

DUNIFORM®

Smarter in-house packaging
Full assortment 2026

DUNIFORM®
40 YEARS OF SUCCESS

For over 40 years, the Duniform® concept has set the standard for simple, smart and hygienic in-house packaging. Over that time, it has helped to drive success for many leading hotels, restaurants, food producers, caterers, and retailers.

Back in 1977 the concept was much less comprehensive. Since then, built on the idea that good food deserves good packaging, it has consistently grown in popularity and scale. Today, while it has expanded to match our customers' needs, it still offers the same core benefits:

1. **One-stop-shop convenience:** Get everything from machines to transport solutions from one supplier – and it's all designed to work together.
2. **Simplicity in design:** Streamline preparation, transport and service – and ensure a rewarding customer experience.
3. **Grows with your business:** Design a Duniform® solution around the needs of your business, whatever its size, which you can tailor to changing needs.
4. **Confidence-inspiring quality:** Stand out with Duniform® machines, trays, films which combine top-quality materials and design excellence.
5. **Top-quality service:** Relax with excellent local support for the lifetime of your solution.
6. **Value creation opportunities:** Offer products that you couldn't before, extend the shelf-life of your food and stimulate impulse purchases.
7. **Optimal presentation and food safety:** Maximise hygiene and present your culinary creations in their best possible light.



GROWS WITH YOUR BUSINESS

Designed for simplicity and versatility, Duniform® evolves to match your needs, as and when they change. For example, if the number of your customers grows, you can easily switch from a manual to semi-automatic machine. You also get top-quality local support, which even includes training, so you can maximise the value of your investment.



"Everything in the Duniform® concept is designed to work together. So, compared to using separate suppliers, it makes life much easier."

STANDARD SIZES, STANDOUT STYLE

Duniform® trays come in elegant ‘straight to the table’ formats to suit all types of frozen, chilled and warm food. They also offer a wide variety of GN compartment sizes, giving you full control over volumes, costs and end-user experience. The icing on the cake? They are designed for convenient stackability and transport too.



MATERIALS THAT MAKE THE RIGHT IMPRESSION

Different materials suit different foods. Mindful of this, we offer a full selection for hot, cold and microwaveable cuisine, selection of renewable materials, including wood fiber, cardboard, and bioplastics and recycled materials, particularly PET (RPET). All top-quality, these accentuate the appeal of food and deliver excellent performance. But which one is best for your business? Our team is standing by to provide guidance.



LABELS THAT MATTER

When browsing our assortment, keep an eye out for different environmental and quality certifications. Other certifications also shed light on how to dispose the product in a responsible way after use.

OK COMPOST HOME
The OK Compost HOME label and the DIN-Geprüft Home Compostable label indicate that the product can be composted at home, for instance by putting it on the compost heap in your garden.

OK COMPOST industrial
The OK Compost INDUSTRIAL label and the Seedling label indicate that the product is suitable for industrial composting and meets the stringent requirements of the European standard EN 13432.

THE FOREST STEWARDSHIP COUNCIL™ (FSC™)
Ensures that the product is made of wood from forests managed in an environmentally appropriate, socially beneficial and economically viable manner.

MATERIALS GUIDE

Different materials suit different needs. This guide will help you to make the right choice for your business*.

Symbol	Name	Temperature*	Descrption of material	Recycling/Disposal
	Bio plastic	-20°C to +120°C	Bioplastic from sugar and natural waxes	Recycle as Plastics
	RPET	-40°C to +70°C	80-100% recycled PET	Recycle as Plastics
	ALU	-40°C to +250°C	Aluminium	Recycle as Metal
	APET	-40°C to +70°C	Virgin plastic (amorphous polyethylene terephthalate)	Recycle as Plastics
	Cardboard	-20°C to +100°C	Cardboard from forest fiber	Recycle as Paper/Carton
	CPET	-40°C to +220°C	0-70% recycled PET (Crystalline polyethylene terephthalate)	Recycle as Plastics
	HDPE	-4°C to +100°C	Virgin plastic (High-density polyethylene)	Recycle as Plastics
	LDPE	-4°C to +100°C	Virgin plastic (Low-density polyethylene)	Recycle as Plastics
	Mineral plastic	-20°C to +120°C	Virgin plastic (Polypropylene with chalk or talcum)	Recycle as Plastics
	PP	-20°C to +120°C	Virgin plastic (Polypropylene)	Recycle as Plastics
	EPP	-20°C to +120°C	Virgin plastic (Expanded polystyrene)	Recycle as Plastics

*Check specific temperature and time recommendation in catalogue.

SYMBOLS GUIDE

The products in our range have a variety of quality and environmental labels.
Here you can find out what they mean.

LEAK PROOF — Leak resistant.

MICRO — Microwave safe.

ANTI FOG — Lid or sealing film does not mist up.

TEAR OFF — Hinged lid tears off easily.

STACKABLE — Designed for optimal stackability.

OVEN — Oven safe.

SEALABLE — Can be sealed by a Duniform® machine.

CUSTOM — Can be customised with a logo, design or message.

INSULATE — Excellent insulation properties.

RECYCLED — Made from recycled content



FILMS THAT PROMOTE YOUR BUSINESS

If you want to make your food look delicious, encourage impulse purchases and ensure a leak-free, secure fit, Duniform® films tick the boxes. You can choose between Biobased, Mono PP, Mono PET and Universal films. These are crystal-clear and can be specified to prevent fogging. Even better, we can personalise them for your business – making your packaging a powerful promotional tool.



"In today's globalised world, there is a growing demand for individualisation. Customising films offers a simple, cost-effective way to meet this need – and build your brand. Our customisation team can organise this for you."

FIRST-CLASS TRANSPORT SOLUTIONS

From your customers' perspective, your food is only as good as the condition it arrives in. With the Duniform® transport solutions – thermo-bags and boxes, temperature control equipment and trolleys – you can make sure it arrives in tip-top condition. What's more, you can work smarter too by simplifying preparation, loading and delivery.



"Our transport solutions let you pack, stack and deliver with total efficiency. They also help to ensure that your dishes arrive looking as tasty as when they left the kitchen."

END-TO-END SERVICE SUPPORT AND TRAINING

Choose Duniform® and you get top-quality support for the lifetime of your solution. This enables you to consistently maximise its value and receive speedy, local technical assistance. Right behind you every step of the way, we even offer staff training for the more sophisticated machines.



"We are dedicated to providing service that's a cut above. For instance, our service agents always have a stock of spare parts available to provide the speediest possible service."

The Duniform® one-stop shop concept has set the standard for simple, smart in-house packaging. Over time, it has helped to drive success for many leading hotels, restaurants, food producers, caterers, and retailers.

Unlike off-the-shelf solutions
Different to many alternatives, all Duniform® products are designed to work together. That means you get optimal convenience and your customers get a consistently great experience. What's more there are no complicated ordering hassles.

Market-leading materials
The Duniform® concept includes many innovative materials, such as fibre based, bioplastic and recycled materials. These not only offer top-level performance and practicality; they also send an attractive message about your business to your customers.

Tailored to your business needs
Another big advantage of the Duniform® concept is the way it matches – and grows with – your business. With such a wide choice of machines, materials and trays available you can always get exactly the right solution for your needs.

A flexible finishing touch
The sealing films for Duniform® can be customised for an added personal touch. Now we even offer profile printed stickers & sleeves that enable you to promote your brand on-the-go.



A WORD FROM OUR CLIENTS



"The design is important to me and my customers. So are sustainable materials and the smart filling functionality."

- Mathias Pilblad,
Meatballs for the People



"Duniform® trays have a quality look and feel. Our guests definitely appreciate them."

- Manh Phan Hien,
owner of Zen Thai



"Duniform® bioplastic trays are a very good choice for us. They allow us to increase the number of sustainable products we use."

- Magnus Lingvärn,
Head chef at the Mathildenborg kitchen



TAKE AWAY FIBRE TRAYS

TAKE AWAY FIBRE & SIDE DISH FIBRE

- Made from renewable material
- No added PFAS
- Water & grease resistant
- MAP applicable with PE/EVOH coating

Material: PE/EVOH coated bagasse -20°C to +100°C, hot fill & microwarmable.
Temp (Time): +100°C (15 min), +70°C (4h), Chilled <16 days, MW<5 min



No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	205973	Take-Away Fibre	1	Natural	150020	250x159x43	1120	1x225
2	205974	Take-Away Fibre	2	Natural	150021	250x159x45	625/360	1x225
3	205975	Take-Away Fibre	3	Natural	150022	250x159x48	540/340/180	1x225
4	205976	Take-Away Fibre Lid	-	Natural	-	256x165x19	-	1x225
5	205979	Side Dish Fibre	1	Natural	140152 (2 cav.)	140x116x37	330	1x340
6	205980	Side Dish Fibre	1	Natural	140152 (2 cav.)	256x116x55	440	1x320


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* No. 1 DF15/DF25 cassette, 165911 (2 cav.), also available * No. 2 DF15/DF25 cassette, 182975 (2 cav.), also available
* No. 3 DF15/DF25 cassette, 173050 (2 cav.), also available * No. 4,5 DF15/DF25 cassette, 152411 (4 cav.), also available

HMR FIBRE

- Made from renewable material
- No added PFAS
- Water & grease resistant
- MAP applicable with PE/EVOH coating

Material: PE/EVOH coated bagasse -20°C to +100°C, hot fill & microwarmable.
Temp (Time): +100°C (15 min), +70°C (4h), Chilled <16 days, MW<5 min



No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	200912	HRM Fibre/PE Tray	1	Natural	140156	215x148x40	820	320
2	200913	HRM Fibre/PE Tray	1	Natural	140156	215x148x50	1000	320
3	205977	HRM Fibre/PE Tray	1	Natural	140156	215x148x70	1300	300
4	205978	HRM Fibre/PE Tray	2	Natural	140155	215x148x50	400/500	320
5	199198	HMR Fibre Lid	-	Natural	-	222x155x21	-	320



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* No. 1–3 DF15/DF25 cassette, 152415 (2 cav.), also available * No. 4 DF15/DF25 cassette, 172698 (2 cav.), also available



MENU FIBRE TRAYS

- European sourced wood fibre
- Industrially compostable
- Sealable with biobased sealing film

Material: PBS/PLA coated wood fibre -20°C to +150°C
Temp (Time): 150°C<45min,
Micro (900W)<3min, -20° (unlimited)

No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	209249	Menu Fibre Tray	1	Natural	140162	227x178x45	1300	1x180
2	209257	Menu Fibre Tray	2	Natural	192176	227x178x45	640/465	1x174
3	209258	Menu Fibre Tray	3	Natural	192177	227x178x45	190/250/500	1x168
4	196584	1/2 GN Fibre Tray	1	Natural	141550 (DF15/25)	325x265x52	3020	1x140


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* No. 1 DF15/25 cassette, 153432 (2 cav.), also available * No. 2 DF15/25 cassette, 198098 (2 cav.), also available
* No. 3 DF15/25 cassette, 198099 (2 cav.), also available

SEALING FILM FOR FIBRE TRAYS

- Compostable
- Biobased

Cooking temp. max: 220°C (60min)

