


Reefer temperature range

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Your Thermo King container refrigeration unit is equipped with automatic fresh air exchange management for simple operations with flexibility to handle a variety of goods and situations. To take full advantage of these powerful options, it's important to understand how the system works, the variables that need to be adjusted, and how these variables affect the operation of the refrigeration unit. AFAM and AFAM+? AFAM, or automatic fresh air management, uses a small engine to regulate the fresh air exchange of a container through the MP3000 controller. AFAM+ adds an Ana-lyzer gas to the unit so that the aerial exchange varies based on CO2 and O2 levels. How do they work? With AFAM, a door adjustment point can be inserted into the controller and the door can be delayed to open after the product is down to determine the temperature. When gas analysis is added, the unit will monitor the levels of CO2 and O2 and will be continuously opened and closed in response to the product's breathing. What are its benefits? The correct application of AFAM or AFAM+ can be equal to faster drag down, reduce dehydration, increase shelf-life, and improve product quality. It is carried out with delays in opening air exchange doors, only using air exchange if needed, and/or reducing product breathing by maintaining high CO2 levels for suitable goods. Get started units equipped with AFAM and AFAM+ come configured to use these options. The following variables must be set in the MP3000 microprocessor in accordance with the product demand: configure the AFAM unit menu - the air exchange units displayed (M3 or CFM) setting the configuration menu with the on/off unit of the switch on and the LCD screen showing the display standard (setpoint): 1. Press the F3 key to enter the main menu. 2. Press F2 KEY to navigate through the main menu until the configuration appears on the LCD screen. 3. Press F4 KEY to access the configuration screen. The Configurations screen appears with the address in the In-Range menu line. 4. Press F3 KEY to scroll to AFAM unit. 5. Press F4 key to set a new value. The password page appears. 6. Enter the password. Press F2 key, A key (password A), F4 key and then EXIT KEY. An Enter Arrow appears on the line to be edited. 7. Type in the desired value or press the F3 key to change the value to the desired settings. 8. When the desired value appears on the screen, press and hold the F4 key until the display location stops flashing. A new value will appear in the menu line. 9. Press ESC KEY to exit the configuration screen. Setpoint Menu OPTI-SET - Allows all of the below variables to be set by selecting a specific commodity. If OPTI-SET is turned on, a list of all available goods will appear. The selected item will appear in the setpoint menu. IF ANY CHANGES ARE MADE TO ANY OF THE FOLLOWING TYPES AFTER CHOOSING A PRODUCT, OPTI-SET WILL GO FROM ON The custom and displayed item will be lost. TEMP. SETP. - Keep the temperature in the container. This table is set from -30C to 30C. AFAM - can be united, demanded, or turned off. The unit will allow the air exchange rate to be set on the Setpoint menu. Demand will allow the CO2 ceiling and O2 floor to be adjusted. OFF will cancel all settings and keep the AFAM door completely closed. AFAM delay - Hours of fresh air exchange doors will remain closed before opening at the desired exchange rate or opening due to gas sensor readings. This table is set from 1 to 72 hours. The unit will cancel the delay when the product has reached spot temperature. AFAM Rate - The desired air exchange rate. (Active only when AFAM is set to unit) CO2 Max - The highest level of carbon dioxide allowed in the container. The AFAM door will open or close to maintaining this level. (Active only when AFAM is set to demand.) Set from 0 - 25% O2 min - the lowest oxygen level allowed in the container. The AFAM door will open or close to maintaining this level. (Active only when AFAM is set to demand.) Settable from 0 - 21% Setting the Setpoint Menu 1. Press setpoint key. The SETPOINT menu appears with the pointer in the OPTI-SET line. 2. Press F2 KEY to move to AFAM line. 3. Press F4 key to change the mode settings. The helper location moves to the end of the menu line and flashes. 4. Press F2 KEY to juggling between off, demand and unit. 5. With the unit in the menu line, press and hold the F4 KEY until the cursor stops flashing. Units are now appearing on display. 6. Push F3 to move to AFAM line rate. 7- Press the F4 key to enter a new rate. Type the amount using the keyboard. 