



Food Transport Trolleys

FOOD TRANSPORT TROLLEYS

Catertherm
Innovation in foodservice

**EXPERTS IN
FOOD DISPLAY**

A person wearing a white chef's hat and uniform is pushing a red trolley with a silver frame and wheels. The background is a kitchen or food service area with a light blue wall and a white countertop. The image has a blue tint.

FOOD TRANSPORT TROLLEYS KEEPING THE PERFECT TEMPERATURE

I THERMOBOX

We offer a comprehensive range of food transport products, including:

- Heated transport, featuring convection heating
- Cooled transport, with highly efficient compressor cooling
- Neutral transport
- Combinations of heated & cooled units, or hybrid technology

The Catertherm Food Transport Trolley utilises the latest technology. It is ergonomic, functional & exceptionally durable.





Maintaining the correct food temperature, day after day, is our highest priority.



Reducing the
environmental
impact of
food transport

CATER THERM FOOD TRANSPORT TROLLEYS

ENGINEERED TO TRANSPORT FOOD

 COOKING	 PREPARATION	 TRANSPORT	 RESULT
<p>Sensitive ingredients need precise temperature control for the best flavour & quality</p>	<p>The right temperature ensures every meal is cooked to perfection</p>	<p>Maintaining the correct temperature & using lightweight, space-saving designs ensures efficient, safe delivery</p>	<p>From ingredients to transport, Catertherm Trolleys keep meals delicious from start to finish</p>



TEMPERATURE

This is essential for food quality, taste & hygiene. Digital controls & well-insulated boxes ensure consistent temperature during transport



LOW ENERGY

Each box is pressure-insulated with polyurethane, creating a durable, energy-efficient unit that keeps food at the correct temperature with minimal power use



HYGIENIC

The seamless stainless steel interior enhances hygiene, safety, & durability while making cleaning easy



FUNCTIONAL

Compact, lightweight, & ergonomic in design with free-rolling wheels. The Catertherm trolleys simplify, transport, save space & reduce environmental impact

I FOOD TRANSPORT TROLLEY

THE DETAILS

Smooth storage surface
with the possibility for
securing loads

Electronically
adjustable
temperature control

Deep drawn guides,
easy cleaning &
increased safety

Weights up to 30 KG
can be handled by
a pair of guides

Welded stainless steel inside
containers with smooth
surfaces, high durability &
the best hygiene properties

Durable door
gaskets

Easy to clean for
improved hygiene

Durable 160mm
easy rolling
rubber wheels



Protective top frame

Low overall weight with compact, space-efficient design

High-energy efficiency = low operating costs

High-pressure insulation with polyurethane

The doors can be opened 270 degrees





Recessed door for effective insulation

Air gaps for internal air circulation & even temperature distribution

Can be equipped with a central brake. Also has an anti-static strip



TECHNICAL SUMMARY

 COOL	 NEUTRAL	 HEATED	 COMBINATION
THERMOBOX® K ECO COMPRESSOR COOLING	THERMOBOX® S ISOLATED BOX	THERMOBOX® F CONVECTION HEATING	THERMOBOX® SF & KF
K-boxes are ideal for storing, transporting & serving chilled food, or food to be reheated	S-boxes are perfect for storing, transporting & serving chilled food, or food to be reheated	F-boxes are ideal for storing & transporting hot food, while preserving quality	Transportation of both hot & cold food in the same Thermobox



SERIES

K ECO

S

F

COLOUR*

BLUE

BLACK

RED

TYPE

COOLING

NEUTRAL

HEATING

TECHNOLOGY

COMPRESSOR

ISOLATED ONLY

CONVECTION

* All trolleys available in a range of colours. Bespoke branding available



F BOXES

- Efficient convection heating with hot-air fans ensures uniform temperature
- Hot-air flow creates a buffer around food, reducing heat loss
- Digital control unit on the top edge for easy temperature setting & monitoring
- Seamless stainless steel interior with pressed guides for hygiene & durability
- Polyurethane insulation forms a strong, well-insulated unit under high pressure
- Ideal for storing & transporting hot food while maintaining quality
- Improved insulation means lower energy consumption & better energy efficiency

F90

6 x GN 1/1, 80mm Spacing, 45KG



F150

10 x GN 1/1, 80mm Spacing, 61KG



F210

14 x GN 1/1, 80mm Spacing, 64KG



* Further models available from our range, including under-counter models

FF240

8+8 x GN 1/1, 80mm Spacing, 110KG



FF360

12+12 x GN 1/1, 80mm Spacing, 114KG



FFF540

112+12+12 x GN 1/1, 80mm Spacing, 195KG





SD X THERMOBOX

STRONG GUIDES

Pressed guides with a capacity of 30KG per pair.

Designed to handle containers, with a spacing of 80mm, but works equally well for tray service.

