

INDUSTRY KITCHENS

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SDX[®] THERMOBOX[®]



Keeping the right temperature

MOFFAT[®]

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 on one part, while convection heating is used in the other part.

Single Thermobox®






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

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

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

10	≡ S150R	* K150R	≡ F150R-BCB	≡ F150R
				
	<p>Neutral Thermobox® Weight : 47kg Tray Capacity 10 x 1/1 GN 80mm Tray Pitch W 525 x D 710 x H 1155</p>	<p>Compressor Chilling Thermobox® Weight : 75kg Tray Capacity : 10 x 1/1 GN 80mm Tray Pitch W 525 x D 770 x H 1430</p>	<p>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</p>	<p>Convection Heated Thermobox® 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	S180R	K180R	E180R	F180R	F180R BCB
					
	<p>Neutral Thermobox® Weight : 50kg Tray Capacity : 12 x 1/1 GN 80mm Tray Pitch W 525 x D 710 x H 1330</p>	<p>Compressor Chilling Thermobox® Weight : 77kg Tray Capacity : 12 x 1/1 GN 80mm Tray Pitch W 525 x D 770 x H 1575</p>	<p>Electric Heated Thermobox® Weight : 51kg Tray Capacity : 12 x 1/1 GN 80mm Tray Pitch W 525 x D 710 x H 1355</p>	<p>Convection Heated Thermobox® Weight : 57kg Tray Capacity : 12 x 1/1 GN 80mm Tray Pitch W 525 x D 770 x H 1355</p>	<p>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</p>









14 GN	S210R	F210R
		
	<p>Neutral Thermobox® Weight 56kg Tray Capacity 14 x 1/1 GN 80mm Tray Pitch W 525 x D 710 x H 1490</p>	<p>Convection Heated Thermobox® 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	BANQUET F12	13 GN 2/1	BANQUET K	17 GN 2/1	BANQUET S	BANQUET F
						
	<p>Convection Heated Thermobox® Weight 88kg Tray Capacity 12 x 2/1 GN 80mm Tray Pitch W 790 x D 890 x H 1420</p>		<p>Compressor Chilling Thermobox® Weight 138kg Tray Capacity 13 x 2/1 GN 80mm Tray Pitch W 790 x D 890 x H 1745</p>		<p>Neutral Thermobox® Weight : 109kg Tray Capacity : 17 x 2/1 GN 80mm Tray Pitch W 790 x D 890 x H 1740</p>	<p>Convection Heated Thermobox® Weight 109kg Tray Capacity 17 x 2/1 GN 80mm Tray Pitch W 790 x D 890 x H 1740</p>

Double Stacked Thermobox®

4 4 	 EE120R	 SE120R	 CE120R
			
	<p>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</p>	<p>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</p>	<p>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</p>

6 4 	 SE150R	 SF150R	 CE150R	 CF150R
				
	<p>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</p>	<p>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</p>	<p>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</p>	<p>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</p>


4 6 	 EE150R
	
	<p>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</p>

6/8 6/4 	 SE180R6	 SE180R8	 CE180R6	 CE180R8
				
	<p>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</p>	<p>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</p>	<p>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</p>	<p>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</p>

Double Stacked Thermobox®

	 SS180R	 SF180R	 KF180R	 SE210R
				
	<p>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</p>	<p>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</p>	<p>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</p>	<p>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</p>

SDX Thermobox® Portable

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

H62	H68	H78	H78S	FLEXI - GROCERIES
				
<p>Maximum Load 200kg Weight 5kg W 660 x D 440 x H 175 Adapted for S600 & E600</p>	<p>Maximum Load 200kg Weight 13kg W 470 x D 670 x H 200 H 900 with handles Adapted for S600 & E600</p>	<p>Maximum Load 200kg Weight 13kg W 450 x D 660 x H 450 H 900 with handles Adapted for S600 & E600</p>	<p>Maximum Load 200kg Weight 17.5kg W 480 x D 660 x H 630 H 900 with handles Adapted for S600 & 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	 EE240R	 FF240R	 SE240R	 SF240R	 CE240R
	 <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	 CF240R	 KE240R	 KF240R	 KF300R	
	 <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	 EE360R	 FF360R	 SS360R	 SF360R	 CE360R
	 <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	 KF300R	 FF420R		 SF420R	 CF420R
	 <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