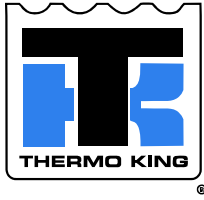


Risk Management

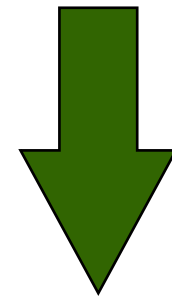
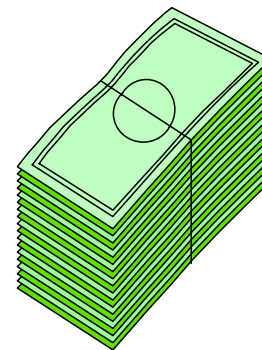
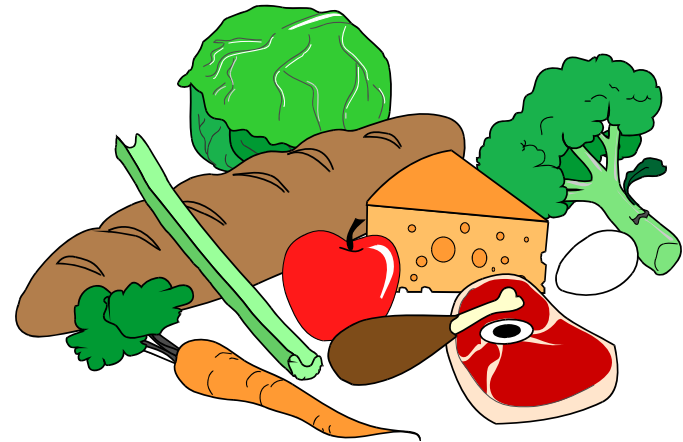
GOOD ADVICE...

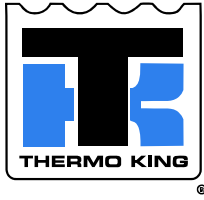
From the World Leader in Transport Temperature Control



Risk Management

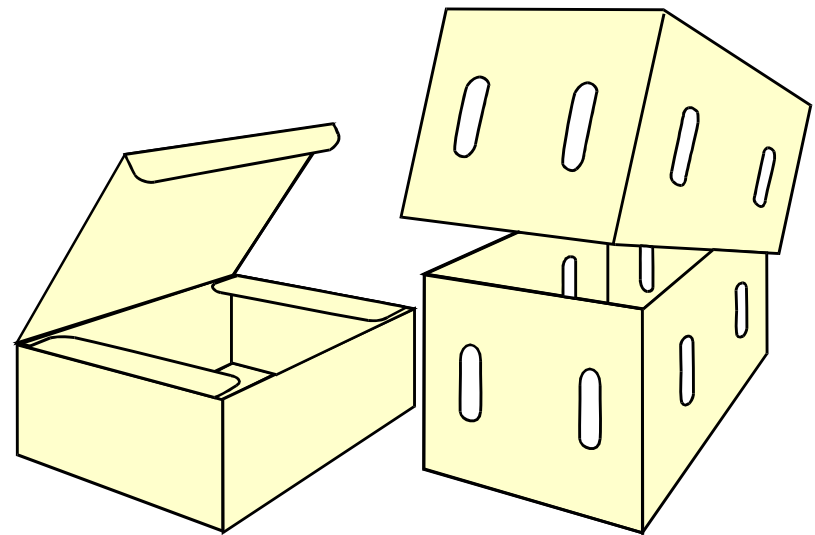
- Good Operating Practices ensure products are maintained and delivered in optimum condition
- Good Preventive Maintenance minimizes service and operating costs





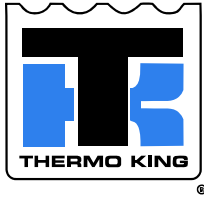
Risk Management

- Good Packaging is important for protection of products
- Use Solid-Side Packaging for Frozen products, and Vented-Side Packaging for Fresh products.
- Packaging must be crush-proof



