10FT REFRIGERATED SHIPPING CONTAINER – REEFER FOR SALE

REFRIGERATED CONTAINERS FOR SALE

CX-CID-3BED68 · SKU 13d7dc096493 · New · Nov 16, 2026



OVERVIEW

A refrigerated container pairs an insulated steel shell with integrated refrigeration machinery mounted in the nose. Walls and ceiling carry thick foam insulation sandwiched between a corten exterior and a food-grade stainless steel interior skin. The floor is extruded aluminum T-rail, designed so cold air returns beneath the cargo. Machinery from major reefer manufacturers runs on three-phase power, with single-phase options available on some units, and holds setpoints well below zero Fahrenheit.

For processors and growers, the 10ft Refrigerated Shipping Container – Reefer for Sale extends the cold chain to the field edge, holding product at temperature until trucks arrive instead of racing the clock to a distant cooler.

PRODUCT GALLERY


FIG. 1



FIG. 2

PRIMARY USES

- Walk-in freezer capacity during peak season
- Meat processing and game storage
- Cold storage overflow for restaurants and commissaries
- Farm-gate chilling for produce, dairy and eggs
- Backup cold chain during walk-in repairs or remodels
- Floral and nursery cold holding

KEY FEATURES

- Three-phase power connection, single-phase options on select units
- Fresh-air vent for produce loads that breathe
- Drain ports for washdown cleaning
- Operable as insulated dry storage with the machinery off
- Digital controller with temperature display and logging on most machines
- Interior measurements close to a dry 10ft unit despite insulation
- Setpoint control typically from about -20F to +70F on running units

BENEFITS

- A new reefer costs a fraction of new walk-in construction
- Tight door seals hold temperature through busy load cycles
- Heavy insulation keeps compressor run time and power draw reasonable
- Food-safe stainless steel interior that washes down fast
- Holds set temperatures from deep freeze to cool storage
- Relocatable cold storage that follows your season or contract

INDUSTRIES SERVED

- Food service
- Agriculture
- Meat processing
- Floral
- Catering and events
- Pharmaceutical
- Grocery and distribution
- Beverage

SPECIFICATIONS AT A GLANCE

CONTAINER ID	CX-CID-3BED68
SKU	13d7dc096493
CATEGORY	Refrigerated Containers for sale
CONDITION	New
CONTAINER TYPE	Refrigerated Shipping Container
CONTAINER STYLE	Reefer
SIZE	10ft
MATERIAL	Corten Steel
CLADDING	Stainless Steel
MACHINERY TYPE	Thermo King Magnum Plus

Full specifications and a dimensional drawing are on this unit's Specification Sheet, available on the product page.

SITE PREPARATION CHECKLIST

- Orient the pad so the refrigeration nose faces your power source
- Have an electrician run the correct power to the machinery end before delivery
- Plan a path for condensate drainage away from the base
- Pour or compact a level base; door seals and condensate drainage depend on a true floor
- Leave 2-3 ft of clearance around the machinery for airflow and service
- Confirm the approach supports a heavier-than-normal container load

DELIVERY NOTES

- Truck access of about 12 ft wide; reefers ship on standard container trucks
- At least 14 ft of overhead clearance along the approach
- Tilt-bed placement needs a straight, firm run roughly twice the unit length
- Someone must be on site to direct which way the machinery end faces and to sign

DOCUMENT CONTROL

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