



SCS ONION CONTROL

Storage Control Systems, Inc. has developed a method of drying onions inside cold storage rooms. Handling bulk bins once from the field to the final holding rooms saves time and labor not to mention maintaining quality.

Frigadon chillers have a proven track record in many industries around the world, and the onion industry is the next market to benefit from the multi-circuited, dual-liquid-loop design. Cooling produce with chilled liquid and fluid coolers inside rooms is commonplace. Storage Control's innovation in adding a warm loop of HTC fluid efficiently provides improved RH control using our patented reheat coils with coil staging. The simplicity and integration of the chiller within the SCS control system allows for highly accurate temperature and RH conditions, giving the grower the flexibility to meet their drying requirements with the touch of a button. A single chiller can operate many rooms, even with different room usages, and in most cases, an entire facility.



To substantially reduce operating costs and natural gas, SCS has developed a more effective method of drying. Heat reclaim utilizes otherwise wasted heat from the condensers and transfers it to custom designed fluid coolers inside the grow rooms. These coils incorporate heat exchangers for both cold and warm fluid loops. By running the cold and warm coilpacks in harmony, we are able to manipulate dew points and pull moisture out of the air with ease. The end result is constant temperature and the ability to pull moisture from the onion by lowering the dew point in the room. Moisture naturally and freely releases from the onion and that water rains off the coil pack and out of the room, down the drain. The warm pack on the leaving side of the coil, reheats the air allowing the dehumidification cycle to continue to do work even while temperature is satisfied.

Balancing dew point rather than brute force of jet dryers allows for a fast onion cure simply by manipulation of holding the correct relative humidity and air flow throughout the bins.

The SCS System comes with complete controls and electrics, Bitzer compressors, as well as built-in circulator pumps on inverter drives. Just connect the power supply and the flow/return pipes on the liquid side and you are ready to go!

B E N E F I T S

- ▣ Dry Onions Straight from Field
- ▣ Patented Coil Process - US Patent No. 11,549,696
- ▣ SCS Method – Dual Radiators in a Single Coil
- ▣ Environmentally-Friendly Design
- ▣ Labor Savings
- ▣ Minimal Footprint - Indoor or Outdoor
- ▣ Expedient Installation & Low Maintenance
- ▣ Reduces Operating Expenses Substantially
- ▣ Control Temperature and RH in Rooms to Dry Product Efficiently
- ▣ Control within 1°F & 1% RH
- ▣ Web-Based Remote Monitor & Control



3-Day Dried Onion - Conventional Drying



2-Day Dried Onion - SCS Method

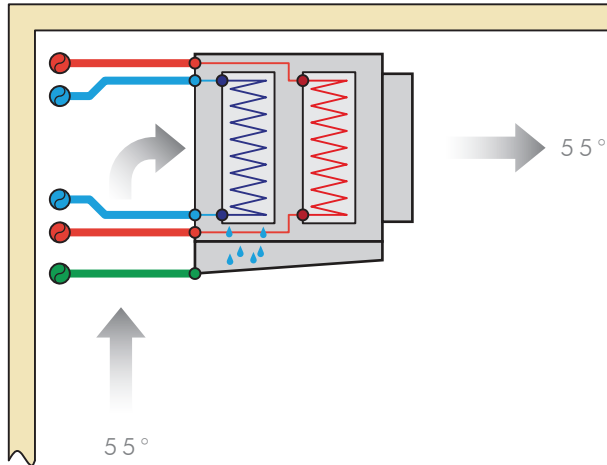
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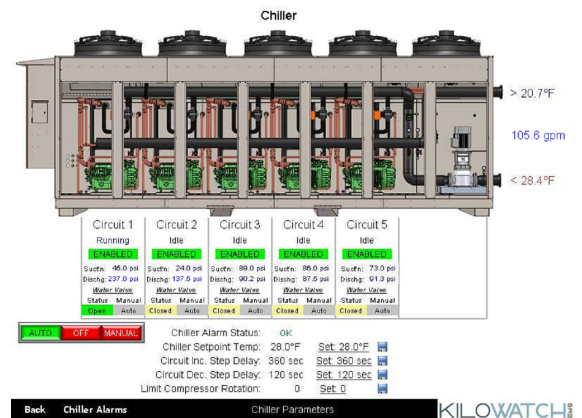
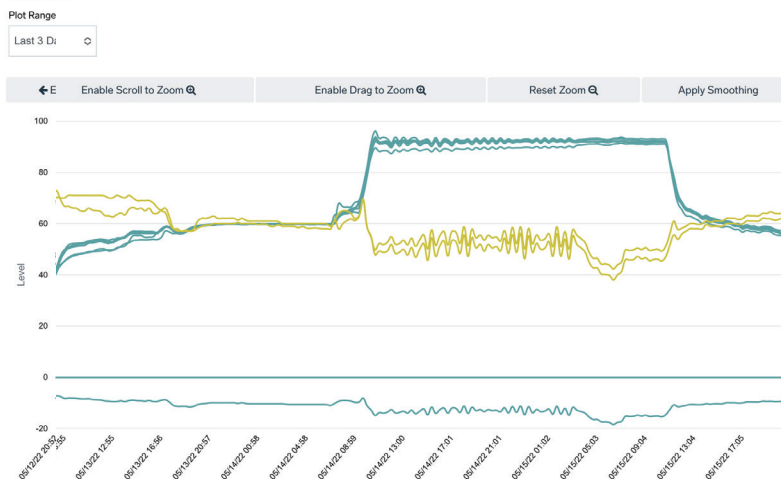


DRAW-THROUGH COIL

- ▣ Cooling Coil Creates Condensation
- ▣ Room Air Dehumidifies via Condensate Drain
- ▣ Warm Coil Reheats Cool Air for Minimal Temperature Change



SCS Draw-Through Coil Design Implimented into Existing Onion Storage



Remote Chiller Operation via GC KiloWatch™

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