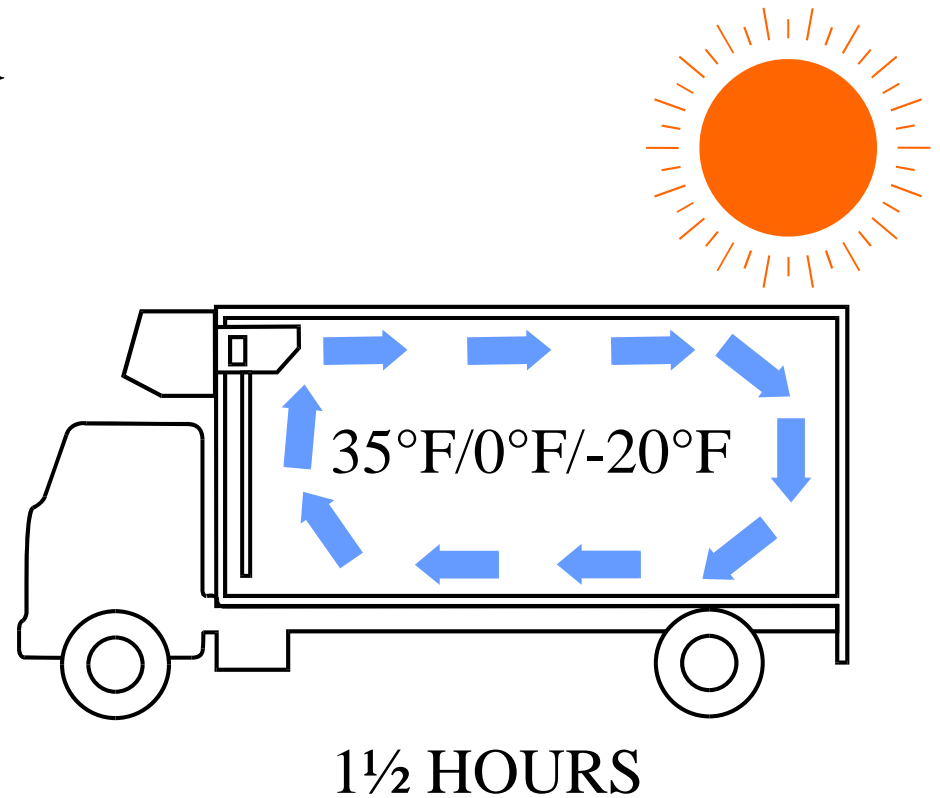
Frozen Products

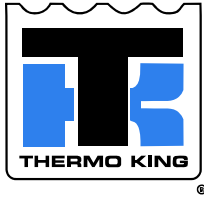
Fresh Products



Risk Management

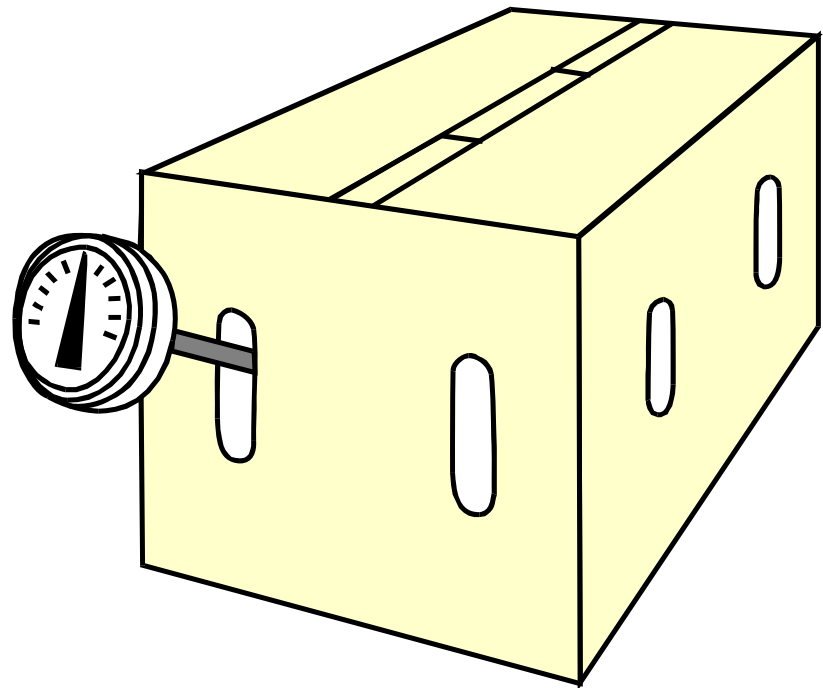
- Set thermostat to desired temperature
- Pre-cool truck body for 1.5 hours to remove residual heat
- Turn unit OFF while loading
- Load quickly and efficiently

