



# FoodSolutions 2009

Good Food Deserves Good Packaging



# Delivering reliable functionality for 60 years

*Welcome to FoodSolutions 2009. FoodSolutions is the part of Duni which offers high quality meal handling solutions and food distribution systems to the food service industry. Our customers rely on our understanding of their needs to deliver the right functionality at a high quality standard. The broad assortment in this catalog is rooted in Duni's 60-year dedication to delivering reliable functionality, which still today creates the foundation when we produce our premium quality products and design concepts for every meal handling occasion.*

Duni produced its first disposable wax cup in 1949. Since then our product assortments have expanded and evolved in line with contemporary trends and customer desires. Today, Duni is predominantly known for its market leadership position in table setting concepts. In this segment our dedication to designing atmosphere remains rooted in timeless elegance and good taste. In our rapid growth segment meal handling, we seek to provide value across the entire process through designing functionality and convenience for our customers and our products' end users.



Our first 60 years have taught us to act in a responsible way for the future. 70% of our products are being produced of renewable materials such as wood, in well-kept forests in northern Europe. We also implement continuous improvements in our factories where water consumption, spill and energy consumption have decreased during the last five years. Our food containers and other plastic products are 100% recyclable and 100% combustible and we continuously evaluate new environmentally friendly materials and production processes. One example is our new biodegradable product range made of starch. For more information on Environmental and Social Responsibility, please visit:

[www.dunibusiness.com/socialresponsibility](http://www.dunibusiness.com/socialresponsibility)

Duni is represented on more than 40 markets with 2000 employees - offering designed atmosphere through our table setting concepts and delivering reliable functionality through our meal handling solutions.







# Business Catering

As for all working with business catering, the importance of being able to provide freshly cooked meals is key. Mr. Netz, kitchen manager at a leading consumer goods headquarters in Germany, one of the customers trusting the **DUNIFORM®** concept, affirms that Duni is an excellent partner for his needs, involving high functionality and a wide range of trays, giving him the flexibility he needs. For customers working within this segment, Duni recommends:

- **Menu trays** page 46, 48, 58
- **Trays in GN sizes** page 50, 52, 60
- **Small portion trays** page 56
- **Salad boxes** page 8
- **Salad bowls** page 12
- **Microwarmable boxes** page 10
- **Machines DUNIFORM®** page 70



# Social Catering

Working with social catering, customer needs are complex. Home meal replacement puts high demand on packaging solutions being hygienic, safe and easy to handle. The excellent functionality of **DUNIFORM®** trays convinced Mr. Bosch, kitchen manager at St. Antonius, Germany. For customers working within this segment, Duni recommends:

- **Menu trays** page 46, 48, 58
- **Trays in GN sizes** page 54
- **Side dish trays** page 44
- **Equipment** page 66, 68
- **Fixpack™** page 28
- **Salad bowls** page 12
- **Machines DUNIFORM®** page 70







## Food Processor & Supermarket

For food processors and supermarkets, reliability, speed as well as having one partner being able to supply equipment for all needs is significant. Per Simre, owner, Take Off Food, Sweden, chose **DUNIFORM®** because the quality of **DUNIFORM®** trays is great and they underline the value of his food. For customers working within this segment, Duni recommends:

- **Menu trays** page 46, 48, 58
- **Trays in GN sizes** page 54, 60
- **Soup solutions** page 44
- **Cold food trays** page 62
- **Small portion trays** page 56
- **Salad boxes** page 8
- **Salad bowls** page 12
- **Expressions™** page 16
- **Microwarmable boxes** page 10
- **Machines DUNIFORM®** page 70

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information

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## Fine Food Take Away

When working with fresh and premium delicacy food products, adequate packaging solutions are needed. To have trays and boxes in line with the elegant atmosphere of the restaurant or store is key. Stefan Jönsson, chef and product developer at Lagmark, Sweden, started using Duni products because of their great functionality combined with aesthetics. For customers working within this segment, Duni recommends:

- **Menu trays** page 46, 48, 50, 56
- **Trays in GN sizes** page 54
- **Side dish trays** page 44
- **Cold food trays** page 62
- **Fixpack™** page 28
- **Salad boxes** page 8
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- **Microwarmable boxes** page 10
- **Machines DUNIFORM®** page 70

This year, as always, we have worked hard to bring the best solutions to your unmet needs, continuing to be your category leader. After all, good food deserves good packaging! We are proud to present the news of 2009:

**NEW  
IN  
2009**



## Sandwich range

- Full range offer with superb transparency and strength

page 22



## Fine Food Catering range extended

- Duni AMUSE-BOUCHE™ for fine catering

page 26



## Duni Sous Scellage®

- Money saving cooking concept

page 52



## Expressions™

- All bottoms now microwarmable
- 3 compartment box

page 16



## Take Away range goes Tapas!

- 5 compartment tray added
- Side dish tray in CPET

page 46



## Temperature equipment update

- 1/1 GN cooling plate introduced
- Small heating plate
- Stand for heating plate

page 66





## Stackable

Duni boxes are uniquely designed to offer good stackability. A benefit when preparing the meal or saving space in the kitchen. Prepared meals can also be securely stacked during transport.



## Secure

Soups won't spill, sauces won't leak and desserts won't drip! Ideal for preventing spillage during transport. Featured in selected range of Duni boxes.



## Microwarmable

Duni's microwarmable boxes and trays are designed to be microwave safe. They retain their shape perfectly after the meal has been heated or reheated in the box or the tray.



## Anti-fog

Duni's anti-fog boxes ensure that the lid stays clear. Helping you to keep the food looking fresh to your customers.



## Tear off

Hinged lid for convenience when preparing meals and for easy storage. Easy to tear off for an outstanding dining experience. Afterwards, the lid can be securely refitted to protect leftovers.



## Seal

The product can be sealed in a **DUNIFORM®** machine.



## Oven

Trays specially adapted for reheating, cooking or baking in the oven.

- For PP-trays up to max. 125°C
- For CPET-trays up to max. 220°C

Maximum temperatures may be lower depending on food, oven type, heating program or time and other factors.



## Hot / Cold Peel

Cold peel – Cold peel film can be peeled (opened) when the film is refrigerated.

Hot peel – Hot peel film requires the film to be warm or heated, otherwise it might tear.

## Octaview®

- Cold use
- Hot use

## Boxes Round

- Duni Salad Bowl Concept
- Catering
- Basic

## Boxes Square

- Expressions™
- Triangular
- Dinner · Lunch
- Snack · Sushi
- Sandwich boxes



## Fine Food Catering

- Fine Food Line
- Duni **AMUSE** BOUCHE™



## Fixpack™ & Delipack

## Aluminum & Viking™

## Eating & Drinking

- Dessert solutions
- Plates
- Service platters
- Cutlery

## DUNIFORM®

- Trays

## DUNIFORM®

- Films

## DUNIFORM®

- Transport Solutions

## DUNIFORM®

- Machines

## Octaview®: Cold use

- Convenient one-piece design
- Secure and functional stacking
- Anti fog feature on selected boxes

**Material: PS -4°C to +80°C**

Sizes	1 Comp	1 Comp deep	1 Comp Salad	7 Comp Insert
<b>XS</b> 118 x 118 mm	<b>866013</b> 200 ml, 60 mm height 375 pcs / Cart.   	<b>116630</b> 265 ml, 80 mm height 375 pcs / Cart.    		
<b>S</b> 160 x 160 mm	<b>127765</b> 400 ml, 60 mm height 405 pcs / Cart.   	<b>127763</b> 580 ml, 80 mm height 405 pcs / Cart.   	<b>149867</b> 450 ml/65 ml, 60 mm height 360 pcs / Cart.    	
<b>M</b> 190 x 190 mm	<b>127800</b> 640 ml, 60 mm height 270 pcs / Cart.   	<b>127801</b> 850 ml, 80 mm height 270 pcs / Cart.   	<b>157541</b> 950/90 ml, 70 mm height 240 pcs / Cart.     <div>NEW</div>	
<b>L</b> 230 x 230 mm	<b>127766</b> 1000 ml, 50 mm height 190 pcs / Cart.    	<b>127767</b> 1300 ml, 80 mm height 180 pcs / Cart.    	<b>149868</b> 1250 ml/65 ml, 70 mm height 160 pcs / Cart.     	
<b>XL</b> 305 x 315 mm	<b>149873</b> 1800 ml, 60 mm height 75 pcs / Cart.     	<b>149874</b> 2500 ml, 80 mm height 75 pcs / Cart.     		<b>118846</b> 140 ml/6x180 ml 25 mm deep 150 pcs / Cart. 





157541



118846

## Octaview®: Cold use

When it comes to salads and other cold foods, the Octaview® range is the perfect choice. The black bottom brings out the good looks in your food and the transparent lid entices the buyer. The hinged lid, which makes the filling process easy, and the secure lid that prevents any leakage, makes the Octaview® a very versatile and reliable box. Selected boxes in the range are equipped with a dressing glass, keeping the dressing in place when the lid is shut and lets the consumer season their salad themselves.

Octaview®



157541

## Octaview®: Hot use

- Convenient one-piece design
- Secure and functional stacking
- High performance for hot take away meals

**Material: PS -4°C to +107°C**

Sizes	1 Comp	2 Comp	3 Comp	Octabowl®
<b>S</b> 160 x 160 mm	<b>149871</b> 580 ml, 80 mm height 405 pcs / Cart.  			<b>149864</b> 500 ml, 72 mm height 405 pcs / Cart.  
<b>M</b> 190 x 190 mm		<b>149869</b> 350/200 ml, 60 mm height 290 pcs / Cart.  		<b>149865</b> 700 ml, 72 mm height 290 pcs / Cart.  
<b>L</b> 230 x 230 mm		<b>149870</b> 580/280 ml, 50 mm height 170 pcs / Cart.  	<b>149872</b> 220/220/650 ml 60 mm height 160 pcs / Cart.  	<b>149866</b> 1050 ml, 72 mm height 170 pcs / Cart.  



149865



149866



## Octaview®: Hot use

The high performance Octaview® boxes are suited for hot use and heating in a microwave. This gives the option of offering either hot meals for immediate enjoyment or cold food for re-heating at a later time.

