

FlexiCold®

INSULATED CONTAINER SYSTEM FOR MULTI-TEMP DISTRIBUTION

Ideal for:

- Food Service
- Food Wholesale
- Supermarket/Club Stores
- Events Marketing/Catering
- Frozen Food / Ice Cream
- Perishable Foods – Dairy, Deli Meats, Seafood
- Cross Docking
- Night Deliveries

Imagine the possibilities...

- With FlexiCold insulated containers, you can maintain multiple temperatures of chilled, frozen, or deep frozen products simultaneously for up to 48 hours.
- Eliminate the need for mechanical refrigeration by utilizing dry ice as a refrigerant in FlexiCold insulated containers.
- Custom formulated polyethylene and urethane foam provides maximum durability and insulation to the most critical areas of the container.
- Construction of our insulated containers yields years of reuse in the most rugged environments.



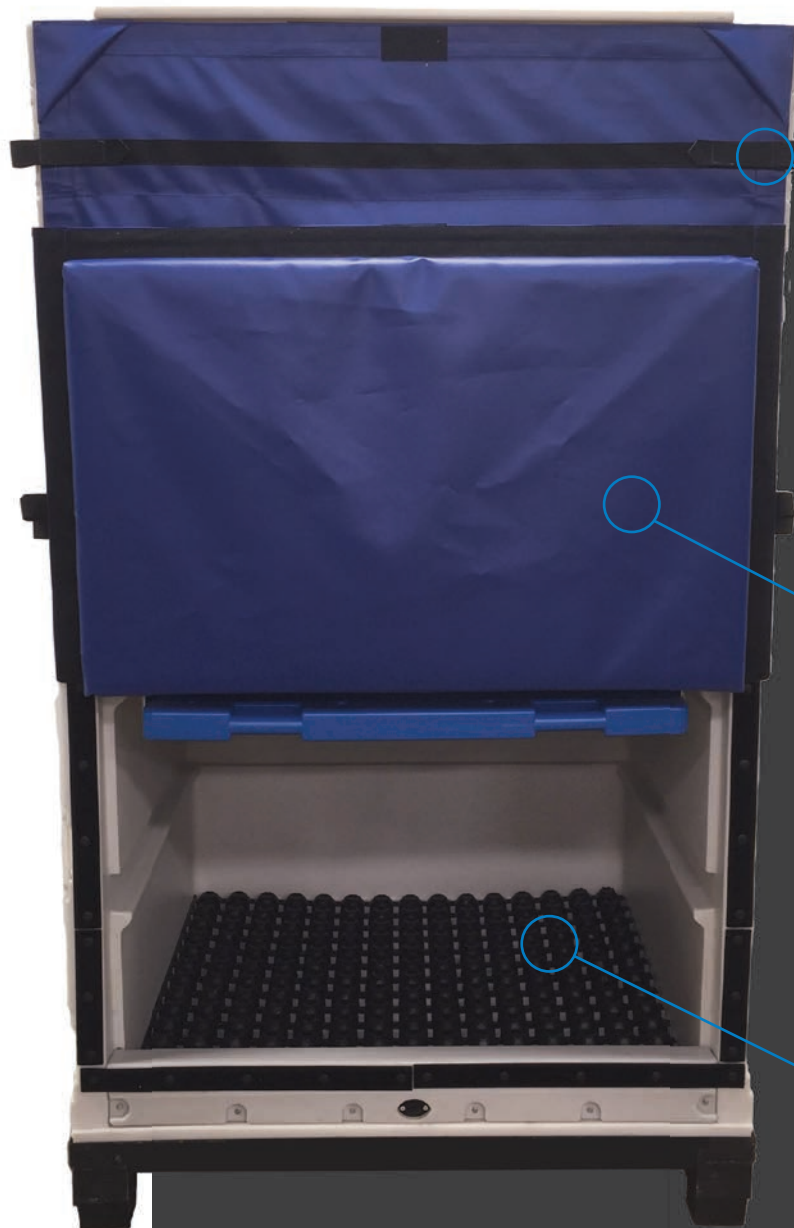
Insulated middle shelf separates upper frozen and lower refrigerated sections

MODEL SPECS

CAPACITY		INTERNAL DIM. [inches]			EXTERNAL DIM. [inches]			EMPTY WEIGHT [lbs]	MODEL NUMBER
cubic feet	# of 3-gallon ice cream tubs	L	W	H	L	W	H		
55	72	40	34	69	48	41	81	357	HR55P-FC Pallet Base

OTHER PERISHABLE SOLUTIONS

ThermoSafe's Durable Insulated Containers maintain frozen or chilled temperatures for perishable products. Other models are available in chest or upright styles ranging in size from 4 to 74 cubic foot capacity.



Load Retention Straps keep product secure during transport.

FLX-SEAL[®] door opens from the top or the bottom, keeping covered area temperatures consistent.

Airflow false floor provides improved air circulation and thermal efficiency