

PRODUCT

# CATALOGUE

2026 1st Semester



# Dear Customers

We are pleased to share with you this catalog, the result of 17 years of dedication and expertise.

The past few years have brought many challenges to the catering, hotel, and hospitality industries. Yet, throughout these turbulent times, our commitment remains unchanged: to support you in your journey and in bringing your new projects to life.

If you have any questions about our products or services, please don't hesitate to contact our sales team:  
[info@sousvideconsulting.com](mailto:info@sousvideconsulting.com)  
or by phone +49 (0)15903034727.

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**Antoine Rémy**  
Director  
**Sous Vide Consulting**

A handwritten signature in black ink that reads "A. Rémy". The signature is fluid and cursive, with the first letter of "Rémy" being a large, stylized "R".

Sous Vide Consulting is a German company based in Stuttgart. We are high-tech "craftsmen." Since 2009, we have been designing, manufacturing, and distributing the SWID, a premium immersion circulator dedicated to sous-vide cooking. We are the only company on the market to offer a 2-year warranty as well as a minimum 10-year reparability period for a professional immersion circulator. This represents a strong commitment on our part to the durability of our products and also to our customers, in whom we invest and with whom we seek a long-term relationship.

While continuing to develop new products, we are expanding our "Sous-Vide Cooking" range by selecting long-established, recognized European manufacturers that offer reliable, high-quality equipment.

Building on the success of our "VIP" offer (see p. 12), launched seven years ago, we will continue in 2026 to support our loyal customers by offering, under certain conditions, free maintenance and repair of their SWID immersion circulator.

Beyond sous-vide cooking, we also provide our customers with innovative products, such as lids for vacuuming the contents of gastronorm containers and thermoboxes from the Thermo Future Box brand.

Finally, upon request, we also offer wholesale pallet sales of nitrile gloves intended for professional use.

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# IMMERSION CIRCULATOR & ACCESSORIES



[swid] *Premium*



The **SWID Premium** is a top-of-the-range immersion circulator designed and manufactured in Germany. Its outstanding technical performance, high power, and guaranteed minimum 10-year reparability make it one of the most advanced immersion circulators available on the market. Extremely precise and stable, all immersed components of the **SWID Premium** are made from stainless steel. Thanks to its reinforced construction, it is suitable for intensive use in both small and large containers. Easy to clean and maintain, it is the ideal partner for demanding caterers and professional chefs.

POWER	2,400 W
STABILITY	± 0.05°C (Platine Pt100 sensor)
VOLUME	10 to 58 Liters
TEMPERATURE RANGE	25°C to 95°C (77°F to 203°F)
DIMENSIONS	124 x 190 x 268 mm (4.9/7.5/10.5 in)
WEIGHT	2.2 kg (4.6 lbs)
PRICE excl. VAT*	695.00 €*

[swid]



Just as precise, stable, and reliable as its larger counterpart, **SWID Premium**, the **SWID** is perfectly suited for intensive use in small to medium-sized containers (28 L or GN 1/1). It is ideal for small restaurants and catering operations, while also being suitable for occasional use in larger 58 L (GN 2/1) containers.

POWER	1,800 W
STABILITY	± 0.05°C (Platine Pt100 sensor)
VOLUME	10 to 28 Liters (Ponctually 58 Liters)
TEMPERATURE RANGE	25°C to 95°C (77°F to 203°F)
DIMENSIONS	124 x 190 x 268 mm (4.9/7.5/10.5 in)
WEIGHT	2.1 kg (4.6 lbs)
PRICE excl. VAT*	515.00 €*



## ACCESSORIES



### Transport Case

For 1, 2 or 3 SWID

Shockproof and waterproof case. Ideal accessory for an outdoor performance. High quality suitcases.

Ref.	Info	Dim.(mm)	Price*
Case S1	1 x SWID	365 x 295 x 170	109.00 €
Case S2	2 x SWID	510 x 420 x 215	211.00 €
Case S3	3 x SWID	510 x 420 x 215	216.00 €



### GN 1/1 , 2/1 Container & Lid

Special cut for the SWID

Stainless steel container and polycarbonate lid perfectly adapted to the SWID.

