

***thermo
hauser***



A TREAT FOR EVERYONE

**SUSTAINABLE PROFESSIONAL EQUIPMENT
FOR COMMUNAL CATERING**

THE WORLD AND CONSUMPTION IS CHANGING

THE EARTH IS SUFFERING FROM THE INCREASINGLY OBVIOUS CONSEQUENCES OF CLIMATE CHANGE. IT IS NOW CLEAR THAT SOME HUMAN BEHAVIOURS MUST CHANGE IN ORDER TO SAVE THE PLANET IN THE LONG TERM.

INCREASED CONSUMER AWARENESS

Over recent years, there has been a significant increase in awareness about the importance of avoiding waste and protecting the environment and the climate. The demand for environmentally-friendly products and appropriate packaging is growing steadily. People are not only making their own behaviour more and more sustainable, but are also demanding the same of companies and businesses.

The players in the community catering sector are also faced with increasing demands from customers and consumers. This applies to the food on offer, with the keywords „organic, veggie, local“, as well as the packaging for individual delivery or „to go“. Packaging made from aluminium, plastic or cardboard is being viewed increasingly critically.



81%

of consumers surveyed believe that reusable packaging is important for reducing environmental impact**.



74%

are of the opinion that food to-go should be served in reusable containers wherever possible**.

CONSUMERS DEMAND REUSABLE PACKAGING



The new reusable packaging obligations have been in force since January 2023. The aim of the legislation is to give consumers the opportunity to buy any food and drink to take away in environmentally-friendly reusable containers.

Regardless of legal requirements, environmental protection remains an important issue for consumers. Especially when it comes to eating out; the population has become aware of the need for sustainable solutions and the increasing demand for them.

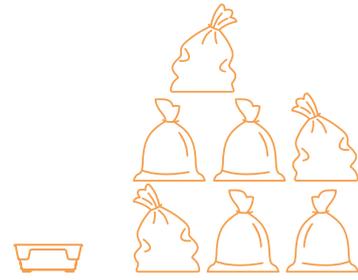
* Source: Consumer center Berlin, <https://www.ndr.de/ratgeber/verbraucher/Mehrwegpflicht-fuer-Speisen-und-Getraenke-to-go-Ziel-verfehlt,mehrweg104.html> ** Source: „Nutzung von Pfandsysteme für Angebote der „to-go“-Gastronomie (Use of deposit systems for to-go food services).“ Representative survey of 468 Berlin residents by the Berliner city cleaning department, 2022, <https://www.duh.de/informieren/ressourcen-und-abfall/mehrweg-in-kantinen/>

PROTECTING THE ENVIRONMENT

IF REUSABLE CONTAINERS ARE USED, CONSIDERABLE AMOUNTS OF WASTE CAN BE AVOIDED OVER TIME.

The lifespan of a Good Bowl is **up to 250 uses**. This saves around 250 disposable food containers, which end up in the bin after a short period of use and pollute the environment.

One large reusable bowl (e.g. GoodBowl Big) therefore avoids **0.7 cubic metres of packaging waste**. This corresponds to approx. **7 standard household 90-litre garbage bags**.



LONG-TERM COST SAVINGS

Even if the initial investment may be higher, reusable packaging leads to long-term cost savings compared to constantly buying more disposable packaging.

SAMPLE CALCULATION WITH A GOODBOWL REUSABLE BOWL:

REUSABLE BOWL:

Purchase costs: 5.99 €/per piece
Rinsing costs per use: 0.02 €
Lifespan: at least 250 uses

With rinsing costs of 0.02 € per use and a service life of 250 uses, the reusable tray continues to offer impressive cost advantages over disposable aluminium trays. **THE INVESTMENT REPAYS ITSELF AFTER JUST 34 USES, WHICH CLEARLY UNDERLINES ITS COST-EFFECTIVENESS.**

With an average service life of 250 uses, the total cost of the reusable tray is only **10.99 €**, while 250 aluminium trays would cost a total of **50 €**.

This leads to the following advantages:

The cost per use of the reusable tray is just 0.04 € (10.99 € / 250), which is considerably cheaper than the €0.20 per aluminium tray. The reusable tray achieves a **cost saving of 39.01 € over 250 uses** compared to aluminium trays.

ALUMINIUM DISH:

Purchase costs: 0.20 €/per piece
Lifespan: 1 use

The environmental impact is significantly reduced, as **249 disposable packaging units** are no longer needed. Resources are conserved to a considerable extent and disposal costs are minimised.

To summarise, it can be said that reusable trays with 250 possible reuses and low rinsing costs are extremely advantageous both ecologically and economically. The initial investment pays off quickly and the financial benefit grows with every use. For businesses with high packaging requirements, this option offers considerable cost savings while at the same time promoting sustainable business practices.

SAVE NOW!



GOOD TO KNOW

IMAGE BOOST AND CUSTOMER LOYALTY: Acting in an environmentally conscious manner can improve the image of your company or your customer. In this way, you can retain environmentally conscious customers and attract new customers who value sustainability.

ONE FOR EVERYTHING

WE PROVIDE THE RIGHT TOOLS

QUALITY, SUSTAINABILITY AND STREAMLINED PROCESSES CHARACTERISE THE COMMUNAL CATERING OF THE FUTURE.