No.	Article	Description	Sealing temp.	Thickness (µm)	Size (mm x m)	Qty/Cart.
1	196585	Bio sealing film	110-140°C	30	185x400	1x1
2	196586	Bio sealing film	110-140°C	30	272x400	1x1


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MENU FIBRE TRAYS



FORUM CARDBOARD/PE TRAYS

FORUM CARDBOARD/PE TRAYS

- Made from renewable FSC™ certified material
- 85% less plastic
- Made in Europe
- Easy recycling
- Figure cutting and MAP available on larger machines

Material: Cardboard/PE -20°C to +100°C, hot fill & microwarmable.
Temp (Time): +100°C (15 min), +70°C (4h), Chilled <16 days, MW<5 min

No.	Article	Description	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	211453	Forum Tray	Printed	197433	187x137x50	785	1x416
2	211450	Forum Tray	Printed	192162	178x165x45	918	1x312
3	211451	Forum Tray	Printed	192162	178x165x59	1114	1x288
4	211452	Forum Tray	Printed	140162	227x178x40	1200	1x240


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* No. 2-3 DF15/DF25 cassette, 194470 (2 cav.), also available * No. 4 DF15/25 cassette, 153432 (2 cav.), also available

CARDBOARD/PET MENU TRAYS

- High temperature resistance
- Combine with PET or universal sealing film

Material: Cardboard/PET -20°C to +220°C
Temp (Time): +220°C (1h), +70°C (2h), -20°C (unlimited)

No.	Article	Description	Colour	Cassette DF10/20	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	202289	Cardboard Tray	White	140162*	227x177x40	1000	1x540
2	202290	Cardboard Tray	White	140163/187026 (vert.)	186x136x35	550	1x480
3	202291	Cardboard Tray	White	140163/187026 (vert.)	186x136x45	720	1x400


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* No. 1 DF 15/DF25 cassette, 153432 (2 cav.) also available

RONDA

- Certified industrially compostable
- Made from renewable FSC™ material
- Biobased lamination
- Water & grease resistant
- Sealable with biobased or universal sealing film

Material: Paperboard/PLA max +100°C

No.	Article	Description	Colour	Size LxWxH (mm)	Volume (ml)	Qty/Cart.	Cassette
1	196018	Bowl Short	Brown	90x90x62	240	16x25	191377 DF5, 209674 DF10/20 (2 cav.)
2	196019	Bowl Short	White	90x90x62	240	16x25	191377 DF5, 209674 DF10/20 (2 cav.)
3	196020	Bowl Short	Brown	90x90x84	360	16x25	191377 DF5, 209674 DF10/20 (2 cav.)
4	196021	Bowl Short	White	90x90x84	360	16x25	191377 DF5, 209674 DF10/20 (2 cav.)
5	196010	Bowl Wide	Brown	150x150x45	500	5x50	209670 DF10/20, 209671 DF15/25 (2 cav.)
6	196011	Bowl Wide	Brown	150x150x60	700	5x50	209670 DF10/20, 209671 DF15/25 (2 cav.)
7	197179	Bowl Wide	White	150x150x60	700	5x50	209670 DF10/20, 209671 DF15/25 (2 cav.)
8	196013	Bowl Wide+	Brown	184x184x49	900	6x50	209672 DF15/25
9	196014	Bowl Wide+	Brown	184x184x66	1300	12x25	209672 DF15/25
10	197181	Bowl Wide+	White	184x184x66	1300	12x25	209672 DF15/25
11	197183	Bowl Slim	Brown	117x117x183	350	15x35	209673 DF10/20 (2 cav.)
12	197185	Bowl Slim	Brown	117x117x74	550	15x35	209673 DF10/20 (2 cav.)



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RONDA BOWLS



BRICK TRAYS

BRICK

- Certified industrially compostable
- Made from renewable FSC™ material
- Biobased lamination
- Water & grease resistant
- Sealable with biobased or universal sealing film

Material: Paperboard/PLA max +100°C

No.	Article	Description	Comp	Colour	Cassette DF10/20	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	199178	Brick box Mini	1	Kraft	201434	108x80x33	150	50x12
2	199179	Brick box Mini	1	Kraft	201434	108x80x50	250	60x10
3	199180	Brick box Medium	1	Kraft	201435	171x120x43	500	50x6
4	199181	Brick box Medium	1	Kraft	201435	171x120x57	750	50x6
5	204889	Brick box Medium	2	Kraft	201435	171x120x57	250/250	50x6
6	199182	Brick box Medium	1	Kraft	201435	171x120x77	1000	50x6
7	199183	Brick box Large	1	Kraft	201436	168x168x65	1200	40x4


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BRICK LIDS

- Paperboard lids compostable and made from renewable FSC™ certified material
- RPET lids made from 100% recycled material
- Antifog feature on RPET lid to prevent condensation, ensuring perfect clarity
- Excellent stackability

Material: RPET -40°C to +70°C
Material: Paperboard max +100°C

No.	Article	Description	Colour	Size LxWxH (mm)	Qty/Cart.
1	199185	Brick lid Mini	Transparent	113x86x11	50x12
2	199184	Brick lid Medium	Kraft	170x117x17	25x6
3	199186	Brick lid Medium	Transparent	174x124x15	50x6
4	199187	Brick lid Large	Transparent	175x175x15	40x8


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RPET SANDWICH TRAY

- Made from 85% recycled material
- Fully seal sandwiches to extend shelf life
- Maximise hygiene and appeal of food
- Map applicable with more sophisticated Duniform®® machines

Material: RPET max +70°C

No.	Article	Description	Comp	Colour	Material	Cassette	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	201112	Sandwich Tray	1	Transparent	RPET	186166 DF10 (2 cav.), 186165 DF15/25 (3 cav.)	181x96x85	570	1x1000



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POLARDELI

- Made from recycled PET
- Tamper-proof closing with Duniform®® sealing
- Prolonged shelf life
- Matching stackable lids
- Up to 100% RPET

Material: RPET -40 °C to +70 °C

No.	Article	Description	Cassette	Sealing film	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	187030	Polardeli Mini	187027 DF10/20 (4 cavities) 187037 DF15/25 (6 cavities)	162800	102x80x24	100	1x720
2	187031	Polardeli Petit	187028 DF10/20 (1 cavities) 187036 DF15/25 (2 cavities)	162800	175x115x29	300	1x780
3	187033	Polardeli Grand	187028 DF10/20 (1 cavities) 187036 DF15/25 (2 cavities)	162800	175x115x69	750	1x450
4	187034	Polardeli Lid Mini	-	-	108x86x18	-	1x630
5	187035	Polardeli Lid	-	-	181x121x18	-	1x625



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APET BAGUETTE TRAY

Material: APET -40°C to +70°C
Temp (Time): +70°C (2h), +40°C (10days), -40°C (unlimited)

No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	112060	Baguette Tray	1	Transparent	140157	260x110x68	1150	5x70



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* DF15/DF25 cassette, 152414 (3 cav.), also available

CPET MENU TRAYS

Material: CPET -40°C to +220°C.
Temp (Time): +220°C (2h), +40°C (10days), -40°C (unlimited)



No.	Article	Description	Comp	Colour	Cassette	Size LxWxH (mm)	Volume (ml)	Qty/Cart.
1	115495	Menu Tray	1	Black	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x34	960	1x300
2	122018	Menu Tray	1	Black	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x43	1200	1x300
3	153414	Menu Tray	1	Black	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x54	1500	1x270
4	151305	Menu Tray	2	Black	140160 DF10/20, 153433 DF15/25 (2 cav.)	225x175x35	515/370	1x250
5	115505	Menu Tray	2	Black	140160 DF10/20, 153433 DF15/25 (2 cav.)	225x175x43	655/455	1x300
6	151307	Menu Tray	3	Black	140158 DF10/20, 152440 DF15/25 (2 cav.)	225x175x34	430/225/165	1x250
7	115506	Menu Tray	3	Black	140158 DF10/20, 152440 DF15/25 (2 cav.)	225x175x43	525/275/205	1x300
8	115494	Menu Tray	1	White	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x34	960	1x300
9	115503	Menu Tray	1	White	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x43	1200	1x300
10	153422	Menu Tray	1	White	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x54	1500	1x270
11	151306	Menu Tray	2	White	140160 DF10/20, 153433 DF15/25 (2 cav.)	225x175x35	515/370	1x250
12	115504	Menu Tray	2	White	140160 DF10/20, 153433 DF15/25 (2 cav.)	225x175x43	655/455	1x300
13	132346	Menu Tray	3	White	140158 DF10/20, 152440 DF15/25 (2 cav.)	225x175x43	525/275/205	1x300
14	203849	Menu Tray	1	Green	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x43	1200	1x300
15	206689	Menu Tray	2	Green	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x34	532/347	1x300
16	205249	Menu Tray	2	Green	140162 DF10/20, 153432 DF15/25 (2 cav.)	225x175x43	656/424	1x300
17	203850	Menu Tray	3	Green	140158 DF10/20, 152440 DF15/25 (2 cav.)	225x175x43	525/275/205	1x300



















PP LID FOR CPET MENU TRAYS

Material: PP -20°C to +100°C.
Temp (Time): +100°C <120min, +70°C <120min, +40°C <10days

No.	Article	Description	Colour	Size LxWxH (mm)	Qty/Cart.
1	196780	Lid for CPET Menu Trays	Transparent	232x182x17	1x210

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CPET SMALL PORTION TRAYS



Material: CPET -40°C to +220°C
Temp (Time): +220°C (2h), +40°C (10days), -40°C (unlimited)

No.	Article	Description	Colour	Cassette DF10/20	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	157356	Small Portion Tray	Black	182540 (2 cav.)	160x103x35	370	1x750
2	115483	Small Portion Tray	Black	140249 (2 cav.)	171x127x35	510	1x900
3	115482	Small Portion Tray	White	140249 (2 cav.)	171x127x35	510	1x900
4	204030	Small Portion Tray	Green	140249 (2 cav.)	171x127x35	510	1x900
5	148217	Small Portion Tray	Black	140249 (2 cav.)	171x127x50	670	1x840
6	151375	Small Portion Tray	Black	140163/187026 (long)	187x137x40	700	1x480
7	159111	PP Lid for 151375	Transparent	-	190x138x14	-	1x480
8	115491	Small Portion Tray	White	140164*	188x119x54	760	1x480
9	198043	Small Portion Tray	White	140249 (2 cav.)	171x127x50	670	1x840



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* No. 8 DF10/20 cassette, 140169 (2 cav.), also available

PP/MINERAL DUNIFORM® PEARL

- Fits Duniform® machines DF15/25, DF32F to DF44*
- Choice of lids or sealing films
- Personalisable sealing films
- Precise cut around edge when sealed

Material: PP/MIN -20°C to +120°C
Temp (Time): +120°C (1h), +70°C (4h), +40°C (10 days), -20°C (unlimited)

