

SDX THERMOBOX®

Keeping the right temperature



PRODUCT CATALOGUE

2023/2024








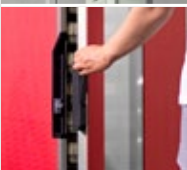





SDX THERMOBOX®

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.

SDX[®]THERMOBOX[®]

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.

Hygienic food 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.

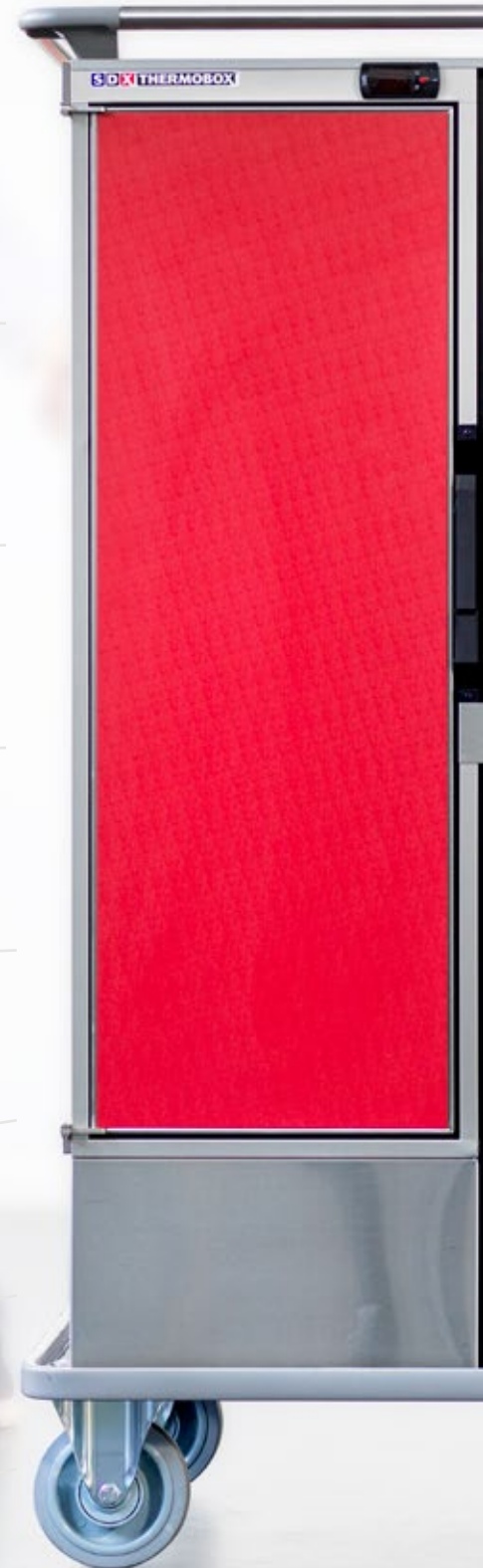
Short heating
or cooling time

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 isolation 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, IP44 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>			

14

12|12

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>			

12|12|12



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. 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.

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

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

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

4

6


8




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>			

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14






THERMOBOX® K ECO – COMPRESSOR COOLING

Extremely efficient compressor cooling provides the highest refrigeration standard.


8|8
□

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			

10|10
□

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			

12|12
□

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.

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

	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			

	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			

	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			

	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			

	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.			



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THERMOBOX® F – CONVECTION HEATING

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

F180	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			

FF180	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			

F210	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>			

FF210	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>			

12

6 16

14

8 16

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



8|8
☐

12|12
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14|14
☐

12|12|12
☐

FF240



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			

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	ISOLATION 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



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

4
6

6
6



8|8



10|10



12|12



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


SDX[®] THERMOBOX[®]

Banquet edition for great transports




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


THERMOBOX® S - BANQUET

	GUIDES	OUTER	INNER	WEIGHT
	17 x GN 2/1 80mm spacing	W: 790mm D: 890mm H: 1740mm	W: 535mm D: 667mm H: 1405mm	109 kg
	<p>Product number: 122252-ZS SDX Thermobox BANQUET S (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® K ECO - BANQUET

	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 K (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® F - BANQUET

	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 F BANQUET (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>			

Stationary heating cabinet.



