

SLOWING THE RIPENING OF STORED FRUITS & VEGETABLES

GOAL

- To eliminate the hormone responsible for ripening : the ethylene.

APPLICATIONS

- Any cold room equipped with a cooling system, upstream of the evaporation coils.



Multi-IL Coil Clean

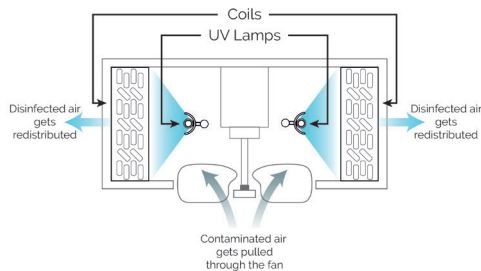
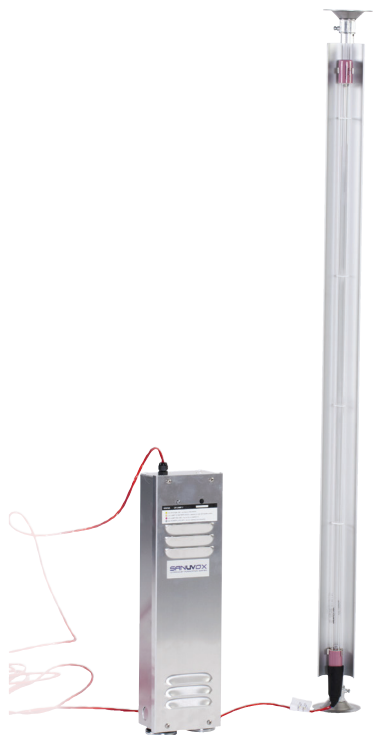
SURFACE DISINFECTION & ETHYLENE PHOTO-OXIDATION UNIT

An optimal dosage of two specific wavelengths calculated with a sizing software allows the Multi-IL Coil Clean to maintain the energy efficiency of the coil, and to eliminate the ethylene that triggers the ripening of fruits and vegetables .

The modules containing the ballasts display LEDs that show the status of the lamps for easy maintenance.

BENEFITS

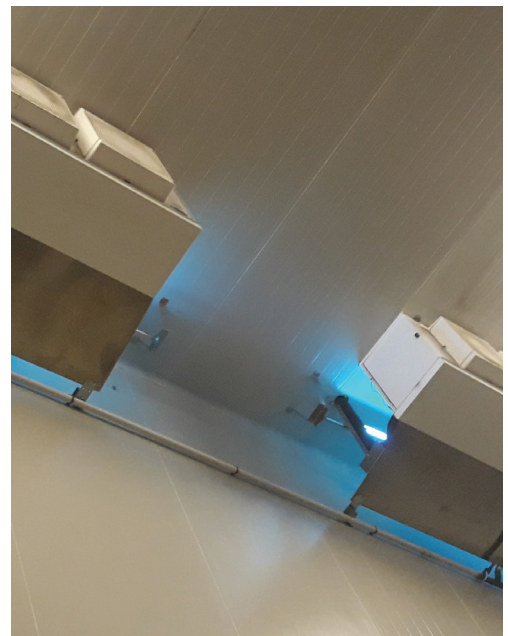
- + Reduces ethylene emissions
- + May increase the life cycle of fruits and vegetables by several days
- + Reduces energy consumption
- + Eliminates mold
- + Eliminates the chemical cleaning of coils



NEED A CUSTOMIZED SYSTEM ?



STERILIZATION AND SIZING CALCULATIONS PROVIDED ON REQUEST.



Lamps Length:
12" to 60"



Installation:
In front of the coils of a refrigeration unit



Bio-Sterilization



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