

SDX THERMOBOX®

Keeping the right temperature



PRODUCT CATALOGUE

2024


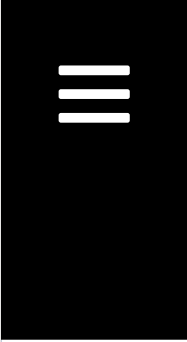







SDX THERMOBOX

Keeping the right temperature



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SDX THERMOBOX

Keeping the right temperature





Sensitive ingredients require high temperature control to reach their full potential. How they are prepared and processed makes a significant impact on the quality of the meal.



The ingredients are cooked and turned into a meal. The right temperature is necessary to create the perfect result.



All meals must be transported at the right temperature, with quality and food safety maintained. A well-designed and lightweight construction saves space, making transportation more efficient and saving resources.



The ingredients, the preparation and the gentle transport at the right temperature in the SDX® Thermoboxes. Everything works together to ensure that the end result is a delicious meal.



Engineered to transport food...



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. 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.

... at the right temperature

The right temperature is extremely critical from a number of perspectives. Both to maintain the high quality and taste of the food, and to satisfy hygiene requirements.

This is accomplished by using digital controls to regulate the temperature and well-insulated boxes to maintain it during transport.

... with low energy consumption

To ensure the most effective 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 food is stored at the correct temperature with very low power consumption and low operating costs.

... with hygienic handling

The completely stainless steel interior with no joints or recesses is the obvious choice for hygienic food handling. Guides are pressed out of stainless steel, a unique technology that provides unsurpassed durability, increases safety, and simplifies cleaning.

... in a ergonomic and economic way

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

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.

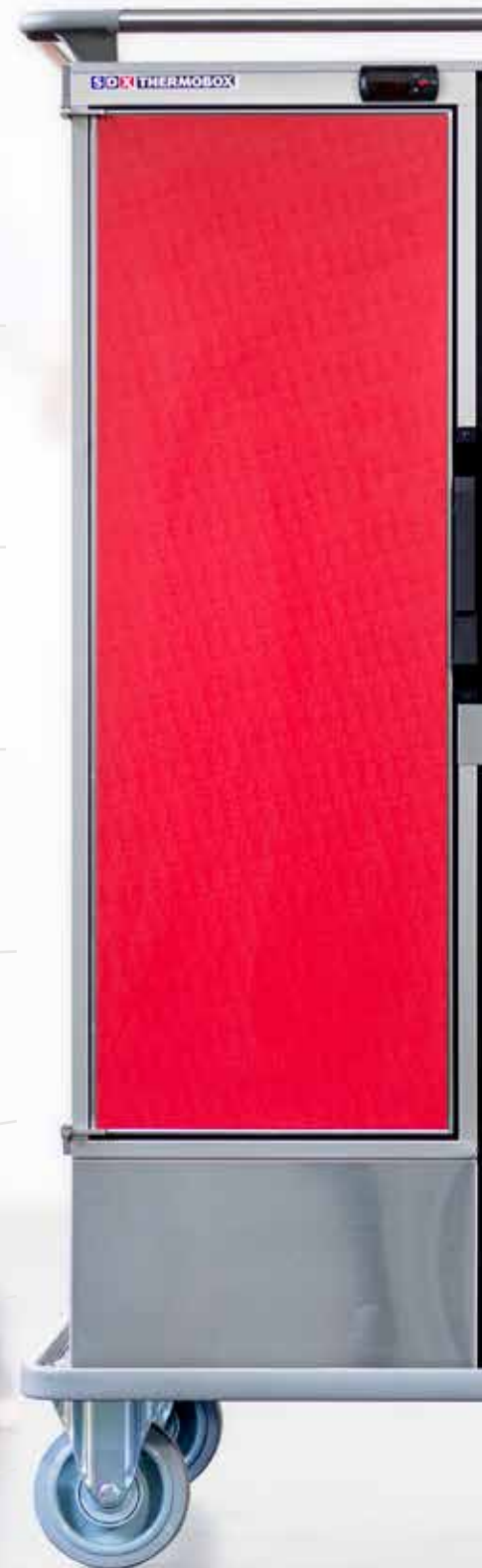
Short heating
or cooling time

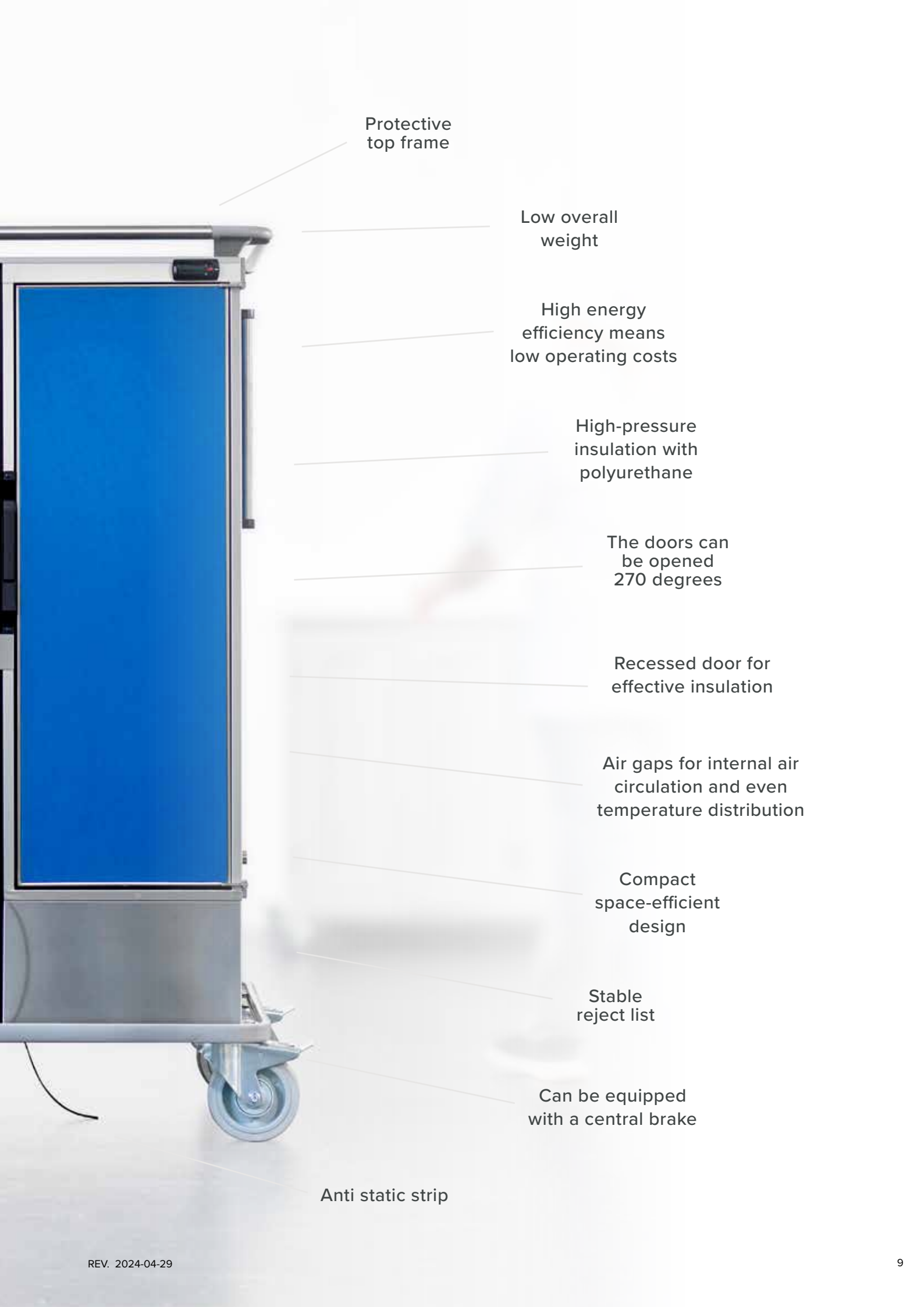
Welded stainless steel inside
containers with smooth
surfaces, high durability and
the best hygiene properties

