

Eutectic plates GN1/1

16/1/2023 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 +80°C.**
- Fully recyclable at the end of its operational life.

MANUFACTURING MATERIALS

Polyethylene	outer shell	Eutectic mixture	Internal content
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Model	Product code	EAN code	Ext. dim. (mm)	Eutectic temperature (°C)	Thermal energy (Wh)	Weight (kg)
Eutectic plate Aldo	PEGS0003	8022949056087	530x325xh30	+70	112	3
Eutectic plate Fresh	PEGS0001	8022949047245	530x325xh30	+3	240	4
Eutectic plate Superfresco	PEGS9001	8022949069216	530x325xh30	-12	205	4
Frozen eutectic plate	PEGS0002	8022949047252	530x325xh30	-21	80	4
Eutectic plate Frozen Plus	PEGS9008	8022949136864	530x325xh30	-21	175	4



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PRODUCT FEATURES

Hot +70°C 112 WH	Fresh +3°C 240 WH	Super fresh -12°C 205 WH	Frozen -21°C 80 WH	Frozen plus -21°C 175 WH
				

INSTRUCTIONS FOR USE HOT PLATE +70°C GN 1/1

- Handle the plate for short times. Do not keep the hot plate in contact with the body or soft tissue as there is a risk of burns. Keep the plate away from your body and out of the reach of children.
- Keep the plate in a vertical position with the cap in the upper area, or horizontally with the cap facing upwards. 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 the event of a liquid leak, isolate the plate for later disposal.
- Once at a high temperature, the plate becomes sensitive and deformable to shocks. Handle the plate very carefully.
- Use heat and burn protection gloves.
- In case of liquid contact with food, dispose of the product.
- If the liquid is swallowed, immediately contact the nearest emergency room.

How to heat the GN1/1 hot plate:

- Immerse the plate in hot water at 80°C for a maximum duration of 50 minutes. Keep the cap facing up.
- Heat the plate in the oven at 80°C for a maximum duration of 30 minutes. Keep the cap facing up.
- Do not condition the plate at a temperature higher than 80°C to avoid damaging the polyethylene shell.
- Do not use the grill or flame function to heat the plate, only use a hot air system. Handle with extreme care when removing the hot plate.

INSTRUCTIONS FOR USE EUTECTIC PLATES GN1/1 FRESH, SUPERFRESH, FROZEN, FROZEN PLUS

- Handle the plate for short times. Do not keep the frozen plate in contact with the body or soft tissue as there is a risk of cold burns. Keep the plate away from your body and out of the reach of children.
- Keep the plate in a vertical position with the cap in the upper area, or horizontally with the cap facing upwards. 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 the event of a liquid leak, isolate the plate for later disposal.
- At low temperatures and with the liquid solidified, the plate becomes very sensitive to shocks. Handle the plate very carefully.
- In case of liquid contact with food, dispose of the product.
- If the liquid is swallowed, immediately contact the nearest emergency room. In case of contact of the liquid with the skin, rinse abundantly with water.

How to freeze GN1/1 plates:

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

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



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