

Product Brochure

Tower Advanced Insulated Boxes (AIB)



Robust. Reliable. Reusable.



Why choose Tower?



Robust: 24-hour product protection

- Tower's Advanced Insulated Boxes (AIB) maintain the temperature of food for up to 24 hours
- Integrated with QR coding for easy tracking.
- Long rotatable life.
- Trusted solution.



Reliable: Deliver Consistent Performance

- Eliminates the need for dry ice and external power/chilled galleys.
- The AIBs are food graded or FDA "known safe".
- Reduces Food Wastage.
- Drives food safety, integrity and innovation and ensures food quality.
- No recorded temperature excursions



Reusable: 100% Reusable

- Fully washable in the catering tunnel washing machine.
- Fully configured units in minutes.
- Provides a reusable, cost-effective solution.
- Provides return and multi leg catering opportunities

Temperature Control

Frozen - The AIB units maintain Food Safety Standards and a stable temperature **frozen (below 0°C) up to 24 hours without using dry ice** ensuring food product quality.

Refrigerated - The AIB units are able to maintain food safety Standards and a stable temperature between **2°C to 8°C over 24 hours without using dry ice** ensuring food product quality.

Ice Cube / Wet Ice - The AIB units preserve ice cubes at a steady temperature below -25°C and 0.0°C for 24 hours with only 10.5% loss or less

