

Criteria for Using Catch Cool

Answer the following questions: the total number of rounded numbers are indexes where you should see the hours on the horizontal line. And where it has crossed is the gram numbers of CATCH COOL needed for your purposes.
*The numbers give on this table are approximate.

Which season do you use it?	How cool would you like to keep the item?	What is temperature of the item before packing?	What is thickness of the package?
① Winter	① 10°C~20°C	① สิ้นค้าแช่แข็ง	① > 20 mm
② Spring/Autumn	② 5°C~10°C	② 0°C~10°C	② 5 mm~20 mm
③ Summer	③ 0°C~5°C	③ 10°C~20°C	③ < 5 mm or carton box

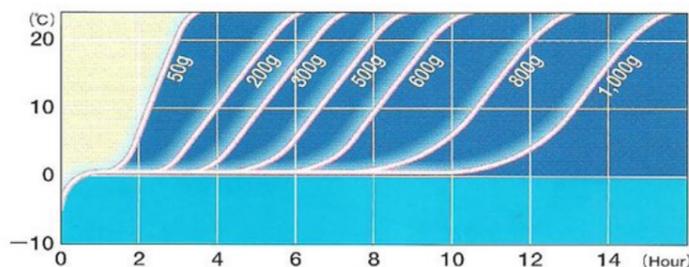
Ex. Summer ③ + 5°C~10°C ② + Frosen ① + 5 mm~20 mm ② = 8

Your Index (the total number) is 8, therefore in case of 20 cooled hours the grams needed for your aims. 800 g

Cooled Time Index	~8 hr.	~16 hr.	~24 hr.
4	100 g	200 g	300 g
5	150 g	250 g	400 g
6	200 g	300 g	500 g
7	250 g	400 g	650 g
8	300 g	500 g	800 g
9	400 g	650 g	1 kg
10	500 g	800 g	1.5 kg
11	650 g	1 kg	2 kg
12	800 g	1.5 kg	2.5 kg

Coolant Capacity Holding Features

(Under the condition of atmospheric temperature at 30°C and being exposed to the air)



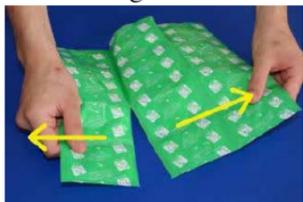
- The coolant materials are in a chamber with a temperature of 30°C, with a sensor attached on the surface.
- The coolant materials were frozen for 12 hours at an ordinary refrigerator.
- The above is only an example and should not be regarded as the "guarantee value"
- The required hour for the cryogenic temperature holding is different depending on air temperature, the initial temperatures, size of sachets etc.
- The coolant materials were kept in a cooler box with a temperature about 18°C, and freezing duration increased in 2.5~3 times.
- For your valuable needs and uses, we would like to recommend you to do your own experiments.

How to use Catch Cool ABS

Immerse in water 5-10 min.



Figure A



Expose 2-3 min

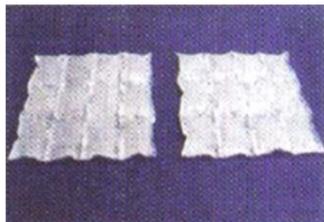
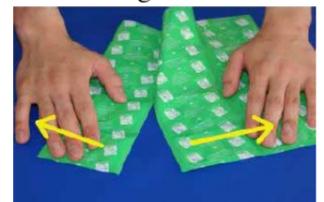


Figure B



Freeze 5-6 hr.



Figure C



Method of freezing Cool-Elements

- Time until completely freezing is different according to the temperature of the refrigerator, the size of Cool-Elements, and the season, etc.
- Please take out Cool-Elements from the box and then put it in the refrigerator, trying to store them in a flat shape. Though it depends on the size, Cool-Elements will usually freeze completely in about 12~24 hours.
- In case of Freezing the Cool-Elements inside the box, please freeze them at least for ten days or more with the refrigerator. If it is necessary, open the holes located on the side of box just pushing lines for improving ventilation.

