

# COLD STORAGE SIZING

## DETERMINE THE OZONE LEVEL FOR COMMERCIAL COLD STORAGE

Cut fruits and vegetables produce ethylene gas as they age which, if allowed to accumulate, further accelerates the aging process. The use of ozone in refrigerated spaces destroys ethylene gas without producing any harmful side effects.

### Potato & Onion Storage: (high organic loading)

30g ~ 2500 to 3000 tons (50,000 cwt to 60,000 cwt)

60g ~ 5000 to 10,000 tons (100,000 cwt to 120,000 cwt)

### Fruit/vegetables cubic feet of storage: (low organic loading)

1 gram/hr ~ 8000 cubic feet of storage

30g/hr ~ up to 300,000 cubic feet of storage

60g/hr ~ 300,000 to 600,000 cubic feet of storage

### Examples:

Example 1: A business utilizing a two room storage application for fruits & vegetable. The facility is 200' x 100' x 20' high. The total cubic feet for each room is 200,000. This facility requires a 60g/hr ozone system.

### Example 2

A business has a one room storage application. The room holds between 1500 cwt and 1800 cwt of potatoes. A 30g/hr ozone system is needed.

### Example 3

A storage facility has a four room fruit & vegetable storage application. Each room is 50' x 50' x 25'. Total cubic feet = 187,500. A single ozone system generating 30g/hr will supply ozone to these four rooms.



Ozone Water Systems provides complete worldwide service and integrated custom designs for all disinfection and advanced oxidation processes up to 5000 lbs. per day. Here are just a few markets that utilize our industry leading ozone systems:



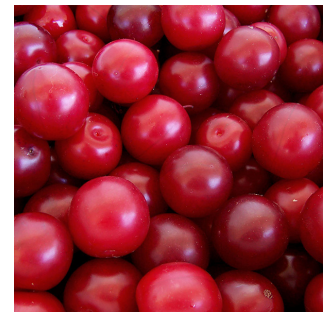
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Cold Storage

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