Ref.	Weight	Dim.(mm)	Price*
GN 1/1	4 kg	325 x 530 x 200	109.00 €
GN 2/1	8 kg	650 x 530 x 200	146.00 €



### Insulated Sleeve GN 1/1 & GN 2/1

Energy saver

The **SWISL** is a 5mm thick neoprene sleeve and lid. Electricity Consumption - 50%.

Ref.	Info	Price*
SWISL 1/1	3 parts system	52.99 €
SWISL 2/1	3 parts system	68.00 €

HIGH QUALITY



MADE IN GERMANY



### VIP OFFER

We become your supplier of sous vide cooking pouches (see page 12)...therefore we maintain and repair your **SWID**, even beyond the warranty period.



(\*) excl. VAT and excl. shipping costs

# THERMOMETER & ACCESSORIES

# swat



## SWAT Pt1000 and Thermocouple Type K Thermometers

For Sous Vide and Oven Cooking

The SWAT is a thermometer featuring an extremely precise and reliable Class A Platinum Pt1000 probe. Its technical performance significantly exceeds that of Type K thermocouple thermometers (see comparison below). Unlike conventional Type K devices, the SWAT does not require periodic calibration checks. As standard, the SWAT is supplied with a waterproof Ø 1.5 mm probe measuring 6 cm in length (ref. Sonde011), specifically designed for sous-vide cooking in a water bath, along with a suction-mount fixing system. Additional Pt1000 probes and a protective carrying case are available as optional accessories.

COMPARISON	SWAT (Pt1000)	THERMOCOUPLE TYPE K
Accuracy	± 0.15°C	± 0.3°C
Accuracy Drift	Negligible	A calibration check is required every 2 years. <b>Accuracy drift risk of ± 1.5°C</b>
Probe Fixation System	Rotating ring preventing accidental disconnection of the probe.	Flat plug. Risk of the probe being disconnected if thermometer falling
Probe price	99.00 € excl. VAT*	As from 120.00 € excl. VAT*
Probe Replacement	Simple, it is not necessary to calibrate the thermometer to the probe.	Requires a calibration check between the thermometer and the new Type K Thermocouple probe. <b>Risk of inaccuracy of ± 1.5°C.</b>
Alarm	Visual and audible alarm.	/



### SWAT Pt1000 Thermometer

Supplied with a 6 cm waterproof Ø 1.5 mm probe designed for sous-vide cooking, along with a suction-mount fixing system.

Ref.	Dimensions	Weight	Price*
SWAT	110 x 55 x 25 mm	130 g	249.00 €

### Pt1000 Probes

Pt1000 probe (Class A), Ø 1.5 mm, waterproof suitable for Sous Vide in a water bath or in an oven (200°C max.).

Ref.	Ø	Length	Weight	Price*
Sonde00	1.5 mm	10 cm	30 g	99.00 €
Sonde011	1.5 mm	6 cm	30 g	99.00 €
Sonde012	1.5 mm	8 cm	30 g	99.00 €
Sonde01	1.5 mm	10 cm	30 g	99.00 €
Sonde013	1.5 mm	12 cm	30 g	99.00 €
Sonde014	1.5 mm	15 cm	30 g	99.00 €

SWAT Class A Pt1000 probe, Ø 3 mm, designed exclusively for use in ovens. This probe is not waterproof and is not suitable for use in water baths.

Ref.	Ø	Length	Weight	Price*
Sonde02	3 mm	10 cm	30 g	99.00 €



### WECK glass lid with 12 mm Ø cutout for probe or valve

For autoclave, SWIP pasteurizer (p.16) or simply in a water bath. Food grade silicone cap or valve -60°C to +180°C.