-20°C | +5°C For 24+ hours



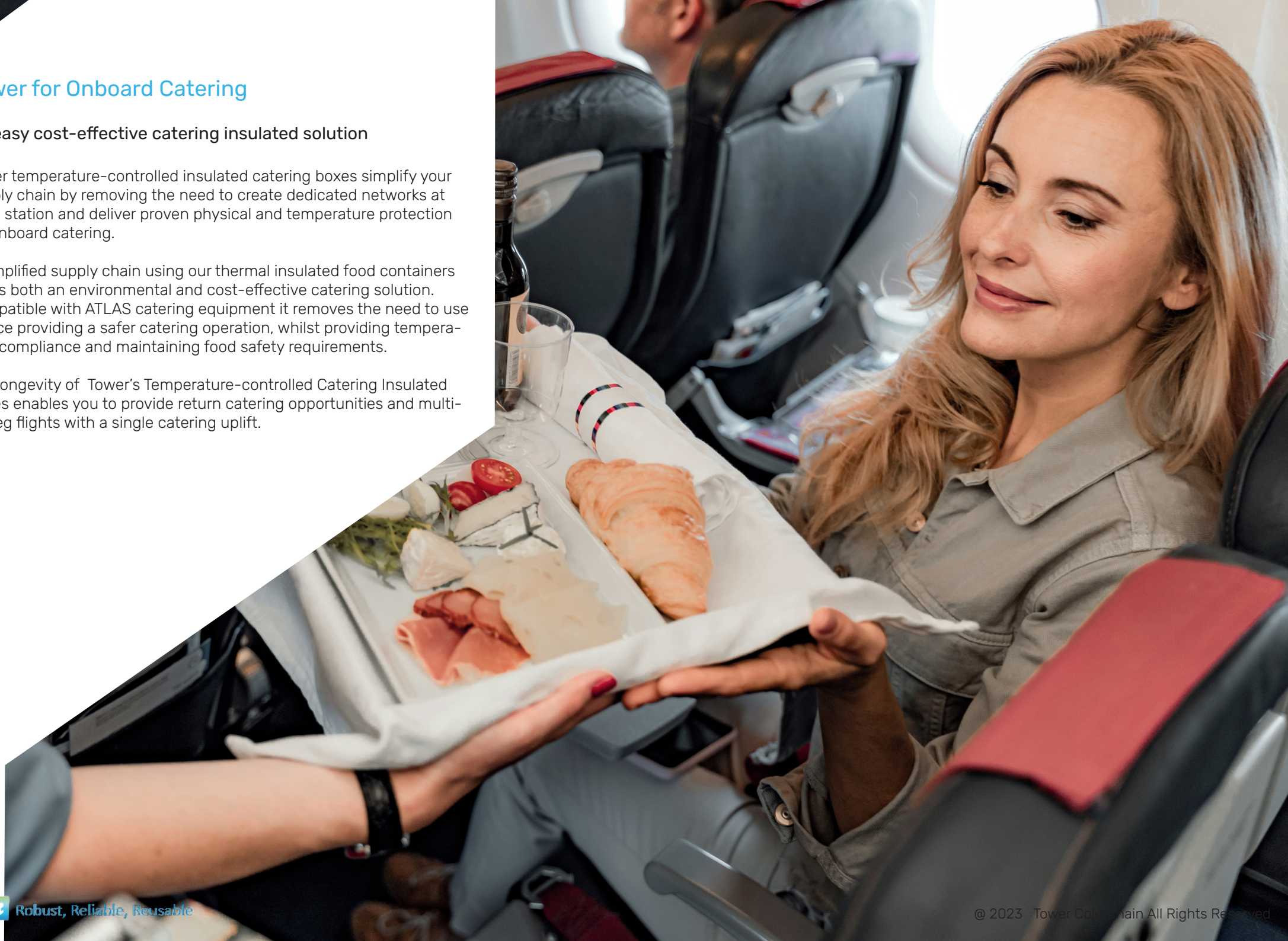
Tower for Onboard Catering

An easy cost-effective catering insulated solution

Tower temperature-controlled insulated catering boxes simplify your supply chain by removing the need to create dedicated networks at each station and deliver proven physical and temperature protection for onboard catering.

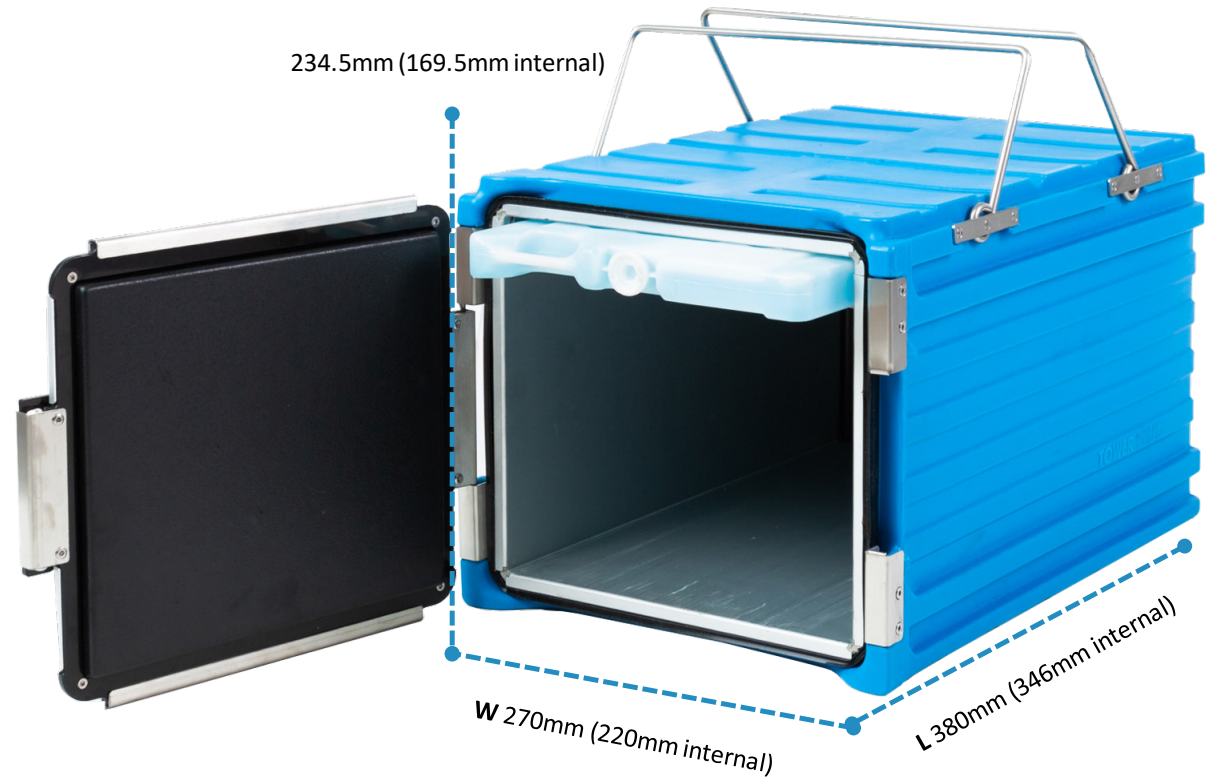
A simplified supply chain using our thermal insulated food containers offers both an environmental and cost-effective catering solution. Compatible with ATLAS catering equipment it removes the need to use dry ice providing a safer catering operation, whilst providing temperature compliance and maintaining food safety requirements.

