

SDX[®]THERMOBOX



Keeping the right temperature

MOFFAT[®]

Series overview



SERIES	K ECO	S	F & E
COLOUR	BLUE	BLACK	RED
TYPE	COOLING	NEUTRAL	HEATED
TECHNOLOGY	COMPRESSOR	INSULATED ONLY	CONVECTION & STATIC
SIZES			
INNER CONTAINER	Fully welded container in stainless steel.		
GUIDES	Stainless steel, pressed from the inner container.		
CAPACITY GN1/1	4	6	8
	10	12	14
	8+8	10+10	12+12
	14+14	12+12+12	
SPACING	80mm		
MAXIMUM LOAD	30 kg per pair of guides		
INSULATION:	Polyurethane.		
DOOR	Recessed for best insulation properties, internal surface made of smooth and seamless stainless steel.		
EXTERIOR WALLS AND DOOR	ABS plastic.		
TOP FRAME	A stable upper and lower galvanised steel coated frame with PVC corners.		
TROLLEY FRAME:	Stainless steel coated with PVC.		
WHEELS	160 mm castors, two fixed, two swivel with brakes.		
VOLT	230v	-	230v

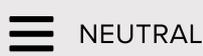
SERIES	SF & SE	KF & CE
COLOUR	BLACK/RED	BLUE/RED
TYPE	NEUTRAL & HEATED	COOLED & HEATED
TECHNOLOGY	INSULATED ONLY & CONVECTION HEATING OR STATIC HEATING	COMPRESSOR COOLING & CONVECTION HEATING OR STATIC HEATING
INNER CONTAINER	Fully welded container in stainless steel.	
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TOP FRAME	A stable upper and lower galvanised steel coated frame with PVC corners.	
TROLLEY FRAME:	Stainless steel coated with PVC.	
WHEELS	160 mm castors, two fixed, two swivel with brakes.	



COOLED

THERMOBOX® K ECO COMPRESSOR COOLING

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.



NEUTRAL

THERMOBOX® S ISOLATED BOX

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.



HEATED

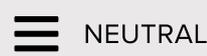
THERMOBOX® F CONVECTION HEATED

THERMOBOX® E STATIC HEATED

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



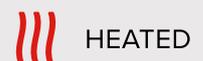
HEATED



NEUTRAL

THERMOBOX® SF & SE

These Thermoboxes are capable of transporting both hot and cold food at the same time. One part of the unit is neutral, while the other part is heated by convection or static.



HEATED



COOLED

THERMOBOX® SF & CE

These Thermoboxes are capable of transporting both hot and cold food at the same time. Compressor cooling is used one part, while convection or static heating is used in the other part.

Features & Benefits



Single Thermobox®

TRAY CAPACITY	S NEUTRAL	K COOLING	E STATIC HEATED	F CONVECTION HEATED
4	S60R Weight : 37kg W 525 x D 710 x H 870	K60R Weight : 37kg W 525 x D 710 x H 895	E60R Weight : 37kg W 525 x D 710 x H 895	F60R Weight : 37kg W 525 x D 770 x H 1055
6	S90R Weight : 41kg W 525 x D 710 x H 1030		E90R Weight : 41kg W 525 x D 710 x H 1055	F90R Weight : 45kg W 525 x D 770 x H 1055
8	S120R Weight : 45kg W 525 x D 710 x H 1190	K120R Weight : 73kg W 525 x D 770 x H 1245	E120R Weight : 48kg W 525 x D 710 x H 1215	F120R Weight : 49kg W 525 x D 770 x H 1215
10	S150R Weight : 47kg W 525 x D 710 x H 1155	K150R Weight : 75kg W 525 x D 770 x H 1430		F150R Weight : 61kg W 525 x D 770 x H 1180
12	S180R Weight : 50kg W 525 x D 710 x H 1330	K180R Weight : 77kg W 525 x D 770 x H 1575	E180R Weight : 51kg W 525 x D 710 x H 1355	F180R Weight : 57kg W 525 x D 770 x H 1355
14	S210R Weight : 56kg W 525 x D 710 x H 1490			F210R Weight : 64kg W 525 x D 770 x H 1515

