

Complete Raw Vegetable Storage Systems & Service



Onion Refrigeration Systems

Features and Benefits

Quality Construction	Custom built for onion growers with quality and performance in mind
	Full brushed aluminum cabinet with louvered brackets and supports
	Robust electrical components such as Square D contactors for increased life expectancy
	Patented floating tube coil designed to eliminate tube sheet leaks
Energy Savings	Energy tests on similar models show up to 32% reduction in power consumption over conventional designs
	Full floating head design allows head pressure control via computerized controls
Run Time	Defrost on demand with computer controls allows the minimum amount of defrosts
	Reverse cycle defrosts (approx. 8 minutes) are considerably quicker than a typical hot gas system (approx. 25 minutes)
Humidity Control	Refrigeration systems are balanced to pull water and temperature from the pile
	Available stepped TD system for aggressive humidity control
Computerized Controls	Factory installed
	Multiple safety features including crankcase heater protection, compressor protection and rotation, and flexible alarms
	On site displays and remote access via the telephone or ethernet connections for simplified and accurate troubleshooting