Ref.	Description (lid, cap or valve)	Price*
WLIDRRX	1 x RR40 or 60, 80, 100, 120 + 1 x silicone cap	22.00 €
WCAP	1 x silicone cap (extra)	3.50 €
WLID-V	1 x RR40 or 60, 80, 100, 120 + 1 x Valve	22.00 €

### Transport Case for the SWAT & accessories

This protective carrying case is specifically designed for the SWAT thermometer. Dedicated compartments are provided for the thermometer unit, two temperature probes, and the suction-mount fixing system. A small notch is also included to store a few pieces of adhesive foam.

This case is sold separately and does not include the accessories mentioned above.

Ref.	Dimensions	Weight	Price*
CASE 4	270 x 215 x 105 mm	700 g	83.00 €

(\*) excl. VAT and excl. shipping costs



# VACUUMPACKING

## Clamp Machines



### Vacuum packing machine for embossed bags

Compact, Powerful, Wide Welding Bars, Maintenance-Free



German-made LAVA machines are distinguished by their compact liquid collection tray. All models-except the LAVA V100-P-are equipped with a manual vacuum control valve to prevent delicate products from being crushed. Unlike chamber vacuum sealers, LAVA dry pumps require no maintenance. Depending on the model, double or triple sealing bars with lengths ranging from 340 to 1,210 mm meet the needs of every type of user. LAVA machines are designed exclusively for use with **embossed vacuum bags** (see page 13).



**V100-P (340 mm)**  
Price\*: 275,00 €



**V300-P (340 mm), black or white**  
Price\*: 405,00 €



**V400-P (460 mm)**  
Price\*: 749,00 €



**V500-P (720 mm)**  
Price: 1,069,00 €



**V500-P XL (1,210 mm)**  
Price\*: 1,686,00 €



	V100-P	V300-P	V400-P	V500-P	V500-P XL
PUMP POWER	35 L/min	35 L/min	35 L/min	3 x 20 L/min	3 x 20 L/min
MAX. VACUUM	-0.94 bar	-0.96 bar	-0.94 bar	-0.97 bar	-0.97 bar
PRESSURE GAUGE	Bar Graph Display	Manometer	Manometer	Manometer	Manometer
SEALING BAR LENGTH	340 mm	340 mm	460 mm	720 mm	1,210 mm
SEALING	Double	Double	Triple	Triple	Triple
PEAK POWER	500 W	600 W	1,100 W	1,800 W	2,600 W
DIMENSIONS mm	410 x 230 x 98	410 x 230 x 98	587 x 280 x 115	827 x 280 x 115	1,325 x 280 x 115
WEIGHT	4.40 kg	4.90 kg	12.85 kg	20.5 kg	32 kg

(\*) excl. VAT and excl. shipping costs

# VACUUMPACKING

## Chamber Machines

**SVC**  
Sous Vide  
Consulting



### Mini VAC

Sealing bar length 200 mm

**Pump:** Busch 4 m<sup>3</sup>/h

**Chamber Dimensions**

200 x 280 x 90 mm (W x D x H)

**Machine Dimensions**

260 x 400 x 250 mm



### SVC 250

Sealing bar length 250 mm

**Pump:** Busch 4 m<sup>3</sup>/h (with dehumidification program)

**Chamber Dimensions**

265 x 350 x 90 mm (W x D x H)

**Machine Dimensions**

315 x 520 x 260 mm



### Evolution 300

Sealing bar length 305 mm

**Pump:** 8 m<sup>3</sup>/h

**Chamber Dimensions**

320 x 350 x 120 mm (W x D x H)

**Machine Dimensions**

370 x 400 x 305 mm



### Vacuboy

Sealing bar length 350 mm

**Pump:** 10 m<sup>3</sup>/h

**Chamber Dimensions**

360 x 380 x 140 mm (W x D x H)

**Machine Dimensions**

400 x 500 x 360 mm



### Nikivac

Sealing bar length 405 mm

**Pump:** 16 m<sup>3</sup>/h

**Chamber Dimensions**

430 x 400 x 160 mm (W x D x H)

**Machine Dimensions**

400 x 540 x 400 mm

**KOMET**  
GERMANY



We can also supply vacuum machines equipped with sealing bars longer than 405 mm.  
Please do not hesitate to contact us for further informations.