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 insulation 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



A complete range for all your transport needs.

We offer a range of products spanning from the insulated S-box to advanced cooling and heating systems in the K- and F-boxes.



WWW.SDX.SE provides information about our full product portfolio with accessories



* 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 HEATING

F-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
COLOUR	BLUE	BLACK	RED
TYPE	COOLING	NEUTRAL	HEATING
TECHNOLOGY	COMPRESSOR	ISOLATED ONLY	CONVECTION
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 and protective frame with PVC corners.		
TROLLEY FRAME:	Reject list of stainless steel coated with PVC.		
WHEELS	160 mm wheels, two brakeable and two fixed.		
VOLT	230v	-	230v
EFFECT	190w	-	550w/1000w



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.



WWW.SDX.SE provides information about our full product portfolio and accessories.



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 wheels, two brakeable and two fixed.

Top frame: A stable and protective frame with PVC corners.


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

S: Neutral, IP55 rated.


THERMOBOX® S - NEUTRAL THERMOBOX

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: 710mm H: 870mm	w: 330mm D: 540mm H: 350mm	37 kg
	Product number: 122005-ZS SDX Thermobox S60 (4 GN 1/1) One grip handle			

S90


	GUIDES	OUTER	INNER	WEIGHT
	6 x GN 1/1 80mm spacing	W: 525mm D: 710mm H: 1030mm	W: 330mm D: 540mm H: 510mm	41 kg
	Product number: 122003-ZS SDX Thermobox S90 (6 GN 1/1) One grip handle			


S120


	GUIDES	OUTER	INNER	WEIGHT
	8 x GN 1/1 80mm spacing	W: 525mm D: 710mm H: 1190mm	W: 330mm D: 540mm H: 670mm	45 kg
	Product number: 122039-ZS SDX Thermobox S120 (8 GN 1/1) One grip handle			

THERMOBOX® S - NEUTRAL THERMOBOX

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

S150	GUIDES	OUTER	INNER	WEIGHT
	10 x GN 1/1 80mm spacing	W: 525mm D: 710mm H: 1155mm	B: 330mm D: 540mm H: 830mm	47 kg
	Product number: 122040-ZS SDX Thermobox S150 (10 GN 1/1) One grip handle			


S180	GUIDES	OUTER	INNER	WEIGHT
	12 x GN 1/1 80mm spacing	W: 525mm D: 710mm H: 1330mm	W: 330mm D: 540mm H: 1000mm	50 kg
	Product number: 122030-ZS SDX Thermobox S180 (12 GN 1/1) One grip handle			

SS180	GUIDES	OUTER	INNER	WEIGHT
	6 + 6 x GN 1/1 80mm spacing	W: 525mm D: 710mm H: 1420mm	W: 330mm D: 540mm H: 510+510mm	60 kg
	Product number: 122101-ZS SDX Thermobox SS180 (6+6 GN 1/1) One grip handle			


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: 710mm H: 1490mm	W: 330mm D: 540mm H: 1160mm	56 kg
	<p>Product number: 122075-ZS SDX Thermobox S210 (14 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i></p>			

SS360

	GUIDES	OUTER	INNER	WEIGHT
	12 + 12 x GN 1/1 80mm spacing	W: 935mm D: 710mm H: 1330mm	W: 330+330mm D: 540mm H: 1000mm	100 kg
	<p>Product number: 122045-ZS SDX Thermobox SS360 (12+12 GN 1/1) One grip handle</p>			

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
	<p>Product number: 122055-ZS SDX Thermobox SSS540 (12+12+12 GN 1/1) One grip handle</p>			

STRONG GUIDES

Pressed guides with a capacity of 30 kg per pair. Designed to handle containers, with a spacing of 80 mm, but works equally well for tray service. If you need another spacing on the guides, we recommend Trayserve, which can be found on page 42.



FUNCTIONAL DETAILS

A strong magnetic lock provides a simple and practical solution to keep the door open.





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.~~



WWW.SDX.SE provides information about our full product portfolio and accessories.



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 wheels, two brakeable and two fixed.

Top frame: A stable and protective 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. 230V/190W IP44 rated.

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




THERMOBOX® K ECO – COMPRESSOR COOLING

Extremely efficient compressor cooling provides the highest refrigeration standard.


4

K60 ECO	GUIDES	OUTER	INNER	WEIGHT
	4 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 925mm	W: 330mm D: 540mm H: 350mm	65 kg
	230V/190W Product number: 122206-ZK SDX Thermobox K60 ECO (4 GN 1/1) One grip handle			

6

K90 ECO	GUIDES	OUTER	INNER	WEIGHT
	6 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1085mm	B: 330mm D: 540mm H: 510mm	70 kg
	230V/190W Product number: 122207-ZK SDX Thermobox K90 ECO (6 GN 1/1) One grip handle			

8


K120 ECO	GUIDES	OUTER	INNER	WEIGHT
	8 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1245mm	W: 330mm D: 540mm H: 670mm	73 kg
	230V/190W Product number: 122205-ZK SDX Thermobox K120 ECO (8 GN 1/1) One grip handle			




THERMOBOX® K ECO – COMPRESSOR COOLING

Extremely efficient compressor cooling provides the highest refrigeration standard.

K150 ECO

	GUIDES	OUTER	INNER	WEIGHT
	10 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1430mm	W: 330mm D: 540mm H: 825mm	75 kg
	230V/190W Product number: 122208-ZK SDX Thermobox K150 ECO (10 GN 1/1) One grip handle			

K180 ECO

	GUIDES	OUTER	INNER	WEIGHT
	12 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1575mm	W: 330mm D: 540mm H: 1000mm	77 kg
	230V/190W Product number: 122270-ZK SDX Thermobox K180 ECO (12 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>			


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	83 kg
	230V/190W Product number: 122209-ZK SDX Thermobox K210 ECO (14 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>			




THERMOBOX® K ECO – COMPRESSOR COOLING

Extremely efficient compressor cooling provides the highest refrigeration standard.