According to estimates, around 16 million people eat in communal catering facilities such as day-care centres, schools, retirement homes, company canteens or at home after having "meals on wheels" ordered.

Professional products support canteen kitchens, distribution kitchens, caterers and canteens with portioning, temporary storage and transport. Discover the range of high-quality thermohouser products for more safety, sustainability and flavour.

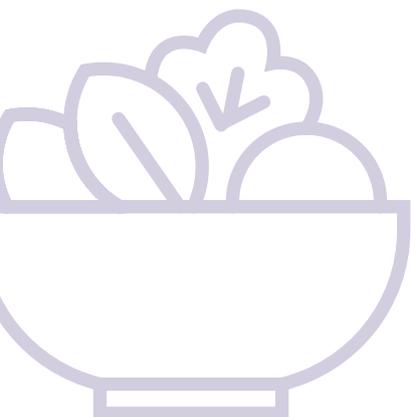
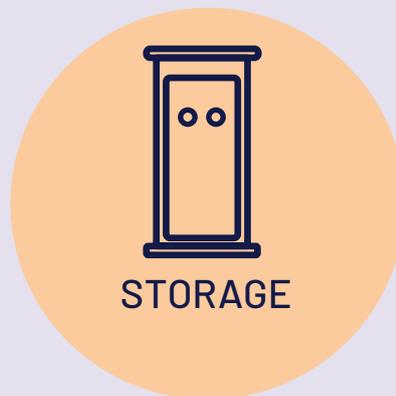
The innovative GoodBowl reusable system or the high-quality porcelain bowls from Dinner Champion - find the right serving

solution for individual menus.

With GN containers in all relevant sizes, high-quality EPP boxes and the compact Thermo Tower, thermohouser offers everything you need for temperature-stable transport.

QUALITY AT EVERY STEP

FOR OPTIMAL RESULTS THAT WILL IMPRESS AND INSPIRE YOUR CUSTOMERS!



PASSION MEETS FUNCTION

All thermohouser specialist equipment and small appliances are characterized by high-quality materials and workmanship. These professional kitchen accessories are durable, functional and of course comply with current food safety and hygiene regulations. This is the base for ensuring that your hot and cold creations reach your customers in top condition.

We are particularly committed to ongoing redesign and product enhancement. This process is driven by feedback from professional thermohouser users all over the world.



YOUR ADVANTAGE: EVERYTHING FROM ONE SOURCE

FAST ORDER PROCESS

Research, order and invoice with one supplier. Saves time, nerves and postage costs.

BEST QUALITY

High quality, functional and durable products.

SIMPLE COMMUNICATION

One contact for all questions and concerns.

TRUST, EXPERIENCE AND RELIABILITY

Our customers trust us since 1910.



GOODBOWL

REUSABLE SOLUTION

A SUSTAINABLE CONCEPT FOR COMMERCIAL KITCHENS AND CANTEENS THAT PROTECTS THE ENVIRONMENT AND AVOIDS WASTE.

With its reusable systems and environmentally-friendly products for communal catering, thermohäuser offers attractive opportunities to avoid waste and at the same time increase quality and enjoyment.

GoodBowls are an appealing, sustainable to-go solution in the Cook & Serve market. They are used in company catering or in canteens, replacing disposable packaging like aluminium napkins or plastic and cardboard packaging and therefore significantly reduce waste.

The reusable trays are also ideal for use in the care sector, such as nurseries, schools or care facilities. This ensures that the meals arrive safely and warm. Compared to other reusable

systems (e.g. porcelain), they are unbreakable, significantly lighter and therefore easier to transport.

Conclusion: Thanks to their long service-life, GoodBowls made of polypropylene are a sustainable reusable solution with an excellent price-performance ratio for communal catering in canteens, schools or care facilities. GoodBowls also score over disposable solutions and other reusable porcelain solutions in terms of purchase costs.



REUSABLE MENU TRAYS

- + Material: polypropylene mono-material
- + 100 % recyclable
- + Microwaveable and dishwasher safe
- + Excellent heat resistance
- + Made in Germany
- + Bowl shapes and sizes are designed for standard catering-industry transportation containers
- + BPA free and suitable for catering-industry
- + Sales unit: 5 pieces (lids included)

GOODBOWL MENU TRAYS



A REUSABLE SYSTEM THAT CONVINCES EVERYONE

GoodBowls impress kitchen professionals, serving staff and consumers. Everyone benefits from the practical design and outstanding functionality. The bowls are well-thought-out down to the last detail: they are perfectly stackable, have a tightly closing lid, are reliably temperature-resistant and can be used in the microwave as well as in the dishwasher.

GoodBowls also impress during transport: stacking feet ensure optimum stability and the well thought-out shape ensures maximum optimisation of the thermohausser EPP box Gastrostar.

Secure transport. Firmly sealed lid for maximum security.

A clear view. Slightly transparent lid makes it easier to identify the contents. Avoids the need for labelling and prevents confusion.

Perfectly stackable. The well designed lid and base make the containers easy to stack. Even for different sizes.



Varied. Bowls available in lime, blue, sand, green and anthracite.

