

TRANSPORT BOX & EVENTPLATES

## **Transport boxes & eventplates**

"The innovative systems - made by professionals for professionals."

We offer a repeatedly proven and well thought out solution for the safe and clean transportation and storage of your crockery. Our eventplates ensure a striking appearance at any event with ease.



Advantages of the FRIES BOX Page 3



FRIES BOX Crockery transport box with a system Page 4

Typical applications Versatility & transportation Page 5



Event plates Advantages and possible uses Page 7



## Advantages of the FRIES BOX

Ergonomic, easy to open and transparent

The boxes are easy to carry even when full, and transpa rent. The content is packed safely and cleanly and can be seen from the outside. You thu maintain an overview!



Dishwasher-safe & ventilated

The food-safe, transparent bo xes are dishwasher-safe. Thanks to the shape of the box and the ventilation slots, the water runs out completely. The ventilatio slots also provide a constant exchange of air – perfect for fresh foods too.



### Colouring and stamping



The lids are available in 5 different colours.



You can also mark and design your boxes individually using hot stam ping of your logo or lettering.



BOX & event plate All the benefits with the FRIES BOX and eventplates www.fries-kt.com

## **Crockery transport BOX**

",The perfect transport system from FRIES for gastronomy and catering."

With the FRIES BOX, plates of all dimensions up to 32 cm can be stored and transported safely and cleanly. It is also perfect for other transport goods.

### **Figures & dimensions**





**Internal measurements** L 325 x W 325 x H 270 mm

#### More benefits at a glance

- » easy handling
- » food-safe polypropylene
- » variable configuration
- » stackable and space-saving
- » tamper-evident protection







## **Typical applications & transport**

A size for individual filling

Plates or even smaller items of crockery can be transpor ted safely and easily using the Vary tool or appropriate-di viders.

The Vary tool is fixed by putting the lid on.



approx. 60 plates Ø 19 cm

approx. 24 plates Ø 26 cm



approx. 56 cups and saucers

# Thermo insert with lid

FRIES also has a solution ready for the transportation of cold or hot dishes. With the practical thermo inserts for the FRIES BOX, your pro ducts arrive hot or well cooled.







### **Transport & logistics**

The boxes can be optimally sta cked and are suitable for Euro pal lets (1200 x 800 mm). Our practical rolling cages can also be used for transportation.

# **Events with a difference**



## Everything in one hand

"No more embarrassment at stand-up receptions since you now always have your right hand free for greetings."

Have a nibble and a drink in a relaxed atmosphere. Enjoy small talk and always have a hand free for shaking hands. Eventplates make it possible.

### **PRO-EVENTPLATE**







### PRO-EVENTPLATE ... at a glance

- » reusable plate made from polypropy lene
- » washable in all dishwas hers
- » light
- » 120 units fit in a FRIES BOX and weigh less than 15 kg
- » 18 pro eventplates fit in a FRIES P 18-12 plate rack



### **EVENTPLATE**



#### EVENTPLATE... at a glance

- » multi-section plate made from polypropylene
- » washable in the dishwasher
- » with either a glass or stemmed glass holder
- » 200 units fit in a FRIES BOX
- » colours on request



## Transport box & eventplates

The ideal solution for the transportation and storage of your crockery and other transport goods. With our reusable system plates, you always have a hand free.



BOX & event plate All the benefits with the FRIES BOX and eventplates www.fries-kt.com

## Seen it before?

Find out about the variety of our products.



Rack systems 400 x 400 for smaller dishwashers in the under-counter area



Rack systems 500 x 500 for the gastro field

FRIES



Rack systems 600 x 400 for the logistics and catering field



Rack systems 600 x 500 for large hooded and travelling rack dishwashers



Caterbox Ltd Unit 16b, Humphrey Farms, Hazeley Road, Winchester, Hampshire, SO21 1QA T: 01962 711007 E: sales@caterbox.uk W: www.caterbox.co.uk

