



# PLASTIC CRATES

Bakery & Pastry Shop



# STORAGE CONTAINERS perforated

Basic dimensions:  
600 x 400 mm

- 410 mm —
- 338 mm —
- 240 mm —
- 187 mm —
- 161 mm —
- 143 mm —
- 120 mm —
- 88 mm —
- 76 mm —

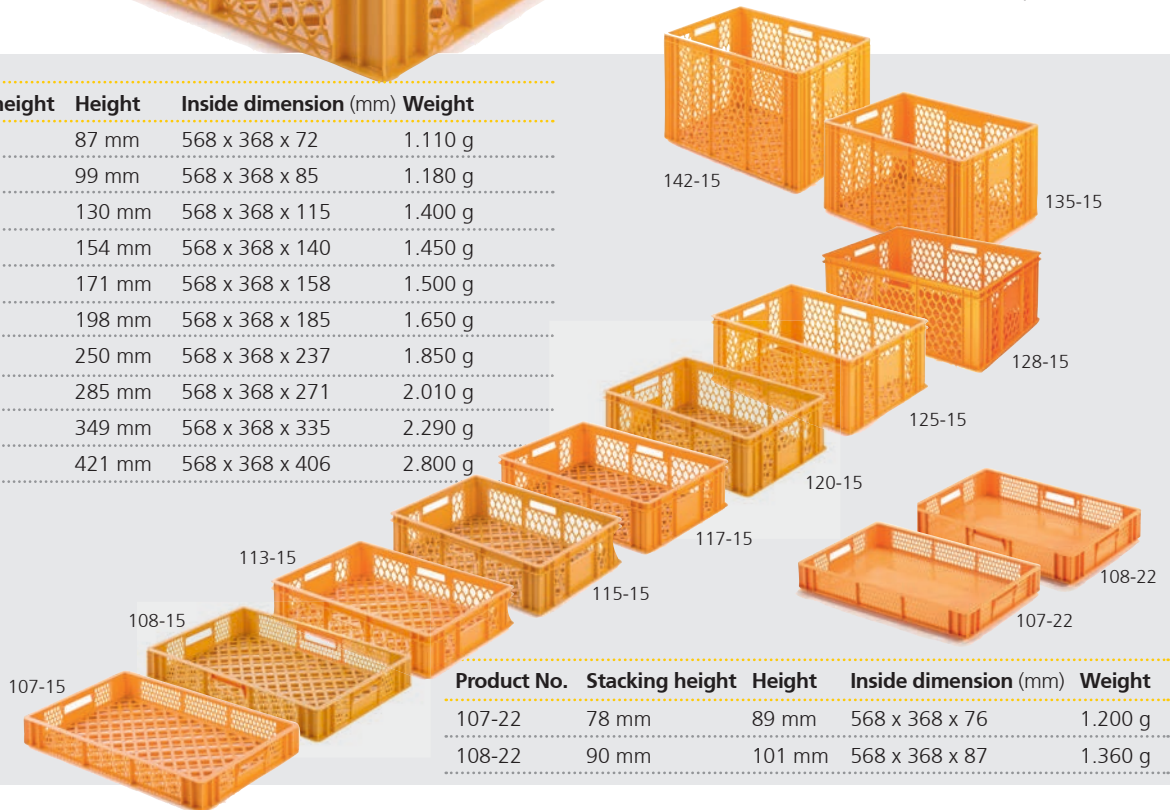


Available in the following colours:

- Yellow-orange
- Brown
- Red

Other colours on request

Product No.	Stacking height	Height	Inside dimension (mm)	Weight
107-15	76 mm	87 mm	568 x 368 x 72	1.110 g
108-15	88 mm	99 mm	568 x 368 x 85	1.180 g
113-15	120 mm	130 mm	568 x 368 x 115	1.400 g
115-15	143 mm	154 mm	568 x 368 x 140	1.450 g
117-15	161 mm	171 mm	568 x 368 x 158	1.500 g
120-15	187 mm	198 mm	568 x 368 x 185	1.650 g
125-15	240 mm	250 mm	568 x 368 x 237	1.850 g
128-15	275 mm	285 mm	568 x 368 x 271	2.010 g
135-15	338 mm	349 mm	568 x 368 x 335	2.290 g
142-15	410 mm	421 mm	568 x 368 x 406	2.800 g



Product No.	Stacking height	Height	Inside dimension (mm)	Weight
107-22	78 mm	89 mm	568 x 368 x 76	1.200 g
108-22	90 mm	101 mm	568 x 368 x 87	1.360 g



### BOTTOM-SLIDING BOX

Outside dimension **600 x 400 x 76 mm**  
 Inside dimension **571 x 370 x 72 mm**  
 Weight **1.150 g**  
 Product No. **201-20R 0-05-0**



### TRANSPORT DOLLY 4 castors

Outside dimension **620 x 420 x 155 mm**  
 Inside dimension **608 x 408 mm**  
 Load **bis 250 kg**  
 Weight **2.850 g**  
 Product No. **030-04H**

### TRANSPORT DOLLY with rubber wheels

Product No. **030-04H GU**



### EMBOSSING

The container is embossed with the logo or text.