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® STATIONARY HEATING CABINET

For Gastronorm 1/1 Containers

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)			

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.
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

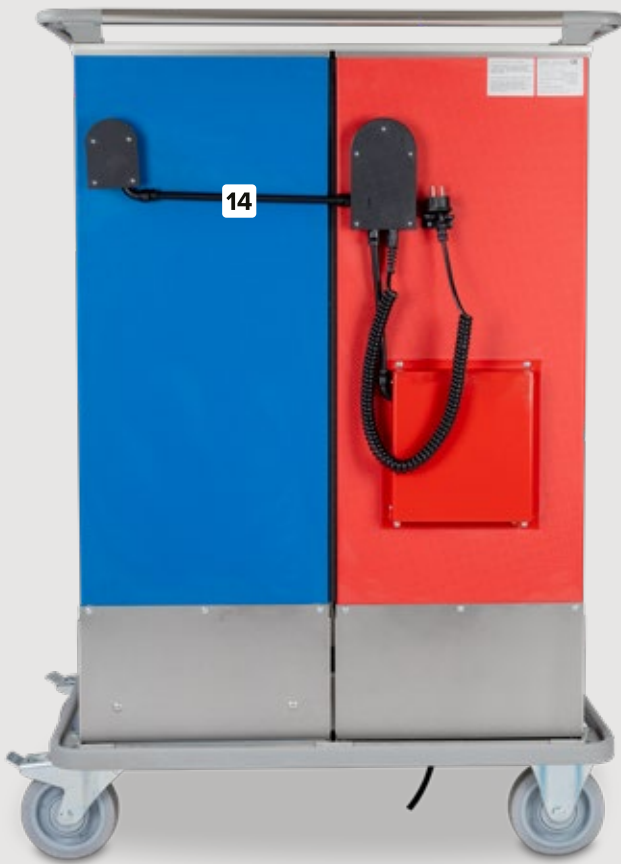
Optional glass window in the door allows you to quickly and easily check the contents of your Thermobox®
Product number: 123 017

12 LED-LIGHT

For Thermoboxes with glass door.
Product number: 123 016

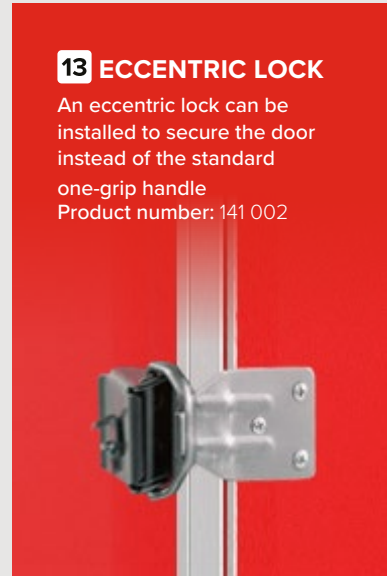
OPTIONAL EXTRAS

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.
Product number: 149 010

17 COOLING PLATE

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



A close-up photograph showing a person's hand operating a black, rectangular grip handle on the edge of a red Thermobox door. The hand is positioned to pull the handle towards the door, which is partially open, revealing the internal mechanism. The background is a solid red color.

ONE GRIP HANDLE

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

A photograph showing a person's hands gripping a silver metal top frame of a Thermobox. The person is wearing a white lab coat. The frame is made of polished metal and has grey plastic grips at the ends. The background is dark, and the overall scene is well-lit, highlighting the metallic texture and the person's hands.

TOP FRAME WITH FUNCTION

Simplifies movement in all directions and makes handling ergonomic.

SDX THERMOBOX®

Unique exterior, the same quality on the inside

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



LOGO ON THERMOBOX

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

CHOOSE YOUR COLOUR

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



STANDARD COLOURS

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



FULLY COSTUMIZED EXTERIOR

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

PORTABLE THERMOBOX®

The portable Thermobox® are designed to be compatible with Gastronorm containers, maximum depth 100mm and 200mm respectively.

