

THERMO BOXX™

THE CAKEBOXX REEFER

Available in 20', and 40' lengths with built to spec options, the ThermoBoxx™ reefer container provides temperature control with all the benefits of the CakeBoxx two-piece form factor.



CakeBoxx Technologies ThermoBoxx™ reefer containers are perfect for containerizing difficult-to-load goods or cargos that need a high level of security, with a requirement for refrigeration or temperature control. The CakeBoxx design with its easy top and side loading factor, allows shippers to make full use of the container volume and not waste space. This product line makes containerization a possibility for a number of industries where shipment of temperature sensitive products or parts on container vessels was not previously viable with standard containers due to loading or security issues.



ADVANTAGES

WHY USE A CAKEBOXX REEFER?

- **Improved handling** - Simple, quick loading and securement of goods using existing lashing materials.
- **Increased efficiency** - Reduced handling time and increased terminal velocity with seamless integration into logistics chain.
- **Safe & secure** - Safe to operate, total protection from the weather with lid closed and reduced or eliminated chance of impact damage.
- **Versatile** - Perfect for many industries which require temperature control including high tech, electronics, defense, composites, space and aeronautics, pharmaceutical as well as for the shipment of chilled and frozen food and drink. Available with or without industry-standard cargo loading doors.