

Art. cod. 00680.01

Descrizione / Description / Description

Capsula spargitore 3 dosature

Capsule, spreader 3 flapper

Capsule, diffusion 3 flapper

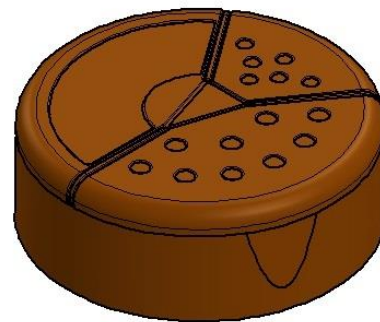
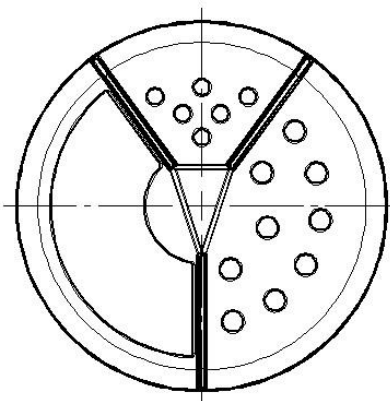
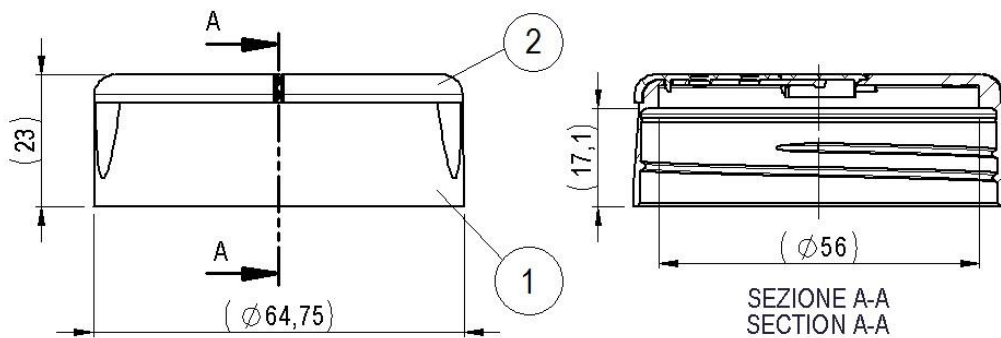


Tabella dati tecnici / Technical data table / Tableau données techniques



Pos. componente	Tipo filetto	Passo filetto (mm)	N° Principi filetto	Sigillo di garanzia	Materiale	Masterbatch	Peso (g)
Component pos.	Thread type	Thread pitch (mm)	N° Thread starts	Tamper evident	Material	Masterbatch	Weight (g)
Pos. Du Composant	Type filet	Pass de filet (mm)	N° Pass de vis filet	Inviolabilité	Matière	Masterbatch	Poids (g)
1	-	4,20	1	no/no/non	PP Food contact	Food contact	10,20 ±0,5
2	-	-	-	-	PP Food contact	Food contact	

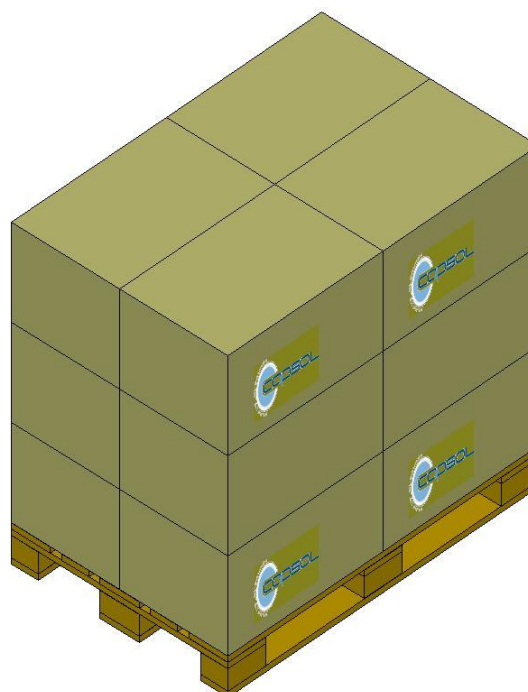
Il peso indicato è puramente indicativo e non valido ai fini CONAI.

The weight indicated is purely indicative.

Le poids indiqué est indicatif.

Tabella dati imballaggio-spedizione / Table packing and shipping details / Table données d'emballage-expédition

Scatola standard (cm)	Sacchetto	Quantità per scatola	Quantità per pallet	Pallet (cm)
<i>Standard box (cm)</i>	<i>Bag</i>	<i>Pcs box</i>	<i>Pcs pallet</i>	<i>Pallet (cm)</i>
<i>Carton standard (cm)</i>	<i>Sachet</i>	<i>Pcs carton</i>	<i>Pcs palette</i>	<i>Palette (cm)</i>
60x40 H:33,5	PE Food contact	700	8400	120x80 H:112



Stoccaggio / Storage / Stockage

Conservare i prodotti nella loro confezione originale in un luogo pulito, fresco e asciutto.

Store the products in their original packaging in a clean, cool and dry place.

Stocker les produits dans leur emballage d'origine dans un endroit propre, frais et sec.

Temperatura / Temperature / Temperature : **5÷30°C**

Umidità / Humidity / Humidité : **45÷75%**

Conservare i prodotti a temperatura ambiente (**20°C±5**) per **48 ore** prima dell'uso sulla macchina confezionatrice.

Store the products at room temperature (20°C±5) for 48H before using on packaging machine.

Stocker les produits à température ambiante (20°C±5) pendant 48 heures avant l'utilisation sur la machine d'emballage.