SDX Thermobox® Banquet

S NEUTRAL	K COOLING	F CONVECTION HEATED	F CONVECTION HEATED	F CONVECTION HEATED
BANQUET S Weight : 88kg W 790 x D 890 x H 1420 Tray Capacity : 17 x 1/1 GN	BANQUET K Weight : 138kg W 790 x D 890 x H 1740 Tray Capacity : 13 x 1/1 GN	BANQUET F12 Weight : 88kg W 790 x D 890 x H 1420 Tray Capacity : 12 x 1/1 GN	BANQUET F Weight : 105kg W 790 x D 890 x H 1740 Tray Capacity : 17 x 1/1 GN	BANQUET FF16 Weight : 88kg W 790 x D 890 x H 1420 Tray Capacity : 12 x 1/1 GN

Popular Configurations



||| F90R-BUC

Weight : 42kg
W 525 x D 770 x H 820
Tray Capacity : 6 x 1/1 GN



||| F150R-BCB

Weight : 61kg
W 525 x D 770 x H 1180
Tray Capacity : 10 x 1/1 GN



||| E180R

Weight : 61kg
W 525 x D 770 x H 1180
Tray Capacity : 10 x 1/1 GN



||| F180R

Weight : 57kg
W 525 x D 770 x H 1355
Tray Capacity : 12 x 1/1 GN



||| F180R-BCB

Weight : 57kg
W 525 x D 770 x H 1355
Tray Capacity : 12 x 1/1 GN



||| F180R-Classic

Weight : 65kg
W 525 x D 710 x H 1330
Tray Capacity : 12 x 1/1 GN



*** K180R**

Weight : 77kg
W 525 x D 770 x H 1575
Tray Capacity : 12 x 1/1 GN



||| SE150R

Weight : 56kg
W 525 x D 710 x H 1285
Tray Capacity: 4+6 x 1/1 GN



||| SF180R48

Weight : 62kg
W 525 x D 750 x H 1445
Tray Capacity : 6+6 x 1/1 GN



*** ||| CF150R**

Weight : 66kg
W 525 x D 830 x H 1285
Tray Capacity : 4+6 x 1/1 GN



||| BANQUET F-CB

Weight : 105kg
W 790 x D 890 x H 1740
Tray Capacity : 17 x 1/1 GN



||| BANQUET F12

Weight : 88kg
W 790 x D 890 x H 1420
Tray Capacity : 12 x 1/1 GN

Wash Racks

WRG53



5 x 1/1 GN 65mm depth capacity
Dimensions: 500mm x 500mm

WRT5310



10 x 1/1 GN Flat/Grids capacity
Dimensions: 500mm x 500mm

WRT10NE



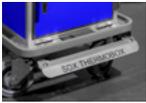
10 x Flat /grids capacity
Dimensions: 500mm x 500mm