### SCREENPRINTING

The logo or text is screen-printed in colour on the box.

We take care of various services such as affixing barcodes and installing transponders on the container.

- Personalise your containers
- Brand your containers to stand out



# TRANSPORTSYSTEM

Basic dimensions:  
650 x 450 mm

Transport system (65 x 45 cm)  
for filled baking trays

The space-saving and flexible alternative to the oven trolleys. A cost-efficient transport system (save time and space) for your breads, rolls and pastries of all kinds.

Filled baking trays are stored safely and hygienically and effectively transported with a matching transport dolly (wrapping foil or hoods no longer needed).

The crates can be stacked in any combination. Only the required number of crates is transported, thus saving space during transport and in the shop.



**TRANSPORT DOLLY** 4 castors

Outside dimension **682 x 474 x 155 mm**  
Inside dimension **663 x 457 mm**  
Load **bis 250 kg**  
Weight **2.970 g**  
Product No. **030-64H GU**



**707-33**

Outside dimension **650 x 450 x 69 mm**  
Inside dimension **627 x 422 x 56 mm**  
Weight **1.145 g**  
Stacking height **58 mm**  
Product No. **707-33**



**7-110** Parameter 1

Outside dimension **658 x 452 x 101 mm**  
Inside dimension **627 x 421 x 86 mm**  
Weight **1.560 g**  
Stacking height **90 mm**  
Product No. **7-110-15F40**



**7-112** Parameter 2

Outside dimension **658 x 452 x 123 mm**  
Inside dimension **627 x 421 x 107 mm**  
Weight **1.680 g**  
Stacking height **111 mm**  
Product No. **7-112-15F40**



**FLOOR BOX**

Outside dimension **650 x 450 x 90 mm**  
Inside dimension **625 x 420 x 78 mm**  
Weight **1.450 g**  
Stacking height **80 mm**  
Product No. **720-31**



**7-115** Parameter 3

Outside dimension **658 x 452 x 148 mm**  
Inside dimension **627 x 421 x 132 mm**  
Weight **1.800 g**  
Stacking height **136 mm**  
Product No. **7-115-15F40**



**7-119** Parameter 4

Outside dimension **658 x 452 x 194 mm**  
Inside dimension **627 x 421 x 178 mm**  
Weight **2.050 g**  
Stacking height **182 mm**  
Product No. **7-119-15F40**



To transport refrigerated and temperature-sensitive goods we have a wide range of different applications in the basic dimensions of 40 x 30 cm, 60 x 40 cm and 65 x 45 cm.

Request our „cooling and isolating“ brochure or download it from our website [www.ringoplast.de](http://www.ringoplast.de).

## Side and bottom options

The flexibility of the optimised 65 x 45 cm boxes is a distinguishing feature. You can combine

solid or perforated bottoms and sides with each other. The fronts and sides can be of different designs. Exactly match the boxes to your workflow.



Solid sides  
and bottom



Solid sides,  
perforated bottom



Perforated sides  
and bottom



Perforated sides,  
solid bottom

# PROOFING TRAYS

## Compart Plus

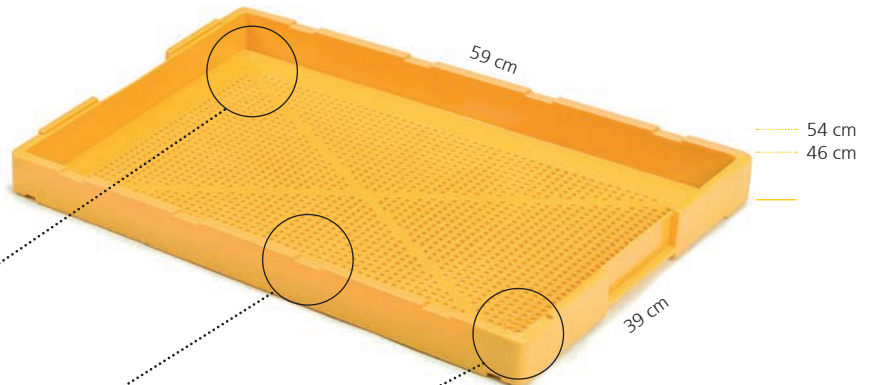


The quality is in the details.

For each bakery the matching tray

### PROOFING TRAYS

Outside dimension **590 x 390 x 54 (48) mm**  
 Inside dimension **566 x 366 x 46 (40) mm**  
 Weight **1.120 g**  
 Product No. **076-11F E0-00-0**  
**075-11F E0-00-0** (flatter version)



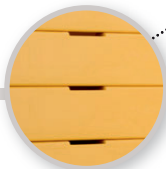
CONFIGURATION VARIANTS



The perforated bottom is also available for loose cloth liners without Velcro tape fasteners.

