



ThermaPak®

ThermaPak® is used for temperature sensitive shipments, primarily distribution of frozen and refrigerated items.

Our products prevent damage caused by excessive heat, extreme cold, and condensation, and in most cases are used as an economic and environmentally friendly alternative to dry ice and gel packs.

ThermaPak® utilizes a patented non-mechanical thermal variation protection system. High-tech insulation fill is one part of the multi-layer insulation system that goes into the products we manufacture. Thermal variation is reduced without the use of dry ice or gel packs. Which not only reduced overall cost but keeps your organization Green.

Why ThermaPak®?

- Lightweight
- Food-Safe Mylar Liner
- Maintains Temperatures for Extended Periods
- Asset Tracking Numbers

Applications



DELIVERY /
DISTRIBUTION

Markets



FOOD



PHARMACEUTICAL

Help your products hold their integrity.

Contact a Q Products Thermal Protection Expert:

708-331-0094 or sales@qsales.com

ThermaPak®

Protection From:



Heat

Shields from solar radiation and protects against temperature spikes.



Freezing

Multi-layer protection keeps goods above freezing, even for extended periods.



Condensation

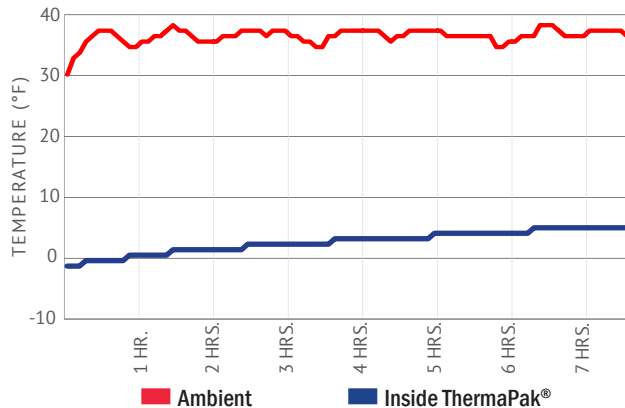
Breathable, to reduce the probability of condensation and damaged packaging.

Specifications:

Small / 2Tub	22"x11"x12"
Medium / 4Tub	22"x11"x24"
Large / 6Tub	33"x11"x24"
Extra Large / 8Tub	22"x22"x24"
2X Large / Pallet Q	24"x40"x40"

The ThermaPak® Difference:

Actual data of temperature impact on goods protected by ThermaPak®, in real world conditions*.



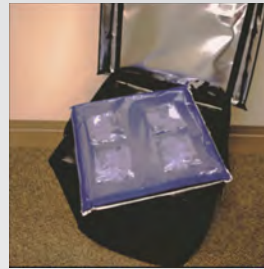
Product Options:

Standard



Our standard design for food service and distribution. Can be used with and without cold packs.

Service Pak



Heavy duty catering bags with gel pack floater protection. Food grade and moisture resistant. Non-Leak interior.

Stack Pak



Heavy duty catering bag with heated stacking inserts. Food grade non-leak interior. Carrying strap and two wheel cart available.

Pallet Q Unit



Designed to fit back to back, 2 on a pallet. Easy access for small deliveries!



* Live temperature study in 36°F environment of 3-gallon tubs of ice cream. Results will vary depending on specific circumstances. Consult a Q Products Expert for an accurate assessment of your shipping outlook.

** US Patent Number: 5,906,290



PRODUCTS & SERVICES
Passive Temperature Protection Experts

"When You Buy a Q Product, You Buy a Company"

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GROUP OF COMPANIES