

Eutectic plates GN1/1

16/11/2024 rev1



- 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 Hot	PEGS0003	8022949056087	530x325xh30	+70	112	3
Eutectic plate Fresh	PEGS0001	8022949047245	530x325xh30	+3	240	4
Eutectic plate Frozen	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	Frozen -21°C 80 WH	Frozen plus -21°C 175 WH
			

SAFETY INSTRUCTIONS FOR HANDLING THE HOT PLATE GN 1/1

- Handle the hot plate for short periods. Do not keep the hot plate in contact with the body or soft tissues, as there is a risk of burns. Keep the plate away from the body and out of reach of children.
- Keep the plate in a vertical position with the cap facing upward, or in a horizontal position with the cap facing upward. Do not position or use the plate with the cap facing downward.
- Do not damage the plate or remove or tamper with the cap.
- Do not use the product if damaged. In case of liquid leakage, isolate the plate for subsequent disposal.
- When at a high temperature, the plate becomes sensitive and deformable to impacts. Handle the plate with great care.
- Use heat-protection gloves to prevent burns.
- In case of contact between the liquid and a food product, dispose of the food product.
- In case of ingestion of the liquid, immediately contact the nearest emergency service.

How to Heat the Hot Plate GN1/1:

- Immerse the plate in hot water at 80°C (176°F) for a maximum of 50 minutes. Keep the cap facing upward.
- Heat the plate in an oven at 80°C (176°F) for a maximum of 30 minutes. Keep the cap facing upward.
- Do not expose the plate to temperatures above 80°C (176°F) to avoid damage to the polyethylene shell.
- Do not use the grill function or an open flame to heat the plate; only use a hot air system. Handle with extreme care when removing the hot plate.

SAFETY INSTRUCTIONS FOR HANDLING THE GN1/1 FRESH, FROZEN, FROZEN PLUS PLATES

- Handle the plate for short periods. Do not keep the frozen plate in contact with the body or soft tissues, as there is a risk of cold burns. Keep the plate away from the body and out of reach of children.
- Keep the plate in a vertical position with the cap facing upward, or in a horizontal position with the cap facing upward. Do not position or use the plate with the cap facing downward.
- Do not damage the plate or 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, when the liquid is solidified, the plate becomes very sensitive to impacts. Handle the plate with great care.
- In case of contact between the liquid and a food product, dispose of the food product.
- In case of ingestion of the liquid, immediately contact the nearest emergency service. In case of contact with the skin, rinse thoroughly with water.



How to Freeze the GN1/1 Plates:

- Place the plate in a freezer in a horizontal position with the cap facing upward or in a vertical position with the cap at the top.
- Do not stack the plates on top of each other; leave a space of at least 4 cm between each plate to allow air circulation
- The plate is properly conditioned when the liquid inside is fully frozen. Shake the plate to verify. Do not use the plate before it is fully conditioned.

Condition the plate according to the following guidelines:

- For a fresh plate at +3°C: condition for 24 hours at a temperature of at least -10°C.
- For a frozen/frozen-plus plate at -21°C: condition for 24 hours at a temperature of at least -30°C.

Note:

The times mentioned above refer to static-type freezers. For optimal conditioning of eutectic plates, MELFORM recommends using the **Rapid Cooler** quick conditioning chamber. The racks ensure uniform exposure of the plates to cold air, accelerating the freezing process.

