

## COLD ENERGY EUTECTICS



The eutectic plate releases a constant cooling capacity due to the latent melting heat from the eutectic mixture. Placed in the top part of the container, the eutectic plate releases the cooling capacity previously accumulated in the cold room during the freezing process.

To ensure the maximum efficiency from eutectic plate, the eutectic liquid must be completely solidified. The freezing temperature must be at least 5°C less than the melting temperature of the eutectic fluid. Depending on the type of refrigeration unit used, the freezing time may be from 6 to 24 hours.



Plate Model	Dimensions in mm	Melting temperature							Weight ± 8%
		0°C	-3°C	-12°C	-17°C	-21°C	-26°C	-31°C	
INDUSTRY	610 x 380 x 43	504	528	522	485	526	440	400	9,3 Kg
TOP 370	620 x 420 x 35	468	490	485	450	489	409	371	8,8 Kg
TOP 780	650 x 402 x 35	456	477	472	439	476	398	362	8,5 Kg
TOP 580	595 x 316 x 35	285	298	295	274	297	249	226	5,4 Kg
GASTRO 1/1	530 x 325 x 35	278	291	288	268	290	243	221	5,3 Kg
TOP 55	355 x 225 x 32	104	109	107	100	109	91	83	2,0 Kg
GASTRO 1/3	325 x 176 x 30	-	90	80	86	81	-	-	1,5 Kg
CARTRIDGE 500	220 x 148 x 20	40	-	-	-	-	-	-	0,6 Kg
CARTRIDGE 250	195 x 90 x 20	20	-	-	-	-	-	-	0,3 Kg

## PLATE & CONTAINER COMPATIBILITY

PLATE	ROLL	BAC
INDUSTRY	900 - 1000 - 1400	120 - 150 - 250 - 260 - 480 - 600
TOP 370	220 - 370 - 500 - 550	160 - 420
TOP 780	780	-
TOP 580	300 - 580	-
GASTRO 1/1	-	75
TOP 55	-	55
GASTRO 1/3	-	50
CARTRIDGE 500	-	-
CARTRIDGE 250	-	-



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