



SUPERIOR COOLING

With dry ice: up to 10h under 8°C
With cassettes: up to 20h under 8°C



FOOD QUALITY

Stable temperature is beneficial for food quality



USER FRIENDLY

Easy to clean, safe to use, outer parts do not freeze



RETURN CATERING

Opens up return catering possibilities for airlines



FIND OUT WHAT WE CAN DO FOR YOU REQUEST A FREE DEMO

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CABIN



COOLING SOLUTIONS

Keep content cool





COOL TROLLEY FEATURES



FULLY INSULATED



XL 4KG DRY ICE COMPARTMENT



SAME CAPACITY AS A REGULAR TROLLEY



EASA CERTIFIED

COST SAVING BENEFITS

Our cooling solutions enable airlines to load all trolleys only once, at the base station of their choice.

On top of the cost saving opportunities, our cooling solutions allow for a wider range of onboard meal options, as an answer to the rising trend of healthy, fresh food.



↓ LOWER MEAL COSTS

↓ LOWER AIRCRAFT TURNAROUND TIME

↓ LOWER DRY ICE COSTS

↓ LOWER HANDLING COSTS

COOLING SOLUTIONS

powered by ICEBRIDGE



COOLING CASSETTE

Re-freezable, re-usable cassette, fits inside icebridge boxes and trolleys.



SLIM COOLING CASSETTE

Extra thin cassette, fits on top of drawers, with minimal loss of space.



TROLLEY COOLER

Uses dry ice to keep the contents of a regular trolley cool.



COOLING CHEST

Uses cassettes to keep the content of a regular trolley cool, frozen or hot.



OVEN INSERT CASE

Transport chilled, frozen or hot meals in the cargo hold.



WET ICE BOX

Ice cubes or ice cream storage inside regular trolleys and containers for upto 20 hours with only 10% loss.