**WITHOUT Velcro tape fasteners WITH**

The Velcro are welded to the tray, not glued. They won't come loose even after numerous washing cycles.



For optimum isolation when used in modern suction cooling systems.

**SHORT Vents LONG**

For perfect air circulation in conventional cooling cells.



For plants with automatic tray feeder.

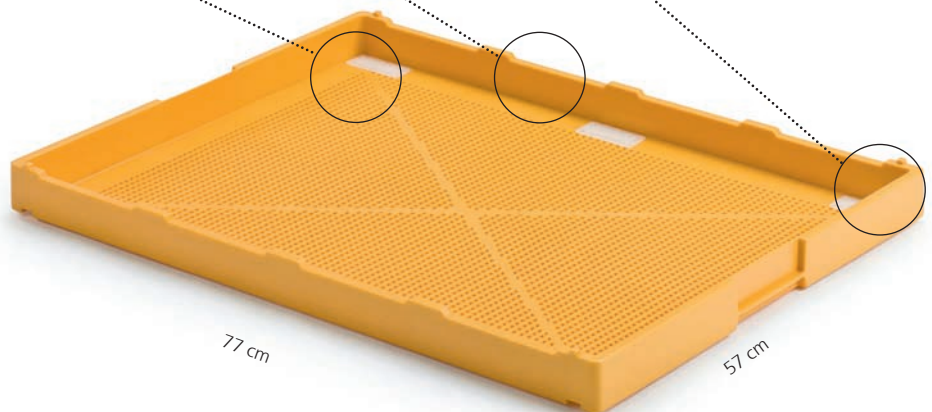
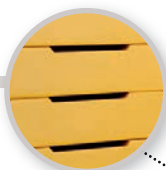
**WITHOUT Autonomous stacking WITH**

For the safe transportation of the tray stack in a block, without additional aids such as racks or frames, etc.



### Screen-printing

You have a good name – show it. With different coloured markings, you can also distinguish products, wash cycles or branches.



### PROOFING TRAYS

Outside dimension **770 x 570 x 54 mm**  
 Inside dimension **746 x 546 x 45 mm**  
 Weight **1.900 g**  
 Product No. **778-21F K6-G0-0**





There is no one-size-fits-all recipe

You offer your customers quality and variety to cater for every taste. To achieve this, you have your own baking style. This makes you and your work unique.

And this is why there is not only one Compart plus for all bakers; you can choose from a variety of detailed solutions to get the right tray for your business.

### The adapter tray

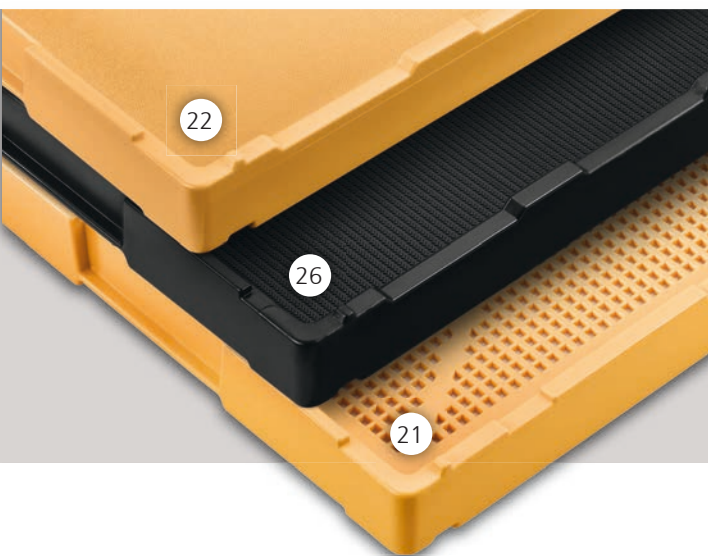
This tray ensures the safe transport of filled proofing trays on bread crates. A lid prevents the dough at the top from drying out.

