



PRODUCT CATALOGUE

VERSION 1 2015

SDX® THERMOBOX® – THE ORIGINAL MADE IN SWEDEN SINCE 1969



A complete product range for all your food transportation needs.

We offer a range of products spanning from the simple insulated S-box to advanced cooling and heating systems in the K- and F-boxes.



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We at SDX® Thermobox® has been a reliable partner to professional chefs for over 40 years. Our part of your job is to provide security. You can focus on the food and know that from the moment it leaves the kitchen until served, stored it in the best way.

The fresh ingredients and good food must be good when served. You should also feel safe in that the technology works. The temperature is exactly right and that the boxes can withstand the sometimes rugged treatment they may face.

The correct temperature

The single most important factor to maintain the freshness of your food and proper hygiene is the temperature. SDX® Thermobox® keeps the temperature within the desired values and with minimal temperature fluctuations. Combined with highly efficient insulation provides the food quality which is evident in the visitors appreciation.



Low energy consumption

To create the best possible insulation properties the boxes are insulated with polyurethane, which expands under high pressure and joins the outer and inner containers to a strong and well-insulated unit.

This allows the food to be kept at the right temperature with a very low energy consumption and a low operating cost.

Hygienic food handling

The all stainless steel inside without any seams or corners are natural choice for hygienic food handling. Pressed stainless steel guides, a unique technology that provides unmatched durability, increases safety and ease of cleaning.



Ergonomic and economic

The sophisticated design combined with easy rolling wheels make transfer from the kitchen to the dining room simple and ergonomic.

SDX® Thermobox® has a compact and lightweight design. The small footprint saves costly space both in storage and during transportation.



Smooth storage surface
with the possibility for
securing loads

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

The doors can
be opened
270 degrees.

Deep drawn guides,
easy cleaning and
increased safety

Short heating
or cooling time.

Air gaps for internal air
circulation and even
temperature distribution

Durable door
gaskets

Electronically
adjustable
temperature control

Easy to clean for
improved hygiene



