20FT DOMESTIC REFRIGERATED CONTAINERS – REEFERS

REFRIGERATED CONTAINERS FOR SALE

CX-CID-4FD2FB · SKU f3507289cfdc · Nov 16, 2026



OVERVIEW

The 20Ft Domestic Refrigerated Containers – Reefers is built for the cold chain: an insulated box within a corten steel frame, stainless lining inside, and a self-contained refrigeration unit at one end. Door gaskets are deeper and softer than on dry containers so the seal survives constant opening. A quality-checked machine is run and verified at the depot before dispatch, and the hour meter and service history tell an honest story we share with you. Even retired machines make exceptional insulated storage.

For processors and growers, the 20Ft Domestic Refrigerated Containers – Reefers 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





PRIMARY USES

- Cold storage overflow for restaurants and commissaries
- Brewery and beverage conditioning space
- Farm-gate chilling for produce, dairy and eggs
- Meat processing and game storage
- Insulated (non-running) dry storage where temperature swings must stay small
- Walk-in freezer capacity during peak season

KEY FEATURES

- Fresh-air vent for produce loads that breathe
- Insulated doors with deep gasket seals
- Setpoint control typically from about -20F to +70F on running units
- Drain ports for washdown cleaning
- Aluminum T-rail floor for airflow under cargo
- Interior measurements close to a dry 20ft unit despite insulation
- Digital controller with temperature display and logging on most machines

BENEFITS

- A quality-checked reefer costs a fraction of new walk-in construction
- Aluminum T-rail floor moves chilled air under the load
- Arrives as a complete cold room, no build-out required
- Far quicker to deploy than building a walk-in
- Holds set temperatures from deep freeze to cool storage
- Tight door seals hold temperature through busy load cycles

INDUSTRIES SERVED

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

SPECIFICATIONS AT A GLANCE

CONTAINER ID	CX-CID-4FD2FB
SKU	f3507289cfdc
CATEGORY	Refrigerated Containers for sale
EXTERIOR DIMENSIONS (NOMINAL)	20'0" × 8'0" × 8'6"
FLOOR AREA (NOMINAL)	160 sq ft
PRICE	$4,500.00
AVAILABILITY	In stock - ready to ship

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

SITE PREPARATION CHECKLIST

- 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
- Have an electrician run the correct power to the machinery end before delivery
- Confirm the approach supports a heavier-than-normal container load
- Orient the pad so the refrigeration nose faces your power source
- Leave 2-3 ft of clearance around the machinery for airflow and service

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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