KK240 ECO	GUIDES	OUTER	INNER	WEIGHT
	8+8 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1245mm	W: 330+330mm D: 540mm H: 670mm	150kg
	2 x 230V/190W Product number: 122272-ZKK SDX Thermobox KK240 ECO (8+8 GN 1/1) One grip handle			

KK300 ECO	GUIDES	OUTER	INNER	WEIGHT
	10+10 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1400mm	W: 330+330mm D: 540mm H: 825mm	160kg
	2 x 230V/190W Product number: 122273-ZKK SDX Thermobox KK300 ECO (10+10 GN 1/1) One grip handle			

KK360 ECO	GUIDES	OUTER	INNER	WEIGHT
	12+12 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1575mm	W: 330+330mm D: 540mm H: 1000mm	170kg
	2 x 230V/190W Product number: 122271-ZKK SDX Thermobox KK360 ECO (12+12 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>			



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.



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

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.



WWW.SDX.SE provides information about our full product portfolio and accessories.



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 wheels with rubber tires, two brakeable and two fixed.


Top frame: A stable and protective 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.


THERMOBOX® F – CONVECTION HEATING


Convection heat with added value and benefits! Short heating time. Hot air fan to compensate for temperature losses.

F60	GUIDES	OUTER	INNER	WEIGHT
	4 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 895mm	W: 330mm D: 540mm H: 350mm	41 kg
	230V/550W Product number: 122006-ZF SDX Thermobox F60 (4 GN 1/1) One grip handle			

F90	GUIDES	OUTER	INNER	WEIGHT
	6 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1055mm	W: 330mm D: 540mm H: 510mm	45 kg
	230V/550W Product number: 122004-ZF SDX Thermobox F90 (6 GN 1/1) One grip handle			

F120	GUIDES	OUTER	INNER	WEIGHT
	8 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1215mm	W: 330mm D: 540mm H: 670mm	49 kg
	230V/550W Product number: 122027-ZF SDX Thermobox F120 (8 GN 1/1) One grip handle			


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
	230V/1000W Product number: 122064-ZF SDX Thermobox F150 (10 GN 1/1) One grip handle			


F180 CLASSIC	GUIDES	OUTER	INNER	WEIGHT
	12 x GN 1/1 80mm spacing	W: 525mm D: 700mm H: 1330mm	W: 330mm D: 540mm H: 1000mm	57 kg
	230V/1000W Produktnummer: 122098-ZCL SDX Thermobox F180 Classic (12 GN 1/1) One grip handle With analog thermometer.			





THERMOBOX® F – CONVECTION HEATING


Convection heat with added value and benefits! Short heating time. Hot air fan to compensate for temperature losses.

	GUIDES	OUTER	INNER	WEIGHT
	12 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1355mm	W: 330mm D: 540mm H: 1000mm	57 kg
	230V/1000W Product number: 122033-ZF SDX Thermobox F180 (12 GN 1/1) One grip handle			

	GUIDES	OUTER	INNER	WEIGHT
	6+6 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1445mm	W: 330mm D: 540mm H: 510+510mm	65 kg
	2 x 230V/550W Product number: 122134-ZF SDX Thermobox FF180 (6+6 GN 1/1) One grip handle			

	GUIDES	OUTER	INNER	WEIGHT
	14 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1515mm	W: 330mm D: 540mm H: 1160mm	64 kg
	230V/1000W Product number: 122070-ZF SDX Thermobox F210 (14 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>			

	GUIDES	OUTER	INNER	WEIGHT
	8+6 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1605mm	W: 330mm D: 540mm H: 670+510mm	70 kg
	2 x 230V/550W Product number: 122135-ZF SDX Thermobox FF210 (8+6 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>			

	GUIDES	OUTER	INNER	WEIGHT
	8+8 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1215mm	W: 330+330mm D: 540mm H: 670+670mm	110 kg
	2 x 230V/550W Product number: 122132-ZF SDX Thermobox FF240 (8+8 GN 1/1) One grip handle			

12

6 16

14

8 16


8 18



THERMOBOX® F – CONVECTION HEATING

Convection heat with added value and benefits! Short heating time. Hot air fan to compensate for temperature losses.


FF300

	GUIDES	OUTER	INNER	WEIGHT
	10+10 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1180mm	W: 330+330mm D: 540mm H: 830mm	112 kg
	230V/1000W Product number: 122133-ZF SDX Thermobox FF300 (10+10) GN 1/1) One grip handle			

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	114 kg
	2 x 230V/1000W Product number: 122048-ZF SDX Thermobox FF360 (12+12 GN 1/1) One 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	128 kg
	2 x 230V/1000W Product number: 122057-ZF SDX Thermobox FF420 (14+14 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>			

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: 122136-ZF SDX Thermobox FFF540 (12+12+12 GN 1/1) One grip handle			

SDX[®]THERMOBOX[®]

A successful combination!



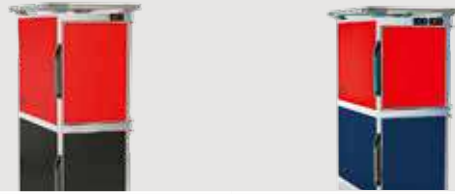
To meet different needs, SDX[®] has many solutions for a successful combination with cooling and heating in the same Thermobox[®]. All variants have the renowned quality of SDX[®] and contains all-stainless steel interiors with pressed guides.

Technical summary

 HEATED
 NEUTRAL

THERMOBOX® SF

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.



SERIES	SF	KF
COLOUR	BLACK/RED	BLUE/RED
TYPE	NEUTRAL & HEATING	COOLED & HEATED
TECHNOLOGY	INSULATION ONLY & CONVECTION HEATING	COMPRESSOR COOLING & CONVECTION 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 and protective frame with PVC corners.	
TROLLEY FRAME:	Reject list of stainless steel coated with PVC.	
WHEELS	160 mm wheels, two brakeable and two fixed.	

 HEATED
 COOLED

THERMOBOX® KF

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.





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 center 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.



THERMOBOX® SF

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 wheels, two brakeable and two fixed.

Top frame: A stable and protective frame with PVC corners.

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

S: Neutral. IP44 rated.

