Brand new

Ultra-low temperature refrigerant

Replaces conventional refrigerants and dry ice

Long- term refrigeration product

Through our long-term freezing solution, we have reduced the melting rate

It is the ideal refrigerant for frozen foods and ice confectioneries

Super cooling 400g

Super cooling 200g

Super cooling 50x3 strip band

Chillting -17°(1.4° F) 50g

Freezer Ice

Super Cooling series -18°(-0.4° F)

FREEZER ICE

This new refrigeration product is intended to replace conventional refrigerants and dry ice

We dramatically improved the time that our product remains between -18°C to -20°C (-0.4°F to -4°F)

We have dramatically improved the length of frozen time and the temperature by adding a special cryogenic salt unlike traditional refrigerants that are only made from water-based polymer solutions Furthermore, because of our new formula, we are able to keep fresh foods fresher, ice cream and frozen foods frozen, and other things cooler for longer periods of time.
We have extended the length of time that products can remain frozen to roughly twice as long as the conventional minus-type refrigerants. It can keep foods frozen for about 7 to 8 hours. In addition, our product is safer to handle than dry ice as it does not cause low temperature burns

Comparison between dry ice and ultra-low temperature refrigerant

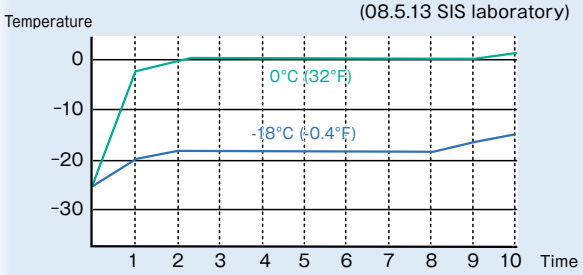
	Dry Ice	FREEZER ICE (Super cooling series)
Refrigeration capability	-78.5°C (-109°F) Gas vaporizes, cooling the entire container.	(-18°C to -20°C)(-0.4°F to -4°F) It is not as cold as dry ice. However it is more sustainable.
Safety	High risk of burns from the low temperature.	Minimal risk of burns (gloves are still recommended for handling frozen products).
Storability	Very short storage life due to vaporization. It has to be stocked more than demand. It is hard to purchase because there are few dealers.	It can be stored for several years because it can be stored at normal temperature. Reusable.
Handling	Stored in a freezer,handled with gloves, cut with a hammer, weighed and placed in a cooler.	Sold in the freezer section of any supermarket.
Cost	Expensive due to weight and short storage life.	Due to its efficiency, the overall cost is lower.
Environment concerns	High CO2 emissions.	Has no CO2 emissions, reusable.

Keeps frozen food and sweets frozen for longer.
FREEZER ICE (Super cooling series)

■Ultra-low temperature "FREEZER ICE" is stronger than the common refrigerant.
It is possible to keep frozen foods and ice cream cooler for a longer time when shopping. In an insulated container "FREEZER ICE" will stay frozen for 7 to 8 hours.

■Unlike dry ice, there is no freezer burn, and since it is reusable, it is more economical.

FREEZER ICE (Super cooling series)
Temperature transition in the cooler box
(08.5.13 SIS laboratory)



Contents of the test
Ice cream and FREEZER ICE are put in the cooler box, at 0°C (32°F) and -18°C (-0.4°F) respectively, the temperature change in the box is measured.
●Room temperature: 25°C (77°F)
●Container: 245 mm × 165 mm × 140 mm, thickness 10 mm Interior mirror mat
●Cooling agent: 400 g × 2

Name	Size	Quantity
Super cooling 400 g	150×215mm	42 Pcs / Case
Super cooling 200 g	150×155mm	72 Pcs / Case
Super cooling 50 g × 3 rows	130×70mm	100 Pcs / Case
Chilting -17°C (1.4°F)	75×100mm	360 Pcs/Set pack