Precautions

- If stored in unfrozen conditions, please store at a cool and dark place, without direct exposure to sunlight.
- It does not contain any harmful substances, but please do not eat it.
- Catch Cool is manufactured under strict guidelines and methods. However, in case of any leakage, wash it.

T.R.Y. COOL FRESH COOLANT MATERIALS General Catalogue

CATCH COOL

Manufacturer and Distributor in Thailand Contact:
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<http://www.trycoolfresh.com>
TRY COMPANY JAPAN <http://www.trycompany.co.jp>



“Catch Cool” The Functional Essences Are!!

- Perfect for maintaining freshness at cryogenic temperature.
- We provide various sizes depending on your needs
- Low cost, recyclable-Most economical for your operations
- Very hygienic all products
- Products have certification
- The incineration does not release any toxic substances.

Suitable for All Cooling Processes

Beverages

- * Wine and Alcoholic beverages
- * Fruit Juice



Bakery, Ice-cream & Dairy Products

- * Cake and Ice-cream
- * Cheese, Milk, Butter and Coconut milk



Medical & Pharmaceutical Items

- * Refrigerating medical products
- * Transports of medical products
- * Maintenance and distribution of testing reagents



Vegetable, Flower & Fruits

- * Vegetable, Flower and Fruits



Delivery Services

- * Fresh fish meat “sashimi” and salad
- * Sushi fish meat cases
- * Compact refrigerator



Leisure & Sport

- * Cooler box (picnicking and camping)
- * Icing (after sports, injuries)



Meat & Oceanic Products

- * Transport of fresh and frozen
- * Freshness maintenance of products



Others

- * Chilled foodstuff (shumai, gyoza etc.)
- * Boxed lunches & Party dishes delivery



Catch Cool Products

Various temperatures for maintenances such as 0°C –11°C and –21°C

Product	Product Name	Wt. (g)	Size (mm)	Qt. (Pcs/box)	
 (0 °C) Keep Cool at 2-8 °C	TH-20P	20	50 × 80	700	
	TH-30	30	70 × 90	500	
	TH-40	40	70 × 100	400	
	TH-50	50	70 × 110	300	
	TH-100	100	90 × 140	150	
	TH-200	200	110 × 160	72	
	TH-300	300	140 × 190	54	
	TH-400	400	140 × 220	40	
	TH-500	500	140 × 220	30	
	TH-800	800	190 × 280	20	
TH-1000	1,000	190 × 280	16		
 (0 °C) Keep Cool at 2-8 °C	TF-30	30	70 × 90	500	
	TF-40	40	70 × 100	400	
	TF-100	100	90 × 140	150	
	TF-200	200	110 × 160	72	
	TF-500	500	140 × 220	30	
 (0 °C) Keep Cool at 2-8 °C	CBH-300	300	100 × 150 × 25	40	
	CBH-600	600	140 × 200 × 25	20	
	CBH-1200	1,200	200 × 280 × 25	10	
 (0 °C) Keep Cool at 2-8 °C	Catch Cool Mat	1,300	342 × 534 × 15	10	
 (0 °C) Keep Cool at 2-8 °C and absorb Water	Catch Cool ABS	1	65 × 95	7,200	
		(absorb water ~30-40)			
 Keep Cool at -11 and -21 °C	(-11 °C)	(-21 °C)			
	MCH-40	MCH-40	40	70 × 100	400
	MCH-200	MCH-200	200	110 × 160	81
 Keep Cool at -11 and -21 °C	(-11 °C)	(-21 °C)			
	MCH-500	MCH-500	500	140 × 220	30
 Keep Cool at -11 and -21 °C	CBM-340	CBL-340	340	100 × 150 × 25	40
	CBM-700	CBL-700	700	140 × 200 × 25	20
	CBM-1400	CBL-1400	1,400	200 × 280 × 25	10



There are many cool maintenance products. Please contact us for any further information.