ALTOPLAST
CONTAINERS AND BOXES

TECHNICAL DATA SHEET

ALTOBOX 1200X1000 STANDARD





General characteristics	
Reference	WEB-004
Range	Altobox
Description	Foldable PP twin-wall board container with HDPE pallet and lid. Drop-down window on the 1,200 mm side.
Total capacity	878 litres (approx.)
Dimensions	
External dimensions	1,200 × 1,000 × 990 mm
Internal dimensions	1,135 × 935 × 827 mm
Folded dimensions	1,200 × 1,000 × 220 mm
Weight, load and stackability	
Empty weight (tare)	25 kg
Payload	250 kg
Loaded weight	275 kg
Maximum load	250 kg
Stackability	1+4
Materials	
Sleeve	PP twin-wall board 10 mm
Pallet	HDPE twin sheet
Lid	PP twin-wall board 10 mm

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CLEANING GUIDE FOR ALTOPLAST PLASTIC CONTAINERS

1. PURPOSE

To ensure that polypropylene containers are cleaned properly in order to remove residues, prevent contamination and extend their service life.

2. MATERIALS

- Safety gloves and goggles
- Soft-bristle brush or sponge
- Neutral detergent
- Approved disinfectant
- Water (drinking quality)
- Hose or pressure washer
- Microfibre cloths or disposable towels

3. CLEANING PROCEDURE

3.1. Preparation

- Make sure the cleaning area is well ventilated and free of obstacles.
- The sleeve and the lid are made of polypropylene; the pallet is made of HDPE.
- Clean the lid, the sleeve and the pallet separately to make them easier to handle.
- Wear protective gloves and goggles to avoid exposure.
- Remove any visible solid residue from the container by shaking, wiping or scraping if necessary.

3.2. Washing

- Pre-clean the container with compressed air to remove dirt and loose residue.
- Apply a neutral detergent to the surface. Use a soft-bristle brush or a sponge to scrub all inside and outside surfaces, paying particular attention to corners and recesses where dirt builds up.
- If the container has stubborn stains, leave the detergent to act for a few minutes before scrubbing again.

3.3. Drying and storage

- Shake off excess water and leave the container to air-dry in a well-ventilated area.
- Use microfibre cloths or disposable towels to speed up drying, especially in enclosed areas of the container.
- Inspect the container to make sure no moisture or residue remains before storing it.
- Store the containers in a clean, dry place away from direct sunlight and contaminants.

4. CLEANING FREQUENCY

After each use: to prevent the build-up of dirt and residue that could cause contamination.

Immediate cleaning in the event of contamination: if the container has been exposed to hazardous or perishable substances, clean it immediately to maintain hygiene and safety.

Regular preventive cleaning: even if the container is not used often, schedule periodic cleaning to prevent deterioration, mould or bacterial growth.

The cleaning interval depends on the environment and on how dirty the containers get at each user's site. **We recommend not exceeding 6 months between cleanings.**

5. PRECAUTIONS

Avoid abrasive cleaners and metal scourers: they can scratch and damage the polypropylene surface, making it harder to clean in the future.

Handle chemicals safely: always read and follow the instructions of cleaning or disinfecting agents. Use protective equipment when necessary.

Ensure adequate ventilation: when using disinfectants, work in a well-ventilated area to avoid inhaling potentially harmful vapours.

Check structural integrity: regularly inspect the containers for cracks, deformation or damage that could affect their use and safety.

6. RESPONSIBILITIES

Staff responsibilities:

- Follow the cleaning procedure carefully.
- Report any incident, such as damage or contamination.
- Ensure the correct use of cleaning agents and equipment.

Supervisor responsibilities:

- Monitor compliance with cleaning protocols.
- Carry out periodic inspections of cleaned containers.
- Ensure that staff have access to the necessary cleaning materials and protective equipment.

7. RECORDS

Record cleaning activities: keep a detailed log including the date, the person responsible and any observations on the condition of the containers.

Audit and review: supervisors should review the records periodically to ensure compliance and identify patterns that may require adjustments to the procedure.

Record keeping: keep cleaning records accessible for reference in the event of quality or safety audits.