

SDX[®] THERMOBOX[®]









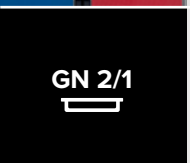

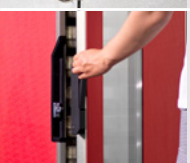
Food Holding Transport System



Keeping the right temperature

MOFFAT[®]

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SDX THERMOBOX

From banquet to meal
delivery...the flexible
trolley from SDX.



SDX[®] THERMOBOX[®]

Designed to move.



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

We are thorough in all aspects. They should be ergonomic, functional, and especially durable.

Keeping your food at the right temperature day after day is what matters most to us.



Correct temperature

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

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



Low energy consumption

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

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



Hygienic food handling

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



Ergonomic and economic

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

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

SDX THERMOBOX

Keeping the right temperature



SDX Thermobox

Keeping the right temperature for food transport and holding.

Reliable and robust, from stadiums to aged care and every food business in-between. The Swedish designed SDX Thermobox® is for anyone that needs to transport and hold food. Quality and flexibility is the key, with a simple one touch digital control panel*. Three food temperature holding options; neutral, chilled and hot, available in single or combination builds, from 4 to 36 trays.

SDX is designed to move, polyurethane insulation joins the outer and inner containers to form a strong, well insulated trolley with low energy consumption.

SDX is easy to clean with the interior made entirely of stainless steel. Rounded internal corners, pressed pan guides, recessed handles and hinges, 270 degree opening doors with magnetic catch, coloured ABS exterior panels and protective upper and lower bumpers, all mean that the SDX style is not comprised by daily usage.

The simplicity and reliability of SDX allows you to just focus on your food and know that from the moment it is placed into the SDX until it is served, it will be transported and stored in the best way possible.



Smooth storage surface
with the possibility for
securing loads

Electronically
adjustable
temperature control

Deep drawn guides,
easy cleaning and
increased safety

Weights up to 30 kg
can be handled by
a pair of guides.

Short heating
or cooling time

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

Durable door
gaskets

Easy to clean for
improved hygiene

Durable 160mm
easy rolling
rubber wheels





Protective
top frame

Low overall
weight

High energy
efficiency means
low operating costs

High-pressure
insulated with
polyurethane

The doors can
be opened
270 degrees

Recessed door for
effective insulation

Air gaps for internal air
circulation and even
temperature distribution

Compact
space-efficient
design

Stable
reject list

Can be equipped
with a central brake

Anti static strip

* 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.

|k COMBINATION

THERMOBOX® SF & KF

Transportation of both hot and cold food in the same Thermobox.

Technical summary



| | | | |
|-------------------------|--|----------------|---------------------|
| 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: | Reject list of stainless steel coated with PVC. | | |
| WHEELS | 160 mm castors, two fixed, two swivel with brakes. | | |
| VOLT | 230v | - | 230v |
| EFFECT | 190w | - | 550w/1000w |



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.

Technical summary



| | | |
|-------------------------|--|---|
| SERIES | SF & SE | KF & CE |
| COLOUR | BLACK/RED | BLUE/RED |
| TYPE | NEUTRAL & HEATED | COOLED & HEATED |
| TECHNOLOGY | INSULATED ONLY & CONVECTION HEATING OR STATIC HOLDING | COMPRESSOR COOLING & CONVECTION HEATING OR STATIC HOLDING |
| INNER CONTAINER | Fully welded container in stainless steel. | |
| GUIDES | Stainless steel, pressed from the inner container. | |
| 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: | Reject list of stainless steel coated with PVC. | |
| WHEELS | 160 mm castors, two fixed, two swivel with brakes. | |



HEATED



COOLED

THERMOBOX® KF & CE

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



SDX[®] THERMOBOX[®]

A complete range
for all your
transport needs.



To meet different needs, SDX[®] has many solutions for a successful combination with cooling and heating in the same Thermobox[®]. All variants have the renowned quality of SDX[®] and contains all-stainless steel interiors with pressed guides.



THERMOBOX[®] S

A neutral, well insulated 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.



TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel.

Guides: Stainless steel, pressed from the inner container. Maximum load per pair of guides is 30 kg.

