

ZIMonitor  Control the Atmosphere



Control the
Atmosphere,
Control the
Freshness



ZIMonitor 

Control the Atmosphere, Control the Freshness

ZIM's youngest fleet of new CA reefers

Accompanied by our Global 24/7 team , our State of the Art premium service provides a perfect solution for your sensitive fruits & vegetables

ZIM's controlled atmosphere reefers offer a superior solution for preserving the **quality, taste and freshness** of your **sensitive fresh fruit and vegetables** during long sea and overland transportation.

Through precise control of the cargo atmosphere (concentrations of O₂, CO₂, as well as the temperature and humidity of storage), many agricultural products can be stored for 2x and 4x longer than standard.

How ZIM Controlled Atmosphere Works

ZIM Controlled Atmosphere Reefers (CARs) inhibit the ripening and ageing processes, thus retaining more of the produce's 'off the branch' flavor and quality. In controlled atmosphere, we reduce levels of oxygen to 1.5 - 2% to delay ripening, while increasing levels of carbon dioxide and nitrogen in the cool cell to reduce respiration.

Overall Highlights:

Extend shelf life up to 4x

Slow down ripening

Retain flavor and freshness



Get Ready for a Different Level of Control

ZIM's Controlled Atmosphere main features:

Managing O₂ and CO₂.

The ability to remove ethylene.

ZIM CAR is independently set to produce optimum results.

Global 24/7 personal service.

Controlled Atmosphere system enables shipping lines to export perishable goods over longer periods than with refrigeration alone, opening up new long-haul destinations. The system not only controls atmospheric levels in multiple combinations within a refrigerated shipping container to reduce respiration and ripening of fruits and vegetables, it is the only CA solution on the market that actively removes ethylene, a hormone released by fruit and vegetables that accelerates ripening if left unchecked.

Key Features & Benefits

Ideal for transporting respiring cargo on long voyages

Regulates O₂ and CO₂ levels to slow ripening

Integral ethylene removal capability further extends shelf life

Regulates respiration to slow ripening

Control CA levels to preserve taste and freshness longer

Can be independently set to produce optimum results for more than 30 types of respiring cargos



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Experience the Z-factor

Contact your local ZIM team

To learn more visit
WWW.ZIM.COM