



*Keep the right
temperature!*



MADE IN
SWEDEN

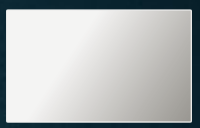
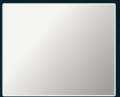
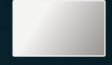


Did you know that both the taste and the quality of food quickly start to deteriorate if it isn't kept properly cold? This problem is really easy to avoid with an **Icetainer® Cooling Tray**.

Icetainer® Cooling Trays constitute an ideal solution for restaurants, hotels, schools, hospitals and anywhere else cold food is served at Christmas parties, buffets and self-services lunches, for instance.

Using **Icetainer® Cooling Trays** is a simple and inexpensive way to keep the food cold and to maintain high quality and taste at the serving table.





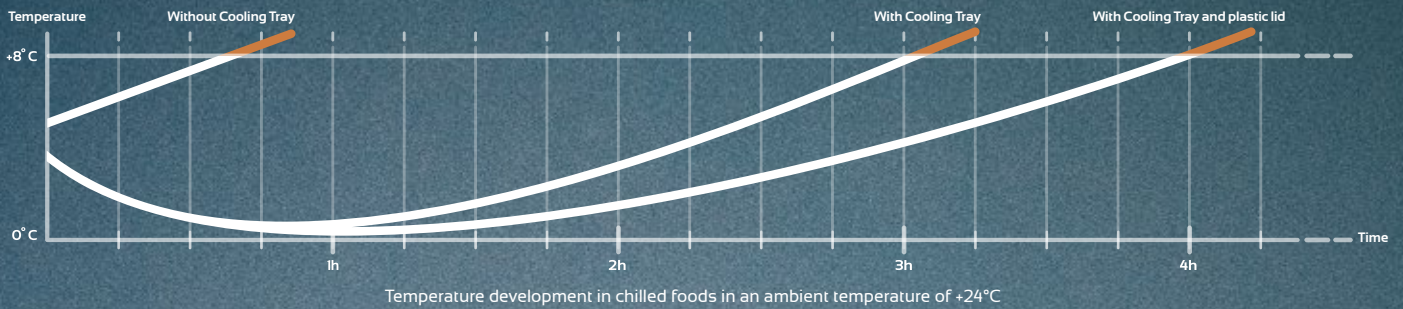
**Icetainer® Cooling
Trays** are available in
three sizes to match
the gastronorm
standard, as well as
in a round model.



Hygiene

Keep the serving table fresh and hygienic

Cold foods must be kept at a temperature of max. $+8^{\circ}\text{C}$ to prevent increased bacterial growth and to maintain taste and quality. The temperature rises quickly in cold foods served without a chilling system! In order to tackle this problem, you can extend the cooling time appreciably by using **Icetainer® Cooling Trays**, as demonstrated in the diagram below. Using the frame or plastic lid accessories extends the time even further.





G525 GN 1/1





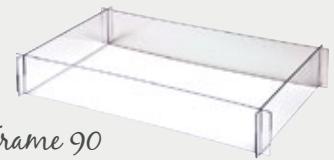
*Pat. no. 529 214

L x W: 525 x 320 mm
Height: 38 mm
Weight: 1750 g



Accessories

for improved hygiene and extended cooling time



Frame 90

L x W: 525 x 320 mm
Height: 90 mm



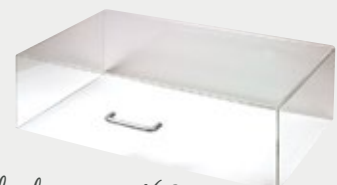
Frame 175

L x W: 525 x 320 mm
Height: 175 mm



Plastic cover 120

L x W: 545 x 335 mm
Height: 120 mm



Plastic cover 160

L x W: 545 x 335 mm
Height: 160 mm

G320 GN 1/2





*Pat. no. 529 214

L x W: 320 x 263 mm
Height: 38 mm
Weight: 900 g

Accessories

for improved hygiene and extended cooling time



Frame 90
L x W: 320 x 263 mm
Height: 90 mm



Divided Frame 90
L x W: 320 x 263 mm
Height: 90 mm, divided into four



Frame 175
L x W: 320 x 263 mm
Height: 175 mm



Plastic cover 120
L x W: 335 x 280 mm
Height: 120 mm



Plastic cover 160
L x W: 335 x 280 mm
Height: 160 mm

G260 GN 1/4





*Pat. no. 529 214

L x W: 263 x 160 mm
Height: 38 mm
Weight: 450 g



Accessories

for improved hygiene and extended cooling time



Frame 90

L x W: 263 x 160 mm
Height: 90 mm



Divided Frame 90

L x W: 263 x 160 mm
Height: 90 mm, divided into two



Frame 175

L x W: 263 x 160 mm
Height: 175 mm

R300





*Pat. no. 529 214



Ø: 300mm
Height: 38 mm
Weight: 800 g



Accessories

for improved hygiene and extended cooling time



Cover

Dia. 300 mm (int. 290 mm)
Height: 165 mm (incl. handle, 182 mm)
Material: Polycarbonate. Steel handle

Icetainer® Cooling Trays used in combination with covers extend the cooling time (below +8°C) for the food. The transparent plastic helps present cakes and pastries in an appetising manner.

Utilisation

Store the cooling trays vertically or horizontally in the freezer. This ensures they are always ready for use and that you can remove them quickly for setting out chilled foods, cakes and pastries.

The underside is made of EPP plastic to insulate your hands from the cooling core in the tray and to facilitate handling.

The anodised aluminium surface is hygienic and highly durable. Simply wipe it clean with a moist cloth and it is ready to use again.



*Store vertically or
horizontally in the freezer.*



Freezing

The freezing time is approx. 8 hours at a temperature of -20°C . You can store the cooling trays **either vertically or horizontally** when freezing them.

Temperature

It is practical to have two sets of trays in case the temperature of the foods starts to approach max. $+8^{\circ}\text{C}$.

Bacteria develop extremely quickly as soon as the temperature starts to rise in chilled goods.

Cleaning

Wipe the tray clean with a moist cloth. Not dishwasher-proof.

Design

Icetainer® Cooling Trays are made of 1 mm anodised aluminium sheet and EPP plastic.

In a patented design, Pat. no. 529 214.

Accessories

Retain the cool air around the cooling tray with a frame or plastic cover. Improves hygiene and extends cooling time.



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