Octaview®

149872



## Duni Salad Bowl Concept

- Superb transparency and strength
- Quick and easy to fill
- Sealable – **DUNIFORM®** compatible



### Material: APET -40°C to +70°C

Article	Description	Color	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
154736	Bowl	transparent	160x160x66	600 ml	260
154733	Bowl	indigo blue	160x160x66	600 ml	260
154737	Bowl	transparent	188x188x74	1000 ml	240
154735	Bowl	indigo blue	188x188x74	1000 ml	240
154734	Flat Lid for 154736 / 154733	transparent	160x160x20	-	260
154732	Flat Lid for 154737 / 154735	transparent	188x188x20	-	240
155531	<b>NEW</b> <b>DUNIFORM®</b> Lid for 154736 / 154733	transparent	160x160x22	-	260
155530	<b>NEW</b> <b>DUNIFORM®</b> Lid for 154737 / 154735	transparent	188x188x22	-	240

**DUNIFORM®:** For more information page 42

## Pick'n Eat

- Multi functional design
- Fits into Duni Salad Bowl Concept Lid

### Material: PAP/PS -4°C to +80°C

Article	Description	Color	Size (mm) LxWxH	Qty/ Cart.
149144	Pick'n Eat with napkin	transparent/white	105x20	500
149292	Pick'n Eat	transparent/white	105x20	4x250

## Catering Bowl

- Easy opening and closure
- Quick and easy to fill
- Secure closure design

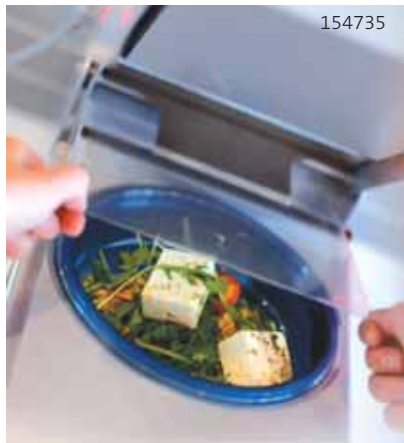


### Material: APET -40°C to +70°C

Article	Description	Color	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
153498	Bowl Large	black	250x250x95	2250 ml	50
153501	Flat Lid for 153498	transparent	250x250x30	-	50
153499	Bowl XL	blue	310x310x110	4500 ml	50
153503	Bowl XL	black	310x310x110	4500 ml	50
153502	Flat Lid for 153499 / 153503	transparent	310x310x30	-	50



154735



154736/154733



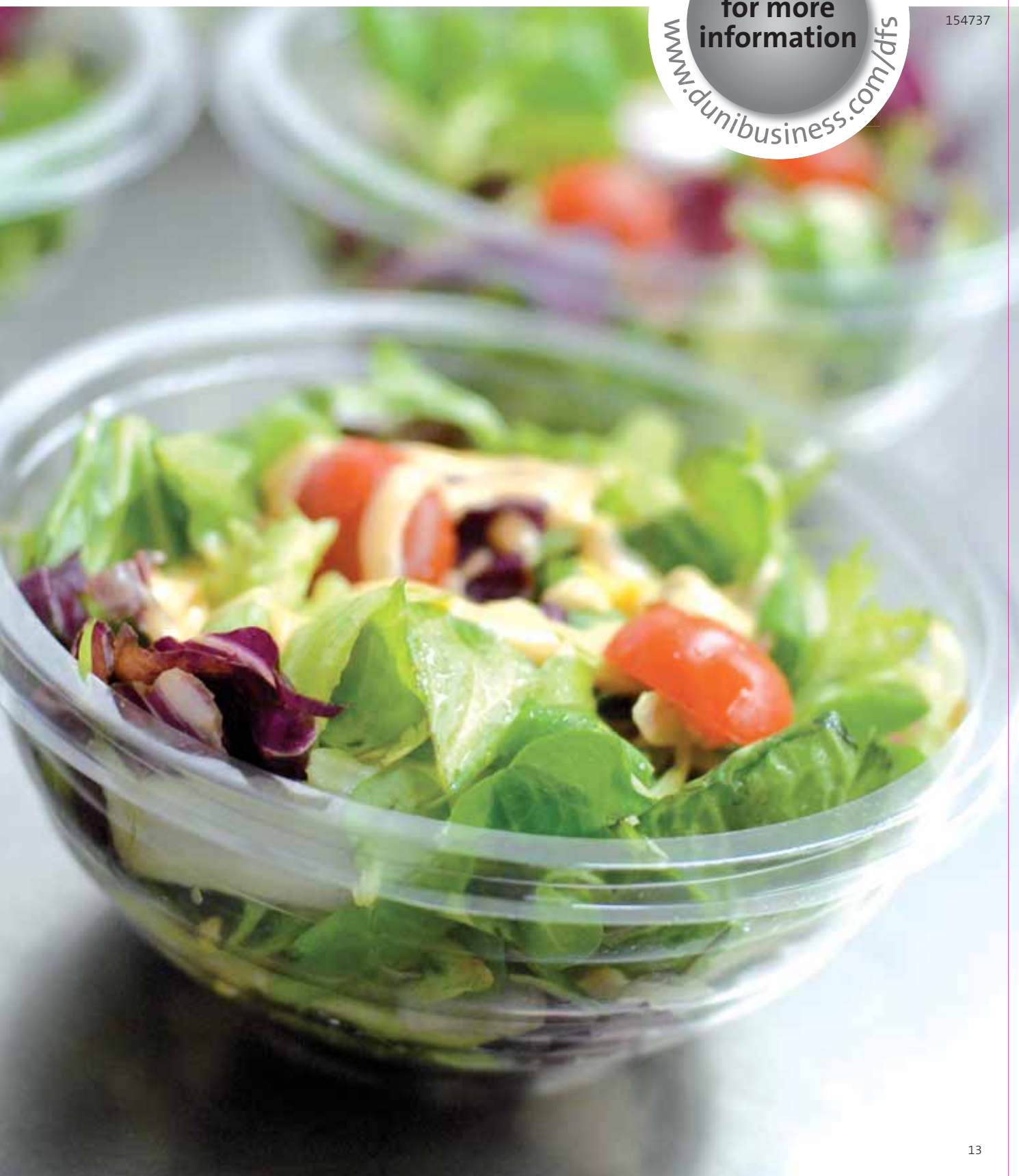
## Duni Salad Bowl Concept

Duni's very own super clear salad bowl concept has been designed so that it can either be used with a lid or sealed in one of our **DUNIFORM®** machines. The lid is designed to hold a Pick'n Eat or Pick'n Eat with napkin pack. Its attractive design highlights your salad without distracting from it; it also offers great stackability saving you precious shelf-space. The easy opening and closing lid makes salad preparation more efficient and adds convenience for the consumer.

for more  
information

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154737



## Basic Salad Bowl

· Two-piece design



### Material: PS -4°C to +80°C

Article	Description	Color	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
102970	Salad Bowl	transparent	180x180x75	1100 ml	300
102971	Lid for 102970	transparent	186x186x12	-	300

## Crystal Bowl

· Superb transparency and strength  
· One-piece design  
· Secure closure design



### Material: APET -40°C to +70°C

Article	Description	Color	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
778176	Crystal Bowl	transparent	150x110x50	250	800
778173	Crystal Bowl	transparent	170x140x55	500	600
101623	Crystal Bowl	transparent	200x170x60	750	300
778175	Crystal Bowl	transparent	210x170x70	1000	300

## Salad Bowl NatureWorks®

· Superb transparency and strength  
· Bio  
· Perfect for fresh fruit



### Material: PLA -20°C to +40°C

Article	Description	Color	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
153781	Bowl	transparent	120x120x52	360	20x50
153784	Flat Lid for 153781	transparent	122x122x21	-	20x50
153782	Bowl	transparent	143x143x57	600	12x50
153785	Flat Lid for 153782	transparent	148x148x21	-	12x50
153783	Bowl	transparent	175x175x51	800	6x50
153786	Flat Lid for 153783	transparent	179x179x16	-	6x50

## Soup Bowl

· Secure closure design



### Material: PS/EPS -4°C to +80°C

Article	Description	Color	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
778194	EPS Soup Thermo Bowl	white	115x115x76	460	500
778195	PS Lid for 778194	transparent	115x115x4	-	500





778194



153782

## Basic salad bowls

Duni offers a wide range of basic salad bowls in different sizes, shapes and materials. Selected boxes feature a secure closure.



## Box

- Dine-in or takeout design
- Two piece design
- Microwarmable bottom



**Material: PS -4 to +80°C/107°C**

Article	Feature	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
151751		Box	1	190x190x25	550	300
151750		Lid	-	190x190x30	-	300
151752		Box	1	230x230x25	850	150
151753		Lid	-	230x230x30	-	150
151754		Box	2	260x260x25	300/700	130
151755		Lid	-	260x260x30	-	130
157280		Box	3	260x260x25	560/200/200	130
157281		Lid	-	260x260x30	-	130

## Triangular Box

- Secure closure design
- Easy opening system



**Material: PS -4°C to +80°C**

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
150221	Triangular Box	1	234x169x55	410	200
118971	Triangular Box	1	270x209x55	900	100







150221



151752

## Expressions™

Our collection of contemporary two-piece containers is designed to enhance the look and feel of the dine-in or take-out experience. Available in 1, 2 and 3 compartments, this all-in-one solution combines features that reflect your needs such as space efficiency, leak-resistant closure and microwarmable bottom making it ideal for take-out food or disposable dine-in.

## Dinner Box

- High performance for hot take away meals
- Secure closure design
- Venting holes



## Material: PS -4°C to +107°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
660756	Dinner Box	1	292x204x75	1900	100
660757	Dinner Box	2	292x204x75	700/1000	100
660758	Dinner Box	3	292x204x75	300/300/1000	100
660759	Dinner Box	4	292x204x75	2x200/140/820	100





## Lunch/Snack Box

- High performance for hot take away meals
- Secure closure design



## Material: PS -4°C to +107°C

Article	Feature	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
146152		Lunch Box	1	220x157x55	700	200
146153		Lunch Box	1	220x157x75	880	200
136353		Snack Box	2	223x113x67	300/150	200
146150		Lunch Box	1	216x232x60	1100	100
146151		Lunch Box	2	216x232x60	750/400	100







146152



660758

## Dinner, lunch and snack solutions

Our assortment of meal boxes comprised of versatile and attractive packaging solutions with up to four compartments allows you to serve meals with many side offers or salad. Results of using this box are operational gains and freshness, by preparing meals beforehand and then finishing the order at the point of sales. The boxes are microwarmable, giving the consumer the option to re-heat the food.

## Lunch/Snack Box

- Easy opening system
- One-piece design



### Material: PS -4°C to +80°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
116109	Snack Box	1	158x140x56	570	200
127806	Lunch Box	1	272x188x53	1100	160
118962	Lunch Box	1	270x135x54	750	160
127802	Lunch Box white	4	338x250x63	1800	100
127803	Lunch Box white	1	338x250x63	1800	100
127804	Lunch Box black	4	338x250x63	1800	100
127805	Lunch Box white	4	338x250x51	1800	100
112205	Lunch Box	1	270x135x54	750	200



## Sushi Box

- High lid protects content
- Authentic oriental embossment
- Antifog feature



### Material: PS -4°C to +80°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
144209	Sushi Box	1	185x135x55	500	200







## Basic lunch, snack and sushi solutions

Our range of basic lunch and snack boxes feature an easy to open and close closure function. They are ideal for quick assembly of pre-packed food.

We do not recommend the basic lunch box range to be used in fresh fill and serve occasions.

Duni offers an attractive sushi box with an authentic embossing (saying sushi in Japanese) and anti-fog lid.

## Sandwich Box

- Superb transparency and strength
- Secure and functional stacking
- Easy opening system



### Material: APET -40°C to +70°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
156644 <b>NEW</b>	Baguette Box small	1	170x80x75	350	400
156646 <b>NEW</b>	Baguette Box medium	1	225x80x75	500	400
156645 <b>NEW</b>	Baguette Box large	1	324x80x75	850	250
157107 <b>NEW</b>	Sandwich Wedge standard	1	160x85x55	350	600
157108 <b>NEW</b>	Sandwich Wedge double	1	160x85x65	500	500
157109 <b>NEW</b>	Sandwich Wedge triple	1	160x85x75	600	600
157110 <b>NEW</b>	Bagel Box small	1	118x85x60	400	390
157111 <b>NEW</b>	Bagel Box large	1	128x98x65	600	450







157108



157111

## Sandwich boxes

With its superb transparency and strength, the sandwich range is the perfect tool in helping you attract customers at the point of sales by promoting freshness in the shelf. The stackable design helps you save precious shelf space.

