

ProBin 34-S

PROBIN
FAMILY



The ProBin 34-S 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. This large capacity rectangular bin, with 4-way entry and rotatable feet, is easy to move, stack, align, and store.

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 — up to 8 high.*

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 34-S

800-845-6555
www.iplmacro.com

Benefits of Using ProBins



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



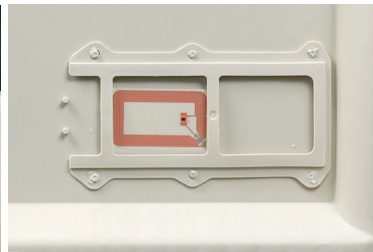
Improved pack out
Rounded corners and smooth surfaces mean fewer scuffs, abrasions, and cuts on your product.



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 34-S Specifications

Load Capacity	1,300 lbs
Volume Capacity	56,100 cubic inches/ 243 gallons
Tare Weight	99 lbs (short foot) 100 lbs (long foot) 104 lbs (center foot short) 105 lbs (center foot long)
Maximum Stack Weight ¹	8,500 lbs (long term, ambient temperature) 9,500 lbs [short term (<1 month), ambient temp.] 12,000 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
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
Label Holders	Two
External Dimensions	44 3/4" (L) x 48 1/4" (W) x 34 5/8" (H)
Internal Dimensions	41 5/8" (L) x 45 1/4" (W) x 29 3/8" (H)

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 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.