8. Press and hold the F4 KEY to load the new aerial exchange rate. 9. Adjust AFAM delay using the same method. If AFAM adjusted to demand, CO2 and O2 limits would be set instead of AFAM rates. 10. Press the ESC key to exit the SETPOINT screen. Setpoint menu setting using OPTI-SET 1. Press setpoint key. The SETPOINT menu appears with the pointer in the OPTI-SET line. 2. Pressing F4 in the OPTI-SET or Product Line will display a list of available goods. 3. Press F2 or F3 key to move to the desired product. 4. Press and hold F4 to import the goods. All points designated for that commodity will now be determined. 5. Press the ESC key to exit the SETPOINT screen. Now that you understand how AFAM and AFAM+ work, you can use the tables on the following pages to optimize your Thermo King unit to best protect your fresh cargo. Please refer to your Thermo King maintenance manual for questions on the operation of the MP3000 controller. AFAM+ Method Inspection Unit 1. Flash loaded latest software if necessary. Follow the instructions in the C056 service bulletin. 2. Check the performance of the door. In the Commands menu, go to function handheld test, AFAM open door (check that the door goes completely open in a smooth motion), and AFAM Close Door (check which door goes fully open in a smooth motion), and AFAM Close Door (check that Goes completely closed in a smooth motion). 3. Make sure all the drain plug-ins or kazoos are in place. 4. Make sure that the container is sealed logically against air leakage without major damage to the tight door seal unit etc. 5. After the unit has been run for at least 15 minutes with the rear doors opening, confirm co2 and O2 readings (if applicable) are reasonable. 6. Check temperature, CO2, O2 and anywhere else required (note: adjustment points can change after 5 days of power off.) Sugar Apple & Sweetsop Atemoya Cherimoya Temperature 7.2°C(45°F) 12.8°C (55°F) 12.8°C (55°F) Dehumidification Off OFF CO2 Maximum 5% 10% O2 Minimum (if applicable) 2 16% 11% 11% fresh air exchange set 50(30cfm) 50 (30cfm) 100cmh (60cfm) Maximum opening delay of 18 hours 24 hours 12 hours Damage level: these fruits are associated with similar temperature requirements and response to carbon dioxide and oxygen. Carbon dioxide (>15%) and/or low oxygen (Gains: Ananas benefit from high carbon dioxide (5-10%) and oxygen reduction (3-5%). increased carbon dioxide and/or reduced oxygen retardation. Low oxygen also lags back softening(95%) Helps minimize weight loss. AFAM+: Ananas is suitable

AFAM+ when shipped in a properly sealed refrigerated container. If we assume RQ 1, then the oxygen and carbon dioxide levels of the car-bin can be modified to about 10% carbon dioxide and 11% oxygen for up to 2 weeks. Anonabs benefit from high carbon dioxide and high levels of relative humidity (90-95%). AFAM+ will minimize fresh air vent openings, which in turn limit water loss and allow for the construction of relative humidity to optimal levels. In addition to maximizing temperature management efficiency, AFAM+ can also protect anonabs from low oxygen damage and increased carbon dioxide. Ethylene scrub is recommended. Temperature -1°C to 0.6°C (30-33°F) Det Det Det., Off CO2 Max 2% O2 Min (if applicable) 19% fresh air exchange setting 75cmh (45cfm) Maximum delay opening 0 hours Damage level: Low oxygen (1 month) storage occurs with damage potentially from core flash after exposure to 5% carbon dioxide at 0°C. Symptoms include core and/or brown meat. Carbon dioxide levels of 2% would be safe for most types during shipment. Profit: Helps maintain firmness, green color, and acidity. AFAM+: Apples do not need CA for normal transit times. Therefore, they are well suited for AFAM+ when shipped in a properly sealed refrigerated container. In addition to maximizing temperature efficiency in human age, AFAM+ can protect apples from low oxygen and high carbon dioxide damage. The following information is for individual apple con-sensus varieties for those species grown in many different parts of the world. Specific AFAM+ settings may vary for certain countries of origin. It highly recommends being able to informed sources or reliable reference guides before attempting to use modified oxygen or carbon dioxide levels for conditions or types of apples that the former commercial shipbuilder experience and do not have success. Ethylene scrub is recommended. Temperatures of 0.0 °C (32°F) Desalination of CO2 max 1% O2 minimum (if applicable) 20% fresh air exchange set 75cmh (45cfm) Maximum opening delay 0 hours Damage level: Braeburns late harvest prone to high (>1.5-5%) carbon dioxide damage called 'Braeburn brown disorder', That causes the es to change the color of the inner brown, especially if the fruit is completely cooled before creating the controlled odors. Profit: Helps