**NEW**

156645



## Fine Food Line

- Sophisticated and elegant design in high quality
- Made to enhance the dining experience



### Material: PS -4°C to +80°C



Article	Description	Color	Size	Size (mm) LxWxH	Qty/ Cart.
149888	Side plate	chocolate	S	90x90x17	24x65
149890	Side plate	chocolate	M	180x90x17	12x65
149892	Plate	chocolate	L	180x180x17	6x70
150839	Side plate	transparent	S	90x90x17	24x65
150838	Side plate	transparent	M	180x90x17	12x65
150840	Plate	transparent	L	180x180x17	6x70
149889	Side plate lid for 149888/150839	transparent	S	95x95x46	24x65
149891	Side plate lid for 149890/150838	transparent	M	185x95x46	12x65
149893	Plate lid for 149892/150840	transparent	L	185x185x46	6x70
149895	Lid for Transport box	champagne	-	362x332x75	100
149894	Tray for Transport box	champagne	-	405x373x29	100
153788	To Go Transport box	white	-	190x190x120	200





## Fine Food Line

Fine Food Line by Duni is specially made for customers who want to present their meticulously-prepared food in its right element. The range is flexible and can be used for all occasions and foods. For fine take-away, hotel room service, catering or business lunches where presentation is essential it is the perfect choice. For transportation of the Fine Food Line boxes, a convenient and stackable to go box is available. A dine-in box for table setting occasions is offered with extra space for complements such as drinks and cutlery.

*Here, Simon Lundén, former contestant in Chef of the Year competition, Sweden, prepares food on Fine Food Line plates.*









## Duni AMUSE-BOUCHE™

- Eye-catching design
- Superb transparency

### Material: PS -4°C to +80°C



Article	Feature	Description	Vol (ml)	Color	Size (mm) LxWxH	Qty/ Cart.
157497	NEW	 Organic Puzzle	50	transparent	59x59x46	6x100
157501	NEW	 Lid for Organic Puzzle	-	transparent	59x59x8	6x100
157491	NEW	 Square	60	transparent	49x49x46	6x100
157499	NEW	 Lid for Square	-	transparent	49x49x8	6x100
157492	NEW	 Tri	45	transparent	54x54x45	6x90
157500	NEW	 Lid for Tri	-	transparent	54x54x8	6x90
157489	NEW	Globe	25	transparent	62x62x54	6x30
157498	NEW	Lid for Globe	-	transparent	62x62x35	6x60
157486	NEW	Wave	10	transparent	97x43x24	6x80
157487	NEW	Lake	50	transparent	97x59x18	6x90
157488	NEW	Food Tube	35	transparent	35x35x58	6x65
157490	NEW	Yamyum	15	transparent	98x72x14	6x30
157493	NEW	Time Zone Espresso	50	transparent	67x48x45	6x48
157494	NEW	Rocky Road	-	transparent	120x80x14	6x35
157495	NEW	Nut Shell	45	transparent	76x52x47	6x120
157496	NEW	Flavour Power	-	transparent	99x42x20	6x72
157502	NEW	Tiny Fork	-	transparent	96x18	6x250
157503	NEW	Tiny Spoon	-	transparent	95x19	6x250





157486

## Duni AMUSE-BOUCHE™

For those moments where an easy and elegant way of serving Amuse is needed Duni now launches its new Duni AMUSE-BOUCHE™ range. With a truly eye-catching design and superb transparency it is the natural choice for high-end caterers.



157487



## Fixpack™ round

- Multipurpose
- One lid fits all
- Secure closure design



### Material: PP -20°C to +125°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
114857	Fixpack™ round	1	102x102x41	200	800
116650	Fixpack™ round	1	102x102x60	300	800
93050	Fixpack™ round	1	102x102x105	500	700
103563	Fixpack™ Lid round	-	107x107x9	-	800



## Fixpack™ rectangular

- Multipurpose
- One lid fits all
- Secure closure design



### Material: PP -20°C to +125°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
100293	Fixpack™ rectangular	1	140x106x43	350	560
100294	Fixpack™ rectangular	1	140x106x59	500	560
100295	Fixpack™ rectangular	1	140x106x85	750	560
100296	Fixpack™ rectangular	1	140x106x115	1000	490
100297	Fixpack™ Lid rectangular	-	146x117x7	-	560



## Fixpack™ portion cup

- Multipurpose
- Secure closure design



### Material: PS -4°C to +80°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
93002	Fixpack™	1	70x70x50	110	1000
93821	Fixpack™ Lid flat	-	75x75x5	-	1005





100296/100295



100294



## Fixpack™

With a secure closure and multipurpose design the Fixpack™ range appeals to customers looking for a simple solution to count on. The high quality containers are perfect for the deli counter where there is a need for packing small portions and emphasis is put on not losing the content during transport. Containing round and rectangular microwarmable containers in different sizes, the range features a unique versatility and quality. For each shape one lid fits all which makes stock keeping easy.

100294



## Delipack round

- Multipurpose
- One lid fits all
- Secure closure design



### Material: PP -20°C to +125°C



Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
156421	Delipack round	1	101x101x30	125	1000
156422	Delipack round	1	101x101x37	200	1000
156423	Delipack round	1	101x101x48	250	1000
156424	Delipack round	1	101x101x61	300	1000
156425	Delipack round	1	101x101x102	500	1000
156426	Delipack Lid round	-	101x101	-	1000

## Delipack rectangular

- Multipurpose
- One lid fits all
- Secure closure design



### Material: PP -20°C to +125°C



Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
156427	Delipack rectangular	1	108x82x30	125	1000
156428	Delipack rectangular	1	108x82x50	250	1000
156430	Delipack rectangular	1	108x82x56	300	1000
156420	Delipack rectangular	1	108x82x100	500	1000
156429	Delipack Lid rectangular	-	108x82	-	1000





156428



156428/156420/156421

## Delipack

The range features a secure closure and multipurpose design. All boxes are micro-warmable and available in both round and rectangular shape. For each shape one lid fits all which makes stock keeping easy.

## Viking™ Tray

- Space and weight-saving concept
- Base opens to a plate
- Partly assembled



### Material: PAP/PP -20°C to +125°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
200623	Viking™ Tray white	1	210x150x50	900	250
200911	Viking™ Lid with window + blue/green stripes	-	210x150x30	-	250
200923	Viking™ Lid printed with blue cutlery	-	210x150x30	-	250
152854	Viking™ Lid white	-	210x150x30	-	250
200660	Viking™ Tray with hinged Lid white	1	220x170x50	900	100
142980	Plate sausages white	-	130x200	-	1000



## Aluminum Tray

- Tray oven proof up to 250°C
- Various shapes and sizes
- Matching lids



### Material: PAP/PP -20°C to +125°C

### Material: Alu -20°C to +250°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
150403	Aluminum Tray	1	220x155x38	850	1000
150411	Paper lid for 150403	-	212x149x1	-	1000
150404	Aluminum Tray with white paper lid	1	140x115x35	450	400
150405	Aluminum Tray with white paper lid	1	220x128x33	700	400
150406	Aluminum Tray with white paper lid	1	220x155x38	850	400
150407	Aluminum Tray with aluminum lid	1	313x212x43	2200	100
150408	Aluminum Tray with aluminum lid	1	323x262x43	2700	100
150409	Aluminum Tray with aluminum lid	1	325x265x55	3500	100
150410	Aluminum Tray with aluminum lid	1	527x326x37	5200	40
150412	Aluminum Tray with aluminum lid	1	527x326x80	10000	40





200660



150403

## Viking™

For customers relying on a space and weight saving concept where handling needs to be fast and easy Duni offers the Viking™ concept. The trays come partly assembled and when eating, the base opens up to a plate.













A wide range of aluminum boxes is also offered.



## Dessert Solution

- Great looking dessert solutions
- Superb transparency
- Easy opening lids

### Material: PS -4°C to +80°C

Article	Feature	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
127724		Crystallo Cup	1	92x92x92	260	480
118890		Dome Lid for 127724	-	96x96x26	-	500
111255		Flat Lid for 127724	-	96x96x6	-	2000
119568		Bowl	1	104x104x41	250	1500
118872		Lid for 119568	-	105x105x13	-	1500
157175	 	Bowl Dessert	1	85x85x42	180	1000
157176	 	Bowl Dessert	1	95x95x46	230	1000
157177	 	Lid for Bowl Dessert 157175	-	92x92x12	-	1000
157178	 	Lid for Bowl Dessert 157176	-	100x100x12	-	1000
127730		Portion Cup	1	53x53x43	65	3400
127731		Lid for Portion Cup 127730	-	57x57x6	-	3400

## Glasses Trend

- Great looking dessert solutions
- Superb transparency
- Easy opening lids



### Material: PLA -20°C to +40°C

Article	Description	Comp	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
153397	Glass Plastic Trend	1	85x85x82	300	1000
153398	Glass Plastic Trend	1	85x85x112	390	1000
153413	Lid Plastic Trend	-	90x90x10	-	1000



153397



153397

127724/118890



## Plastic Plates

- More rigid than paper plates
- Ideal portion size
- Matching transparent lid

### Material: PS -4°C to +80°C

Article	Description	Color	Comp	Size Ø (mm)	Qty/ Cart.
152116	Plastic Plate	white	1	180	10x50
141610	Plastic Plate	black	3	260	2x50
92361	Plastic Plate	white	3	260	2x50
93962	Lid for Ø 260 mm	transparent	-	260	2x50

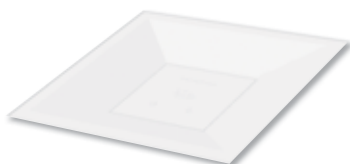


## Premium Plates

- Eye-catching design

### Material: PS -4°C to +80°C

Article	Description	Color	Comp	LxWxH (mm)	Qty/ Cart.
157194 <b>NEW</b>	Plate Premium square	frosted	1	220x220x10	20x6
157195 <b>NEW</b>	Plate Premium square	frosted	1	260x260x10	20x6



## Fiber Plates

- Unbleached
- Bio



### Material: Bagasse -4°C to +107°C

Article	Description	Color	Comp	Size Ø (mm)	Qty/ Cart.
157179 <b>NEW</b>	Plate oval	unbleached	1	220	10x50
157180 <b>NEW</b>	Plate oval fiber	unbleached	1	220	9x50
157181 <b>NEW</b>	Plate soup	unbleached	1	160	10x50
157182 <b>NEW</b>	Plate fiber	unbleached	1	180	8x50
157183 <b>NEW</b>	Plate fiber	unbleached	1	260	10x50







152116



92361/93962

## Plates

Duni's plastic plates is the perfect choice for heavy duty jobs. With its sturdy design the plates withstand excessive cutting and support a heavy load. Premium square plates as well as unbleached fiber plates are also offered.