FUNCTIONAL DETAILS

A strong magnetic lock provides a simple & practical solution to keep the door open.





K ECO BOXES

- Next-generation compressor-based refrigeration
- Features eco-friendly R290A refrigerant for sustainable cooling
- Redesigned refrigeration unit with reduced height & weight
- Full stainless steel interior with pressed guides & no joints
- Low noise levels & low total weight, creating a comfortable working environment
- Polyurethane insulation ensures strength & temperature retention
- Digital control unit on the top edge for temperature setting & monitoring

K90 ECO

6 x GN 1/1, 80mm Spacing, 70KG



K120 ECO

8 x GN 1/1, 80mm Spacing, 73KG



* Further models available from our range, including under-counter models

K150 ECO

10 x GN 1/1, 80mm Spacing, 75KG



K180 ECO

12 x GN 1/1, 80mm Spacing, 77KG





TEMPERATURE CONTROL

Effortlessly maintain the correct temperature in just a few taps.

Adjust the temperature on the display to suit the food you are transporting or storing.

ONE-GRIP HANDLE

All our boxes are equipped with one-grip handles.

It only requires one hand to open & also ensures a well insulated unit for the best conditions.





S BOXES

- Cool down this neutral, well-insulated box by putting it in the cold store
- Freezer packs are available if no coldstore is accessible
- The interior is made entirely of stainless steel with pressed guides & no joints
- Insulated with polyurethane, which forms a strong & well insulated unit
- 160 mm wheels, two brakeable & two fixed. Central brake available
- This trolley is the easiest to clean on the market