Easy separation. No jamming of the bowls thanks to stacking notches.

Ideal grip. Stacking feet ensure secure transportation and no slipping.



GoodBowl Big
The GoodBowl for main courses, pasta, soups, large salads and plenty more.



GoodBowl Twin
The same shape as the GoodBowl Big. But with two separate compartments. Ideal e.g. for main dishes with a side dish or sauce.



GoodBowl Trio
Designed with three compartments, which are ideal for a complete meal or different side dishes.



GoodBowl Tiny
Ideal for side salads, desserts and snacks.



GoodBowl Tiny XL
The same format as the GoodBowl Tiny but with space at the top and integrated air vents. Perfect, for example, for burgers or crispy fries.

GOODBOWL CUP

A CUP FOR ALL OCCASIONS

The insulating cup keeps drinks warm or cold, is stable and sits comfortably in the hand. Wonderfully suitable for hot drinks and chilled refreshments. Thanks to its break resistance, low weight and ergonomic design, the GoodBowl Cup is ideal for target groups such as senior citizens, people with limited motor skills and children. The innovative manufacturing process ensures special insulation – keeps the drink hot on the inside and the cup at a pleasant temperature on the outside.

The separately available lids provide additional safety on the way to the destination.

REUSABLE CUP

- + Material: polypropylene mono-material
- + 100 % recyclable
- + Excellent insulation thanks to a new manufacturing process (foamed injection molding)
- + Microwaveable and dishwasher safe
- + Sustainable thanks to 30 % less material*
- + Made in Germany
- + BPA free and suitable for catering-industry
- + Sales unit: 8 pieces (lids not included)



Individual.

Can be used with standard lids (Ø 90 mm), reusable and disposable. Not included.

Very easy.

Marking on the inner rim helps to fill approx. 400ml.

Perfectly stackable.

Striking design line prevents the cups from sticking.

Innovative.

Foamed PP gives the cup a high stability and is pleasantly light at the same time.

Good to go.

Keeps drinks hot or cold longer on the go.

Secure stand.

Feet ensure a stable stand and prevent tipping over.

* Compared to a standard PP cup with the same material thickness.



GOOD TO KNOW

Thanks to the specific shape of the GoodBowl, standard transport boxes can be filled to maximum capacity. This saves resources. For example, the thermohauser EPP Gastrostar box (item no. 8300040457) has space for 6 GoodBowls Big / Twin and 6 GoodBowls Tiny.



good bowl

ITEM NO.	COLOUR	VERSION
8300060617	●	GoodBowl Trio , dimensions 24.7 x 18.5 x 5.05 cm, capacity 580 ml / 2 x 220 ml
8300060621	●	GoodBowl Trio , dimensions 24.7 x 18.5 x 5.05 cm, capacity 580 ml / 2 x 220 ml
8300060622	●	GoodBowl Trio , dimensions 24.7 x 18.5 x 5.05 cm, capacity 580 ml / 2 x 220 ml
8300060620	●	GoodBowl Trio , dimensions 24.7 x 18.5 x 5.05 cm, capacity 580 ml / 2 x 220 ml
8300060623	●	GoodBowl Trio , dimensions 24.7 x 18.5 x 5.05 cm, capacity 580 ml / 2 x 220 ml
8300060584	●	GoodBowl Tiny XL , dimensions 14.2 x 14.2 x 10.2 cm, capacity 550 ml
8300060586	●	GoodBowl Tiny XL , dimensions 14.2 x 14.2 x 10.2 cm, capacity 550 ml
8300060587	●	GoodBowl Tiny XL , dimensions 14.2 x 14.2 x 10.2 cm, capacity 550 ml
8300060585	●	GoodBowl Tiny XL , dimensions 14.2 x 14.2 x 10.2 cm, capacity 550 ml
8300060588	●	GoodBowl Tiny XL , dimensions 14.2 x 14.2 x 10.2 cm, capacity 550 ml
8300057593	●	GoodBowl Big , dimensions 18.5 x 18.5 x 7.6 cm, capacity 1.300 ml
8300057594	●	GoodBowl Big , dimensions 18.5 x 18.5 x 7.6 cm, capacity 1.300 ml
8300060606	●	GoodBowl Big , dimensions 18.5 x 18.5 x 7.6 cm, capacity 1.300 ml
8300060605	●	GoodBowl Big , dimensions 18.5 x 18.5 x 7.6 cm, capacity 1.300 ml
8300060607	●	GoodBowl Big , dimensions 18.5 x 18.5 x 7.6 cm, capacity 1.300 ml
8300057595	●	GoodBowl Twin , dimensions 18.5 x 18.5 x 7,6cm, capacity 600/400 ml
8300057596	●	GoodBowl Twin , dimensions 18.5 x 18.5 x 7,6cm, capacity 600/400 ml
8300060615	●	GoodBowl Twin , dimensions 18.5 x 18.5 x 7,6cm, capacity 600/400 ml
8300060608	●	GoodBowl Twin , dimensions 18.5 x 18.5 x 7,6cm, capacity 600/400 ml
8300060616	●	GoodBowl Twin , dimensions 18.5 x 18.5 x 7,6cm, capacity 600/400 ml
8300057591	●	GoodBowl Tiny , dimensions 14.2 x 14.2 x 6.1 cm, capacity 550 ml
8300057592	●	GoodBowl Tiny , dimensions 14.2 x 14.2 x 6.1 cm, capacity 550 ml
8300060582	●	GoodBowl Tiny , dimensions 14.2 x 14.2 x 6.1 cm, capacity 550 ml
8300060581	●	GoodBowl Tiny , dimensions 14.2 x 14.2 x 6.1 cm, capacity 550 ml
8300060583	●	GoodBowl Tiny , dimensions 14.2 x 14.2 x 6.1 cm, capacity 550 ml
8300061907	●	GoodBowl Cup , dimensions 9.0 x 12.5 cm, capacity 400 ml
8300061908	○	GoodBowl Cup lid , transparent, diameter 9,0 cm