Side by Side Thermobox®

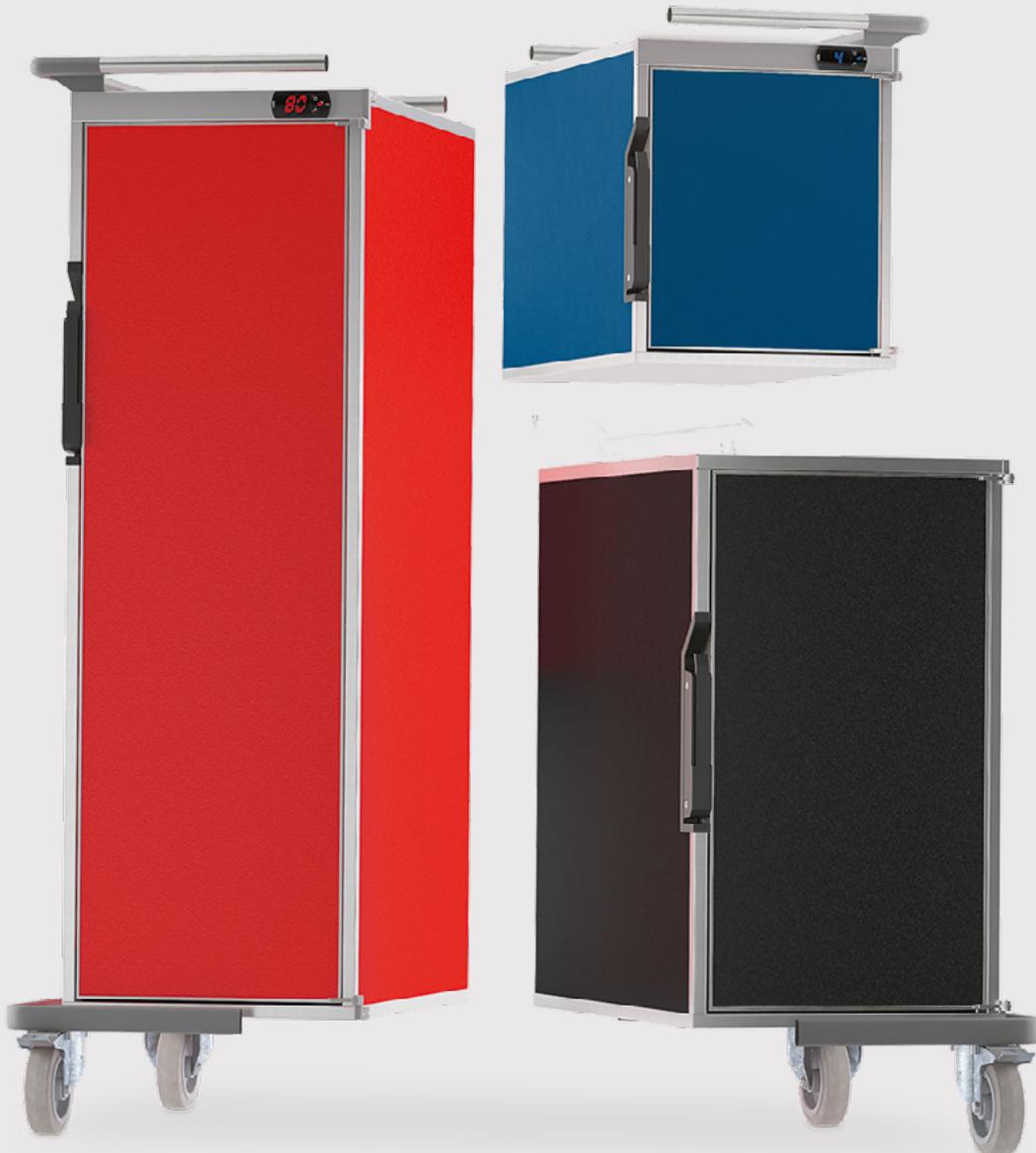
Measurements in mm

TRAY CAPACITY	FF CONVECTION HEATED / CONVECTION HEATED	SF NEUTRAL / CONVECTION HEATED	ACTIVE CHILLING / CONVECTION HEATED	KF COMPRESSOR CHILLING / CONVECTION HEATED
8	 FF240R Weight : 110kg W 930 x D 770 x H 1125	 SF240R Weight : 90kg W 930 x H 770 x H 1215	 CF240R Weight : 115kg W 930 x D 830 x H 1215	 KF240R Weight : 108kg W 930 x D 770 x H 1245
10	 FF300R Weight : 120kg W 930 x D 770 x H 1180	 SF300R Weight : 110kg W 930 x H 770 x H 1180	 CF300R Weight : 124kg W 930 x D 830 x H 1180	 KF300R Weight : 120kg W 920 x D 770 x H 1400
12	 FF360R Weight : 114kg W 930 x D 770 x H 1355	 SF360R Weight : 115kg W 930 x D 770 x H 1335	 CF360R Weight : 135kg W 930 x D 830 x H 1355	 KF360R Weight : 150kg W 930 x D 770 x H 1575
14	 FF420R Weight : 128kg W 930 x D 770 x H 1515	 SF420R Weight : 126kg W 930 x D 770 x H 1515	 CF420R Weight : 145kg W 930 x D 830 x H 1515	

Factory Options

123.006  200mm castors, 2 fixed and 2 swivel castors with brakes	149.010  Towing set side by side trolley	123.015  Central brake 160mm castors	123.031  Central brake 200mm castors	123.048  One cable for side by side trolley	123.017  Glass door
212.011  Extra handles, set of 2	219.026  A4 Label Holder	219.028  A5 Label Holder	255.001  A6 Label Holder	141.002  Chilling plate 1/1 GN (with frame)	123.027  Trolley frame with cross country wheels

Make your own combination



In case you are having difficulty finding the right combination for your needs, we can help you create your own Thermobox®. We can combine all our modules from the smallest volume with 4 guides to our largest volume with 14 guides.

Contact us about your food transportation needs and we will provide you with a solution.



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The Spirit of Excellence