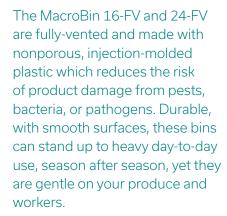
(IPL) MACRO

MacroBin® 16-24 Series

MACROBIN FAMILY





The MacroBin 16-FV with shallower depth is perfect for tender fruits and vegetables.



Features

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

Ventilation slots facilitate the use of thermofogging, reduce heat absorption and cooling costs, and provide for quicker drying and degreening.

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

Splinter-resistant plastic delivers reduced maintenance costs, fewer injuries to workers, and less damage to your product. Bin repairs are inexpensive with hot air welding.

Lightweight construction reduces shipping costs and makes MacroBins easier to move; the direct load corner posts and interlocking foot design make 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.

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

MacroBin® 16-24 Series

Benefits of Using MacroBins



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



Reduced cooling costs
Hundreds of vents in the sides
and base promote air flow,
make the environment less
conducive to pathogen growth,
and help your products stay
cool.



Reduced bin repair costs MacroBins 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.

Internal Dimension



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



Improved traceability and bin security
Several identification methods

Several identification methods including RFID tags and attractive foil embossing are available.

MacroBin 24-FV Specifications

Load Capacity	1,200 lbs
Volume Capacity	40,700 cu. in
Tare Weight	89.5 lbs
Maximum Stack Weight ¹	8,500 lbs (long term, ambient temperature) 10,000 lbs [short term (<1 month), ambient temp.] 11,500 lbs [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
Foot Design	Two full-length feet with positive interlocking feature
Fork Lift Entry	Two-way: $4^{1/4}$ " opening, with patented integral slide-entry
External Dimensions	47 ¹ /8" (L) x 47 ¹ /8" (W) x 28 ¹ /8" (H)
Internal Dimensions	44" (L) x 44" (W) x 22 ¹ /4" (H)
Options	Rotator Bar, MacroLid, Center foot for added floor support, wide or narrow vented base
Volume Capacity	27,700 cu. in
Tare Weight	78.5 lbs
External Dimensions	47 ¹ /8" (L) x 47 ¹ /8" (W) x 21 ¹ /2" (H)

43 3/4" (L) x 43 3/4"" (W) x 15 5/8" (H)

MacroBin 16-FV Specifications

similar to 24-FV except:

Notes

Dimensions assume tolerance of 1/4". 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 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.