No.	Article	Description	Comp	Colour	Cassette DF15/25**	Size ØxH (mm)	Vol (ml)	Qty/Cart.
1	176398	Pearl M1	1	Black	182654 (1 cav.)	Ø220x42	990	1x320
2	176397	Pearl M2	2	Black	182654 (1 cav.)	Ø220x42	525/350	1x300
3	176396	Pearl L1	1	Black	182653 (1 cav.)	Ø250x42	1390	1x350
4	176395	Pearl L2	2	Black	182653 (1 cav.)	Ø250x42	750/490	1x300
5	176394	Pearl L3	3	Black	182653 (1 cav.)	Ø250x42	590/370/238	1x300
6	176399	Lid for 176398/176397	-	Transparent	-	Ø257	–	1x220
7	176400	Lid for 176396/176395/176394	-	Transparent	-	Ø289	–	1x240


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* With figure cutting
** Only outer rim will be sealed



PP/MINERAL TAKE-AWAY TRAYS

Material: PP -20°C to +120°C
PP/MIN: -20°C to +120°C
Temp (Time): +120°C (1h), +70°C (4h), +40°C (10days), -20°C (unlimited)



No.	Article	Description	Comp	Colour	Cassette DF10/20*	Material	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	161149	Take-Away Tray	1	Black	150020	PP/MIN	250x159x43	1100	1x246
2	155054	Take-Away Tray	1	White	150020	PP	250x159x43	1100	1x246
3	198429	Take-Away Tray	1	Transparent	150020	PP	250x159x43	1100	1x246
4	154063	Take-Away Tray	1	Black	150020	PP	250x159x55	1400	1x228
5	154486	Take-Away Tray	1	White	150020	PP	250x159x55	1400	1x228
6	154064	Take-Away Tray	1	Black	150020	PP	250x159x70	1750	1x220
7	154487	Take-Away Tray	1	White	150020	PP	250x159x70	1750	1x220
8	161150	Take-Away Tray	2	Black	150021	PP/MIN	250x159x45	700/400	1x246
9	155055	Take-Away Tray	2	White	150021	PP	250x159x45	700/400	1x246
10	198430	Take-Away Tray	2	Transparent	150021	PP	250x159x45	700/400	1x246
11	161151	Take-Away Tray	3	Black	150022	PP/MIN	250x159x48	550/350/200	1x246
12	155056	Take-Away Tray	3	White	150022	PP	250x159x48	550/350/200	1x246
13	198431	Take-Away Tray	3	Transparent	150022	PP	250x159x48	550/350/200	1x246
14	154755	Take-Away Tray	5	Black	155621	PP	250x159x46	85/115/180/270/290	1x240
15	161164	Small Take-Away Tray	1	Black	161171	PP/MIN	215x148x41	900	1x336
16	161165	Small Take-Away Tray	2	Black	161172	PP/MIN	215x148x47	500/400	1x332



* No. 1–7 DF15/DF25 cassette, 165911 (2 cav.) also available * No. 8–10 DF15/DF25 cassette, 182975 (2 cav.) also available
* No. 11–13 DF15/DF25 cassette, 173050 (2 cav.) also available * No. 15 DF15/DF25 cassette, 165913 (2 cav.) also available
* No. 16 DF15/DF25 cassette, 173051 (2 cav.) also available

APET LID FOR TAKE-AWAY TRAYS

Material: APET -40°C to +70°C
Temp (Time): +70°C (2h), +40°C (10days), -40°C (unlimited)

No.	Article	Description	Colour	Size LxWxH (mm)	Qty/Cart.
1	155620	Lid for Take-Away Trays	Transparent	256x163x12	1x246


NEW
PP HMR TRAYS

PP HMR TRAYS

Material: PP -20°C to +120°C
Temp (Time): +120°C (1h), +100°C (2h), +70°C (2h),+40°C (10days), -20°C (unlimited)

No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	171000	HMR Tray	1	Black	140156	215x148x40	840	1x328
2	171001	HMR Tray	1	White	140156	215x148x40	840	1x328
3	196520	HMR Tray	1	Transparent	140156	215x148x40	840	1x328
4	171002	HMR Tray	1	Black	140156	215x148x50	1035	1x312
5	171003	HMR Tray	1	White	140156	215x148x50	1035	1x312
6	196519	HMR Tray	1	Transparent	140156	215x148x50	1035	1x312
7	171004	HMR Tray	1	Black	140156	215x148x70	1395	1x232
8	199351	HMR Tray	1	Transparent	140156	215x148x70	1395	1x232
9	171005	HMR Tray	2	Black	140155	215x148x50	540/400	1x312
10	171006	HMR Tray	2	White	140155	215x148x50	540/400	1x312
11	199349	HMR Tray	2	Transparent	140155	215x148x50	540/400	1x312
12	208806	HMR Tray	1	Transparent	140156	215x148x17	370	1x420


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* No. 1–8 DF15/DF25 cassette, 152415 (2 cav.), also available
* No. 9-11 DF15/DF25 cassette, 172698 (2 cav.), also available

APET LID FOR HMR TRAYS

Material: APET -40°C to +70°C
Temp (Time): +70°C (2h), +40°C (10days), -40°C (unlimited)

No.	Article	Description	Colour	Size LxWxH (mm)	Qty/Cart.
1	175050	Lid for HMR Trays	Transparent	221x154x14	1x312


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PP CATER LINE TRAYS

Material: PP -20°C to +120°C
Temp (Time): +120°C (1h), +100°C (2h), +70°C (4h),
+40°C (10days), -20°C (unlimited)

No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	162146	Cater Line Tray	1	Black	140162	227x178x32	920	1x216
2	159179	Cater Line Tray	1	White	140162	227x178x32	920	1x216
3	162150	Cater Line Tray	1	Black	140162	227x178x40	1115	1x216
4	162153	Cater Line Tray	1	White	140162	227x178x40	1115	1x216
5	199188	Cater Line Tray	1	Transparent	140162	227x178x40	1115	1x216
6	160063	Cater Line Tray	1	Black	140162	227x178x50	1345	1x216
7	162343	Cater Line Tray	1	White	140162	227x178x50	1345	1x216
8	162147	Cater Line Tray	2	Black	159176	227x178x32	440/370	1x216
9	159180	Cater Line Tray	2	White	159176	227x178x32	440/370	1x216
10	162151	Cater Line Tray	2	Black	159176	227x178x40	550/480	1x216
11	162154	Cater Line Tray	2	White	159176	227x178x40	550/480	1x216
12	199189	Cater Line Tray	2	Transparent	159176	227x178x40	550/480	1x216
13	160064	Cater Line Tray	2	Black	159176	227x178x50	645/540	1x216
14	162344	Cater Line Tray	2	White	159176	227x178x50	645/540	1x216
15	162303	Cater Line Tray	3	Black	159177	227x178x32	350/225/170	1x216
16	159178	Cater Line Tray	3	White	159177	227x178x32	350/225/170	1x216
17	162152	Cater Line Tray	3	Black	159177	227x178x40	445/280/205	1x216
18	162155	Cater Line Tray	3	White	159177	227x178x40	445/280/205	1x216
19	199191	Cater Line Tray	3	Transparent	159177	227x178x40	445/280/205	1x216
20	160065	Cater Line Tray	3	Black	159177	227x178x50	530/325/235	1x216
21	162345	Cater Line Tray	3	White	159177	227x178x50	530/325/235	1x216
22	210691	Cater Line Tray	1	Transparent	140162	227x178x18	500	1x216



* No. 1-6 DF15/DF25 cassette, 153432 (2 cav.), also available
* No. 7-12 DF15/DF25 cassette, 163449 (2 cav.), also available * No. 13-18 DF15/DF25 cassette, 163450 (2 cav.), also available

RPET LID FOR CATER LINE TRAYS

Material: APET -40°C to +70°C, PP -20°C to +120°C
Temp (Time): APET +70°C (2h), +40°C (10days), PP 120°C (1h), +100°C (2h), +70°C (4h), +40°C (10days)

STACKABLE

No.	Article	Description	Material	Colour	Size LxWxH (mm)	Qty/Cart.
1	171200	Lid for Cater Line Trays	RPET	Transparent	232x183x16	1x372
2	185994	Lid for Cater Line Trays	PP	Transparent	240x190x20	1x126



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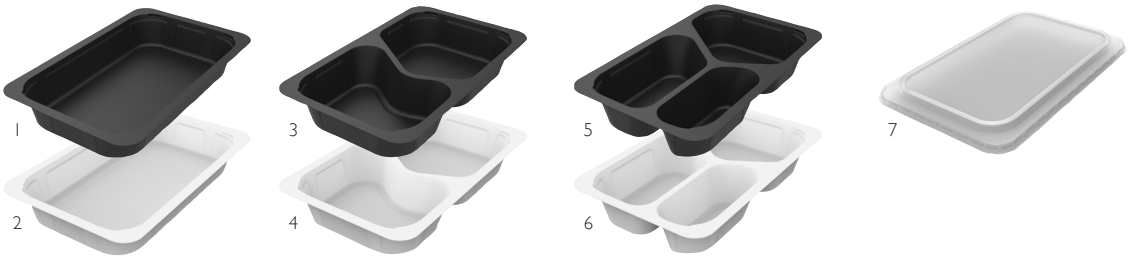
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PP 1/4 GN MENU TRAYS

Material: PP -20°C to +120°C.
Temp (Time): +120°C <60min, +100°C <30min, +70°C <240min, +40°C <10days

No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	181900	1/4 GN Menu Tray	1	Black	140149	263x161x40	1165	1x225
2	181901	1/4 GN Menu Tray	1	White	140149	263x161x40	1165	1x225
3	181902	1/4 GN Menu Tray	2	Black	140150	263x161x43	630/490	1x225
4	181903	1/4 GN Menu Tray	2	White	140150	263x161x43	630/490	1x225
5	181904	1/4 GN Menu Tray	3	Black	140151	263x161x45	5490/370/200	1x225
6	181905	1/4 GN Menu Tray	3	White	140151	263x161x45	490/370/200	1x225
7	181906	Lid for 1/4 GN Menu Trays	-	Transparent	-	272x173	-	1x225



* No. 1-2 DF15/DF25 cassette, 152407 (2 cav.), also available
* No. 3-4 DF15/DF25 cassette, 152408 (2 cav.), also available
* No. 5-6-DF15/DF25 cassette, 152406 (2 cav.), also available

PP SIDE DISH TRAYS

Material: PP -20°C to +120°C
Temp (Time): +120°C (1h), +70°C (4h), +40°C (10days), -20°C (unlimited)

No.	Article	Description	Comp	Colour	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	758512	Side Dish Tray	1	Black	140152 (2 cav.)	138x114x35	350	1x300
2	758510	Side Dish Tray	1	White	140152 (2 cav.)	138x114x35	350	1x300
3	758516	Side Dish Tray	1	Transparent	140152 (2 cav.)	138x114x35	350	1x300
4	758002	Side Dish Tray	1	Black	140152 (2 cav.)	138x114x53	470	1x300
5	758000	Side Dish Tray	1	White	140152 (2 cav.)	138x114x53	470	1x300
6	758006	Side Dish Tray	1	Transparent	140152 (2 cav.)	138x114x53	470	1x300
7	758602	Side Dish Tray	1	Black	140152 (2 cav.)	138x114x70	630	1x276
8	758601	Side Dish Tray	1	White	140152 (2 cav.)	138x114x70	630	1x276
9	758606	Side Dish Tray	1	Transparent	140152 (2 cav.)	138x114x70	630	1x276
10	757502	Side Dish Tray	2	Black	140153 (2 cav.)	138x114x53	220/140	1x480
11	757501	Side Dish Tray	2	White	140153 (2 cav.)	138x114x53	220/140	1x480
12	757506	Side Dish Tray	2	Transparent	140153 (2 cav.)	138x114x53	220/140	1x480
13	182376	Lid for side dish tray		Transparent	-	140x122	-	1x900



