

# CARGO 1000

**80x120**



**ATP**








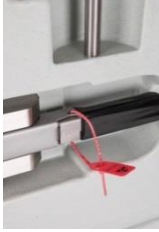










## Isothermal container for the transport of chilled and frozen products at a controlled temperature


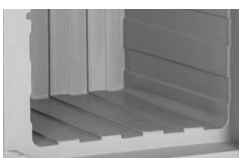





- Suitable for supermarket chains, logistics operators, chilled or frozen food distributors and manufacturers, carriers.
- **EUROPALLET external dimensions** (80x120 cm): it optimises the use of the loading area of the vehicle.
- 1,000 litres of capacity.
- Total compliance with the cold chain at all stages of transport.
- Speeds up distribution operations at the point of sales: it can be loaded inside the cold room of the wholesale centre and unloaded at the refrigerated counter of the destination supermarket.
- It can be transported using conventional vehicles: it allows to simultaneously transport chilled, frozen and ambient temperature products using a single non-insulated vehicle.
- Manufactured using the rotational moulding technology: monoblock container and door (free of sharp edges, joints and welds).
- **Fully recyclable** at the end of the operating life.

### MANUFACTURING MATERIALS

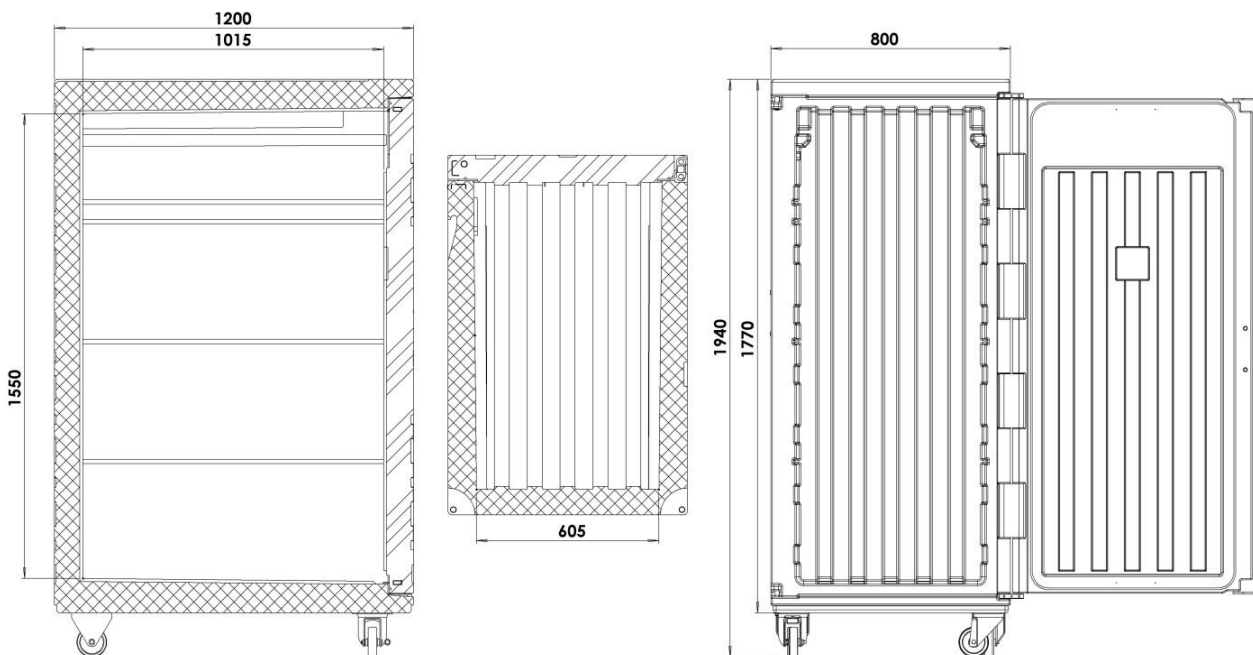
<b>Polyethylene</b>	inner and outer walls of the container and the door; suitable for food contact	<b>Polyurethane</b>	insulating material between the walls of the container and the door; free of CFC and HCFC
<b>Silicone</b>	seal	<b>Nylon</b>	wheels
<b>Polypropylene</b>	hinges	<b>Stainless steel</b>	handling handles, closing handle, inner rod of the door
<b>Galvanised steel</b>	hinge rods, connecting rods hinged plates, runner support		