maintain firmness, green color, and acidity. AFAM+: Carbon dioxide levels should be kept below 1%. Temperature 0.0°C (32°F) Desalination Off CO2 Set 0.5% Set O2 (if applicable) 20.5% fresh air exchange setting 75cmh (45cfm) Maximum delay opening 0 hours damage level:Fuji apples are very sensitive to high carbon dioxide and can be domestic brown at carbon dioxide levels above 0.5 to 1%, especially late-season or high maturation fruit. Profit: Helps maintain firmness, green color, and acidity. AFAM+: Carbon dioxide levels should be kept below 1%. Temperatures of 0.0 °C (32°F) desalination of CO2 up to 2% O2 minimum (if applicable) 19% fresh air exchange set 75cmh (45cfm) Maximum opening delay 0 hours Damage level:Gala tolerance high carbon dioxide compared to Braeburn or Fuji. The optimum level of carbon dioxide for long-term storage is about 1.5 to 2%, and galas from some regions can wither up to 3 to 5% for sev-eral months. Profit: Helps maintain firmness, green color, and acidity. AFAM+: In the absence of specific information or experience, carbon dioxide levels must be maintained at or below 2%. Temperatures of 0.6 °C (33°F) Dehumidifier off CO2 set 2% O2 set (if applicable) 19% fresh air exchange set 75cmh (45cfm) Maximum opening delay 0 hours Damage level:Granny Smith apple can be domestic brown (nuclear flush) at carbon dioxide levels above 1%. Early season or low maturation of the Smiths old woman are also highly susceptible to scaling, which is reduced by low oxygen. Profit: Helps maintain firmness, green color, and acidity, and reduces scaling. AFAM+: Carbon dioxide should be maintained above 2%. Temperatures of 1.1°C (34°F) Detumidifier off CO2 set 2% O2 setting (if applicable) 19% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level:Effects of carbon dioxide damage and oxygen reduction vary with variety, gas concentration and time in storage or transportation. In general, carbon dioxide (<2%), and/or low oxygen (<1.1%), levels up to 4 months can be harmful to Asian pears. High carbon dioxide can cause meat browning, tissue damage and cavities in Low oxygen can cause skin discoloration. Profit: Asian pears can benefit from oxygen reduction (1-5% depending on the air). High relative humidity (95%) Helps minimize water loss-related defects. AFAM+: Asian pears are suitable for AFAM+ when shipped in a properly sealed refrigerated container. If we assume RQ 1, then oxygen and carbon dioxide levels can be corrected up to about 2% of carbon dioxide and 19% oxygen for up to 4 months. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and allow for the construction of relative humidity to optimal levels. In addition to maximize temperature management efficiency, AFAM+ can also have Asian pears pre-treat of low oxygen and high carbon dioxide damage, namely surface discoloration, internal browning and desalination. Ethylene scrub is recommended. Temperatures of 2.5°C (36.5°F) Decontamination CO2 max 10% O2 minimum (if applicable) 11% fresh air exchange setting 60cmh (100cfm) Maximum opening delay 12 hours Damage level:Asparagus can withso 10-14% carbon dioxide tolerance for several weeks at 2.5°C. Low or low oxygen. In fact, oxygen le-ss less than 10% can cause discoloration. Profit: Very high (10-14%) The treatment of carbon dioxide delays development decay and keeps the canes green and crisp. AFAM+: Asparagus is well suited for AFAM+ application when shipped in a properly sealed refrigerated container. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to about 11% oxygen and 10% carbon dioxide, which is ideal. AFAM+ can protect asparagus from low oxygen, and high carbon dioxide temperatures of 5.0°C (41°F) dehydration off CO2 max 10% O2 minimum (if applicable) 11% freshly adjusted air exchange 50cmh (30cfm) Maximum delay opening 24 hours damage levels:Hass and Fuerte types can tolerate 25-30% carbon dioxide for 2-3 days and 15% carbon dioxide for 2 weeks at 7°C. Profit: Short (2-3 days) very high (25-30%) carbon dioxide treatment delays subsequent decay development. Lower carbon dioxide treatments also help maintain stiffness and reduce cooling damage at 5°C AFAM+: AFAM+ can protect avocados from low oxygen and high carbon dioxide damage. Temperatures of 14.4 °C (58°F) Detumidifier off CO2 max 5% O2 minimum (if applicable) 16% freshly adjusted air exchange 25cmh (15cfm) maximum opening delay 24 hours Damage level:Bananas can be injured by <2% oxygen or more than 5% ben car dioxide at 13-15°C. Lower oxygen levels can cause out-of-taste, dis-coloration skin, and inhibit reach. Higher carbon dioxide levels can lead to fruit with green skin and soft meat. Exposure to ethylene is also very harmful, which causes early reach. Profit: Low oxygen and high