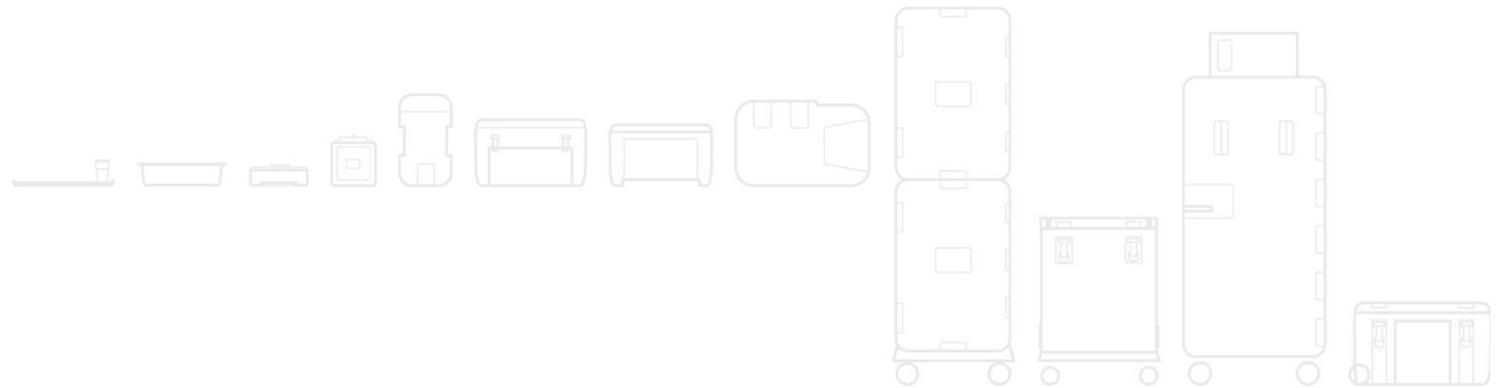
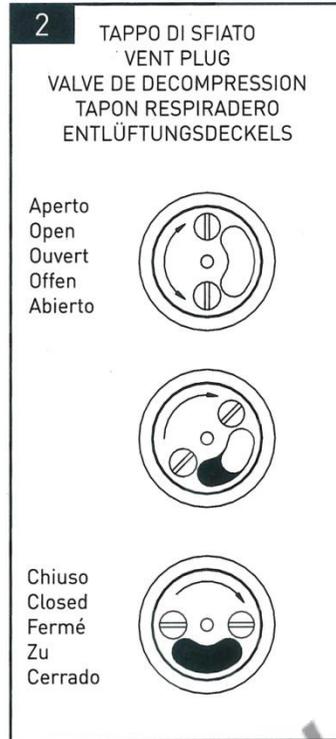
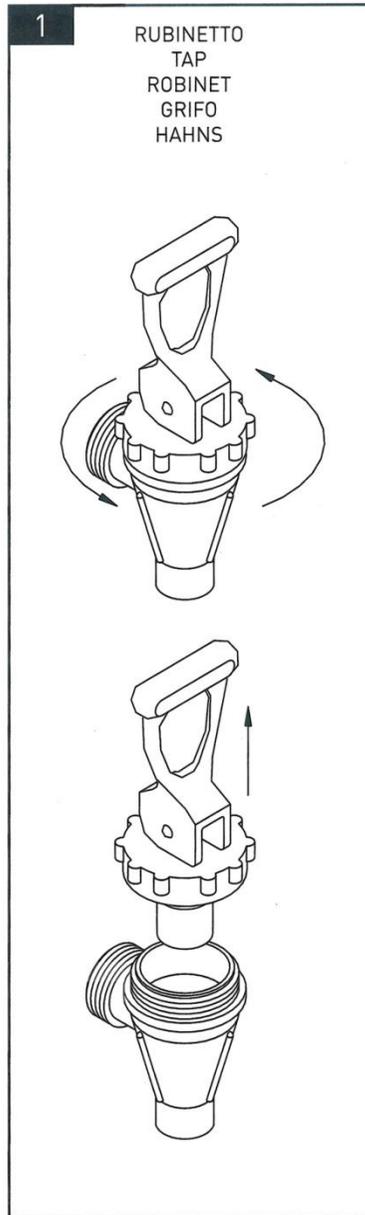


Thermax line

Use and maintenance manual





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1. INTRODUCTION

1.1 Area of use

Thermax Line isothermal containers have been designed for the carrying, transportation, delivery and distribution of hot, cold or frozen food under controlled temperature conditions.

