

ICEBRIDGE OVEN INSERT CASE

Storage and transport of chilled, preheated and frozen meals in the cargo hold with an Atlas Oven Insert Case.



The Icebridge® Oven Insert Case is designed to transport and store meals for return catering inside the aircraft hold. A standard Atlas oven insert is placed inside the Icebridge Oven Insert case keeping fresh meals chilled for up to 23 hours, frozen food frozen up to 36 hours or hot food hot for up to 4 hours.

The Icebridge Oven Insert Case is made out of two extra durable and ultra-light weight pieces that lock into place. To ensure quality and hygiene the two pieces have been designed to accommodate a standard catering seal on either side.

PRODUCT HIGHLIGHTS

Suitable for preheated, chilled or frozen meals.

Oven Insert Case provides economical return catering solution for all lenghts of flights and service concepts.

Return and multiple leg flight catering can be transported in the oven insert case from home base. This provides supply chain cost savings and ensures identical quality standards.

Extremely durable, light weight and washable in the catering tunnel washing machine.

TEMPERATURE (°C) DURING 36 HOURS 12 FRESH FOOD 3 °C 6 0 -6 FROZEN FOOD -18 °C -18 °C -12 -18 -24 12 noon 12 midnight 12 midnight 4 p.m. 8 p.m. 4 a.m. 8 a.m. 12 noon 4 p.m. 8 p.m.

DIMENSIONS (L x W x H) AND WEIGHT

Oven Insert Case

External: 650 x 395 x 545 mm

Internal: 410 x 260 x 420 mm + space for cooling casette or dry ice

Weight 4,2 kg

