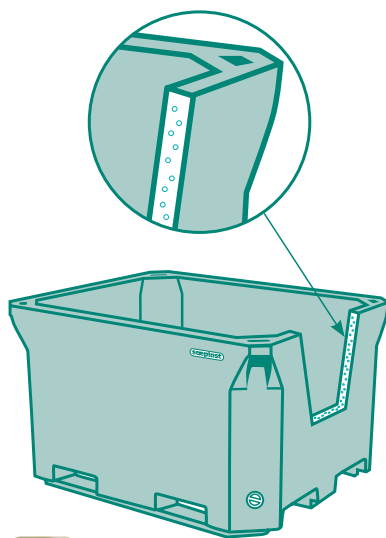


THE PERFECT FIT FOR YOU

The difference between PUR and PE containers

SÆPLAST PUR – Temperature control



PUR Insulated Core

SÆPLAST PUR containers are seamless rotomoulded double-walled containers. PUR refers to the polyurethane insulation injected into the walls of the SÆPLAST tubs, ensuring a very high insulation factor. The primary benefit of PUR containers is temperature retention and control.

For over 30 years Sæplast has developed a unique technique that ensures effective adhesion between the polyethylene walls and the polyurethane for long lasting structure.

SÆPLAST PUR containers are traditionally used in the fishing industry to store chilled, superchilled and frozen fish over a longer period of time. PUR tubs are also used in other industries that require temperature control of fresh and processed food.

We offer a cold chain supply solution that is safe, efficient and hygienic. All SÆPLAST containers are produced from food-grade raw materials and comply with stringent food safety standards. SÆPLAST is the safe choice for your products, your employees and your customers.

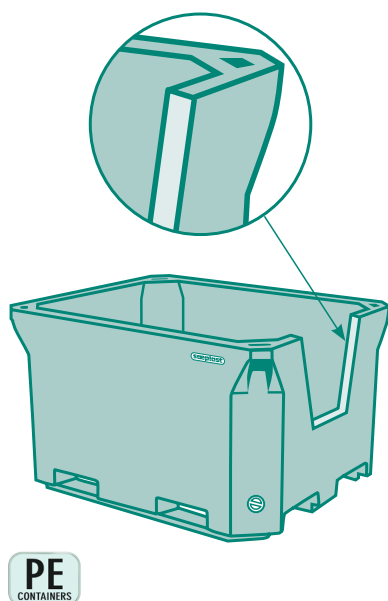
PUR protects your cold chain

- Good thermal properties ensure steady product temperature
- The use of PUR lids with the containers further improves temperature retention
- The one piece seamless design and smooth walls improves hygiene control
- Double-walled SÆPLAST containers are strong and durable

THE PERFECT FIT FOR YOU

The difference between PUR and PE containers

SÆPLAST PE – Durability and added strength



PE Closed Cell Core

SÆPLAST PE containers are seamless triple-walled containers. PE refers to the polyethylene construction of the outer walls and the PE core of the container. The PE plastic is triple-layered, making this the strongest tub in the market. Furthermore, the Closed Cell Core design does not absorb liquid, optimizing hygiene control.

The robust triple-wall design yields longer durability and reduces long term costs. The ergonomically designed one piece construction facilitates easy cleaning and sanitation. The SÆPLAST PE containers are designed to meet the toughest demands of any environment and are widely used in the meat and recycling industries.

SÆPLAST PE containers replace stainless steel containers that are heavy, loud, difficult to repair and unsafe for your work force. They are also safer, more durable and hygienic than single plastic wall containers and corrugated cardboard boxes.

All SÆPLAST containers are produced from food-grade raw materials and comply with stringent food safety standards. SÆPLAST is the safe choice for your products, your employees and your customers.

PE is perfect for strength

- Extremely durable and robust
- SÆPLAST PE containers last up to 6–10 times longer than plastic single wall options
- The one piece seamless triple wall design improves hygiene control
- Safer during handling and transport
- Easy to clean, saving both water and sewerage costs