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

SF150

GUIDES	OUTER	INNER S	INNER F	WEIGHT
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4+6 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1285mm	W: 330mm D: 540mm H: 510mm	W: 330mm D: 540mm H: 350mm	60 kg
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Neutral + 230V/550W
Product number: 122060-ZSF
 SDX Thermobox SF150 (4+6 GN 1/1) One grip handle

SF180

GUIDES	OUTER	INNER S	INNER F	WEIGHT
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6+6 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1445mm	W: 330mm D: 540mm H: 510mm	W: 330mm D: 540mm H: 510mm	62 kg
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Neutral + 230V/550W
Product number: 122105-ZSF
 SDX Thermobox SF180 (6+6 GN 1/1) One grip handle

SF210

GUIDES	OUTER	INNER S	INNER F	WEIGHT
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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
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Neutral + 230V/1000W
Product number: 122065-ZSF
 SDX Thermobox SF210 (4+10 GN 1/1) One grip handle
Additional pull handles on the sides are included

416


616

410


SF240

	GUIDES	OUTER	INNER S	INNER F	WEIGHT
	8+8 x GN 1/1 80mm spacing	W: 930mm D: 770mm 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) One grip handle				


SF300

	GUIDES	OUTER	INNER S	INNER F	WEIGHT
	10+10 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1180mm	W: 330mm D: 540mm H: 830mm	W: 330mm D: 540mm H: 830mm	90 kg
	Neutral + 230V/1000W Product number: 122159-ZSF SDX Thermobox SF300 (10+10 GN 1/1) One 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) One grip handle				

SF420

	GUIDES	OUTER	INNER S	INNER F	WEIGHT
	14 + 14 x GN 1/1 80mm spacing	W: 930mm D: 770mm 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) One grip handle <i>Additional pull handles on the sides are included</i>				



THERMOBOX® KF

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 wheels, two brakeable and two fixed.

Top frame: A stable and protective 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.

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

KF120 ECO



GUIDES	OUTER	INNER K	INNER F	WEIGHT
4+4 x GN 1/1 80mm spacing	B: 525mm D: 770mm H: 1345mm	W: 330mm D: 540mm H: 350mm	W: 330mm D: 540mm H: 350mm	80 kg
230V/190W AC + 230V/550W Product number: 122221-ZKF SDX Thermobox KF120 ECO (4+4 GN 1/1) One grip handle				

KF150 ECO



GUIDES	OUTER	INNER K	INNER F	WEIGHT
4+6 x GN 1/1 80mm spacing	B: 525mm D: 770mm H: 1505mm	W: 330mm D: 540mm H: 350mm	W: 330mm D: 540mm H: 510mm	85 kg
230V/190W AC + 230V/550W Product number: 122218-ZKF SDX Thermobox KF150 ECO (4+6 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>				

KF180 ECO



GUIDES	OUTER	INNER K	INNER F	WEIGHT
6+6 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1665mm	W: 330mm D: 540mm H: 510mm	W: 330mm D: 540mm H: 510mm	98 kg
230V/190W AC + 230V/550W Product number: 122215-ZKF SDX Thermobox KF180 ECO (6+6 GN 1/1) One grip handle <i>Additional pull handles on the sides are included</i>				

4
4

6
4

6
6



8|8



KF240 ECO



GUIDES	OUTER	INNER K	INNER F	WEIGHT
8+8 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1245mm	W: 330mm D: 540mm H: 670mm	W: 330mm D: 540mm H: 670mm	108 kg

230V/190W AC + 230V/550W
Product number: 122262-ZKF
 SDX Thermobox KF240 ECO (8+8 GN 1/1) One 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	120 kg

230V/190W AC + 230V/1000W
Product number: 122219-ZKF
 SDX Thermobox KF300 ECO (10+10 GN 1/1) One grip handle

KF360 ECO



GUIDES	OUTER	INNER K	INNER F	WEIGHT
12+12 x GN 1/1 80mm spacing	W: 930mm D: 770mm H: 1575mm	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) One grip handle
Additional pull handles on the sides are included

10|10



12|12





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 tight and creates the well-insulated unit that provides the best conditions for safe transport.

VARIANTS



HYBRID

Heating or cooling in the same unit.

38



EASY2SERVE

Transport and serve food with the same unit

40



TRAYSERVE

Customize with pop-riveted guides with selectable spacing

42



BANQUET

For transporting Gastronorm 2/1 containers

44



MACHINE WASHABLE

Machine washable versions of C180 and F180

46



STAND

Stationary efficient heating cabinets.

48



PORTABLE

Portable boxes for easy transport of gastronorm 1/1 and 1/2 containers

50

SDX[®] THERMOBOX[®]

HYBRID



We've designed SDX[®] Thermobox[®] Hybrid for transporting either cold or hot food. Depending on the type of food you need to transport, you are able to choose between efficient compressor cooling and electronic heating. To keep the right temperature, both have separate digital temperature controls. With this unique thermobox, you can save space and utilize resources in a whole new way in the kitchen. The flexible choice.

Transport of either hot or cold food with the same unit



HYBRID KE180 ECO

GUIDES OUTER INNER WEIGHT EFFECT

12 x GN 1/1 80mm spacing	W: 525mm D: 770mm H: 1575mm	W: 330mm D: 540mm H: 1000mm	84 kg	230V/190W AC + 230V/1000W
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230V/190W + 230V/1000W

Product number: 122089-ZKE

SDX Thermobox K180 ECO HYBRID (12 GN 1/1) One grip handle

Additional pull handles on the sides are included

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 wheels, two brakeable and two fixed.

Top frame: A stable and protective 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.

E: Efficient heating system, with electronic temperature control Foil elements. IP55 rated..

SDX THERMOBOX®

EASY2SERVE



A Thermbox® that makes it easy to transport and serve food. Available in two versions. Tray track on the front and two tray racks are located on the sides. Top surface in stainless steel, as well as an aluminum upper shelf with an acrylic front and integrated LED light. Extra handle on one side is included for easy handling.

Transport and serve food easy with one unit.



THERMOBOX® EASY2SERVE SE240



GUIDES	OUTER	INNER	WEIGHT	EFFECT
8+8 GN 1/1 80mm spacing	B: 405mm D: 730mm H: 1560mm	B: 330+330mm D: 540mm H: 1160mm	80 kg	230V/650W
<p>Produktnummer: 122 800 SDX Thermobox Easy2Serve SE240 (8+8 GN 1/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS</p> <p>Exterior walls: ABS plastic.</p> <p>Inner container: Welded container in stainless steel.</p> <p>Guides: Stainless steel, pressed from the inner container. Maximum load per pair of guides is 30 kg.</p> <p>Insulation: Polyurethane.</p> <p>Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic.</p> <p>Wheels: 125 mm stainless steel casters, two brakeable and two fixed.</p> <p>Trolley frame: Reject list of stainless steel coated with PVC.</p> <p>S: Neutral.</p> <p>E: Efficient heating system, with electronic temperature control Foil elements, insulation class IP 55. CE mark.</p>				