YOUR BRANDING POSSIBLE



GOOD TO KNOW

Desire a branding? The bowl and the cup can be customised with your company logo and thus contribute to brand loyalty.

ISOLATED TRANSPORT

FOR TEMPERATURE-SENSITIVE FOOD TRANSPORT: THERMO- BOXES MADE FROM EPP (EXPAND- ED POLYPROPYLENE)

The high-quality EPP boxes from thermohäuser are characterised in particular by the fact that they are highly insulating, while their low weight makes them perfect transport aids.

The boxes help to ensure compliance with hygiene regulations and are indispensable

for anyone transporting fresh produce and delivering food outside the home.

The thermohäuser EPP boxes keep the temperature of the food inside safe and stable – even during long delivery journeys or waiting times. The boxes can be used with confidence in a temperature range between -40°C (for chilled goods) and $+120^{\circ}\text{C}$ (for ready meals).

After use, the boxes can either be washed out with hot running water or cleaned in the dish-

washer. EPP is also tasteless and acid-stable. EPP transport boxes are designed for a long service life and regular use in the food sector, even in different temperature ranges.

The EPP boxes are made of food-safe foamed plastic: expanded polypropylene, the premium material of the thermohäuser series. The material is fully recyclable.



GOOD TO KNOW

Ideally, the size of the insulated boxes should be tailored to fit the contents as precisely as possible; in other words, the products should fit as snugly as possible. The less empty space there is in the box, the more stable the temperature will be.

EPP BOX FOR GASTRONORM

THE THERMOBOXES ARE AN ELEMENTARY COMPONENT FOR COMMUNAL CATERING. THEY ARE SUITABLE FOR ALMOST ALL PURPOSES AND ARE VERY VERSATILE. THEY ARE THE BEST TRANSPORT SOLUTION FOR GOODBOWLS AND GASTRONORM CONTAINERS.



- + Material: EPP, highly insulating
- + Waterproof inside surface
- + Ideal for use in a temperature range from -40 °C to +120 °C
- + Easy loading and unloading due to the recessed space on the long sides and corners
- + Highest quality outer surface
- + Opening lid from the corners
- + Rigid or flexible labels for easy product identification
- + Hygienic and easy to clean
- + Outside dimensions cm (l x w): 60,0 x 40,0
- + Inside dimensions cm (l x w): 53,5 x 34,0

COOLING FRAME

- + Incl. thermometer for ongoing temperature control from the outside
- + Cooling from above with up to 6 ice packs (separately available)



GOOD TO KNOW

The classic thermohäuser ice packs in the cooling frame offer a cost-effective way of keeping food in EPP boxes cool for longer. With its seven types in GN ½ format, the ThermoCell range offers a finely differentiated option, to keep food in EPP boxes within a temperature range during transport: frozen, chilled or warm.

ITEM NO.	VERSION
8300040454	Thermobox Gastrostar usable height 8.5 cm, capacity 15 litres
8300040456	Thermobox Gastrostar usable height 12 cm, capacity 21.5 litres
8300040457	Thermobox Gastrostar usable height 17 cm, capacity 30.5 litres
8300040458	Thermobox Gastrostar usable height 22 cm, capacity 39.5 litres
8300040459	Thermobox Gastrostar usable height 27 cm, capacity 49 litres
8300040460	Cooling frame for thermobox Gastrostar
8300063749	Cooling frame for thermobox Gastrostar for ThermoCell
4000185088	Ice pack 17.5 cm x 9 cm x 3 cm

* This box series is explicitly recommended by the Bundesverband der Lebensmittelkontrolleure e.V. (Federal Association of Food Inspectors). When used properly, the boxes contribute to „ensuring food safety“ when transporting food (certificate, 2023).

THERMOCELL EUTECTIC PLATES

NEW!

THE INNOVATIVE EUTECTIC PLATE SYSTEM FOR FOOD TRANSPORTATION. THE RIGHT SOLUTION FOR EVERY FOOD.

The ThermoCell range consists of seven different eutectic plate types. Each one is specially developed for a specific temperature range. Whether for frozen or chilled products or hot food: with the right ThermoCell, the DIN specifications are met and the products or food arrive at the right temperature.