# VACUUM OF GN CONTAINER'S CONTENTS

Universal lids



Watch our video on this product

## OPTIMIZE THE PRESERVATION AND FRESHNESS OF YOUR PRODUCTS

Are you used to covering your containers with plastic film before placing them in the refrigerator? You can now create a partial vacuum quickly and easily in your gastronorm containers using a universal lid combined with a portable pump.

Vacuum-sealing fruits, vegetables, cheeses, meats, or other preparations intended for storage over a few days can be restrictive: the use of vacuum bags is not always suitable for delicate products, requires time, and leads to significant consumption of disposables.

Our solution allows you to vacuum the contents of your stainless-steel GN containers directly. You simply need our portable pump and one universal lid for each container.

There is no need to purchase specific containers.

The containers already used in your establishment are compatible with our system, provided they have flat-surface corners (see photo opposite).





**PUMP**

Portable and rechargeable

**Pump PVP**

Ref: PVP 350 mb  
Ref: PVP 500 mb  
Price\*: 197.00 €

Extremely easy to use, the pump automatically stops vacuuming the contents of the GN container as soon as the maximum vacuum level is reached. Its battery life allows several consecutive days of operation, and recharging on the base is quick and convenient. The pump requires no special maintenance and is designed for easy reparability.

»» Universal Lids



**Lid GN 1/1**  
Ref: LID 1/1  
Price\*: 99.00 €



**Lid GN 1/2**  
Ref: LID 1/2  
Price\*: 51.99 €



**Lid GN 1/3**  
Ref: LID 1/3  
Price\*: 38.00 €



**Lid GN 1/4**  
Ref: LID 1/4  
Price\*: 32.99 €



**Lid GN 1/6**  
Ref: LID 1/6  
Price\*: 22.00 €



**Lid GN 1/9**  
Ref: LID 1/9  
Price\*: 17.00 €



(\*) excl. VAT and excl. shipping costs



The PVP 500 pump—the most powerful model—is compatible with all GN container sizes, except standard GN 1/1 containers, which require reinforced versions. Please contact us for a quotation. All containers, including GN 1/1, can be used with the PVP 350 pump.

# SOUS VIDE POUCHES

## Preservation, Cooking, Shrinkable



### Smooth Regular Pouch, 90 microns

-18°C to +70°C

Flexible pouches, 3-side seal, for vacuum chamber machines only.

Ref.	Dimensions	Price**/100	Price* /200	Price*/250	Price*/500	Price*/1,000
SCO150200	150 x 200 mm	3.80 € excl. VAT*	-	-	-	38.00 € excl. VAT*
SCO200300	200 x 300 mm	6.00 € excl. VAT*	-	-	30.00 € excl. VAT*	-
SCO300300	300 x 300 mm	11.00 € excl. VAT*	-	27.50 € excl. VAT*	-	-
SCO300400	300 x 400 mm	12.20 € excl. VAT*	-	30.50 € excl. VAT*	-	-
SCO300600	300 x 600 mm	24.50 € excl. VAT*	49.00 € excl. VAT*	-	-	-
SCO400400	400 x 400 mm	19.50 € excl. VAT*	39.00 € excl. VAT*	-	-	-
SCO400600	400 x 600 mm	30.00 € excl. VAT*	60.00 € excl. VAT*	-	-	-

(\*\*) Prices for 100 regular pouches are given as an indication.

Regular pouches are only sold in boxes of 200, 250, 500 or 1,000 pouches (depending on references).

### Smooth Cooking Pouch +121°C, 80 microns

-40°C to +121°C

Flexible pouches, 3-side seal, transparent, designed for sous vide cooking food. The pouches also allow cold storage, freezing, deep freezing as well as reheating in a water bath or oven. Smooth pouches for vacuum packing chamber machines, only.

