



Temperature guide

Safe working temperatures for trays and containers



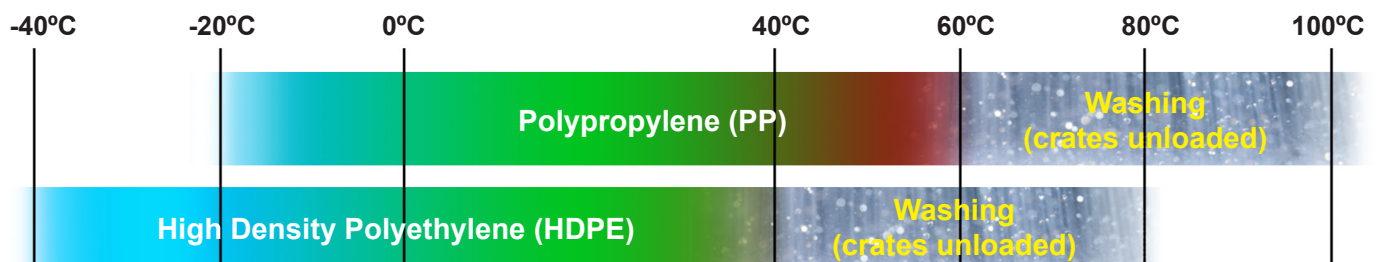
The food industry demands trays and containers that are tough, hygienic and capable of withstanding a wide range of temperatures. Whether you need a tray to handle products fresh out of the oven, a crate for blast freezing or containers that spend their entire life in the freezer; LINPAC Allibert have a handling solution to meet your needs.

As plastic becomes more flexible at higher temperatures and more brittle at lower temperatures, the working environment controls the level of loading and use. Safe working depends on a variety of factors including:

- load weight and whether the load is uniformly distributed
- how the trays are to be supported (if stacked, how high)
- how the trays are to be handled
- environment (subjected to sun, salt, chemicals, etc)
- prolonged exposure to high temperatures
- grade of raw materials

Polypropylene (PP) trays and containers are ideal for use between -10°C to + 50°C with many models serviceable from -20°C to +60°C (depending on loading and use) and can be put through tray washers (unloaded) in temperatures over +100°C for short periods.

High density polyethylene (HDPE) trays and containers are ideal for use between -30°C to +30°C with many models serviceable from as low as -40°C up to +40°C (depending on loading and use) and can be cleaned at higher temperatures up to +80°C.



If the containers or pallets are expected to perform under load at temperatures close to these parameters, then we recommend that you contact Linpac Allibert to discuss your application.

LINPAC Allibert manufacture products in various grades of PP and HDPE to provide the best combination of manufacturing and “in use” performance. Most maximum loading recommendations are based on ambient temperature (+10°C to +20°C). On safety critical products a wider temperature range may be stated.