

EUTECTIC PLATES for CARGO LINE

3/3/2023 rev0



- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 39231090
- Compatible with food contact
- Exclusive MELFORM design
- Technology: rotational
- Warranty: 24 months
- Non-toxic internal liquids
- Equipped with comfortable grip handle for easy handling.
- Guaranteed for use from: **-30°C to +85°C.**
- Fully recyclable at the end of its operational life.

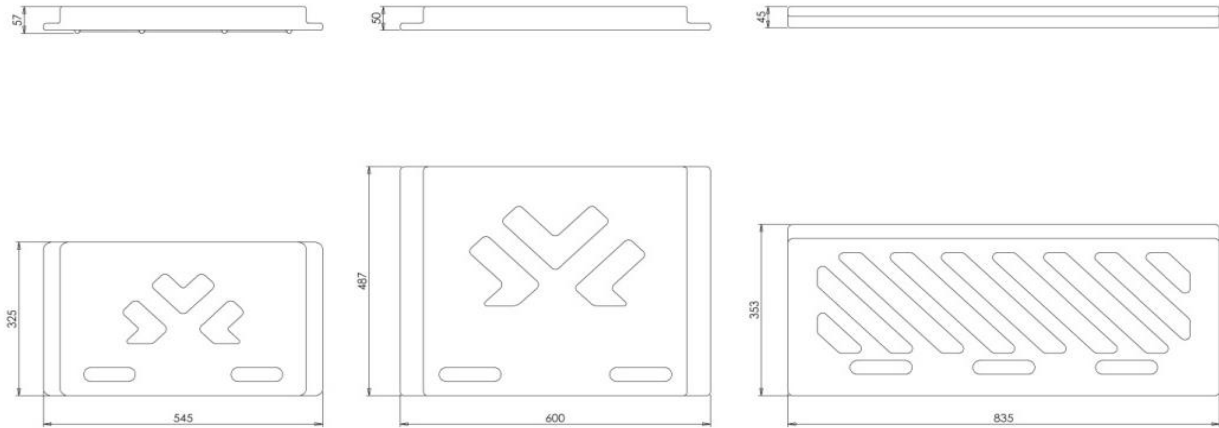
MANUFACTURING MATERIALS

Polyethylene	outer shell	Eutectic mixture	Internal content
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PRODUCT FEATURES

Model	Fresh +3°C	Super fresh -12°C	Frozen -21°C	Frozen plus -21°C
GN 1/1				
Cargo Line 370/500/780/ 900/1000				
Cargo Line 1300/1300TW				

TECHNICAL DATA (mm)



INSTRUCTIONS FOR PROPER USE OF MELFORM EUTECTIC PLATES

- Handle the plate for a short time. Do not keep the plate frozen in contact with body or soft tissues as there is a risk of cold burn. Keep the plate away from the body and out of the reach of children.
- Hold the plate upright with a cap in the upper area, or horizontally with the cap facing up. Do not place and use the plate with the cap facing down.
- Do not damage the plate and do not remove or tamper with the cap.
- Do not use the product if damaged. In case of liquid leakage, isolate the plate for subsequent disposal.
- At low temperatures and with the solidified liquid, the plate becomes very sensitive to shocks. Handle the plate very carefully.
- In case of contact of the liquid with food, dispose of the product.
- In case of ingestion of liquid, contact the nearest emergency room immediately. In case of contact of the liquid with the skin, rinse thoroughly with water.

How to freeze plates:

- Place the plate in a freezer horizontally with the cap facing up or vertically with the cap in the upper area.
- Do not place the plates on top of each other but leave a space of at least 4 cm between one plate and the other to allow the passage of air.
- The plate is properly conditioned when the liquid inside is totally frozen. Shake the plate for verification. Do not use the plate before it is fully conditioned.
- Conditioning the plate according to the instructions below:
 - We recommend conditioning the **fresh plate +3°C** for 24 hours at a temperature of at least -10°C;
 - We recommend conditioning the **super fresh plate -12 °C** for 24 hours at a temperature of at least -20 °C
 - We recommend conditioning the **frozen / frozen plates plus -21 °C** for 24 hours at a temperature of at least -30 °C.

The times indicated above refer to static air conditioners. For optimal conditioning of eutectic plates, MELFORM recommends the use of the **Rapid Cooler** rapid conditioning cell. Racks ensure that the plates are evenly hit by cold air, speeding up freezing times

Model	Code	EAN code	Temperature eutectic	Ext. dim. (mm)	Thermal energy (Wh)	Weight (kg)
Fresh plate GN 1/1	PEGS0001	8022949047245	+3°C	530x325xh30	240	4
Super fresh plate GN 1/1	PEGS9001	8022949069216	-12°C	530x325xh30	205	4
Frozen Plate GN 1/1	PEGS0002	8022949047252	-21°C	530x325xh30	80	4
Frozen plus plate GN 1/1	PEGS9008	8022949136864	-21°C	530x325xh30	175	4
Fresh plate for Cargo 370/500/780	PE500001	8022949017088	+3°C	545x325xh57	390	6,8
Frozen plate for Cargo 370/500/780	PE500002	8022949017095	-21°C	545x325xh57	140	6,8
Frozen plus plate for Cargo 370/500/780	PE500908	8022949136826	-21°C	545x325xh57	280	6,8
Fresh plate for Cargo 900/1000	PE900001	8022949017019	+3°C	600x487xh50	580	10
Frozen plate for Cargo 900/1000	PE900002	8022949017026	-21°C	600x487xh50	210	10
Frozen plus plate for Cargo 900/1000	PE900908	8022949131067	-21°C	600x487xh50	420	10
Fresh plate for Cargo 1300/1300TW	PE110001	8022949017057	+3°C	835x353xh45	340	7,6
Frozen plate for Cargo 1300/1300TW	PE110002	8022949017064	-21°C	835x353xh45	120	7,6
Frozen plus plate for Cargo 1300/1300TW	PE119008	8022949136857	-21°C	835x353xh45	250	7,6