




PORTABLE THERMOBOX®


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



S30	GUIDES	MEASUREMENTS		WEIGHT
	4 x GN 1/2 80mm spacing	W: 425mm D: 380mm H: 415mm	W: 330mm D: 265mm H: 325mm	9,5 kg
	<p>Neutral Aluminium external walls and all-welded inner container Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless steel fittings and handles. Product number: 122001 SDX Thermobox S30 (4 GN 1/2)</p>			

E30	GUIDES	MEASUREMENTS		WEIGHT
	4 x GN 1/2 80mm spacing	W: 425mm D: 380mm H: 415mm	W: 330mm D: 265mm H: 325mm	10,5 kg
	<p>Heating section – 230V/145W. Aluminium external walls and all-welded inner container Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless steel fittings and handles. Product number: 122002 SDX Thermobox E30 (4 GN 1/2)</p>			

S600	GUIDES	MEASUREMENTS		WEIGHT
	4 x GN 1/1 80mm spacing	W: 425mm D: 645mm H: 415mm	W: 330mm D: 530mm H: 325mm	13 kg
	<p>Neutral Aluminium external walls and all-welded inner container Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless steel fittings and handles. Product number: 122005 SDX Thermobox S600 (4 GN 1/1)</p>			

E600	GUIDES	MEASUREMENTS		WEIGHT
	4 x GN 1/1 80mm spacing	W: 425mm D: 645mm H: 415mm	W: 330mm D: 530mm H: 325mm	14,5 kg
	<p>Heating section – 230V/280W IP44. Aluminium external walls and all-welded inner container Polyurethane insulation. Aluminium door with eccentric lock. Plastic stacking corners with stainless steel fittings and handles. Product number: 122006-04 SDX Thermobox E 600 (4 GN 1/1)</p>			

PORTABLE THERMOBOX® - Optional extras

Cooling plate	141002
Thermometer in door	123007



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

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

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

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

FLEXI

OUTER MEASUREMENTS

OUTER MEASUREMENTS

WEIGHT



W: 435mm
D: 695mm
H: 1265mm

W: 405mm
D: 625mm
H: 1100mm

40 kg

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 Combi Wagon SDX Flexi



FUTURE

A sophisticated system

Future is a box for easier transport of food in gastronomy containers. Can of course also be used for transporting loose and fragile groceries that need to be protected from the influence of ambient temperature.

The design is well thought out and proven with inset and generous handles for easy handling. The design allows the boxes to be stably stacked, both with and without lid.



Long lifespan

- Large shock absorption ability, despite low weight.
- High pressure resistance.
- Extremely low fluid absorption.
- Great heat resistance.
- From -40 ° C up to 120 ° C.
- Very good insulation.

Lightweight

Very light in relation to strength and insulation ability.


Hygiene

- Recommended according to EU 1935/2004.
- Good resistance to oil and chemicals.
- Odorless and durable against detergents.
- Dishwasher-proof.

S19TF

		OUTER	INNER	WEIGHT
	GN 1/2 19 l volume	W: 390mm D: 330mm H: 280mm	W: 330mm D: 270mm H: 217mm	0,7 kg
	Product number: 115006			


S21TF

		OUTER	INNER	WEIGHT
	GN 1/1 21 l volume	W: 600mm D: 400mm H: 180mm	W: 583mm D: 337mm H: 117mm	1,0 kg
	Product number: 115001			

S46TF

		OUTER	INNER	WEIGHT
	GN 1/1 46 l volume	W: 600mm D: 400mm H: 320mm	W: 583mm D: 337mm H: 257mm	1,5 kg
	Product number: 115004			

S80TF

		OUTER	INNER	WEIGHT
	80 l volume	W: 685mm D: 485mm H: 360mm	W: 625mm D: 425mm H: 300mm	1,7 kg
	For stackable baking trays, plates and trays in size 60 x 40. Product number: 115007			


Optional extras

Cooling plate S21TF, S46TF GN1/1	142010
Cooling plate S21TF, S46TF GN1/1	142011
Cooling plate S80TF	142013
Cooling top S80TF	142014

