



**YOUR SPECIALIST
IN TEMPERATURE
CONTROLLED CARGO**

Containerships as a leader in Intra-European multimodal logistics solutions, is committed to providing its customers with the highest quality of service and to handling their cargo safely, securely and cost effectively. With a network of experts in over 20 countries across North-west Europe, Iberia, Morocco, Canary Islands, the Baltics and Russia and with access to the CMA CGM Group's wealth of equipment and technology it is strongly positioned to meet the logistics needs of its customers.

THE RIGHT EQUIPMENT FOR YOUR CARGO

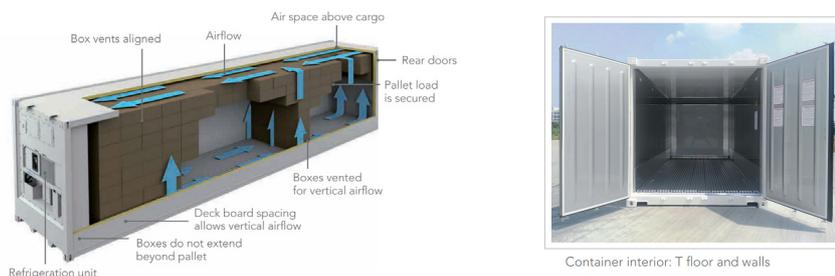
A MODERN REEFER FLEET

Containerships is specialised in 40'/45' pallet wide high cube containers ensuring that we offer the same cubic capacity as trailers.

As a part of the CMA CGM Group, Containerships has access to one of the largest and youngest fleets of reefer containers. It can offer 20', 40' and 45' equipment to fulfil all its customers' requirements, whether it's to maximise container weight or capacity. Containerships combines reefer expertise with the local knowledge and capabilities to fulfil all your refrigerated transport needs.

LOW ENERGY REEFERS TO PRESERVE ENVIRONMENT

Containerships's aim is always to identify the most eco-friendly solutions for reducing energy consumption and CO emissions. The average energy consumption per container has been reduced from 7 to 3.5 kWh for more than 30% of the Reefer fleet.



CARGO HANDLING CARE

PRE-COOLING

Reefer containers are designed to maintain a specific temperature of the cargo during transport. In majority of cases, goods have to be pre-cooled to the required optimal temperature for transport before stuffing into the Reefer container.

AIR FLOW

All Containerships Reefer containers are equipped with bottom air delivery. The air is forced down the bulkhead and through the T bar floor, then under and up through the cargo load. This allows for maximum efficiency with air flow, provided pertinent stuffing procedures are respected. In order to remove the gas generated by respiration, fresh air can be exchanged from outside to inside at different rates from 0 to 260 m³/h (depending on the typed of cargo).

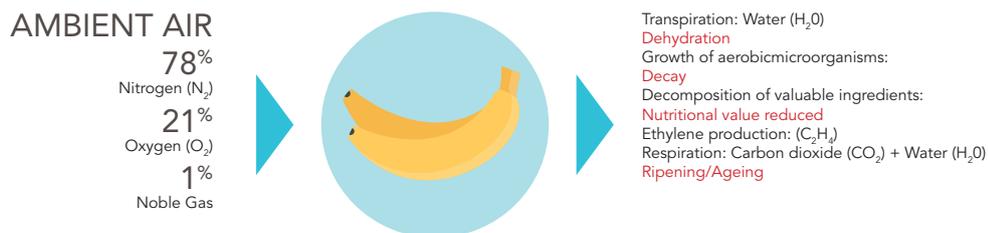
CARGO STOWAGE

Block stowage is recommended, leaving no space between the cartons nor between the cartons and the container walls. In that way, air is forced up through the cargo and the entire floor space will be covered and refrigerated.

FRESHNESS AND BETTER QUALITY FOR YOUR CARGO

Reefers are used to carry all kinds of cargo requiring temperature control, such as chilled or fresh produce (primarily fruits, vegetables and dairy products) and frozen foods (mainly meat and fish). Your perishable goods deserve the best possible controlled environment during transport to maintain their quality to their final destination. To ensure this, Containerships uses various technologies adapted to each of your products.

During the transport, fresh fruits and vegetables undergo different processes such as respiration, ageing, ripening, etc, transforming oxygen (O₂) into carbon dioxide (CO₂).



HUMIDITY CONTROL (DEHUMIDIFICATION)

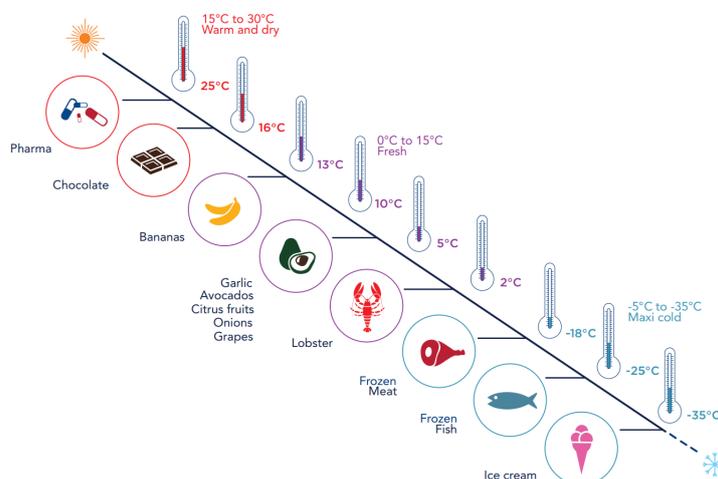
Many perishable products require a low level of humidity inside the container to maintain the highest quality until delivery. Most of our containers are equipped with a system that can lower the humidity within the range of 85 to 55%.

TEMPERATURE CONTROL

- **SUPER FREEZER CONTAINERS**— Ideal for products which require ultra fast freezing to keep the flavour and the taste of your products.
- **HIGH FREEZER CONTAINERS** - Ideal for products (ice cream and fish) which require extremely low temperatures (< -35°C).
- **COLD TREATMENT** - A highly precise process where goods (mainly fruits) are kept at a low temperature during a predetermined, uninterrupted period to disinfect and kill pests.
- **MULTI-TEMPERATURE SYSTEM** - Used for some commodities, such as tomatoes or potatoes, that may require temperature changes during transit.

ATMOSPHERE CONTROL

Modifying the composition of the air in the container (especially CO₂ and O₂ levels) significantly slows the ripening process of fresh produce and lengthens shelf life.



CONTACT YOUR LOCAL SPECIALIST

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