

TOP GASTRO 1/3

01003-xxx OLIVO



*Photo for illustrative purposes

Container compatibility

Insulated container	Maximum number of plates per insulated container*
On request	On request

Standard specifications

- 1 heat sealed filling cap

The eutectic plate is positioned at the top of the container. Cold air diffuses from top to bottom and circulates thanks to molded convection patterns within the mass.

(*): Datas for information purposes. Contact us for personalized advice.

Note: Olivo eutectic plates have been custom-designed to fit Olivo insulated containers. The efficiency of temperature maintenance is therefore closely related to pairing an eutectic plate with an Olivo insulated container.



Chilled

Frozen

Ambient

External dimensions (L x l x h)

325 x 176 x 30 mm

Material

Polyethylene








Weight

≈ 1,5 kg

Eutectic liquid composition

Aqueous and saline solutions, food coloring

Eutectic liquids from Olivo range

	+21 °C 	0 °C 	-3 °C 	-12 °C 	-17 °C 	-21 °C 	-26 °C 
Latent heat of fusion in kilojoules (≈8%)	203	418	431	451	409	398	398
Temperature range	+15°C +25°C	+2°C +8°C	+2°C +4°C	-9°C -10°C	-14°C -15°C	-20°C -18°C	-21°C -22°C
Optimal freezing temperature *		-5°C 24h	-8°C 24h	-17°C 24h	-22°C 24h	-26°C 24h	-31°C 24h



Olivo
cold logistics