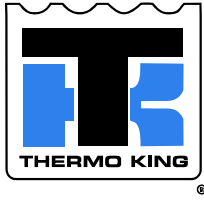




Risk Management

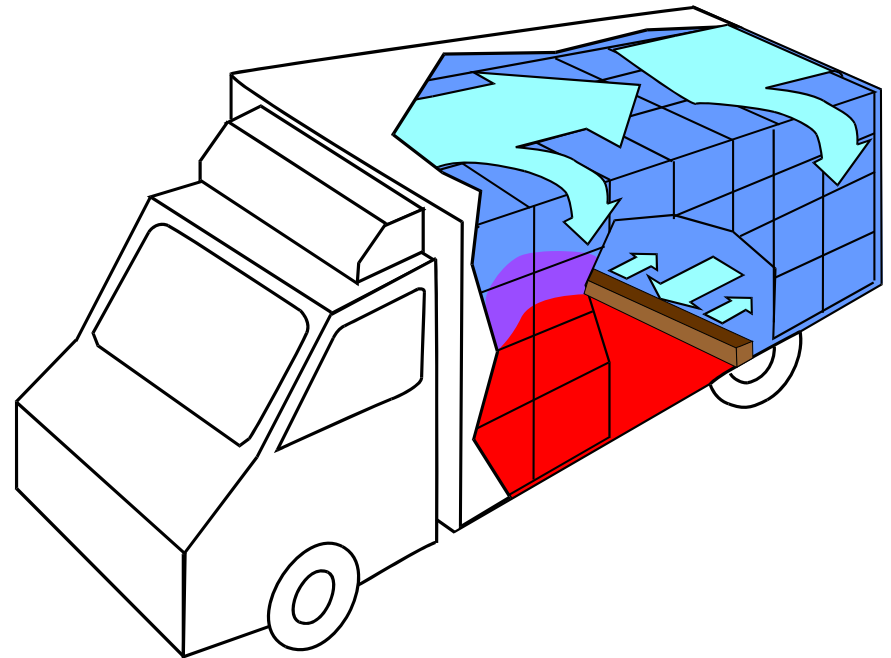
- Products must be pre-cooled to desired temperature
- Check product temperature during loading
- Thermo King units are designed to maintain product temperature, not lower it.

