

100%  
FRESH

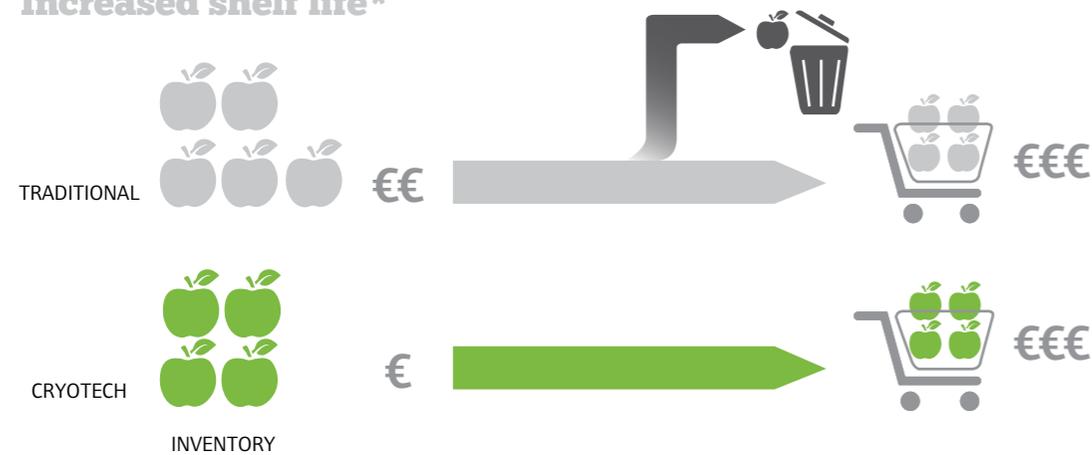
PREZZO  
SUSINE  
SANGUE DI DRAGO  
TINIA  
350  
€ 4,50 KG.

# Longer shelf life

Both fresh and frozen produce on a typical delivery run can suffer significant temperature fluctuations every time a drop is made. Such spoilage during transport can account for 0.25% of a retailer's annual turnover. With its market leading temperature recovery, CryoTech ensures steady product temperature even on the most demanding distribution routes at high ambient temperatures. Uncompromised freshness, longer shelf life and reduced spoilage mean you can optimise your inventory and benefit from higher operating margins.

Time to change [for the best quality.](#)

## Increased shelf life\*



## Did you know?

Even a small variation in temperature can significantly affect the shelf life of sensitive produce.

- A difference of 1 °C can reduce the shelf life of lettuce by over a day.
- Grapes deteriorate more in ten minutes at 35 °C than in 16 hours at 20 °C.



\*Based on present fleet in operation in EU market.

