

Safety instructions for beverage / food refrigeration

Beverage cooling

To cool drinks with dry ice, fill a container with water and place the drinks to be cooled in it. Then add an appropriate amount of dry ice. The water becomes very cold due to the dry ice and thus indirectly cools the drinks.

The amount of dry ice depends on the temperature difference you want to achieve.

Under no circumstances should the dry ice be poured directly into the drink. Swallowing it can result in serious injury!

Food refrigeration

Dry ice has a temperature of approx. -78.6° C. This means that food that comes into direct contact with the dry ice freezes. If you only want to cool the food and not freeze it, we recommend the PT 25 cooler with an integrated compartment for the dry ice. Alternatively, you can separate the dry ice from the food with cardboard, for example, or wrap it in a towel and then place the food on top.

Durability

How long the dry ice lasts depends on the ambient temperature and how often air reaches the dry ice. For this reason, the thermobox should be opened as rarely as possible to ensure a longer shelf life. If handled carefully, 10kg of dry ice is enough to keep food and drinks cold for a weekend.

Security

Dry ice may only be handled with gloves, otherwise serious burns may occur. It must not be stored in tents, caravans, cellars or unventilated rooms. There is a risk of suffocation! Do not fill dry ice into PET bottles, glass bottles or other airtight containers.



Handling Dry Ice

Do not touch dry ice with bare hands. Do not mix dry ice into drinks or food. There is a risk of frostbite.		Only handle with cold protection gloves or special tools. Always wear face or eye protection for special applications such as blasting and cleaning.
Prohibit children and unauthorised persons from handling dry ice. Secure dry ice against access by unauthorised persons.		Store dry ice in a childproof place. Dry ice is not ice cream. It is dangerous to consume.
Do not store or use carbon dioxide in cellars, small, unventilated rooms or tents. or tents. Carbon dioxide is significantly heavier than air and constantly accumulates in lower areas.		Use only with good ventilation down to the floor. Technical ventilation and gas warning devices may be required. Confined areas, e.g. containers, may only be entered with special precautions.
Do not store dry ice in airtight containers. Heat produces large quantities of gas. There is a risk of explosion!		Only use suitable storage containers for dry ice. Storage containers must be able to breathe.
If possible, transport dry ice separately from the passenger compartment. If dry ice is left in an enclosed space for longer than 30 minutes, e.g. in a boot or load compartment, the doors should be opened for at least one minute to allow thorough ventilation before unloading.		Always transport separately from the driver. Do not store dry ice in the vehicle for long periods of time. Ensure adequate ventilation by switching the ventilation to fresh air or opening windows.