Insulation: Polyurethane.

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

Wheels: 160 mm castors, two fixed, two swivel with brakes.

Top frame: A stable upper and lower galvanised steel coated frame with PVC corners.

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

S: Neutral, IP44 rated.





THERMOBOX[®] F & E

With efficient F-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. Located on the top edge of the Thermobox is a digital control unit for setting and monitoring temperature.

E-static heated 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.

F & E 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. Maximum load per pair of guides is 30 kg.

Insulation: Polyurethane.

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

Wheels: 160 mm castors, two fixed, two swivel with brakes.

Top frame: A stable upper and lower galvanised steel coated frame with PVC corners.

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

F: Efficient convection heating system, with electronic temperature control. IP44 rated.

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



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 redesigned refrigeration unit featuring the eco-friendly refrigerant R290A. The total height and weight are lower. Introducing advanced, highly efficient RPM-controlled fans, where noise levels have been reduced by half to improve the working environment. Just like previous generations, the inside is made completely 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. Located on the top edge of the Thermobox is a digital control unit for setting and monitoring temperature.

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.



TECHNICAL SPECIFICATIONS

Exterior walls: ABS plastic.

Inner container: Welded container in stainless steel.

Guides: Stainless steel, pressed from the inner container. Maximum load per pair of guides is 30 kg.

Insulation: Polyurethane.

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

Wheels: 160 mm castors, two fixed, two swivel with brakes.

Top frame: A stable upper and lower galvanised steel coated frame with PVC corners.

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

K: Efficient compressor refrigeration. Eco-friendly refrigerant (R290A) Low-noise, RPM-controlled fans. Digital temperature regulation. IP44 rated



TEMPERATURE CONTROL

Keep the right temperature easily with just a few taps. Adjust the temperature on the display to the optimal one for the particular food you are transporting or storing.

Reducing the Environmental Impact of Food Transport



③ REFRIGERANT
R290a. Insignificant environmental impact (GWP 3).

∨ HEIGHT
Reduced by approx. 50 mm.

⊗ FANS
Latest motor technology, efficiency of 70–80%.

|| INSULATION
Same as all other SDX Thermoboxes. Die-cast, join-free PUR with low λ -value.

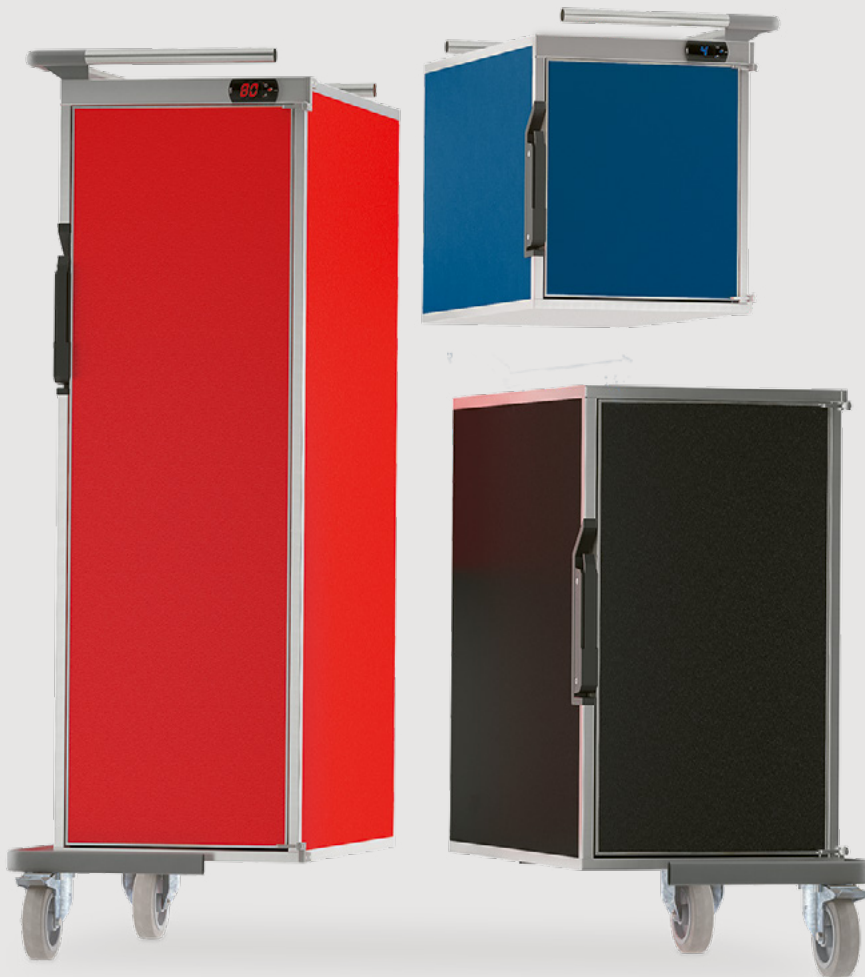
⦿ NOISE
A 50% reduction in the perceived noise level provides an improved working environment.

