

Roll 780 SEA

01002015-xxx OLI-1



**note for illustrative purposes*

External dimensions [L x l x h]

800 x 1000 x 1900 mm

Internal dimensions [L x l x h]

610 x 820 x 1420 mm

Internal volume

710 L

Empty weight

137 Kg

Cold source - advices

Eutectic plate : up to 4 eutectic plates TOP780 all temperature according to the existing Olivo standard.

Insulated container standard specifications

Box & door :

- Monobloc wall in UV-resistant food-grade polyethylene ;
- Injected polyurethane foam ;
- Monobloc EPDM frame seal ;
- Sealed lateral Pelican® closure, yellow zinc coating, ergonomic handling sheath, 2 locking points, and 1 galvanized door stop ;
- 270° door opening ;
- Double-axis zinc-plated box-door hinge ;
- 2 side-handling handles rotationally molded into the mass ;
- Stainless steel drain plug for water drainage and special rotomolded bottom for water retention.

Logistical specifications : Euronorm crate 600 x 400 mm

Chassis :

- Embedded support frame with yellow zinc coating ;
- 2 swivel wheels, 2 fixed sandwich polyamide noise-reducing wheels attached to a plate, diameter 125 mm and height 155 mm.

Accessory options

- Brakes :** set of 2 polyamide sandwich wheels with brakes, diameter 125 mm (see User Guide);
- Feet :** set of 4 metal feet, diameter 80 mm ;
- Intermediate grid :** up to 3 steel grids with polyamide coating or stainless steel ;

Customization

- Signage :** heat-sealed adhesive – ready-to-print file provided by the client.
- Tracking :** temperature/GPS tracking solution.
- Logo molded into the mass.**
- Branding marking :** engraved aluminum plate 150 x 90 mm

** Average value for reference purposes*



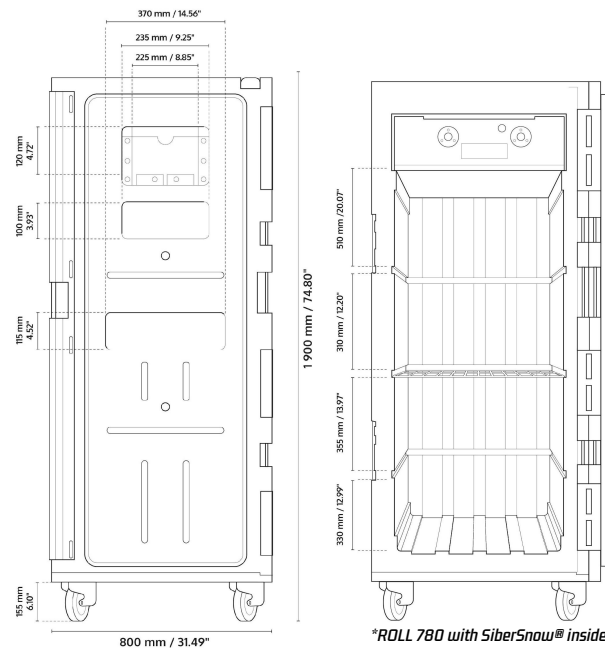
Chilled



Frozen



Ambient



**ROLL 780 with SiberSnow® inside*

Insulated container properties

Thermal

Coef K.	0.33 W/m ² .°C
ATP category	IR
Temperature resistance	-80°C/+70°C
Double wall thickness	≈ 90 mm
Internal convection grooves	

Mechanical

Dynamic load capacity	600 Kg
Static load capacity	1200 Kg
Double-walled, rotational-molded and grooved	

For advice on best practices for use and thermal performance, contact the Olivo team / contact@olivo.eu