carbon dioxide benefit inhibit banana ripening mainly by interfering with ethylene synthesis and action. High Dioxide also increases banana resistance to cooling damage (under skin discoloration). AFAM+: AFAM+ can be a good supplement for ethylene scrub by maintaining high carbon dioxide levels as well as by reducing the time of temperature reduction, which helps prevent the onset of ethylene production. AFAM+ can also protect bananas from low oxygen and high carbon dioxide damage and reduce the chances of cooling damage (under skin ripening discoloration). Temperature 7.2°C (45°F) Dehydration Off CO2 Max 5% O2 Minimum (if applicable) 16% fresh air exchange setting 25cmh (15cfm) Maximum opening delay 24 hours Damage level:Carbon dioxide (<2%) and/or low oxygen (<1.2%) levels = can cause = off-flavor = for = bell = peppers = held = at = 7-10°C = for = up = to = 4 = weeks.= low = relative = humidity = levels = can = cause = water = loss= and = loss = of = firmness = elevated = carbon = dioxide= (= <2%) can soften and cause internal discoloration benefit: capsicum derived from low oxygen benefit and increase carbon-diox. High relative humidity (<95%) Helps maintain decisiveness. High carbon dioxide suppresses color loss. Low oxygen has a marginal effect on quality but does aging and retarded reach. AFAM+: Bell peppers are suitable for AFAM+ when shipped in a properly sealed refrigerated container. If we assume RQ of 1, then oxygen and carbon dioxide levels can be down to about 5% carbon dioxide and 16% oxygen up to 4 weeks of Bell peppers benefit from high levels of relative humidity (<95%). Waxing and higher relative humidity (<95%) That will help minimize water loss. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and permits for the formation of relative humidity and carbon dioxide to optimal levels. In addition to maximizing temperature management efficiency, AFAM+ can also protect capsicums from low oxygen and high carbon dioxide damage such as outside flavors, out of odors, pitting, discoloration and softening. Temperatures of 0.0 °C (32°F) Decumidifier off CO2 maximum 10% O2 minimum (if applicable) 11% fresh air exchange set 50cmh (30cfm) Maximum opening delay 24 hours Damage level:Broccoli can wither up to 15% carbon dioxide and about 1% oxygen at 0-2°C. Lower oxygen levels can cause out-of-taste. Profit: Broccoli benefits from low oxygen and high carbon dioxide. High car-bin dioxide should reduce decay and slow the start of the bud opening. AFAM+: In addition to maximizing temperature management efficiency, AFAM+ can protect broccoli from low oxygen and high carbon dioxide damage. Broccoli is well suited for AFAM+ applications when shipped in a properly sealed refrigerated container because high carbon dioxide reduces the yellowing of flower buds and decay. A 10% carbon dioxide setting should work for broccoli. Oxygen is generally set at 1 to 3% for CA systems. However, <2%>The designated point for AFAM+ should be set to protect broccoli from excessively high levels of carbon dioxide. Assuming RQ of 1, 11% oxygen adjustment is suggested. Temperature 0.0 °C (32°F) Det Det detumid off CO2 Max 6% O2 Minimum (if applicable) 15% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level:Exposure <2%: 20% carbon dioxide or oxygen level <2%: for 2 months can cause out-of-smell and out-of-taste. High carbon dioxide can also cause internal discoloration. Water loss is a significant problem with cabbage that causes dehydration and withering benefits: increased carbon dioxide (6%) At 0°C it can suppress decay and germination while low oxygen inhibits the growth of the inner stem and suppresses the loss of green color. AFAM+: Cabbage benefits from high carbon dioxide (6%) and high levels of re-etheni moisture (98%) at 0°C. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to about 6% carbon dioxide and 15% oxygen for late-season cabbage. Cabbage is suitable for AFAM+ when shipped in a properly sealed refrigerated container because minimizing fresh air vent openings will limit water loss and allow the build-up of carbon dioxide to optimal levels. In relative humidity, 98% of cabbage is less affected by decay. In addition to maximizing temperature management efficiency, AFAM+ can also protect cabbage from low oxygen and high carbon dioxide damage. Cabbage types held for different times in storage and transportation can vary according to the effects of carbon dioxide and oxygen. Temperatures of 2.2°C (36°F) Dehydration off CO2 max 18% O2 minimum (if applicable) 3% fresh air exchange set 25cmh (15cfm) Maximum opening delay 48 hours Damage level:Carbon dioxide over 20% and/or low oxygen less than 1% can achieve disruption and cause out-of-taste and odor. Raising