AMFI CRAFT

COLD LOGISTICS SOLUTIONS

THE THERMO MAIN-TAINER

The cost effective solution to your multi-temp transport needs

THE THERMO MAIN-TAINER

The Thermo Main-Tainer is a unique insulated container designed for the storage and transportation of temperature sensitive products. It offers you a simple, fast, economical and efficient means of maintaining the cold chain during transport and delivery without the need for mechanical refrigeration.

SUPERIOR INSULATING CAPABILITY

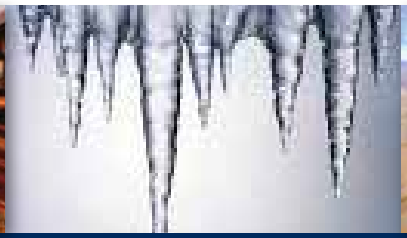
- The Thermo Main-Tainer is a moulded, fibre reinforced composite product. The unit's walls are injected with high density polyurethane foam that expands and bonds with the polyester walls to create a 70mm insulation core.
- The unique combination of fiberglass, which is a natural insulator and polyurethane, is what provides the unit with its superior insulation capability.
- The unit is moulded in one piece and therefore has no seams. This eliminates any mechanical joints and minimises the potential for hot and cold energy transfer between the interior and exterior of the container, thereby protecting products from temperature fluctuations.

BENEFITS

- Dry, frozen and fresh products can be transported within the same vehicle.
- Product can be packed hours before distribution.
- More deliveries can be made more often without the need for multiple vehicles (greater transport efficiency).
- Allows for smaller loads.
- Distribution is a very sensitive phase of the cold chain because of handling, loading, unloading and frequent door openings of the vehicle. With the Thermo Main-Tainer, the risk of temperature fluctuations and product spoilage caused by the opening of truck doors is eliminated.
- The unit is fully repairable.

APPLICATIONS

- Retail
- Frozen and Chilled Food Distribution
- Bakeries
- Catering
- Pharmaceutical and Medical
- Fisheries

SPACE-SAVING DOOR SYSTEM

Amfi Craft developed a system of utilising a flexible door system over a decade ago. Amfi Craft pioneered this system which has now been tried and tested for many years and has proven itself to be superior compared to solid door systems for the following reasons:

- Substantial reduction in mechanical parts used to mount and operate solid door systems, therefore significantly reducing the overall weight and reducing maintenance on mechanical parts such as hinges and opening latch systems.
- The industrial strength Velcro sealing system now allows the door to be uniformly sealed along both the sides and the base of the unit, while the flexible hinge system on the top stays attached even when the Thermo Main-Tainer is open. The unit has an air tight seal which significantly improves the insulation properties of the Thermo Main-Tainer.
- The space saving flap door opens in extremely confined spaces and once opened is folded completely out of the way of the user, as it cleverly folds over the top of each unit, allowing for easy loading.

OPTIONAL COOLING SYSTEMS

One of the unique features of the Thermo Main-Tainer is that it maintains temperature without the need for mechanical refrigeration. However, some clients may wish to maintain a specific temperature for periods of 24 hours and longer. Depending on your cold chain time requirements, the following systems can be integrated into the units to maintain a specific temperature for longer periods.

Eutectic Cold Energy

- Loose eutectic plates can be placed inside the Thermo Main-Tainer. The eutectic plate is able to transfer a constant cooling capacity within the unit due to latent melting heat from the eutectics mixture. This occurs due to the previously accumulated cooling capacity during the freezing process of the eutectic plate.
- To ensure maximum efficiency from the eutectic plates, the freezing temperature must be at least 5 degrees Celsius less than the melting temperature of the eutectic fluid.

Dry Ice

- As an optional extra, a dry ice bunker can be placed inside the Thermo Main-Tainer in order to further assist cold temperature maintenance.
- Dry ice is the solid form of carbon dioxide (CO^2). It is frequently used to package items that need to remain cold or frozen, such as ice cream, without the use of mechanical cooling. Due to its very low sublimation temperature (-78.5°C), it is a very efficient cooling agent, mainly used for the transport of frozen products. In addition, the CO^2 gas released during the sublimation process is inert and bacteria static and thus prolongs the shelf life of perishable goods.
- Dry ice is available in a variety of forms such as pellets, blocks, sticks, slices or snow.

SPECS OF THE FRP PALLETISED MAIN-TAINERS

FRP 2200		
DIMENSIONS	**EXTERNAL INCL. PALLET**	**INTERNAL**
Height (mm)	2 120	1 830
Width (mm)	1 000	830
Depth (mm)	1 200	1 040
PU Wall Thickness (mm)	70	70
Weight when empty (kg)	164 kg	
Useful Volume in Litres	1 580 L	

FRP 2100		
DIMENSIONS	**EXTERNAL INCL. PALLET**	**INTERNAL**
Height (mm)	1 950	1 690
Width (mm)	1 000	830
Depth (mm)	1 200	1 040
PU Wall Thickness (mm)	70	70
Weight when empty (kg)	148 kg	
Useful Volume in Litres	1 460 L	

FRP 2000		
DIMENSIONS	**EXTERNAL INCL. PALLET**	**INTERNAL**
Height (mm)	1 700	1 415
Width (mm)	1 000	830
Depth (mm)	1 200	1 040
PU Wall Thickness (mm)	70	70
Weight when empty (kg)	131 kg	
Useful Volume in Litres	1 222 L	

SPECS OF THE FRP ROLL-TAINERS

FRP 2001		
DIMENSIONS	**EXTERNAL INCL. CASTORS**	**INTERNAL**
Height (mm)	1 800	1 485
Width (mm)	780	620
Depth (mm)	1 000	900
PU Wall Thickness (mm)	70	70
Weight when empty (kg)	106 kg	
Useful Volume in Litres	829 L	

FRP 2400		
DIMENSIONS	**EXTERNAL INCL. CASTORS**	**INTERNAL**
Height (mm)	1 785	1 470
Width (mm)	580	410
Depth (mm)	780	660
PU Wall Thickness (mm)	70	70
Weight when empty (kg)	83 kg	
Useful Volume in Litres	400 L	

CONTACT DETAILS

3 Struanway, Struandale
Port Elizabeth, South Africa
Tel: +27 41 451 1550
Fax: +27 41 453 3343
www.amficraft.co.za