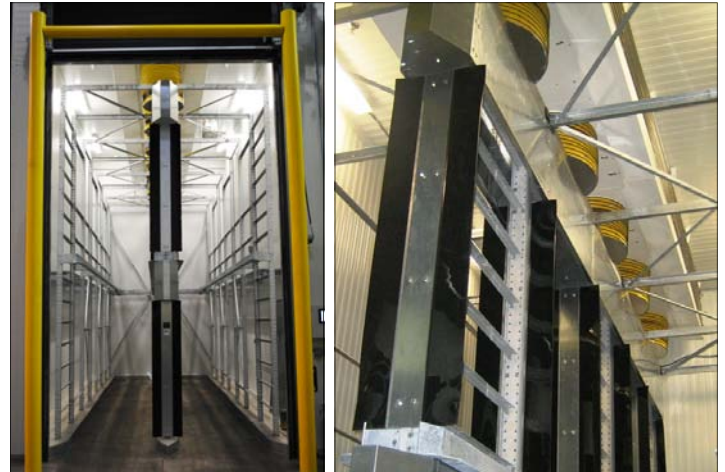


Rapid Cool Rooms

Rapid Cooling of Fruits and Vegetables after harvest is critical to maintaining superior Product Quality. The Rapid removal of field heat dramatically slows the respiration process and provides produce with a longer shelf life and reduced product losses while maximizing profits. State-of-the-Art Rapid Cool Rooms by **Dade Service Corporation** are provided with the following features and specifications:

- **NEW REVERSING AIR FLOW DESIGN** offers faster cooling with less energy consumption and with reduced chill concerns.
- **PATENTED PRESSURIZING SYSTEMS** utilize air pressure differentials for optimum Rapid Cooling. Reduced cooling times allows for more room turns per day, for faster Returns on Investment.
- **PRODUCT SPECIFIC DESIGNS** for various fruits and vegetables ensure the quickest cooling times possible. Room sizes are available from 1 pallet to 200 pallets.
- **OPTIMIZED SOLUTIONS** - We can provide both tarped and tarp-free Rapid Cool Rooms. Rooms are also available in 1-tier, 2-tier, and 3-tier configurations to save floor space.
- **COMBINATION RIPENING AND RAPID COOL ROOMS** are available for use as Ripening Rooms or Rapid Cool Rooms.
- **ENERGY EFFICIENT** - Technologically superior design with premium efficiency motors ensures the lowest operating cost.
- **TOTAL CONTROL** over the cooling process is achieved with *DASERCO Brand* Rapid Cool Control Systems.
- **ENVIROMENTALLY FRIENDLY** refrigerants are employed in all of our Rapid Cool systems.
- **PROVEN RESULTS** - The product in each room is cooled uniformly to the required temperatures within the specified times.

We invite you to contact **Dade Service** for your next Ripening Room or Produce Cooling Project.



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CONSTRUCTION SERVICES

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