S60

4 x GN 1/1, 80mm Spacing, 37KG



S180

12 GN1/1, 80mm Spacing, 50KG



S210

14 x GN1/1, 80mm Spacing, 56KG



* Further models available from our range

SS180

6 + 6 x GN1/1, 80mm Spacing, 60KG



SS360

12 + 12 x GN 1/1, 80mm Spacing, 100KG



SSS540

12+12+12 x GN 1/1, 80mm Spacing, 150KG

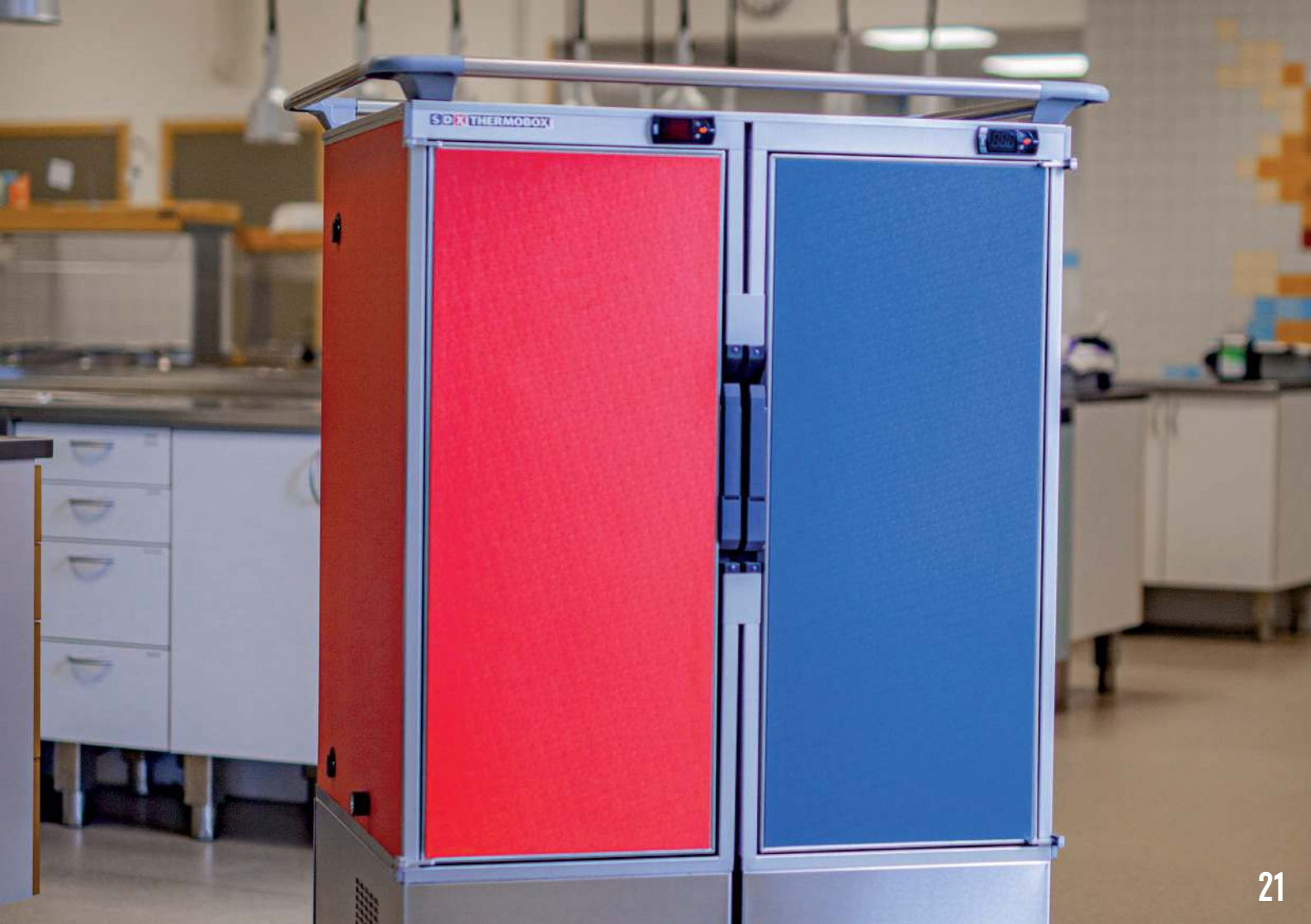




COMBINATION

- Capable of transporting both hot & cold food seamlessly
- Compressor cooling & convection heating is used
- Peltier cooling & static heating also available
- We can help you create your own, bespoke Thermobox





S.O. THERMOBOX

FURTHER MODELS

HYBRID KE180 ECO

12 x GN 1/1, 80mm Spacing, 84KG



Cooling & heating in one unit

Larger, GN2/1 size tray guides

Heating, cooling and neutral models available

Ideal for stadiums, hotels & conference centres

BANQUET - TRAYS SIZED TO GN2/1

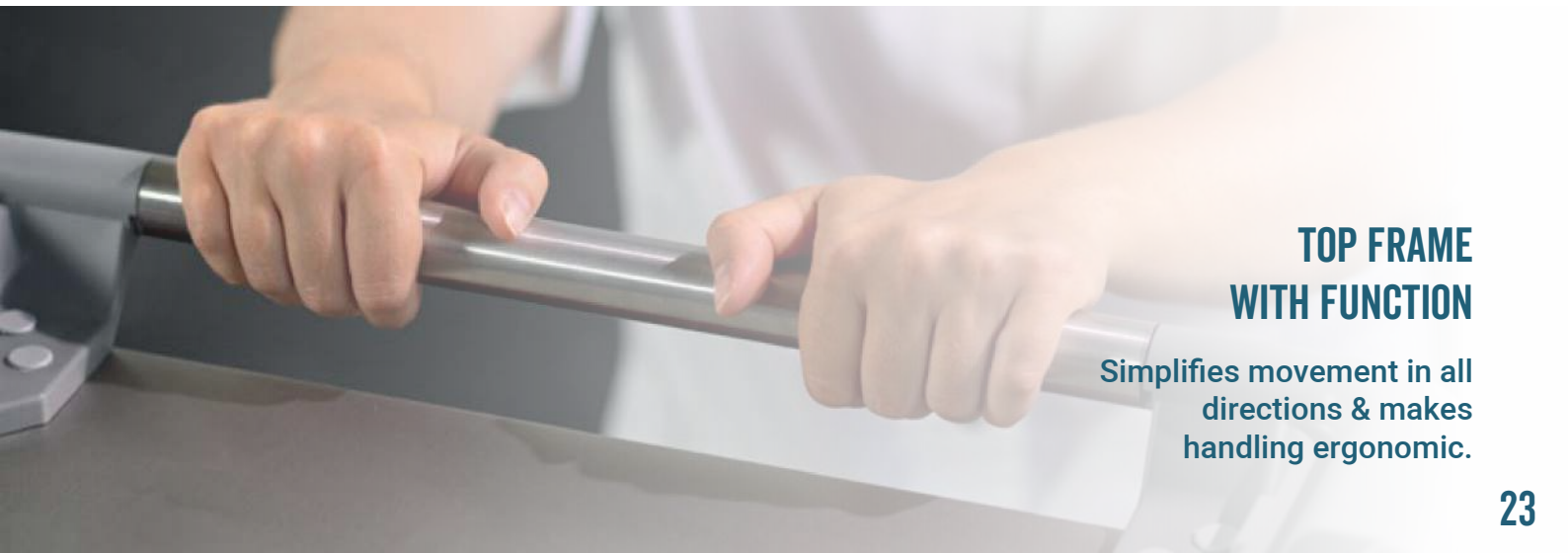
— For serving large quantities quickly





SMART OPTIONAL EXTRAS

Function extras including address card holders, tray holders, door windows & terrain wheels available.



TOP FRAME WITH FUNCTION

Simplifies movement in all directions & makes handling ergonomic.

Catertherm
Innovation in foodservice.

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For full technical specifications, visit:
catertherm.com/downloads



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