## TECHNICAL CHARACTERISTICS

	<p>4 runners 125 mm diameter (2 fixed and 2 swivel of which one equipped with brake). Support runners plate integrated in the container.</p>		<p>h 120 mm six support feet pallet with galvanised frame. Alternatively, the possibility of inclusion of 4 feet h 120mm in galvanised steel.</p>
	<p>4 seats for housing of grids positioned to 385/785/1185/1250mm from the bottom of the container. Grids available on request.</p>		<p>Available (upon request) an intermediate grid equipped with a water collection tray.</p>
	<p>Stainless steel locking handle with release button.</p>		<p>Handle prepared for the use of tamper-proof system.</p>
	<p>Chilled, frozen and extra frozen eutectic plates, to increase temperature retention performance over time (on request).</p>		<p>Available (upon request) an eutectic plate blocking kit.</p>
	<p>In fish transport configuration, a drainage system allows the water collection and drainage (thanks to the expansion plug).</p>		<p>In fish transport configuration a drip-tray is available upon request.</p>
	<p>A lower grid, available upon request for fish transport configuration, protects the food from the contact with the water and give a support base for the products.</p>		<p>In fish transport configuration, a "breakwater" grid is available (upon request) to prevent the water leaking when the container is open.</p>
	<p>Label holder (on request) for the identification of the content or destination. Suitable for A5 format documents.</p>		<p>Available (on request) stainless steel frames with two or three bars for transport of hanging meat carcasses.</p>
	<p>Internal temperature can be checked through a thermometer installed in the door (on request).</p>		<p>Available (on request) USB data logger to record temperature data during transport.</p>

	Mono-block structure, no sharp edges, joints and welds.		Internal grooves improving good air circulation.
	Door opens up to 270° with door retaining catch.		Easily removable door seal.
	Dual pivot hinge system. Better stability of the door over time.		Stainless steel rod with 2 hooks integrated inside the door.
	Insulated with CFC and HCFC-free polyurethane foam.	<b>K</b>	Overall heat transmission coefficient: <b>K = 0.32 W/m<sup>2</sup>K</b>
<b>°C</b>	Guaranteed for use: <b>from -30° to +100° C.</b>		

## TECHNICAL SPECIFICATIONS



Model	Code	Colour	External dim. (mm)	Internal dim. (mm)	Capacity l	Weight Kg
Cargo 1000 <b>with runners</b>	10000001EU	melange grey blue	800x1200xh1940	605x1015xh1550	1000	130
Cargo 1000 <b>with feet</b>	10000010EU	Melange grey blue	800x1200xh1900	605x1015xh1550		130
Cargo 1000 <b>with pallet</b>	10000002EU	melange grey blue	800x1200xh1900	605x1015xh1550	1000	155
Label holder	AMC101	transparent	173xh200	148xh210 -A5-		
Grid <b>in stainless steel</b>	AEA023	stainless	647x990xh16			5
<b>Folding grid in stainless steel</b>	AEA029	stainless	647x990xh25			6
Eutectic plate <b>Chilled +3°C</b> - 2 x Cargo -	PE900001	pink	600x487xh50			10
Eutectic plate <b>Frozen - 21°C</b> - 2 x Cargo -	PE900002	blue	600x487xh50			10
Eutectic plate <b>Extra frozen - 21°C</b> - 2 x Cargo -	PE900908	green	600x487xh50			10
Data logger <b>USB</b>	AFG002		80x33xh14			
<b>FISH TRANSPORT CONFIGURATION</b>						
Water drain system	ASC011					
Stainless steel grid	AEA027					
Drip tray	3518					



Via Savigliano 34-12030 Monasterolo di Savigliano (CN)  
 Tel. +39 0172812600 - Fax +39 017285991 - info@melform.com  
[www.melform.com](http://www.melform.com)