth 200 n
/8 - 132 x 3	Containers Containers with handles Volume approx litres 325 mm Containers Volume approx litres 162 mm Containers Containers Containers with handles Volume approx litres	Depth 20 mm Depth 20 mm Depth 20 mm -	Depth 40 mm	75050 75051 1,7 Depth 65 mm 75058 1,5 Depth 65 mm 76050 76051 - Depth 65 mm	75100 75101 2,5 Depth 100 mm 75108 2,7 Depth 100 mm 76100 76101 1,5	75150 75151 4,0 Depth 150 mm - Depth 150 mm 76150 76151 2,5	75200 75201 5,5 Depth 200 n Depth 200 r 76200 76201 3,5

1/9

1/2

2/4

1/3

1/4

2/8

1/6



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	-	-	-	-	-	-	-



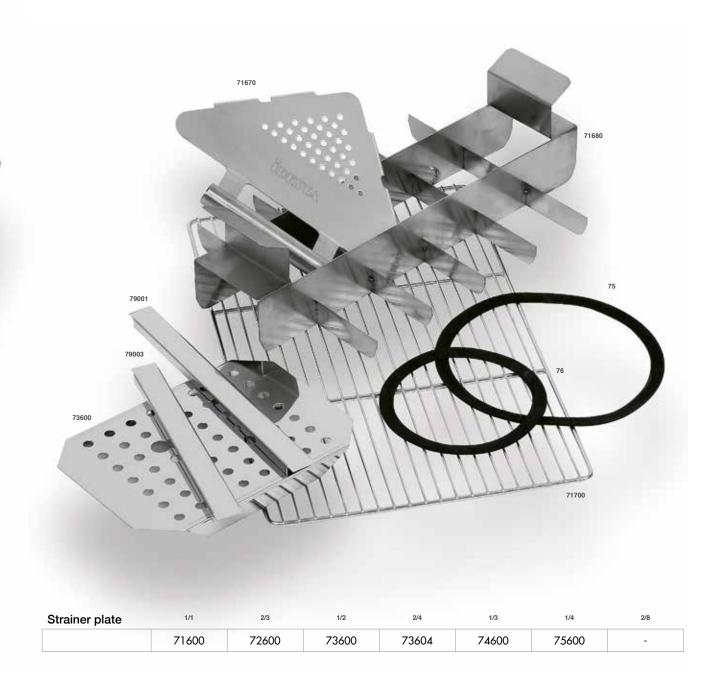
Lid without handle	2/1	1/1	2/3	1/2	2/4	1/3	1/4	1/6	1/9
340 for low containers	-	71340	72340	73340	73344	74340	75340	76340	77340
350 for trays	-	71350	72350	73350	-	-	-	-	-
385 cook-chill	-	71385	-	-	-	-	-	-	-

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



Support rail	265 mm	325 mm	530 mm	Wire Grids	2/1	1/1
	79003	79001	79005	Electro polished stainless steel	70700	71700

Portion divider	9-parts	15-pa	rts	18-parts	20-parts	24-parts	GN s	trainer	
GN 1/2	-	-		-	-	-			71 (70
GN 1/1	-	716	79	71680	71681	71682			71670
Lid accessories	1/1	2/3	1/2	2/4	1/3	1/4	2/8	1/6	1/9
Sealing ring for standard lid	71	72	73	-	74	75	-	76	-
Replacement plug for hermetic lid	701	<i>7</i> 01	701	-	701	701	-	701	-



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



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

Α

В



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.

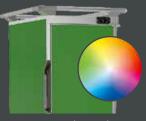


Standard colours



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.



