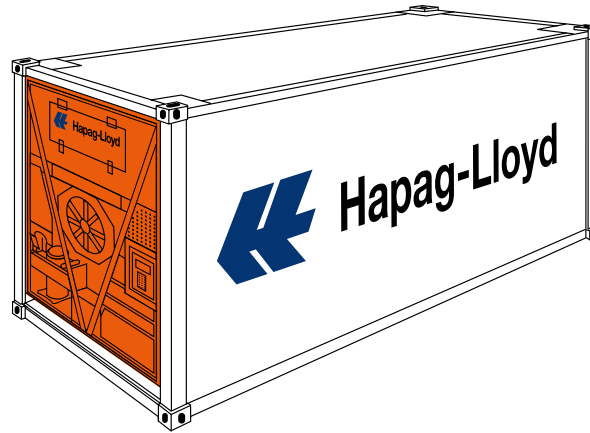


# REFRIGERATED CONTAINER (TEMPERATURE-CONTROLLED CONTAINER)

ISO Size Type Code: 22R1, 22R9

# 20'



- Low CO<sub>2</sub> footprint due to less power-consuming refrigeration technology
- Pre-Trip Inspection (PTI) and maintenance procedure prior to each shipment
- Container built and tested to fulfil or even exceed industrial standards and regulations
- Constant high airflow for perishable products guarantees best temperature maintenance
- Hygienically designed sealing-free container with side lining protecting scuff lining
- Container certified for cold treatment control e.g. meeting requirement of the USDA
- Contemporary insulation factors
- Low tare weight offers advantage of high payload designed container
- Dedicated equipment available for non-foodstuff cargoes
- Container available to maintain temperature control range as low as -40°C up to +30°C
- Container built to maintain temperature in ambient environment up to 50°C
- Multi-temperature setting (MTS) option available
- “On demand” defrosting assists to avoid unnecessary heat supply
- Reefer containers equipped with de-humidification option (including sensor)
- Maximum stowage height indicated by red line inside the container in order to ensure proper air circulation
- ATO-DLO certified by Agrotechnological Research Institute e.g. for flower bulb transportation, bulb mode option available
- All containers are suitable for shore power supply, voltages: 380V / 50 Hz to 460V / 60Hz
- For the technical specification and illustration of electric plug, see page 48

# REFRIGERATED CONTAINER (TEMPERATURE-CONTROLLED CONTAINER)

20'

8' 6" high	Inside dimensions				Door openings		Weights			Capacity	Hapag-Lloyd serial number excerpt			
	Length	Width	Height	Max. stow. height (to load line)	Width	Height	Max. gross	Tare	Max. payload					
	mm ft	mm ft	mm ft	mm ft	mm ft	mm ft	kg lbs	kg lbs	kg lbs	m <sup>3</sup> ft <sup>3</sup>				
	5,450 17' 10½"	2,284	2,267	2,184	2,290 7' 6⅛"	2,264 7' 5⅛"	30,480	2,905	27,575	28.2	HLXU	371450–371949		
		67,196	6,404	60,792			996							
	5,446 17' 10⅜"	2,280	2,259	2,159			30,480	2,920	32,000	2,860	29,140	28.1	HLXU	374050–375049
		70,547	6,305	64,242					1,006					
	5,454 17' 10¾"	2,293	2,255	2,155			2,252	7' 4⅝"	30,480	2,920	27,560	28.2	HLXU	372800–373799
		67,196	6,437	60,759					996					
	5,454 17' 10¾"	2,290	2,263	2,163			69,220	6,110	31,400	2,770	28,630		HLXU	375350–375849
		7' 6⅛"	7' 5⅛"	7' 1⅛"					63,118					
Non-Foodstuff	5,535 18' 1⅛"	2,316	2,331	2,211	2,316	2,290	30,480	3,030	27,450	29.9	HLXU	171150–171249		
		7' 7⅛"	7' 7¾"	7' 3"	7' 7⅛"	7' 6⅛"	67,196	6,680	60,516	1,056				
	2,284	2,270	2,150	2,290	2,264	30,480	2,900	27,580	28.7	HLXU	171250–171643			
7' 5⅞"	7' 5⅜"	7' 5⅞"	7' 6⅛"	7' 5⅛"	67,196	6,393	60,803	1,014						