#### Lid

Product No. **090-C-02W 0-00-5**

#### Adapter tray

Product No. **076-22W M01**



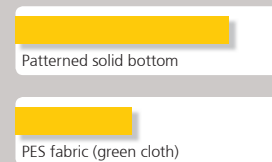
#### Solid bottom

For use without a cloth

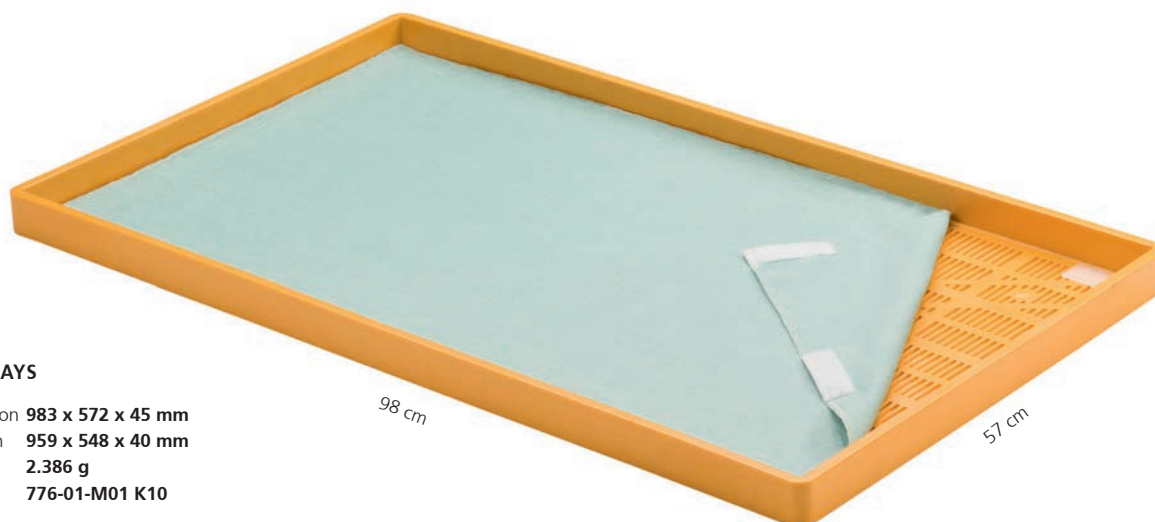
The patterned solid bottom tray for use without a cloth. For you to find the matching tray for every product.

#### Tilt-adhesion test

(g x mm)



Source: Results of adhesion measurement by TTZ Bremerhaven, BILB



#### PROOFING TRAYS

Outside dimension **983 x 572 x 45 mm**  
 Inside dimension **959 x 548 x 40 mm**  
 Weight **2.386 g**  
 Product No. **776-01-M01 K10**

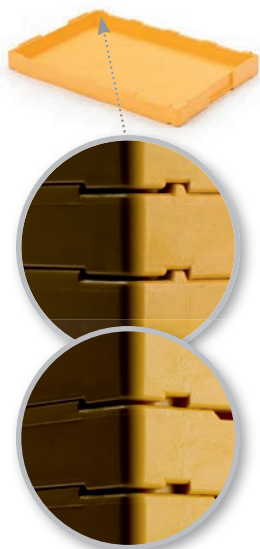
# PROOFING TRAYS

## Compart Plus

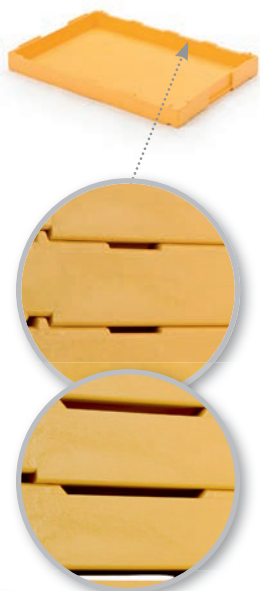
for 60 x 40 baking sheets

### Explanation

With / without autonomous stacking



Large / small vents



### For suction cooling system

With autonomous stacking  
Small vents



Outside dimension **590 x 390 x 48 mm**  
Inside dimension **565 x 365 x 40 mm**  
Weight **1.040 g**  
Product No. **075-21F E0-00-0**

**without autonomous stacking**

Product No. **075-11F E0-00-0**



Outside dimension **590 x 390 x 48 mm**  
Inside dimension **565 x 365 x 40 mm**  
Weight **1.040 g**  
Product No. **075-21F K6-00-0**

**without autonomous stacking**

Product No. **075-11F K6-00-0**

### For suction cooling system

e.g. double block autonomous stacking large vents



Outside dimension **590 x 390 x 48 mm**  
Inside dimension **565 x 365 x 40 mm**  
Weight **1.040 g**  
Product No. **075-21F E0-G0-0**

**without autonomous stacking**

Product No. **075-11F E0-G0-0**



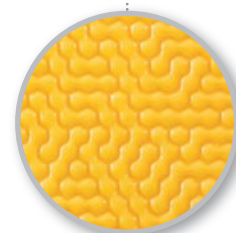
Outside dimension **590 x 390 x 48 mm**  
Inside dimension **565 x 365 x 40 mm**  
Weight **1.040 g**  
Product No. **075-21F K6-G0-0**

**without autonomous stacking**

Product No. **075-11F K6-G0-0**

### Working without cloth insert

Solid bottom



### PATTERNED SOLID BOTTOM

Outside dimension **590 x 390 x 53 mm**  
Inside dimension **565 x 365 x 45 mm**  
Weight **1.080 g**  
Product No. **076-22**

Available with large and small vents.



### Raised-bar patterned bottom

Outside dimension **590 x 390 x 53 mm**  
Inside dimension **565 x 365 x 45 mm**  
Weight **1.235 g**  
Product No. **076-26**

Available with large and small vents.

