



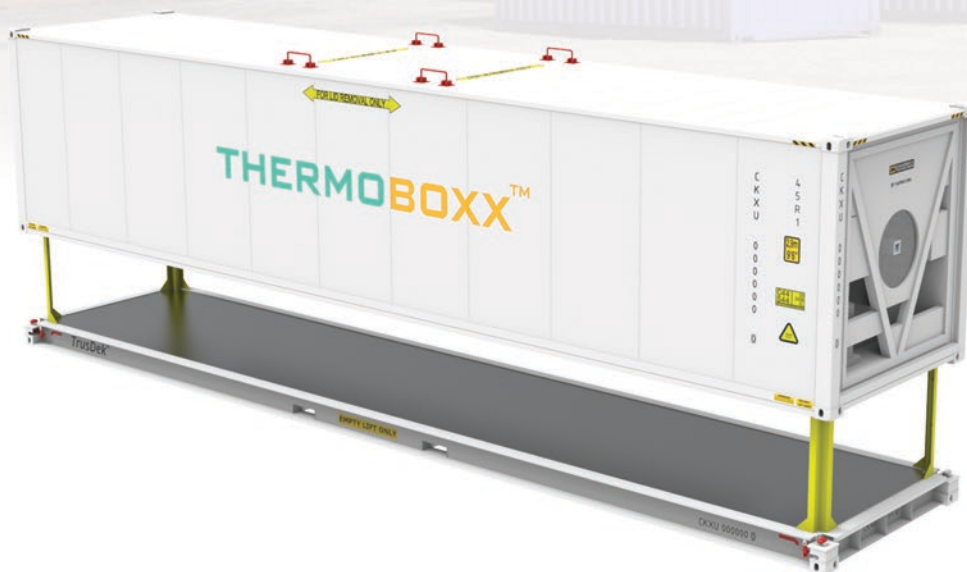
ThermoBoxx™

Two-piece reefer



Available as standard in 20ft and 40ft lengths or built-to-spec, the ThermoBoxx™ line of two-piece reefer containers provides temperature control with all the benefits of the CakeBoxx two-piece form factor.

ThermoBoxx™ reefer containers are perfect for containerizing difficult-to-load specialized goods or cargos that need a high level of security, with a requirement for refrigeration or temperature control. The CakeBoxx two-piece design, with its easy top and side loading factor, allows shippers to use the container volume fully and not waste space. This product line makes containerization possible for many industries where shipment of temperature-sensitive products or parts on container vessels was not previously viable with standard containers due to loading or security issues.



Why use a two-piece Reefer?

- ✓ **Improved handling** - Easy, quick loading and securing of goods using existing lashing materials
Increased efficiency - Reduced handling time and increased terminal velocity with seamless integration into the logistics chain
- ✓ **Safe & secure** - Safe to operate, total protection from the weather with closed lid, and reduced or eliminated chance of impact damage
- ✓ **Versatile** - Perfect for many industries requiring temperature control, including high tech, electronics, defense, composites, space and aeronautics, pharmaceuticals, and for the shipment of chilled and frozen food and drink. Available with or without industry-standard cargo loading doors