

WHY IS PROPER AIRFLOW CRITICAL FOR FOOD SAFETY?

Poor air distribution is the primary cause of product deterioration, even with adequate unit capacity. Obstructions due to improper loading cause poor air flow and product hot spots.

Help keep food safe by following these guides.

LOADING CHECK LIST:

- Make sure your packaging is:**
 - Protected against other cargo shifting during transit
 - Non-vented for frozen products
 - Vented for fresh products
- Confirm product is at desired temperature before loading**
- Set unit controller to the desired temperature**
- Ensure correct mode selection**
 - Choose continuous run or cycle sentry
- Pre-cool trailer to desired temperature**
- Verify product temperature to confirm it is at the desired temperature**
- Turn unit off while loading**
- Load cargo quickly and efficiently**
- Stabilize the load to minimize load shift risk and resulting cargo physical damage**
- Initiate defrost cycle to clear evaporator coil**

DELIVERY CHECK LIST:

- Be sure both the product and trailer are at the desired temperature before unloading**
- Turn reefer unit off before opening doors, which can be done automatically by adding electronic door switches**
- Minimize number and duration of door openings**
- Give unit time to recover box temperature from when doors were open**
- Ensure tight seal between trailer and doors**

TIPS FOR PROPER AIRFLOW:

DO NOT:

- ✓ Block unit evaporator air inlet (return air)
- ✓ Load product tight against unit, walls or doors
- ✓ Load product to ceiling - it causes air to short cycle
- ✓ Obstruct floor under cargo
- ✓ Use slip sheets or hand stacking

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