carbon dioxide levels of 10 to 20% can also cause a carbonated taste in fruit meat, which was lost while being kept in normal air. Profit: Cantaloupes benefit from low oxygen and high carbon dioxide. Increasing carbon dioxide by 18% and low oxygen by 3% at 3°C will suppress the development of surface decay & molds; retarded reach, sugar preservation and reduced breathing. AFAM+: Cantaloupe is suitable for AFAM+ applications when shipped in a properly sealed refrigerated container. In addition to maximizing temperature management efficiency, AFAM+ can protect cantaloupes from damage levels of oxygen dioxide and carbon. If we assume RQ 1, then oxygen and carbon dioxide levels can be changed to about 3% and 18%, respectively, for up to 3 weeks. High carbon dioxide is optimal for reducing decay and retardation. Ethylene scrub bing is recommended. Temperature 0.0 °C (32°F) Det detaching CO2 max 5% O2 minimum (if 15% 25% تازه هوی باره 15cfm) Maximum opening delay 24 hours Damage level:Exposure <2%: 20% carbon dioxide or oxygen level <2%: for 2 months can cause out-of-smell and out-of-taste. High carbon dioxide can also cause internal discoloration. Water loss is a significant problem with cabbage that causes dehydration and withering benefits: increased carbon dioxide (6%) At 0°C it can suppress decay and germination while low oxygen inhibits the growth of the inner stem and suppresses the loss of green color. AFAM+: Cabbage benefits from high carbon dioxide (6%) and high levels of re-etheni moisture (98%) at 0°C. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to about 6% carbon dioxide and 15% oxygen for late-season cabbage. Cabbage is suitable for AFAM+ when shipped in a properly sealed refrigerated container because minimizing fresh air vent openings will limit water loss and allow the build-up of carbon dioxide to optimal levels. In relative humidity, 98% of cabbage is less affected by decay. In addition to maximizing temperature management efficiency, AFAM+ can also protect cabbage from low oxygen and high carbon dioxide damage. Cabbage types held for different times in storage and transportation can vary according to the effects of carbon dioxide and oxygen. Temperatures of 2.2°C (36°F) Dehydration off CO2 max 18% O2 minimum (if applicable) 3% fresh air exchange set 25cmh (15cfm) Maximum opening delay 48 hours Damage level:Carbon dioxide over 20% and/or low oxygen less than 1% can achieve disruption and cause out-of-taste and odor. Raising carbon dioxide levels of 10 to 20% can also cause a carbonated taste in fruit meat, which was lost while being kept in normal air. Profit: Cantaloupes benefit from low oxygen and high carbon dioxide. Increasing carbon dioxide by 18% and low oxygen by 3% at 3°C will suppress the development of surface decay & molds; retarded reach, sugar preservation and reduced breathing. AFAM+: Cantaloupe is suitable for AFAM+ applications when shipped in a properly sealed refrigerated container. In addition to maximizing temperature management efficiency, AFAM+ can protect cantaloupes from damage levels of oxygen dioxide and carbon. If we assume RQ 1, then oxygen and carbon dioxide levels can be changed to about 3% and 18%, respectively, for up to 3 weeks. High carbon dioxide is optimal for reducing decay and retardation. Ethylene scrub bing is recommended. Temperature 0.0 °C (32°F) Det detaching CO2 max 5% O2 minimum (if 15% 25% تازه هوی باره 15cfm) Maximum opening delay 24 hours Damage level:Exposure <2%: 20% carbon dioxide or oxygen level <2%: for 2 months can cause out-of-smell and out-of-taste. High carbon dioxide can also cause internal discoloration. Water loss is a significant problem with cabbage that causes dehydration and withering benefits: increased carbon dioxide (6%) At 0°C it can suppress decay and germination while low oxygen inhibits the growth of the inner stem and suppresses the loss of green color. AFAM+: Cabbage benefits from high carbon dioxide (6%) and high levels of re-etheni moisture (98%) at 0°C. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to about 6% carbon dioxide and 15% oxygen for late-season cabbage. Cabbage is suitable for AFAM+ when shipped in a properly sealed refrigerated container because minimizing fresh air vent openings will limit water loss and allow the build-up of carbon dioxide to optimal levels. In relative humidity, 98% of cabbage is less affected by decay. In addition to maximizing temperature management efficiency, AFAM+ can also protect cabbage from low oxygen and high carbon dioxide damage. Cabbage types held for different times in storage and transportation can vary according to the effects of carbon dioxide and oxygen. Temperatures of 2.2°C (36°F) Dehydration off