THERMOBOX® EASY2SERVE CE240



GUIDES	OUTER	INNER	WEIGHT	EFFECT
8+8 GN 1/1 80mm spacing	B: 405mm D: 730mm H: 1560mm	B: 330mm D: 540mm H: 1160mm	80 kg	230V/245W + 230V/650W
<p>Produktnummer: 122 805 SDX Thermobox Easy2Serve CE240 (8+8 GN 1/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS</p> <p>Exterior walls: ABS plastic.</p> <p>Inner container: Welded container in stainless steel.</p> <p>Guides: Stainless steel, pressed from the inner container. Maximum load per pair of guides is 30 kg.</p> <p>Insulation: Polyurethane.</p> <p>Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic.</p> <p>Wheels: 125 mm stainless steel casters, two brakeable and two fixed.</p> <p>Trolley frame: Reject list of stainless steel coated with PVC.</p> <p>C: Efficient compact chillers with electronic temperature control, insulation class IP 55.</p> <p>E: Efficient heating system, with electronic temperature control Foil elements, insulation class IP 55. CE mark.</p>				

SDX THERMOBOX®

TRAYSERVE





ADAPT TO TRAY SERVING

Our Thermoboxes, regardless of whether they are small or large, single or double boxes, can be customized with pop-riveted guides with selectable division.

If you e.g. choose a division of 115 mm, a tray serving solution is created that is both practical and efficient. Serve dishes on a tray in an organized and neat way.

This adaptability provides flexibility and efficiency.




SDX THERMOBOX®

BANQUET




SDX® Thermobox® Banquet is created for you to transport 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.


THERMOBOX® BANQUET - S17

	GUIDES	OUTER	INNER	WEIGHT
	17 x GN 2/1 80mm spacing	W: 790mm D: 890mm H: 1740mm	W: 535mm D: 667mm H: 1405mm	105 kg
	<p>Product number: 122252-ZS SDX Thermobox BANQUET S17 (17 GN 2/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS - S</p> <p>Exterior walls: ABS plastic. Inner container: Welded container in aluminium. Guides: Stainless steel guides with rivets. Insulation: Polyurethane.</p> <p>Door: Interior made of stainless steel. Exterior in ABS plastic. Wheels: 160 mm wheels, two brakeable and two fixed. Trolley frame: Reject list of stainless steel coated with PVC.</p>			


THERMOBOX® BANQUET - K13

	GUIDES	OUTER	INNER	WEIGHT
	13 x GN 2/1 80mm spacing	W: 790mm D: 890mm H: 1740mm	W: 535mm D: 667mm H: 1120mm	138 kg
	<p>Product number: 122252-ZK SDX Thermobox BANQUET K13 (13 GN 2/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS - K ECO</p> <p>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.</p> <p>Wheels: 160 mm wheels, two brakeable and two fixed. Trolley frame: Reject list of stainless steel coated with PVC. K: Efficient convection cooling with electronic temperature control 230V/190W. IP44 rated.</p>			

THERMOBOX® BANQUET - F12

	GUIDES	OUTER	INNER	WEIGHT
	12 x GN 2/1 80mm spacing	B: 790mm D: 890mm H: 1420 mm	W: 535mm D: 667mm H: 1040mm	88 kg
	<p>Product number: 122257-ZF SDX Thermobox BANQUET F12 (12 GN 2/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS - F</p> <p>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.</p> <p>Wheels: 160 mm wheels, two brakeable and two fixed. Top frame: A stable and protective frame with PVC corners. Trolley frame: Reject list of stainless steel coated with PVC. F: Efficient convection heating system, with electronic temperature control. 230V/1350W. IP44 rated.</p>			

THERMOBOX® BANQUET - F17

	GUIDES	OUTER	INNER	WEIGHT
	17 x GN 2/1 80mm spacing	B: 790mm D: 890mm H: 1740mm	W: 535mm D: 667mm H: 1405mm	109 kg
	<p>Product number: 122252-ZF SDX Thermobox BANQUET F17 (17 GN 2/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS - F</p> <p>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.</p> <p>Wheels: 160 mm wheels, two brakeable and two fixed. Trolley frame: Reject list of stainless steel coated with PVC. F: Efficient convection heating system, with electronic temperature control. 230V/1350W. IP44 rated.</p>			

MACHINE WASHABLE



As part of our commitment to provide the best solutions to our customers, we are excited to announce the launch of a new line of machine washable products. These products are designed with the same level of quality as the regular product line, but with the convenience of being machine washable. With precise temperature control, outstanding insulation, and stainless steel interiors with pressed guides, these units are tried, tested, and appreciated tools in kitchens throughout the world.

SDX® THERMOBOX® MACHINE WASHABLE

Thermoboxar anpassade för tvättning i maskin



MACHINE WASHABLE - 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
<p>230V/245W Product number 122450-ZCW SDX Thermobox Maskintvättbar C180 (12 GN 1/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS</p> <p>This version of the C180 is machine washable. By default, the temperature is set to 3°C. Controls for the temperature are located behind a sealed cover on the back of the unit. In addition, a cover is included for both the cooling unit and control unit, but it is not shown in the picture.</p> <p>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.</p> <p>Insulation: Polyurethane. Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. Wheels: 160 mm stainless steel casters, two brakeable and two fixed. Top frame: A stable and protective frame with PVC corners. Trolley frame: Reject list of stainless steel coated with PVC. C: Efficient Peltier cooling system. IP66 klassad.</p>			

MACHINE WASHABLE - F180



GUIDES	OUTER	INNER	WEIGHT
12 x GN 1/1 80mm spacing	W: 525mm D: 700mm H: 1355mm	W: 330mm D: 540mm H: 1000mm	57 kg
<p>230V/800W Product number 122400-ZFW SDX Thermobox Machine Washable F180 (12 GN 1/1) One grip handle</p> <p>TECHNICAL SPECIFICATIONS</p> <p>This version of the F180 is machine washable. By default, the temperature is set to 80°C. Controls for the temperature are located behind a sealed cover on the back of the unit.</p> <p>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.</p> <p>Door: Internal surface made of smooth and seamless stainless steel. Exterior in ABS plastic. Wheels: 160 mm stainless steel casters, two brakeable and two fixed. Top frame: A stable and protective frame with PVC corners. Trolley frame: Reject list of stainless steel coated with PVC. F: Efficient convection heating system, IP66 rated.</p>			

STAND



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 joints – 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.

TECHNICAL SPECIFICATIONS

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. IP44 rated.




SDX® THERMOBOX® STAND F
Stationary heating cabinet for Gastronorm 1/1 Containers


8
GN 1/1


10
GN 1/1


12
GN 1/1

14
GN 1/1

F8	GUIDES	OUTER	INNER	WEIGHT
	8 GN 1/1 80mm spacing	W: 405mm D: 730mm H: 1065mm	W: 330mm D: 540mm H: 670mm	65 kg
	230V/550W Product number: 122702 SDX Thermobox Stationary heating cabinet (8 GN 1/1)			

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: 122701 SDX Thermobox Stationary 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: 122700 SDX Thermobox Stationary heating cabinet (12 GN 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: 122703 SDX Thermobox Stationary heating cabinet (14 GN 1/1)			




SDX THERMOBOX®

PORTABLE


Compact and portable Thermoboxes are a versatile solution for professional chefs and caterers who need to transport food in gastronorm containers. They help preserve the taste, texture and temperature of the food and make it possible to deliver a first-class culinary experience regardless of location.