	GUIDES	MEASUREMENTS		WEIGHT
S30 	4 x GN 1/2 80mm spacing	W: 425mm D: 380mm H: 415mm	W: 330mm D: 265mm H: 325mm	9,5 kg
	Neutral Aluminium external walls and all-welded inner container. Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless steel carrying handles. Product number: 122001 SDX Thermobox S30 (4 GN 1/2)			
E30 	4 x GN 1/2 80mm spacing	W: 425mm D: 380mm H: 415mm	W: 330mm D: 265mm H: 325mm	10,5 kg
	Heating – 230V/500W. IP44 Aluminium external walls and all-welded inner container. Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless carrying handles. Product number: 122002 SDX Thermobox E30 (4 GN 1/2)			
S600 	4 x GN 1/1 80mm spacing	W: 425mm D: 645mm H: 415mm	W: 330mm D: 530mm H: 325mm	13 kg
	Neutral Aluminium external walls and all-welded inner container. Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless carrying handles. Product number: 122005 SDX Thermobox S600 (4 GN 1/1)			
E600 	4 x GN 1/1 80mm spacing	W: 425mm D: 645mm H: 415mm	W: 330mm D: 530mm H: 325mm	14,5 kg
	Heating – 230V/500W IP44. Aluminium external walls and all-welded inner container. Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless carrying handles. Product number: 122006-04 SDX Thermobox E 600 (4 GN 1/1)			

PORTABLE THERMOBOX® - Optional extras

Cooling plate	141002
Thermometer in door	123007



4
GN 1/2

4
GN 1/2

4
GN 1/1

4
GN 1/1

**TROLLEYS FOR PORTABLE THERMOBOX®
AND FLEXI FOR GROCERIES**



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 TERRAIN



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



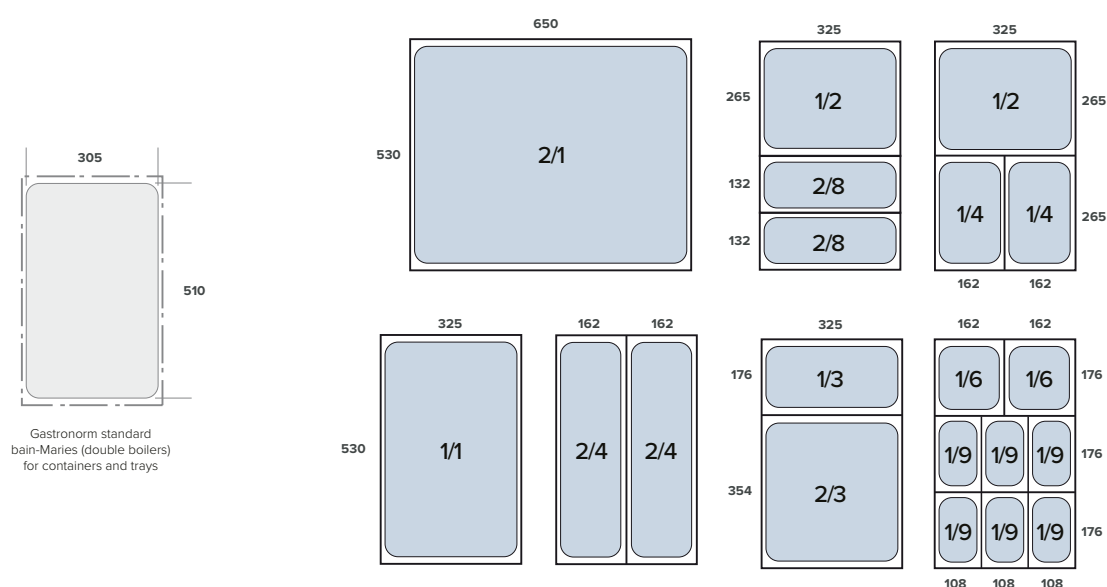
EXTERIOR MEASUREMENTS	WEIGHT
W: 435mm D: 695mm H: 1265mm	40 kg

