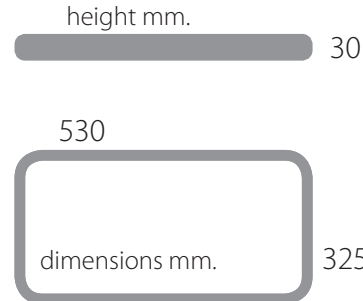


# EUTECTIC PLATE COLD - GN 1/1

Rif. **P1COLD21**

**POLIBOX**<sup>®</sup>  
STORE YOUR PERFORMANCE



## SPECIFICATIONS

Eutectic plates are cold accumulators necessary for the control of your cold chain in all circumstances: transportation of sensitive products in the health and food sector, cold diffuser for temperature preservation in your containers or refrigerators.

The high performance of our refrigerator liquids or their containers allow long cold recovery over time and duration of our eutectic plates.

### USER INSTRUCTIONS:

Position the horizontal Eutectic plate in the freezer for minimum **24 hours** before use.

### IMPORTANT:

DO NOT WASH IN THE DISHWASHER THE EUTECTIC PLATE!  
TECHNICAL FEATURES

## TECHNICAL FEATURES

- Resistance during freezing process
- Reinforced angles
- Food quality, nontoxic product
- High density polyethylene
- Ultrasound welding
- Excellent sealing
- Gastronorm (GN) Size
- French manufacturing

Weight: + / - 4 kg.

To help identify the eutectic liquid content in the plate you need for cold chain, see the following table:

COOL 0°C	+4°C / +8°C	-18°C	24h
COOL -3°C	+2°C / +8°C	-18°C	24h
COOL -12°C	+2°C / + 5°C	-18°C	24h
COOL -16°C	-10°C / -3°C	-22°C	24h
COOL -21°C	-24°C / -18°C	-28°C	24h

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