



SINGLE USE REFRIGERATING BAGS · COLBAG

The ideal solution for maintaining the temperature of perishable products between 0 ° C and 7° C, in very short transits such as Last Mile or capillary distribution.



Type of product:

Chocolates · Dairy · Meat · Seafood and fish products · Pizza...



Temperature range:

0-7 °C



Hold time:

Up to 6h



Payload:

Up to 25L



Packaging:

Single use

CHARACTERISTICS

- Cold accumulation capacity much higher than that of water.
- Non-toxic product. Non-stain in the case of rupture, thanks to its viscosity.
- Gel freezing point is -18° C, keeping the temperature between 2° and 8° C as it defrosts.
- Extensive range of formats available.
- Different closures available: handles, zipper, etc.
- Can be manufactured in specific formats and sizes.
- Can be personalized with the customer's logo (from 10.000 units on)

RECOMMENDED USE

- Capillary distribution, with transits of no more than 6 hours, of perishable foods or any other product that needs to be transported under controlled temperature conditions.
- It incorporates positive gel with high calorific capacity that provides low heat conductivity.

PREPARATION

For optimum distribution of the refrigerated bag's gel it is recommended they are stored and frozen laid horizontally.

STANDARD RANGE COLBAG

REFERENCE	DIMENSIONS (mm LxW)	GEL VOL*	HANDLE (cm)	PRINTING	UNIT / BOX	MIN. CONSUME
COLBAG 25x28	250x285	250 gr.	21,5	no	40	5 BOXES
COLBAG 30x35	300x350	375 gr.	25	no	35	5 BOXES
COLBAG 40x48	400x485	500 gr.	33	no	25	5 BOXES