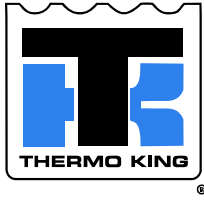




Risk Management

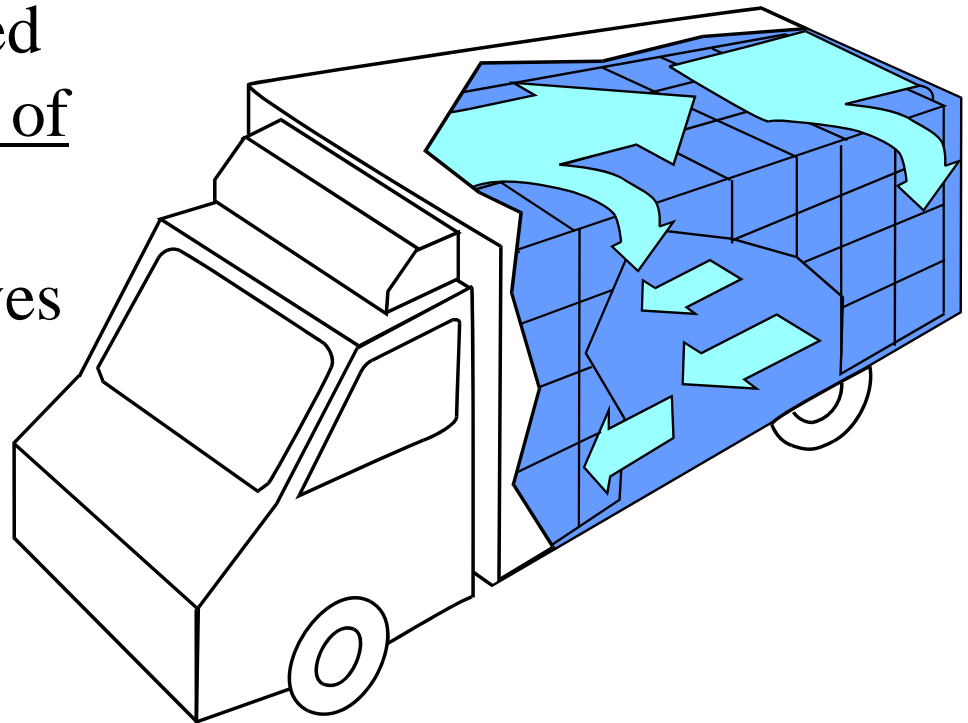
- Poor Air Distribution is one of primary causes of product deterioration, even when unit capacity is more than adequate.
- Obstructions anywhere around load can result in product “Hot Spots”

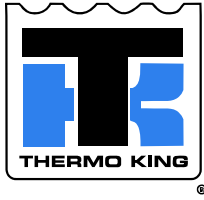




Risk Management

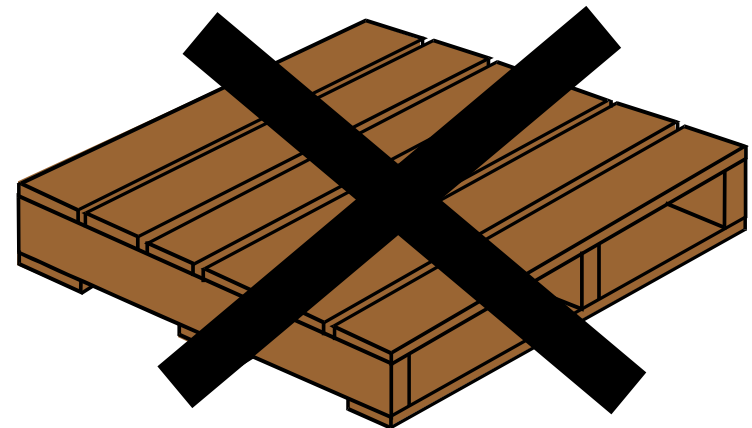
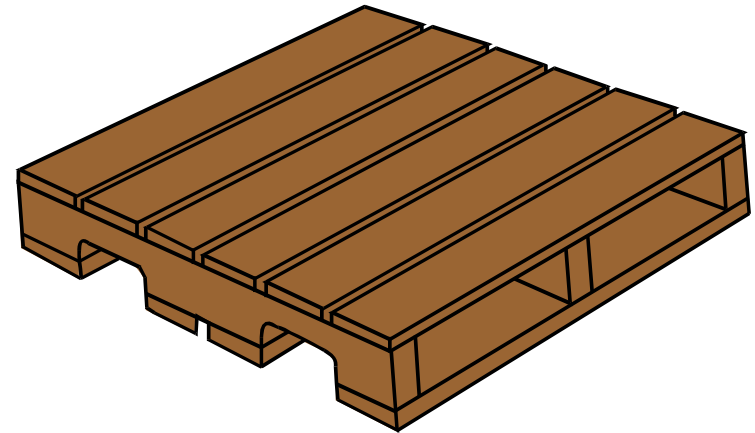
- Proper Air Circulation demands unobstructed paths on all six sides of the load
- Good Airflow involves **4 KEY FACTORS:**

