

Coldtainer USA Rolls Out a New Cook & Serve Transport Option

Hot Meals Line of active insulated containers provides for the safe transport of pre-cooked food from centralized kitchens to service points

Overland Park, KS – February 5, 2019 – Coldtainer USA, providers of portable containers that can be used for precise temperature control in any transportation application, today announced the launch of its new Hot Meals Line (HmL) of innovative “hot” active insulated containers for safe transport of pre-cooked food.

“The HmL line effectively addresses the need among catering systems to safely transport pre-cooked food from centralized kitchens to service points out of the Temperature Danger Zone to avoid the growth of food-borne bacteria,” said Terry Koerner, general manager of Coldtainer USA. “Our new HmL series, together with Coldtainer refrigerated containers for use when precise temperature control and freeze protection capabilities are needed, will provide professional operators with solutions like Cold & Hot Combo units to transport and hold refrigerated and cooked meals, or the possibility to equip vans with autonomous containers for hot, cold and frozen foods.”

HmL containers will be offered in three models with capacities of 140, 330 and 720 liters. The containers, which can maintain an internal temperature in a range from 149°F to 185°F using self-regulating PTC (Positive Temperature Coefficient) ceramic heating elements, are controlled by a digital thermostat. Special racks to hold industry standard Gastronorm food pans in transit from central kitchens to satellite locations will be available for the 140 and 330 models.

HmL units have undergone extensive testing to verify technical specifications, power consumption, type and capacity of batteries, and battery chargers. Operating modes for the HmL containers include the ability to connect the units to AC power for pre-heating up to a set temperature and for recharging the integrated battery, which then powers the unit for more than 10 hours of operation at a constant temperature during transit. With an on-board battery charger, HmL containers do not require an AC connection during holding and serving time at their destination.

“Until our HmL models were developed, catering operations only had Cook & Serve options that can hold the temperature of pre-cooked food with limitations,” Koerner stated. “In many cases, those designs, including not having active heating during transport and limited insulation, forced caterers to arrange fast transportation and use multiple containers for transport of pre-cooked food from central kitchens to satellite locations, or they needed to overheat food, jeopardizing the palatability of the product. Now we can offer them a line of innovative hot active insulated containers to meet their needs.”

The new HmL containers join the company's Coldtainer mobile refrigerated containers, a highly versatile and reliable growing solution of choice for the transport of chilled or frozen food among catering operations that produce and serve food using Cook & Chill and/or Cook & Freeze systems. All of the product lines provide flexible and convenient solutions for professionals who have to transport perishable goods, while maintaining health and safety standards.

All Coldtainer containers are made from highly durable molded polyethylene and food-grade materials, are easy to clean and are in compliance with health and safety standards. The units also record temperatures and have a mobile Bluetooth capability for downloading data to meet recordkeeping requirements.

The new HmL line will be introduced publicly at [Catersource](#), February 24-27 booth 1528.

About Coldtainer USA

Coldtainer USA is the provider of a portable, versatile, highly reliable and cost effective solution for transporting items that require precise temperature control and freeze protection capabilities for extended periods of time. Coldtainer mobile, stand-alone containers are designed for companies that want flexibility in the transportation and handling of food and other perishable goods. Coldtainers are available in a variety of sizes and run on AC, DC or battery power. Formed in 2018 by a group of industry experts with decades of transportation and dealership experience, Coldtainer USA is headquartered in Overland Park, Kansas. For more information, visit www.coldtainerusa.com

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