



# SuperFreezer™

Ultra low-temp, flexible and adaptable solutions for food storage

## Challenge

School nutrition programs are facing a crisis because of supply chain issues and labor shortages.

## Solution

Thermo King SuperFreezer refrigerated container units are designed to create and maintain ultra-low temperatures to protect the food served in your school district's nutrition program. Equally effective in 10' or 20' containers, the SuperFreezer solution can be used for frozen food storage solutions. These units can maintain temperatures between -94°F to +14°F, so you can relax knowing your food is properly stored.

## Certifications

Our SuperFreezer solutions are fully certified to the most stringent international standards, so you can rest assured that your school district will meet regulatory requirements.

- ISO1496-2
- USDA
- AHRI

## Applications

Extreme low temperatures cause microbial decomposition to cease significantly. Our SuperFreezer solution can be applied successfully to a wide range of products to help ensure they maintain optimal condition even after extended periods.

- Pre-packaged meals
- Frozen meat and poultry
- Processed seafood or fresh fish
- Food ingredients
- Dairy products



## Features

- -94°F (-70°C) to +14°F (-10°C)
  - Set-point range to suit a wide range of applications
- Genset option
  - Backup power provided by an optional Thermo King SG-Series generator set
- Real-time data
  - Factory fitted telematics for remote visibility of critical data in real-time with monthly subscription
- Two different internal storage capacity options
  - 10' Unit: 92" x 84" x 87 (L x W x H)
  - 20' Unit: 213" x 81" x 85" (L x W x H)
- Flexible Installation
  - Durable structures can be installed indoors or outdoors

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