Jet-Ready™ Precoolers

SIMPLY POWERFUL PRECOOLERS

“The Jet Precoolers have brought our packed box cooling time down from 12 hours in 2001 to 2 hours today.”

- Paul Esveld, Stemilt Distribution Manager

Why precool faster or at all - if your customers aren’t complaining about hot produce?

Great question, we hear it all the time. Here are just some of the reasons you benefit/make more money, when you precool faster:

- Electrical Savings
- Longer shelf life at retail
- Longer shelf life at consumer
- More weight of product to sell
- Better appearance and taste, better Brand Image
- Access export markets
- Increase throughput without building expansion
- Predictable Process
- Remove human error

World Class Fast Precooling

The Organic Shelf Life Preservative

When fresh produce is stressed, it is also when diseases can develop. And in the past fungicides and mildicides were commonly used as treatments for many fruits and vegetables. Now, with the move to organics, less chemicals are being used, which means the only logical solution to the shelf life and disease concerns are better precooling and a stronger end-to-end cold chain.

Prompt and thorough precooling is the single most important step in establishing an effective cold chain, because once the vitality, in the form of weight loss and water loss has occurred, you can’t put the water back in again.

Perfect for Berries and Grapes

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