

INDUSTRY  
KITCHENS

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**SDX<sup>®</sup> THERMOBOX<sup>®</sup>**



*Keeping the right temperature*

**MOFFAT<sup>®</sup>**

# Technical summary



SERIES	K ECO	S	F & E
COLOUR	BLUE	BLACK	RED
TYPE	COOLING	NEUTRAL	HEATED
TECHNOLOGY	COMPRESSOR	ISOLATED 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



SERIES	SF & SE	KF & CE
COLOUR	BLACK/RED	BLUE/RED
TYPE	NEUTRAL & HEATED	COOLED & HEATED
TECHNOLOGY	ISOLATION ONLY & CONVECTION HEATING OR STATIC HEATING	COMPRESSOR COOLING & CONVECTION HEATING OR STATIC HEATING
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.	

COOLED

NEUTRAL

HEATED

HEATED  
 NEUTRAL

HEATED  
 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.

## 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.

## 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.

## 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.

## 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 heating is used in the other part.

# Single Thermobox®






<b>4</b>	<b>≡ S60R</b>	<b>≡ E60R</b>
		
	<p><b>Neutral Thermobox®</b>                  Weight : 37kg                  Tray Capacity : 4 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 870</p>	<p><b>Electric Heated Thermobox®</b>                  Weight : 41kg                  Tray Capacity : 4 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 895</p>

<b>6</b>	<b>≡ S90R</b>	<b>* K90R</b>	<b>≡ E90R</b>	<b>≡ F90R</b>	<b>≡ F90R-BUC</b>
					
	<p><b>Neutral Thermobox®</b>                  Weight : 41kg                  Tray Capacity : 6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 1030</p>	<p><b>Compressor Chilling Thermobox®</b>                  Weight : 70kg                  Tray Capacity : 6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1115</p>	<p><b>Electric Heated Thermobox®</b>                  Weight : 41kg                  Tray Capacity : 6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 1055</p>	<p><b>Convection Heated Thermobox®</b>                  Weight : 45kg                  Tray Capacity : 6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1055</p>	<p><b>Convection Heated Thermobox®</b>                  Weight : 52kg                  Tray Capacity : 6 x 1/1 GN                  80mm Tray Pitch                  Colour: Black - Undercounter                  W 525 x D 770 x H 820</p>

<b>8</b>	<b>≡ S120R</b>	<b>* K120R</b>	<b>≡ E120R</b>	<b>≡ F120R</b>
				
	<p><b>Neutral Thermobox®</b>                  Weight : 45kg                  Tray Capacity : 8 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 1190</p>	<p><b>Compressor Chilling Thermobox®</b>                  Weight : 73kg                  Tray Capacity : 8 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1275</p>	<p><b>Electric Heated Thermobox®</b>                  Weight : 48kg                  Tray Capacity : 8 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 1215</p>	<p><b>Convection Heated Thermobox®</b>                  Weight : 49kg                  Tray Capacity : 8 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1215</p>

<b>10</b>	<b>≡ S150R</b>	<b>* K150R</b>	<b>≡ F150R-BCB</b>	<b>≡ F150R</b>
				
	<p><b>Neutral Thermobox®</b>                  Weight : 47kg                  Tray Capacity 10 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 1155</p>	<p><b>Compressor Chilling Thermobox®</b>                  Weight : 75kg                  Tray Capacity : 10 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1430</p>	<p><b>Convection Heated Thermobox®</b>                  Weight : 61kg                  Tray Capacity : 10 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1180                  Colour : Black                  Central Brake</p>	<p><b>Convection Heated Thermobox®</b>                  Weight : 61kg                  Tray Capacity : 10 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1180</p>

# Single Thermobox®



12 GN	<b>S180R</b>	<b>K180R</b>	<b>E180R</b>	<b>F180R</b>	<b>F180R BCB</b>
					
	<p><b>Neutral Thermobox®</b>                      Weight : 50kg                      Tray Capacity : 12 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 710 x H 1330</p>	<p><b>Compressor Chilling Thermobox®</b>                      Weight : 77kg                      Tray Capacity : 12 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 770 x H 1575</p>	<p><b>Electric Heated Thermobox®</b>                      Weight : 51kg                      Tray Capacity : 12 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 710 x H 1355</p>	<p><b>Convection Heated Thermobox®</b>                      Weight : 57kg                      Tray Capacity : 12 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 770 x H 1355</p>	<p><b>Convection Heated Thermobox®</b>                      Weight : 57kg                      Tray Capacity : 12 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 770 x H 1355                      Colour : Black. Central Brake</p>