⚖ WEIGHT
Reduced total weight.

A new generation of refrigerated Thermoboxes for a sustainable future



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.



KEEPING ERGONOMICS IN MIND

Our Thermobox K ECO, and Combinations with K ECO, has a low centre of gravity thanks to the compressor cooling unit placed at the bottom. As a result, both human power and truck transport become more stable and easier.

Single Thermobox®

☰ S60R



Neutral Thermobox®
 Weight : 37kg
 Tray Capacity : 4 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 870

||| E60R



Electric Heated Thermobox®
 Weight : 41kg
 Tray Capacity : 4 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 895

☰ S90R



Neutral Thermobox®
 Weight : 41kg
 Tray Capacity : 6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 1030

* K90R



Compressor Chilling Thermobox®
 Weight : 70kg
 Tray Capacity : 6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1115

||| E90R



Electric Heated Thermobox®
 Weight : 41kg
 Tray Capacity : 6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 1055

||| F90R



Convection Heated Thermobox®
 Weight : 45kg
 Tray Capacity : 6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1055

||| F90R-BC



Convection Heated Thermobox®
 Weight : 52kg
 Tray Capacity : 6 x 1/1 GN
 80mm Tray Pitch
 Colour: Black
 Undercounter
 W 525 x D 770 x H 820

☰ S120R



Neutral Thermobox®
 Weight : 45kg
 Tray Capacity : 8 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 1190

* K120R



Compressor Chilling Thermobox®
 Weight : 73kg
 Tray Capacity : 8 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1275

||| E120R



Electric Heated Thermobox®
 Weight : 48kg
 Tray Capacity : 8 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 1215

||| F120R



Convection Heated Thermobox®
 Weight : 49kg
 Tray Capacity : 8 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1215

☰ S150R



Neutral Thermobox®
 Weight : 47kg
 Tray Capacity 10 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 1155

* K150R



Compressor Chilling Thermobox®
 Weight : 85kg
 Tray Capacity : 10 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1430

||| F150R-BCB



Convection Heated Thermobox®
 Weight : 61kg
 Tray Capacity : 10 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1180
 Colour : Black.
 Central Brake

||| F150R



Convection Heated Thermobox®
 Weight : 61kg
 Tray Capacity : 10 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1180

4

6

8

10

≡ S180R



Neutral Thermobox®
Weight : 50kg
Tray Capacity : 12 x 1/1 GN
80mm Tray Pitch
W 525 x D 710 x H 1330

* K180R



Compressor Chilling Thermobox®
Weight : 77kg
Tray Capacity : 12 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1575

||| E180R



Electric Heated Thermobox®
Weight : 51kg
Tray Capacity : 12 x 1/1 GN
80mm Tray Pitch
W 525 x D 710 x H 1355

||| F180R



Convection Heated Thermobox®
Weight : 57kg
Tray Capacity : 12 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1355

||| F180R BCB



Convection Heated Thermobox®
Weight : 57kg
Tray Capacity : 12 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1355
Colour : Black.
Central Brake

≡ S210R



Neutral Thermobox®
Weight 56kg
Tray Capacity 14 x 1/1 GN
80mm Tray Pitch
W 525 x D 710 x H 1490

||| F210R



Convection Heated Thermobox®
Weight 64kg
Tray Capacity 14 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1515