countries of origin. It is much better to consult knowledgeable sources or reliable reference guides before attempting to use modified oxygen levels or carbon dioxide for conditions or types of pears that shipbuilding previous com-mercial experience and do not have success. Ethylene scrub is recommended. Temperatures -1.1 °C (30°F) Deumidifier off CO2 Max 1% O2 Minimum (if applicable) 20% fresh air exchange set 25cmh (15cfm) Maximum opening delay 0 hours Damage level:Carbon dioxide levels ranging from 0.5 to 1.5% during long-term storage may damage Anjou pears. They tend to show meat cavities when injured by carbon dioxide. There is some evidence to suggest that Anjo pears can tolerate eating somewhat higher (+1%) carbon dioxide levels at 1°C than -1 °C. Pretreatment of Anjo pear with 10 to 20% carbon dioxide for 10 to 12 days before long storage can be useful in terms of preserving ripe fruit capaki ty. Profit: Helps maintain firmness, green color, and acidity and reduces scaling. AFAM+: Carbon dioxide levels should be kept at or below 1%. If we assume RQ 1, then oxygen and carbon dioxide levels can be modified to about 1% carbon dioxide and 20% oxygen for up to 4 weeks. Higher levels of car-bin dioxide may be safe for fruit that has not been previously stored. Temperature -1.1°C (30°F) Det detumiation off CO2 Max 3% O2 Minimum (if applicable) 18% fresh air exchange set 25cmh (15cfm a) Maximum delay opening 0 hours damage levels: Bartlett's tolerance of high carbon dioxide varies from 1 to 5% depending on fruit maturity: fruit is more tolerable early and mid-season and the late fruit season is less tolerant of high carbon dioxide levels. Carbon dioxide damage causes browning of the core and meat and </1-2%>احتمال بیشتری برای رخ دادن: را فرض کنیم، آنگاه سطح اکسیژن و دی اکسید RQ 1 بسیار پایین نخواهد بود، همه به جز بالغ ترین بارتلت ها را می توان در دی اکسید کربن ۳ تا ۵٪ حمل کرد. اگر AFAM+ از آنجا که سطح اکسیژن در AFAM+: زمانی که سطح اکسیژن پایین تر از سطح دی اکسید کربن است. سود: کمک می کند تا حفظ فاطعبت، رنگ سبز، و آسیدینه بسیار مستعد آسیب دی اکسید Bosc حداکثر تاخیر باز کردن 0 ساعت سطح آسیب:گلابی (15cfm)حداقل (در صورت قابل اجرا) 20٪ تازه تبادل هوا تنظیم O2 25٪ حداکثر CO2 1 کربن را می توان تا حدود ۳٪ دی اکسید کربن و ۱۸٪ اکسیژن تا ۲ ماه اصلاح کرد. دما -1.1 درجه سانتی گراد (30 درجه فارنهایت) رطوبت زدایی خاموش <0.1٪ اکسیژن >0.1٪ اکسیژن، however,= when= oxygen= is= at= least= 3%= bosc= can= be= held= in= 3%= carbon= dioxide.= symptoms= of= carbon= dioxide= injury= include= core= flush= and= core= cracking.= surface= pitting.= and= flesh= discoloration.= benefit:= helps= retain= firmness.= green= color.= and= acidity.= afam+= since= oxygen= levels= will= not= be= extremely= low= in= afam+= all= but= the= most= mature= bosc= pears= can= be= transported= in= 1-3%= carbon= dioxide.= if= we= assume= a= rq= of= 1.= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 1%= carbon= dioxide= and= 20%= oxygen= for= up= to= 4= weeks.= temperature= -1.1°c= (30°f)= dehumidification= off= co2= maximum= 1%= o2= minimum= (if= applicable)= 20%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 0= hours= injury= level :carbon= dioxide= levels= ranging= from= 0.5= to= 1.5%= during= long-term= storage= may= injure= comice= pears.= they= tend= to= show= internal= browning= and= flesh= cavitation= when= injured= by= carbon= dioxide.= benefit:= helps= retain= firmness.= green= color.= and= acidity.= afam+= carbon= dioxide= levels= should= be= kept= at= or= below= 1%= if= we= assume= an= rq= of= 1.= then= the= oxygen= and= carbon= dioxide= levels= can= be= modi-fied= to= about= 1%= carbon= dioxide= and= 20%= oxygen= for= up= to= 4= weeks.= temperature= 0.0°c= (32°f)= dehumidification= off= co2= maximum= 8%= o2= minimum= (if= applicable)= 13%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 24= hours= injury= level:carbon= dioxide= (= <10٪ اکسیژن > و یا اکسیژن <3٪) levels can cause off-flavors to persimmons held at 0°C for up to 3 months. Low relative humidity levels can cause water loss and skin browning. Benefit: Persimmons can benefit from low oxygen (5%), elevated carbon dioxide (8%) and high humidity (95%). Elevated carbon dioxide suppresses chilling injury symptom development in fruit held between 5-15°C and helps maintain firmness at 0°C. Low oxygen retards ripening. AFAM+: Persimmons are suited for AFAM+ when shipped in a properly sealed refrigerated container. If we assume a RQ of 1, then the oxygen and dioxide levels can be modified to about 8% carbon dioxide and 13 % oxygen for up to 3 months. Persimmons benefit from high levels of relative humidity (95%). Higher rel-ative humidities levels= can= cause= off-flavors= to= persimmons= held= at= 0°c= for= up= to= 3= months.