

Thermo King, Unit 45 and Eddie Stobart working together to deliver a greener world



Thermo King has joined forces with Unit 45 to supply the Stobart Group with 45 SLX 200 units, featuring product protection plus, in order to offer the most innovative cross channel transport solution, ensuring a faster and more environmentally sound route to market for produce. The historic rail train service exited Eurotunnel and arrived in Britain on schedule after a 1,100 mile journey from Valencia.

The new weekly service provides for the first time a low carbon alternative for retailers and consumers, for the import of fresh Spanish produce ensuring a faster and more efficient field to fork delivery. The pioneering rail service from Valencia to the Ford Dagenham railhead features a number of firsts in the industry and generates significant environmental savings over the normal route to market by road.

The Stobart Group introduced the first fully refrigerated train, using Thermo King SLX units to travel through Eurotunnel and recording the longest train journey in Europe by a single operator. The service will also help to reduce 13.7 million kilometres of road journeys per year and also cut the 8,625 tonnes of CO2 annually.

Steve Williams, UK Sales Manager, Thermo King commented on the new launch: "It was great to be part of this historic milestone for the industry. As a business we are committed to delivering market leading environmentally sound product solutions for our customers. Being part of this project and working with the Stobart Group has allowed us to build upon these credentials to further strengthen our pedigree within this area."

Key facts on the new Stobart Rail, Valencia to Dagenham Service:

- Longest train journey in Europe by a single operator
- First fully refrigerated train service to go through Eurotunnel
- Reduction of 13.7 million kilometres of road journeys per year
- Reduction in CO2 emissions of 8,625 tonnes annually
- Faster journey time than by road with corresponding improvement in produce "shelf life"
- Each refrigerated container is monitored remotely by Stobart from "pack-house to customer" to ensure the temperature is precisely controlled and the produce arrives on time and in optimum condition
- For the first time retailers and consumers have a faster and lower carbon alternative for the import of "fruit and veg" from Spain

The SLX range, launched in November 2007, has been an over-whelming success within the industry, with outstanding performance and results reported from end-users. The SLX range is now proven to deliver reduced fuel costs, whisper-quiet operation, efficient load protection and unmatched ease of use. By minimising fuel consumption, engine emissions and operating noise, the SLX provides end-users with the ideal low carbon temperature control solution for an environmentally-responsible and cost-sensitive operation.

For more information about the SLX range visit the website www.slx.thermoking.com.