Our portable Thermobox® is designed to be compatible with Gastronorm containers in 1/1 and 1/2 respectively.


S30

	GUIDES	OUTER	INNER	WEIGHT
	4 x GN 1/2 80mm spacing	W: 425mm D: 380mm H: 415mm	W: 330mm D: 265mm H: 325mm	9,5 kg
	<p>Product number: 122001 SDX Thermobox S30 (4 GN 1/2) Eccentric lock.</p> <p>Exterior walls: Aluminium inner container: All-welded in aluminium Guides: Aluminium, rivited Isulatoin: Polyuret看an</p> <p>Door: Aluminium door with eccentric lock. Handles: Stainless steel carrying handles. Other: Plastic stacking corners S: Neutral.</p>			


S600

	GUIDES	OUTER	INNER	WEIGHT
	4 x GN 1/1 80mm spacing	W: 425mm D: 645mm H: 415mm	W: 330mm D: 530mm H: 325mm	13 kg
	<p>Product number: 122005 SDX Thermobox S600 (4 GN 1/1) Eccentric lock.</p> <p>Exterior walls: Aluminium inner container: All-welded in aluminium Guides: Aluminium, rivited Isulatoin: Polyuret看an</p> <p>Door: Aluminium door with eccentric lock. Handles: Stainless steel carrying handles. Other: Plastic stacking corners S: Neutral.</p>			

E30

	GUIDES	OUTER	INNER	WEIGHT	EFFECT
	4 x GN 1/2 80mm spacing	W: 425mm D: 380mm H: 415mm	W: 330mm D: 265mm H: 325mm	10,5 kg	230V/500W
	<p>Product number: 122002 SDX Thermobox E30 (4 GN 1/2) Eccentric lock.</p> <p>Exterior walls: Aluminium inner container: All-welded in aluminium Guides: Aluminium, rivited Isulatoin: Polyuret看an</p> <p>Door: Aluminium door with eccentric lock. Handles: Stainless steel carrying handles. Other: Plastic stacking corners E: Heating system, foil element. IP55 rated..</p>				

E600

	GUIDES	OUTER	INNER	WEIGHT	EFFECT
	4 x GN 1/1 80mm spacing	W: 425mm D: 645mm H: 415mm	W: 330mm D: 530mm H: 325mm	14,5 kg	230V/500W
	<p>Product number: 122006-02 SDX Thermobox E 600 (4 GN 1/1) Eccentric lock.</p> <p>Exterior walls: Aluminium inner container: All-welded in aluminium Guides: Aluminium, rivited Isulatoin: Polyuret看an</p> <p>Door: Aluminium door with eccentric lock. Handles: Stainless steel carrying handles. Other: Plastic stacking corners E: Heating system, foil element. IP55 rated..</p>				

ACCESSORIES

PRODUCT NUMBER

Cooling plate	141002
Thermometer in door	123007





**THERE IS NOTHING
STRANGE ABOUT IT**

Plugs into a standard 230-volt wall outlet. Convenient for everyday use.



TOP FRAME WITH FUNCTION

Simplifies movement in all directions and makes handling ergonomic.

ACCESSORIES



ACCESSORIES

Customize your Thermobox® with our accessories.

54



TROLLEYS

Adapted for Portable Thermoboxes.

58



UNIQUE EXTERIOR

Create a completely unique Thermobox® with your own colour and your own logo.

60



IDESTA CONTAINERS

Containers with unsurpassed durability for rational, safe and economic commercial kitchen operation.

62



IDESTA

Make work easier and food tastier

70



ICETAINDER COOLING TRAYS

With Icetainder® Cooling trays, you can keep food cold and maintain quality and taste on the serving table in a simple and inexpensive way.

72

Optional extras

We have a wide range of optional extras for the SDX® Thermobox®
Please visit www.sdx.se for a complete list of available accessories.



1 STAINLESS EXTERIOR

Both inside and outside in all stainless.
A stylish, even more hygienic choice.

2 LOCKABLE HANDLE

lockable one grip handle
Product number: 311 035

3 DRAWER

Single drawer in the base of the
Thermobox. With eccentric lock.
Product number: 123 030

4 TERRAIN WHEELS

For smoother transport on uneven
surfaces. For single Thermoboxes only.
Product number: 123 027

5 COIL CORD

Extra long, 5600mm
Product number: 312 126

6 ADDRESS CARD HOLDER

A6 Product number: 255 001

A5 Product number: 219 028

A4 Product number: 219 026



7 EXTRA HANDLES

Set of 2 pcs.
Product number: 212 011

8 TRAYHOLDER

Robust construction to place trays on for easy access. Easy to fold up and down. Maximum load 7 kg.
Product number: 123 032

9 CASTORS 200 MM

Two fixed and two swivel with brakes.
Product number: 123 006

10 CENTRAL BRAKE

Practical and ergonomic central brake simplifies the management of everyday life.
160 mm wheels 200 mm wheels
Product number: Product number:
123 015 123 031

11 WINDOW IN THE DOOR

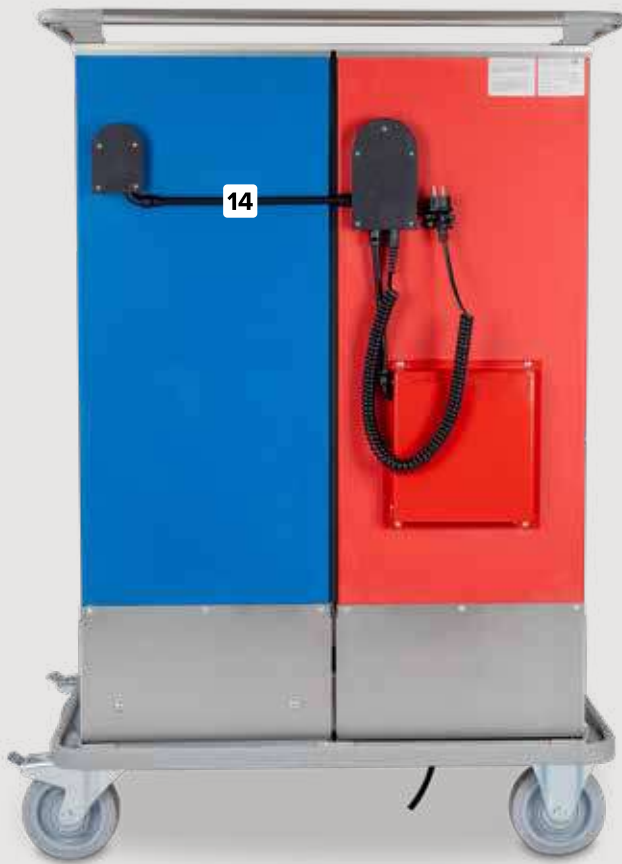
Optional glass window in the door allows you to quickly and easily check the contents of your Thermobox®
Product number: 123 017

