



Tablotherm Insulated Trays

- Easy individual mobile distribution system.
- Transport and serve hot and cold food at the safe temperature.
- One piece, seamless double-wall polypropylene construction with foam insulation.
- Break-resistant porcelain, secured in the bottom half of the tray, so that the food can be served in the ergonomically correct manner on one level.
- Light gray polypropylene lid with integrated rubber seal prevent soups and sauces from spilling or running together.
- Heat retention: 63°C for 60 minutes.
- For optimum heat retention, use Cambro's pellet under the hot plate to retain serving temperature of 64.1°C after 2 hours with the ITPD3753 and 65.4°C with the ITPD3253 after 2 hours.
- Bottom half tray has four rubber feet to prevent the tray from sliding away when eating.
- Available in two sizes. Gastronorm and Euronorm dimensions.
- Stackable for easy transportation and storage.
- Dishwasher safe up to 120°C.
- Best use: Warm food plates to +80/90°C before filling them with hot food that is at about 85°C.

Colors

-  Two Tone Green
-  Two Tone Gray



Product	Case Pack Ea.	Dimensions (LxWxH)
ITPD3753	1	53 x 37 x 10,5 cm
ITPD3253	1	48 x 32,5 x 10,5 cm
IT3753	1	53 x 37 x 10,5 cm
IT3253	12	48 x 32,5 x 10,5 cm

