Schill & freeze service



When it comes to your perishable products, precise temperatures and transit reliability are paramount. Stale milk doesn't sell. Nobody buys thawed pizza. Overripe or damaged fruit and vegetables head to a recycle bin, not the supermarket register.

Our cold chain ensures consistent, damage-free delivery of food, beverages, medical supplies, flowers and plants, and other temperature-sensitive products.

To learn more about Span Alaska, the services we provide, and our service center locations, please visit us at **spanalaska.com**.

- Late cutoffs at our Auburn Service Center minimize handling and transit time
- Expedited loading into pre-chilled, food-grade ocean containers under constant power
- Proper loading practices ensure a free flow of air to maintain appropriate temperature consistently throughout the entire unit
- Direct, non-stop ocean sailings twice a week from Tacoma to Anchorage, and weekly to Kodiak
- Containers are monitored onboard and prioritized for expedited vessel discharge
- Door delivery in Anchorage, throughout Southcentral Alaska, and in Kodiak





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We know the last mile is the most critical one. That's why we offer a variety of delivery modes to meet your customer or retailer needs:

- Will-call pickup using your own transport from our local Service Center
- Using a 40-foot temperature-controlled container (loading dock required)
- Using one of Span Alaska's new 26-foot delivery trucks with dual temperature capability

Span Alaska moves more LCL/LTL shipments to Alaska than any other carrier, and now we are applying our experience and expertise to move Chill and Freeze.

Maintaining quality and freshness is critical. Span Alaska Chill and Freeze service delivers!

Please contact us for a rate quote: rate@spanalaska.com.

Visit us at www.spanalaska.com.



Fast, dependable, seamless Chill and Freeze service to Southcentral Alaska and Kodiak.