The longevity of Tower's Temperature-controlled Catering Insulated Boxes enables you to provide return catering opportunities and multiple leg flights with a single catering uplift.



Tower – Technical Specification

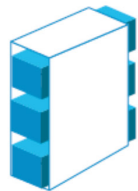
AIB4 Tower Airline Insulated Box



Atlas Standard Box



Atlas Half Cart



Atlas Full Cart



Aircraft Equipment Compatibility



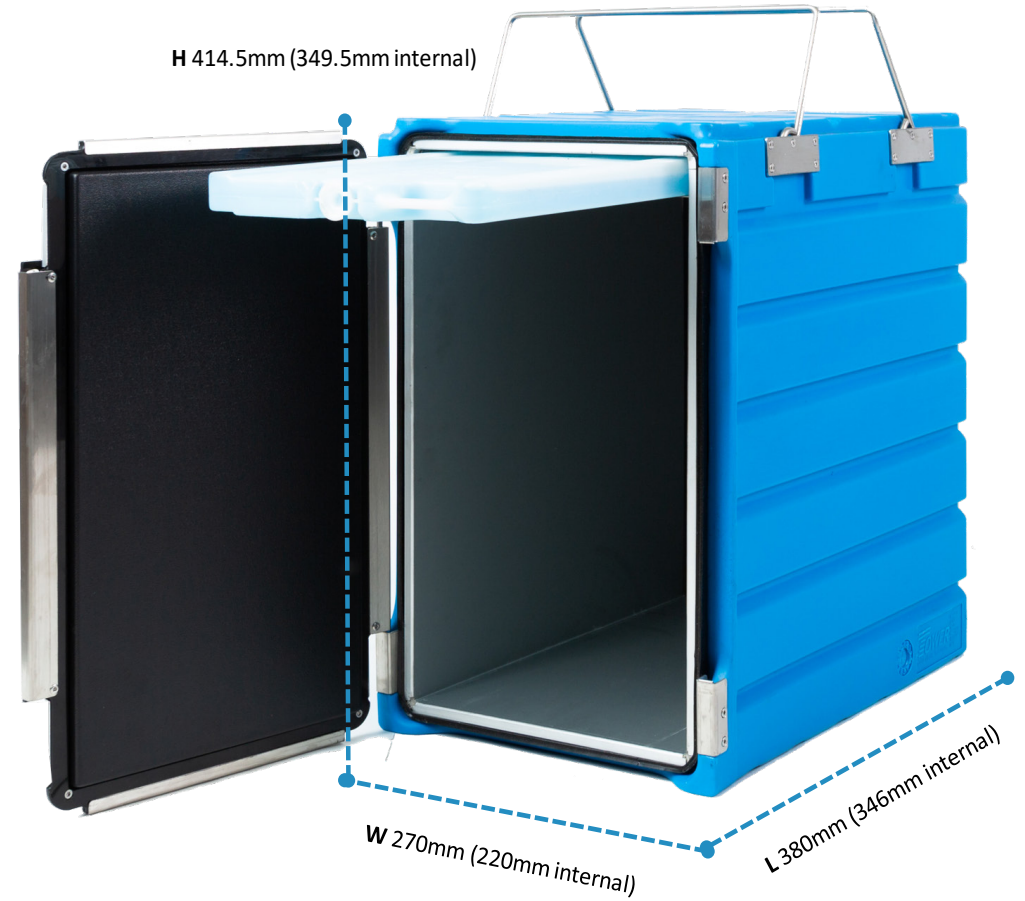
System Tare



Payload Volume

Tower – Technical Specification

AIB7 Tower Airline Insulated Box



Atlas Standard Box



Atlas Half Cart



Atlas Full Cart



Aircraft Equipment Compatibility



System Tare



Payload Volume

Sustainability - A sustainable cold storage solution

Ideal for storing perishable catering within safe temperatures, the AIB cooling solution also helps you reduce your environmental, social and carbon footprint impact.

Reduce Food Waste: by maintaining the temperature and quality of perishable goods 24 hours the AIB can help reduce food waste during transportation by avoiding food discard due to temperature excursion or damage.

Energy Efficiency: a cold storage solution designed to be energy-efficient, using top-quality VIP materials that provide good insulation and removes the need for the external power or dry-ice to maintain the temperature, therefore reducing your transportation carbon footprint.

Reusability: The AIB are designed for multiple uses, reducing the need for single-use packaging and contributing to a circular economy and significantly reducing waste.

Recyclability: The AIB are made from materials that are recyclable, contributing to a closed-loop system.

