

EUTECTIC PLATE GN 1/1 COL. RED - HOT BONDING



vedi prodotto online

CODICE: **056070451**

SOLUZIONI FOODSERVICE

USE:

Article for maintaining the temperature in hot, fresh and frozen conditions, during the transport of meals.

Ideal for catering companies and collective and hospital catering.

They act as accumulators of thermal energy, which they release during transport, making it possible to extend the times for maintaining the temperature of the meals. They are particularly suitable if the containers are not used at full load.

The hot plate is to be immersed in water at a temperature of 80°C for 50 minutes to then be prepared for use. It does not require electricity for their operation. Suitable for use inside Thermax containers with guides or Gastronorm internal dimensions.

MATERIAL:

- food-grade polyethylene insulated with CFC-free expanded polyurethane
- hygienic
- made in Italy
- The characteristics of the product meet the criteria of current legislation for suitability for food contact (Re.UE n.10/2011), for isothermal and hygiene (Reg. CE 852/2004 -HACCP-) and for the applicable technical standards (EN12571 and Accord AFNOR AC D40-007).