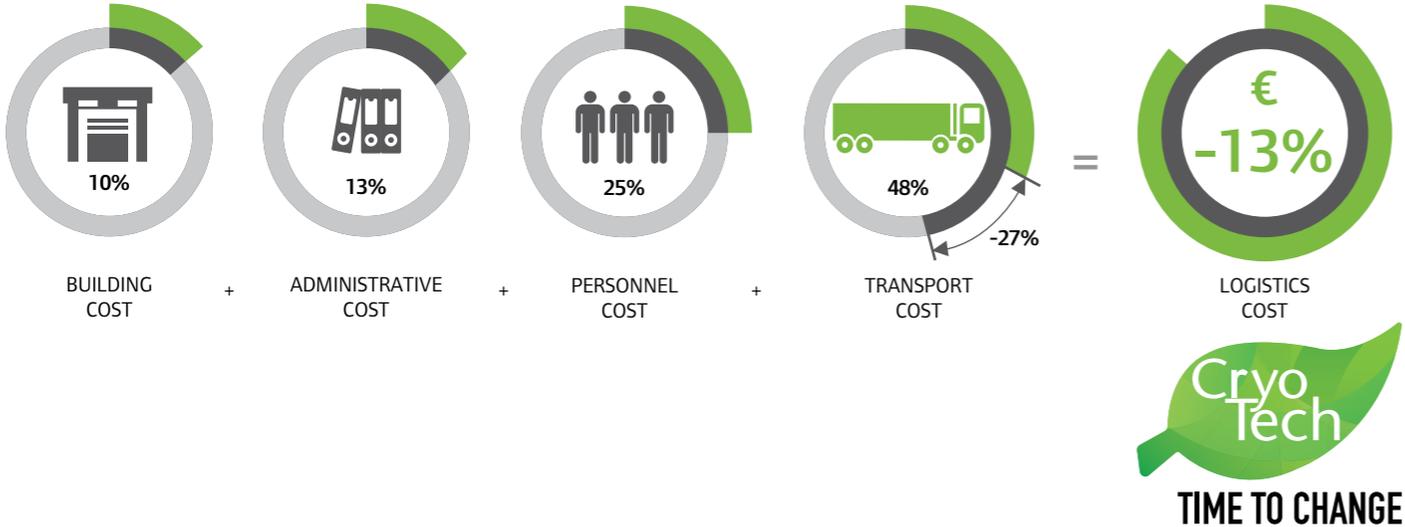


# Lower logistics costs

Because conventional refrigeration systems cannot maintain temperature during multiple drops, operators are forced to carry sensitive products inefficiently by using shuttles that run directly to each store. CryoTech's ability to protect the load during drops means a cost-efficient looped distribution run is feasible. Add multi temperature capability for a mixed load and logistics can be optimised reducing mileage and fuel consumption.

Time to change for smarter logistics.

## Logistics cost per year\*



\*Based on present fleet in the Netherlands.

## Did you know?

The exceptional performance of CryoTech has allowed customers to grow revenues by expanding into new and temperature sensitive product lines.



# Zero traffic jams

Studies have shown that city distribution during rush hours take 14% more time. CryoTech allows you to access restricted areas at any time during the day or night. Thus you avoid the heavy traffic, save time with faster distribution runs and cut fleet operating costs by up to 7%.

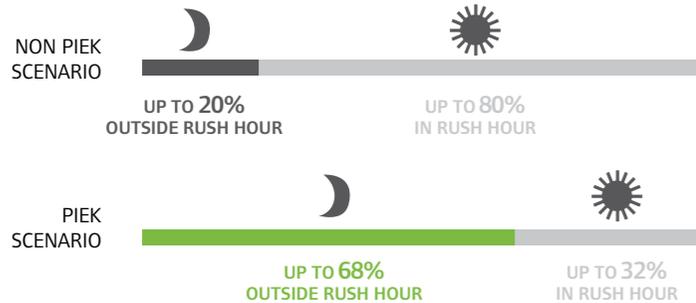
Time to change [for maximum utilisation.](#)

## Did you know?

CryoTech is different to conventional PIEK certified equipment that depends on diesel power. It operates at a constant noise level of up to 58dBA\* without reducing the cooling capacity when driving inside noise restricted areas.

\*A typical conversation equals to 62dBA.

## Distribution pattern and savings\*



€ UP TO 7% LOWER OPERATING COST



\*Source: © University of Antwerp PIEK study.