- + Material: HDPE
(Hot and Hot Premium: PP)
- + By 35 % shorter charging time*
- + Sustainable thanks to less material**
- + Gastronorm format GN 1/2
- + Suitable for use in EPP boxes and front loaders in GN 1/1 format
- + Dishwasher safe
- + New color concept
- + Made in Germany



SPACE-SAVING.
Easy stackability thanks to integrated feet.

QUICK CONNECT.
Hooked together on the profiling, two eutectic plates can be pulled out of front loaders together as a chain.

EFFICIENT.
Low overall strength for shorter charging times.

INTELLIGENT DESIGN.
Beaded edge facilitates the insertion into all front loaders.

FROZEN (-21°C)



TEMPERATURE RANGE
-18°C up to -10°C

IDEAL FOR:
+ frozen meat/fish
+ frozen food products
+ pre-packaged ice cream

COLD (-12°C)



-9°C up to -3°C

IDEAL FOR:
+ meat/fish requiring refrigeration
+ ice cream for portioning

SENSITIVE (-6°C)



-3°C up to +4°C

IDEAL FOR:
+ dairy products
+ products containing raw egg
+ egg products

FRIDGE (-6°C)



0°C up to +8°C

IDEAL FOR:
+ vegetables
+ dairy products (e.g. butter, cream cheese, soft cheese)



COOLING FRAME FOR THERMOCELL

- + Specially developed for the use with ThermoCell eutectic cooling plates
- + Cooling from above with 2 ThermoCell eutectic cooling plates (separately available)



GOOD TO KNOW

Hot food must not fall below a minimum product temperature of 65 °C.*** With the ThermoCell HOT and suitable EPP box, the time until this temperature is reached can be **quadrupled** and with the ThermoCell HOT PREMIUM, the temperature can even be maintained **seven times longer**.

ITEM NO.	COLOUR	VERSION
8300064117	●	ThermoCell eutectic cooling plate Frozen (-21°C) GN 1/2, -18 up to -10°C
8300064118	●	ThermoCell eutectic cooling plate Cold (-12°C) GN 1/2, -9 up to -3°C
8300064119	●	ThermoCell eutectic cooling plate Sensitive (-6°C) GN 1/2, -3 up to +4°C
8300064120	○	ThermoCell eutectic cooling plate Fridge (-3°C) GN 1/2, 0 up to +8°C
8300064121	●	ThermoCell eutectic heating plate Ambient GN 1/2, 10 up to 20°C
8300064122	●	ThermoCell eutectic heating plate Hot GN 1/2, 65 up to 75°C
8300064123	●	ThermoCell eutectic heating plate Hot Premium GN 1/2, 65 up to 85°C
8300063749		Cooling frame for thermobox Gastrostar for ThermoCell

* Compared to standard eutectic plates with 30mm overall strength ** Compared to the material thickness of standard eutectic plates *** According to Appendix A, DIN 10508 - Temperatures for certain foodstuffs of animal origin that are sold loose or self-packaged in retail establishments

AMBIENT



10°C up to 20°C

IDEAL FOR:
+ sensitive pastries
+ chocolate

HOT



65°C up to 75°C

IDEAL FOR:
+ bottled food
(e.g. childcare)

HOT PREMIUM



65°C up to 85°C

IDEAL FOR:
+ bottled food
(e.g. healthcare sector)



Find detailed information on the ThermoCell range on our website.



TRANSPORT AND MENU BOXES

THE MENU BOXES - THE TRANSPORT CLASSIC FOR DISTRIBUTING INDIVIDUAL MENUS

The out-of-home delivery of meals has become an indispensable part of community catering. The thermohausser menu boxes ensure that your delicious menus arrive at the recipients' premises hygienically perfect, fresh and of excellent quality after transport and can be served directly. The boxes are ideal for the GoodBowl Trio.

The material EPP (foamed PP) is an extremely light but resistant material, naturally safe to use for food and easy to clean. The high insulation and minimal temperature loss over time make these boxes suitable for use between temperatures of around -40°C to +120°C. Boxes of the same dimensions can be stacked on top of each other during transport/storage.



ITEM NO.	VERSION
4100201020	Menu box, 2 x shallow / 1 x deep , outside dimensions 30.0 x 25.5 x 14.0 cm
4100201021	Menu box, 3 x shallow / 2 x deep , outside dimensions 30.0 x 25.5 x 17.5 cm
4100201022	Menu box, 6 x shallow / 4 x deep , outside dimensions 48.5 x 30.0 x 18.0 cm
4000249108	Menu box, 9 x shallow / 6 x deep , outside dimensions 63.0 x 30.0 x 20.5 cm
4000249118	Menu box, 12 x shallow / 9 x deep , outside dimensions 63.0 x 30.0 x 22.5 cm
4000249128	Menu box, 15 x shallow / 12 x deep , outside dimensions 63.0 x 30.0 x 27.5 cm

- + Material: EPP
- + Colour: black
- + Ideally suited for several menu trays
- + High insulating effect with minimal temperature loss
- + Ideal for use in a temperature range from -40 °C to +120 °C
- + Dishwasher safe
- + Sales unit: 1 piece





DINNER CHAMPION

THE PROVEN, HIGH-QUALITY REUSABLE SYSTEM FOR INDIVIDUAL MENUS

The delivery of prepared individual meals is playing an increasingly important role - for example in catering for the elderly at home or in institutions.