* No. 1–9 DF15/DF25 cassette, 152411 (4 cav.), also available

PP/MINERAL BOWLS

• Handles to prevent burned hands

Material: PP/MIN -20°C to +120°C
PP: -20°C to +120°C
Temp (Time): +120°C (1h), +70°C (4h), +40°C (10days), -20°C (unlimited)

No.	Article	Description	Colour	Material	Cassette DF10/20*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	177907	Bowl	Black	PP/MIN	148354	153x153x45	350	1x480
2	177908	Bowl	Black	PP/MIN	148354	153x153x60	500	1x480
3	205981	Bowl	Transparent	PP	148354	153x153x60	500	1x480
4	177909	Bowl	Black	PP/MIN	148354	153x153x70	650	1x480
5	177910	Lid for bowls	Transparent	PP	-	159x159x22	-	1x480


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* DF15/DF25 cassette, 168939 (2 cav.), also available



PP 1/6 & 1/4 GN TRAYS

Material: PP -20°C to +120°C
Temp (Time): +120°C (1h), +100°C (2h), +70°C (2h),
+40°C (10days), -20°C (unlimited)

No.	Article	Description	Colour	Cassette DF15/25*	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	171807	1/6 GN Tray	Black	171941 (2 cav.)	176x162x60	1000	1x318
2	171808	1/6 GN Tray	Black	171941 (2 cav.)	176x162x100	1600	1x300
3	152345	1/4 GN Tray	Black	DF15 168940 / DF25 147611 (2 cav.)	265x161x60	1650	1x200
4	152344	1/4 GN Tray	White	DF15 168940 / DF25 147611 (2 cav.)	265x161x60	1650	1x200
5	115580	1/4 GN Tray	Black	DF15 168940 / DF25 147611 (2 cav.)	265x161x80	2000	1x200
6	207729	1/4 GN Tray	Transparent	DF15 168940 / DF25 147611 (2 cav.)	265x161x80	2000	1x200
7	117100	1/4 GN Tray	Black	DF15 168940 / DF25 147611 (2 cav.)	265x161x100	2600	1x192
8	740102	1/4 GN Tray	Black	152407 (2 cav.)	265x162x50	1500	1x200
9	740100	1/4 GN Tray	White	152407 (2 cav.)	265x162x50	1500	1x200
10	740202	1/4 GN Tray	Black	152407 (2 cav.)	265x162x70	2000	1x150
11	740200	1/4 GN Tray	White	152407 (2 cav.)	265x162x70	2000	1x150


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* No. 1 DF10/20 cassette, 171940, also available
* No. 2 DF10 cassette, 171940, also available * No. 3–4 DF10/20 cassette, 147609, also available
* No. 5–7 DF10 cassette, 147609, also available * No. 8–11 DF10/20 cassette, 140149, also available

PP 1/1, 1/2 & 1/3 GN TRAYS

Material: PP -20°C to +120°C
PP/MIN -20°C to +120°C
Temp (Time): +120°C (1h), +70°C (2h), +40°C (10days), -20°C (unlimited)

No.	Article	Description	Comp	Colour	Cassette DF15/25	Material	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	166879	1/3 GN Tray	1	Black	150023	PP	325x176x65	2500	1x144
2	142529	1/3 GN Tray	1	White	150023	PP	325x176x65	2500	1x144
3	133726	1/2 GN Tray	1	Black	141550	PP	325x265x40	2700	1x100
4	114040	1/2 GN Tray	1	White	141550	PP	325x265x40	2700	1x100
5	168629	1/2 GN Tray	1	Black	141550	PP	325x265x50	3400	1x100
6	114050	1/2 GN Tray	1	White	141550	PP	325x265x50	3400	1x100
7	161152	1/2 GN Tray	1	Black	141550	PP/MIN	325x265x60	4000	1x100
8	114060	1/2 GN Tray	1	White	141550	PP	325x265x60	4000	1x100
9	115543	1/2 GN Tray	1	Black	141550	PP	325x265x80	5000	1x96
10	114080	1/2 GN Tray	1	White	141550	PP	325x265x80	5000	1x96
11	115544	1/2 GN Tray	1	Black	141550	PP	325x265x100	6300	1x92
12	114100	1/2 GN Tray	1	White	141550	PP	325x265x100	6300	1x92
13	171654	1/2 GN Tray	2	Black	141550	PP	325x265x50	2x1600	1x100
14	166027	1/1 GN Tray	1	Black	Not sealable	PP	530x325x60	8175	1x48


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MIX OF DIFFERENT DUNIFORM® TRAYS

APET LIDS FOR 1/1 & 1/2 GN TRAYS

Material: APET -40°C to +70°C
Temp (Time): +70°C (2h), +40°C (10days), -40°C (unlimited)

No.	Article	Description	Colour	Size LxWxH (mm)	Qty/Cart.
1	160801	Lid for 1/2 GN Trays	Transparent	325x266	1x60
2	166026	Lid for 1/1 GN Tray	Transparent	530x325	1x32

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CPET 1/3 & 1/2 GN TRAYS



Material: CPET -40°C to +220°C
Temp (Time): +220°C (2h), +40°C (10days), -40°C (unlimited)

No.	Article	Description	Colour	Cassette DF15/25	Size LxWxH (mm)	Vol (ml)	Qty/Cart.
1	171806	1/3 GN Tray	Black	187025	325x176x60	2400	1x174
2	115511	1/2 GN Tray	Black	141550	325x265x50	3350	1x90
3	159586	1/2 GN Tray	White	141550	325x265x50	3350	1x116
4	176602	1/2 GN Tray	White	141550	325x265x60	3900	1x124
5	204029	1/2 GN Tray	Green	141550	325x265x60	3900	1x124
6	131280	1/2 GN Tray	Black	141550	325x265x79	5100	1x80
7	103726	1/2 GN Tray	White	141550	325x265x79	5100	1x80

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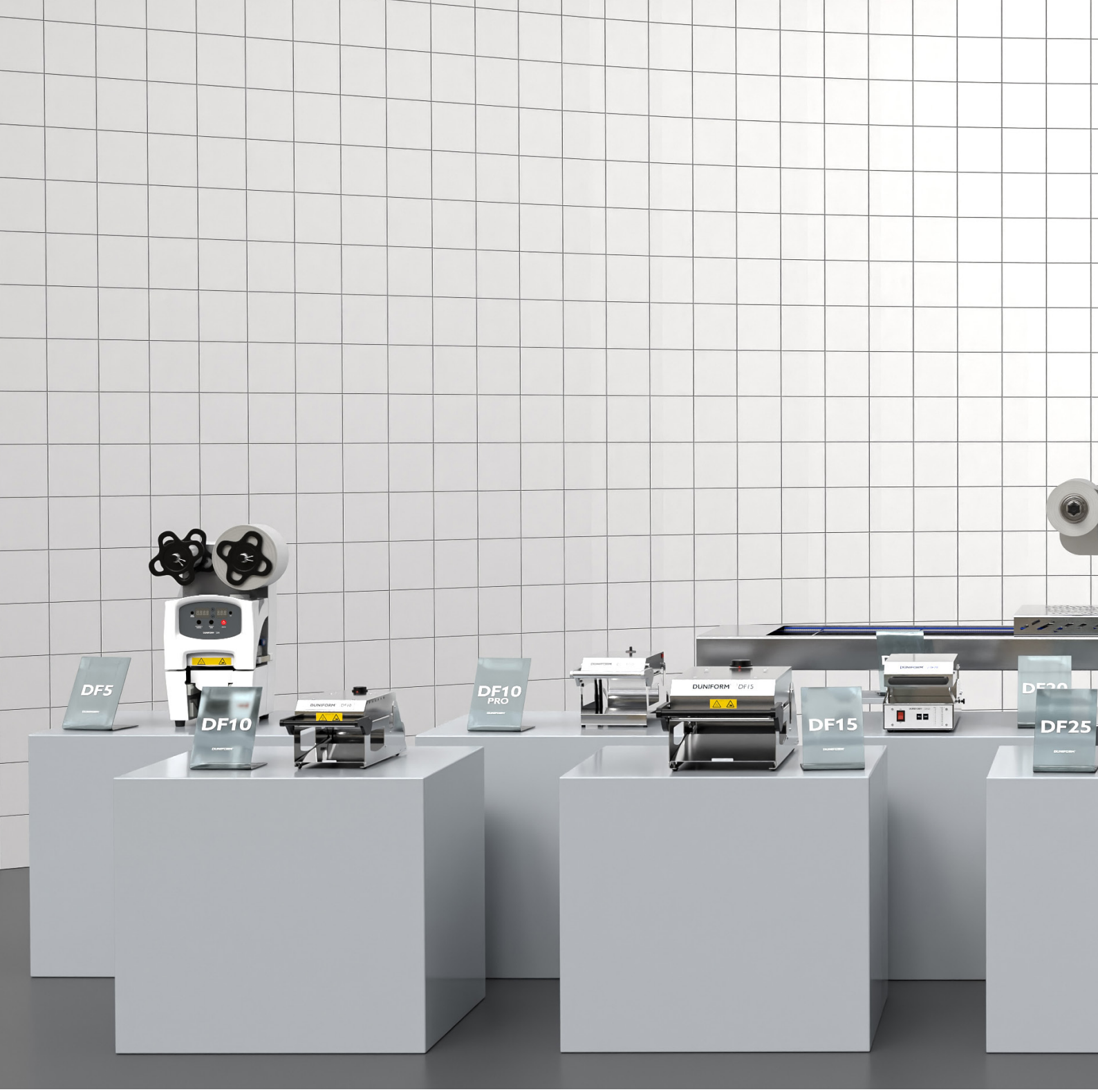
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A MACHINE FOR EVERY NEED

In the following pages, you will find our complete assortment of Duniform® machines, including manual, semi-automatic, and automatic models. You'll also discover our newest addition – the Duniform® DF 10 Pro.


DUNIFORM DF25
DF32
DUNIFORM DF32
DF44
CAUTION

A MACHINE FOR EVERY NEED

We provide a wide range of packaging machines. While each machine suits different businesses – from small delis and restaurants to big grocery chains and food manufacturers – they are all designed with simplicity, speed and style in mind, allowing you to change the cassette in moments.

Choose from:

- **Manual:**

Simply lift and close the lid to seal your filled tray.

- **Semi-automatic:**

Place the filled tray in the cassette, and the machine handles the rest.

- **Automatic:**

The machine fills and seals the trays, making it ideal for large volumes.

Not sure which option suits you best? Our expert team can help you find the right Duniform® machine for your business, enabling you to scale and grow confidently.



