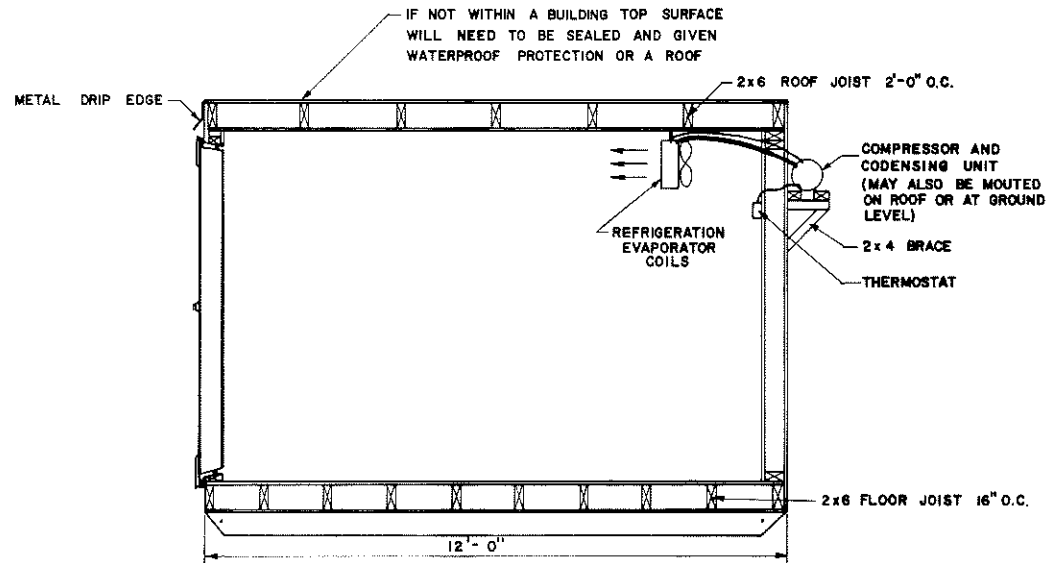


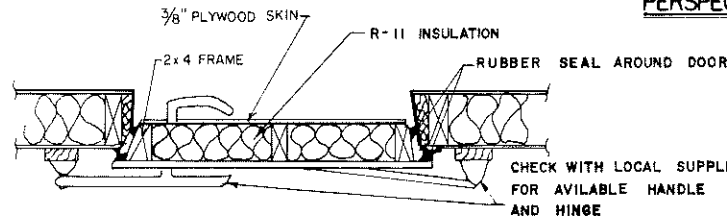
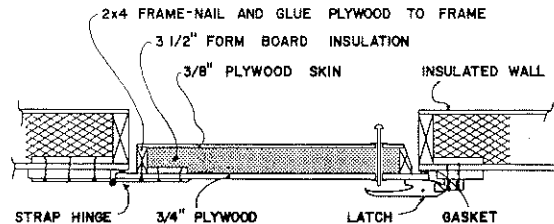
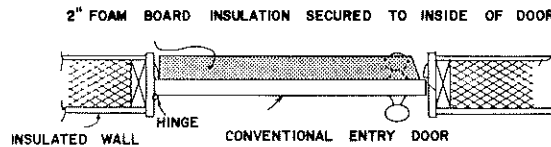
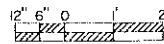
**SECTION/SHELF DETAIL**