12 LED-LIGHT

For Thermoboxes with glass door.
Product number: 123 016

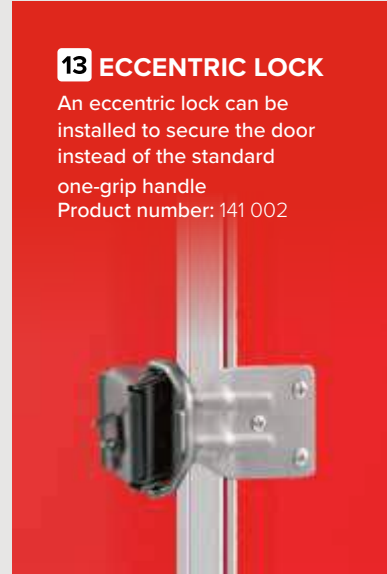
OPTIONAL EXTRAS

For SDX® Thermoboxes.



13 ECCENTRIC LOCK

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



14 ONE CABLE

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

15 THERMAL BARRIER

Create different temperature zones in a Thermobox® S with the Thermal Barrier.
Product number: 143005



16 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

17 COOLING PLATE

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





18 ALUMINUM TRAYS

Aluminum tray smooth GN1/1
Art. nr: 143 001

Aluminum tray perforated GN1/1
Art. nr: 143 004



TROLLEYS



Improves the working environment and facilitates handling. A trolley can be an invaluable resource to facilitate the transport of our portable Thermoboxes, especially with a focus on ergonomics.

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 H: 200mm (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: 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 D: 660mm H: 630mm (900mm with handle)	17,5 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. Top platform – height 630mm. Bottom platform – height 200mm. Product number: 132003 H78S	

H78S TERRÄNG



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

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.

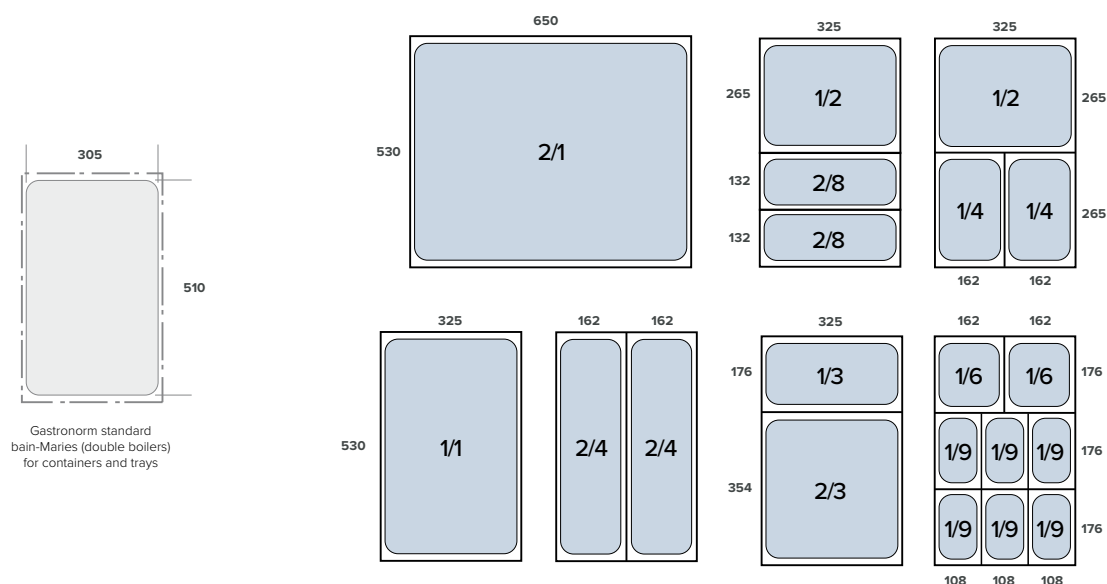


FULLY COSTUMIZED EXTERIOR

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

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.



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 perforation	-	70042	70052	70102	-	-
	Volume approx litres	-	11	19	28	-	-

1/1 - 530 x 325 mm

		Depth 20 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	-	710502	-	-	-
	Fluon® coated containers	715203	715403	710503	-	-	-
	Volume approx litres	-	5	9	13,5	20,5	27


2/3 - 354 x 325 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	72151	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

IDESTA ESS-NORM® CONTAINERS


1/2

1/2 - 325 x 265 mm

		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	Containers	73020	73040	73050	73100	73150	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


2/4

2/4 - 530 x 162 mm

		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	Containers	73024	73044	73054	73104	-	-
	Containers with handles	-	73045	73055	73105	-	-
	Volume approx litres	-	2	3,5	5,5	-	-


1/3

1/3 - 176 x 325 mm

		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	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


1/4

1/4 - 265 x 162 mm

		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	Containers	-	-	75050	75100	75150	75200
	Containers with handles	-	-	75051	75101	75151	75201
	Volume approx litres	-	-	1,7	2,5	4,0	5,5


2/8

2/8 - 132 x 325 mm

		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	Containers	-	-	75058	75108	-	-
	Volume approx litres	-	-	1,5	2,7	-	-


1/6

1/6 - 176 x 162 mm

		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	Containers	-	-	76050	76100	76150	76200
	Containers with handles	-	-	76051	76101	76151	76201
	Volume approx litres	-	-	-	1,5	2,5	3,5

1/9

1/9 - 108 x 176 mm

		Depth 20 mm	Depth 40 mm	Depth 65 mm	Depth 100 mm	Depth 150 mm	Depth 200 mm
	Containers	-	-	77050	77100	-	-
	Volume approx litres	-	-	0,5	1	-	-



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
385 cook-chill	-	71385	-	-	-	-	-	-	-