FOR GLASSES

DUNIFORM® | DF5

General Information

Article number	700076
Machine weight	22 kg
Cassette weight	0,5 kg
Electrical data	220 V~, AC 50/60 Hz
Maximum power consumption	0,4 kW
Lengths of cable / connection plug	2m/1-phase grounded
Pressing force	
Capacity	6–10 cycles/min
Start-up heating time	5–10 min

Tray/Film/Sealing

Maximum sealable glass dimension	Ø 98 mm
Maximum film width	130 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Sealing film	188059



DUNIFORM® | DF5 – CASSETTES AND FILMS

No	Article	Description	Colour	Size (mm)	Qty./Cart.
1	191377	Cassette DF5 1-Cav	Red	Ø 85	1x1
2	191380	Cassette DF5 1-Cav	Blue	Ø 88	1x1
3	191381	Cassette DF5 1-Cav	Silver	Ø 90	1x1
4	191378	Cassette DF5 1-Cav	Black	Ø 92	1x1
5	191382	Cassette DF5 1-Cav	Green	Ø 96	1x1
6	188059	Sealing Film, 42 µ, 130 mm x 400 m	Transparent		1x1



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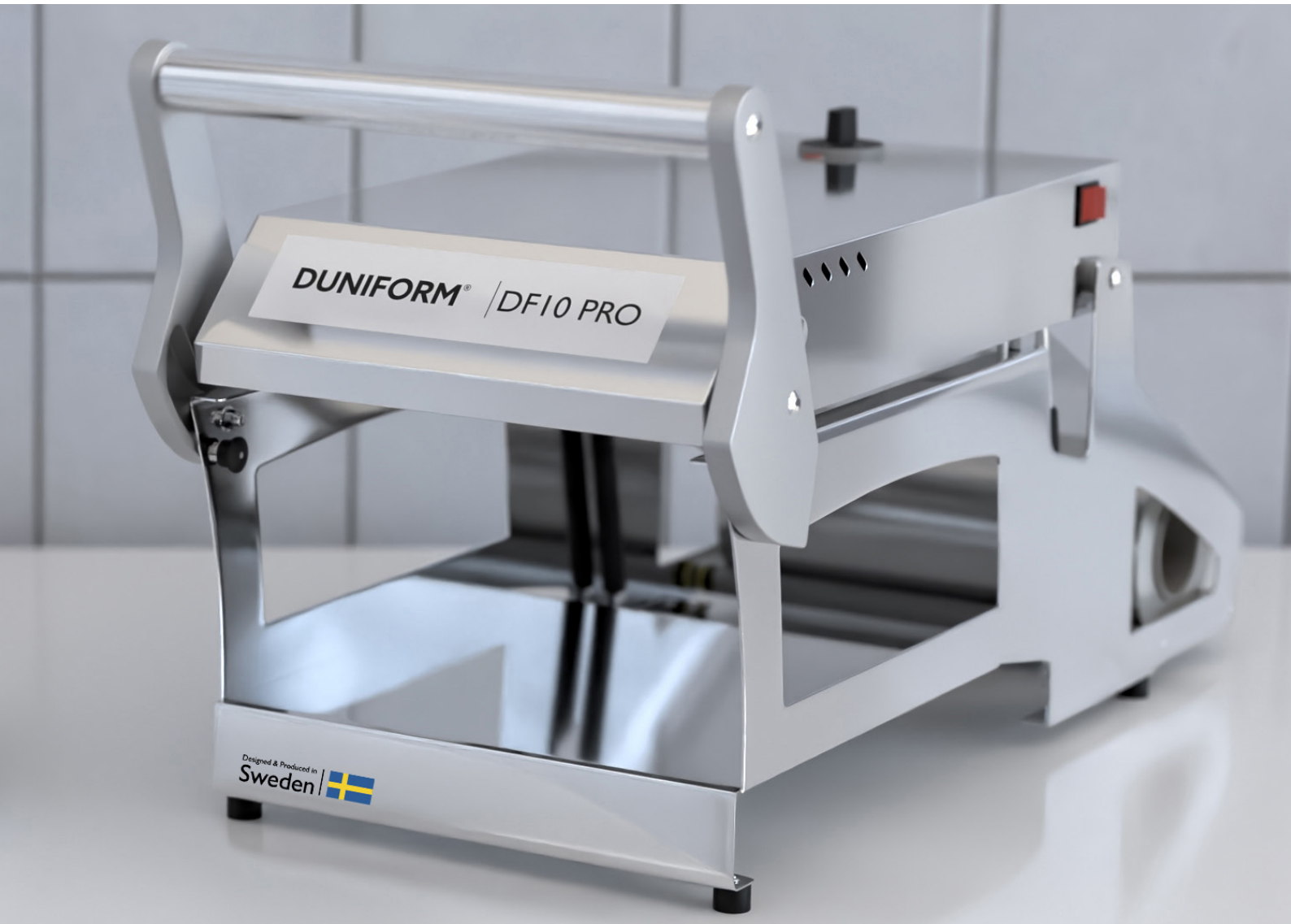
NEW

DUNIFORM® DF10 PRO

INTRODUCING THE NEXT GENERATION OF TRAY SEALING MACHINES

Designed and produced in Sweden, the new DF10 Pro builds on the success of the original DF10. It's improved design and smart new features simplify everyday sealing.
Key upgrades include:

- Gas spring assisted lid opening
- Improved knife design
- Figure cut sealing film
- Buil- in space for spike roll
- Compact, easy to use and built to last



MANUAL

DUNIFORM® | DF10 PRO

Designed & Produced in Sweden

General Information

Article number	700078
Machine weight	12.3 kg
Cassette weight	1 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,7 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	1800 N
Capacity	8 cycles/min
Start-up heating time	15 min

Miscellaneous

Maximum sealable tray dimension	265 x 175 x 100 mm (>¼ GN)
Maximum film width	185 mm
Sealing temperature	max 200°C
Sealing technique	Manual



DUNIFORM® | DF10 PRO
Figure-cutting

Designed & Produced in Sweden

General Information

Article number	700079
Machine weight	12.6 kg
Cassette weight	1 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,7 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	1800 N
Capacity	8 cycles/min
Start-up heating time	15 min

Miscellaneous

Compatible trays	HMR range (215x148)
Film width	185 mm
Sealing temperature	max 200°C
Sealing technique	Manual



MANUAL

DUNIFORM® | DF10

Designed & Produced in Sweden

General Information

Article number	700080
Machine weight	13 kg
Cassette weight	0,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,7 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	930 N
Capacity	8 cycles/min
Start-up heating time	15 min

Miscellaneous

Maximum sealable tray dimension	265 x 175 x 100 mm (>¼ GN)
Maximum film width	185 mm
Sealing temperature	max 210°C
Sealing technique	Manual

Accessories

Spike Roll DF10	155198



DUNIFORM® | DF15

Designed & Produced in Sweden

General Information

Article number	163140
Machine weight	25 kg
Cassette weight	2,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	1,0 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	930 N
Capacity	8 cycles/min
Start-up heating time	20 min

Miscellaneous

Maximum sealable tray dimension	325 x 265 x 100 mm (1/2 GN)
Maximum film width	272 mm
Sealing temperature	max 210°C
Sealing technique	Manual

Accessories

Adapter for DF20/10 Cassettes	141549
Spike Roll DF15	166799



SEMI - AUTOMATIC

DUNIFORM® | DF20

Designed & Produced in Sweden

General Information

Article number	700095
Machine weight	20 kg
Cassette weight	0,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,75 kW
Lengths of cable / connection plug	2,5 m / 1-phase grounded
Pressing force	1003 N
Capacity	10 cycles/min
Start-up heating time	15 min

Miscellaneous

Maximum sealable tray dimension	265 x 175 x 70 mm (>¼ GN)
Maximum film width	185 mm
Sealing temperature	max 190°C
Sealing technique	Semi-automatic

Accessories

Spike Roll DF20	102903



DUNIFORM® | DF25

Designed & Produced in Sweden

General Information

Article number	700090
Machine weight	43 kg
Cassette weight	2,5 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	1,0 kW
Lengths of cable / connection plug	2–3 m / 1-phase grounded
Pressing force	1003 N
Capacity	10 cycles/min
Start-up heating time	20 min

Miscellaneous

Maximum sealable tray dimension	325 x 265 x 100 mm (1/2 GN)
Maximum film width	272 mm
Sealing temperature	max 190°C
Sealing technique	Semi-automatic

Accessories

Adapter for DF20/10 Cassettes	141549
Spike Roll DF25	108824
Trolley	887100



SEMI - AUTOMATIC

DUNIFORM® | DF22/22F

General Information

Article number	163141/164795
Machine weight	30 kg
Cassette weight	1,0 kg
Electrical data	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,8 kW
Lengths of cable / connection plug	2,0 m / 1-phase grounded
Pressing force	1400 N
Capacity	2–4 cycles/min
Start-up heating time	10 min

Miscellaneous

Maximum sealable tray dimension	230 x 280 x 100 mm (>¼ GN)
Maximum film width	240 mm
Sealing temperature	max 210°C
Sealing technique	Semi-automatic
Figure cutting	Yes (164795)

Accessories

Spike Roll DF22/22F	168744
Trolley	887100
Trolley	161965



DUNIFORM® | DF32/32F

General Information

Article number	160900/159788
Machine weight	approx. 40 kg
Cassette weight	2–3 kg
Electrical data	1/N/PE 230 V~, AC 50/60 Hz
Maximum power consumption	1,8 kW
Lengths of cable / connection plug	2 m / 1-phase grounded
Pressing force	2000 N
Capacity	2–3 cycles/min
Start-up heating time	10 min

Miscellaneous

Maximum sealable tray dimension	380 x 280 x 100 mm (>½ GN)
Maximum film width	390 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Figure cutting	Yes (159788)

Accessories

Spike Roll DF32/32F	164020
Trolley	161965



DUNIFORM® | DF36

General Information	
Article number	191000
Machine weight	approx. 100 kg
Cassette weight	3–4 kg
Electrical data	1/N/PE 230 V~, AC – 50/60 Hz
Maximum power consumption	2,5 kW
Lengths of cable / connection plug	1,5 m / 1-phased grounded
Pressing force	2000 N
Capacity	2 with MAP, 2 – 6 without MAP
Start-up heating time	10 min

Miscellaneous	
Maximum sealable tray dimension	360 x 270 x 100 mm (>½ GN)
Maximum film width	390 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Vacuum chambers	1
Figure cutting	Yes

Accessories	
Spike Roll DF36	168744
High Oxygen Vacuum Pump 20m³/h	166472
Trolley	887100
Trolley	161965



DUNIFORM® | DF37

General Information	
Article number	226415
Machine weight	147 kg
Cassette weight	3–4 kg
Vacuum Pump	40m³/h
Electrical data	3/N/PE AC 400V-50Hz
Maximum power consumption	4 kW
Lengths of cable / connection plug	1,5 m / 1-phased grounded
Pressing force	2000 N
Capacity	2 with MAP, 2 – 6 without MAP
Start-up heating time	10 min

Miscellaneous	
Maximum sealable tray dimension	360 x 270 x 100 mm (>½ GN)
Maximum film width	390 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
Vacuum chambers	1
Figure cutting	Yes

