



# STAR COOL CA

+80% market share  
over 80,000 units  
now in service!

**Star Cool CA makes it easy**  
Slowing down the respiration process is  
achieved in **3 simple steps**:

**1**

**Load your cargo**

Star Cool CA ships high  
respiring cargo such  
as bananas, avocados,  
mangos and asparagus.

**2**

**Seal the reefer**

The Star Cool integrated  
concept offers unmatched  
airtightness - vital for  
energy efficiency.

**3**

**Monitor and control**

Once the cargo is underway,  
it is controlled to ensure that  
the ideal atmosphere and  
temperature are maintained.



Star Cool CA reefers employ **5 complementary elements**:

**Vacuum pump**

Lowers the pressure inside the  
membrane

**Membrane**

Extracts CO<sub>2</sub> from the air  
inside the container

**Controller**

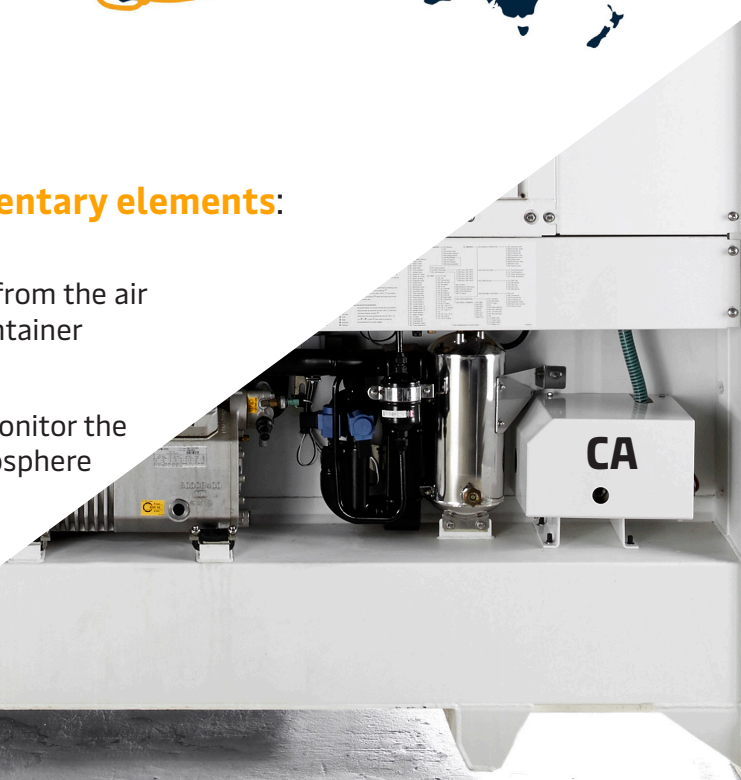
Accurately controls O<sub>2</sub> and CO<sub>2</sub>  
levels according to the set points

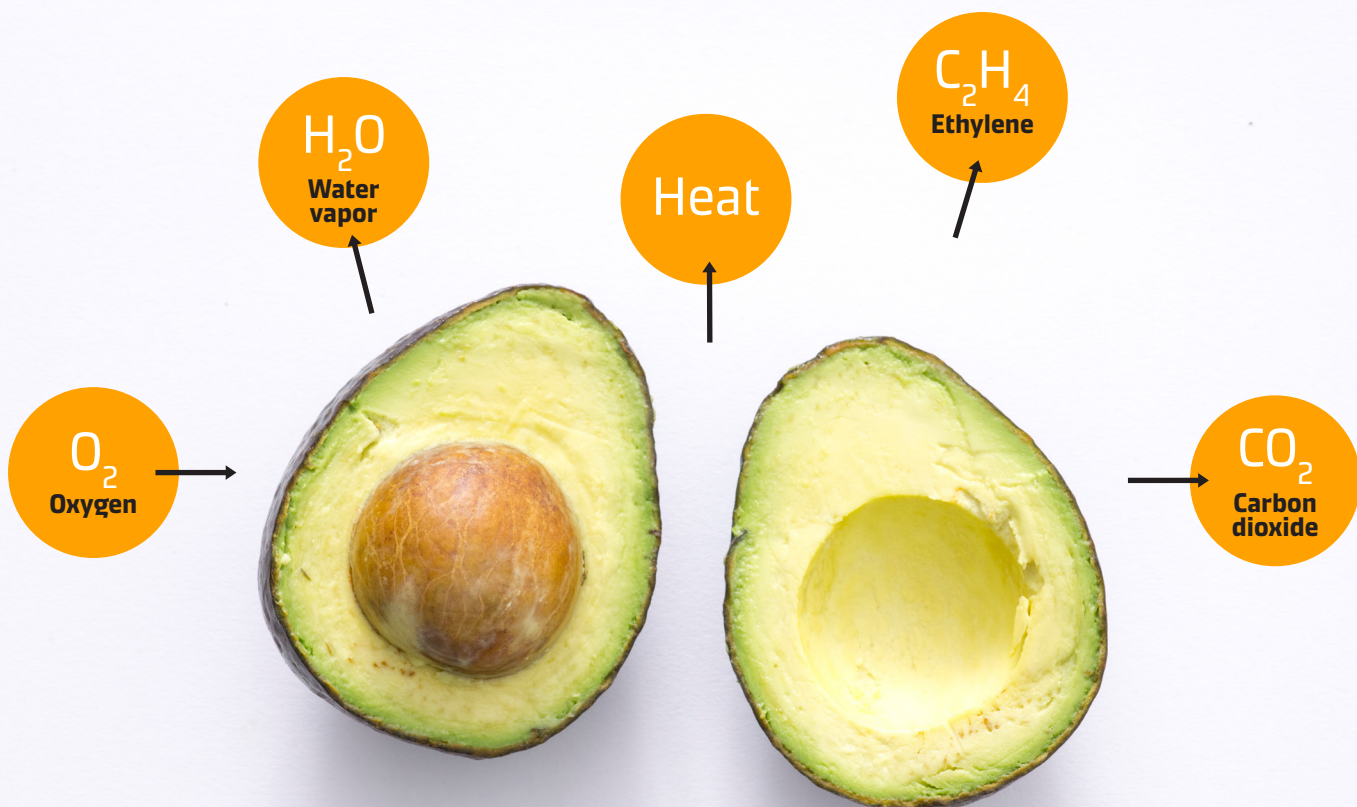
**Sensors**

Constantly monitor the  
internal atmosphere

**Fresh air intake**

Allows fresh air into the container if  
the O<sub>2</sub> level falls below the set point





The most simple, reliable and cost efficient CA system in the market supporting a wide range of CA cargoes (high respiring)

### Ripening & Star Cool CA

Fruit consumes oxygen (O<sub>2</sub>) and releases carbon dioxide (CO<sub>2</sub>) as part of the natural ripening process.

The key to transporting or storing fruit and vegetables for extended periods is to slow down the ripening process.

Star Cool CA enables the monitoring and control of the amount of oxygen and carbon dioxide inside a reefer container. This increases the transportation window significantly, allowing the cargo to arrive fresh and ready for the supermarket shelves.