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# E1 stacking bin - 600 x 400 x H 125 mm - ventilated upper rim - smooth base - red



## Product specifications

| | |
|---|---|
| External dimensions ( L x W x H) | 600 × 400 × 125 mm |
| Internal dimensions (L x W x H) | 558 × 358 × 120 mm |
| Capacity | 20 liter |
| Handles | Open (four openings) |
| Sidewalls | Closed, with ventilation openings |
| Material | HDPE |
| Article number | 18.6412.0004 |
| Weight (kg) | 1,5 kg |
| Temperature range | -30°C to +40°C, briefly up to +90°C |
| Color | Red |
| Bottom | Closed, smooth |
| Colorcode | RAL 3020 |
| Max. load capacity per box | 15 kg |
| Quantity per pallet | 76 |
| Stacking height (mm) | 112 |

## Properties

- **E1 stacking bin / Euro meat container - red. Dimensions: 600 x 400 x H 125 mm**
- **The upper rim of the bin is fitted with ventilation openings and integrated open handgrips on all 4 sides**
- **The rest of the bin has a closed design with a smooth base**
- **Standardised stacking bin for the meat sector - now used throughout Europe**
- **Circulates in an “open” pool, where everyone purchases, contributes and exchanges their own required quantity**
- **Usually used in combination with the EURO H1 plastic pool pallet with red GS1 approval mark**
- **Designed with minimal ribbing - for easy cleaning and optimal hygiene**
- **Fitted with a studded area on all 4 sides for temporary stickers**
- **Made from 100% virgin granulate - freezer-resistant - food-safe**
- **Options: coversheets - other colours: white - yellow - grey - green - blue - black**

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# Description

**E1 Euro meat container in red**

E1 plastic stacking bin (600 x 400 x H 125 mm - 20 liter) in red. Developed as a meat bin with a ventilated upper rim for optimal cooling.

**Application**

The red E1 stacking bin is used as a meat bin throughout the European meat sector. Red E1 bins circulate in an “open” pool, where every company purchases, contributes and exchanges its own required quantity. In many companies, the red E-bin is also used exclusively internally, meaning in production, for internal transport and even for freezing. In that case, 100% virgin material offers greater durability. Some companies also sell their E1 bins together with the meat supplied. This eliminates the need to exchange bins. Thanks to their Euronorm format, E1 bins, also known as Euro meat containers, can easily be used with standardised mobile plastic trolleys and plastic pallets. Our EURO H1 pool pallet with red GS1 approval mark was developed as a standardised pallet for red Euro meat containers of types E1, E2 and E3. This EURO H1 pallet also circulates throughout Europe in an open pool - often in combination with the red Euro meat containers.

The E1 bin is now also available in various colours other than red, but with the same proven product quality. A yellow version is used in the poultry sector, for example, often for internal applications. Because the bins are impact-resistant and durable, the E1 bin is now also used for many other fresh products. A different colour is often selected to prevent unwanted mixing. The excellent ventilation properties of the E1 bin ensure that these fresh products are also delivered in optimal condition.

**Product details**

The E1 bin has a ventilated upper rim with integrated handgrips on all 4 sides. This ensures optimal ventilation and cooling of meat products, as well as easy handling. The bin is fitted with studded areas for temporary labelling.

Thanks to its standardised dimensions, the E1 Euro meat container can be used seamlessly with all other Euronorm stacking bins, as well as with standardised mobile plastic trolleys or roll containers. Our EURO H1 plastic pool pallet with GS1 approval mark was also developed for the safe transport of E1, E2 and E3 meat containers. The Euronorm dimensions ensure safe and efficient use.

## Matching accessories



99.CVSH.600



30.600.OD.1



52.TRH6040.RVS.E



83100800

## Alternative articles



18.6430.0004



18.6420.0004

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