Accessories	
Spike Roll DF37	168744
Trolley	887100
Trolley	161965



SEMI - AUTOMATIC

DUNIFORM® | DF44

General Information

Article number	160901
Machine weight	approx. 190 kg
Cassette weight	4–6 kg
Electrical data	3/N/PE 400 V~, AC – 50/60 Hz
Maximum power consumption	4,3 kW
Lengths of cable / connection plug	- / 3-phase
Pressing force	7000 N
Capacity	3 with MAP, 2 – 6 without MAP
Start-up heating time	20 min

Miscellaneous

Maximum sealable tray dimension	430 x 315 x 95 mm (>½ GN)
Maximum film width	470 mm
Sealing temperature	max 200°C
Sealing technique	Semi-automatic
MAP – Modified Atmosphere Packaging	Yes
Vacuum chambers	1
Figure cutting	Yes

Accessories

Spike Roll DF44	164020
High Oxygene Vacuum Pump 40 m^3/h	166473
High Oxygene Vacuum Pump 60 m^3/h	166474
Food Filter DF44	168631



Advantages:

- Modified Atmosphere Packagin (MAP)
- Robust
- Automatic film winding
- Figure cutting

FULLY - AUTOMATIC

DUNIFORM® | DF46

General Information	
Article number	163142
Machine weight	approx. 550 kg
Cassette weight	3 – 5 kg
Electrical data	400 V~ , AC– 50/60 Hz
Maximum power consumption	6,3 kW
Lengths of cable / connection plug	- / 3-phase grounded
Pressing force	-
Capacity	2–6 with MAP, 5– 9 without MAP
Start-up heating time	10 min

Miscellaneous	
Maximum sealable tray dimension	360 x 270 x 100 mm (>½ GN)
Maximum film width	446 mm
Sealing temperature	max 200°C
Sealing technique	Automatic
MAP – Modified Atmosphere Packaging	Yes
Vacuum chambers	1
Figure cutting	Yes

Accessories	
Spike Roll DF46	167331
High Oxygene Vacuum Pump 40 m^3/h	166473
Food Filter DF46	168632
Tray Rails (for two cavities)	164723



Advantages:

- Fully automatic
- Modified Atmosphere Packagin (MAP)
- Film winding
- Figure cutting

OVERVIEW OF ALL OUR MACHINES

DF5 - DF25

General Information	DF5	DF10	DF15	DF20	DF25
Article number	700076	700080	163140	700095	700090
Machine weight	22 kg	13 kg	25 kg	20 kg	43 kg
Cassette weight	0,5 kg	0,5 kg	2,5 kg	0,5 kg	2,5 kg
Electrical data	220 V~, AC 50/60 Hz	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A
Maximum power consumption	0,4 kW	0,7 kW	1,0 kW	0,75 kW	1 kW
Lengths of cable/ connection plug	2m/1-phase grounded	2,5 m / 1-phase grounded	2,5 m / 1-phase grounded	2,5 m / 1-phase grounded	2 – 3 m/1-phase grounded
Pressing force		930 N	930 N	1003 N	1003 N
Capacity	6-8 cycles/min	8 cycles/min	8 cycles/min	10 cycles/min	10 cycles/min
Start-up heating time	5–10 min	15 min	20 min	15 min	20 min
Dimensions	**DF5**	**DF10**	**DF15**	**DF20**	**DF25**
Length	350 mm base	540 mm (base) 640 mm total	740 mm (base) 830 mm total	615 mm	760 mm
Width	360 mm	240 mm	355 mm	220 mm	355 mm
Height	610 mm	260 mm (closed) 500 mm (open)	270 mm (closed) 660 mm (open)	220 mm (closed) 520 mm (open)	350 mm (closed) 650 mm (open)
Miscellaneous	**DF5**	**DF10**	**DF15**	**DF20**	**DF25**
Maximum sealable dimension (length x width x depth)	Ø 98 mm	265x175x100 mm (>¼ GN)	325x265x100 mm (½ GN)	265x175x70 mm (>¼ GN)	325x265x100 mm (½ GN)
Maximum film width	130 mm	185 mm	272 mm	185 mm	272 mm
Sealing temperature	max 200°C	max 210°C	max 210°C	max 190°C	max 180°C
Sealing technique	Semi-automatic	Manual	Manual	Semi-automatic	Semi-automatic
MAP - Modified Atmosphere Packaging	-	-	-	-	-
Vacuum chambers	-	-	-	-	-
Figure cutting	Yes	-	-	-	-

OVERVIEW OF ALL OUR MACHINES

DF22 - DF37

General Information	DF22	DF22F	DF32	DF32F	DF36	DF37
Article number	163141	16479	160900	159788	191000	226415
Machine weight	30 kg	30 kg	approx. 40 kg	approx. 40 kg	approx. 100 kg	147 kg
Cassette weight	1,0 kg	1,0 kg	approx. 1,5 – 2,5 kg	approx. 3 – 4 kg	approx. 3 – 4 kg	approx. 3 – 4 kg
Electrical data	230 V~, AC 50 Hz 10 A	230 V~, AC 50 Hz 10 A	230 V~, AC 50/60 Hz	230 V~, AC 50/60 Hz	230 V~, AC 50/60 Hz	3/N/PE AC 400V-50Hz
Maximum power consumption	0,8 kW	1,0 kW	1,8 kW	1,8 kW	2,5 kW	4 kW
Lengths of cable/ connection plug	2,0 m / 1-phase grounded	2,0 m /1-phase grounded	2 m / 1-phase grounded	2 m / 1-phase grounded	1,5 m / 1-phase grounded	1,5 m / 1-phase grounded
Pressing force	1400 N	1400 N	2000 N	2000 N	2000 N	2000 N
Capacity	2 – 4 cycles/min	2 – 4 cycles/min	2 – 4 cycles/min	2 – 4 cycles/min	2 with MAP, 2 – 6 without MAP	2 with MAP, 2 – 6 without MAP
Start-up heating time	10 min	10 min	10 min	10 min	10 min	10 min
Dimensions	**DF22**	**DF22F**	**DF32**	**DF32F**	**DF36**	**DF37**
Length	550 mm	550 mm	550 mm	550 mm	650 mm	560 mm
Width	325 mm	325 mm	475 mm	475 mm	530 mm	1000 mm
Height	450 mm	450 mm	450 mm	450 mm	625 mm	1430 mm
Miscellaneous	**DF22**	**DF22F**	**DF32**	**DF32F**	**DF36**	**DF37**
Maximum sealable dimension (length x width x depth)	230x280x100 mm (>¼ GN)	230x280x100 mm (>¼ GN)	380x280x100 mm (>½ GN)	370x275x100 mm (>½ GN)	360x270x100 mm (>½ GN)	360x270x100 mm (>½ GN)
Maximum film width	240 mm	240 mm	390 mm	390 mm	390 mm	390 mm
Sealing temperature	max 210°C	max 210°C	max 200°C	max 200°C	max 200°C	max 200°C
Sealing technique	Semi-automatic	Semi-automatic	Semi-automatic	Semi-automatic	Semi-automatic	Semi-automatic
MAP	-	-	-	-	Yes	Yes
Vacuum chambers	-	-	-	-	1	1
Figure cutting	-	Yes	-	Yes	Yes	Yes

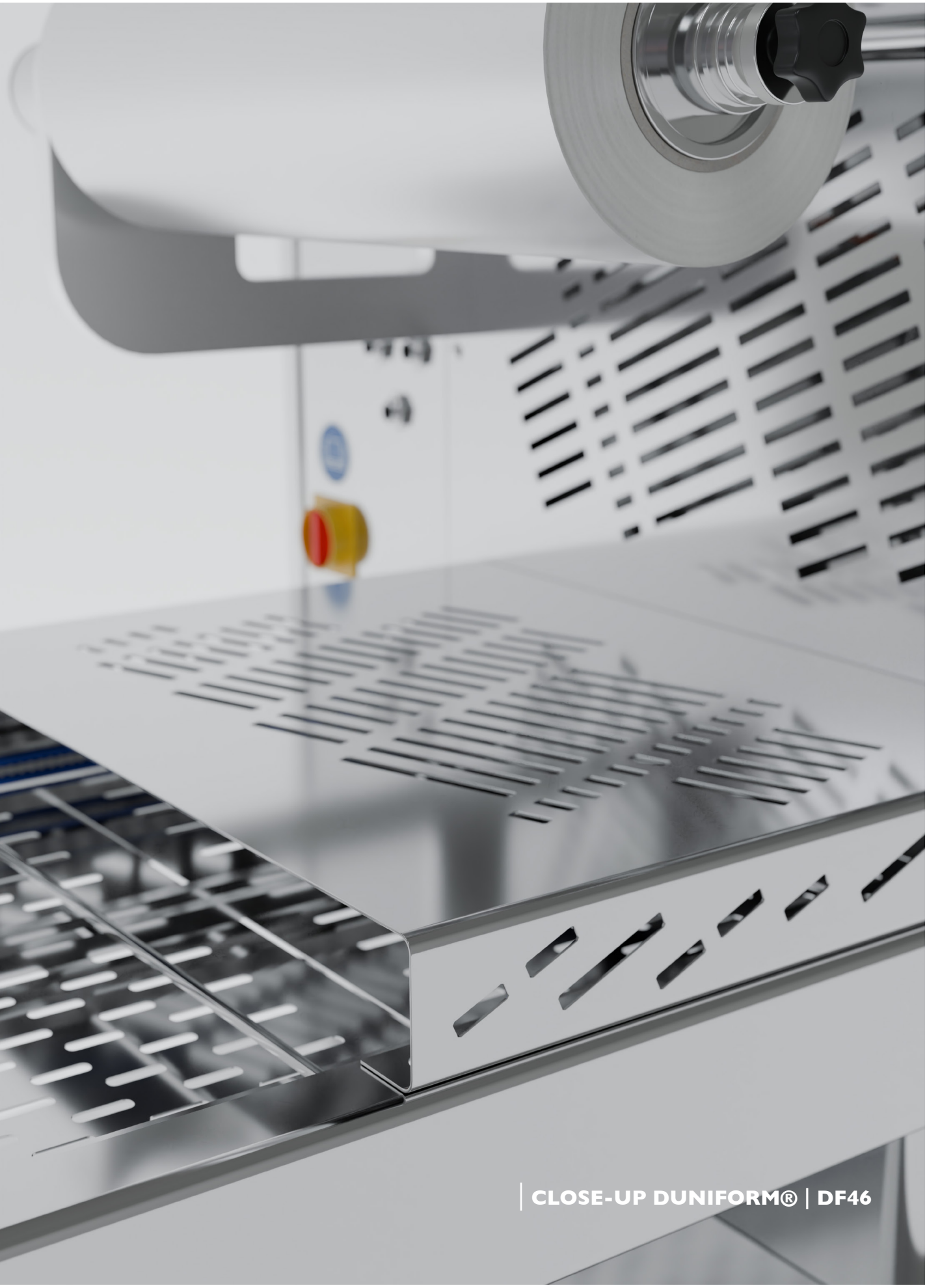
OVERVIEW OF ALL OUR MACHINES

DF44 & DF46

General Information	DF44	DF46
Article number	160901	163142
Machine weight	approx. 190 kg	approx. 550 kg
Cassette weight	approx. 4 – 6 kg	approx. 3 – 5 kg
Electrical data	400 V~, AC 50/60 Hz	400 V~, AC 50/60 Hz
Maximum power consumption	4,3 kW	6,3 kW
Lengths of cable/ connection plug	- /3-phase grounded	- / 3-phase grounded
Pressing force	7000 N	-
Capacity	3 with MAP, 2 – 6 without MAP	2-6 with MAP, 5–9 without MAP
Start-up heating time	20 min	10 min

Dimensions	DF44	DF46
Length	970 mm	3050 mm
Width	675 mm	905 mm
Height	1570 mm	1640 mm

Miscellaneous	DF44	DF46
Maximum sealable dimension (length x width x depth)	430x315x95 mm (>½ GN)	360x270x100 mm (>½ GN)
Maximum film width	470 mm	446 mm
Sealing temperature	max 200°C	max 200°C
Sealing technique	Semi-automatic	Automatic
MAP - Modified Atmosphere Packaging	Yes	Yes
Vacuum chambers	1	1
Figure cutting	Yes	Yes



CLOSE-UP DUNIFORM® | DF46

FILMS THAT PROMOTE YOUR BUSINESS

If you want to make your food look delicious, encourage impulse purchases and ensure a leak-free, secure fit, Duniform® films tick the boxes. You can choose between Biobased, PP, PET and Universal films. These are crystal-clear and can be specified to prevent fogging. Even better, we can personalise them for your business – making your packaging a powerful promotional tool.