1.2 How to use this manual

This manual has been arranged in such a way that the user can find all the information needed for quick and easy maintenance.

Consequently it must be made available to maintenance staff and operators at all times.

The instructions must be read carefully before using the product.

1.3 Warranty

The product is guaranteed against manufacturing faults for twelve months from the date of purchase, as long as:

- it has always been used in compliance with the manufacturer's instructions;
- it has not been damaged by improper use.

The warranty does not cover accidental damage during transport, due to negligence, improper use or failure to observe the contents of these instructions for use. The warranty shall become null if the product is repaired or interfered with by unauthorized third parties.

Contact your local dealer or Melform Sales Department for any assistance and for the supply of original spare parts.

Thermax is an exclusive Melform product.

The manufacturer reserves the right to change the specifications of the models at any time without advance notice.

Slight color differences are possible.

2. RECCOMENDATIONS

The product is built to the state of the art. All requirements for the safe and correct operation of the appliance have been satisfied.

The manager of the user company is recommended to train staff in order to ensure that the container is destined exclusively to the use for which it has been designed and used correctly as indicated in these instructions.

2.1 General recommendations

- The use of the container must comply with the manufacturer's instructions. The function of the Thermax Line isothermal containers is that of guaranteeing the maintenance of temperature of the products during transport and distribution. Different functions or operating modes should be avoided.
- Handle with care during transport.
- For repairs, always contact a service center authorized by the manufacturer and insist on the use of original spare parts.
- In order to maintain the standard isothermal performances and to avoid that the plastic might pollute the goods transported, it is recommended to check periodically the good conditions of the container and dispose it if broken, damaged, or cracked. Furthermore, verify the correct closure of the body/door, body/lid and the integrity of the gasket (if foreseen).
- Thermax Line isothermal containers are guaranteed for use at temperatures ranging from -30°C to +100°C, with the exception of the containers to transport and serve liquids, which are guaranteed from -30°C to +85°C.
- Do not bring the container into contact with sharp or pointed surfaces or sources of direct heat (naked flames).
- Do not place red-hot metal items at temperatures above +100°C inside the containers (at temperatures above +85°C for the containers to transport and serve liquids).
- Thermax containers are not designed to heat or cool foodstuffs but to keep foodstuffs at the right temperature; any other uses are



inappropriate. The excessive exposure to atmospheric agents (sunlight, elements, etc.) might alter irreparably the color and cause permanent deformations of the exposed parts.

- Technical Standard EN 12571:1998 specifies the different insulating categories used to transport food for a maximum of three hours in a thermal container for Gastronorm* pans. These categories depend on the temperature at which the food is carried, specifically:
 - "Class A": for transporting hot food;
 - "Class B": for transporting cold food;
 - "Class C": for transporting frozen food.

The thermal classes guaranteed by each container are impressed on the product beside Melform trademark and other product specifications area.

**this Standard does not apply to containers for liquids.*

- The ATP Compliancy Certificate (available upon request for certain models) is valid for six years and can be renewed at authorized Test Stations for a further six years, or by ATP Experts for a further three years.
- Any change made to ATP compliant container or to NF Hygiène Alimentaire certified container after purchase will immediately void the validity of the certification of the warranty.

IMPORTANT

The manufacturer declines all responsibility if the accident prevention standards in force are not observed by the user company.

3. USER INSTRUCTIONS

3.1 Using the container for the first time

- The container was cleaned before leaving the factory. However, we recommend washing the container, following the instructions given in paragraph 4.1 "Washing Instructions" before using it.
- Follow the instructions for installing the seal provided (if applicable to the model purchased) to the door or lid (see paragraph 3.2 "Instructions for preparing the container before loading").

