

# COOLvantage

with ONE

YOUR  
NUMBER  
**ONE**  
SHIPPING  
PARTNER



# Ensuring Freshness on Delivery



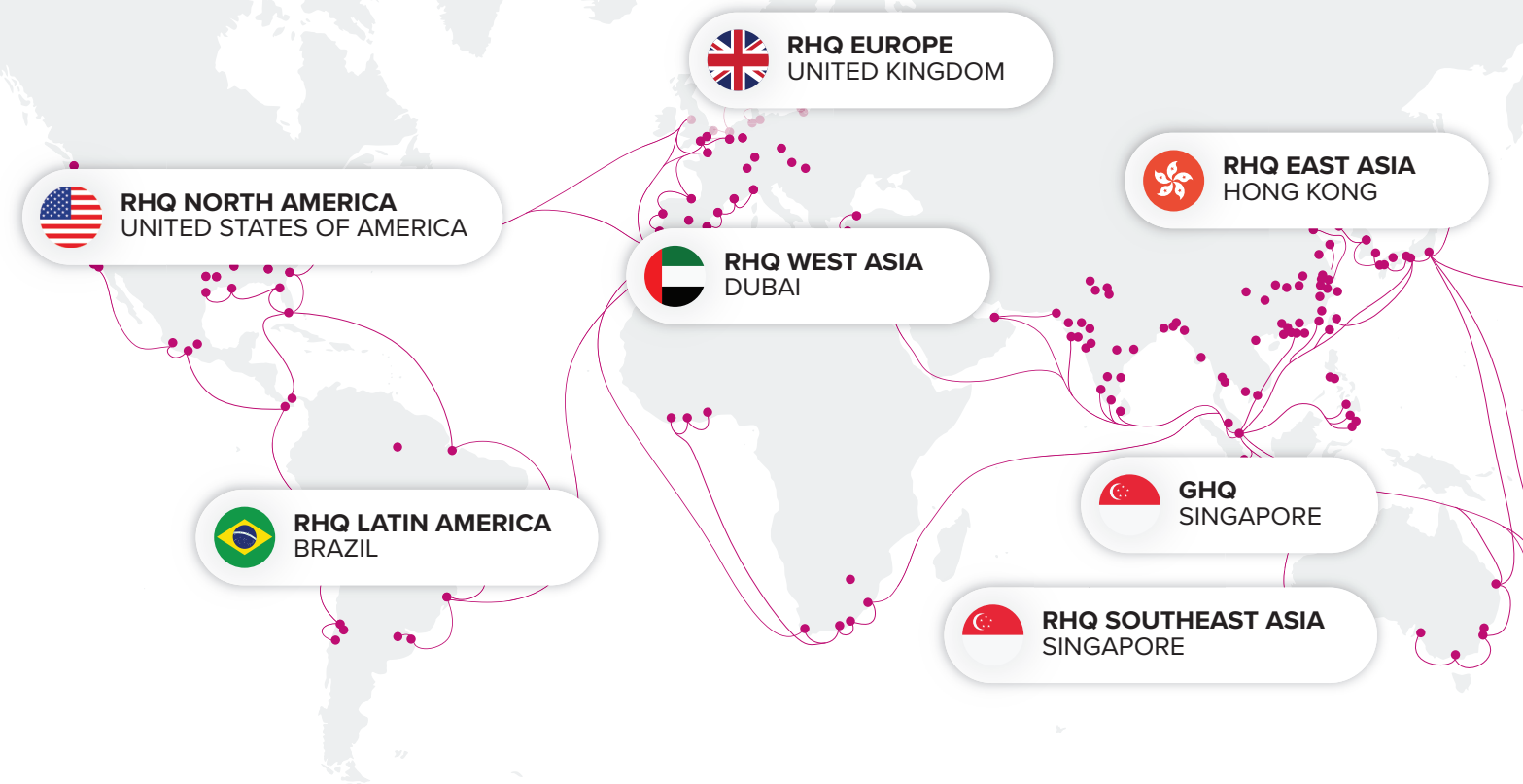
# A Global Leader in Refrigerated Cargo Shipping

With one of the world's largest refrigerated (reefer) container fleets, ONE is a leading carrier in major reefer markets — including North and South America, South Africa, Europe, the Mediterranean, Intra-Asia, and Oceania. Our advanced reefer technology and extensive global network ensure your temperature-sensitive cargo reaches its destination safely and efficiently.

At ONE, we take pride in our reliable and seamless shipping solutions, connecting businesses across continents and driving global trade forward. Our commitment as "Your Number ONE Shipping Partner" keeps your business moving forward.



Caption // **GHQ:** Global Headquarters • **RHQ:** Regional Headquarters



## Global Reach, Reliable Reefer Solutions

With a vast worldwide network, ONE ensures seamless connections across key markets. Our unwavering commitment to schedule integrity and industry-leading on-time performance make us the trusted choice for refrigerated cargo.

Wherever your business takes you, count on ONE to deliver freshness, reliability, and peace of mind — every time.

# High-Quality Service

ONE's Global Reefer Business Planning team, headquartered in Singapore, spearheads our global reefer marketing and business strategy.



By closely monitoring market trends and collaborating with regional reefer steering desks worldwide, we ensure a proactive and customer-centric approach.

Our regional reefer experts work in tandem with the Global Reefer Business Planning team to provide tailored, high-quality reefer solutions that meet the unique needs of our valued customers.