MONO FILMS

Combine top-tier performance with improved recyclability. Made from high-purity mono-materials (90–95% PP or at least 99% PET), they recycle together with trays for a circular packaging system. With anti-fog technology and superior oxygen barriers, they're ideal for MAP applications.

MONO SEALING FILM FOR PP TRAYS

No	Article	Cooking temp. max °C	Sealing temp.	DF 10	DF 20	DF 15/ 25	DF 22	DF 32	DF 36/ 37	DF 44	DF 46	Thickness (µm)	Size (mm x m)	Qty/ Cart.
1	226375	90 (60min)		•	•	•	•	-	-	-	-	60	154x250	1
2	226376	90 (60min)		•	•	•	•	-	-	-	-	60	172x250	1
3	226377	90 (60min)		•	•	•	•	-	-	-	-	60	185x250	1
4	226378	90 (60min)		-	-	-	-	•	•	•	•	60	390x500	1
5	226379	90 (60min)		-	-	-	-	-	-	•	•	60	430x400	1

MONO SEALING FILM FOR PET TRAYS

No	Article	Cooking temp. max °C	Sealing temp.	DF 10	DF 20	DF 15/ 25	DF 22	DF 32	DF 36/ 37	DF 44	DF 46	Thickness (µm)	Size (mm x m)	Qty/ Cart.
1	212448	175 (60min)	150-210°C	-	-	-	-	-	-	•	•	39	446x400	1
2	212449	175 (60min)	150-210°C	-	-	-	-	•	•	•	•	39	390x400	1

UV FILMS

Advanced protection for food displayed under bright retail lighting. By blocking harmful UV rays, these films help preserve product quality, appearance and shelf-life. Ideal for retailers and food producers, they combine high-performance sealing with superior light protection, keeping food fresh and visually appealing right up to purchase.

UV SEALING FILMS FOR PP TRAYS

No	Article	Cooking temp. max °C	Sealing temp.	DF 10	DF 20	DF 15/ 25	DF 22	DF 32	DF 36/ 37	DF 44	DF 46	Thickness (µm)	Size (mm x m)	Qty/ Cart.
1	211944	100 (60min)	160-195°C	•	•	•	•	-	-	-	-	50	172x250	1
2	211945	100 (60min)	160-195°C	•	•	•	•	-	-	-	-	50	185x250	1
3	211946	100 (60min)	160-195°C	-	-	-	-	•	•	•	•	50	380x500	1
4	211947	100 (60min)	160-195°C	-	-	-	-	-	-	•	•	50	415x500	1

SEALING FILM FOR MENU FIBRE TRAYS

No	Article	Cooking temp. max °C	Sealing temp.	DF 10	DF 20	DF 15/ 25	DF 22	DF 32	DF 36/ 37	DF 44	DF 46	Thickness (µm)	Size (mm x m)	Qty/ Cart.
1	196585	220 (60min)	110-140°C	•	•	•	•	-	-	-	-	30	185x400	1
2	196586	220 (60min)	110-140°C	-	-	•	-	•	-	-	-	30	272x400	1

SEALING FILM FOR PP TRAYS

No.	Article	Cooking temp. max °C	Sealing temp.	DF 10	DF 20	DF 15/ 25	DF 22	DF 32	DF 36/ 37	DF 44	DF 46	Thickness µm	Size mm x m	Roll Ø mm	Qty/ Cart.
1	147974	100 (30min)	150 – 180°C	•	•	•	•	-	-	-	-	60	154x250	174	1
2	147975	100 (30min)	150 – 180°C	•	•	•	•	-	-	-	-	60	172x250	174	1
3	147910	100 (30min)	150 – 180°C	•	•	•	•	-	-	-	-	60	185x250	174	1
4	108078	100 (30min)	150 – 180°C	-	-	•*	•	•	-	-	-	60	230x500	227	1
5	107074	100 (30min)	150 – 180°C	-	-	•*	-	•	-	-	-	60	272x500	227	1
6	107075	100 (30min)	150 – 180°C	-	-	-	-	•	•	•	•	60	340x500	227	1
7	107073	100 (30min)	150 – 180°C	-	-	-	-	•	•	•	•	60	380x500	227	1
8	191010	100 (30min)	150 – 180°C	-	-	-	-	•	•	•	•	60	390x500	227	1
9	151548	100 (30min)	150 – 180°C	-	-	-	-	-	-	•	•	60	415x500	227	1
10	182539	100 (30min)	150 – 180°C	-	-	-	-	-	-	•	•	60	430x250	227	1

* Only with spike roll

SEALING FILM FOR PET TRAYS

No.	Article	Cooking temp. max °C	Sealing temp.	DF 10	DF 20	DF 15/ 25	DF 22	DF 32	DF 36/ 37	DF 44	DF 46	Thickness µm	Size mm x m	Roll Ø mm	Qty/ Cart.
1	162800	210 (30min)	160 – 250°C	•	•	•	•	-	-	-	-	40	185x400	175	1
2	162801	210 (30min)	160 – 250°C	-	-	•	•	•	-	-	-	40	240x400	175	1
3	162802	210 (30min)	160 – 250°C	-	-	•	-	•	-	-	-	40	272x400	175	1
4	162804	210 (30min)	160 – 250°C	-	-	-	-	•	•	•	•	40	340x400	175	1
5	162805	210 (30min)	160 – 250°C	-	-	-	-	•	•	•	•	40	380x400	175	1
6	162806	210 (30min)	160 – 250°C	-	-	-	-	•	•	•	•	40	390x400	175	1
7	162807	210 (30min)	160 – 250°C	-	-	-	-	-	-	•	•	40	410x400	175	1
8	198390	210 (30min)	160 – 250°C	-	-	-	-	-	-	•	•	40	415X400	175	1
9	162808	210 (30min)	160 – 250°C	-	-	-	-	-	-	•	•	40	446x400	175	1

UNIVERSAL SEALING FILM FOR PP/PET TRAYS

No.	Article	Cooking temp. max °C	Sealing temp.	DF 10	DF 20	DF 15/ 25	DF 22	DF 32	DF 36/ 37	DF 44	DF 46	Thickness µm	Size mm x m	Roll Ø mm	Qty/ Cart.
1	159847	180 (30min)	140 – 210°C	•	•	•	•	-	-	-	-	42	154x400	177	1
2	174553	180 (30min)	140 – 210°C	•	•	•	•	-	-	-	-	42	172x400	177	1
3	159848	180 (30min)	140 – 210°C	•	•	•	•	-	-	-	-	42	185x400	177	1
4	159849	180 (30min)	140 – 210°C	-	-	•	•	•	-	-	-	42	230x400	177	1
5	159850	180 (30min)	140 – 210°C	-	-	•	-	•	-	-	-	42	272x400	177	1
6	159851	180 (30min)	140 – 210°C	-	-	-	-	•	•	•	•	42	340x400	177	1
7	159843	180 (30min)	140 – 210°C	-	-	-	-	•	•	•	•	42	380x400	177	1
8	159844	180 (30min)	140 – 210°C	-	-	-	-	•	•	•	•	42	390x400	177	1
9	159845	180 (30min)	140 – 210°C	-	-	-	-	-	-	•	•	42	415x400	177	1
10	159846	180 (30min)	140 – 210°C	-	-	-	-	-	-	•	•	42	445x400	177	1

VACUUM SEALING MACHINES

Vacuum machines are ideal for keeping fresh products like fish, meat, and deli items at their best. Removing air and sealing the packages tightly slows down bacteria and mold growth and extends shelf life by up to five times longer compared to regular storage.

Choose from:

- **Vacuum Basic:**

A reliable choice for smaller businesses, designed for everyday use and offers all the essential functions for hygienic food preservation.

- **Vacuum Professional:**

Built for professionals who need flexibility, it handles solids, liquids, and powders. Advanced programs for marinating and infusions are included.

- **Vacuum Industrial:**

A high-capacity freestanding machine designed for users who need to package large quantities every day. It comes with wheels for mobility and is built for heavy-duty food production.

Not sure which option suits you best? Our expert team can help you!



VACUUM BASIC

I - V

General information	**I**	**II**	**III**	**IV**	**V**
Article number	228094	228095	228096	228097	228098
Weight	28 kg	36 kg	48 kg	62 kg	78 kg
Voltage	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Power consumption	0,47 kW	0,68 kW	0,55-0,9 kW	0,9-1,1 kW	1,1-1,5 kW
Pump	4 m^3	8 m^3	10 m^3	20 m^3	20 m^3
Welding bar	260 mm	320 mm	365 mm	420 mm	520 mm
External dimensions	**I**	**II**	**III**	**IV**	**V**
Length	380 mm	445 mm	510 mm	560 mm	660 mm
Width	475 mm	455 mm	560 mm	560 mm	670 mm
Height	390 mm	460 mm	520 mm	520 mm	520 mm
Chamber dimensions	**I**	**II**	**III**	**IV**	**V**
Length	270 mm	330 mm	370 mm	430 mm	530 mm
Width	350 mm	330 mm	440 mm	430 mm	530 mm
Height	190 mm	215 mm	215 mm	220 mm	235 mm
Options	**I**	**II**	**III**	**IV**	**V**
Second welding bar	-	-	-	Yes	Yes