**WARM FOOD
THROUGHOUT THE SERVING**

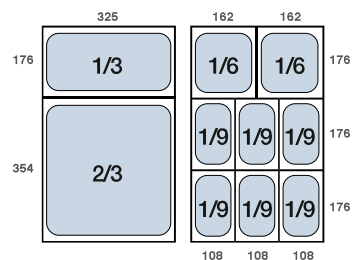
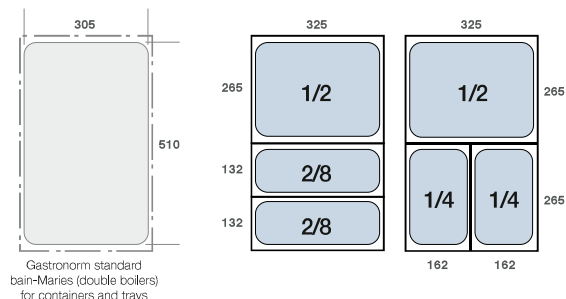
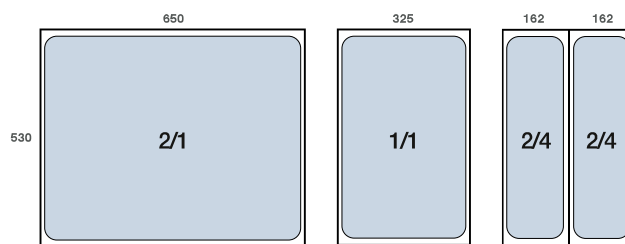


SDX Heat holding plate

	MEASUREMENTS	WEIGHT
	B: 510mm D: 325mm H: 34mm	2 kg
	- Suitable for GN containers - Keep the food warm throughout the serving - Easy to handle and easy to keep clean 230 V / 280 W Product number: 147001 220 V / 12 V Product number: 147002	

Idesta 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 handles	-	70041	70051	70101	-	-
	Containers with perforation	-	70042	70052	70102	-	-
	Containers with handles and perforation	-	70043	70053	70103	-	-
	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	710402	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 - 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


1/2

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	-	-

2/4

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


1/3

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


1/4

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	-	-


2/8

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

1/6

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	-	-

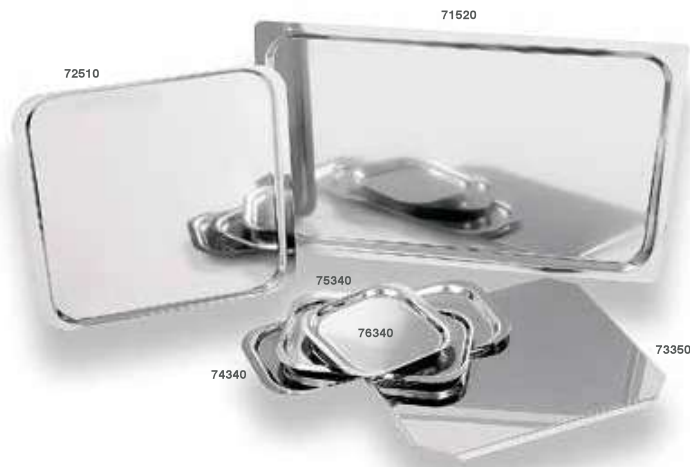
1/9

LIDS & TRAYS



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
350 for trays	-	71350	72350	73350	-	-	-	-	-
385 cook-chill	-	71385	-	-	-	-	-	-	-

