

ProBin32NG

PROBIN
FAMILY



The Next Generation ProBin 32NG is ideal for handling meat or seafood, fermenting wine, pickling or brining, and other food processing applications. The smooth, nonporous surfaces are easy to clean and won't trap debris. These large capacity rectangular bins, with 4-way entry are easy to move, stack, align, and store. An original cross pattern design in the base further reduces damage by decreasing base line deflection.

Features

Injection-molded, high impact resistant plastic stands up to heavy day-to-day use. The one-piece design eliminates the problem of product getting trapped between the side walls and base.

FDA-approved materials are certified safe for use with food products, eliminating many HACCP problems associated with wood bins.

Lightweight construction reduces shipping costs and makes ProBins easier to move; their interlocking foot design makes them safer to stack.*

Nonporous surfaces won't absorb water or dehydrate your product like wood bins, and they provide a constant tare weight throughout their use.

Rounded corners and smooth surfaces mean fewer scuffs, abrasions, and cuts on your product. Risk of contamination is reduced because there are fewer places for unwanted particles to hide.

Easy-to-sanitize ProBins keep cleaning costs to a minimum. A high-pressure wash removes most debris; a nonabrasive brush can dislodge any remaining items.

Splinter-resistant plastics delivers reduced maintenance costs, fewer injuries to workers, and less damage to product. Bin repair is inexpensive with hot air welding.

*See reverse for maximum stack weight specifications.

ProBin 32NG

800-845-6555
www.iplglobal.com

Benefits of Using ProBins



Increased productivity
Lightweight ProBins are easy to handle, move, and transport. The unique interlocking foot design makes them easy to align and stack.



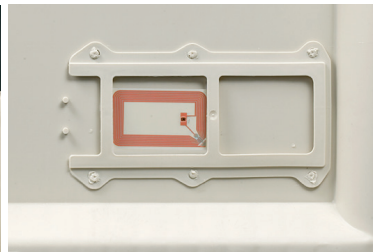
Improved pack out
Rounded corners and smooth surfaces mean fewer scuffs, abrasions, and cuts on your product.



Reduced bin repair costs
ProBins are virtually maintenance free; repairs are easy with hot air welding.



Better sanitation and reduced contamination
Smooth, nonporous surfaces are easy to sanitize and won't trap debris, breed bacteria, or absorb chemicals like wood bins.



Improved traceability and bin security
Several identification methods including RFID tags and attractive foil embossing are available.

ProBin 32NG Specifications

| | |
|-----------------------------------|--|
| Load Capacity | 1,300 lbs / 589.67 kg |
| Volume Capacity | 47,000 cubic inches / 203 gallons |
| Tare Weight | 76 lbs / 34.5 kg (Long Foot) 75 lbs / 34.02 kg (Short Foot) |
| Maximum Stack Weight ¹ | 8,500 lbs / 3,855.54 kg (long term, ambient temperature) 9,500 lbs / 4,309.13 [short term (<1 month), ambient temp.] 12,000 lbs / 5,443.12 [long term, cold storage (0° F to 35° F) ²] |
| Molding Process | High-pressure injection molding |
| Material | Polypropylene, U.V. stabilized |
| Approval | FDA-regulated material |
| Container Design | Double wall corner and center posts |
| Foot Design | Two full-length feet with forklift opening; positive interlocking foot design |
| Fork Lift Entry | Four-way with patented integral slide-entry; foot side 2 5/8" opening, non-foot side 3 5/8" opening |
| Handholds | Two |
| External Dimensions | 44 3/4" (L) x 48 1/4" (W) x 29 7/8" (H) 1136.65mm (L) x 1225.55mm (W) x 758.83mm (H) |
| Internal Dimensions | 41 5/8" (L) x 45 1/8" (W) x 24 3/8" (H) 1057.28mm (L) x 1146.18 mm (W) x 619.13 mm (H) |
| Options | Customer identification with RFID tags or foil embossing |

Notes

Dimensions assume tolerance of ¼". Volume capacities assume tolerance of 5% and tare weights assume a tolerance of 4% unless noted otherwise. Ambient temperature approximately equal to 75° F. Data is subject to change.

¹ Stack Weight = (weight of bin contents + tare weight of bin) X number of bins in stack

² Please contact IPL Macro if storage temperature is below 0° F.

Please refer to the appropriate User Guide for information on the safe transportation, stacking and handling of Macro products. The User Guides in PDF format are available, call us at 800.845.6555.