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

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

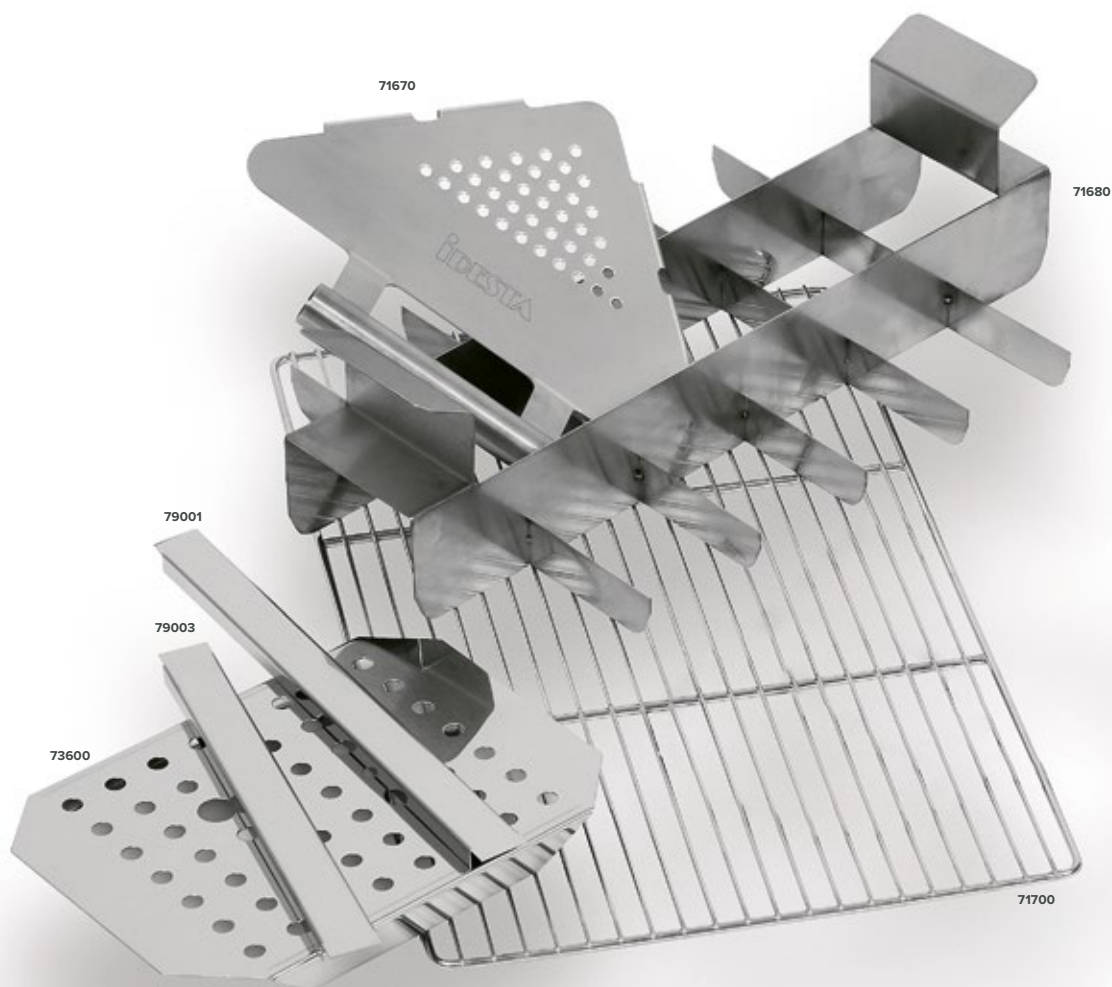
	2/1	1/1	2/3	1/2	2/4	1/3	1/4	1/6	1/9
Depth 10 mm	-	71510	72510	73510	-	-	-	-	-
Depth 20 mm	70520	71520	72520	73520	-	-	-	-	-
Depth 40 mm	70540	71540	72540	73540	-	-	-	-	-

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	-





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.

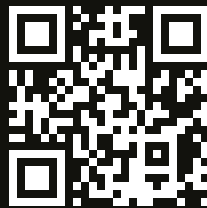
WWW.SDX.SE

**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



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

SDX

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