GN4 PLUS   Rif. **P11100GN**

POLIBOX®
STORE YOUR PERFORMANCE

Product description. The isothermal box Polibox®, made of polypropylene foam (PPE), is suitable to protect food against thermal stresses due to the insulating properties of polymer foam, which has a coefficient of resistivity (Lambda) of 0,039 W/mk, which guarantees a thermal loss according to standard UNI EN 12571.

Technical features. The polypropylene is expanded with CO_2, without CFC and HCFC and doesn't have residual expansion agents. It has a closed-cell structure, which gives excellent energy dissipation characteristics with shock and specific thermal resistance.

Polypropylene foam has an excellent environmental balance and doesn't cause environmental damages either due to production effect or as raw material, because:
- it consists mainly of air (with regard to the density it can reach 98% air) and only 2% of pure structural hydrocarbon material.
- it is 100% recyclable and at infinite cycles without the release of waste into the environment or loss of physical-chemical characteristics.
- it is a stable plastic polymer of hydrogen and carbon.
- Operating temperature -40° + 120°C

CE
HACCP System
CFC
EPP
+120°C
-40°

Certifications.
The Polibox® products present the following certifications obtained at the Experimental Station of Industry for canned food in Parma (SSICA):

- Migration test with short contact
- Migration test with prolonged contact
- Cold-hot decay
- Decay under freezing

Dimensions.
Stackable	**SI**
Colour	**BLACK**
Capacity	**24,9** lt
Wall thicknesses	**40** mm
Material density	**40** gr/lt
Vacuum weight	**1,01** Kg.
Pieces per package	**6**
Pieces per pallet	**60**

height mm.   **120**   200

680

560

dimensions mm.   **370**   445
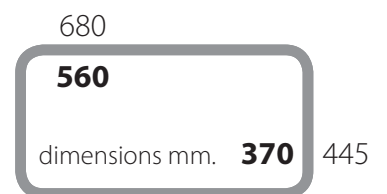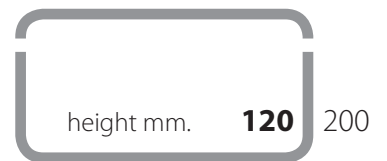
capacity

1 x GN 1/1	**2 x GN 1/2**	**2 x GN 2/4**	**1 x GN 2/3** **1 x GN 1/3**	**3 x GN 1/3**	**4 x GN 1/4**
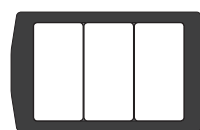
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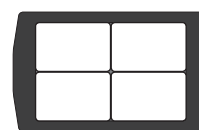
Manual of use and maintenance.

The isothermal box Polibox® should be used to keep products at a controlled temperature, and it is easily transportable. The isothermal box should not be used directly in ovens or cookers. Heat-sensitive and thermal perishable products in special packages or hygienic pre-wrapped, trays or welded plates, gastronorm dishes of steel, polycarbonate or polypropylene can be placed in the box.

Before using the Polibox® for the first time, wash the box, including the lid, according to the procedure noted in paragraph Cleaning instruction. It is recommended to place it on a clean flat surface. The heat-sensitive and thermal perishable products have to be placed in special cases, which allow the closure in order to prevent spillage or leakage of substances. Place the special cartons in the Polibox®, taking care to fill the entire base area and to distribute the weight evenly; close the Polibox® with the appropriate lid. In order to ensure the correct thermal seal function, it is necessary that the Polibox® remains closed with the proper lid from the packaging until product delivery.

Temperature: the products placed inside the Polibox® shouldn't have a higher temperature than 100 °C. A digital thermometer (optional) can be applied to the Polibox® for temperature control. Observe the requirements of standard UNI EN 12571 for the correct temperature maintenance.

Taking the load: in order to ensure a good load grip the Polibox® presents some grooves on opposite sides; furthermore it is possible to use the appropriate safety slings (optional).

Handling and transport: due to the type and thickness of the material, the box is lightweight, without sharp edges and protrusions, both to protect the safety of the operators during handling and transport, as well as to avoid accumulation of dirt in the corners. However, it is recommended to use proper hand trolleys; it is possible to use the optional trolley. In general you should observe the company procedures for the correct handling of loads.

Food safety: polypropylene is a material, suitable for contact with food substances. It doesn't release either smell, or taste to foods and it can be easily washed and sanitized after use.
The boxes Polibox® are suitable to protect the food against thermal stresses, due to the insulating properties of the polymer foam, which has a coefficient of resistivity (lambda) of 0.039 W / mk and ensures a thermal loss according to standard UNI EN 12571.

Cleaning instructions: the isothermal box can be washed and sanitized in a dishwasher, in industrial cleaning centres, with direct water jet, with high-pressure machines, with steam machines (up to 100°C) or by hand. All detergents and disinfectants can be used for the cleaning provided they don't contain products derived from petrol and trichloroethylene. It is recommended to wash the box both internally and externally in order to ensure a perfect hygiene level. Very important: the box has to be completely dry after washing; the drying has to be carried out with overturned and open box.

Reaction to fire: the isothermal box has a 1 class fire reaction and has to be kept away from open fire. It cannot be exposed to higher temperatures than 100°C.

Recycling.
The boxes can be collected in recycling plants and be grounded. The resulting product is normally used to produce new packaging or products that are used in the building industry like lightening components. The box is 100% recyclable.

Disposal.
The boxes are disposed in the plastic. Polypropylene incinerated at higher temperatures than 900 ° C, has carbon dioxide (CO_2) and water (H_2O) as residues released into the atmosphere. The product is chemically inert, it doesn't pollute either the air or groundwater.

Warranty on manufacturing defects.
With the exclusion of any legal claim, SDS Ltd. provides free of charge repair or replacement within the warranty period of the law to all the defect found parts, provided it is shown, that the defect is not derived from uses different from the ones described in this manual, from overuse or from use contrary to the detailed instructions in the preceding paragraphs. The warranty is strictly limited to the repair or replacement of parts supplied by us and doesn't accept any claims based on damages to people, property or loss of production.