Trays

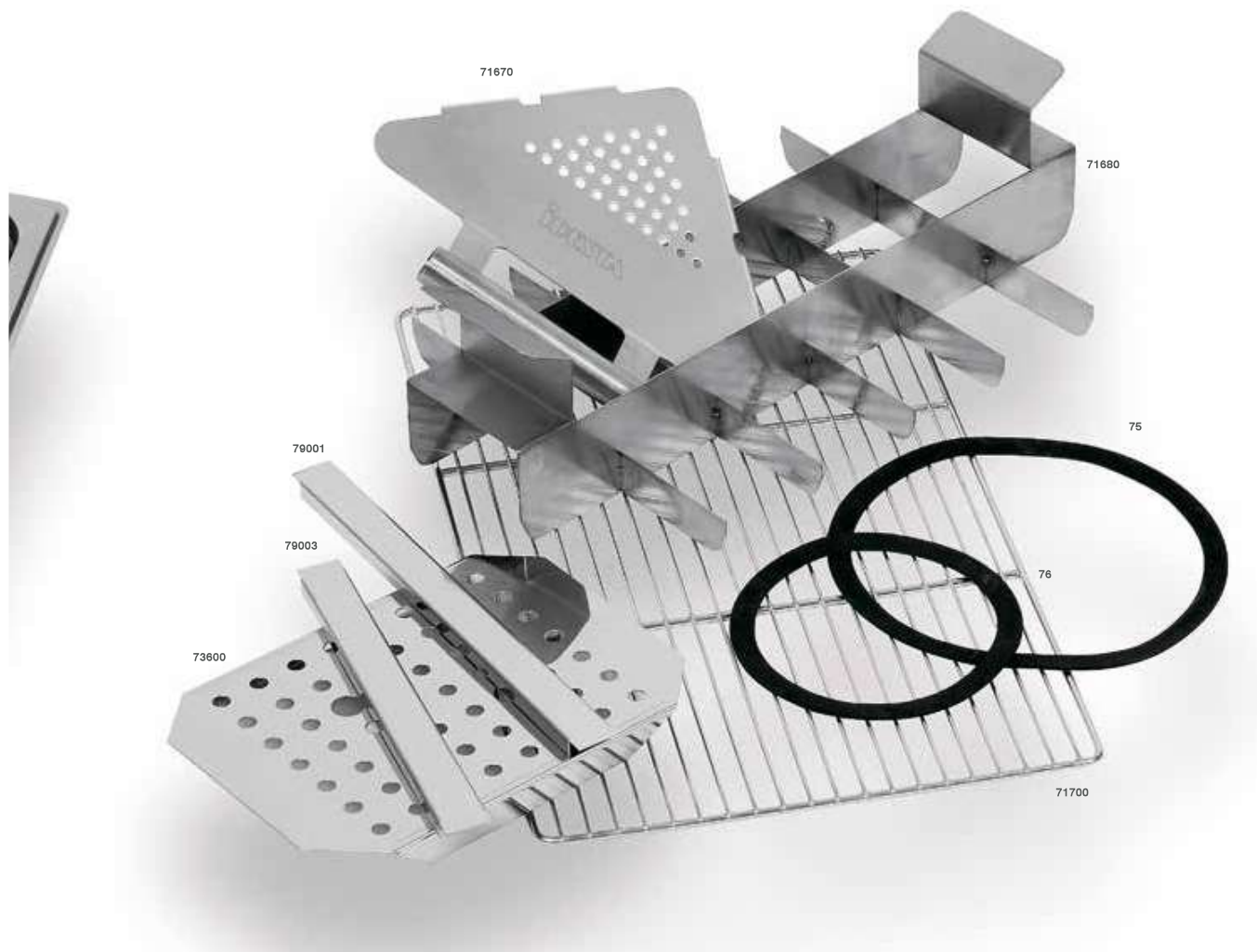
	2/1	1/1	2/3	1/2	2/4	1/3	1/4	1/6	1/9
Depth 10 mm	-	71510	72510	73510	-	-	-	-	-
Depth 20 mm	70520	71520	72520	73520	-	-	-	-	-
Depth 40 mm	70540	71540	72540	73540	-	-	-	-	-

PERFORATED INSERT



Perforated insert

	1/2 (90 mm deep)	1/2 (140 mm deep)	1/2 (190 mm deep)	2/3 (190 mm deep)	1/1 (90 mm deep)	1/1 (140 mm deep)	1/1 (190 mm deep)
For 100 mm deep containers	73092	-	-	-	71092	-	-
For 100 mm deep containers with handle	73093	-	-	-	71093	-	-
For 150 mm deep containers	-	73142	-	-	-	71142	-
For 150 mm deep containers with handle	-	73143	-	-	-	71143	-
For 200 mm deep containers	-	-	73192	72192	-	-	71192
For 200 mm deep containers with handle	-	-	73193	72193	-	-	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 strainer
GN 1/2	-	-	-	-	-	71670
GN 1/1	-	71679	71680	71681	71682	

Lid accessories	1/1	2/3	1/2	2/4	1/3	1/4	2/8	1/6	1/9
Sealing ring for standard lid	71	72	73	-	74	75	-	76	-
Replacement plug for hermetic lid	701	701	701	-	701	701	-	701	-

IDESTA

Idesta 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.

IDESTA ABC CONTAINERS

				
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	-

A

B

C