Trays

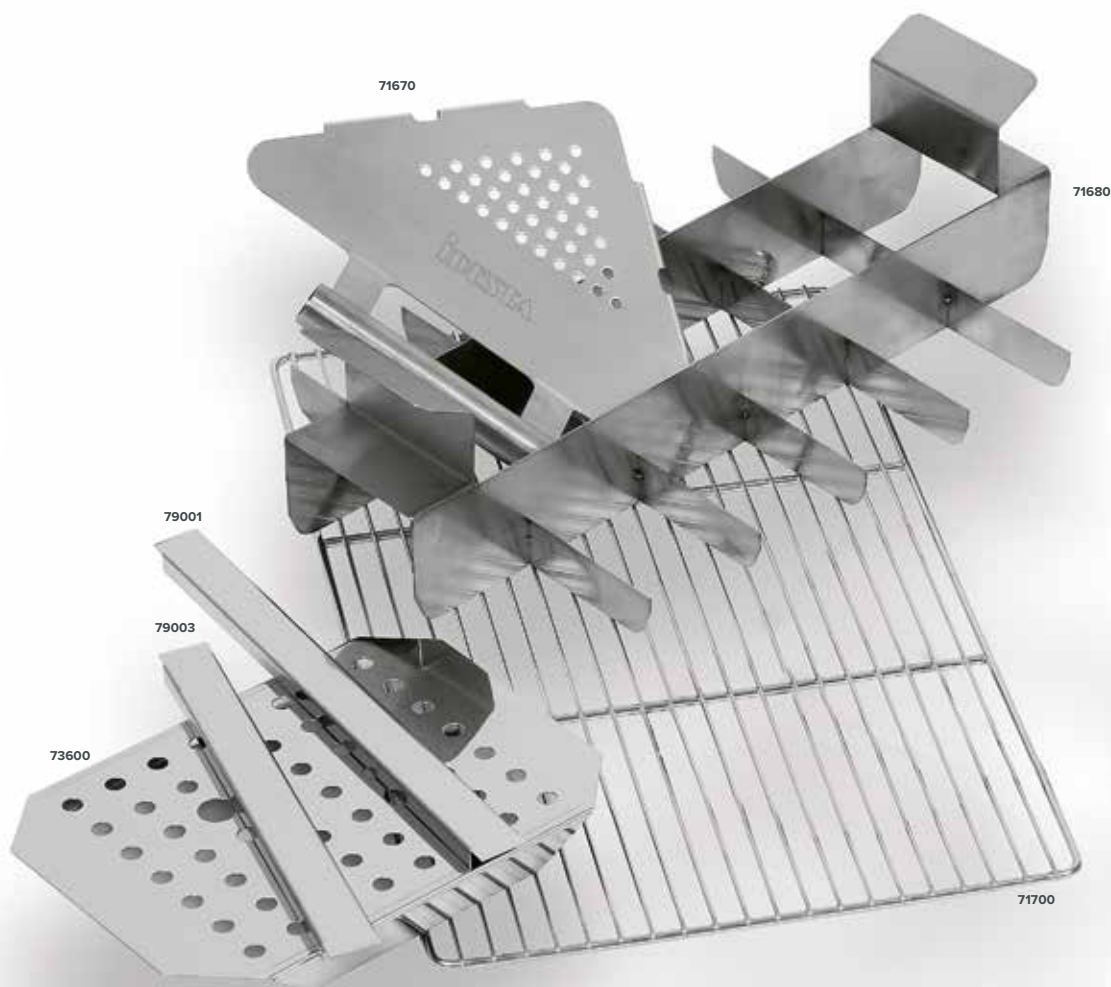
	2/1	1/1	2/3	1/2	2/4	1/3	1/4	1/6	1/9
Depth 10 mm	-	71510	72510	73510	-	-	-	-	-
Depth 20 mm	70520	71520	72520	73520	-	-	-	-	-
Depth 40 mm	70540	71540	72540	73540	-	-	-	-	-

PERFORATED INSERT



Perforated insert

	1/2 (90 mm deep)	1/2 (140 mm deep)	1/2 (190 mm deep)	1/1 (140 mm deep)	1/1 (190 mm deep)
For 100 mm deep containers	73092	-	-	-	-
For 100 mm deep containers with handle	73093	-	-	-	-
For 150 mm deep containers	-	73142	-	71142	-
For 150 mm deep containers with handle	-	73143	-	71143	-
For 200 mm deep containers	-	-	73192	-	71192
For 200 mm deep containers with handle	-	-	73193	-	71193



Strainer plate	1/1	2/3	1/2	2/4	1/3	1/4	2/8
	71600	72600	73600	73604	74600	75600	-

Support rail	265 mm	325 mm	530 mm
	79003	79001	79005

Wire Grids	2/1	1/1
Electro polished stainless steel	70700	71700

Portion divider	9-parts	15-parts	18-parts	20-parts	24-parts
GN 1/2	-	-	-	-	-
GN 1/1	-	71679	71680	71681	71682

GN strainer
71670

Lid accessories	1/1	2/3	1/2	2/4	1/3	1/4	2/8	1/6	1/9
Replacement plug for hermetic lid	701	701	701	-	701	701	-	701	-

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.

				
A - Containers	A-1	A-2	A-3	A Lid
Order no.	42011	42021	42031	42050
Length mm	240	240	240	240
Width mm	240	240	240	240
Depth mm	235	160	75	-
Capacity litres	13,0	9,0	4,0	-

				
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	-

Make work easier and food tastier

Safety in handling, food safety, food quality, and the reliability of our products year after year are distinctive features of Idesta's offerings. We provide the market's broadest range and offer a personalized, professional approach from sales to advisory services. Whether you need advice on a single product or assistance with an entire kitchen project, feel free to reach out to us.

www.idesta.se





icetainer®

Did you know that both the taste and the quality of food quickly start to deteriorate if it isn't kept properly cold? This problem is really easy to avoid with an Icetainer® Cooling Tray.

Icetainer® Cooling Trays constitute an ideal solution for restaurants, hotels, schools, hospitals and anywhere else cold food is served at Christmas parties, buffets and self-services lunches, for instance.

Using Icetainer® Cooling Trays is a simple and inexpensive way to keep the food cold and to maintain high quality and taste at the serving table.



www.icetainer.se





ICETAINER COOLING TRAYS

GN
1/1

G525

	SIZE	MEASUREMENT	HEIGHT	WEIGHT
Produktnummer: 121541	GN 1/1	525x320mm	38mm	1750g



GN
1/2

G320

	SIZE	MEASUREMENT	HEIGHT	WEIGHT
Product number: 122541	GN 1/2	320x263mm	38mm	900g



GN
1/4

G260

	SIZE	MEASUREMENT	HEIGHT	WEIGHT
Product number: 124541	GN 1/4	263x160mm	38mm	450g



Ø
300

R300

	SIZE	MEASUREMENT	HEIGHT	WEIGHT
Product number: 122641	Ø 300mm		38mm	800g







Think inside the box

When you think inside the box,
everything becomes obvious.

Our Thermoboxes have an inside
that is fully welded and entirely
in stainless steel with pressed
guides directly from the side
walls. This makes the inside
completely without any joints.

That is the obvious choice.

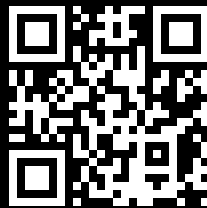
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**THE ORIGINAL
MADE IN SWEDEN
SINCE 1969**

SDX THERMOBOX

Keeping the right temperature

TRANSPORTATION OF
HOT AND COLD FOOD IN A
HYGIENIC AND SUSTAINABLE
WAY FOR BOTH HUMANS
AND THE ENVIRONMENT



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and accessories.

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