



FOR FURTHER INFORMATION OR FOR A FREE TRIAL OF
A CATERCOOL™ PRODUCT PLEASE CONTACT



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All Catercool™ products are tailored to meet individual customer requirements, including:

- 12 month warranty
 - Variable racking options
 - Food grade material options
 - Unique serial number for traceability
 - Customer logo (colour)
 - Operating instructions
 - Cleaning instructions
 - Variable performance for seasonal temperature zones
- ADDITIONAL OPTIONS
- Microchip tracking • System design & implementation

The Catercool Air™ Product Range

	Capacity (Litres)	Dry Ice Charge (kg)	Temperature Range (°C)	Validated Duration (hours)	Galley Cart	Galley Box
C20	20	1	0 to 8	16		✓
C40	40	2	0 to 8	20	✓	
C80	80	4	0 to 8	20	✓	



Keeps
in-flight food
fresher for longer



catercoolTM

keeps your cool for longer



Catercool™. Keeps in-flight food fresher for longer.

Keeping in-flight food fresh and in temperature is a notoriously challenging and potentially costly process with inherent high levels of wastage.

The Catercool Air™ product range provides guaranteed temperature control of chilled and frozen products for airline catering for up to 20 hours from a single dry ice charge.

The guaranteed performance of Catercool Air™ products gives added confidence and security for compliance with food standards legislation.





Using Catercool Air™ on all bmibaby has enabled us to have chilled food on all flights without midday uplifts as chilled food is kept below 8°C for over 16 hours.

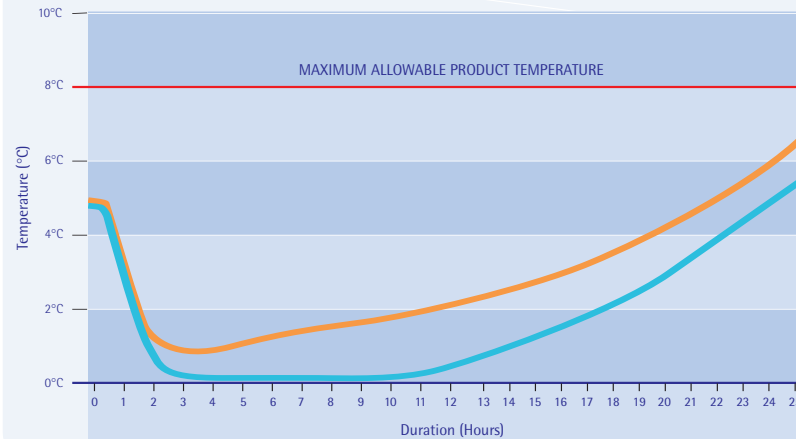
Removing the need for midday uplifts created significant savings and enabled us to turnaround aircraft more effectively.

Catercool Air™ is extremely well made and robust, the best on the market. To conclude, the service bmibaby received was excellent.

CATERING SUPPLY MANAGER, bmibaby



Validated Catercool Air™ C40 Performance



KEY	
—	Mean top shelf temperature
—	Mean bottom shelf temperature

The data for this graph is based on standard validation using:

- M5 Baffle
- Mean ambient temperature of 21°C
- 2 x 1kg dry ice slices
- Unit located within an Atlas catering cart
- Door opening every 2 hours.

Catercool Air™ C40 – up to 20 hours temperature control.

The Catercool Air™ C40 from Dry Ice UK Ltd is a cryogenically cooled bag that provides up to 20 hours temperature control from a single 2kg dry ice charge.

Because Catercool Air™ C40 keeps food fresher for up to 16 hours longer than traditional methods, it reduces wastage and removes the need for supplemental uplifts.

The Catercool Air™ C40 also enables operators to meet over increasing customer demand for consistent product quality with a varied menu choice.

Suitable for all makes of in-flight catering and storage systems.

Delivering up to 20 hours of temperature assured storage, the Catercool Air™ C40 is ideally suited for both short and long-haul flights.

The units work by efficiently controlling the dry ice sublimation rate by means of a patented arrangement of thermal baffles and venting.

The system is specifically designed for maximum catering flexibility with the ability to load up to 4 Air C40 units into any standard galley cart. Each unit is also supplied with an integrated food grade racking system, configured to suit individual customer requirements.

How the cost savings add up!

As well as the elimination of waste through out of temperature product, the Catercool Air™ C40 offers further significant cost savings by removing the need for supplemental midday product uplifts. **With a potential cost saving of over £16,000 (24,000) per 100 seat aircraft (operating 'buy on board'), the return on investment is less than 4 weeks.***

*Illustration based on average of 100 sandwiches per day with an anticipated 20% wastage at £1.00 (1.50) per sandwich plus supplemental uplift of £25 (38) per day.