Double Stacked Thermobox®

|||| EE120R



Electric Heating/Electric Heated Thermobox® Combination
 Weight : 54kg
 Tray Capacity : 4+4 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 1310

≡||| SE120R



Neutral/Electric Heated Thermobox® Combination
 Weight : 53kg
 Tray Capacity : 4+4 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1310

*||| CE120R



Active Chilling/Electric Heated Thermobox® Combination
 Weight : 65kg
 Tray Capacity : 4+4 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 830 x H 1310

≡||| SE150R



Neutral/Electric Heated Thermobox® Combination
 Weight 56kg
 Tray Capacity 4+6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1285

≡||| SF150R



Neutral/Convection Heated Thermobox® Combination
 Weight 60kg
 Tray Capacity 4+6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 770 x H 1285

*||| CE150R



Active Chilling/Electric Heated Thermobox® Combination
 Weight 66kg
 Tray Capacity 4+6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 830 x H 1285

*||| CF150R



Active Chilling/Convection Heated Thermobox® Combination
 Weight 70kg
 Tray Capacity 4+6 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 830 x H 1350

|||| EE150R



Electric Heated/Electric Heated Thermobox® Combination
 Weight : 56kg
 Tray Capacity : 6+4 x 1/1 GN
 80mm Tray Pitch
 W 525 x D 710 x H 1285

4
4

6
4

4
6

≡ ≡ ≡ SE180R6



Neutral/Electric Heated
Thermobox® Combination
Weight : 63kg
Tray Capacity : 6+6 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1445

≡ ≡ ≡ SE180R8



Neutral/Electric Heated
Thermobox® Combination
Weight : 60kg
Tray Capacity : 4+8 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1445

* ≡ ≡ ≡ CE180R6



Active Chilling/Electric Heated
Thermobox® Combination
Weight : 69kg
Tray Capacity : 6+6 x 1/1 GN
80mm Tray Pitch
W 525 x D 830 x H 1445

* ≡ ≡ ≡ CE180R8



Active Chilling/Electric Heated
Thermobox® Combination
Weight : 70kg
Tray Capacity : 6+6 x 1/1 GN
80mm Tray Pitch
W 525 x D 830 x H 1445

≡ ≡ ≡ SS180R



Neutral/Neutral
Thermobox® Combination
Weight 56kg
Tray Capacity 6+6 x 1/1 GN
80mm Tray Pitch
W 525 x D 710 x H 1420

≡ ≡ ≡ SF180R



Neutral/Convection Heated
Thermobox® Combination
Weight 62kg
Tray Capacity 6+6 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1445

* ≡ ≡ ≡ KF180R



Active Chilling/Electric Heated
Thermobox® Combination
Weight 98kg
Tray Capacity 6+6 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1665

≡ ≡ ≡ SE210R



Neutral/Electric Heated
Thermobox® Combination
Weight 67kg
Tray Capacity 6+8 x 1/1 GN
80mm Tray Pitch
W 525 x D 770 x H 1605

Side-by-Side Thermobox®

|||| EE240R



Electric Heated/Electric Heated Thermobox® Combination
 Weight : 96kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 700 x H 1215

|||| FF240R



Convection Heated/Convection Heated Thermobox® Combination
 Weight : 110kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 770 x H 1215

≡||| SE240R



Neutral/Electric Heated Thermobox® Combination
 Weight : 86kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 750 x H 1215

≡||| SF240R



Neutral/Convection Heated Thermobox® Combination
 Weight : 90kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 770 x H 1215

*||| CE240R



Active Chilling/Electric Heated Thermobox® Combination
 Weight : 100kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 830 x H 1215

*||| CF240R



Active Chilling/Convection Heated Thermobox® Combination
 Weight : 115kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 830 x H 1215

*||| KE240R



Compressor Chilling/Electric Heated Thermobox® Combination
 Weight : 105kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 770 x H 1245

*||| KF240R



Compressor Chilling/Convection Heated Thermobox® Combination
 Weight : 108kg
 Tray Capacity : 8+8 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 750 x H 1245

*||| KF300R



Compressor Chilling/Convection Heated Thermobox® Combination
 Weight : 120kg
 Tray Capacity : 10+10 x 1/1 GN
 80mm Tray Pitch
 W 930 x D 770 x H 1400

