

COPELAND SEMI-HERMETIC CONDENSING UNIT

# Energy-efficient pre-cooling solutions for farm produce

*Partnering with India's leading cooperatives to support exports of agricultural produce.*

## Project background

A 27,000 strong member, grape growers association based in Western India. It has approximately 80,000 hectares of land under cultivation, catering to global markets.

## Project requirement

- Room needs to be maintained at 2-4°C
- Pre-cooling of grapes critical for prolonging its shelf life to 90 days

## Best practices

- Pre-cooling essential to minimize water loss, avoid decay & reduce metabolic activities of the fruits
- Grape temperature needs to be brought down to 4° within 4-6 hours of harvesting
- Temperature maintained at 0-4°C, 90% RH

## Copeland solution

Specially designed semi-hermetic condensing unit with higher airflow and capacity for faster pull down of produce.



*System designed to rapidly remove field heat from freshly harvested produce, to prepare the cargo for its successful cold chain journey*

To learn more, visit [copeland.com](https://www.copeland.com)

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