14 GN	<b>S210R</b>	<b>F210R</b>
		
	<p><b>Neutral Thermobox®</b>                      Weight 56kg                      Tray Capacity 14 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 710 x H 1490</p>	<p><b>Convection Heated Thermobox®</b>                      Weight 64kg                      Tray Capacity 14 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 770 x H 1515</p>

# SDX Thermobox® Banquet

12 GN 2/1	<b>BANQUET F12</b>	13 GN 2/1	<b>BANQUET K</b>	17 GN 2/1	<b>BANQUET S</b>	<b>BANQUET F</b>
						
	<p><b>Convection Heated Thermobox®</b>                      Weight 88kg                      Tray Capacity 12 x 2/1 GN                      80mm Tray Pitch                      W 790 x D 890 x H 1420</p>		<p><b>Compressor Chilling Thermobox®</b>                      Weight 138kg                      Tray Capacity 13 x 2/1 GN                      80mm Tray Pitch                      W 790 x D 890 x H 1745</p>		<p><b>Neutral Thermobox®</b>                      Weight : 109kg                      Tray Capacity : 17 x 2/1 GN                      80mm Tray Pitch                      W 790 x D 890 x H 1740</p>	<p><b>Convection Heated Thermobox®</b>                      Weight 109kg                      Tray Capacity 17 x 2/1 GN                      80mm Tray Pitch                      W 790 x D 890 x H 1740</p>

# Double Stacked Thermobox®

<b>4</b> <b>4</b> 	 <b>EE120R</b>	 <b>SE120R</b>	 <b>CE120R</b>
			
	<p><b>Electric Heating/Electric Heated Thermobox® Combination</b>                  Weight : 54kg                  Tray Capacity : 4+4 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 1310</p>	<p><b>Neutral/Electric Heated Thermobox® Combination</b>                  Weight : 53kg                  Tray Capacity : 4+4 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1310</p>	<p><b>Active Chilling/Electric Heated Thermobox® Combination</b>                  Weight : 65kg                  Tray Capacity : 4+4 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 830 x H 1310</p>

<b>6</b> <b>4</b> 	 <b>SE150R</b>	 <b>SF150R</b>	 <b>CE150R</b>	 <b>CF150R</b>
				
	<p><b>Neutral/Electric Heated Thermobox® Combination</b>                  Weight 56kg                  Tray Capacity 4+6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1285</p>	<p><b>Neutral/Convection Heated Thermobox® Combination</b>                  Weight 60kg                  Tray Capacity 4+6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1285</p>	<p><b>Active Chilling/Electric Heated Thermobox® Combination</b>                  Weight 66kg                  Tray Capacity 4+6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 830 x H 1285</p>	<p><b>Active Chilling/Convection Heated Thermobox® Combination</b>                  Weight 70kg                  Tray Capacity 4+6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 830 x H 1350</p>

<b>4</b> <b>6</b> 	 <b>EE150R</b>
	
	<p><b>Electric Heated/Electric Heated Thermobox® Combination</b>                  Weight : 56kg                  Tray Capacity : 6+4 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 710 x H 1285</p>

<b>6/8</b> <b>6/4</b> 	 <b>SE180R6</b>	 <b>SE180R8</b>	 <b>CE180R6</b>	 <b>CE180R8</b>
				
	<p><b>Neutral/Electric Heated Thermobox® Combination</b>                  Weight : 63kg                  Tray Capacity : 6+6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1445</p>	<p><b>Neutral/Electric Heated Thermobox® Combination</b>                  Weight : 60kg                  Tray Capacity : 4+8 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 770 x H 1445</p>	<p><b>Active Chilling/Electric Heated Thermobox® Combination</b>                  Weight : 69kg                  Tray Capacity : 6+6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 830 x H 1445</p>	<p><b>Active Chilling/Electric Heated Thermobox® Combination</b>                  Weight : 70kg                  Tray Capacity : 6+6 x 1/1 GN                  80mm Tray Pitch                  W 525 x D 830 x H 1445</p>

