

# Inside completely in stainless steel...



The Thermobox® R-series is a further development of a tried-and-true concept. We have kept all of the best features and now we have refined the inside by making it completely in stainless steel with no joints or recesses. Stamped stainless steel guides increase safety and simplify cleaning.

**S D X**® **THERMOBOX**®

# 90 R



Excellent insulation



Flexibility



One-hand grip



Dimensions	Height	Width	Length/Depth
Outer dimensions in mm*	990	530	700
Inner dimensions in mm	500	330	540

Design	S 90R	E 90R
Weight in kg	41	44
Heating section	-	230V/500W
Thermometer in the door	Option	Yes
Castors 125 mm	Standard	Standard
Castors 150 mm	Option	Option

\*Incl. collision frame and mobile base with 125 mm castors  
 S = Without heating  
 E = Electronic heating

**Guides:** Stainless. 6 pairs. 80 mm spacing  
**Base:** Anodized aluminium  
**Door:** Stainless steel. Bolt lock and door-mounted handle for one-hand grip.

# 120 R



Quality



Hygiene



Ergonomy



Dimensions	Height	Width	Length/Depth
Outer dimensions in mm*	1150	530	700
Inner dimensions in mm	660	330	540

Design	S 120R	E 120R
Weight in kg	45	48
Heating section	-	230V/500W
Thermometer in the door	Option	Yes
Castors 125 mm	Standard	Standard
Castors 150 mm	Option	Option

\*incl. collision frame and mobile base with 125 mm castors  
 S = Without heating  
 E = Electronic heating

**Guides:** Stainless. 8 pairs. 80 mm spacing  
**Base:** Anodized aluminium  
**Door:** Stainless steel. Bolt lock with door-mounted handle for one-hand grip.

Dimension	Height	Width	Length/ Depth
Outer dimensions in mm*	1290	530	700
Inner dimensions in mm	1000	330	540

Design	S 180R	E 180R
Weight in kg	50	54
Heating section	-	230V/800W
Thermometer in the door	Option	Yes
Castors 125 mm	Standard	Standard
Castors 150 mm	Option	Option

\*incl. collision frame and mobile base with 125 mm castors  
 S = without heating  
 E = electronic heating

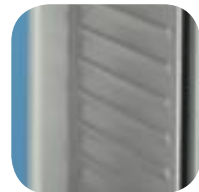
**Guides:** Stainless steel. 12 pairs. 80 mm spacing  
**Door:** Stainless steel. Bolt lock with door-mounted handle for one-hand grip.



**180 R**



Tried and true



Hygiene



Electronics

Dimensions	Height	Width	Length/ Depth
Outer dimensions in mm*	1325	700	930
Inner dimensions in mm	1000	330	540

Design	S - section	E - section
Weight in kg	50	54
Heating section	-	230V/800W
Thermometer in the door	Option	Yes
Castors 160 mm	Standard	Standard
Castors 200 mm	Option	Option

\*incl. collision frame and mobile base with 160 mm castors

**Guides:** Stainless steel. 12 pairs/section. 80 mm spacing  
**Door:** Stainless steel. Double-bolt lock with door-mounted handle for one-hand grip.  
**Design:** SS 360R is a made of twin S-sections. SE 360R is a made of one S-section and one E-section (E-section with heat). EE 360R is a made of twin E-sections (both with heat). In EE 360R, each section has a separate electrical system and can therefore be used for hot and/or cold transport of food.



**360 R**



Ergonomy



Hygiene



Capacity



Fully welded container and stamped guides provide a smooth surface that facilitates cleaning.



Correct temperature preserves superior food quality.



Advanced electronics and insulation for low operation costs.

### **Inside completely in stainless steel...**

**Outer walls:** Glass fibre.

**Inner container:** Completely welded container in stainless steel.

**Guides:** Stainless, stamped directly in the inner container.

**Insulation:** Polyurethane foam, 32 mm.

**Door:** Stainless steel. With smooth, joint-free inner surface.

**Mobile base:** Hot galvanized steel. Collision guard in PVC. Castors with rubber track, 2 stationary and 2 swivel castors with brakes.

**Handle/collision frame:** Stainless steel. Collision guard in PVC.

**Heating section (E):** Patented, effective heating system, with electronic temperature control. Foil elements, insulation class IP 44, alternating current 230 V. Control lamp. CE-marked and S-marked.

### **Correct temperature**

The correct temperature is crucial for many reasons. The temperature must not be too low, since this might cause hygienic problems. It must not be too high since certain foodstuffs might rapidly lose their freshness and consistency, while others might dry out. The optimal temperature has been determined through careful testing to ensure reliable deliveries and excellent food quality.

### **Advanced engineering**

The electronic control of the heating coils is a key factor in achieving the uniform and constant heat that retains the delicious flavor of the food when it is served. The advanced technological solutions we use in SDX Thermobox designs assure high insulation function with no heat leakage, in only a minimum amount of space.

### **Reliable function year after year**

Long service life and carefree function is what our customers appreciate in the SDX Thermobox. Since 1969 we have continuously refined every detail in order to provide disturbance-free function year after year. Many small improvements are constantly made to continually simplify the work tasks of all users of the SDX Thermobox.

### **Take care of your back – make everyday tasks easier**

Base and handle/collision guard at suitable heights for loading and unloading, easy-rolling wheels, door-opening angle 270 degrees, door-mounted handle for one-hand grip and tray track for serving directly from the Thermobox are just a few examples of what we have developed through our close cooperation with our users to spare your back and simplify your daily work. Ergonomy is a matter close to our hearts!

### **We will be there whenever you need us**

Even if our products rarely break down, you can feel secure knowing that service and spare parts are available, and that we have skilled advisers and technicians to help you whenever you need us.



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