Dinner Champion is a clever, versatile distribution solution for individual menus. Dinner Champion ensures that hot and cold meals can be delivered in top quality and without any relevant temperature loss.

The EPP outer packaging is light, stable and highly insulating. The non-slip inner surface and the stable closing method ensure that everything stays where it is.

Inside the insulated packaging, the elegant porcelain dishes is ideally protected and tightly sealed with a matching silicone lid.

The beautiful menu plates made of high-quality porcelain are served directly from the insulated packaging - after all, you eat with your eyes.

All components of the Dinner Champion series can be easily cleaned in the dishwasher. The

porcelain can be used in the microwave, oven or fridge if required.

Dinner Champion is easy to handle and fulfils the applicable regulations for food safety and hygiene.

Depending on the size of the menu, you can choose between different Dinner Champion variants and combine them with the extensive range of accessories to create your own customised solution.



- + White porcelain dishes available in two different qualities
- + Various shapes and divisions available for maximum flexibility
- + The porcelain can be heated in the microwave or oven
- + Safe transport thanks to matching silicone lid
- + All components of the system are dishwasher-safe
- + Durable and therefore ideal for multiple use

PREMIUM PORCELAIN



ATTRACTIVE, VERSATILE AND PARTICULARLY BREAK-PROOF

The Dinner Champion premium porcelain from Seltmann Weiden is characterised by its variety of meal trays for various requirements. In addition to square dinner bowls, there are round plates in the style of classic tableware. A special hardened glaze ensures a reduced risk of breakage.

- + Material: white, high-quality premium porcelain from Seltmann Weiden
- + Outside dimensions cm (l x w): 23.5 x 17.5 resp. Ø 25
- + Special hardening glaze for a reduced risk of breakage
- + Dishwasher safe
- + Sales unit: 2 pieces



ITEM NO.	VERSION
4100202000	Meal tray square, 3/3 divided , usable height 4 cm, capacity 830ml
4100202001	Meal tray square, 1/2 divided , usable height 4 cm, capacity 850 ml
4100202002	Meal tray square, 2/3 : 1/3 divided , usable height 4 cm, capacity 850 ml
4100202003	Meal tray square, no division , usable height 4 cm, capacity 980 ml
4100202031	Meal tray square, deep, 1/2 divided , usable height 6 cm, capacity 1100 ml
4100202033	Meal tray square, deep, no division , usable height 6 cm, capacity 1200 ml
8300001774	Meal tray round, 2/3 : 1/3 divided , usable height 4 cm, capacity 800 ml
8300001775	Meal tray round, no division , usable height 4 cm, capacity 900 ml



- + Material: white, high-quality premium porcelain from Seltmann Weiden
- + Outside dimension cm (Ø): 11.7
- + Special hardening glaze for a reduced risk of breakage
- + Dishwasher safe
- + Sales unit: 6 pieces

ITEM NO.	VERSION
4100202004	Side dish round, no division , usable height 6 cm, capacity 300ml
8300012539	Side dish round, shallow, no division , usable height 3 cm, capacity 150 ml

THERMOHAUSER PORCELAIN

DINNER CHAMPION PORCELAIN IN THE USUAL THERMOHAUSER QUALITY - FOR THE BEST PRICE-PERFORMANCE RATIO.



8300063499



8300063500



8300063496

- + Material: white thermohausser quality porcelain
- + Outside dimensions cm (l x w): 23.5 x 17.5
- + Hardening glaze for a reduced risk of breakage
- + Dishwasher safe
- + Sales unit: 2 pieces



8300063501

ITEM NO.	VERSION
8300063501	Meal tray square, 3/3 divided , usable height 4 cm, capacity 830ml
8300063499	Meal tray square, 1/2 divided , usable height 4 cm, capacity 850 ml
8300063500	Meal tray square, 2/3 : 1/3 divided , usable height 4 cm, capacity 850 ml
8300063496	Meal tray square, no division , usable height 4 cm, capacity 980 ml

- + Material: white thermohausser quality porcelain
- + Outside dimension cm (Ø): 11,7
- + Hardening glaze for a reduced risk of breakage
- + Dishwasher safe
- + Sales unit: 6 pieces



ITEM NO.	VERSION
8300063497	Side dish round, no division , usable height 6 cm, capacity 300
8300063498	Side dish round, shallow, no division , usable height 3 cm, capacity 150 ml

MATCHING ACCESSORIES

THE COMPREHENSIVE DINNER CHAMPION ACCESSORIES FOR EVEN MORE SAFETY AND STRUCTURE FOR TRANSPORT AND DISTRIBUTION.

SILICONE LIDS

The tight-fitting silicone lids are a key component of the high system quality. They seal the porcelain dishes tightly and are nearly drip-proof to ensure clean and smooth transport.



