



Keep food at the perfect temperature!

With the Icetainer® Cooling Tray, you can keep food chilled on the serving table easily and cheaply.

The Icetainer® Cooling Tray is an ideal solution for restaurants, hotels, schools, hospitals and other places where cold food is served with a desire to retain quality and taste.

* Pat. no. 529 214

www.icetainer.se



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Design

The Ictainer® Cooling Tray is manufactured from 1 mm anodised aluminium plate and EPP plastic.

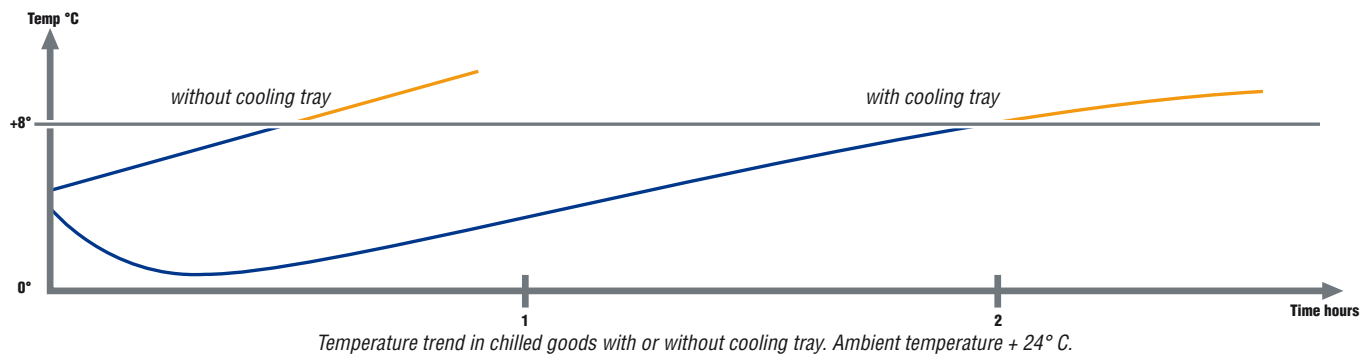
Freezing

At a temperature of - 20°, the freezing time is around 4 hours.
 NB: When freezing, the cooling tray can be stored either vertically or horizontally.

Function

Chilled food must maintain a temperature of max. + 8° C to avoid increased bacteria growth and deterioration in taste and quality.

We also know that the temperature of chilled goods served outside refrigeration units increases rapidly! In order to solve this problem, you can extend this time significantly by using the Ictainer® Cooling Tray at the service table, as shown in the diagram below.



Operation

Clean the tray with a damp cloth. NB! Not suitable for dishwashers! Store the cooling tray vertically or horizontally in the freezer! Then it is always ready for use for presenting chilled goods.

When serving cold buffets, breakfast etc. it may be useful to have two sets trays if you plan to have multiple servings during the day.

Sizes

The Ictainer® Cooling Tray is manufactured in gastronorm-adapted sizes, G525 1/1, G320 1/2 and G260 1/4, as per the specifications below. For use in chest freezers or chafing dishes where there is less space than gastronorm GN 1/1, we offer Cooling Tray G495 special and G470 special. See price list for dimensions.

G525 1/1		G320 1/2		G260 1/4	
					
Lenght x Width x Height	525 x 320 x 38 mm	Lenght x Width x Height	320 x 263 x 38 mm	Lenght x Width x Height	263 x 160 x 38 mm
Weight	1,75 kg	Weight	0,9 kg	Weight	0,45 kg



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