## Case study 446

## Blueberry yield preserved before distribution

Although it's certainly more common for air conditioning to be used to keep people cool when summer heat strikes, there are plenty of other scenarios where equipment might be used – including the storage of produce. During July 2016, temperatures frequently neared the 30°C mark which meant steps had to be taken to protect fruit and vegetables that had been grown on local farms.

As a result, Andrews Air Conditioning was contacted by one of the region's primary producers of Blueberries. Our client was using a makeshift storage building which was still under construction at the time of contact, and they needed to ensure the yield was kept at around 12°C in order to preserve it properly.

Having established the application's dimensions over the phone, we were able to propose a suitable air conditioning hire package without sending a technician out to survey the site. A single PAC 22 split-type air conditioning unit and a 5 meter connection line was installed shortly after arriving.

The customer had rented climate control equipment from us in the past and was therefore confident that we could handle the project as required. Our portable air conditioning unit remained on hire for two months in total and served to keep vast quantities of perishable blueberries in a saleable condition until they were distributed nationally.







Nominal cooling duty 6.47kW
Air flow (max) 990m<sub>3</sub>/h
Typical cooled area 156m<sub>3</sub>
Power supply 230V 1ph 50Hz Run 7.3A
Noise level (max) 52 dba @ 3m
Indoor weight 122kg
Outdoor weight 20kg
Indoor dimensions (mm) 850 x 380 x 1,240
Outdoor dimensions (mm) 565 x 285 x 520
PAC line length 5 metres (max 30 metres)
Control Automatic thermostat
Average power consumption 2.0 kW/h
Optional cold air duct 2 x 200mm x 5m