ITEM NO.	VERSION
4100203000	Lid for meal tray square, blue , dimensions 23.5 x 17.5 x 1.5 cm
4100203001	Lid for meal tray square, red , dimensions 23.5 x 17.5 x 1.5 cm
4100203002	Lid for meal tray square, green , dimensions 23.5 x 17.5 x 1.5 cm
8300001776	Lid for meal tray, round, blue , dimensions Ø 25.0 x 1.5 cm
8300001777	Lid for meal tray, round, red , dimensions Ø 25.0 x 1.5 cm
4100203010	Lid for side dish, blue , dimensions Ø 11.7 x 1.5 cm
4100203011	Lid for side dish, red , dimensions Ø 11.7 x 1.5 cm
4100203012	Lid for side dish, green , dimensions Ø 11.7 x 1.5 cm
8300013946	Lid for side dish, transparent , dimensions Ø 11.7 x 1.5 cm

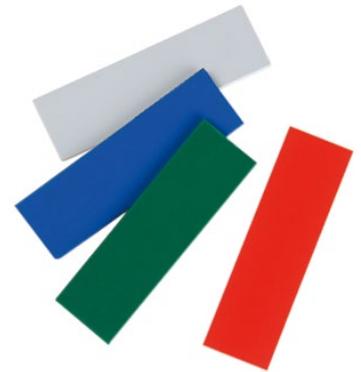
- + Material: silicone
- + Tight-fitting, durable, robust
- + Dishwasher safe
- + Temperature operating range: -40 °C up to +200 °C
- + Sales unit: 1 piece



COOLING / HEATING PADS

- + To actively support a constant temperature level
- + Temperature range: -20 °C up to +80 °C
- + Imprint: abrasion-resistant, food-safe
- + Sales unit: 6 pieces

ITEM NO.	VERSION
8300013945	Cooling / heating pad , reusable, dimensions Ø 12 cm
4100204000	Labeling spatula, blue , dimensions 9.0 x 2.7 cm
4100204001	Labeling spatula, red , dimensions 9.0 x 2.7 cm
4100204002	Labeling spatula, green , dimensions 9.0 x 2.7 cm
4100204003	Labeling spatula, grey , dimensions 9.0 x 2.7 cm



LABELING SPATULAS

- + Material: PE
- + Ideal for transparent container management with the help of colour coding
- + Sales unit: 1 piece



GOOD TO KNOW

Our colour spatulas not only offer a marking option - use them to open our Dinner Champion boxes!

EPP PACKAGING

THE EPP INSULATED PACKAGING PROVIDES MAXIMUM PROTECTION FOR THE PORCELAIN AND THE FOOD. THEY ARE LIGHTWEIGHT, STABLE AND HIGHLY THERMALLY INSULATING. THE NON-SLIP INNER SURFACE ENSURES FOR SAFE TRANSPORT.

DINNER CHAMPION I
practical basic model



DINNER CHAMPION LIGHT
starter's model for complete menus



DINNER CHAMPION II
standard model for complete menus



DINNER CHAMPION III
premium high-class model for
extensive menus



DINNER CHAMPION RUND
elegant model for complete menus



- + Material: EPP
- + Simple equipping
- + Secure transport
- + Serving food comfortably
- + Dishwasher safe
- + Sales unit: 1 piece

ITEM NO.	VERSION
4100201001	Dinner Champion I , 1 meal tray square, outside dimensions 29.0 x 24.0 x 10.5 cm
8300014666	Dinner Champion Light , 1 meal tray square, 2 side dishes, outside dimensions 39.0 x 32.0 x 11.0 cm
4100201003	Dinner Champion II , 1 meal tray square, 2 side dishes, with cutlery box, outside dimensions 43,0 x 32,5 x 11,5 cm
4100201006	Dinner Champion II , 1 meal tray square, 2 side dishes, without cutlery box, outside dimensions 38.0 x 32.5 x 11.5 cm
4100201008	Dinner Champion III , 1 meal tray square, 4 side dishes, outside dimensions 46.0 x 37.0 x 11.5 cm
8300001773	Dinner Champion round , 1 meal tray round, 3 side dishes, outside dimensions 47.5 x 39.5 x 13.0 cm



GOOD TO KNOW

The thermohauser menu boxes (p. 14):
The perfect match when several recipients in close proximity need to be supplied with menus.

GASTRONORM CONTAINERS

GASTRONORM CONTAINERS, THE CLASSIC FOR PREPARATION, TRANSPORT AND SERVING

GN containers are used in almost all areas of communal catering. All thermohäuser GN containers are made of the best quality 18/10 stainless steel and, thanks to the material thickness, are extremely robust. They can be stacked inside each other to save space and their practical stacking notches make it easy to take stacked containers apart.



STAINLESS STEEL GN CONTAINER

- + Material: 18/10 (rustproof and tasteless)
- + High-quality and robust for many years of use
- + Heat resistance GN containers: +250 °C
- + Produced according to the German DIN 66075 and European standard EN 631
- + Easy cleaning
- + Dishwasher safe

CONTAINER VARIETY

Our range includes GN containers in many different sizes - with and without handles.



LIDS

The lids, which are heat-resistant up to a maximum of +180 °C, are available with (ideal for soups or sauces) or without a silicone seal.

