



**Banana Ripening Cold Rooms**  
The perfect choice for profitability.

Blue Star is India's leading airconditioning and refrigeration solutions company. With over 7 decades of experience in the field, Blue Star is the one expert you can trust when it comes to cooling solutions. This is especially true when it comes to cold-chain solutions including ripening chambers.



## Domain Expertise

Blue Star is a leading provider of banana ripening solutions in India today. Thousands of banana traders and farmers are Blue Star customers and over 14,000 MT of bananas get ripened in our Banana Ripening Cold Rooms everyday. This domain knowledge in the field ensures that each Blue Star Ripening Cold Room is designed bottom up, to maintain the precise conditions required by each specific application. Factors such as humidity, temperature, ventilation and specific gas emission levels within each ripening chamber are tuned to optimum levels, in each chamber design, based on requirements at each facility.

Blue Star ripening chambers are reliable, robust and built to last. They are also backed by proven service capability through a nationwide network, even in remote inaccessible areas.

### Typical conditions for ripening bananas

Fruit temperature	14° to 18°C
Relative humidity	90 - 95%
Ethylene concentration	100 - 150 ppm
Duration of exposure to ethylene	24 - 48 hrs.
Carbon dioxide	<1%





## Blue Star Banana Ripening Cold Rooms

Blue Star's banana ripening chambers allow you to:

- Design your installation to suit your capacity requirement
- Reduce wastage and increase profits
- Plan the timing of your produce output and avoid seasonal variations
- Ensure hygienic and food-grade handling of your produce
- Deliver uniform colour and taste due to controlled ripening
- Enjoy higher realisation on your produce
- Reduce operating cost and optimise initial investment



## Cutting-edge Components

Blue Star's state-of-the-art banana ripening chambers use:

- Reliable, energy-efficient refrigeration units
- High-efficiency PUF insulated panels which are lead-proof
- Doors that keep outside atmosphere out and controlled conditions in
- Timer-based electrically operated ventilation systems and exhaust fans
- High CFM evaporators to ensure uniform airflow inside the chamber
- Gas-emission systems for flexible, large-scale ripening processes
- Ethylene generators for sequential ripening solutions
- Humidifiers to maintain high humidity throughout the ripening cycle
- CO<sub>2</sub> and ethylene analysers to monitor carbon dioxide levels\*

\*Optional





## Gas-emission Systems

The gas-emission systems are designed to be safe, fast and precise in their ripening processes. Moreover, they come with features that make them the first choice for professional ripening facilities.

### Features:

- Safe: 5% Ethylene-95% Nitrogen mix generated.
- Flexible system: Single system can feed multiple ripening chambers.
- Intelligent control: Allows independent levels of generation in each chamber.
- Independent settings: Allows ripening of different fruits at the same time in each chamber.
- Intelligent microprocessor controller: Ensures precise ethylene generation.
- Programmable: Desired conditions programmable as pre-sets through touch screen.
- Controller also programmable to generate ethylene at fixed intervals.





## Ethylene Generators

The stand-alone ethylene generator is ideal for ripening situations where the process is sequential rather than simultaneous. They provide a constant and controlled supply of ethylene into the ripening chamber, by converting a specially formulated ripening concentrate into ethylene.

### Features:

- **Portable:** Can be easily shifted from one chamber to another.
- **Simple and fast:** Just pour in Ethanol II and ethylene is produced.
- **Safe:** No danger of explosion, as long as instructions given are followed.





## Multi-compressor Control

Multi-compressor systems can be handled by the same controller, with the ability to set individual parameter controls like temperature, pressure, etc.



## Efficient Operation

Blue Star's highly efficient banana ripening chambers provide prompt notification for any operational issues including equipment failures or set point changes.



## HACCP Provision (Optional)

Blue Star Banana Ripening Cold Rooms also come with an HACCP provision. This feature helps identify and prevent hazards from contaminating food.



## BMS Compatibility (Optional)

The BMS compatibility feature of Blue Star Banana Ripening Cold Rooms is extremely beneficial. Since the RS485 makes external computer connectivity and remote monitoring possible.



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