# REFRIGERATED CONTAINER (TEMPERATURE-CONTROLLED CONTAINER)

ISO Size Type Code: 45R1 High Cube, 45R9

# 40'



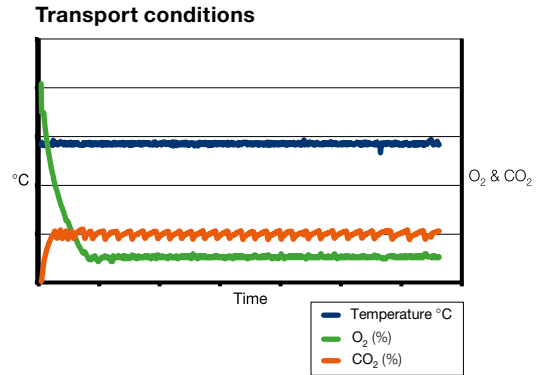
- Low CO<sub>2</sub> footprint due to less power-consuming refrigeration technology
- Pre-Trip Inspection (PTI) and maintenance procedure prior each shipment
- Container built and tested to fulfill or even exceed industrial standards and regulations
- Constant high airflow for perishable products guarantees best temperature maintenance
- Hygienically designed sealing-free container with side lining protecting scuff lining
- Container certified for cold treatment control e.g. meeting requirement of the USDA
- Contemporary insulation factors
- Low tare weight offers advantage of high payload designed container
- Dedicated equipment available for non-foodstuff cargoes
- Container available to maintain temperature control range as low as -40°C up to +30°C
- Container built to maintain temperature in ambient environment up to 50°C
- Multi-temperature setting (MTS) option available
- “On demand” defrosting assists to avoid unnecessary heat supply
- Reefer containers equipped with de-humidification option (including sensor)
- Maximum stowage height indicated by red line inside the container in order to ensure proper air circulation
- Tailor-made atmosphere (TMA) via gas injection (controlled atmosphere technology) available
- ATO-DLO certified by Agrotechnological Research Institute e.g. for flower bulb transportation, bulb mode option available
- All containers are suitable for shore power supply, voltages: 380V / 50 Hz to 460V / 60Hz
- For the technical specification and illustration of electric plug, see page 48



# CONTROLLED ATMOSPHERE

With the ability to change the composition of the air in a reefer container, the ripening process of “living” cargo such as fruit or plants can be effectively controlled.

Product	Tech. description
Your main advantages are	The products reach their destination considerably <b>fresher and in better quality</b>
	Products can be transported over greater distances, opening up <b>new market potential</b>
	Shipments in our refrigerated containers are a real <b>cost-effective alternative</b> to airfreight
	Provides flexibility of goods carried in the supply chain



To meet your specific individual requirements, we offer the following Controlled Atmosphere technologies:

ExtraFresh	A technology designed to <b>control and preserve the desired transport atmosphere</b> for fruits and vegetables
	Hapag-Lloyd ExtraFresh takes advantage of the natural fruit respiration process to <b>slow down the ripening</b>
	Maintain the cargo's quality and <b>extend the product's shelf life</b>
	Hapag-Lloyd ExtraFresh containers are equipped with oxygen (O <sub>2</sub> ) and carbon dioxide (CO <sub>2</sub> ) sensors and an <b>automatic fresh air ventilation</b> system – to provide the optimum transport conditions for your fruits and vegetables. In addition, ethylene scrubbers are available for sensitive cargoes. Typical products for “ExtraFresh” technology include avocados, bananas and mangoes.