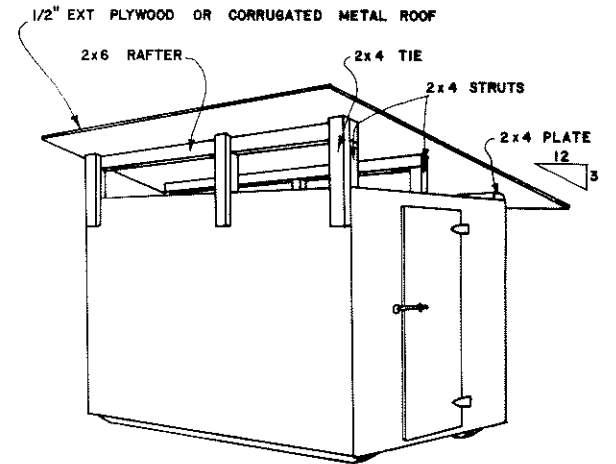
**SIDE VIEW**

**NOTES:**

- REFRIGERATION: MANY VEGETABLES ARE BEST STORED AT 32°F, SOME AT 45°F AND OTHERS, LIKE TOMATOES, CLOSER TO 55°F. USUALLY A COMPROMISE IS MADE - ACCEPTING SOMEWHAT SHORTER SHELF LIFE FOR A LESS COSTLY WARMER TEMPERATURE. WITH BOX TEMPERATURES BELOW 40° - 45°F (DEPENDING ON EQUIPMENT CHOICES), DEFROSTING IS NEEDED FOR COILS. TO AVOID FREEZING OF COILS, OPERATE ABOVE THIS RANGE. CONTINUOUS OPERATION OF THE COOLING COIL BLOWER WILL REDUCE THE CHANCES OF FROST BUILD-UP AND IMPROVE AIR CIRCULATION.  
  
ASSUMING A TEMPERATURE DIFFERENCE OF 50°F BETWEEN INSIDE AND OUTSIDE AIR AND USING 4000 BTU/HR FOR THE HEAT LOAD DUE TO CONDUCTION THROUGH SURFACES AND AIR EXCHANGE, A 3/4 HP UNIT (ABOUT 9000 BTU/HR) SHOULD COOL 1/4 TON IN 5 HOURS. A 1 HP UNIT SHOULD COOL 1/2 TON IN 5 HOURS. MORE VEGETABLES COULD BE COOLED WITH LESS THAN A 50°F TEMPERATURE DIFFERENCE OR IF VEGETABLES WERE BROUGHT IN AT A TEMPERATURE LESS THAN THAT OF THE HOT PART OF THE DAY.
- FRESH AIR: GOOD SANITATION AND MANAGEMENT REDUCES THE NEED FOR FRESH AIR. ORDINARILY THE DOOR WILL BE OPENED OFTEN ENOUGH TO SUPPLY FRESH AIR. IF NOT, A SMALL 60 CFM FAN COULD BE INSTALLED NEAR THE CEILING IN ONE END TO BLOW AIR INTO THE BOX, WITH ANOTHER SIMILARLY SIZED OPENING AT THE OTHER END TO RELEASE THE AIR. A FLAP SHOULD BE INSTALLED TO CLOSE BOTH OPENINGS WHEN THE FAN IS OFF. OPENINGS SHOULD BE COVERED WITH SCREEN. KNOWLEDGE OF PRODUCE NEEDS IS IMPORTANT, I.E. TOMATOES EMIT ETHYLENE TO WHICH SOME OTHER PRODUCTS ARE SENSITIVE. FRESH AIR DILUTES THE ETHYLENE.
- SHELVING: PERFORATED OR EXPANDED METAL TREATED TO PREVENT RUST WOULD INSURE BETTER AIR CIRCULATION. METAL POSTS AND SHELF SUPPORTS WOULD BE A FURTHER IMPROVEMENT. NOTE 20\"/>



**ALTERNATIVE DOOR DETAILS**  
(NOT TO SCALE)



**PERSPECTIVE WITH OPTIONAL SHED (NOT TO SCALE)**

CHECK WITH LOCAL SUPPLIER FOR AVAILABLE HANDLE AND HINGE

PROVIDE INSIDE LATCH RELEASE TO ASSURE SAFE OPERATION

COOPERATIVE EXTENSION SERVICE AGRICULTURE AND HOME ECONOMICS			
AND UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING			
<b>FARM MARKET WALK-IN REFRIGERATOR</b>			
USDA '86	6380	SHEET   OF	