



# THERMAL TECHnologies

INCORPORATED

THE INDUSTRY LEADER IN RIPENING ROOM SOLUTIONS, SERVICE AND SUPPORT



## New Product Alert:

# PalletPro™

## Single-Pallet Fruit Conditioner for the Retail Backroom

*Despite billions spent on stem-to-store quality assurance programs, bananas and other fruit often sustain the most damage in the last 60 feet of the supply chain...and you pay the price!*

Just a short stint in a hostile back room environment can decrease the shelf life of a pallet by a day or more, even when processed in a pressurized ripening room. It can lead to increased scarring, reduced weight and have a profound impact on quality and color ...cutting sales, building waste and gobbling up profits at an alarming rate.

**PalletPro** puts an end to this costly problem once and for all, steadfastly protecting the quality and appearance of your fruit from the moment it arrives at the store until placed out on display.

**PalletPro** is a single-pallet fruit conditioner built specifically for the retail back room. Modular and self-contained, it comes complete with its own evaporator and temperature control system.

It's a protective chamber that maintains fruit quality and appearance with unparalleled efficiency, keeping pulp temperatures uniform while minimizing handling.

**Say goodbye to uncapping,  
cross-stacking and sorting costs;  
say hello to increased sales and profit  
at every store location!**



With **PalletPro**, fruit stays palletized - there's no uncapping, cross-stacking, or sorting- and individual boxes can be pulled at any time for display. This reduces or eliminates back room handling damage and provides significant savings in time and labor.

**PalletPro** works with bananas, tomatoes, even avocados. Your fruit will look better and last longer, with less shrink and less damage, providing a big increase in sales and profit at every store location.

**For more information call  
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or visit us online at:  
[www.thermaltechnologies.com](http://www.thermaltechnologies.com)**

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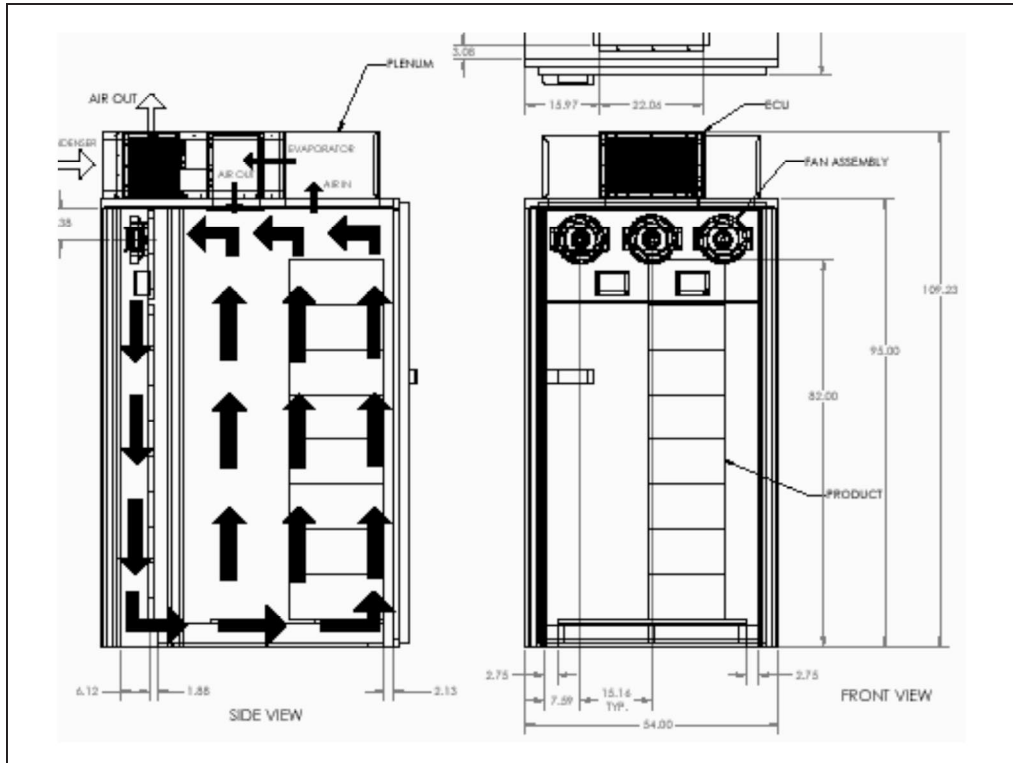
# PalletPro™

Single-Pallet Fruit Conditioner  
for the Retail Backroom

- Eliminates Handling Damage
- Improves Shelf Life and Appearance
- Reduces Shrink
- Saves Time and Labor
- Increases Sales and Profit

Only 54" wide x 65" deep x 110" tall, *PalletPro* is a patented system that uses the same temperature control technology as Thermal Tech's revolutionary *TarpLess*® Ripening Room Design.

*PalletPro* comes complete with it's own evaporator and is easy to assemble. No special wiring or condensation drain is required. *PalletPro* uses standard 220v power and pays for itself in just twelve months or less.



- Patented Design
- Protects and Maintains Fruit Quality & Appearance
- Full 48 Box Pallet Capacity
- Adjustable Temperature Controls
- Comes Complete, Easy-To-Assemble
- ROI In 1 Year Or Less