***Note:** Dual cordset standard on side by side models
 Single cordset option available at time of order

8/8

8/8

10/10

|||| EE360R

|||| FF360R

≡≡ SS360R

≡|| SF360R



Electric Heated/Electric Heated Thermobox® Combination
Weight : 120kg
Tray Capacity : 12+12 x 1/1 GN
80mm Tray Pitch
W 930 x D 700 x H 1355

Convection Heated/Convection Heated Thermobox® Combination
Weight : 114kg
Tray Capacity : 12+12 x 1/1 GN
80mm Tray Pitch
W 930 x D 770 x H 1355

Neutral/Neutral Thermobox® Combination
Weight : 100kg
Tray Capacity : 12+12 x 1/1 GN
80mm Tray Pitch
W 930 x D 710 x H 1330

Neutral/Convection Heated Thermobox® Combination
Weight : 115kg
Tray Capacity : 12+12 x 1/1 GN
80mm Tray Pitch
W 930 x D 770 x H 1355

*||| CE360R

*||| KF360R



Active Chilling/Electric Heated Thermobox® Combination
Weight : 115kg
Tray Capacity : 12+12 x 1/1 GN
80mm Tray Pitch
W 930 x D 830 x H 1355

Compressor Chilling/Convection Heated Thermobox® Combination
Weight : 150kg
Tray Capacity : 12+12 x 1/1 GN
80mm Tray Pitch
W 930 x D 770 x H 1575

|||| FF420R

≡|| SF420R

*||| CF420R



Convection Heated/Convection Heated Thermobox® Combination
Weight : 128kg
Tray Capacity : 14+14 x 1/1 GN
80mm Tray Pitch
W 930 x D 770 x H 1515

Neutral/Convection Heated Thermobox® Combination
Weight : 126kg
Tray Capacity : 14+14 x 1/1 GN
80mm Tray Pitch
W 930 x D 770 x H 1515

Active Chilling/Convection Heated Thermobox® Combination
Weight : 145kg
Tray Capacity : 14+14 x 1/1 GN
80mm Tray Pitch
W 930 x D 830 x H 1515

*Note: Dual cordset standard on side by side models
Single cordset option available at time of order

SDX[®] THERMOBOX[®]

Banquet edition for great transports



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

SDX Thermobox® Banquet

||| BANQUET F12



Convection Heated Thermobox®
Weight 88kg
Tray Capacity 12 x 2/1 GN
80mm Tray Pitch
W 790 x D 890 x H 1420

* BANQUET K



Compressor Chilling Thermobox®
Weight : 138kg
Tray Capacity : 13 x 2/1 GN
80mm Tray Pitch
W 790 x D 890 x H 1745

≡ BANQUET S



Neutral Thermobox®
Weight : 109kg
Tray Capacity : 17 x 2/1 GN
80mm Tray Pitch
W 790 x D 890 x H 1740

||| BANQUET F



Convection Heated Thermobox®
Weight 109kg
Tray Capacity 17 x 2/1 GN
80mm Tray Pitch
W 790 x D 890 x H 1740

SDX Thermobox® Portable

Measurements in mm

4

≡ S30R



Neutral Thermobox®
 Weight : 9.5kg
 Tray Capacity : 4 x 1/2 GN
 80mm Tray Pitch
 W 425 x D 380 x H 415

≡ E30R



Electric Heating Thermobox®
 Weight : 10.5kg
 Tray Capacity : 4 x 1/2 GN
 80mm Tray Pitch
 W 425 x D 380 x H 415

≡ S600R



Neutral Thermobox®
 Weight : 13kg
 Tray Capacity : 4 x 1/1 GN
 80mm Tray Pitch
 W 425 x D 645 x H 415

≡ E600R



Electric Heating Thermobox®
 Weight : 14.5kg
 Tray Capacity : 4 x 1/1 GN
 80mm Tray Pitch
 W 425 x D 645 x H 415