# Double Stacked Thermobox®

616	≡≡≡ SS180R	≡≡≡ SF180R	*≡≡≡ KF180R	616	≡≡≡ SE210R
					
	<p><b>Neutral/Neutral Thermobox® Combination</b>                      Weight 56kg                      Tray Capacity 6+6 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 710 x H 1420</p>	<p><b>Neutral/Convection Heated Thermobox® Combination</b>                      Weight 62kg                      Tray Capacity 6+6 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 770 x H 1445</p>	<p><b>Active Chilling/Electric Heated Thermobox® Combination</b>                      Weight 98kg                      Tray Capacity 6+6 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 770 x H 1665</p>		<p><b>Neutral/Electric Heated Thermobox® Combination</b>                      Weight 67kg                      Tray Capacity 6+8 x 1/1 GN                      80mm Tray Pitch                      W 525 x D 770 x H 1605</p>

# SDX Thermobox® Portable

4	≡ S30R	≡≡≡ E30R	≡ S600R	≡≡≡ E600R
				
	<p><b>Neutral Thermobox®</b>                      Weight : 9.5kg                      Tray Capacity : 4 x 1/2 GN                      80mm Tray Pitch                      W 425 x D 380 x H 415</p>	<p><b>Electric Heating Thermobox®</b>                      Weight :10.5kg                      Tray Capacity : 4 x 1/2 GN                      80mm Tray Pitch                      W 425 x D 380 x H 415</p>	<p><b>Neutral Thermobox®</b>                      Weight : 13kg                      Tray Capacity : 4 x 1/1 GN                      80mm Tray Pitch                      W 425 x D 645 x H 515</p>	<p><b>Electric Heating Thermobox®</b>                      Weight : 14.5kg                      Tray Capacity : 4 x 1/1 GN                      80mm Tray Pitch                      W 425 x D 645 x H 415</p>

# Trolleys for Portable Thermobox®

<b>H62</b>	<b>H68</b>	<b>H78</b>	<b>H78S</b>	<b>FLEXI - GROCERIES</b>
				
<p>Maximum Load 200kg                      Weight 5kg                      W 660 x D 440 x H 175                      Adapted for S600 &amp; E600</p>	<p>Maximum Load 200kg                      Weight 13kg                      W 470 x D 670 x H 200                      H 900 with handles                      Adapted for S600 &amp; E600</p>	<p>Maximum Load 200kg                      Weight 13kg                      W 450 x D 660 x H 450                      H 900 with handles                      Adapted for S600 &amp; E600</p>	<p>Maximum Load 200kg                      Weight 17.5kg                      W 480 x D 660 x H 630                      H 900 with handles                      Adapted for S600 &amp; E600</p>	<p>Weight : 40kg                      W 435 x D 695 x H 1265</p>

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

# Side-by-Side Thermobox®

80 100	 <b>EE240R</b>	 <b>FF240R</b>	 <b>SE240R</b>	 <b>SF240R</b>	 <b>CE240R</b>
	 <p>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</p>	 <p>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 1125</p>	 <p>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</p>	 <p>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</p>	 <p>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</p>
80 100	 <b>CF240R</b>	 <b>KE240R</b>	 <b>KF240R</b>	 <b>KF300R</b>	
	 <p>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</p>	 <p>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</p>	 <p>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</p>	 <p>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</p>	
12/12	 <b>EE360R</b>	 <b>FF360R</b>	 <b>SS360R</b>	 <b>SF360R</b>	 <b>CE360R</b>
	 <p>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</p>	 <p>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</p>	 <p>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</p>	 <p>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</p>	 <p>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</p>
12/12	 <b>KF300R</b>	 <b>FF420R</b>		 <b>SF420R</b>	 <b>CF420R</b>
	 <p>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</p>	 <p>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</p>		 <p>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</p>	 <p>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</p>

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The Spirit of Excellence