### INSERTS

Material	<b>Fleece cloth (1)</b>
Product No.	<b>042-55 B</b>
Material	<b>Polyester (2)</b>
Product No.	<b>044-00N PES 60</b>
Material	<b>Foam inlay (3)</b>
Product No.	<b>042-55 B PU</b>
Material	<b>Paper inlay (4)</b>
Product No.	<b>042-55 U</b>

### TRANSPORT DOLLY

Suitable for 60 x 40 trays with rubber wheels

Outside dimension **620 x 420 x 155 mm**  
Inside dimension **600 x 400 mm**  
Load **until 250 kg**  
Product No. **030-04 X GU**





# PROOFING TRAYS

## Compart Plus

for 78 x 58 baking sheets

### For suction cooling system

With autonomous stacking  
54 mm height



Outside dimension **770 x 570 x 54 mm**  
Inside dimension **746 x 546 x 45 mm**  
Weight **1.900 g**  
Product No. **778-21F 00-G0-0**



Outside dimension **770 x 570 x 54 mm**  
Inside dimension **746 x 546 x 45 mm**  
Weight **1.946g**  
Product No. **778-21F K6-G0-0**

### For suction cooling system

Without autonomous stacking  
54 mm height



Outside dimension **770 x 570 x 54 mm**  
Inside dimension **746 x 546 x 45 mm**  
Weight **1.946 g**  
Product No. **778-01F 00-0-0**



Outside dimension **770 x 570 x 54 mm**  
Inside dimension **746 x 546 x 45 mm**  
Weight **1.930 g**  
Product No. **778-01F K6-00**

### For machine feed

Suitable for oven trolleys  
45 mm height



Outside dimension **770 x 570 x 45 mm**  
Inside dimension **750 x 550 x 40 mm**  
Weight **1.930 g**  
Product No. **776-01F 0-00-00**



Outside dimension **770 x 570 x 45 mm**  
Inside dimension **750 x 550 x 40 mm**  
Weight **1.930 g**  
Product No. **776-01F K6-00-1**



Outside dimension **770 x 570 x 45 mm**  
Inside dimension **750 x 550 x 40 mm**  
Weight **2.330 g**  
Product No. **776-02 F**

### For suction cooling system

Special size/destacker



Outside dimension **757 x 558 x 53 mm**  
Inside dimension **733 x 534 x 42- mm**  
Weight **1.750 g**  
Product No. **775-01 F 0-00-0**



Outside dimension **757 x 558 x 53 mm**  
Inside dimension **733 x 534 x 42 mm**  
Weight **1.750 g**  
Product No. **775-01F K6-00-0**

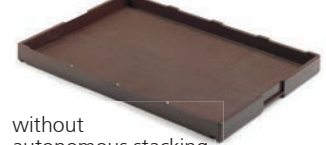
### For suction cooling system

Patterned solid bottom



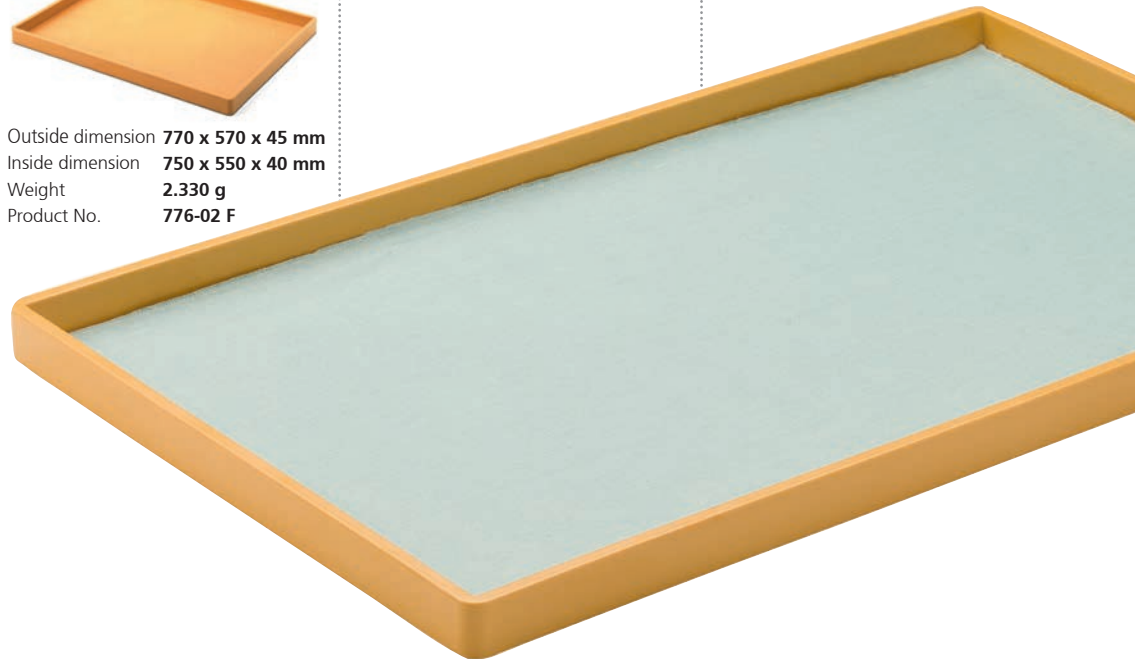
with  
autonomous stacking

Outside dimension **770 x 570 x 58 mm**  
Inside dimension **746 x 546 x 45 mm**  
Weight **2.240 g**  
Product No. **778-22 W 00-G0-0**



without  
autonomous stacking

Outside dimension **770 x 570 x 58 mm**  
Inside dimension **746 x 546 x 45 mm**  
Weight **2.240 g**  
Product No. **778-12 W 00-G0-0**