VACUUM PROFESSIONAL

I - V

General information	**I**	**II**	**III**	**IV**	**V**
Article number	228099	228100	228101	228102	228103
Weight	32 kg	40 kg	56 kg	64 kg	78 kg
Voltage	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Power consumption	0,7 kW	0,7 kW	0,9 kW	0,9-1,2 kW	1,0-1,5 kW
Pump	8 m^3	8 m^3	20 m^3	20 m^3	25 m^3
Welding bar	260 mm	320 mm	365 mm	420 mm	520 mm
External dimensions	**I**	**II**	**III**	**IV**	**V**
Length	380 mm	445 mm	510 mm	560 mm	660 mm
Width	475 mm	445 mm	560 mm	560 mm	670 mm
Height	390 mm	460 mm	520 mm	520 mm	520 mm
Chamber dimensions	**I**	**II**	**III**	**IV**	**V**
Length	270 mm	330 mm	370 mm	430 mm	530 mm
Width	350 mm	330 mm	440 mm	430 mm	530 mm
Height	190 mm	215 mm	215 mm	220 mm	235 mm
Options	**I**	**II**	**III**	**IV**	**V**
Second welding bar	-	-	-	Yes	Yes
Double & Cut-off Sealing Bar	Yes	Yes	Yes	Yes	Yes
MAP	Yes	Yes	Yes	Yes	Yes
Soft air	Yes	Yes	Yes	Yes	Yes
Integrated Printer	-	-	Yes	Yes	Yes

VACUUM INDUSTRIAL

I - V

General information	**I**	**II**	**III**	**IV**	**V**
Article number	228104	228105	228106	228107	228108
Weight	100 kg	191 kg	220 kg	260 kg	395 kg
Voltage	230 V / 50 Hz	400 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz	230 V / 50 Hz
Power consumption	0,9-1,6 kW	1,6-1,8 kW	1,8-2,2 kW	2,2-4,0 kW	4,0 kW
Pump	25 m^3	40 m^3	100 m^3	100 m^3	240 m^3
Welding bar	520 mm	650/650 mm	750/750 mm	950/950 mm	1090/1090 mm
External dimensions	**I**	**II**	**III**	**IV**	**V**
Length	690 mm	790 mm	890 mm	1090 mm	1250 mm
Width	750 mm	780 mm	780 mm	750 mm	900 mm
Height	1150 mm	1150 mm	1150 mm	1150 mm	1150 mm
Chamber dimensions	**I**	**II**	**III**	**IV**	**V**
Length	530 mm	660 mm	760 mm	960 mm	1100 mm
Width	530 mm	540 mm	540 mm	540 mm	620 mm
Height	235 mm	250 mm	250 mm	250 mm	260 mm
Options	**I**	**II**	**III**	**IV**	**V**
Second welding bar	Yes	Default	Default	Default	Default
Third welding bar	-	Yes	Yes	Yes	Yes
Double & Cut-off Sealing Bar	Yes	Yes	Yes	Yes	Yes
MAP	Yes	Yes	Yes	Yes	Yes
Soft air	Yes	Yes	Yes	Yes	Yes
Integrated Printer	Yes	Yes	Yes	Yes	Yes

NEW

DUNIFORM® THERMOBOXES

TEMPERATURE-SAFE MEAL TRANSPORT FOR CHEFS & CATERERS

From large-scale catering to single-meal deliveries, the Duniform® Thermobox range is engineered for reliability, efficiency, and ease of use. Each box combines robust insulation with smart temperature control and ergonomic design – perfect for food delivery, event catering, central production, and municipal kitchens.

Keep food hot or cold with Duniform® Thermoboxes – smart, safe, and ready to serve



THERMOBOX COLD

Designed & Produced in Sweden

General Information

Article number	212347
Weight	77.0 kg
Effect	230V/190W
Size Outer	W: 525mm D: 770mm H: 1575mm
Size Inner	W: 330mm D: 540mm H: 1000mm
Exterior walls	ABS plastic
Inner container	Stainless steel
Guides	Stainless steel, pressed from the inner container Maximum load per pair of guides is 30 kg
Isulation	Polyurethane
Wheels	160 mm wheels, two brakeable and two fixed
Trolley Frame	Stainless steel coated with PVC
Space for Trays	12 x GN 1/1 - 80mm spacing
Temperature target	3°C
Temperature range	1-9°C
Decibel grade	42 db

Low-noise
RPM-controlled fans
Digital temperature regulation
IP44 rated



Closed



Opened

THERMOBOX HOT

Designed & Produced in Sweden

General Information

Article number	212346
Weight	57.0 kg
Effect	230 V/1000W
Size Outer	W: 525mm D: 770mm H: 1355mm
Size Inner	W: 330mm D: 540mm H: 1000mm
Exterior walls	ABS plastic
Inner container	Stainless steel
Guides	Stainless steel, pressed from the inner container Maximum load per pair of guides is 30 kg
Isulation	Polyurethane
Wheels	160 mm wheels, two brakeable and two fixed
Trolley Frame	Stainless steel coated with PVC
Space for Trays	12 x GN 1/1 - 80mm spacing
Temperature target	80°C
Temperature range	40-90°C
Decibel grade	37 db

Efficient convection heating system, with electronic temperature control.
IP55 rated

THERMOBOX GO

Designed & Produced in Sweden

General Information

Article number	212349
Weight	14.5 kg
Effect	230 V/280W
Size Outer	W: 425mm D: 645mm H: 415mm
Size Inner	W: 330mm D: 530mm H: 325mm
Exterior walls	Alluminium
Inner container	Aluminium
Guides	Aluminium, riveted to inner container
Isulation	Polyurethane
Door	Aluminium door with eccentric lock
Handles	Stainless steel
Space for Trays	4 x GN 1/1 - 80mm spacing

Efficient heating system with foil element.
IP55 rated

THERMOBOX COMBO

Designed & Produced in Sweden

General Information

Article number	212348
Weight	85.0 kg
Effect	Cold: 230 V/190W AC Hot: 230V/550W
Size Outer	W: 525mm D: 770mm H: 1505mm
Size Inner **Cold**	W: 330mm D: 540mm H: 510mm
Size Inner **Hot**	W: 330mm D: 540mm H: 350mm
Temperature target	Cold: 3°C | Hot: 80°C
Temperature range	Cold: 1-9°C | Hot: 40-90°C
Exterior walls	ABS plastic
Inner container	Welded container in stainless steel
Guides	Stainless steel, pressed from the inner container Maximum load per pair of guides is 30 kg
Isulation	Polyurethane
Wheels	160 mm wheels, two brakeable and two fixed
Trolley Frame	Impact protection bumper of stainless steel coated with PVC
Space for Trays	6+4 x GN 1/1 - 80mm spacing
Decibel grade	44 db

Cold:
Low-noise
RPM-controlled fans
Digital temperature regulation
IP44 rated

Hot:
Efficient convection heating system,
with electronic temperature control.
IP55 rated



THERMO BAGS

• Maintains food temperature
• Can be loaded from the side or from the top
• Can be connected on top of each other with buckles



No.	Article	Description	Comp	Benefits	Buckles	Size LxWxH (mm)	Qty/Cart.
1	163086	Thermo Bag	1	2 ¼ GN Tray	Yes	290x200x100	5x1
2	163085	Thermo Bag	1	Economy 5 ¼ GN Tray	No	275x200x240	5x1
3	163087	Thermo Bag	1	5 ¼ GN Tray	Yes	275x200x240	5x1
4	163088	Thermo Bag	1	Medium	No	310x240x260	5x1
5	163089	Thermo Bag	1	Large	No	420x200x260	5x1


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TEMPERATURE CONTROL EQUIPMENT

• For improved temperature control
• Fits into thermo bag lids

No.	Article	Description	Colour	Material	Size LxWxH (mm)	Pack
1	149403	Cooling Plate ¼ GN	White	Aluminium	164x265x15	5x1


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THERMO BOXES

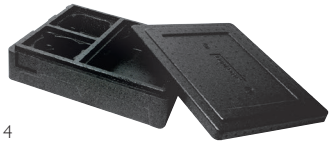
- Maintains food temperature
- Washable for easy cleaning

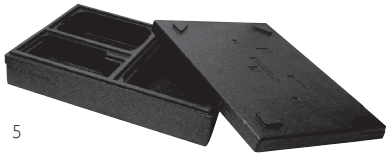
No.	Article	Description	Comp	Material	Benefits	Size LxWxH (mm)	Qty/Cart.
1	185160	Thermo Box	1	EPP	Single Portion	110x230x325	6x1
2	161169	Thermo Box	1	EPP	1/1 GN	660x400x300	1x1
3	161170	Thermo Box	1	EPP	½ GN	450x330x300	1x1
4	113500	Thermo Box	3	EPP	Single Portion	400x325x110	6x1
5	751500	Thermo Box	3	EPP	Single Portion	455x320x105	5x1
6	164669	Thermo Box	1	EPP	Single Portion	325x255x327	1x1


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TROLLEYS

No.	Article	Description	Size LxWxH (mm)	Qty/Cart.
1	887100	Trolley Stand	900x650x670	1x1
2	161965	Trolley	600x600x800	1x1


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NEW

DUNIFORM® COMPOST MACHINES

TRANSFORM FOOD WASTE INTO VALUABLE FERTILIZER IN LESS THAN 24 HOURS

What if every scrap of food could have a purpose? Imagine a world where food waste fuels new growth instead of ending up in landfills. Our compost machines allow you to turn unavoidable waste into valuable soil, helping your business reduce waste, cut disposal costs, create new fertilizing soil and promote a circular economy.

Designed for easy operation and maintenance, it reduces waste by up to 90 percent



COMPOST T2

General Information

Article number	228005
Size (Width x Depth x Height)	400 x 400 x 780 mm
Weight	27 kg
Capacity	4 kg/day
Power Supply	230V 10 Amp
Power Consumption	About 1 kWh/day



COMPOST T5

General Information

Article number	228006
Size (Width x Depth x Height)	860 x 490 x 930 mm
Weight	205 kg
Capacity	15 kg/day
Power Supply	230V 10 Amp
Power Consumption	Approx. 6 kWh/day



COMPOST T10

General Information

Article number	228007
Size (Width x Depth x Height)	1166 x 608/820 x 1021 mm
Weight	290 kg
Capacity	25-30 kg/day
Power Supply	230V 10 Amp
Power Consumption	Approx. 6 kWh/day



COMPOST T30

General Information

Article number	228008
Size (Width x Depth x Height)	1845 x 780/990 x 1230 mm
Weight	565 kg
Capacity	75-90 kg/day
Power Supply	400V 10 Amp
Power Consumption	Approx. 19.2 kWh/day





COMPOST T50

General Information

Article number	228009
Size (Width x Depth x Height)	1982 x 950/1160 x 1334 mm
Weight	680 kg
Capacity	125-150 kg/day
Power Supply	400V 10 Amp
Power Consumption	About 28.8 kWh/day



COMPOST T100

General Information

Article number	228010
Size (Width x Depth x Height)	2935 x 1156/1369 x 1578 mm
Weight	1460 kg
Capacity	250-300 kg/day
Power Supply	400V 10 Amp
Power Consumption	Approx. 62 kWh/day



COMPOST T300

General Information

Article number	228011
Size (Width x Depth x Height)	4043 x 1646 x 1993 mm
Weight	3800 kg
Capacity	800 kg/day
Power Supply	400V 32 Amp
Power Consumption	Approx. 150 kWh/day



COMPOST T500

General Information

Article number	228012
Size (Width x Depth x Height)	5605 x 1945 x 3230 mm
Weight	5600 kg
Capacity	1350 kg/day
Power Supply	480V
Power Consumption	—




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FOOD'S BEST FRIEND
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