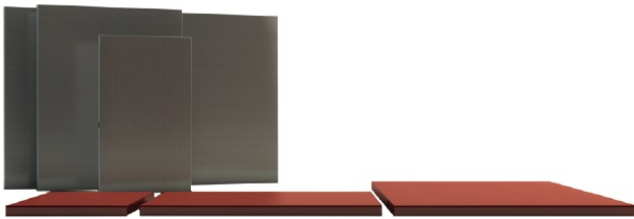




ICE PLATES

- Phase coolers / heaters eases the transportation of food, hot and cold and are excellent for buffet displays. They are also hygienic and easy to clean, even washable in dishwasher. The slim aluminium profile only builds 15 mm in height.
- The Phase coolers/heaters contains an organic recyclable PCM (phase shifting material) for spreading heat or cold. Ideal for buffet counters or during transportation.



1/4 GN

1/2 GN

1/1 GN

Available in 3 sizes:

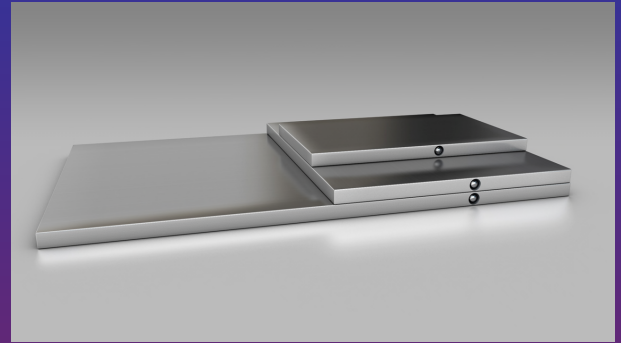
1/1 GN 530x325x15 mm

1/2 GN 265x325x15 mm

1/4 GN 265x162x15 mm

Standard range of ice plates are filled with +82°C(180°F) for hot and +4°C(40°F) for cool applications. Based on the above sizes the relevant capacities are highlighted in the following table. For other temperatures / application please consult our design team.

HOT PLATES Model: +82C	Size			Capacity (Wh)	Weight (kg)
	(mm)	(mm)	(mm)		
1/1 GN	530	325	15	95	3.96
1/2 GN	265	325	15	47	2.06
1/4 GN	265	162	15	24	1.03
COOL PLATES Model: +4C	Size			Capacity (Wh)	Weight (kg)
	(mm)	(mm)	(mm)		
1/1 GN	530	325	15	110	3.74
1/2 GN	265	325	15	55	1.95
1/4 GN	265	162	15	27	0.97



Phase Coolers:

A full charge only takes between 1~2 hours in the freezer, and starts the charge already at below +4°C (40F). When temperature rises +4°C(40F) the phase shifting begins and a cooling process starts that helps to maintain the food cooled for at least 4 hours in it's transportation bags. Can in optimum conditions stay under +4°C(40F) for as long as 24 hours if the food is properly chilled and a closed insulation box is used.

Phase Heaters:

The phase heaters charges in approx. 30 minutes 90~100 °C (194~212F) in oven or heating cabinet, and when fully loaded helps to keep the warm food at a minimum of 60°C (140F) for up to 2 hours if kept in insulation boxes. The phase shifting process starts as soon as the temperature goes below 82°C (180F).

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