### INSERTS

for Product No. 775

Material **Polyester (2)**  
Product No. **045-00N PES 60**

for Product No. 776 u. 778

Material **Fleece cloth (1)**  
Product No. **043-00B**

Material **Polyester (2)**  
Product No. **046-00N PES 60**

Material **Foam inlay (3)**  
Product No. **043-00B PU1**

### TRANSPORT DOLLY

for product no. 775

Outside dimension **780 x 580 x 170 mm**  
Inside dimension **760 x 560 x 155 mm**  
Load **until 250 kg**  
Product No. **030-76H GU**

### TRANSPORT DOLLY

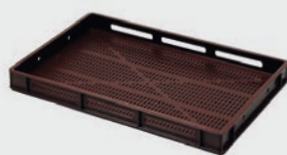
for product no. 776 and 778

Outside dimension **798 x 598 x 165 mm**  
Inside dimension **780 x 580 x 145 mm**  
Load **until 250 kg**  
Product No. **030-78H GU**



# PROOFING TRAYS

## Backgut-Combi



**Perforated bottom with stacking corners and large vents**

Outside dimension **580 x 390 x 54 mm**  
 Inside dimension **567 x 370 x 45 mm**  
 Weight **850 g**  
 Product No. **204X-41**



**Solid bottom with stacking corners and round vents**

Outside dimension **580 x 390 x 54 mm**  
 Inside dimension **567 x 370 x 45 mm**  
 Weight **920 g**  
 Product No. **204-40**



**Perforated bottom with stacking corners and round vents**

Outside dimension **580 x 390 x 54 mm**  
 Inside dimension **567 x 370 x 45 mm**  
 Weight **880 g**  
 Product No. **204-41**

### INSERTS

Dimension **565 x 365 mm**

Material **Fleece cloth (1)**  
 Product No. **041-00**

Material **Green Polyester (2)**  
 Product No. **041-00PES**

Material **Foam inlay (3)**  
 Product No. **041-00PU**

Material **Paper inlay (4)**  
 Product No. **042-55U**



# PROOFING TRAYS

## Compart

**for baking sheets**

600 x 400 mm



**Solid bottom with lower long sides for ventilation**

Outside dimension **585 x 395 x 48 mm**  
 Inside dimension **555 x 360 x 40 mm**  
 Weight **950 g**  
 Product No. **074-02 F0-00-5**



**Solid bottom with equal height edge**

Outside dimension **585 x 395 x 48 mm**  
 Inside dimension **555 x 360 x 40 mm**  
 Weight **920 g**  
 Product No. **074-62 F0-00-5**



**Perforated bottom with lowered long sides for ventilation**

Outside dimension **585 x 395 x 48 mm**  
 Inside dimension **555 x 360 x 40 mm**  
 Weight **900 g**  
 Product No. **074-01 F0 00-5**



**Perforated bottom with equal height edge**

Outside dimension **585 x 395 x 48 mm**  
 Inside dimension **555 x 360 x 40 mm**  
 Weight **900 g**  
 Product No. **074-61 F0-00-5**

### INSERTS

Dimension **550 x 360 mm**

Material **Foam inlay**  
 Product No. **042-55B PU**

Material **Fleece cloth**  
 Product No. **042-55B**

Material **Green Polyester**  
 Product No. **044-00N PES**

**for baking sheets**

780 x 580 mm



**Solid bottom with lower front for ventilation**

Outside dimension **765 x 565 x 44 mm**  
 Inside dimension **732 x 535 x 36 mm**  
 Weight **1.650 g**  
 Product No. **774-12 F0-00-5**



**Solid bottom with equal height edge**

Outside dimension **765 x 565 x 44 mm**  
 Inside dimension **732 x 535 x 36 mm**  
 Weight **1.800 g**  
 Product No. **774-02 F0-005**



**Perforated bottom with lower front for ventilation**

Outside dimension **765 x 565 x 44 mm**  
 Inside dimension **732 x 535 x 36 mm**  
 Weight **1.600 g**  
 Product No. **774-11 F0-00-5**



**Perforated bottom with equal height edge**

Outside dimension **765 x 565 x 44 mm**  
 Inside dimension **732 x 535 x 36 mm**  
 Weight **1.725 g**  
 Product No. **774-01 F0-00-5**