141610



## Service Platters

· Various shapes, qualities and sizes

### Material: PS -4°C to +80°C

Article	Description	Shape	Size Ø (mm) LxW	Qty/ Cart.
151895	Silver Platter	octagonal	305x305	20
151894	Silver Platter	oval	455x290	26
141692	Service Platter black	oval	450x300	100
141693	Service Platter black	oval	550x350	60



## Service Platters

· Various shapes and sizes

### Material: ALU -20°C to +250°C

Article	Description	Shape	Size Ø (mm) LxW	Qty/ Cart.
150400	Service Platter	oval	333x233	80
150401	Service Platter	oval	445x295	50
150402	Service Platter	oval	545x360	40







151894



151895



151895



## Cutlery

· Smart, space-saving solutions

### Material: PS -4°C to +80°C

Article	Description	Material	Size (mm)	Qty/ Cart.
111278	Napkin, Knife, Fork	PAP/PS	160	250
119030	Napkin, Knife, Fork with Pepper & Salt	PAP/PS	160	250
111279	Napkin, Knife, Fork, Spoon with Pepper & Salt	PAP/PS	160	250
153985	Knife – single wrapped	PS	195	250
153984	Fork – single wrapped	PS	165	250
153982	Spoon dessert – single wrapped	PS	165	250
118957	Chip fork	PS	85	5x1000



Eating &  
Drinking

# Welcome to the **DUNIFORM®** sealing concept

Packaging is more than the mere transport solution. It is part of the food product and has a significant impact on its perception. Other than looks consumers today have high expectations when it comes to the functionality of the packaging. After all the food is transported, stored and often eaten straight from the packaging.

With these needs as a background, **DUNIFORM®** takes pride in being a category solution. Our expertise lies in helping you find the right combination of tray, sealing machine and film that will allow you to grow. And whenever your business grows, the **DUNIFORM®** concept grows with you because we offer different sizes of machines in an economically sustainable way. One example of how we help you cut costs is that the cassettes for our entry-level sealing machine DF10 can also be used in the bigger semi-automatic DF20 or DF25.



For even higher demands on capacity, larger machines are available, some with the option to use MAP technology. This feature allows you to prolong the shelf life of your sealed food dramatically. Hence you can increase your delivery radius, customer base and ultimately grow your business!

**DUNIFORM®** is a reliable and experienced partner ready to provide a packaging solution which is the foundation of your success. Good food deserves good packaging!







## PP – Side Dish Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Numerous size and color options



### Material: PP -20°C to +125°C

Article	Description	Comp	Color	Cassette DF10/20	Size(mm) LxWxH	Vol (ml)	Qty/ Cart.
758512	PP Tray	1	black	140152 (2 cav.)*	138x114x35	350	300
758510	PP Tray	1	white	140152 (2 cav.)*	138x114x35	350	300
758516	PP Tray	1	transparent	140152 (2 cav.)*	138x114x35	350	300
758002	PP Tray	1	black	140152 (2 cav.)*	138x114x53	470	300
758000	PP Tray	1	white	140152 (2 cav.)*	138x114x53	470	300
758006	PP Tray	1	transparent	140152 (2 cav.)*	138x114x53	470	300
758602	PP Tray	1	black	140152 (2 cav.)*	138x114x70	630	276
758601	PP Tray	1	white	140152 (2 cav.)*	138x114x70	630	276
758606	PP Tray	1	transparent	140152 (2 cav.)*	138x114x70	630	276
757502	PP Tray	2	black	140153 (2 cav.)	138x114x53	240/120	480
757501	PP Tray	2	white	140153 (2 cav.)	138x114x53	240/120	480
757506	PP Tray	2	transparent	140153 (2 cav.)	138x114x53	240/120	480

\*DF25 cassette, 152411 (4 cav.), also available



## PP – Soup Bowl Tray

- De-nesting
- Perfect size for soup
- Extra wide sealing rim



### Material: PP -20°C to +125°C

Article	Description	Comp	Color	Cassette DF10/20	Size(mm) LxWxH	Vol (ml)	Qty/ Cart.
147908	Soup Bowl	1	black	148354	153x153x60	500	480



## CPET – Soup Bowl Tray

- De-nesting
- Perfect size for soup
- Extra wide sealing rim



### Material: CPET -40°C to +220°C

Article	Description	Comp	Color	Cassette DF10/20	Size(mm) LxWxH	Vol (ml)	Qty/ Cart.
119142	Soup Bowl	1	white	148354	165x150x50	500	500



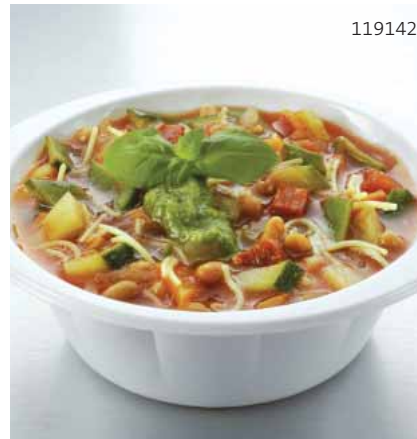




757501



147908



119142



147908




## PP – Take Away Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP



### Material: PP -20°C to +125°C



Article	Description	Comp	Color	Cassette DF10/20	Size(mm) LxWxH	Vol (ml)	Qty/ Cart.
149882	Take Away Tray	1	black	150020	255x162x43	1200	246
155054	Take Away Tray	1	white	150020	255x162x43	1200	246
154063	Take Away Tray	1	black	150020	255x162x55	1400	228
154486	Take Away Tray	1	white	150020	255x162x55	1400	228
154064	Take Away Tray	1	black	150020	255x162x70	1750	220
154487	Take Away Tray	1	white	150020	255x162x70	1750	220
149883	Take Away Tray	2	black	150021	255x162x45	700/400	246
155055	Take Away Tray	2	white	150021	255x162x45	700/400	246
149884	Take Away Tray	3	black	150022	255x162x48	610/380/210	246
155056	Take Away Tray	3	white	150022	255x162x48	610/380/210	246
154755 	Take Away Tray	5	black	155621	255x162x47	60/90/180/210/220	240

**Smaller side dish tray available in the same design but requires a new cassette. See on page 56 CPET Trays – Small Portion Trays.**

## APET – Lid for Take Away Tray

- Enables re-closure of the tray
- Give the possibility to save unfinished meals

### Material: APET -40°C to +70°C



Article	Description	Comp	Color	Size(mm) LxWxH	Vol (ml)	Qty/ Cart.
155620	Take Away Lid	-	transparent	256x163x12	-	246

154486



149884



## PP – Take Away Tray

As the market of prepared food and Take Away is constantly growing, so does the demand for high quality secure packaging solutions. The Take Away range, available in 1, 2, 3 and 5 compartments, different depths and colors, provides the solution! A smaller tray for side dishes in CPET has been developed for those with the need for heating their food in an oven. With its strong and wide rim the Take Away range is well suited for sealing, with or without MAP technology. An APET lid is also available giving the possibility to seal and save unfinished meals. Perfect for presentation, secure during transport and an enhanced eating experience – That is the **DUNIFORM®** Take Away range.

154755



**DUNIFORM®**  
Trays

## PP – HMR Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP



### Material: PP -20°C to +125°C

Article	Description	Comp	Color	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
105222	PP Tray HMR	1	black	140156*	215x148x40	800	200
700051	PP Tray HMR	1	white	140156*	215x148x40	800	200
105223	PP Tray HMR	1	black	140156*	215x148x50	1000	200
700052	PP Tray HMR	1	white	140156*	215x148x50	1000	200
149885	PP Tray HMR	1	black	140156*	215x148x70	1300	280
133706	PP Tray HMR	2	black	140154	215x148x50	700/200	200
700053	PP Tray HMR	2	white	140154	215x148x50	700/200	200
105224	PP Tray HMR	2	black	140155	215x148x50	500/400	200
101631	PP Tray HMR	2	white	140155	215x148x50	500/400	200

\*DF25 cassette, 152415 (2 cav.), also available

**Same design also available in APET. No extra cassette needed.  
See on page 62, APET-HMR trays.**





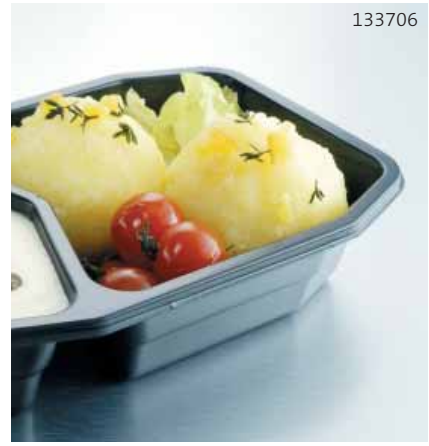
149885



105224



133706



101631



DUNIFORM®  
Trays

## PP – 1/4 GN Menu Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Numerous size and color options



### Material: PP -20°C to +125°C

Article	Description	Comp	Color	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
757102	PP Tray 1/4 GN	1	black	140149*	265x162x40	1180	225
157110	PP Tray 1/4 GN	1	white	140149*	265x162x40	1180	225
757106	PP Tray 1/4 GN	1	transparent	140149*	265x162x40	1180	225
757202	PP Tray 1/4 GN	2	black	140150**	265x162x43	630/500	225
757210	PP Tray 1/4 GN	2	white	140150**	265x162x43	630/500	225
757302	PP Tray 1/4 GN	3	black	140151***	265x162x45	500/380/210	225
757310	PP Tray 1/4 GN	3	white	140151***	265x162x45	500/380/210	225

\*DF25 cassette, 152407 (2 cav.), also available

\*\*DF25 cassette, 152408 (2 cav.), also available

\*\*\*DF25 cassette, 152406 (2 cav.), also available



## PP – 1/4 GN Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP



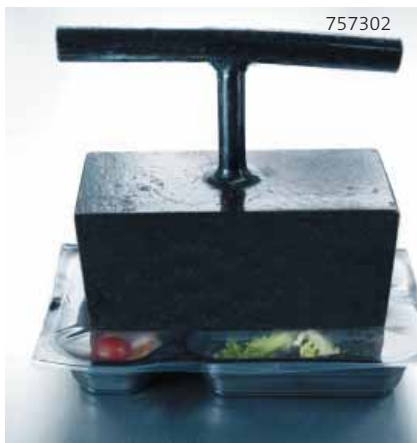
### Material: PP -20°C to +125°C

Article	Description	Comp	Color	Cassette DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
152347	PP Tray 1/4 GN	1	black	147611 (2 cav.)*	265x161x35	1000	200
152646	PP Tray 1/4 GN	1	white	147611 (2 cav.)*	265x161x35	1000	200
153505	PP Tray 1/4 GN	1	transparent	147611 (2 cav.)*	265x161x35	1000	200
152345	PP Tray 1/4 GN	1	black	147611 (2 cav.)*	265x161x60	1650	200
152344	PP Tray 1/4 GN	1	white	147611 (2 cav.)*	265x161x60	1650	200
153507	PP Tray 1/4 GN	1	transparent	147611 (2 cav.)*	265x161x60	1650	200
115580	PP Tray 1/4 GN	1	black	147611 (2 cav.)**	265x161x80	2000	200
115680	PP Tray 1/4 GN	1	white	147611 (2 cav.)**	265x161x80	2000	200
153506	PP Tray 1/4 GN	1	transparent	147611 (2 cav.)**	265x161x80	2000	200
117100	PP Tray 1/4 GN	1	black	147611 (2 cav.)**	265x161x100	2600	192
118100	PP Tray 1/4 GN	1	white	147611 (2 cav.)**	265x161x100	2600	192

\* DF10/20 Cassette, 147609, also available

\*\* Can also be sealed in DF10 with cassette 147609





## PP – 1/4 GN Menu Tray & PP – 1/4 GN Tray

The standardized size of 1/4 GN makes this tray range optimal for efficient distribution. Duni offers special transport solutions made to perfectly fit 1/4 GN. Pack and serve single meal portions with our menu trays or family size portions in our deeper one compartment trays - this range covers it all.

