

EUTECTIC PLATES for CARGO

25/2/2025 rev2



- Brand: MELFORM
- Country of origin: ITALY
- Customs code: 39231090
- Compatible with food contact
- Exclusive MELFORM design
- Technology: rotomoulding
- Warranty: 24 months
- Non-toxic internal liquids
- Equipped with comfortable grip handle for easy handling.
- Guaranteed for use from: **-30°C to +85°C.**
- Fully recyclable at the end of its operational life.

MANUFACTURING MATERIALS

Polyethylene	outer shell	Eutectic mixture	Internal content
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PRODUCT FEATURES

Compatibility	Fresh +3°C	Frozen -21°C	Frozen plus -21°C
CARGO 370/495/500 /600/780/900/ 1000			
CARGO 1300/1300TW			

INSTRUCTIONS FOR PROPER USE OF MELFORM EUTECTIC PLATES

Safety Warnings

- **Handling:** Handle the plate for short periods. Do not keep the frozen plate in contact with the body or soft tissues to avoid cold burns.
- **Safety distance:** Keep the plate away from the body and out of the reach of children.
- **Correct positioning:**
 - Vertical position, with the cap facing upwards.
 - Horizontal position, with the cap facing upwards.
 - **✗ Do not place or use the plate with the cap facing downwards.**
- **Product integrity:**
 - Do not damage the plate and do not remove or tamper with the cap.
 - Do not use the product if damaged. In case of liquid leakage, isolate the plate and dispose of it properly.
- **Fragility at low temperatures:** When the liquid is frozen, the plate becomes sensitive to impacts. Handle with care.
- **Contact with food:** If the liquid comes into contact with food, do not consume it and dispose of it immediately.
- **Emergencies:**
 - In case of liquid ingestion, contact emergency services immediately.
 - In case of skin contact, rinse thoroughly with running water.

How to Freeze Eutectic Plates

1. **Correct positioning in the freezer:**
 - Horizontal, with the cap facing upwards.
 - Vertical, with the cap in the upper position.
 - **✗ Do not stack plates on top of each other.**
 - Leave at least 4 cm of space between plates to allow air circulation for uniform freezing.
2. **Freezing verification:**
 - The plate is fully conditioned when the internal liquid is completely frozen.
 - Shake the plate to check for any liquid movement.
 - Do not use the plate before it is completely frozen.
3. **Recommended conditioning:**
 - Fresh plate (+3°C):
 - Freeze for 24 hours at a temperature of at least -10°C.
 - Frozen/Ultra-frozen plate (-21°C):
 - Freeze for 24 hours at a temperature of at least -30°C.

Optimizing the Freezing Process

- The above times refer to static cooling systems.
- For optimal conditioning, MELFORM recommends using the Rapid Cooler quick conditioning cell.
- The racks of the Rapid Cooler ensure that the plates are evenly exposed to cold air, significantly reducing freezing times.

 By following these instructions, you will ensure the safe and efficient use of MELFORM eutectic plates.

Model	Code	EAN code	Temp. eutectic	Ext. dim. (mm)	Thermal energy (Wh)	Weight (kg)
Fresh plate for CARGO 370/495/500/780	PE500001	8022949017088	+3°C	545x325xh57	390	6,8
Frozen plate for CARGO 370/495/500/780	PE500002	8022949017095	-21°C	545x325xh57	140	6,8
Frozen plus plate for CARGO 370/495/500/780	PE500908	8022949136826	-21°C	545x325xh57	280	6,8
Fresh plate for CARGO 600	PE600001	8022949193423	+3°C	480x800xh50	700	12
Frozen plate for CARGO 600	PE600002	8022949193416	-21°C	480x800xh50	260	12
Frozen plus plate for CARGO 600	PE600003	8022949215996	-21°C	480x800xh50	520	12
Fresh plate for CARGO 900/1000	PE900001	8022949017019	+3°C	600x487xh50	580	10
Frozen plate for CARGO 900/1000	PE900002	8022949017026	-21°C	600x487xh50	210	10
Frozen plus plate for CARGO 900/1000	PE900908	8022949131067	-21°C	600x487xh50	420	10
Fresh plate for CARGO 1300/1300TW	PE110001	8022949017057	+3°C	835x353xh45	340	7,6
Frozen plate for CARGO 1300/1300TW	PE110002	8022949017064	-21°C	835x353xh45	120	7,6
Frozen plus plate for CARGO 1300/1300TW	PE119008	8022949136857	-21°C	835x353xh45	250	7,6