### INSERTS

Dimension **730 x 530 mm**

Material **Foam inlay**  
 Product No. **043-00B PU**

Material **Fleece cloth**  
 Product No. **043-00B**



# PROOFING BASKETS

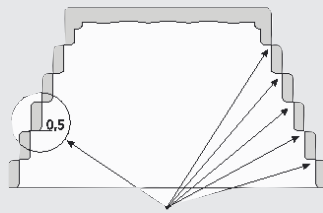
Giving form to bread –  
in plastic for the sake of hygiene

The design

- Non-stick with fine, horizontal air vents (see sectional drawing)
- Roughened inside surface for good adhesion of the flour-dusting
- Stackable, improves workflow

## The EC Hygiene Regulation

- Conforms to the quality management system (HACCP)
- Easy to clean / dishwasher safe



## The material

- Solid, sturdy plastic
- No mould stain

## Made to measure

- Rope bread proofing baskets in special sizes
- Compatible with automatic proofers

## Cotton cloths for

A sewn-in rubber edge ensures a firm fit.  
On request also available with stainless steel rivets (for metal detection).



## ROUND PROOFING BASKETS



Dimension **180 x 90 mm**  
for 500 g dough  
Product No. **056-18**

Cotton cloth **Product No. 040-25**  
Feature **beige coils**



Dimension **230 x 90 mm**  
for 1.000 g dough  
Product No. **056-23**

Cotton cloth **Product No. 040-30**  
Feature **yellow coils**



Dimension **235 x 90 mm**  
for 1.000 g dough  
Product No. **056-24**

Cotton cloth **Product No. 040-30**  
Feature **yellow coils**



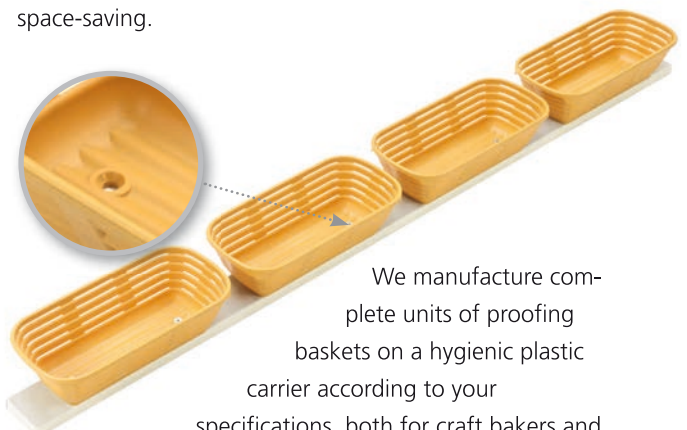
Dimension **300 x 90 mm**  
for 2.000 g dough  
Product No. **056-30**

Cotton cloth **Product No. 040-37**  
Feature **red coils**

## Proofing baskets

Ringoplast proofing baskets can be supplied ex factory with drilled holes and countersunk for stainless steel countersunk screws. The proofing baskets can be screwed directly onto the carrier unit.

No assembly parts, no adapters – simple, sturdy and space-saving.



We manufacture complete units of proofing baskets on a hygienic plastic carrier according to your specifications, both for craft bakers and industrial plants.

# PROOFING BASKETS

## LONG PROOFING BASKETS

Dimension **245 x 135 x 87 mm**  
for 500 g dough  
Product No. **055-25**



Cotton cloth **Product No. 040-20**  
Feature **brown coils**

Dimension **270 x 145 x 85 mm**  
for 750 g dough  
Product No. **055-27**



Cotton cloth **Product No. 040-20**  
Feature **brown coils**

Dimension **285 x 148 x 85 mm**  
for 750 g dough  
Product No. **055-29**



Cotton cloth **Product No. 040-20**  
Feature **brown coils**

Dimension **310 x 150 x 90 mm**  
for 850 g dough  
Product No. **055-31**



Cotton cloth **Product No. 040-32**  
Feature **blue coils**

Dimension **330 x 155 x 85 mm**  
for 850 g dough  
Product No. **055-33**



Cotton cloth **Product No. 040-32**  
Feature **blue coils**

Dimension **360 x 160 x 85 mm**  
for 1.000 g dough  
Product No. **055-36**



Cotton cloth **Product No. 040-32**  
Feature **blue coils**

Dimension **420 x 160 x 85 mm**  
for 1.250-1.500 g dough  
Product No. **055-42**



Cotton cloth **Product No. 040-33**  
Feature **green coils**

Dimension **510 x 160 x 85 mm**  
Product No. **055-42 M04**  
Cotton cloth **Product No. 040-51**



Dimension **605 x 160 x 85 mm**  
Product No. **055-42 M05**  
Cotton cloth **Product No. 040-60**