Ref.	Dimensions	Price*/100	Price*/250	Price*/500	Price*/1,000
SC150250	150 x 250 mm	9.00 € excl. VAT*	-	43.00 € excl. VAT*	-
SC160200	160 x 200 mm	8.75 € excl. VAT*	-	-	84.00 € excl. VAT*
SC180250	180 x 250 mm	11.00 € excl. VAT*	-	52.50 € excl. VAT*	-
SC200300	200 x 300 mm	12.00 € excl. VAT*	-	57.50 € excl. VAT*	-
SC200350	200 x 350 mm	15.00 € excl. VAT*	-	73.00 € excl. VAT*	-
SC250400	250 x 400 mm	20.00 € excl. VAT*	47.00 € excl. VAT*	-	-
SC300400	300 x 400 mm	23.00 € excl. VAT*	54.75 € excl. VAT*	-	-
SC400600	400 x 600 mm	45.00 € excl. VAT*	-	210.00 € excl. VAT*	-

Smooth cooking pouches are sold either in packs of 100 pouches or in cartons of 250, 500 or 1,000 pouches (depending on references).



**WE MAINTAIN AND REPAIR YOUR  
YOUR SWID IMMERSION CIRCULATOR FREE OF CHARGE\*\*\***

Sous Vide Consulting becomes your vacuum pouch supplier...

As part of this commitment, we provide free maintenance and repair of your SWID or SWID Premium immersion circulator (see page 4)\*\*\*, even beyond the standard 2-year warranty period..

(\*\*\*) Subject to certain conditions.



### Shrink Smooth Cooking Pouch +100°C, 50 microns

-40°C to +100°C

Flexible pouches, tubular (one side seal), transparent, longitudinal shrinkage: 30% at 80°C, 45% at 90°C. Designed to cook food sous vide. The pouches also allow cold storage, freezing as well as reheating in a water bath. Smooth pouches for vacuum packing chamber machines, only.

Ref.	Purpose	Notes	Dimensions	Price*/100	Price*/500
SCR180250	Duck, pigeons, fish		180 x 250 mm	18,00 € excl. VAT*	83,00 € excl. VAT*
SCR200300	Fish, soles...		200 x 300 mm	24,00 € excl. VAT*	110,00 € excl. VAT*
SCR200500	Foie gras		200 x 500 mm	35,00 € excl. VAT*	165,00 € excl. VAT*
SCR250600	Rolled salmon, cold appetizer (salmon shells ...) roasted meat..	Sold in packs of 100 pouches or boxes of 500 pouches.	250 x 600 mm	48,00 € excl. VAT*	225,00 € excl. VAT*
SCR300600	Whole salmon		300 x 600 mm	60,00 € excl. VAT*	285,00 € excl. VAT*
SCR400650	Ham		400 x 650 mm	70,00 € excl. VAT*	340,00 € excl. VAT*

### Structured Cooking & Preservation Pouch +100°C, 100 microns

-18°C to +100°C

Flexible pouches, 3-side seals, for cooking and preserving food. Structured pouches for clamp vacuum packaging machines as well as chamber vacuum packaging machines.

**NEW**

Ref.	Dimensions	Price*/100 Pouches
SCG150250	150 x 250 mm	12,00 € excl. VAT*
SCG200300	200 x 300 mm	17,00 € excl. VAT*
SCG250350	250 x 350 mm	24,70 € excl. VAT*
SCG250700	250 x 700 mm	42,00 € excl. VAT*
SCG300300	300 x 300 mm	25,50 € excl. VAT*
SCG300400	300 x 400 mm	33,00 € excl. VAT*



#### Funnel for Sous Vide pouches

Ref: ENT-8L - **Price: 119.50 € excl. VAT\***  
Stainless Steel 18/10  
Outlet diameter: 10 cm  
Height of the support: 38 cm



#### Food Tracing Labels - Cold Resistant

Ref: LABEL1 - **Price: 20.00 € excl. VAT\***  
1,000 labels roll  
Dim.: 39 x 57 mm  
-40°C to + 60°C



#### 100 Nitrile Gloves - Blue or Black

Suitable for food contact  
Sizes: S, M, L, XL  
Wholesale in boxes or pallets of 40, 480 or 840 boxes

(\*) excl. VAT and excl. shipping costs

# PASTEURIZER 100 or 150 L

## For glass jars



### SWIP Pasteurizer

#### Description

The SWIP consists of a stainless steel tank with a drain valve and a lid.