= low= relative= humidity= levels= can= cause= water= loss= and= skin= browning.= benefit:= persimmons= can= benefit= from= low= oxygen= (5%).= elevated= carbon= dioxide= (8%)= and= high= humidity= (95%).= elevated= carbon= dioxide= suppresses= chilling= injury= symptom= development= in= fruit= held= between= 5-15°c= and= helps= maintain= firmness= at= 0°c.= low= oxygen= retards= ripening.= afam+= persimmons= are= suited= for= afam+= when= shipped= in= a= properly= sealed= refrigerated= container.= if= we= assume= a= rq= of= 1.= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 8%= carbon= dioxide= and= 13= %= oxygen= for= up= to= 3= months.= persimmons= benefit= from= high= levels= of= relative= humidity= (95%).= higher= rel-ative= humidities=>></3%> levels can cause off-flavors to persimmons held at 0°C for up to 3 months. Low relative humidity levels can cause water loss and skin browning. Benefit: Persimmons can benefit from low oxygen (5%), elevated carbon dioxide (8%) and high humidity (95%). Elevated carbon dioxide suppresses chilling injury symptom development in fruit held between 5-15°C and helps maintain firmness at 0°C. Low oxygen retards ripening. AFAM+: Persimmons are suited for AFAM+ when shipped in a properly sealed refrigerated container. If we assume a RQ of 1, then the oxygen and carbon dioxide levels can be modified to about 8% carbon dioxide and 13 % oxygen for up to 3 months. Persimmons benefit from high levels of relative humidity (95%). Higher rel-ative humidities >> کم (</1%.>> (</1%.>> That will help minimize water loss. AFAM+ will minimize fresh air vent openings, which in turn limit water loss and allow for the construction of relative humidity to optimal levels. In addition to maximizing mood-ator management efficiency, AFAM+ can also protect persimons against low oxygen and VAT carbon dioxide damage such as outside of flavors. AFAM+ will not offer low oxygen benefits, i.e. suppression of reach. Ethylene scrub is recommended. Temperatures of 12.8 °C (55°F) Dehydration off CO2 max 10% O2 minimum (if applicable) 11% fresh air exchange setting 25cmh (15cfm) Maximum opening delay 48 hours Damage level:Carbon dioxide over 10% and/or low oxygen less than 2% harmful to pineapple. Low oxygen and/or increased carbon dioxide cause out-of-taste. Profit: Pineapple can benefit from low oxygen and high carbon dioxide. High carbon dioxide from 5-10% and low oxygen from 5% at 7.2 (full ripe) to 12.8°C (1/4 ripe) slow aging and suppressing cold damage symptoms and grading. The symptoms of cold damage, in part, are water-soaked meat, browning the core and center of pineapple, decay, water loss and incorrect reach. AFAM+: Pineapple is suitable for AFAM+ applications when shipped in a properly sealed refrigerated container. In addition to maximizing temperature management efficiency, AFAM+ can protect pineapple from damage levels of oxygen dioxide and carbon. If we assume RQ 1, then the oxygen and dioxide levels of the car-bin can be modified to about 10% carbon dioxide and 11% oxygen for up to 4 weeks. This level of carbon dioxide (10%) will reduce the sensitivity of pineapple to cooling damage and slow down the degree process. AFAM+ will not offer low oxygen benefits, i.e. suppression of reach. Temperatures of 0.0°C (32°F) Decumidifier off CO2 max 5% O2 minimum (if applicable) 16% fresh air exchange set 25cmh (15cfm) Maximum opening delay 24 hours Damage level:Brown meat can occur if plums are exposed >> 5% ben car dioxide for more than 1 month at 0°C. Oxygen levels below 1% can cause out-of-taste and failure to reach. Profit:Suitable levels of carbon dioxide help maintain plum stiffness at 0°C AFAM+: CA is useful for transporting plums with transport time of 2 weeks or more due to its effect on reducing internal failure in susceptible wares. AFAM+ does not replace CA for those sensitive types, but benefits those species that can be successfully shipped in normal air. If we assume RQ 1, then oxygen and carbon dioxide levels can be corrected up to about 5% of carbon dioxide and 16% oxygen for up to 4 weeks. In addition to maximizing temperature management efficiency, AFAM+ can raise pro-tect plums of low oxygen and high carbon dioxide damage. Ethylene scrub is recommended. Early temperature 5.0 °C (41°F) (55°F) Decontamination off CO2 max 1% 10% O2 minimum (if applicable) 20% 11% fresh air exchange set 25cmh (15cfm) 25cmh (15cfm) Maximum opening delay 0 hours 36 hours Damage level:Carbon dioxide and/or low oxygen levels can be harmful to potatoes and can cause bud problems. Low oxygen levels of less than 1.5% or carbon dioxide greater than 10% can also cause out-of-taste and odor, black heart and decay. The initial crop (spring/early summer