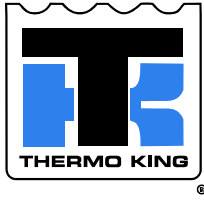




Risk Management

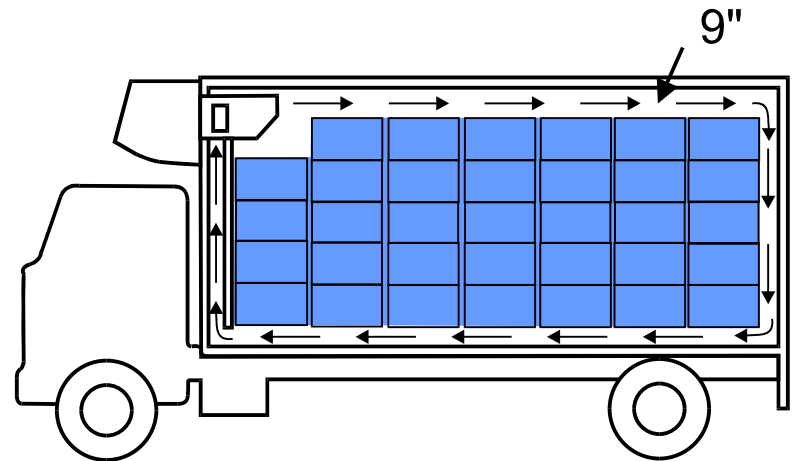
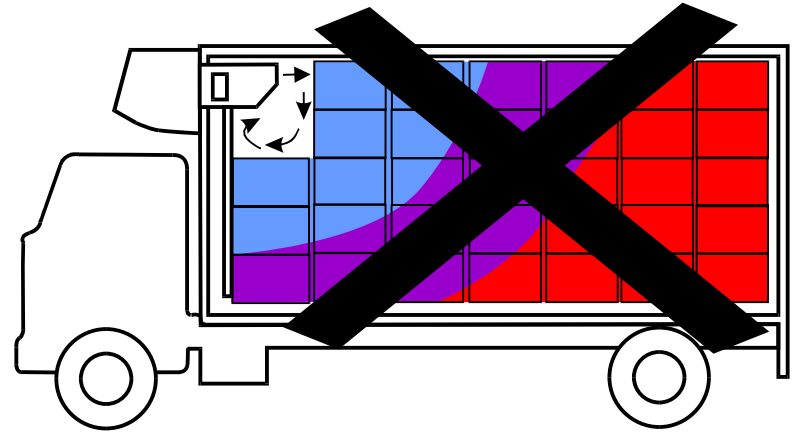
- Cargo must be stacked on double-faced block pallets
- Do not use plastic wrap on fresh produce pallets - it prevents air circulation reaching the load.
- Do not obstruct floor under the load

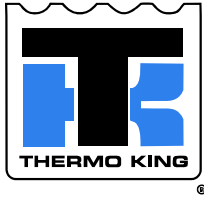




Risk Management

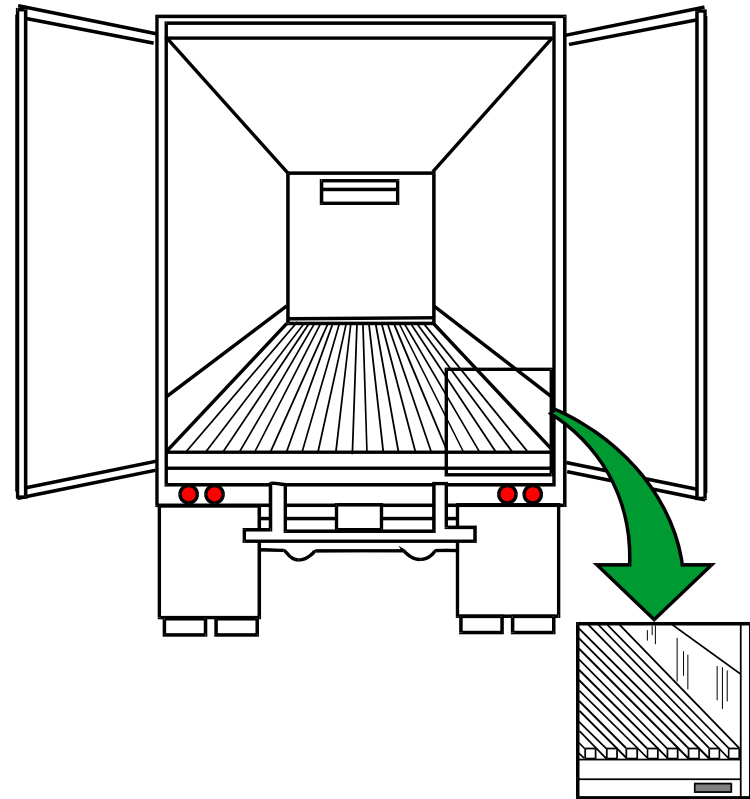
- Do not load product in front of the evaporator outlets - this will block the airflow.
- Blockage above the load results in short cycling
- Leave a minimum of 9" between the top of the load and the ceiling.