3.2 Instructions for preparing the container before loading

- Routinely check the condition of the container. Dispose of it when:
 - it is broken, damaged, or cracked as this may adversely affect the products transported;
 - the door or lid no longer closes tightly or it is badly deformed.
- The manufacturer declines any liability for damage caused by use in unsuitable conditions.
- Turn the vent plug **2** (if provided with the model) turning its cap, to avoid the air passage.
 - Position the seal (if provided with the model) in its housing in the door or lid; it should be lodged inside the holding ridges found in the four corners. The seal (if provided with the model) must always be used since it greatly affects isothermal performance.
 - Normally, it is not necessary to pre-condition the container. If you wish to do so, proceed as follows:
 - pre-heating: use hot water only at a maximum temperature of +100°C (at a maximum temperature of +85°C for the containers to transport and serve liquids);
 - pre-cooling: place the open container in a refrigerator for an appropriate length of time.



3.3 Loading instructions

- Open the container using the special locking levers / handles.
- The container is food-contact safe and foodstuffs can be placed in the container loose or not packaged. However placing foodstuffs in Gastronorm pans with lids (various models available) is advisable for ease of loading and unloading and for reasons of hygiene.
- The purpose of Thermax Line containers is not to heat or cool the products, but to guarantee that they maintain their temperature. Therefore it is vital to load the goods inside the container at the temperature required.
- We recommend you load the container by at least half, although best temperature retention can only be achieved with a completely full container.
- To avoid an improper thermal dispersion, we recommend you to load the container as quickly as possible and to immediately close the door or lid.
- To extend the temperature retention time or increase the margins of safety, we recommend the use of eutectic plates (various models available).
- When transporting hot, chilled and frozen foodstuffs for up to 3 hours, we recommend you to load the container with foodstuffs at the following temperatures:
 - hot foodstuffs (Class A): load at a temperature **no lower than +75°C (for a final temperature no lower than +65°C after 3 hours of transport)**;
 - chilled foodstuffs (Class B): load at a temperature **no higher than +3°C (for a final temperature no higher than +7°C after 3 hours of transport)**;
 - frozen foodstuffs (Class C): load at a temperature no higher than -22°C **(for a final temperature no higher than -18°C after 3 hours of transport)**.
- The thermal performances depend on the model of container employed. The thermal classes guaranteed by each container are impressed on the product beside Melform trademark and other product specifications area.

- Before loading the container, make sure that the tap (if provided with the model) is firmly turned off (lever in the vertical position).
- **Do not place hot baking stainless steel tins or pans in the container direct from the oven, as high temperatures could warp or distort the plastic walls.**
- We do not recommend using the container:
 - to store milk-based products for a long time, as this could lead to excessive bacterial growth;
 - to store for a long time not bottled carbonate drinks, as this could lead to CO2 loss.
- Before loading the container, always ensure all door or lid fasteners are properly secured, this to avoid spilling or falling out of contents, as well as a likely decrease of thermal insulation.
- Mind your fingers when fastening the container.
- The container is not airtight.

3.4 Transportation instructions

- Before handling the container, make sure that all door or lid fasteners are properly secured and that the tap (if provided with the model) is firmly turned off (lever in the vertical position).
- Make sure that the vent plug **2** (if provided with the model) is closed.
- A full loaded container can be considerably heavy; it is recommended to handle it in according to D. Lgs. 81/08 rules "Manual handling of loads". Therefore always lift and handle it carefully, using the dedicated handles. If necessary, use appropriate trolleys (various models available).
- When moving the container, pay the utmost attention to avoiding collision with objects or people.
- In order to prevent spills, avoid tilting the container during transport and position the container securely in the vehicle used to make the deliveries.
- Lift/transport the container only by the handles and never using the locking levers. If the container is lifted/transported using the locking levers, the lid may open and the container may fall to the ground.



- When making multiple drops using the same container, avoid keeping the door or lid open for a long period of time, as this significantly affects food temperature. For chilled and deep-frozen food, we recommend you employ the appropriate eutectic plates.

