



GN 1/1



Heating doors for insulated containers THERMAX line

- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 85167970
- Compatible with food contact
- Color: red
- Power supply: 230Vac (inverter available for 12V power supply)
- Warranty: 24 months
- Fully recyclable at the end of its operational life.

MANUFACTURING MATERIALS

Polyethylene	interior walls and exterior of the door; suitable for food contact	Polyurethane	insulating material between the walls of the container and the door; CFC and HCFC free
Silicone rubber	door and heating unit gasket	Glass fiber reinforced polyamide	Hinges
Stainless steel	Integral RNA protection of the heating unit and fixing screws of the heating unit to the container	ABS	Outer shell of the heating unit

Model	Product code	EAN code	Ext. dim. (mm)	Weight Kg
Digital heating door AF7	3B3H0016	8022949092191	440x110xh395	3,9
Analog heating door AF7	3B3H0018	8022949092597	440x110xh395	3,9
Digital heating door AF12	3B3M0016	8022949092641	440x110xh570	5,2
Analog heating door AF12	3B3M0018	8022949092627	440x110xh570	5,2
Digital heating door AF150	3B3O0016	8022949092634	440x110xh395	3,9
Analog heating door AF150	3B3O0018	8022949092610	440x110xh395	3,9

PRODUCT FEATURES



Digital version to set the temperature desired and monitor it during the transport.



Analogic version with a preset temperature of 75°C.



Power absorbed: 200W;
Corrent absorbed: 0.87A.



Power supply: 230 Vac
Equipped with electrical cable, length 2 m



Inverter (AHD001) for connection to vehicle sockets (12VDC)

IPX4

Degree of protection of the heating unit IP X4.
It guarantees the insulation of the motor unit from splashes and driving rain.



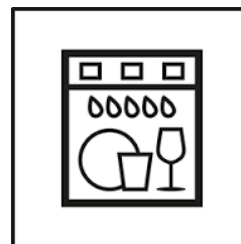
The heating unit is equipped with an internal stainless steel protection, to ensure excellent resistance to impacts and high temperatures.



Internal protection designed to prevent accidental contact of the heating unit with the transported products.



Heating unit that can be easily dismantled without the aid of tools, to facilitate cleaning operations.



Once the heating unit is removed, the door is dishwasher safe

RECOMMENDATIONS FOR USE

Guaranteed heating door and container for use: **from -30°C to +100°C.**

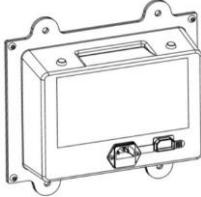
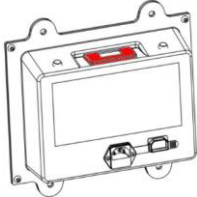
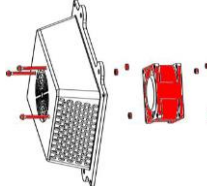
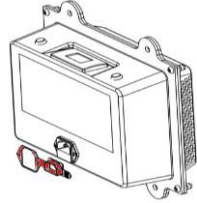
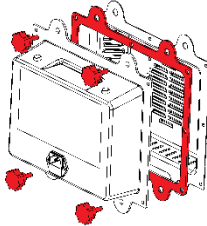


The Active Door operates exclusively in thermal maintenance mode, it is therefore advisable to load with food at a temperature not lower than 75 ° C.

In order to avoid permanent damage to the structure of the isothermal container, it is recommended not to leave the empty container heating unit running for more than thirty minutes.

To make the most of the thermal characteristics of the Active Port, it is advisable to use the container at full load, avoiding prolonged door opening in the case of multiple deliveries.

Model	Product code	Ext. dim. (mm)	Int. dim. (mm)	Capacity l	Weight Kg
Heating container AF7 Digital	AF07A002	440X695Xh480	325X540Xh360	63	13,2
Heating container AF7 Analogic	AF07A001	440X695Xh480	325X540Xh360	63	13,2
Heating container AF12 Digital	AF12A002	440X720Xh650	330X533Xh515	90	19,2
Heating container AF12 Analogic	AF12A002	440X720Xh650	330X533Xh515	90	19,2
Heating container AF150 Digital	A150A002	570X835Xh690	430X650Xh530	148	27,7
Heating container AF150 Analogic	A150A001	570X835Xh690	430X650Xh530	148	27,7

SPARE PARTS

			
K08C230I	K07C230I	RRI108	RRI133
Analogic motor unit	Digital motor unit	Fan kit	Socket cover plugs
Packing 1 unit	Packing 1 unit	Packing 1 unit	Packing 10 units
			
RRI229	CV230TDSK2	AHD001	
Kit knobs + gasket	Electrical cable	Inverter	
Packing 4 knobs +1 gasket	Packing 1 unit	Packing 1 unit	