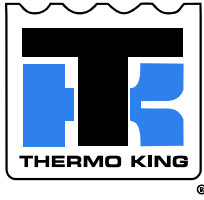




Risk Management

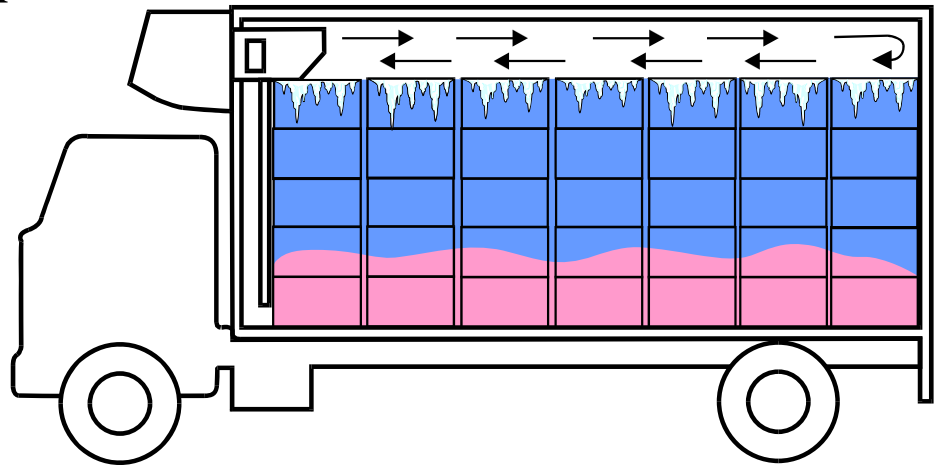
- Inside of the truck must be clean
- Floor must be free of shrink wrap and paper debris
- Debris can either block air circulation or be sucked into evaporator

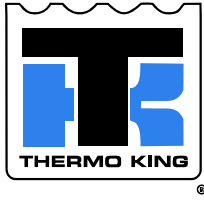




Risk Management

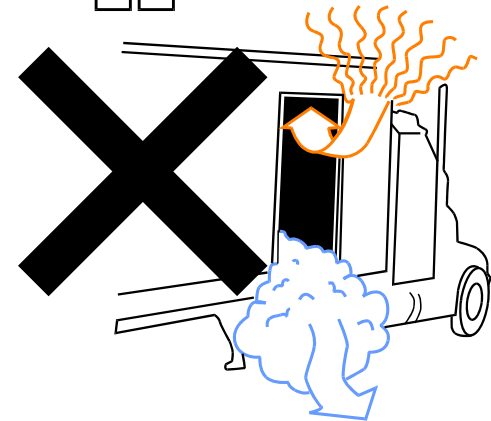
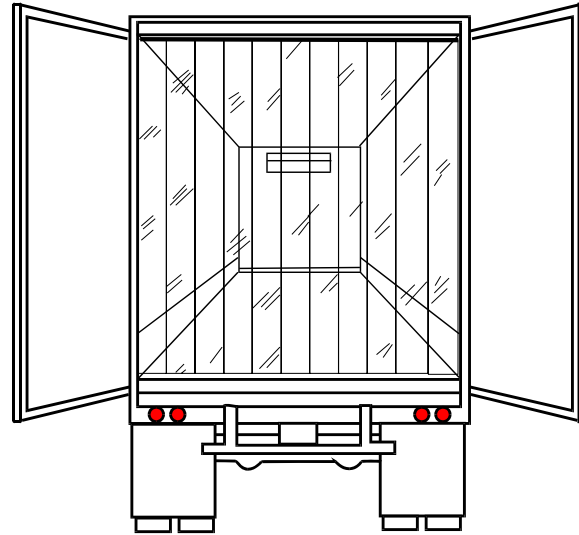
- Do not block the evaporator inlets (return air)
- Make sure return air bulkhead is in good condition
- Restricted air return raises “Delta T” and can cause Top Freezing

