

Refrigerated Cargo Services



www.zim.com/reefer

Refrigerated Cargo Services

A Personal Approach Anywhere in the World

Zim's marketing team will design custom solutions for your specific transportation needs. Our reefer specialists and merchant marine officers ensure the safety of your cargo with precise tracking and continuous monitoring. Zim's global reach and local branch services enable timely delivery of refrigerated shipments anywhere in the world.

An Optimal Environment for Your Cargo

Zim's reefer containers are equipped with the latest technology temperature control. Continuous temperature monitoring throughout the cold chain ensures the safety of your most delicate and precious cargo. We guarantee its arrival anywhere in optimum condition.

Modern Reefer Equipment

We run almost exclusively new equipment, with 75% of our reefer fleet newly built since 2005. Our modern ships and containers provide optimum dehumidification and climate control. All our reefer containers are certified by the U.S. Department of Agriculture (USDA) and the Netherlands Agrotechnical Research Institute (ATO).



Cool Tips for Shippers

Before Stowing the Container, Ensure that:

- The cargo was pre-cooled to the required temperature.
- The container's external body & door gaskets are intact.
- The container is internally intact, clean and odorless.
- The container floor and grooves are clean and not blocked by any obstacles.
- All four drainage openings are unblocked.
- All data (stowage date, temperature, vessel and voyage) has been recorded on the chart and/or on the ZIM sticker.
- The required temperature and air vents settings are stated clearly.

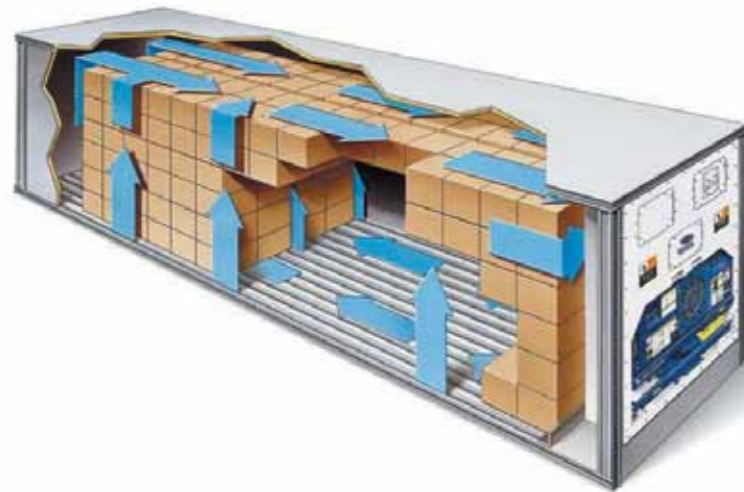
Stowing the Container:

- Stowing the cargo must be done quickly and efficiently and the surface/pallet packing must be kept intact.
- The surfaces/pallets should not be stacked by a fuel motor forklift as its gas emissions may damage the cargo.
- If packing is damaged during stowage do not load the produce.
- Damaged fruit may have a bad effect on the rest of the fruit in the container.
- The container should be opened as close as possible to the cold warehouse. The refrigeration unit should not be operated prior to/or during stowing.
- After closing the container, the refrigeration unit should be activated.
- The only person authorized to lock the container with a security seal is the storage person (not a driver or any other party). The container seal number must not be uncovered and should be clear and legible.



To Ensure Uninterrupted Airflow:

- Do not leave excess space between the cargoes.
- Do not leave excess space in front of the door.
- Do not leave excess space in front of the machinery.
- Leave enough space between the cargo & the doors to allow air circulation.
- Do not stow goods above red line.
- The air vents should be set according to your requirements.



Correct stowing is crucial to ensure that your cargo reaches its destination safely.

Before Moving the Container to the Port/Terminal, Ensure that:

- The container is in good working order.
- If you have ordered a generator, ensure that it is in good working order and that the fuel tank is full.
- The temperature has been set as required.
- Air vent openings have been set as required.
- The container is sealed with a high security seal.
- The stickers are applied as required.
- The driver is instructed that it is his duty to ensure that the container is working throughout the land transportation section and that in case of any mishap he must report the incident immediately and receive proper instructions.

When Handing Over the Container at the Port/Terminal, the Driver Should Ensure that:

- During the waiting period at the entrance to the terminal/port the container is in good working order.
- After discharge at the terminal/port, the container is connected to the electricity source immediately.

Type of Containers

		Reefer		Reefer High Cube	
General Use		Suitable for transporting perishable cargo such as vegetables, fruit, meat, medicine, juice, fish etc.		Suitable for transporting perishable cargo such as vegetables, fruit, meat medicine etc. with higher volume capacity.	
size		20'	20'	40'	40'
Weight* Kilograms/Lbs	Max. Gross Wt.	24,000 52,910	30,480 67,200	32,500 71,650	34,000 74,960
	Tare Wt.	2,850 6,280	3,080 6,780	4,650 10,250	4,900 10,800
	Max. Payload	21,150 46,630	27,400 60,376	27,850 61,400	29,100 64,160
Internal Dimensions* Millimeters/Feet/Inches	Length	5,449 17' 10 1/2"	5,451 17' 10 5/8"	11,583 38'	11,590 38' 19/64"
	Width	2,286 7' 6"	2,290 7' 6 3/16"	2,286 7' 6"	2,284 7' 5 59/64"
	Height To Loadline	2,122 6' 11 1/2"	2,263 7' 5 1/8"	2,404 8' 10 5/8"	2,548 8' 4 7/16"
Door Opening* Millimeters/Feet/Inches	Width	2,294 7' 6 10/32"	2,290 7' 6 3/16"	2,294 7' 6 5/16"	2,290 7' 6 5/32"
	Height	2,266 7' 5 1/5"	2,252 7' 4 11/16"	2,500 8' 2 3/4"	2,569 8' 5 9/64"
Vol* M ³ /Ft ³ Capacity To Loadline		26.1 922	26.2 925	63.5 2,242	67.5 2,384
Notes		Aluminum & Stainless Steel		Aluminum & Stainless Steel	

* The dimensions and weights are based on manufacturer's specifications. Tolerance factor must always be taken into account by shipper. All information in the Container Guide is general data only. The accurate Max. Gross Weight should be according to the container CSC plate.