EverFresh

EverFresh **preserves freshness** with absolute control

**Produces its own atmosphere** and actively controls this with adjustable setpoints for both oxygen and carbon dioxide

**Allows** for active nitrogen (N<sub>2</sub>) and carbon dioxide (CO<sub>2</sub>) injection during transport

System is **fully integrated into the container unit** and operates autonomously without special technical support

EverFresh technology is especially beneficial for sensitive cargo with high CO<sub>2</sub> requirements, such as blueberries.

Air Exchange Management (AEM)

Technologies like AFAM+, AV+ or eAutoFresh offer the following benefits:

Natural CO<sub>2</sub> respiration of the cargo and on-demand ventilation can increase and hold the CO<sub>2</sub> content inside the reefer

This results in a **delayed ripening process**

All these systems are **suitable for climatic products** with high CO<sub>2</sub> respiration rates

Tailor-made atmosphere (TMA) (like **Liventus & Maxtend**)

Uses the same principle as AFAM+, eAutoFresh, AV+

Here, an **individual gas mixture** (N<sub>2</sub> and CO<sub>2</sub>) is **initially injected** into the reefer

The system modifies and preserves the desired atmosphere for fruits and vegetables to delay ripening

The use of these technologies compared to AEM provides **additional quality assurance** for your product








# CHANGE OF TEMPERATURE SETPOINT ON REFRIGERATED CONTAINERS



## Thermo King





To change the controller setpoint, turn the **UNIT ON/OFF** switch **ON**.

Complete the following steps:

1. Press the  key.
2. Press the  or  key to scroll to **TEMP SETP** line.
3. Press the  key. For a minus setpoint, press the  key first. Type the new temperature setpoint in using the general purpose keypad.
4. Press and hold the  key until the cursor stops flashing. The new setpoint appears in the LCD display.
5. Press the  key to exit the menu.






## Thermo King (MP4000)

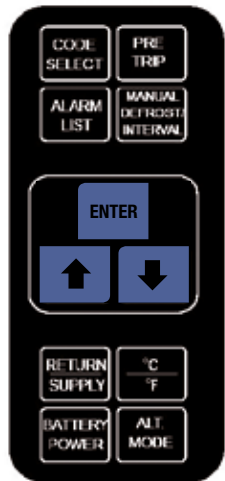
1. Press the  key.
2. Press the  or  key to change the setpoint.
3. Press and hold the  key until you are returned to the main screen. The new setpoint appears in the LCD display.

# CHANGE OF TEMPERATURE SETPOINT ON REFRIGERATED CONTAINERS





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## Carrier

1. Press the  or  key to change the setpoint (the left display will blink).
2. Press the  key at the desired setting to confirm and exit the selection menu.






## Daikin

1. Press the  key to scroll to "SET-SPC".
2. Press the  or  key to change the setpoint.
3. Press the  key to set desired setting and exit the menu.



## MCI - StarCool

### Change the temperature setpoint

1. Press the  or  key to change the setpoint.
2. Press the  key for 3 seconds at the desired setting to confirm and exit the menu.

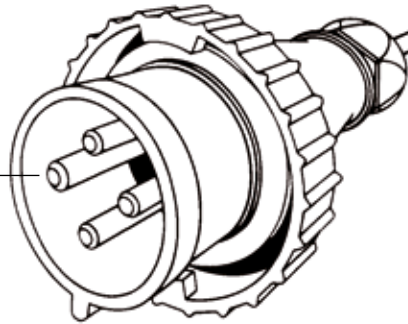




# ELECTRIC PLUG ON REFRIGERATED CONTAINERS

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Earth contact



All series

- Refrigerated containers are equipped with a 380 V/50 Hz to 460 V/60 Hz (32 A) plug
  - There are fixed cables with a length of up to 18 m (49 ft)
  - Couplings for adapters are available
  - **Adapters are subject to corresponding safety regulations**
- 380/460 V plugs:
- 4 poles according to CEE
  - According to ISO 1496-2 annex M
  - **Earth contact in 3 o'clock position according to socket**