757302



DUNIFORM®  
Trays





## Duni Sous Scellage® – A New Way of Cooking

It is a simple but yet ingenious concept in a way where the loss of weight of the cooked food can be reduced to as low as 5%. This is to be compared with traditional cooking where the loss of weight can reach levels as high as 25% or more, depending on the cooking method and the type of food. In economical terms it means that you can decrease your costs by having smaller start-portion. The food is gently cooked at low temperature in a sealed atmosphere, which preserves all flavors and juices in the cooked product. The result is a tender product cooked to perfection. With Duni Sous Scellage® the food can be prepared, cooked, distributed and served from one and the same tray.

### Advantages with Duni Sous Scellage® Cooking Concept

- Improves production economy
  - Substantially less weight loss of the foodstuff with Duni Sous Scellage® Cooking Concept
  - Typically 20% less weight loss compared to traditional cooking
  - Decrease the amount of foodstuff needed for each portion
- Improves production efficiency
  - Cook two layers in one tray – maximize space utilization
  - One tray for preparation, cooking and serving
  - Time saving
- Improves handling
  - MAP (Modified Atmosphere Packing) for longer shelf life – enables preparation well in advance
  - Handle more portions with less resources
  - Disposable tray – no washing up needed

### Cooking example: Chicken fillet (16 portions in one tray)

Traditional method		
Loss of weight	25 %	
Cost of primary produce	7,45 € / kg	
Total value of lost weight	4,50 €	
Used trays	Serving platters	
Start weight: 16 portions à 150 g	Fry pan: 150 – 175° C 3–6 min on each side	End weight: 16 portions à 112 g

NEW method with Duni Sous Scellage® max. 100° C		
Loss of weight	5 %	
Cost of primary produce	7,45 € / kg	
Total value of lost weight	0,90 €	
Used trays	1/2 GN Duni Sous Scellage	

Start weight: 16 portions à 150 g	Fry pan: 180° C Approx. 15 sec	Sealed tray in convection oven 70° C for 90 min	End weight: 16 portions à 142 g
--------------------------------------	-----------------------------------	---	---------------------------------------

**Save Money  
Concept**



### PP – 1/2 GN Duni Sous Scellage® Tray

- Improves production economy
- Cook in tray
- 2 level cooking



### Material: PP -20°C to +100°C

Article	Description	Comp	Color	Cassette DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
155600 <b>NEW</b>	Tray	1	silver	141550	325x265x87	5200	96
155601 <b>NEW</b>	Insert	-	white	-	332x227x3	-	200



**DUNIFORM®**  
Trays

**NEW**



155600  
155601 (insert)



## Duni Sous Scellage®

Duni is now launching a new concept of cooking using the unique and innovative Duni Sous Scellage® tray. By using the Duni Sous Scellage® tray you will have all the benefits from the widely used sous-vide method and all the benefits that come with using a tray, the best of two worlds!

## PP – 1/3 & 1/2 GN Tray

- Suitable for hot, cold, deli, vacuum and MAP
- Numerous size and color options



### Material: PP -20°C to +125°C



Article	Description	Comp	Color	Cassette DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
142529	PP Tray 1/3 GN	1	white	150023	325x176x65	2500	144
133726	PP Tray 1/2 GN	1	black	141550	325x265x40	2700	100
114040	PP Tray 1/2 GN	1	white	141550	325x265x40	2700	100
114050	PP Tray 1/2 GN	1	white	141550	325x265x50	3400	100
115542	PP Tray 1/2 GN	1	black	141550	325x265x60	4000	100
114060	PP Tray 1/2 GN	1	white	141550	325x265x60	4000	100
115543	PP Tray 1/2 GN	1	black	141550	325x265x80	5000	96
114080	PP Tray 1/2 GN	1	white	141550	325x265x80	5000	96
143309	PP Tray 1/2 GN	1	blue	141550	325x265x80	5000	96
115544	PP Tray 1/2 GN	1	black	141550	325x265x100	6300	92
114100	PP Tray 1/2 GN	1	white	141550	325x265x100	6300	92
152510	PP Tray 1/2 GN	3	black	141550	325x265x50	800/800/800	100

## APET – Lid for 1/2 GN Tray

- Improves presentation
- Enables re-closure after seal is broken

### Material: APET -40°C to +70°C



Article	Description	Comp	Color	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
180316	Apet Lid 1/2 GN	1	transparent	325x265	-	90





114060



142529



143309/152510

## CPET – Small Portion Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Ovenable / also for “cook and chill”



### Material: CPET -40°C to +220°C

Article	Description	Comp	Color	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
157356	Take Away Tray small	1	black	157385	160x103x35	370	750
145689	Take Away Tray small	1	white	157385	160x103x35	370	750
115483	CPET Tray	1	black	140249 (2 cav.)	171x127x35	510	900
115482	CPET Tray	1	white	140249 (2 cav.)	171x127x35	510	900
148217	CPET Tray	1	black	140249 (2 cav.)	171x127x50	670	840
151221	CPET Tray	1	white	140249 (2 cav.)	171x127x50	670	840
151304	CPET Tray	1	black	140163	187x137x34	600	520
151303	CPET Tray	1	white	140163	187x137x34	600	520
151375	CPET Tray	1	black	140163	187x137x40	700	480
151376	CPET Tray	1	white	140163	187x137x40	700	480
115489	CPET Tray	2	white	140189	187x137x36	260/300	640
115490	CPET Tray	1	white	140164*	188x119x36	525	750
115491	CPET Tray	1	white	140164*	188x119x54	760	480
138005	CPET Tray square	1	white	152401	100x100x50	300	1320
138006	CPET Tray oval	1	white	152403	160x100x50	350	1100
138007	CPET Tray rectangular	1	white	152405	210x100x50	685	660

\* DF10/20 cassette, 140169 (2 cav.), also available





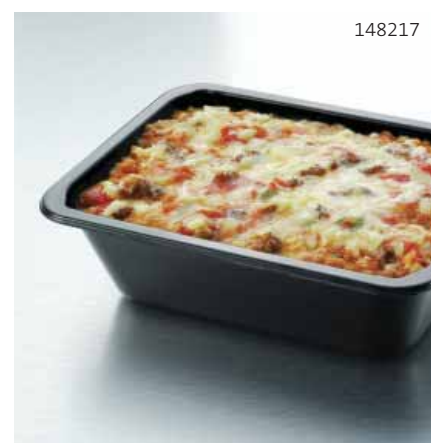
DUNIFORM®  
Trays



138005



138005/138006



148217



## CPET – Menu Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Ovenable / also for “cook and chill”



### Material: CPET -40°C to +220°C

Article	Description	Comp	Color	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
115495	CPET Tray	1	black	140162*	225x175x34	960	300
115494	CPET Tray	1	white	140162*	225x175x34	960	300
122018	CPET Tray	1	black	140162*	225x175x43	1200	300
115503	CPET Tray	1	white	140162*	225x175x43	1200	300
153414	CPET Tray	1	black	140162*	225x175x54	1500	270
153422	CPET Tray	1	white	140162*	225x175x54	1500	270
151305	CPET Tray	2	black	140160**	225x175x35	515/370	250
151306	CPET Tray	2	white	140160**	225x175x35	515/370	250
115505	CPET Tray	2	black	140160**	225x175x43	655/455	300
115504	CPET Tray	2	white	140160**	225x175x43	655/455	300
115502	CPET Tray	3	white	140159	225x175x34	350/300/200	350
151307	CPET Tray	3	black	140158***	225x175x34	430/225/165	250
151728	CPET Tray	3	white	140158***	225x175x34	430/225/165	250
115506	CPET Tray	3	black	140158***	225x175x43	525/275/205	300
132346	CPET Tray	3	white	140158***	225x175x43	525/275/205	300
147599	CPET Tray	3	black	147600	225x175x43	220/220/560	300

\* DF25 cassette, 153432 (2 cav.), also available

\*\* DF25 cassette, 153433 (2 cav.), also available

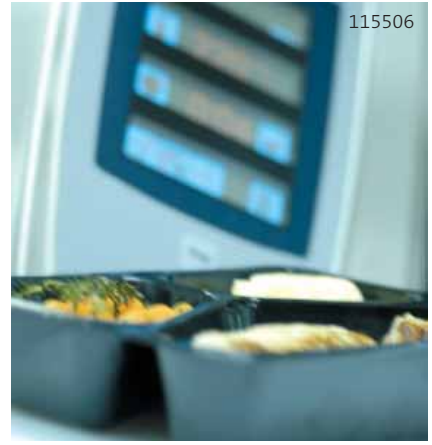
\*\*\* DF25 cassette, 152440 (2 cav.), also available



DF25 700090



115505



115506



115506

## CPET – Large Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Ovenable / also for “cook and chill”



### Material: CPET -40°C to +220°C



Article	Description	Comp	Color	Cassette DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
118808	CPET Tray	1	white	147606	290x255x50	2640	196
110575	CPET Tray	1	white	147606	290x255x80	4000	136

## CPET – 1/2 GN Tray

- Strong wide rims
- Suitable for hot, cold, deli, vacuum and MAP
- Ovenable / also for “cook and chill”



### Material: CPET -40°C to +220°C



Article	Description	Comp	Color	Cassette DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
115511	CPET Tray	1	black	141550	325x265x50	3350	90
103725	CPET Tray	1	white	141550	325x265x50	3350	120
103726	CPET Tray	1	white	141550	325x265x80	5100	80





103725



103725

## CPET – Large Tray and 1/2 GN Tray

Due to its high heat resistance and therefore application possibilities in ovens, this range is well suited for any kind of high volume catering. Prepare your portions in a central kitchen and regenerate them in satellite kitchens close to consumption time and consumers in order to realize gains in operational efficiencies. CPET trays are ideal for Cook & Chill.

147908/115511/103726/152510



## APET – Trays

- Superb transparency and strength
- Strong, flexible and durable
- Excellent barrier qualities



### Material: APET -40°C to +70°C



Article	Description	Comp	Color	Cassette DF10/20	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
106793	APET Tray	1	transparent	147601	160x122x39	395	816
108024	APET Tray	1	transparent	140249 (2 cav.)	171x127x35	500	912
108025	APET Tray	1	transparent	140249 (2 cav.)	171x127x50	660	768
110062	APET Tray	2	transparent	147604	171x127x38	315/215	504
153515	Tray HMR*	1	transparent	140156***	215x148x25	400	200
134146	Tray HMR*	1	transparent	140156***	215x148x60	1200	200
108026	APET Tray	1	transparent	149999	227x178x50	1415	240
112060	APET Tray Baguette	1	transparent	140157****	260x110x68	1150	350
Article	Description	Comp	Color	Cassette DF25	Size (mm) LxWxH	Vol (ml)	Qty/ Cart.
129701	APET Sandwich Tray	1	transparent	152413 (4 cav.)**	185x96x86	-	1600
129710	APET Sandwich Tray	1	transparent	152412	186x76x85	-	1820

\*\* DF10 cassette, 156500 (2 cav.), also available

\*\*\* DF25 cassette, 152415 (2 cav.), also available

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

**\* Same design also available in PP. No extra cassette needed.**

**See on page 48 PP-HMR Tray.**



## APET – Trays

The clear transparent features of APET makes it ideal for cold cuts, sandwiches, salad and desserts. The APET trays from Duni are also excellent for MAP which gives you extended shelf life and operational advantages.

