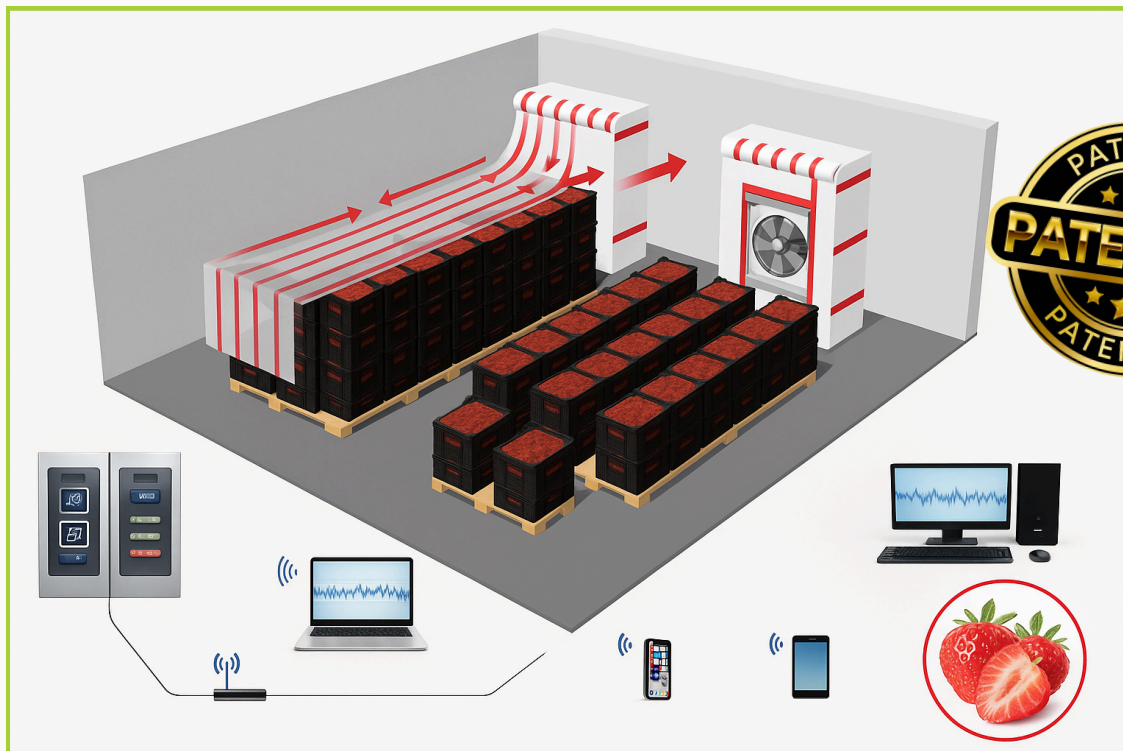


What is

# DYNAMIC PRE-COOLING

Dynamic Precooling is a pre-cooling method based on continuous monitoring and adjustment of multiple parameters, including temperature, air velocity, airflow volume, and the concentration of ethylene ( $C_2H_4$ ) and carbon dioxide ( $CO_2$ ) gases.





What is

# DYNAMIC PRE-COOLING

Specialized instruments monitor the levels of ethylene ( $C_2H_4$ ) and carbon dioxide ( $CO_2$ ) inside the chamber.

A predefined set of automated actions maintains the ideal ripening conditions throughout the entire space, ensuring uniform results across all products.

PRODUCT	DURATION (hours)	m/sec	°C	RH(%)
KIWI	12	9	4°	85
STRAWBERRIES	4	1	2°	92
GRAPES	6	8	0.5°	88
PEACHES	6	6	1°	90
PERSIMMON	4	8	0.5°	88
POMEGRANATE	24	10	6°	80

