**PRECOOL FASTER FOR LONGER SHELF LIFE!**

**WITH JET-READY™ INSTANT PRECOOLER**

The **Jet Ready™** is preassembled, fully-wired, tested, and ready-to-use. It includes heavy duty fans, foam pads and tarp, and all electrical controls, pre-mounted on a heavy-duty welded steel frame. The tarp even has the PVC pipe reinforcements pre-installed!

There is also a Variable Frequency Drive (VFD) for soft starts and stops, as well as motor speed control. The VFD also provides protection for phase-loss and out-of-phase conditions, and rectifies out-of-phase situations. You can also connect its modbus to your MIS / IT, for remote control and monitoring.

Each **Jet-Ready™** is engineered to handle 8 to 24 pallets, depending upon commodity, packaging, and temperature profiles. With our optional VFD motor speed controller, you can adjust airflow, for lesser amounts of product, to save on electricity, and optimize your results as you learn from doing.

**What Can a Jet-Ready Portable Precooler™ Do for Your Business?**

- Recool and Re-cool™ in record time. Proven with 30,036 cfm at 1.9 inches static pressure with 18 bHP of electricity input.
- Cool your product faster and with less energy usage, even on the loading dock.
- Quickly ReCool after fumigation.
- Initial Cooling, and Final Cooling or Finishing after sort and pack.
- Batch process for BQC, BQF, and BQT.

**Items included:**

1. (2) Jim Still-designed propeller fans, axial with venturi, 30" diameter in 36" square housing, extra heavy duty, to deliver 30,000+ cfm at 2+ inches inches water column static pressure, using 18 BHP power input. 10HP each, premium efficiency inverter-duty motors, with special fan guards both sides. 12 FLA per each of two (2) fan motors, at 460/60/3. 24 FLA overall. Color: international safety orange. Power supply 440-480 volts, 60 hertz, and 3-phase with ground/earth.
2. (1) heavy duty structural steel stand, Carboline CarboGuard FDA / USDA-approved dairy white coating, with self-leveling feet and stirrups, for 4-way entry. Design allows the Jet to be shipped upright, or lying down on its back or its side.
3. (1) 25-foot power cord, 10 AWG SOOW, with Hubbell/Leviton #2731 locking plug end, California approved, 30 amps.
4. (1) truck dock seal, and vinyl truck tarp with PVC pipe supports pre-inserted, 6'10" wide x 29'6" long, with pipe sleeves and 1/2" sch 40 PVC pipes at 4' on center. Color: Red.
5. (1) Benshaw VFD for 20 HP, Nema-4x washdown-rated, pre-programmed for soft starts and soft starts; (1) main power disconnect 60-amp rated, Nema-4x.
6. (2) Adjustable manual motor overloads/starters, Nema-4x; and (1) Magnehelic gage kit, 0-3 inch WC.

**Jet-Ready™ Precoolers are placed into existing cold rooms, providing high airflow forced-air tunnel cooling without construction or mess. “Section 179” gets you huge tax deduction this year.**

Cool, Heat, Re-cool, Re-heat, Thaw, Temper, or Dry Relieve Pressure on Legacy Cooling Systems (such as hydrocoolers). Temporary Swap-In for Maintenance or Repairs.

**Jet-Ready Performance, 30 inch prop**

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<th>SP</th>
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*Note: At 60F, 100 feet above sea level*

**Contact Us**

170 Foxcatcher Lane
Media, PA 19063 USA

www.Pre-Coolers.net

Global Cooling Inc. #Brochure-JetReady-1505.V5.odt
The Jet-Ready™ Precooler Is Very Powerful, It Moves a Lot of Air at 34,966 CFM @1-Inch of Static Pressure for Very Fast Precooling, Recooling, Blast Freezing, or Tempering
What do our customers have to say about us and our Jet Precoolers and Recoolers?