Trolleys for Portable Thermobox®

H62



Maximum Load 200kg
 Weight 5kg
 W 660 x D 440 x H 175
 Adapted for S600 & E600

H68



Maximum Load 200kg
 Weight 13kg
 W 470 x D 670 x H 200
 H 900 with handles
 Adapted for S600 & E600

H78



Maximum Load 200kg
 Weight 13kg
 W 450 x D 660 x H 450
 H 900 with handles
 Adapted for S600 & E600

H78S



Maximum Load 200kg
 Weight 17.5kg
 W 480 x D 660 x H 630
 H 900 with handles
 Adapted for S600 & E600

Groceries Trolley

FLEXI



Weight : 40kg
 W 435 x D 695 x H 1265

Options and Accessories



1 TRAYHOLDER

Robust construction to place trays on for easy access. Easy to fold up and down.

Maximum load 7 kg.

Product number: 123 032

2 CASTORS 200 MM

Two fixed and two swivel with brakes.

Product number: 123 006

3 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

4 WINDOW IN THE DOOR

Optional glass window in the door allows you to quickly and easily check the contents of your Thermobox®

Product number: 123 017

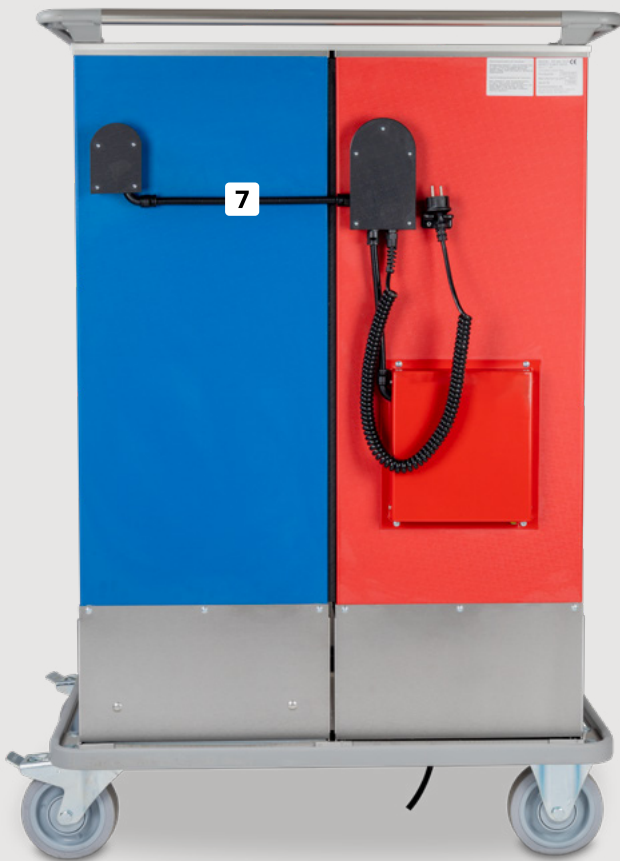
5 LED-LIGHT

For Thermoboxes with glass door.

Product number: 123 016

OPTIONAL EXTRAS

For SDX® Thermoboxes.



6 ECCENTRIC LOCK

An eccentric lock can be installed to secure the door instead of the standard one-grip handle
Product number: 141 002



7 ONE CABLE

Connect only one cable to power both units. For side by side Thermoboxes.
Product number: 123048



8 TOWING SET

Easily transport one or more thermoboxes in tow behind a truck with this towbar and coupling. For up to three units in a row and at maximum speed of 7 km/h
Product number: 149 010