134146





# Quick tips about **DUNIFORM®** films and sealing:

The first and most fundamental questions when choosing the right film and tray are always:

- What task do tray and film have to fulfill when performing?
- What temperature will the tray and film be exposed to?

For example: CPET-trays can be heated up to 220°C. PP up to 125°C and APET up to 70°C. Below those temperatures, our trays remain food safe. You can use CPET-trays for cooking in the oven below 220°C. Please note that the thin APET layer on top of the CPET tray rim will crystallize. Once crystallized the tray can not be sealed again, hence **CPET-trays must be sealed before heating in the oven.**



- If the application is reheating in microwave ovens only, Duni recommends PP trays. It is sufficient from a technical point of view because food temperatures in microwave ovens rarely exceed 125°C.
- When you seal steaming food, please use the spike roll. It allows the pressure to be released without affecting the leak proof performance.
- Try to keep the rim of the tray fat-free before sealing. Grease and other liquids will affect the sealing performance negatively. Please follow the recommended sealing temperatures as indicated. Maximum sealing strength is reached after about one hour.
- Please perforate the film when you re-heat it in an oven or microwave. If you re-heat the tray in an oven (applies to PET film) before transport to its final destination, please use low temperatures. Low temperature will have a positive effect on keeping the tray sealed during transport.
- Note that local temperature and humidity will influence the film's performance, i.e. in cold (refrigerated) rooms, longer sealing time and higher sealing temperature may be required.
- Cold peel film can be peeled (opened) when the film is refrigerated. Hot peel film requires the film to be warm or heated, otherwise it might tear.

## Sealing Film

• Peelable films



### For PP Trays

Article	Trays	Cooking temp. max.	Sealing temp. (max. 190°C)	DF10	DF20	DF25	DF30	DF42	Anti-fog	Thick-ness	Size mm x m	Ø mm	Qty/ Cart.
147974	Sealing Film	100	150-170°C	•	•	•	•	-	•	65 µ	154x250	174	1
700050	Sealing Film	100	150-170°C	•	•	•	•	-	-	72 µ	170x150	148	1
147975	Sealing Film	100	150-170°C	•	•	•	•	-	•	65 µ	172x250	174	1
147910	Sealing Film	100	150-170°C	•	•	•	•	-	•	65 µ	185x250	174	1
108078	Sealing Film	100	150-170°C	-	•	•	•	-	•	65 µ	230x500	227	1
107074	Sealing Film	100	150-170°C	-	-	•	-	-	•	65 µ	272x500	227	1
106576	Sealing Film	100	150-170°C	-	-	•	-	-	•	65 µ	315x500	227	1
107075	Sealing Film	100	150-170°C	-	-	-	•	-	•	65 µ	340x500	227	1
107073	Sealing Film	100	150-170°C	-	-	-	•	-	•	65 µ	380x500	227	1
151548	Sealing Film	100	150-170°C	-	-	-	-	•	•	65 µ	415x500	227	1
759100	Sealing Film	100	150-170°C	-	-	-	-	•	-	72 µ	430x300	190	1

## Sealing Film

- Peelable films
- Self venting



### For PET Trays

Article	Trays	Cooking temp. max.	Sealing temp. (max. 190°C)	DF10	DF20	DF25	DF30	DF42	Thick-ness	Size mm x m	Ø mm	Qty/ Cart.
155016	Sealing Film	220	140-160°C	•	•	•	-	-	25 µ	115x500	160	1
155017	Sealing Film	220	140-160°C	•	•	•	-	-	25 µ	130x500	160	1
155018	Sealing Film	220	140-160°C	•	•	•	•	-	25 µ	154x500	160	1
155019	Sealing Film	220	140-160°C	•	•	•	•	-	25 µ	185x500	160	1
155029	Sealing Film	220	140-160°C	-	-	•	-	-	25 µ	240x500	160	1
155030	Sealing Film	220	140-160°C	-	-	•	-	-	25 µ	272x500	160	1
155031	Sealing Film	220	140-160°C	-	-	-	•	-	25 µ	290x500	160	1
155032	Sealing Film	220	140-160°C	-	-	-	•	-	25 µ	340x500	160	1
155033	Sealing Film	220	140-160°C	-	-	-	-	•	25 µ	380x500	160	1
155034	Sealing Film	220	140-160°C	-	-	-	-	•	25 µ	410x500	160	1
155035	Sealing Film	220	140-160°C	-	-	-	-	•	25 µ	446x500	160	1

## Sealing Film

- Peelable films



### For PET Trays

Article	Trays	Cooking temp. max.	Sealing temp. (max. 190°C)	DF10	DF20	DF25	DF30	DF42	Thick-ness	Size mm x m	Ø mm	Qty/ Cart.
147976	Sealing Film	125	150-170°C	•	•	•	•	-	65 µ	185x250	174	1
140949	Sealing Film	100	130-160°C	-	-	•	-	-	65 µ	230x500	227	1
111930	Sealing Film	100	150-170°C	-	-	•	-	-	65 µ	272x500	227	1
111940	Sealing Film	100	150-170°C	-	-	-	•	-	65 µ	340x500	227	1
111942	Sealing Film	100	150-170°C	-	-	-	-	•	65 µ	380x500	227	1

## Sealing Film

- Peelable films



### For PS, PP and PET Trays

Article	Trays	Cooking temp. max.	Sealing temp. (max. 190°C)	DF20	DF25	DF30	DF42	Thick-ness	Size mm x m	Ø mm	Qty/ Cart.
100519	Sealing Film	100	150-170°C	•	•	•	-	62 µ	185x500	225	1
100520	Sealing Film	100	150-170°C	-	•	-	-	62 µ	230x500	225	1
700000	Sealing Film	100	150-170°C	-	•	-	-	62 µ	272x500	225	1
110923	Sealing Film	100	150-170°C	-	-	•	-	62 µ	290x500	225	1
100521	Sealing Film	100	150-170°C	-	-	•	-	62 µ	340x500	225	1
110920	Sealing Film	100	150-170°C	-	-	-	•	62 µ	445x340	194	1

## Thermo Bag

- Ultimate transport solution
- Maintains food temperature
- Heavy duty and hard wearing



Article	Description	Comp	Benefits	Size (mm) LxWxH	Qty/ Cart.
157355	Thermo Bag	1	5 1/4 GN Trays	275x200x240	5
750510*	Thermo Bag	1	HMR	310x240x260	5
750505*	Thermo Bag	1	Large	420x200x260	5
750502*	Thermo Bag	1	5 1/4 GN Trays	290x200x130	5

\* while supplies last

## Temperature Control Equipment

Please contact us for order details

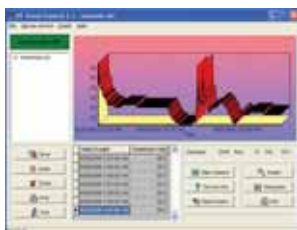


115399

115401

115396

Article	Description	Size (mm) LxWxH	Qty/ Cart.
149403	Cooling Plate 1/4 GN	265x164x15,5	5
153490	Heating Plate 1/4 GN	265x164x15,5	5
154767 <b>NEW</b>	Cooling Plate 1/1 GN	530x325x15,5	1
157530 <b>NEW</b>	Small Heating Plate	155x155x15,5	5
155817 <b>NEW</b>	Stand for Heating Plate		1
115396	Temperature Button		
	The Temperature Button is the tool that gathers temperature data when placed in the food or storage room. It can store up to 2048 measurements and take up to 1400 temperature measurements per day in temperatures from -20 to +85 degrees Celsius. The measuring interval can be set from 1 minute to over 4 hours if necessary and the life expectancy of the button is approximately 1 million measurements.		
115399	Connection Device and Dataprogram		
	By connecting the Button Holder to the Connection Device, the statistical data gathered can easily be downloaded onto a computer where the readings can be interpreted with various graphs and statistical tools included with the Connection Device. <b>System requirements:</b> • Windows 95 /98 / NT4.0 / 2000 / XP • Intel Pentium 100Mhz or higher • 16 MB free internal memory (RAM) • 10 MB free space on hard disk • VGA graphic • 1 free serial port 9-pin (COM) or USB		
115401	Temperature Button Holder		
	After the data has been gathered, the Button is placed in the Button Holder in order to connect it to the Connection Device.		







## Thermo Bag

For larger and longer food transports, **DUNIFORM®** supplies its range of sturdy thermo bags and boxes. Providing functional storage options combined with environment-control tools, such as heating / cooling plate and temperature measuring devices, **DUNIFORM®** confidently helps its customers find new and better solutions for transporting food.



## Transport Box

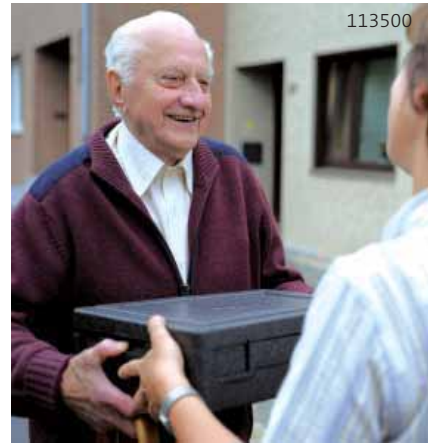
Article	Description	Qty/ Cart.
152554	Carrying Box for <b>DUNIFORM®</b> Trays  The ideal carrying box for your sealed trays. It is lightweight, resistant to moisture and approved for direct food contact.  The box is made of 3 mm foldable Wellplast® with a composition of chalk (approx. 55%) and PP plastic (approx. 45%).  Size LxWxH (mm): 350x290x200	20

## Thermo Box

- Ultimate heavy duty transport solution
- Smart solution for all applications
- Maintains food temperature



Article	Description	Comp	Benefits	Size (mm) LxWxH	Qty/ Cart.
130190	Thermo Box - EPP	1	1/1 GN	650x405x335	1
108887	Thermo Box - EPP	1	1/2 GN	400x320x345	1
104645	Thermo Box - EPP	1	1/4 GN	605x290x205	1
113500	Thermo Box - EPP	3	Single Portion	390x320x105	6
751500	Thermo Box - EPP	3	Single Portion	460x325x115	5
752103	Thermo Box - EPS	1	1/1 GN	730x435x350	1
751103	Thermo Box - EPS	3	1/4 GN	685x365x320	1
753103	Thermo Box - EPS	2	2x750513	550x450x340	1