3.5 Instructions for the proper use of the container at your destination

- Once you have reached your destination, we recommend you remove the foodstuffs from the container and serve them immediately.
- The vent plug **2** (if provided with the model) must always remain closed; you may open it when serving beverages if you wish to increase the flow rate from a Thermax container equipped with a tap.

4. MAINTENANCE

4.1 Cleaning instructions

Regularly clean the container inside and outside, complying with the following instructions:

- Never use water hotter than +100°C (hotter than +85°C for the containers to transport and serve liquids).
- Do not use metal or synthetic scourers; use soft brushes only with natural or plastic bristles.
- Do not use abrasive powders, ammonia, acids, or solvents.
- It is possible to use soap solutions.
- Remove the door or lid from the container (if appropriate for the model) and wash it separately.
- Remove the seal (if provided with the model) and wash it separately with the same solution used for the container.
- When washing in the dishwasher, to avoid damaging the container, make sure that the fasteners do not get jammed in the rollers of the machine or between the protruding parts, and that they do not come into contact with the internal walls of the machine.
- Rinse all washed parts of the container carefully.
- It is very important to frequently disassemble and clean the tap **1** and the vent plug **2**. To clean the tap and the vent plug (if provided

with the model), wash with abundant soapy water inside and then rinse thoroughly. For more thorough cleansing, periodically remove the vent plug and related rubber valve **3** (if provided with the model), proceeding as follows: first, rise and remove the vent plug unit from its seat; then apply pressure on the end opposite the opening to remove the rubber valve.

- After cleaning, refit the rubber valve in its seat; then snap the vent plug into place.
- For the sake of hygiene, after washing, always dry the container with warm air or disposable paper towels (never employ reusable cloths).
- **Never immerse or soak the container.**

4.2 Maintenance instructions

Melform-Bonetto S.r.L.- suggest regular maintenance of the container to prevent breakage, increase the life of the container and preserve its operation.

We suggest:

- every six months check the condition of the seal (if provided with the model) and replace it if broken or worn;
- periodically check the condition of hinges, catches and catches blades and immediately replace them if broken or damaged;
- check the conditions and the proper fastening of handles (if provided with the model) and replace them if necessary;
- check the conditions of the vent plug (if provided with the model) and replace it if missing or damaged;
- check the proper operation of the tap (if provided with the model) and replace it in case of damage or leaking;
- check the conditions of the container. Dispose and replace it when the door or lid no longer closes tightly or when the container is badly deformed and perforated.

The list of spare parts contains reference numbers for all replaceable components.

Contact your local dealer or Melform Sales Department for assistance or for the supply of original spare parts.

5. DISPOSAL

5.1 Packing

The packing material (cardboard, polyethylene film) is 100% recyclable. The user is responsible for disposal in observance of the local regulations.

5.2 Disposal of the product

The container is made of recyclable material and can be eliminated in an eco-compatible way. Do not dispose it carelessly at the end of its lifecycle. Dispose them in compliance with the local regulations in force.

The materials used to make the container are:

- 1- Polyethylene (inner and outer walls of the container and lid or door);
- 2- Polyurethane (insulating material between the walls of the container and lid or door, CFC and HCFC free);
- 3- Silicone rubber (seal if provided with the model);
- 4- Polyamide 6 (catches and hinges);
- 5- Stainless steel (rivets and screws used to fix the closure brackets; hinges and catches).

For more information on proper disposal, contact the local authority responsible for the disposal of waste.

6. NF CERTIFICATION

The NF Food hygiene mark, issued by AFNOR Certification, certifies the compliance with NF031 Rule, available on www.marque-nf.com, for the cleaning aptitude and thermal performances.

Melform products certified for cleaning aptitude:

- polycarbonate products
- Maxidolly
- isothermal containers

Melform products certified for thermal performances

- isothermal containers



HYGIÈNE ALIMENTAIRE
www.marque-nf.com

Caractéristiques certifiées selon Règlement NF 031:
Aptitude au nettoyage (produits en polycarbonate, Maxidolly, conteneurs isothermes)
Performances isothermiques (conteneurs isothermes)



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