

EURO-NORM Meat & Poultry



E Performance - More Efficient, Safer, Better!

E Performance is the industry's solution for the meat industry which has been developed with the support of GS1 Germany, based on an initiative led by the meat industry itself. The E Performance series of meat containers convinces the user as a result of its stability and durability. What's more, thanks to its improved base geometry and corner design, it is ideal for use in conveyor systems. The light blue colour of the E Performance also offers a special safety feature. This is because it is easier to detect fragments that have come from the container in the meat. Apart from this, the colour of the container makes it harder for recycled material that is not food-safe to be used.



E Performance - Plus Points at a Glance!

- safe quality and traceability as a result of the GS1 certification system
- + sturdy and durable
- optimised base and corner design, ideal for conveyors
- inmould label for identification and traceability

- hygiene as a result of smooth and easy to clean surfaces
- + light blue colour for greater material safety
- safety as a result of better recognition of fragments that may have come from the container
- + improved studded area for adhesive labels
- + ergonomically shaped grip handles



Improved Studded Area



Fragments Are Easy to Recognise



Inmould Label



Sturdy Corner Design

Outer Dimensions (in mm)	Sides		Bottom		Volume	Weight	Article No.
Inner Dimensions (in mm)	closed	perforated	closed	perforated			

E Performance E1



E Performance E2



E Performance E3



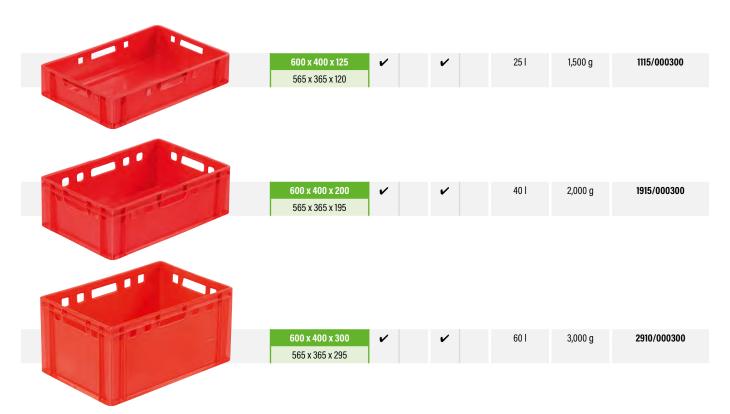


Outer Dimensions (in mm)	Sides		Bottom		Volume	Weight	Article No.
Inner Dimensions (in mm)	closed	perforated	closed	perforated			

Euro Meat Container E6



Euro Meat Container E1-E3





Euro Meat Container for Meat & Poultry

Of course, classic euro meat containers also belong to the range of products.

With the euro meat containers, you can hygienically transport and store meat and sausage products.

Cooked Sausage Containers 600 x 400 mm

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	Outer Dimensions (in mm)	Sides		Bottom		volume	Weight	Article No.
	Inner Dimensions							
	(in mm)	_	ated	_	ated			
		closed	perforated	closed	perforated			
	609 x 405 x 152		~		V	29 l	1,580 g	1430.232118
	577 x 373 x 140							
January VIII								
	605 x 404 x 121 572 x 370 x 106		~		~	21	1,370 g	1261.330018
	072 X 070 X 100							
The state of the s								
	605 x 404 x 172		~		~	33	1,670 g	1762.330018
	572 x 370 x 157							
	605 x 404 x 222		~		~	42 l	1,870 g	2262.330018
	572 x 370 x 207							
	605 x 404 x 272		~		~	52 l	2,170 g	2762.330018
	572 x 370 x 257							

The Clever Solution for Cooked Sausage!

With a sausage container, you save time and costs! The sausage is directly cooked in the container. As such, hanging up sausages in the boiler trolley and repackaging in the transportation container are things that belong to the past. Made from food safe polypropylene, the container is dimensionally stable and can withstand extremely high temperatures, even after many cooking cycles.



