SECTION/SHELF DETAIL

NOTES:

1. **REFRIGERATION:** Many vegetables are best stored at 32°F, some at 45°F and others, like tomatoes, closer to 25°F. Usually a compromise is made—accepting separate shelf life for a less costly warmer temperature, with box temperatures near 45°F (depending on equipment control). Depreciating is needed for coils. To avoid freezing or cooling, operators above this range. Continuous operation of the cooling coil blower will reduce the chances of frost build-up and improve air circulation.

2. **FREEZE AIR:** Good sanitation and management reduces the need for freeze air, otherwise the room 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 screens, knowledge of produce needs is important. If tomatoes exist, storing to meet some other products are sensitive. Fresh air utilizes the ethylene.

3. **SHELVING:** Perforated or expanded metal shelves to prevent rot would encourage better air circulation. Metal doors and shelf supports are a further improvement. Note 7/8" stonewall may be too narrow for some operators. Preservative treated shelf supports and shelving would lengthen life but be sure that the preservative is approved for this use.

4. **INSULATION:** To minimize surface heat exchange use R-4 insulation with 2x4 studs, 24" O.C. But many operators prefer the extra 2" of interior width that 2x6 studs provide. Apply a 2x6 strip or sheet metal to face when opening door.

5. **LAMPS:** Lamps should be installed but used sparingly to reduce heat gain.