harvest) of potatoes is very lost. They are usually not treated and are more sensitive to cooling damage, water loss and physical damage than late crop potatoes. Oxygen below 5% and carbon dioxide above 1% prevent the treatment of late crop potatoes. Profit: There is little or no benefit from reducing oxygen or high carbon dioxide for potatoes. AFAM+: Potatoes are well suited for AFAM+ applications. If we assume RQ 1, then oxygen and carbon dioxide levels can be corrected up to about 10% carbon dioxide and 11% oxygen for up to 3 weeks for primary crop potatoes and 1% carbon dioxide and 20% oxygen for up to 5 months for late crop potatoes. In addition to maximizing temperature efficiency in male ages, AFAM+ can protect potatoes from reactive oxygen and carbon dioxide damage levels. Temperature 12.2 °C (54°F) Det detumiation CO2 max 12% O2 minimum (if applicable) 9% freshly adjusted air exchange 50cmh (30cfm) Maximum opening delay 24 hours Damage level:Carbon dioxide (>>20%) and/or low oxygen (<<1%) levels= can= be= harmful= to= rambutans= held= at= 12.2°c= for= up= to= 14= days.= low= relative= humidity= levels= can= cause= water= loss= and= skin= browning.= benefit=:rambutans= can= benefit= from= low= oxygen= (3%).= elevated= carbon= dioxide= (12%)= and= high= humidity= (95%).= elevated= carbon= dioxide= retards= color= loss= and= low= oxygen= will= slow= aging.= afam+= rambutans= are= suited= for= afam+= when= shipped= in= a= properly= sealed= refrigerated= container.= if= we= assume= a= rq= of= 1.= then= the= oxygen= and= carbon= dioxide= levels= can= be= modified= to= about= 12%= carbon= dioxide= and= 9= %= oxygen= for= up= to= 2= weeks.= rambutans= benefit= from= elevated= carbon= dioxide= and= high= levels= of= relative= humidity= (95%).= higher= relative= humidities= (95%)= will= help= minimize= skin= browning= and= water= loss.= afam+= will= minimize= the= fresh= air= vent= openings.= which= in= turn= limits= water= loss= and= permits= for= the= buildup= of= relative= humidity= and= carbon= dioxide= to= optimal= levels.= in= addition= to= maximizing= the= efficiency= of= temperature= manage-ment.= afam+= can= also= protect= rambutans= from= low= oxygen= and= elevated= carbon= dioxide= injuries= such= as= red= color= loss= and= decay.= afam+= will= not= offer= the= benefits= of= low= oxygen.= namely= slowing= the= aging= process.= ethylene= scrubbing= is= recommended.= temperature= 7.2°c= (45°f)= off= co2= maximum= 10%= o2= minimum= (if= applicable)= 11%= fresh= air= exchange= setting= 25cmh= (15cfm)= maximum= opening= delay= 36= hours= injury= level:carbon= dioxide= (= <>10٪) and/or <<1%>> (</1%>> Oxygen (<<1%) Levels can be harmful to squash at 7-10 °C for 14 days. Profit:There is little benefit of reducing oxygen or high carbon dioxide for squash. Carbon dioxide greater than 5% may suppress cooling damage. AFAM+: Squashes are well suited for AFAM+ applications. If we assume RQ 1, then oxygen and carbon dioxide levels can be corrected up to about 10% of carbon dioxide and 11% oxygen for up to 2 weeks. In additives to maximize temperature management efficiency, AFAM+ can protect pumpkins from damaging levels of oxygen and carbon dioxide. Company reached mature green temperature of 10.0°C (50°F) 12.8°C (55°F) Desalination Off CO2 Max 5% 3% O2 Min (if applicable) 16% 18% freshly tuned Air exchange 1 25cmh (15cfm) 25cmh (15cfm) Maximum opening delay 24 hours 0 damage levels:Increased carbon dioxide and/or low oxygen levels can be harmful for tomatoes and can cause out-of-taste and ripening problems. Carbon dioxide levels greater than 3% and 5% may damage mature green and tomato conversion, respectively. Low oxygen levels of 2% or less can cause internal browning, superficial wounds and out of taste. Profit: Tomatoes can benefit from low oxygen and high carbon dioxide. Raising carbon dioxide levels by 3 to 5 percent and reducing oxygen levels by 2 to 4 percent will slow the ripening of tomatoes. AFAM+: Tomatoes are suitable for AFAM+ applications when shipped in a suitable refrigerated sealed container. If we assume RQ 1, then oxygen and carbon dioxide levels can be tightly modified to about 5% carbon dioxide and 16% oxygen for up to 1 week for mature green tomatoes and up to about 5% carbon dioxide and 16% oxygen for ripe tomatoes for up to 1 week. In addition to maximizing temperature management efficiency, AFAM+ can protect tomatoes from the levels of oxygen and carbon dioxide in response damage levels. Levels of modified carbon dioxide to about 3-5% will slow the process of reaching. AFAM+ does not offer low oxygen benefits, i.e. suppression of reach. Ethylene scrub is recommended. Recommend.

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