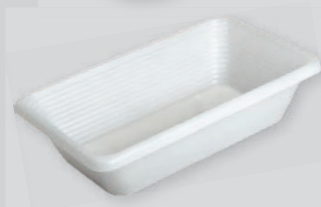
## UNIVERSAL PROOFING BASKETS

with wicker design in special dimensions

Dimension **343 x 208 x 77 mm**  
Product No. **055-33 TZ**



Dimension **373 x 220 x 95 mm**  
Product No. **055-37 TZ**



Dimension **367 x 165 x 90 mm**  
Product No. **055-36 TZ**

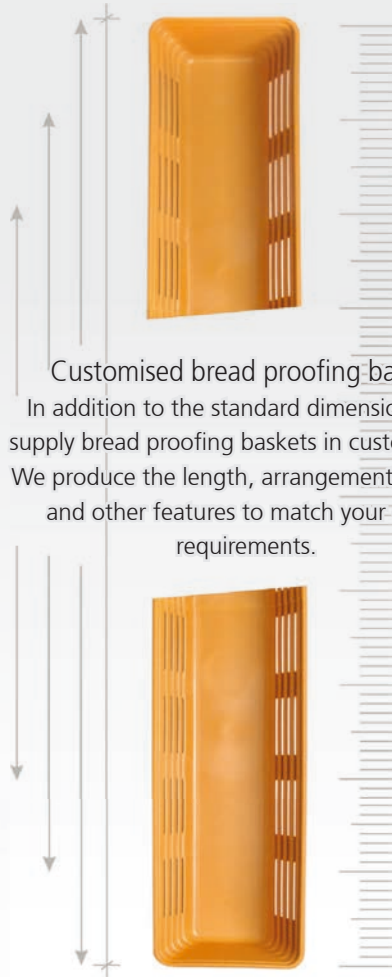


Dimension **515 x 205 x 110 mm**  
Product No. **055-52 TZ**





## BREAD PROOFING BASKETS in special dimensions



### Customised bread proofing basket

In addition to the standard dimensions, we supply bread proofing baskets in custom sizes. We produce the length, arrangement of holes and other features to match your exact requirements.



Dimension **650 x 175 x 95mm**  
Product No. **055-65**

Cotton cloth **Art.-Nr. 040-65**



Dimension **840 x 175 x 95 mm**  
Product No. **055-84**

Cotton cloth **Art.-Nr. 040-84**



Dimension **1035 x 175 x 95 mm**  
Product No. **055-104**

Cotton cloth **Art.-Nr. 040-104**



Dimension **1415 x 175 x 95 mm**  
Product No. **055-140**

Cotton cloth **Art.-Nr. 040-140**



Dimension **2915 x 175 x 95 mm**  
Product No. **055-290**

Cotton cloth **Art.-Nr. 040-290**

## UNIVERSAL PROOFING BASKETS with wicker design in special dimensions

Dimension **270 x 80 mm**  
Product No. **056-27 TZ**



Dimension **360 x 85 mm**  
Product No. **056-36 TZ**



Dimension **325 x 80 mm**  
Product No. **056-32 TZ**



Dimension **380 x 110 mm**  
Product No. **056-38 TZ**



## SOLID-WALL CRATES

For dough primary products  
and ingredients



### UNISTA M320

Outside dimension **400 x 300 x 320 mm**  
Inside dimension **366 x 266 x 313 mm**  
Weight **1.549 g**  
Product No. **U-432-20B23**



### UNISTA L75

Outside dimension **600 x 400 x 75 mm**  
Inside dimension **566 x 366 x 72 mm**  
Weight **945 g**  
Product No. **U-608-20B03**



### UNISTA L220

Outside dimension **600 x 400 x 220 mm**  
Inside dimension **566 x 366 x 215 mm**  
Weight **1:670 g**  
Product No. **U-622-20B23**



### UNISTA L320

Outside dimension **600 x 400 x 320 mm**  
Inside dimension **566 x 366 x 313 mm**  
Weight **2.470 g**  
Product No. **UL-632-20B23**



Our **UNISTA** series includes a wide range of solid-wall crates in the standard European dimensions. Request our UNISTA brochure, also available for download on our website [www.ringoplast.de](http://www.ringoplast.de).



### UNISTA PRODUCT LINE

Browse through  
the catalogue now



## SPECIAL SOLUTIONS

for special needs and demands



### Snackbox

...for safely transporting fresh products.  
The perforated bottom allows cooling air to pass through the stacked crates.

### SNACKBOX

Outside dimension **600 x 400 x 150 mm**  
Inside dimension **564 x 364 x 141 mm**  
Weight **1.435 g**  
Product No. **116X-16**

A product of our **cooling box product line**. This includes, inter alia, containers for the mixed transportation of hot and cold foods.

### COOLING PRODUCT LINE

Browse through  
the catalogue now



### PIZZA DOUGH CONTAINER

Outside dimension **600 x 400 x 74 mm**  
Inside dimension **571 x 370 x 71 mm**  
Weight **1.032 g**  
Product No. **201-28**

### Perfectly prepared dough

The pizza dough container provides the ideal height for the storage of dough balls. The sides and bottom are very smooth and easy to clean. This ensures the ideal hygiene conditions for the fresh dough.

The low weight of the container makes it convenient to handle in the production process.

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