



Best Practices for Transport Temperature Control

A full range of solutions for your business from the food safety experts.





Thermo King is committed to the highest standards for food safety

As the leader in transport refrigeration, Thermo King is committed to delivering solutions that enable your business to maintain the highest food safety and quality standards. As you know, today there is an even greater focus on maintaining the safety and integrity of your food cargo.

You can trust the experts at Thermo King to help you develop a food safety plan that meets the needs of your particular business. Let us help you choose from a full range of food safety product and training options to tailor the right solution for you.

Traceability and Documentation Solutions:

ServiceWatch

This preventative maintenance device combines a precise built-in recorder with improved diagnostics. It keeps track of system performance and functionality, recording all operational parameters to significantly improve service diagnostics.

Data Acquisition System (DAS)

Provides independent documentation of cargo temperatures during transport. Can be downloaded remotely with TracKing.

CargoPrint

Trailer-mounted printer for delivery and trip tickets for any DAS or CargoWatch datalogger for proof of cargo quality upon delivery.

CargoWatch

Provides temperature and system data. Logs and monitors cargo temperatures for enhanced validation and traceability. Can be downloaded remotely using TracKing.

TKDL

Independent dataloggers with printers and alarm monitoring that can be mounted on the trailer or in-cab.

SR-3 Control System with USB

With the SR-3 and its USB port, it's easier and faster than ever to get the data you need to meet the food safety requirements of your customers.



Datalogger Jr.

A simple, low-cost way to verify in-transit cargo temperatures for the entire length of a trip.



Real-Time Monitoring Solutions:

TracKing Telematics

TracKing is a dynamic, web-enabled trailer tracking system that provides end-to-end visibility of refrigerated assets over the road, on rail cars and in the yard. Operating off the REB wireless communication platform, it is a flexible and comprehensive solution delivering real time & historical temperature and fleet information.



TracKing provides fleet owners the tools to protect their assets, improve their response times and manage their operating costs.

3rd Party Telematics Gateway

Provides an accurate, efficient means of extracting data from the Thermo King control system for 3rd party communications providers.

See your Thermo King dealer today



to helping you maintain the food safety and quality.

Temperature Management Solutions:

OptiSet™ Plus

Easy and precise way to set exact setpoint temperature profile for every type of cargo. Create custom profiles or choose from 500+ standard commodity profiles and set up to 64 profiles per unit.

Wireless Sensors

Warn of door openings and shut down unit to save fuel and maintenance. Future expansion to include temperature sensors and more.



Electronic Throttling Valve (ETV)

ETV maximizes temperature control while giving you the fastest pulldown in the industry. ETV also eliminates temperature spikes and top freeze damage and reduces fuel consumption.

Door Switches

Low-profile switches automatically stop and restart when a door is opened and closed.

Maintenance Program Solutions:

SVC Thermo Gard™ Maintenance Programs

Thermo Gard maintenance programs can help increase uptime by as much as 30 percent through regular inspections and preventive maintenance. Preventive maintenance done during regular inspections prevents costly breakdowns before they happen, saving time, saving money and protecting your load.



Transport Temperature Control Risk Management Solutions:

Best Practices Training for Loading and Unloading

Food Safety, Quality Control and Operational Cost Savings come together through Thermo King's Risk Management Training Program. Thermo King can provide Risk Management Training that outlines proper loading and unloading procedures and delivery practices that not only ensure food safety, but can have a tremendous impact on fuel and operational costs.

Pre-Trip Units Prior to Loading

All Thermo King Units have a function called a pre-trip that verifies the unit is operating correctly prior to loading. It's completely automated and will prevent a unit from leaving the yard and breaking down on the road.

Pre-Cooling Unit Prior to Loading

Pre-cooling the trailer prior to loading removes residual heat and prepares the trailer for loading. Pre-cooling as little as 30-45 minutes versus not pre-cooling could save as much as \$1.25 per trailer load in fuel by allowing the unit to get to set point quicker and entering low speed operation to maintain temperature (based on \$2.50/gallon).



Learn more about best practices for loading and unloading from the experts at Thermo King.

to develop your customized plan!



Ingersoll Rand's Climate Solutions sector delivers energy-efficient HVACR solutions for customers globally. Its world class brands include Thermo King, the leader in transport temperature control and Trane, a provider of energy efficient heating, ventilating and air conditioning systems, building and contracting services, parts support and advanced controls for commercial buildings and homes.

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