The whole system is insulated by a 5 mm thick neoprene cover.

Five baskets (including 2 handles for inserting and/or removing the baskets from the tank) complete the set.

### Semi-Preserving jars

*The manufacturing of semi-preserving jars is an advantageous technique for delicatessen, cooking chefs... In addition to offering an aesthetic and recyclable container, the shelf-life can range from 3 weeks to 6 months.*

*The SWIP is an innovative solution allowing pasteurization for large quantities of jars for a moderate investment.*

- Compact, light and easy to store.
- Only single-phase immersion circulators needed: no special electrical installation required.
- Optimized power consumption thanks to immersion circulators and the 5 mm thick insulating cover.
- Temperature accuracy and consistency thanks to the use of water as a heat carrier, and the vertical mixing system allowing water to circulate freely between the baskets and jars.
- A person of average height and physical condition can transport and insert the baskets into the SWIP with little effort.
- Baskets can be stacked safely before or after pasteurization. The neoprene cover limits the risk of burns.



The SWIP is a solution suitable for butchers, delicatessens, caterers, take-out shops or any other structures that do not wish to immobilize their combi-oven or invest in expensive equipment or oversized for their needs.



#### PASTEURIZER

This is the operation by which food items placed in airtight packaging are heat treated (temperature less than or equal to 100°C). Semi-preserved food must be free from pathogenic germs for the consumer and be stored cold (<4°C).



### Operating the SWIP

#### Accuracy and stability

The SWIP must be associated with 2 or 3 powerful immersion circulators (sold separately) with a vertical mixing system. The SWIP Premium 2,400W is the ideal piece of equipment for this task.

It is also possible to check the temperature of the bain-marie and/or the core temperature inside a glass jar using the SWAT thermometer and a special WECK lid made for this purpose (see page 7). A notch in the SWIP's lid has been cut to pass the thermometer's cable.





## Baskets, Handles & Tanks

The SWIP is sold with 5 very sturdy stainless steel "autoclave style" baskets, each 12 cm high. The baskets are stackable. The 2 metal handles are removable.

Baskets	Dimensions	Weight
SWIP-100L	435 mm Ø, 120 mm H	2.2 KG
SWIP-150L	510 mm Ø, 120 mm H	2.6 KG

Tanks	Dimensions	Weight
SWIP 100L	45.5 cm Ø, 68 cm H	5.5 KG
SWIP 150L	53 cm Ø, 70 cm H	6.9 KG

## Useable Capacity - Example with WECK glass jars

The advantage of the SWIP is that it can pasteurize large quantities of jars, several times a day.

Type of jar	SWIP-100L	SWIP-150L
WECK TULIP 580 ml	54 jars	76 jars
WECK MOLD 290 ml	88 jars	118 jars

## Price of the SWIP and its accessories



Ref.	Notes	Price*
<b>SWIP-100L</b>	Tank, lid, 5mm neoprene cover	1,299.00 €*
<b>SWIP-150L</b>	5 x baskets and 2 x handles	1,499.00 €*
<b>SWID Premium</b>	Immersion circulator 2,400 W	695.00 €*
<b>2 x SWID Premium</b>	Special offer if purchased with the SWIP-100L	1,219.00 €*
<b>3 x SWID Premium</b>	Special offer if purchased with the SWIP-150L	1,828.00 €*
<b>SWIP-100L-P</b>	Extra basket 435 mm Ø, 120 mm H	110.00 €*
<b>SWIP-150L-P</b>	Extra basket 510 mm Ø, 120 mm H	120.00 €*
<b>SINGER-10</b>	Thermal gloves 38 cm. Food certified	29.00 €*

