



KLINGE CORPORATION

PRESS RELEASE

Klinge Corporation sees rising demand for their Blast Freezer Containers and -60C Ultra Low Temperature Containers for sashimi-grade tuna

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To showcase the demand for Bluefin sashimi, an auction is held at the famous Tsukiji fish market in Tokyo whereby buyers compete for the prestige of securing the first big Bluefin of the year. A sushi restaurant chain paid US\$118,000 for the first Bluefin tuna. The price was three times higher than last year's winning bid, which highlights the growing demand for Bluefin.

Given the high value of Bluefin, Bigeye, Yellowfin, and other types of tuna for sashimi, Klinge Corporation has seen increased demand for their Blast Freezer Container, Model CBU-30, which rapidly freezes the fish to temperatures between -20°C to -60°C (-4°F to -76°F). This quick freezing is critical in preserving the superior quality of the tuna.

Klinge Corporation President, Allan Klinge noted, "Our Blast Freezer Container is especially unique in that its evaporator fan draws air through the load to ensure even temperatures throughout the load. Many standard units are not equipped with this sort of system.

Without the special design, airflow would be reduced and the blast freezing process would take considerably longer," Mr Klinge continued.

This Blast Freezer Container was most recently delivered to the Ministry of Marine and Fisheries of Indonesia (through PT Waisity Indonesia) for the Fishermen Empowerment project.

Additionally, Klinge Corporation offers an Ultra-Low Temperature Freezer Container for the storage and transport of high-value Bluefin, Yellowfin, and other tuna used for sashimi. The Freezer Container, Model NMF-371, maintains tuna (and other frozen cargo) from 0°C to -60°C (32°F to -76°F). The freezer unit is available with an integral generator set for independent operation.

About Klinge Corporation

Klinge Corporation is the leading provider of specialized transport refrigeration and power generation equipment. Founded as a spin-off of the Transport Refrigeration Equipment department of York International, Klinge has been producing refrigeration equipment at its manufacturing facilities and headquarters in York, Pennsylvania, USA since 1984.

The company's customized designs offer commercial and military customers robust alternatives to standard, mass-produced refrigerated containers which often cannot meet the requirements of harsh environments or stringent testing.

Klinge Corporation offers Dual Refrigerated Containers, Offshore Explosion-Proof Refrigerated Containers, Refrigerated Tank Containers, Blast Freezers, Ultra-Low Temperature Units, Quick Thaw Units, Integral and External Generator Sets, and Collapsible Food Storage Bins.

The company designs and manufactures the following:

- **Dual Refrigeration System Refrigerated Containers** (with optional integral genset) – for chemicals, pharmaceuticals, and dangerous goods
- **Tank Refrigeration & Heating Units** – for ISO Tank Containers, Road Trailers and Stationary Applications
- **Ultra-Low Temperature Freezer Containers (-60°C)** – for pharmaceuticals, ice cores, tuna, etc
- **Blast Freezer Containers (-60°C)** – to quickly freeze tuna and other perishables
- **Offshore Refrigerated Containers** – for Hazardous Zones such as oil rigs, oil tankers, and chemical plants
- **Explosion-Proof Refrigerated Containers** – for Petrochemical, Self-Reactive and Like Products
- **Military Refrigeration and Air Conditioning Applications** – built to military standards
- **Transport Air Conditioning Units** – built to withstand extreme high temperatures & sandstorms
- **Pre-Coolers** – used for fruit and vegetables in the field allowing for longer shelf life

- **Transport Generator Sets** – built to withstand extreme high temperatures & sandstorms

For more information, please email Klinge Corporation at inquiry@klingecorp.com or visit www.klingecorp.com.