# Matrix of DF-Machines **DUNIFORM®**

General Information	DF10	DF20	DF25	DF30	DF42
Article number	700080	700095	700090	105211	116042
Machine weight	13 kg	20 kg	43 kg	approx. 75 kg	approx. 190 kg
Cassette weight	0.5 kg	0.5 kg	2.5 kg	approx. 3-5 kg	approx. 2-5 kg
Electrical data	230 V~ AC 50 Hz 10 A	230 V~ AC 50 Hz 10 A	230 V~ AC 50 Hz 10 A	230 V~, 50/60 Hz	400 V~, 50 Hz
Maximum power consumption	0.7 kW	0.75 kW	1 kW	2 kW	8.8 kW
Lengths of cable/ connection plug	2.5 m / 1-phase grounded	2.5 m / 1-phase grounded	2-3 m / 1-phase grounded	1-phase	3-phase
Press power	1200 N	1200 N	1200 N	7000 N	7000 N
Capacity	up to 8 cycles/min	up to 10 cycles/min	up to 10 cycles/min	up to 10 cycles/min	3 with MAP, 2-6 without MAP
Start-up heating time	15 min	15 min	20 min	20 min	20 min
Dimensions	DF10	DF20	DF25	DF30	DF42
Length	640mm (with handle) 540mm (base)	615 mm	760 mm	750 mm	880 mm
Width	240 mm	220 mm	355 mm	620 mm	675 mm
Height	260 mm (closed) 500 mm (open)	220 mm (closed) 520 mm (open)	350 mm (closed) 650 mm (open)	500 mm	1520 mm
Trays/Film/Sealing	DF10	DF20	DF25	DF30	DF42
Maximum sealable tray dimension (length x width x depth)	265 x 175 x 100 mm (>¼ GN)	265 x 175 x 70 mm (>¼ GN)	325 x 265 x 100 mm (¼ GN)	380 x 265 x 125 mm (¼ GN)	430 x 315 x 95 mm (150 depth optional)
Maximum film width	185 mm	185 mm	272 mm	410 mm	470 mm
Sealing temperature	max. 210°C	max 180°C	max 180°C	max 200°C	max 200°C
Sealing technique	Manual	Semi-automatic	Semi-automatic	Semi-automatic	Semi-automatic
Number of rolls	1	1	1	Depending on cassettes	1
MAP - Modified Atmosphere Packaging	No	No	No	No	Yes
Vacuum chambers	-	-	-	-	1
Compressors	DF10	DF20	DF25	DF30	DF42
152558 Compressor 55E-24	-	-	-	Yes	Yes
152556 Compressor 3x55E-24	-	-	-	Yes	Yes
152559 Compressor ST282	-	-	-	-	Yes



DF10



DF20



DF25



DF30



DF42

# Machines

Duni offers several machines in its **DUNIFORM®** sealing concept.

Newly added in 2008, the DF10 is our economical manual entry level model. It is ideal wherever counterspace is limited (fits 60 cm) or sealing needs are low. Yet, it is designed and constructed in the **DUNIFORM®** fashion of solid Swedish heavy duty workmanship.

The true workhorses for medium to high volume for small business and medium size catering are the semi-automatic DF20 and DF25 (the DF25 can seal GN size trays). These machines are unmatched in operational performance in their size and price class. Being semi-automatic translates into handling and hence efficiency benefits. If your business is serious about catering or offering “to go” menus, these machines are ideal for you.

If volume needs are even higher or your business requires figure cutting of the sealing film we recommend DF30 or DF42. The major difference is that DF42 is also able to apply modified atmosphere (MAP) while packaging. MAP has a significant impact on your customer radius and kitchen utilization. For more information please see MAP section page 78-79. Also, both machines utilize a different operational concept to even further increase your output (amount of trays sealed per cycle and handling). Many of our customers switch from DF25 to DF42 when their business volume or their customer radius expands.

We invite you to read the customer testimonials introduced in the beginning of this catalog in full length online to see and learn more how our customers apply our **DUNIFORM®** concept to grow and succeed in their business area.



# DF10 DUNIFORM®

General Information	DF10
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
Press power	1200 N
Capacity	up to 8 cycles/min
Start-up heating time	15 min

Dimensions	DF10
Length	640mm (with handle) 540mm (base)
Width	240 mm
Height	260 mm (closed) 500 mm (open)

Trays/Film/Sealing	DF10
Maximum sealable tray dimension (length x width x depth)	265 x 175 x 100 mm (>¼ GN)
Maximum film width	185 mm
Sealing temperature	Max. 210°C
Sealing technique	<b>Manual</b>
Number of rolls	1
MAP - Modified Atmosphere Packaging	No
Vacuum chambers	-

- Fits 60 cm standard kitchen counters.
- Manual sealing for easy, efficient and precise use
- Light, small and compact which makes it ideal for smaller delis
- Built of a combination of stainless steel and powder coated steel for durable use
- Built ready for use with regular 230V
- Easy to operate and clean



## Accessories for DF10

Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
various	Extra Cassettes DF10	-	271,5x193x16	1
155198	Spike Roll DF10	Venting	221x95x66	1
The spike roll is basically a roll with integrated sharp pins that perforate the sealing film before the tray is sealed. This device is very useful when there is a need for "breathable" packing. The sealed remains leakproof and only lets the steam come out.				







DF10 700080/154735 Bowl



DF10 700080/154735 Bowl

# DF20 DUNIFORM®

General Information	DF20
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
Press power	1200 N
Capacity	up to 10 cycles/min
Start-up heating time	15 min

Dimensions	DF20
Length	615 mm
Width	220 mm
Height	220 mm(closed) 520 mm(open)

Trays/Film/Sealing	DF20
Maximum sealable tray dimension (length x width x depth)	265 x 175 x 70 mm (>¼ GN)
Maximum film width	185 mm
Sealing temperature	100°C – 180°C
Sealing technique	<b>Semi-automatic</b>
Number of rolls	1
MAP - Modified Atmosphere Packaging	No
Vacuum chambers	-

- Can be used on standard kitchen counter
- Semi-automatic for precise continuous sealing
- Light, small and compact
- Changeover of tray configurations in seconds

- Built of stainless steel for professional use
- Built ready for use with regular 230V
- Easy to operate and clean



## Accessories for DF20

Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
various	Extra Cassettes DF20	-	271,5x193x16	1
102014	Cassette Rack for under DF20	Holds 2 cassettes	555x220x67	1
102903	Spike Roll DF20	Venting	221x95x66	1
	The Spike Roll is basically a roll with integrated sharp pins that perforate the sealing film before the tray is sealed. This device is very useful when there is a need for "breathable" packing. The sealed tray remains leakproof and only lets the steam come out.			
887120	Trolley Stand for DF20	-	600x400x700	1



# DF25 DUNIFORM®

General Information	DF25
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 kW
Lengths of cable / connection plug	2-3 m / 1 phase grounded
Press power	1200 N
Capacity	up to 10 cycles/min
Start-up heating time	20 min

Dimensions	DF25
Length	760 mm
Width	355 mm
Height	350 mm(closed) 650 mm(open)

Trays/Film/Sealing	DF25
Maximum sealable tray dimension (length x width x depth)	325 x 265 x 100 mm (½ GN)
Maximum film width	272 mm
Sealing temperature	100°C – 180°C
Sealing technique	<b>Semi-automatic</b>
Number of rolls	1
MAP - Modified Atmosphere Packaging	No
Vacuum chambers	-

- Seals from sizes 1/2 GN (catering) to 1/8 GN
- Semi-automatic for precise continuous sealing
- Changeover of tray configurations in seconds
- Built of stainless steel for professional use
- Built ready for use with regular 230V
- Easy to operate and clean



## Accessories for DF25

Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
various	Extra Cassettes DF25	from 1/2 to 1/8 GN	378x290x22	1
141549	Adapter for DF20/10 Cassettes		379x290x22	1
108824	Spike Roll DF25	Venting	320x100x68	1
	The Spike Roll is basically a roll with integrated sharp pins that perforate the sealing film before the tray is sealed. This device is very useful when there is a need for "breathable" packing. The sealed tray remains leak-proof and only lets the steam come out.			
887100	Trolley Stand for DF20/25	-	900x650x670	1
103724	Trolley Stand for DF25	-	1200x650x670	1



141549 Adapter for DF10/20 cassettes





# DF30 DUNIFORM®

General Information	DF30
Article number	105211
Machine weight	approx. 75 kg
Cassette weight	approx. 3-5 kg
Electrical data	230 V~, 50/60 Hz
Maximum power consumption	2 kW
Lengths of cable / connection plug	1-phase
Press power	7000 N
Capacity	up to 10 cycles/min
Start-up heating time	20 min

Dimensions	DF30
Length	750 mm
Width	620 mm
Height	500 mm

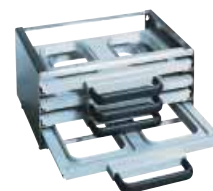
Trays/Film/Sealing	DF30
Maximum sealable tray dimension (length x width x depth)	380 x 265 x 125 mm (½ GN)
Maximum film width	410 mm
Sealing temperature	max 200°C
Sealing technique	<b>Semi-automatic</b>
Number of rolls	Depends on cassette
MAP - Modified Atmosphere Packaging	No
Vacuum chambers	-

- Semi-automatic intended for large-scale kitchen and smaller food processors
- Can seal all trays in **DUNIFORM®** concept
- Figure cutting/ profile cutting optional
- Simple to use. No difficult adjustments
- Change cassette in less than 10 seconds
- Dual cutting cassettes are available for simultaneous sealing of 2 trays of ¼ GN or 4 trays of 1/8GN



## Accessories for DF30

Article	Description	Benefits	Size (mm) LxWxH	Qty/ Cart.
various	Extra Cassettes DF30	-	440x313-404x27	1
106573	Cassette Rack	Holds 4 cassettes	451x310x237	1
149879	Spike Roll DF30	Venting	482x96x62	1
	The Spike Roll is basically a roll with integrated sharp pins that perforate the sealing film before the tray is sealed. This device is very useful when there is a need for "breathable" packing. The sealed tray remains leakproof and only lets the steam come out.			
106575	Trolley with Compressor	Low noise	1200x650x700	1
887110	Trolley with Compressor	Low noise	900x650x670	1





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# Modified Atmosphere Packaging

In order to prevent loss of natural freshness and quality, an effective and intelligent food preservation concept called Modified Atmosphere Packaging (MAP) has been developed. The use of natural gases and proper packaging materials and machines help to maintain the quality of the foodstuffs and prolong their shelf life. The MAP gas mixtures usually consist of the gases already present in the air that we breathe: carbon dioxide (CO<sub>2</sub>), nitrogen (N<sub>2</sub>) and oxygen (O<sub>2</sub>). The gases are added before the trays are sealed, making them ready for transport. So, let us look more closely at the MAP technique and the benefits...

## MAP-Modified Atmosphere Packaging

"Discover the ultimate combination for freshness - MAPAX prolongs shelf life the natural way," according to Linde Gas.

### The trend

Nowadays, customers are more aware than ever before. The demand for good, high quality, minimally processed and attractively packaged food is ever increasing in our world today. As a result, food manufacturers and producers have to work hard to meet this demand.

The trend is strong. People want freshly produced convenience food, often as smart ready-to-eat meals, just as if they came directly from the food manufacturer. Time is obviously a crucial factor in the handling of the food. This makes it increasingly difficult to live up to the high expectations of consumers.