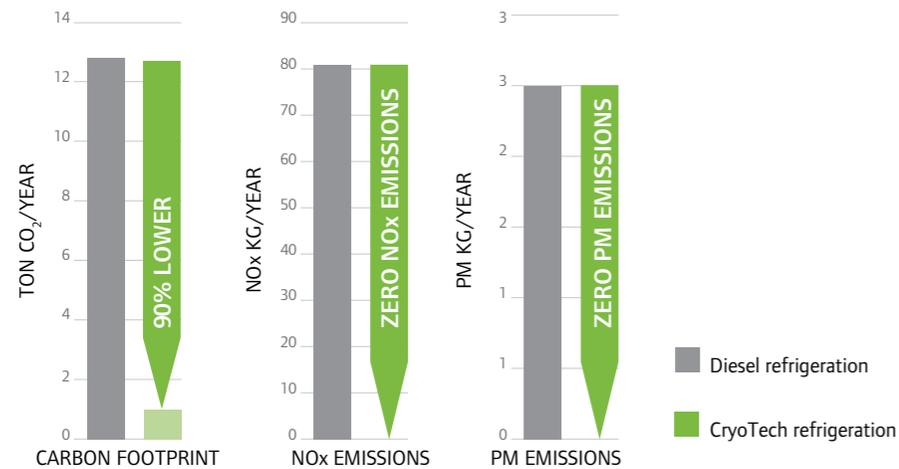


# Zero emissions

CryoTech allows you to reduce your transport refrigeration equipment carbon footprint by 90%. It's a smart choice for your company too, building an image of environmental and social responsibility, sustainable transport solutions and total compliance. By using recycled R744 as its power source, CryoTech systems operate with no additional carbon emissions. And because no HFC refrigerants are used, there will be no global warming impact either.

Time to change [for a better future.](#)

## Emissions\*



## Did you know?

Europe's major cities - Brussels, Berlin, London, Paris and Amsterdam - have started taking steps to ban all commercial vehicles that produce exhaust emissions including NO<sub>x</sub> and particulate matter (PM). Considering that CryoTech has zero exhaust emissions, it is the perfect solution for unrestricted access.

That's food for thought.



\*Based on present fleet in the Netherlands and Scandinavia.



# What is CryoTech?

The CryoTech range is the complete transport refrigeration solution for retail distribution. Compared to conventional diesel dependent systems, CryoTech can maintain a steady load temperature, deliver day and night in a cost effective way and comes with the strongest environmental credentials.



## Equipment range

The CryoTech range offers a choice of single or multi temperature models suited to truck or trailer applications, operating at fresh or frozen temperatures in all ambients.

## Filling stations

Thermo King has a range of filling dispensers, allowing you to choose which supplier you want to work with for your liquid R744 storage and supply. At the same time, Thermo King is developing a public network of filling stations. These are already widespread in the Netherlands and Norway.

## Optimisation services

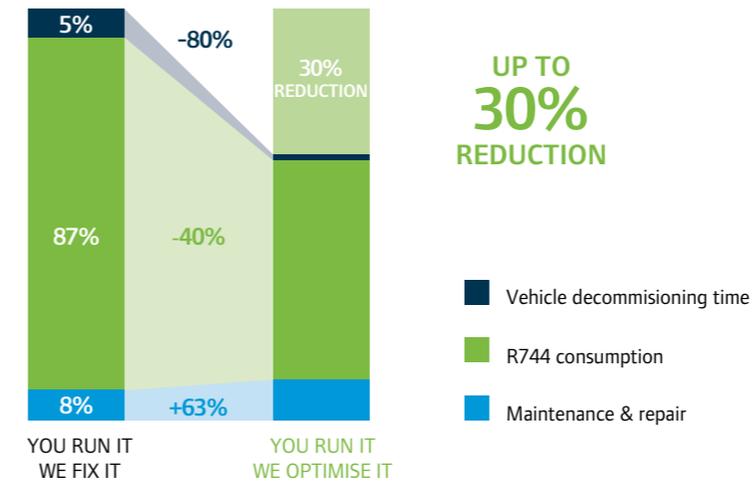
- CryoAssist and CryoAssist Plus Dealer operated programmes to monitor and optimise your CryoTech equipment operation
- Full equipment maintenance
- Monthly R744 consumption analysis and reporting
- Driver and staff training to optimise your operation and minimise your total cost of ownership



# CryoAssist

**CryoAssist reduces your equipment operating cost by up to 30%\***

## CryoAssist: typical gains



UP TO  
**30%**  
REDUCTION

\* Based on vehicles operated in the Netherlands and Scandinavia. Detailed quantifications can be made per customer.





europe.thermoking.com

## TIME TO CHANGE

For further information please contact:

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