

Tower Cold Chain to showcase onboard catering containers at WTCE 2024



Tower Cold Chain to showcase its onboard catering containers in Hamburg

[Tower Cold Chain](#) has announced its plan to unveil its latest advances in onboard catering containers at the [World Travel Catering & Onboard Catering Expo](#) (WTCE) next week from May 28 to 30.

Simplifying the temperature-controlled transportation of perishable food, beverages and ice, Tower's Advanced Insulated Boxes (AIB4 & AIB7) are capable of maintaining fresh and frozen temperatures at 5°C and below 0°C for up to 24 hours. AIB eliminates the need for dry ice, electricity and human intervention during transit, using a combination of VIP insulating materials and phase change materials (PCMs) to ensure consistent temperature maintenance throughout the journey. A single trolley can hold consumables that need to be kept at two different temperatures.

Tower has also introduced oven racks, trays and basket drawers as inserts for the AIBs. These additions are designed to optimize space inside the unit, which fits into standard Atlas airline/rail catering trolleys and carts. Tower also has a new safety stopper system in place for the secure transportation of oven trays during handling and transit.

Visitors to WTCE can see the AIBs capabilities in frozen food through Tower's partnership with premium ice cream manufacturer, [SMiZE](#). Tower uses the AIB's capabilities to maintain frozen temperatures for over 24 hours, allowing airlines and rail operators to serve frozen produce like ice cream, ice cubes and frozen meals on return flights or long train routes without restocking.

"Now used by more than sixty airline, rail and catering companies worldwide, our AIB catering boxes have been in service and successfully improving passenger experience and satisfaction since 2015," said Niall Balfour, Chief Executive Officer, at Tower Cold Chain.

"The necessity to store perishable food and beverages at lower temperatures becomes increasingly important in onboard catering," added Balfour. "With our latest innovations, Tower's AIB range remains at the forefront, enabling airlines and trainlines to transport sandwiches, salads, ice cream, frozen meals, ice cubes and drinks at refrigerated and sub-zero temperatures in food-grade or FDA 'known safe' units."

WTCE attendees can find Tower Cold Chain at booth 1C65 for live demonstrations and to see displays of the newest features to the AIB4 and AIB7.