- **We love the Jet Coolers! They are awesome!** West Mathison, Stemilt
- We cut our packed cherry cooling time to 2 hours from 12 hours, that is huge! **Paul Esvelt, Stemilt**
- Your large cooling unit exceeded our expectations. We are very pleased with the positive effect it has had on our fruit. The unit has run flawlessly since the day we fired it up.
- It was a very interesting trial because the fan did cool the yogurt much more rapidly than our current method. **Wallaby Yogurt.**
- **It's a lot less work to move the Jet to the product than it is to move 10 or 20 pallets to a tunnel.** Mike Asdoorian, DLJ Produce.
- If you are in the cold storage business, a precooler is something you just must have.
- **I can say based on our experience with the Jet units is that everything Stemilt is claiming is true. We have had excellent results with Grapes, Blueberries and Avocado’s. We have also used them for drying Onions.** Rusty Lucca
- The unit is working perfectly I'm trying to pull heat out of the product after it is picked in the field before it is loaded. **Dan Deniz**
- Right now we’re starting to import citrus and apples. Sometimes that stuff comes in hot and you need to precool and the Jet-Ready units help with that obviously, allowing that precooling capability when you're importing. [The precooler] gives you a whole different level of function that they didn’t have before. No one had that capability. So that’s a plus. That’s a good thing. **Mike Asdoorian.**
- The fact that the units are portable gives this solution a huge advantage over “bunker wall” cooling solutions.
- **The VFD setting allows the user to maximize the power expense to cooling efficiency ratio...basically, you can cool as fast as you want, but the VFD allows you to slow down and save substantially in power costs.**
- The decrease in time necessary to complete the cooling process allows a facility to reduce truck load times [load times are a piece of every warehouse's internal metrics]. If you can get the trucks out of the yard faster because you don't have to wait for so long on cooling, you'll make a lot of warehousemen very happy.
- Committing to a program with your company allows for the end user to have a consistent set up machinery, instead of a bunch of different repurposed fans. This consistency is huge, as once a warehouse is using consistent machinery you are able to create a standardized "recipe book" for how long each package type and commodity takes to cool. No longer is it necessary to constantly send employees into the tunnel location and conduct temperature tests. **Paul Esvelt.**
- **Holy Smokes! That Jet sure moves a lot of air!** Too many to count on all four hands and feet :-(

You are in good company as a Jet Precooler User. Stemilt Growers, United Farms, Proacci Bros., Fresh Start Produce Sales, Mecca Farms, Interrupcion Fair Trade, Dietrich & Sons, DLJ Produce, Washington Fruit & Produce, Koppes Plants, Apio, Inc., Flagler Global Logistics, Bland Farms, F&S Produce, Colimar International, Miami Agro, Linares Farms, Rocket Farms, Sunny Ridge Berry Farms, Bananera Muchachita, Mission Produce, MCL Fresh, Loop Cold Storage, AgMart, Mission Avocado, Nature Fresh, Comibruit, Gulfport Biloxi Int'l Airport, Farm Fresh to You, J & C Tropicals, Diamond State Port, Turbana, GAB/Mr Lucky, American Berry Cooling, Lucca Cold Storage, Yucatan Foods, Manfredi Cold Storage, North Bay Produce, Wallaby Yogurt, Morrow Strawberries, Agritrade Farms, ProFusa, Capay Organics, Legacy Farms, Common Market Philadelphia, Rosas R Us, Rosseau Farms, Sakuma Brothers, Fifer Orchards, Kuehne + Nagel, SBA Consolidators, Vida Fresh, Comibruit, Commercializadora Silver, Jamaica Produce, and others. The locations are in the California, Florida, Texas, North Carolina, Washington, Mississippi, Louisiana, New Jersey, Delaware, Canada, Mexico, Honduras, Dominican Republic, Australia, Jamaica, Singapore, and Chile. We’ve also built vertical airflow (Rapid-Cool) systems for Mastronardi, Coliman Group, Chiquita, Cobigua, Unifrutti, Moraitis-Australia, and most of the port facilities in the Philly area.