

ULTRAFREEZE 40 (- 60 °C)

When you need to go lower than the standard -40 °C you need the extra refrigeration power of ULTRAFREEZE 40. Minus 60 °C is extremely cold and there are naturally only limited products that need temperatures lower than -40 °C. Tuna and some other fish species are best stored at these ultra low temperatures in order to preserve that "just caught" freshness. Other products include pharmaceuticals, cultures, vaccines, medicines and of course scientific testing environments.

ULTRAFREEZE 40 containers are designed and built for these extreme low temperatures and feature additional insulation for improved K values, strengthened doors and panels to resist the strains of short term vacuum during pull down and the normal T-section floor has been maintained to facilitate maximum air flow under the contents. Internal aluminum checker plates linings replace standard stainless steel for extra panel strength.



Commercial Tuna Fishing



Frozen Storage & Transportation



Thawed & Prepared

Features

- Super-low temperature refrigerated container
- Maintains cargo at -60°C in any ambient condition
- Advanced MP-3000 Thermo King controller
- Dual compressor cascade technology
- 12 pallet capacity
- Food grade storage for a wide range of products
- MP-3000 controller
- Dual refrigeration circuit system
- Safety vacuum valve



Technical Specifications

- Entirely waterproof so can be sited outside to free up internal space
- Man trap alarms for your employees' safety
- Easy open doors for hassle-free Access
- Interior lighting for safety and convenience
- Stainless steel interiors and smooth coated, non slip floors
- Sight and sound alarms give total peace of mind
- Bring your freezing in house to avoid outsourcing costs
- No planning permission required for installation
- Improved production control saves you time and Money
- 180 amps per phase 3 phase neutral and earth