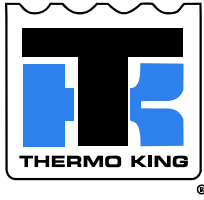




Risk Management

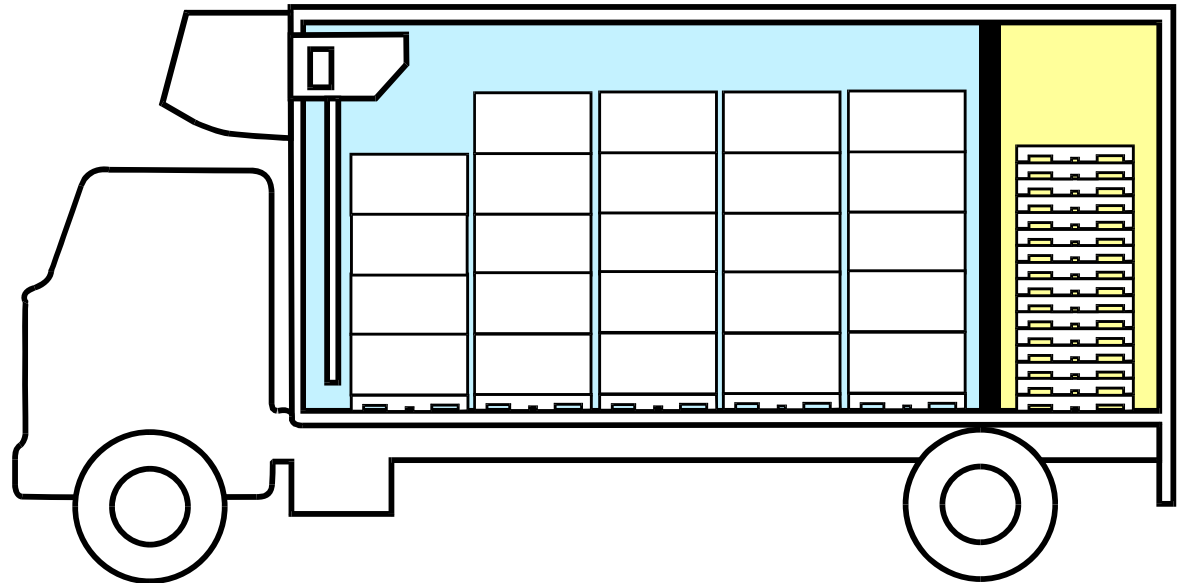
- Good Delivery Practice
- Turn unit OFF while doors are open
- Keep “door open” duration to a minimum
- Strip Curtains are always recommended in distribution

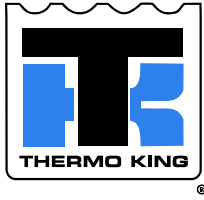




Risk Management

- Separate dry pallets / carts from perishable load by using a bulkhead

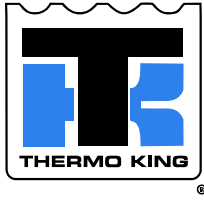




Risk Management

- Preventive Maintenance is the KEY to ensuring your unit works like it should work, when it should work
- Your Thermo King Dealer can advise about “Up Time” programs

**UP
TIME**



Good Practices

- ☒ Packaging: Frozen or Fresh Products
- ☒ Pre-Cool Truck Body to Desired Temperature
- ☒ Pre-Cool Products to Desired Temperature
- ☒ Provide obstruction-free air circulation around all six sides of the load
- ☒ Delivery Practice
- ☒ Preventive Maintenance