



It pays to be in control.

A higher level of atmosphere control.

The XtendFRESH™ atmosphere control system offers enhanced functionality to help slow the ripening process by removing ethylene and simultaneously controlling CO₂ and O₂ levels in multiple combinations, enabling the fresh transport of perishables on longer voyages.

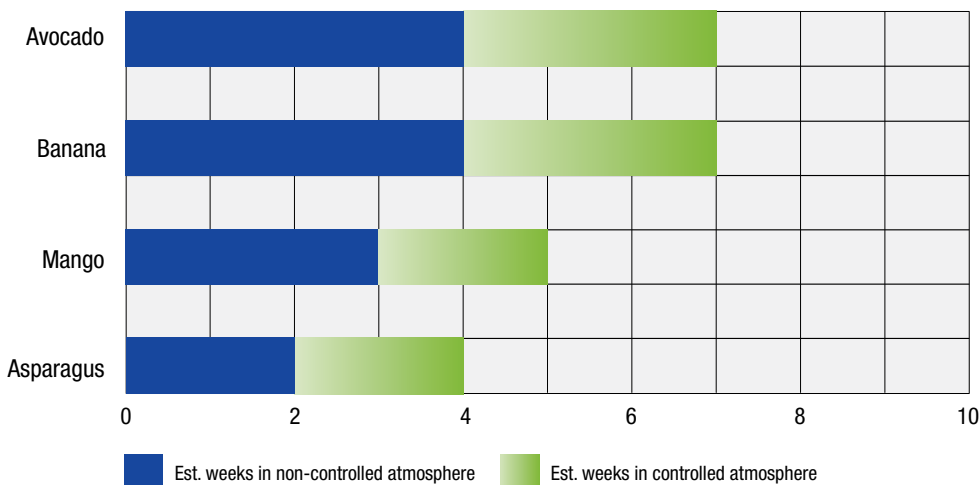
XtendFRESH can benefit most respiring cargoes*, such as:

Apple	Broccoli	Lemon	Pear
Apricot	Cantaloupe	Lime	Pineapple
Artichoke	Cherry	Lychee	Plum
Asparagus	Durian	Mango	Pomegranate
Avocado	Fig	Nectarine	Rambutan
Banana	Grape	Olive	Raspberry
Bean Snap	Grapefruit	Papaya	Strawberry
Blackberry	Kiwifruit	Peach	Tomato
Blueberry			

* Some cargoes may require additional CO₂ beyond respiration



Controlled Atmosphere Optimum Transport Conditions



Transit life potentials shown above can vary based on postharvest handling practices being followed for various types of cargo.
Source: USDA Agriculture Handbook, University of California, Davis. Postharvest Center.

With the ability to freshly and safely transport goods on voyages spanning thousands of miles and more than 40 days, XtendFRESH can expand your business opportunities by allowing you to move a broader range of perishables to new destinations in all corners of the globe.

XtendFRESH Benefits

- Longer transit life
- Slower ripening
- Reach new destinations
- Maintain optimum quality
- Higher premiums per shipment



A Constant Balance

1. Cargo respiration will cause the CO₂ levels inside the container to increase and O₂ to decrease.



2. When CO₂ levels reach the setpoint, XtendFRESH will activate and capture both CO₂ and ethylene in the carbon scrubber.

4. Carbon is continuously regenerated to actively scrub the CO₂ when needed.

3. The appropriate levels of CO₂ and O₂ are managed inside the container.

CO₂ Scrubber



- Contains activated carbon that manages CO₂ and ethylene at optimal levels
- Exclusive design



CO₂ Scrubber Blower



Solenoid-Actuated Fresh Air

- Draws air into the scrubber to regenerate the activated carbon
- Allows for automated fresh air ventilation upon demand

System Specifications*

Cargo Temperatures	-2 to 16° C
Ambient Operational Temperatures	-30 to 50° C
Ambient Storage Temperatures	-40 to 70° C
CO ₂ Settings	1 to 19%
O ₂ Settings	3 to 21%

*Dependent upon cargo respiration and container leak rate.

The Americas

Carrier Transcold
Container Products Group
1095 Cranbury S. River Road
Suite 23
Jamesburg, NJ 08831 USA
Tel: +1-609-655-7605
Fax: +1-609-655-3595

Europe/Middle East/Africa

Carrier Transcold Limited
Pittsburghstraat 21
3047 BL Rotterdam
The Netherlands
Tel: +31-10-2380100
Fax: +31-10-2380142

Asia/Pacific

Carrier Transcold Pte. Ltd.
251, Jalan Ahmad Ibrahim
Singapore 629146
Tel: +65-6213-6388
Fax: +65-6862-5309

Asia/Pacific

Carrier Transcold
Container Products Ltd.
7/F, Chung Shun Knitting Centre,
1-3 Wing Yip Street,
Kwai Chung, N.T.
Hong Kong
Tel: +852-288-00389
Fax: +852-288-00314

Japan

Carrier Transcold
Container Products Ltd.
6-39-1803, Akasaka
9chome, Minatoku, Tokyo,
107-0052, Japan
Tel: +81-3-5772-3668
Fax: +81-3-5772-3669

Carrier Transcold
Container Products Group
P.O. Box 4805
Syracuse, NY 13221 USA

www.carrier.com/container