9 COOLING PLATE

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



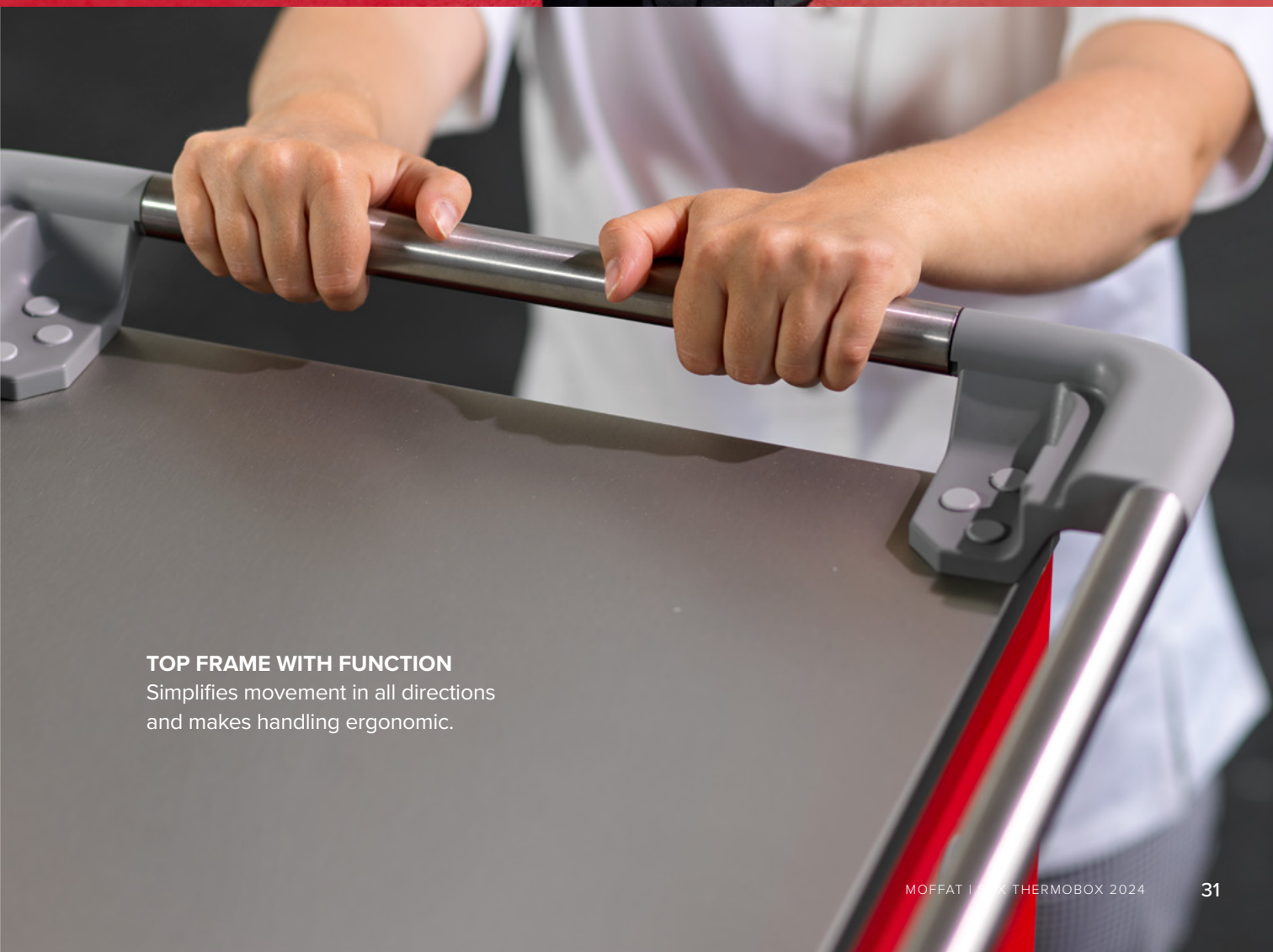
ONE GRIP HANDLE

All our boxes are equipped with one grip handles. This means that you only need to have one hand free to easily open your Thermobox®, and it is just as easy to close. The handle on the recessed door closes the box well and creates the well-insulated unit that provides the best conditions for safe transport.



TOP FRAME WITH FUNCTION

Simplifies movement in all directions and makes handling ergonomic.



SDX THERMOBOX®

Unique exterior, the same quality on the inside

SDX® gives you the opportunity to create a completely unique Thermobox® with your own colour and your own logo.



LOGO ON THERMOBOX

Take the next step and customize your Thermobox® with your logo. 3 Colours maximum.

CHOOSE YOUR COLOUR

Choose the colour of your Thermobox®. To suit your interior or to easily distinguish between different types of boxes.



STANDARD COLOURS

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



FULLY CUSTOMIZED EXTERIOR

Make a statement with a fully customized exterior on your Thermobox®

SDX THERMOBOX







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The Spirit of Excellence