### Maintaining freshness

The race against time begins the moment fruit is picked, the corn is harvested or the fish is caught. From then on, natural deterioration and spoilage constitute a risk to the quality and shelf life of the food. Threats to product freshness, such as hygienic conditions while processing, and the issue of temperature are things to take into account. That is why the food packaging process as well as the package itself are crucial to freshness and quality.

### Long-term profits

The success story begins with the consumers' buying decision. Which foodstuffs do they buy and which ones do they reject? And what is the reason for their behavior? MAP individual packaging solutions are based on consumer statistics and in-depth market research to enable prompt responses to consumer preferences and buying patterns. By packaging the foodstuff in a modified atmosphere, it is possible to maintain high quality and extend shelf life by days or even weeks. Products that could not previously be stored fresh throughout the distribution chain can now be put on the shelves at retail outlets without sacrificing quality.

### Expanded markets

The MAP technique simplifies distribution logistics because it reduces goods delivery frequencies. The reason for this is that suppliers are able to send larger consignments. In addition, supply distances can be extended if necessary without risking the quality of the food. This in turn improves planning flexibility and streamlines processes from the delivery of the input material to transportation of the goods to the stores or distribution centers. The prolonged shelf life enables the food manufacturer to cater to new markets and radically extend his geographical sales region.





# Benefits of MAP

## Reduced spoilage

The use of MAP adds days if not weeks of high-quality shelf life during which your products are available to the consumers. Fresh food that is not sold in time is returned. This is a large-scale problem that seriously affects productivity. MAP makes it possible for products to maintain a safe level of quality and results in less spoilage and fewer returns.

There is a lot to gain from using MAP. The cost of the gas is just a small part of the overall cost but it provides huge leverage.

Cost relations – Rules of thumb						
Gas		Machine		Package		Food
1	:	5	:	10	:	100

## Deterioration processes

Food is a biological, sensitive substance. Original freshness and shelf life are affected by the inherent properties of the product just as much as by external factors.

### Internal factors affecting quality:

- the type and quantity of microorganisms
- water activity ( $a_w$ )
- pH-value
- cell respiration
- food composition

### External factors affecting quality:

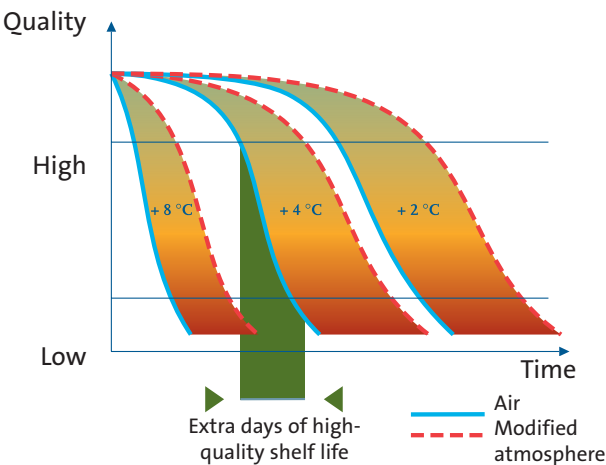
- temperature
- hygienic conditions
- gas atmosphere
- processing methods

## Low temperature is a highly effective inhibitor

Temperature is one of the most important factors controlling microbiological activity. Most microorganisms multiply optimally within the range of 20 °C to 30 °C and show a reduced growth pattern at lower temperatures. Careful temperature monitoring is therefore vital during all food handling and distribution stages. Chilling alone, however, will not solve all microbiological problems. But, when combined with MAP, they can be kept to a minimum.

## Preservation

The chart to the right depicts the increase in shelf life duration of different foods when using MAP technique. The ranges expressed here are under ideal conditions and may vary.



## From food preservation to the protection of natural quality

Present developments are moving away from preservative methods that physically or chemically alter the product. MAP is a natural shelf life-enhancing method that is growing rapidly on an international scale. It often complements other methods. Nevertheless, when selecting the correct gas atmosphere it is necessary to take the foodstuff and its specific properties into account.

"The shelf life stated in the chart is under ideal conditions and may vary depending on a range of factors that are not taken into considerations. When selection the correct gas atmosphere it is necessary to take foodstuff and its specific properties into account. This table shows shelf life for products packaged in air vs. those packed with MAPAX®.

Food	Typical shelf life in air	Typical shelf life with MAPAX®
Raw red meat	2 - 4 days	5 - 8 days
Raw light poultry	4 - 7 days	16 - 21 days
Raw dark poultry	3 - 5 days	7 - 14 days
Sausages	2 - 4 days	2 - 5 weeks
Sliced cooked meat	2 - 4 days	2 - 5 weeks
Raw fish	2 - 3 days	5 - 9 days
Cooked fish	2 - 4 days	3 - 4 weeks
Hard cheese	2 - 3 weeks	4 - 10 weeks
Soft cheese	4 - 14 days	1 - 3 weeks
Cakes	several weeks	up to one year
Bread	several days	2 weeks
Pre-baked bread	5 days	20 days
Fresh cut salad mix	2 - 5 days	5 - 10 days
Fresh pasta	1 - 2 weeks	3 - 4 weeks
Pizza	7 - 10 days	2 - 4 weeks
Pies	3 - 5 days	2 - 3 weeks
Sandwiches	2 - 3 days	7 - 10 days
Ready meals	2 - 5 days	7 - 20 days
Dried foods	4 - 8 months	1 - 2 years

# DF42 DUNIFORM®

General Information	DF42
Article number	116042
Machine weight	approx. 190 kg
Cassette weight	approx. 2-5 kg
Electrical data	400 V~, 50 Hz
Maximum power consumption	8.8 kW
Lengths of cable / connection plug	3-phase
Press power	7000 N
Capacity	3 with MAP, 2-6 without MAP
Start-up heating time	20 min

Dimensions	DF42
Length	880 mm
Width	675 mm
Height	1520 mm

Trays/Film/Sealing	DF42
Maximum sealable tray dimension (length x width x depth)	430 x 315 x 95 mm (150 depth optional)
Maximum film width	470 mm
Sealing temperature	max 200°C
Sealing technique	<b>Semi-automatic</b>
Number of rolls	1
MAP - Modified Atmosphere Packaging	<b>Yes</b>
Vacuum chambers	1

- Semi-automatic; intended for large-scale kitchen and smaller food processors
- Can seal all trays in the **DUNIFORM®** range
- Delivered with figure cutting/ profile cutting
- The excess film material is automatically wound up
- 9 programmable cycles for packaging of different products, including soft vacuum function for vacuum-sensitive foods e.g. whipped cream
- Adjustable lower chamber enables lower gas consumption
- Standard operating settings leaves less than 0.5% oxygen in the tray
- Suitable for modified atmosphere packaging and high oxygen
- Easy to change the mold for tray changeover
- Simple to use. No difficult adjustments
- Built-in vacuum pump (40m³ /h)

## Accessories for DF42

Article	Description
152558	Compressor 55E-24
152556	Compressor 3x55E-24
152559	Compressor ST282M
152554	Carrying Box for <b>DUNIFORM®</b> trays
115396	Temperature Button
115401	Button Holder
115399	Connection Device and Dataprogram





DF42 116042





# Materials and



- Optimal for easy dine-in or take-out
- Packaging can be re-closed
- No investment needed

Boxes	Plastic Symbol	Best for	Name	Temperature
		Oven application	CPET	-40°C to +220°C
Fixpack™ page 28 Delipack page 30		Microwave <b>DUNIFORM®</b> only: low temp. oven use	PP	-20°C to +125°C
Octaview®/Octabowl® page 10 Expressions® page 16 Lunch, Snack, & Dinner boxes page 18		Cold food & Microwave	PS-MW	-4°C to +107°C
Octaview® page 8 Basic salad range page 14 Triangular box page 16 Sushi box page 20 Fine Food Line page 24 Duni <b>AMUSE BOUCHE™</b> page 26 Dessert solutions page 34 Premium and plastic plates page 36		Cold food & hot fill	PS	-4°C to +80°C
Salad bowl page 14 Glasses page 34		Cold food	PLA	-4°C to +40°C
Duni Salad Box Concept page 12 Sandwich range page 22		Cold food	APET	-40°C to +70°C
	other			
Aluminum page 32 Service platters page 38	ALU	High heat oven use	ALU	-40°C to +250°C
Viking™ page 32	-	Cold food & Microwave	PAPER	-20°C to +125°C

Environmental considerations are as vital to Duni, as they are to many of our customers. We want our customers, partners and employees to feel confident about the way we do business, hence our environmental development is an important part of our day-to-day work.

Our cautious selection of raw materials, efficient utilization of resources and energy and the minimization of waste and emissions throughout the product life cycle are prioritized environmental initiatives.

# product guide

100% leak and tamper proof is key ·  
Application of Cook & Chill or other large scale systematic cooking processes ·  
Logistic (transport) factors have significant impact ·



		Raw Material	Recyclable	Biodegradable or Compostable	DUNIFORM®
●	●	Refined oil or natural gas	●	-	Soup Bowl page 44 Small portion trays page 56 Menu trays page 58 Large and 1/2 GN tray page 60
●	DUNIFORM® only: max. +125°C	Refined oil or natural gas	●	-	Side dish trays, Soup bowl page 44 Take-Away trays page 46 HMR trays page 48 1/4 GN Menu trays page 50 Duni Sous Scellage® page 52 1/3 GN & 1/2 GN trays & lid page 54
●	-	Refined oil or natural gas	●	-	-
-	-	Refined oil or natural gas	●	-	-
-	-	Plant Starch	●	Yes in industrial facilities	-
-	-	Refined oil or natural gas	●	-	HMR tray page 62 Baguette tray page 62 Sandwich trays page 62 Small portion tray page 62
some	●	Bauxil	●	-	-
●	some	Pulp/Trees	●	Yes, if 100%, No if laminated with PE	-

Dear Customer

While we worked very hard to make sure that all typos are eliminated and our product information is both accurate and up to date, we have to inform you, that it is possible that things change after publication or are printed incorrectly. In that case we ask for your forgiveness and patience. Please note that this catalog is protected under international copyright laws both in print and as digital version. Any replication of this publication either in portion or in full or its distribution via any medium is prohibited unless prior written permission by Duni. All rights remain with Duni unless indicated otherwise (in case of third party rights). This includes but is not limited to our pictures and functional pictograms. Duni, the Duni logo, **DUNIFORM®**, Octaview®, Octabowl®, Duni Sous Scellage®, Fixpack™, Duni **AMUSE-BOUCHE™**, Viking™ and *Expressions™* are trademarks. Also please be notified that our products might be protected by patents or design protections without explicit indication unless when required by law. If you are in need of marketing support material, please do not hesitate to contact us at your local Duni Sales & Marketing office. Yours – Duni DFS Corporate Marketing

## The story continues...

Visit us online and explore extended inspiration and information about Duni FoodSolutions.



### Inspiration:

- Presentation of new ideas and concepts
- Presentation of new trends
- Highlighting designs and shapes
- Information about product ranges and features
- Testimonials from our customers
- Video and animated content

### Information:

- Product finder with article description and information
- Explanations of materials, features and benefits
- Description of product ranges



Stamp

