

Refrigerated Equipment

Horizon Lines' Refrigerated Equipment

Horizon Lines offers a large selection of refrigeration equipment to transport a wide variety of perishable commodities safely and successfully. Among them are self-ventilated units, insulated/ventilated containers, dual temperature containers, humidity/controlled-atmosphere containers and temperature-controlled refrigerated containers.

The Horizon Lines refrigeration unit is made up of two parts, the refrigeration unit and an insulated container. The refrigeration unit is mounted to the nose of the insulated container and acts as its front wall. It is designed to be as energy efficient and as environmentally friendly as possible while still meeting each particular commodity's requirements.

The exterior of the container is a shell constructed with aluminum or stainless steel sheeting over a combination of extruded aluminum, steel or stainless steel framework. The interior has insulated ribbed sidewalls and is lined with nonporous molded fiberglass or stain-

less steel panels. A scruff panel has been added when required to protect the inner walls from damage caused by handling equipment and also acts as an aid for unitized cargo. The floor is made of several T-channel rails extending longitudinally from the front to the rear of the container with strategically placed cross-flow airflow holes.

Horizon Line's fleet of refrigeration units use bottom air delivery systems. These units do not protrude through the front wall of the container into the cargo area, so they permit more product to be loaded. They also permit easy loading of 20 standard 40" x 48" pallets with any hand stacking of cargo. It must be remembered that the cargo should be loaded to within 12 inches of the rear doors in order to provide adequate air circulation and temperature in these containers. If the floor of the container is not completely covered with cargo then cardboard must be secured to the floor or air bags should be placed covering open areas to facilitate the airflow up through the load, not



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allowing short-circulation of the air. A uniform temperature can be maintained in the load only if the container floor is completely covered with pallets, boxes or solid material from the front bulkhead to the end of the floor rails. When the floor is covered, refrigerated air is forced up through and around the packages. If the produce is palletized, the pallet openings for forklift tines (sometimes called pallet pocket) should also be covered to prevent air from traveling horizontally through the openings and escaping into an open vertical channel between pallet loads. Placing a few boxes of produce at the rear of the load is an effective way to cover the space at the rear of the container.

Horizon Lines has a pool of dual-temperature units available in the Alaska, Hawaii and Guam trades. The dual-temp units allow a shipper to load roughly half of the reefer container space with freeze cargo and half

with chill commodities, or half with "cold chill" commodities and half with "warmer chill" commodities.

Horizon Lines provides access to a wide range of genset equipment models and types with varying weight and tank sizes to accommodate your needs. For specific details on a certain genset, please contact your local Horizon Lines' sales representative.



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