



<b>Item Code:</b>	HSL80ULC-AT
<b>Revision Level:</b>	1
<b>Authorised by:</b>	Technical Manager
<b>Description:</b>	BLACK 80mm PS HOT SIP LID - PLAIN.
<b>Review Date:</b>	08/11/2019

### Physical Properties

			<b>Tolerances (+)</b>	<b>Tolerances (-)</b>
<b>Target Individual Weight</b>	(gms)	3.10		
<b>Individual Height</b>	(mm)	20.20		
<b>Pitch</b>	(mm)	4.4		
<b>Outside Diameter</b>	(mm)	83.01		
<b>Inside Diameter</b>	(mm)	79.55	0.13	0.13

### Material and product performance

HIGH IMPACT & GENERAL PURPOSE POLYSTYRENE PLUS FILLER - BLACK

Recommended service temperature range -40°C to +100°C. Material uses include :- Ice cream, desserts, delicatessen and food service cup and dish applications where good low temperature and hot fill performance is required.

### Packaging Details

<b>Items per carton:</b>	1000	<b>Cartons per pallet layer:</b>	15
<b>Items per Row:</b>	125	<b>Layers per Pallet:</b>	3
<b>Rows per carton:</b>	8	<b>Cartons per Pallet:</b>	45
<b>Carton dimensions (LxWxH) mm:</b>	395 x 200 x 595	<b>Carton cube m<sup>3</sup>:</b>	0.05
<b>Gross carton weight (kg):</b>	3.5	<b>Pallet type:</b>	STDUK
<b>Carton weight empty x 1 (gms)</b>	413	<b>Sleeve PE weight x 1 (gms)</b>	7.0

Product traceability is by virtue of the unique works order and carton numbers which are printed on the carton label. Fibreboard cartons should be stored undercover in clean dry conditions. Extremes of temperature should be avoided. Free standing pallets should be stored no more than two pallets high, where the upper pallet does not exceed the weight of the lower pallet.

Huhtamaki (UK) Ltd, Rowner Road, Gosport, Hampshire, PO13 OPR, England

This product complies with all aspects of the current European regulation and where applicable other relevant legislation. Huhtamaki Ltd reserves the right to amend specifications where necessary. The Customer's agreement to the content of this specification is implied upon purchase of the product. The Customer is responsible for determining whether products and the information in this document are appropriate for the Customer's use. Customers are advised to contact the Customer Services Department to confirm that this is the current specification for the described product

Telephone: 023 9258 4234  
 E Mail Customer Services:  
 cs.food.service@huhtamaki.com  
 Email Sales: Sales@huhtamaki.com  
 Website : www.foodservice.huhtamaki.co.uk

(quote revision number).