**As a leading carrier in refrigerated cargo segment,** it's our continuous endeavour to provide innovative and cutting-edge solutions for the perishable cargo industry. Our goal is to provide customers with the highest service quality and utmost care to preserve freshness of perishable cargo which we carry in our reefer containers.



**Large and Young  
Reefer Fleet**



**Cutting Edge  
Reefer Technology**



**Environmentally  
Friendly**



**Precise Temperature  
Control**



**Worldwide Network  
and Service Coverage**



**Experienced  
Reefer Teams**



# Unit Specifications

**20** - foot  
refrigerated container

SAMPLE SPECIFICATION		
Exterior	Length (mm)	6,058
	Width (mm)	2,438
	Height (mm)	2,591
Interior	Length (mm)	5,456
	Width (mm)	2,288
	Height (mm)	2,263
Internal Capacity	(m3)	28.2
Doorway	Width (mm)	2,290
	Height (mm)	2,221
Tare Weight	(kgs)	2,910
Maximum Payload	(kgs)	27,570
Gross Weight	(kgs)	30,480

**40** - foot  
high-cuberefrigerated container

SAMPLE SPECIFICATION		
Exterior	Length (mm)	12,192
	Width (mm)	2,438
	Height (mm)	2,896
Interior	Length (mm)	11,590
	Width (mm)	2,284
	Height (mm)	2,544
Internal Capacity	(m3)	67.5
Doorway	Width (mm)	2,290
	Height (mm)	2,502
Tare Weight	(kgs)	4,520
Maximum Payload	(kgs)	29,480
Gross Weight	(kgs)	34,000

The above dimensions serve as samples only while actual container dimensions vary with diferent specifications

# Key Technical Specifications

KEY FEATURES	
TEMPRATURE RANGE	Normal Reefer : +30 Degree C to -30 Degree C. PRIMELINE and MAGNUM PLUS- +35 Degree C to -35 Degree C
VENTILLATION RANGE	0 TO 285 CBM/H
OPERATING VOLTAGE	360-500 VOLTS/ 50-60 HERTZ
DEHUMIDIFICATION	95% to 65%
REEFER MACHINE EQUIPPED WITH ADVANCED TECHNOLOGY FOR FAST COOL DOWN	
SUPERIOR INSULATION TO MINIMIZE HEAT LEAKAGE	





# Freshest Food On Delivery

## COOLvantage with ONE

### Light-Chilled

Temperature to Reduce Deterioration

**+5°C to +25°C**



Fruits



Vegetables



Films

### Chilled

Lowest Temperature Above Freezing

**-3°C to +5°C**



Fruits



Vegetables



Chilled Meat

### Partial-Frozen

Partially Frozen

**-3°C to -10°C**



Meat

### Frozen

Completely Frozen

**-10°C and below**



Meat



Fish



Butter

COOLvantage  
with ONE



## Controlled Atmosphere (CA)

CA is a technology that extends the storage period of fruits and vegetables by adjusting the oxygen and carbon dioxide concentrations inside the hold. Depending on the type of vegetables and fruits, there should be a suitable balance of oxygen and carbon dioxide concentration. By keeping the concentration balanced during the transportation period, the quality of the cargo is maintained.

Commodities that benefit from CA carried by ONE:



Avocado



Banana



Cut Flower

## Cold Treatment (CT)

In cold treatment, an uninterrupted and sufficiently low temperature is maintained for a pre-determined duration in order to kill any insects and larvae that may be hidden in perishable goods. Temperature probes are also installed and connected to the reefer unit controller. They measure and record the internal temperature of the cargo at specific locations inside the reefer container.

Commodities that benefit from CT carried by ONE:



Grape



Citrus



Blueberry.

## Pharmaceuticals



ONE's GDP-compliant service ensures your sensitive pharmaceutical cargo is transported with the utmost care and precision.

We prioritize speed, safety, and seamless delivery, offering precise temperature control, minimal power disruptions, and strict cold chain management for your critical cargo. With acceptable temperature ranges of up to -20°C (Frozen), 2-8°C, and 15-25°C, we meet the needs of a wide range of your pharmaceutical shipments.

\*Subject to further acceptance evaluation for safety and compliance.

## Dehumidification



Dehumidification control lowers the relative humidity in a container during transportation. ONE reefer containers are capable of controlling the humidity within the range of 95% to 65%.

It is especially required for the transportation of items like bulbs to ensure dry packaging, prevent rot and reduce fungal development. It is necessary to lower the humidity to prevent excessive moisture which may lead to early sprouting and eventually mould.

## Fresh Air Ventilation



Fruits and vegetables will continue to respire and produce heat and other gases (carbon dioxide and ethylene). These gases can induce cargo damage such as discoloration and uncontrolled ripening, resulting in reduced shelf life.

Therefore, heat and unwanted gases should be removed from the container through ventilation (Air Exchange). Reefer containers can provide vent openings in the 0-250 m<sup>3</sup>/h range. The required air exchange ratio varies from commodity's respiration rates, ethylene production and sensitivity.



# ONE Keeps Cargo Fresh

ONE has the expertise to provide tailor-made solutions for your reefer cargo. Please contact your local ONE sales representative for more information.

Learn more about refrigerated cargo transport at [www.one-line.com](http://www.one-line.com)