ITEM NO.	COLOUR	VERSION
8300010537	●	Container GN 1/1, depth 65 mm, capacity 7.4 litres
8300010221	●	Container GN 1/1, depth 100 mm, capacity 12, litres
8300010504	●	Container GN 1/1, depth 150 mm, capacity 18 litres
8300010503	●	Container GN 1/1, depth 200 mm, capacity 25 litres
8300010225	●	Lid for GN 1/1 container, with silicone seal

BEST
STAINLESS
STEEL
QUALITY



THERMO TOWER

FRESHNESS NEXT LEVEL. A NEW GENERATION OF COMPACT FOOD TRANSPORTATION TROLLEYS. POWERFUL IN HANDLING, COMFORT AND SAFETY.

The Thermo Tower food transport trolleys help to store and transport prepared hot or cold food. They have 270° swivelling doors for convenient loading and unloading. The castors are easy to move on different floors and ensure comfortable and safe handling. A removable joint seal and the built-in drain improve hygiene and help to comply with applicable HACCP guidelines.

An analogue and digital thermometer for reading the internal temperature and a touch display for entering the temperature ensure that the food is kept at the right temperature. The shortened heating and cooling time ensures flexible application options.

Storage, keeping warm, keeping cool or the combination of keeping warm/cool, each in two different sizes - there is a suitable Thermo Tower for every application.



ALL VERSIONS:

- + Material: stainless steel 18/10
- + Safe and space saving with a 270°swiveling door with magnet for fixing
- + All around damping bumpers made of high quality polyamide
- + Quick-locking device for easy opening and closing with one hand (additional security sealing possible)
- + Optimal cleaning: slightly inclined inner floor, removable joint sealing
- + Power cable perfectly placed on the back of the device
- + Safe additional storage on the top

THERMO TOWER HOT

- + Heating up with empty compartment in just 10 minutes
- + Heating capacity: +30 °C up to +90 °C
- + Connection: 220-240V 50/60Hz
- + Power: 965 W
- + Variably adjustable
- + Digital and analogue thermometer to check the internal temperature
- + Touch display for even easier temperature input



THERMO TOWER COLD

- + Circulating air cooling for quick and uniform refrigeration
- + Cooling capacity: +2 °C up to +10 °C
- + Connection: 220-240V 50/60Hz
- + Power: 350 W (14 models) / 500 W (20 models)
- + Digital and analogue thermometer to check the internal temperature
- + Touch display for even easier temperature input



THERMO TOWER NEUTRAL

- + Without cooling or heating function
- + Variably adjustable
- + Convenient and safe food transport



The beading in the interior of the Thermo Tower is specially adapted to the transport of GN containers.

HOT, COLD & NEUTRAL:

+ 144 models:

3 x GN 1/1, 20 cm + 2 x GN 1/1, 4 cm

+ 200 models:

5 x GN 1/1, 20 cm

KOMBI:

+ 95+55 models:

2 x GN 1/1, 20 cm + 1 x GN 1/1, 4 cm;

1 x GN 1/1, 20 cm + 1 x GN 1/1, 4 cm

+ 95+95 models:

3 x GN 1/1, 10 cm + 1 x GN 1/1, 20 cm;

3 x GN 1/1, 10 cm + 1 x GN 1/1, 20 cm



THERMO TOWER COMBI

- + Two completely separate compartments for simultaneous transport of hot and chilled food
- + Keeping warm and cool in one device
- + Heating capacity: +30 °C up to +90 °C
- + Cooling capacity: +2 °C up to +10 °C
- + Connection: 220-240V 50/60Hz
- + Power: 1.300 W
- + Digital and analogue thermometer to check the internal temperature
- + Touch display for even easier temperature input



GOOD TO KNOW

The Thermo Tower Combi is the dual solution for keeping warm and cool at the same time. The new circulating air heating and cooling guarantee even temperature distribution and stable temperature maintenance even during longer transport and standing times.

ITEM NO.	VERSION
8300053934	Thermo Tower Hot 144/14 , 14 inserts, outside dimensions 53.5 x 79.7 x 129.5 cm, capacity 144 litres
8300053937	Thermo Tower Hot 200/20 , 20 inserts, outside dimensions 53.5 x 79.7 x 162.3 cm, capacity 200 litres
8300053933	Thermo Tower Cold 144/14 , 14 inserts, outside dimensions 53.5 x 79.7 x 145.3 cm, capacity 144 litres
8300053936	Thermo Tower Cold 200/20 , 20 inserts, outside dimensions 59.2 x 79.7 x 178.3 cm, capacity 200 litres
8300053935	Thermo Tower Neutral 144/14 , 14 inserts, outside dimensions 53.5 x 79.7 x 129.3 cm, capacity 144 litres
8300053938	Thermo Tower Neutral 200/20 , 20 inserts, outside dimensions 59.2 x 79.7 x 162.3 cm, capacity 200 litres
8300053926	Thermo Tower Combi 95+55/9+5 , 9+5 inserts, outside dimensions 59.0 x 79.5 x 156.0 cm, capacity 95+55 litres
8300062258	Thermo Tower Combi 95+95/9+9 , 9+9 inserts, outside dimensions 59.0 x 79.5 x 181.0 cm, capacity 95+95 litres

**YOU STILL HAVE QUESTIONS?
WE WOULD BE DELIGHTED TO HELP!**

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