

## POINTS TO INCLUDE ON FLYER

- 24/7 Rapid Response
- Nationwide Service Area
- Unparalleled Customer Service
- Over 25 years of experience in HVAC and power
- Customization of equipment to meet individual customer needs
- Delivery & installation of all equipment
- Extensive fleet inventory
- Trailers up to 48' long

## HYDRO - COOLING

- Hydro-cooling is the process or technique of arresting the ripening of fruits and vegetables after harvesting by immersion of ice or cold water.
- Fruits and vegetables can be cooled rapidly by bringing them in contact with cold moving water.

## PRODUCT BENEFITS

- Hydro-cooling does not remove water from the product and can even revive slightly wilted produce.
- Hydro-cooling Increases shelf life through temperature control of fresh produce & helps with flavor retention.
- Hydro-cooling helps ensure product quality retention: temperature and humidity control in post harvest help prevent tissue damage and promote shelf life.
- Hydro-cooling controls field temperatures, which prevents extreme product weight loss caused by dehydration.
- Hydro-cooling is one of the fastest pre-cooling methods: when temperature rises, respiration and heat generation also increase, which decreases shelf time.
- Hydro-cooling allows fruit to be showered with water to avoid "channeling" (water pouring through larger openings where there is less resistance

## PORTABLE AIR AND POWER EQUIPMENT BENEFITS

\*Hydro-cooling equipment is 15x faster than air, allowing for increased production and labor savings.

\*Hydro-cooling equipment is 30% more efficient than air, resulting in power consumption savings.

\*Hydro-cooling equipment- our systems are more flexible and can be designed and installed on large and small scales.

\*Hydro-cooling equipment: Can be used with various packaging options.