



**Jet-Ready
Precoolers**

**Preserving
Freshness**

What can faster and more-powerful Precoolers do for your business?

- Faster Precooling = Less Water Loss Prior to Fully-Cooled = More Net Weight to Pack-Out and Sell + Longer Shelf Life + Less Claims and Credits
- Faster Precooling = More Throughput per Day + Less Labor Cost + Less Electrical Cost.
- Qualify as Section 179 Equipment! Deduct from your taxes up to 30% or more of the total cost in the 1st year! [Section 179 explained \(link.\)](#) Ask your tax advisor!
- 1/2% to 1% more product to sell due to the quick and efficient cooling process
- Jet-Ready™ Precoolers work well with cartons, macro bins, RPCs, and lugs.



Would you like a better understanding about the benefits of precooling?

- Click on the video to hear from UC- Davis' Jim Thompson

The image is a composite graphic. On the left, a 3D diagram shows a stack of produce with arrows indicating airflow. A yellow arrow labeled 'air supply area' points to the top of the stack. A blue box labeled 'Airflow' is positioned above the stack. In the center, the cover of a book titled 'Commercial Cooling of Fruits, Vegetables, and Flowers' is displayed. To the right of the book, text identifies the author as Jim Thompson, from the Department of Biological & Agricultural Engineering at UC Davis. Below the book cover is a small video inset showing a man, presumably Jim Thompson, speaking. The top right corner of the composite image contains the text 'UC Davis Postharvest Technology - Fresh cut Products Workshop'.

Airflow

air supply area

Commercial Cooling of Fruits, Vegetables, and Flowers

UC Davis Postharvest Technology - Fresh cut Products Workshop

Temperature Management: Cooling & Storage

Jim Thompson

Dept. of Biological & Agricultural Engineering UC Davis

What Can We Cool?

- Apples, Apricots, Artichokes, Avocados, Bananas, Basil, Bell Peppers, Blackberries, Blueberries, Green Beans, Bagged Salad, Broccoli, Brussels Sprouts, Cabbage, Cantaloupe, Cauliflower, Celery, Cherries, Chiles, Club Pack bags, Cucumbers, Fresh-Cut trays, Grapes, Honeydew, Hops, Hot peppers, Kale, Kiwi, Leafy Greens (in bags too), Lettuce, Lychee, Mango, Nectarines, Okra, Onions (drying), Peaches, Pears, Pineapple, Plantain, Plums, Rambutan, Raspberries, Spinach, Summer Squash, Strawberries, Sweet Corns, Tomatoes, Watermelon, all Cut Floral and Root Stock, Marijuana, and more.
- We also speed-thaw frozen guacamole, tempered meat for chipping, etc.
- Note: Contact us for special options to operate below -10°C / +14 °F.



What are Jet-Ready Precoolers?

- Our Jet-Ready™ has two to three times the airflow of a typical farm-built unit, and also of many built-in plenum wall systems, empowering you to precool twice as fast!
- The Jet-Ready™ Precooler is a forced air cooling tunnel, preassembled, fully-wired, tested, and ready-to-use. It includes powerful, energy-efficient special-design fans, foam pads and tarp, and all electrical controls, mounted on a Carboline-coated heavy-duty structural steel frame. (The tarp is field-attached with 3 spring clips.) Also, because we use a soft-start, there isn't any inrush current nor start-up lock-rotor amps, which is great for your electrical system and meter.
- View our brochure-
<http://www.pre-coolers.net/documents/Brochure-JetReady-1505.pdf>



Jet Ready PreCoolers' Advantages

- Pre-Cool & ReCool™ Your Products in Record time.
- Initial Cooling & Final Cooling or Finishing after Sort & Packaging.
- Relieve Pressure on Legacy Cooling Systems (such as hydrocoolers).
Temporary Swap-In for Maintenance or Repairs.
- Batch process for BQC, BQF, and BQT.
- Jets cost much less than bunker wall systems. Save \$\$\$!
- Qualifies you for Section 179 Tax Benefits and accelerated depreciation as Personal Property!



Jet System

- Each Jet-Ready Precooler produces 35,000 cfm at 1-inch static pressure.
- If you precool ten pallets at a time, that is 3,500 cfm per pallet, and with berries equals 3.5 cfm per pound!
- All rated Nema-4 for wash-down. Soft-start by the VFD
- We even include the pipe supports for the tarp, preinserted so you just plug into power and you start precooling.



See how our Precoolers Work!



Units Power & Energy Consumption

- Our Jet Ready Pre-Coolers run at 460/60/3, each Jet is nameplated at 24 FLA.
- Our units run off a 30 Amp twist and lock adapter
- So if your cost is 10 cents per kwh, it's \$1.88 an hour!
- It truly is a plug in ready to use system.



Ready, Jet, Go!



- Call for Pricing. Phone *1-844-858-4621* Or email Sales@PreCoolers.net.
- We ship worldwide, by land, air, and sea. Proudly manufactured in our country's Cradle of Liberty, at the Philadelphia Navy Yard Business Park.
- All major components are made in the USA, with fabrication and assembly at our own factory by skilled journeymen and apprentices
- Click here to request a quote - <http://www.pre-coolers.net/contact.php>