

SUPERFREEZER

Super-low temperature refrigerated container.
When colder is better.





ULTRA-LOW TEMPERATURE. FOR THAT JUST-CAUGHT FRESHNESS.

Designed to transport and maintain safely and conveniently all cargo which is best sustained at ultra-low temperatures, Thermo King SuperFreezer refrigerated containers allow to preserve first day product freshness and value through long-haul sea transportation.



PRE-COOLED TO -70°C

Super-frozen cargo can be loaded directly from cold storage into pre-cooled, -70°C SuperFreezer containers directly from cold stores and transported or stored for long periods of time. The result is minimal temperature fluctuation as cargo is maintained at optimal temperatures from the very beginning of the cold chain.

PRESERVE JUST-CAUGHT FRESHNESS

Ideal for high value cargo like sashimi-grade tuna, swordfish or sea urchins, the SuperFreezer's extreme-low holding temperatures preserve the 'just-caught' freshness, taste and texture, while eliminating undesired odors.

MAIN FEATURES

- MP-3000 controller
- Dual refrigeration circuit system consisting of a combined scroll and reciprocating compressor
- Safety vacuum valve
- SuperFreezer units can be powered on the road by SG-3000 series Thermo King generator sets

COLDER IS BETTER

Thermo King has long agreed with the experts ... colder is better. SuperFreezer container refrigeration delivers unmatched low-temperature performance to maintain and deliver products of the highest quality, extending shelf life for increased profitability.