(\* excl. VAT and excl. shipping costs)

# THERMOBOXES

## Thermo Future Box



### Frontloader GN 93 L

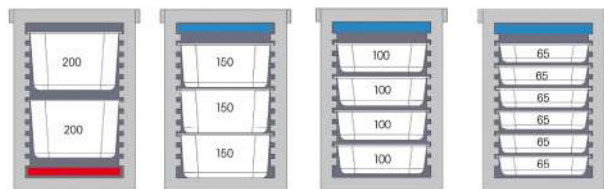
For GN Containers 1/1, 1/2 et 1/3

**Ref. 10400**

12 rails of 32 mm height  
 Internal dimensions: 530 x 335 x 525 mm  
 External dimensions: 645 x 445 x 625 mm  
 Weight: 4 kg  
 Heavy-duty stainless steel lockers

Insulated transport container with a volume of 93 liters for the front loading of Gastronorm containers (1/1, 1/2, 1/3) and an eutectic or heating plate. The distance between the 12 rails is 32 mm. Compatible with the Euronorm trolley ref. 70280. The containers are stackable.

**HIGH QUALITY**  
  
 MADE IN GERMANY



### »» Similar or related products



**Frontloader GN 93 L ith integrated thermometer**  
 Ref: 10410



**Cakes & Wedding Cake**  
 Ref: 90057  
 Int. Dim.: 525 x 525 x 570 mm  
 Ext. Dim.: 595 x 595 x 820 mm



**Euronorm Trolley**  
 Ref: 70280



**Frontloader Eco GN 69 L**  
 Ref: 10357  
 Int. Dim: 530 x 335 x 390 mm  
 Ext. Dim: 660 x 450 x 490 mm



### »» Individual meals delivery solutions



Sous Vide Consulting is the official distributor of the Thermo Future Box brand. We propose a wide range of products for catering, bakery, butcher, pizza, home delivery, ice cream parlour .... Do not hesitate to contact us for get the full catalog and our price list.



### BOX GN 1/1 KOMFORT 54 L

With large recessed grips

The COMFORT box is slightly larger than the usual GN 1/1 containers. Special and multiple grips have been added inside the container to allow for easy accessibility, making it easier to grip GN 1/1 containers, especially when they are heavy. The GN 1/1 COMFORT can be stacked with E2 boxes.

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10743	610 x 430 x 365	545 x 335 x 295	54



### THERMOBOX GN 1/1

Premium Collection

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10023	610 x 430 x 365	545 x 335 x 295	54
10033	600 x 400 x 230	538 x 337 x 167	30
10043	600 x 400 x 280	538 x 337 x 217	39
10053	600 x 400 x 320	538 x 337 x 257	46
10063	600 x 400 x 400	538 x 337 x 337	61

### THERMOBOX GN 1/2

Premium Collection

Ref.	Ext. Dim. in mm	Int. Dim. in mm	Volume L
10023	390 x 330 x 180	330 x 270 x 117	10
10033	390 x 330 x 230	330 x 270 x 167	15
10043	390 x 330 x 280	330 x 270 x 217	19
10053	390 x 330 x 320	330 x 270 x 257	23



### Cooling Attachment

For GN 1/1 or 1/2

Ref: 10083  
To be placed between the container and the lid. The cold diffuses within the container through the holes provided for this purpose.



Expanded Polypropylene (EPP) containers are very impact resistant, much more than plastic or polystyrene containers. They are lightweight, waterproof and can be exposed to temperatures between -40°C and 120°C.

They are resistant to most oils, grease and chemicals, are hygienic, odorless and are easily washable. EPP is environmentally friendly and 100% recyclable.



# Product CATALOGUE

## CONTACT

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(\*) all prices are excluding VAT (applicable 19% VAT), excluding shipping costs

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