

The Global Leader in Commercial Ripening Room Design and Construction

## Tarpless SX RIPENING ROOMS Features:



Thermal Tech's Exclusive RollSeal® Triple-Layer Fabric Doors.

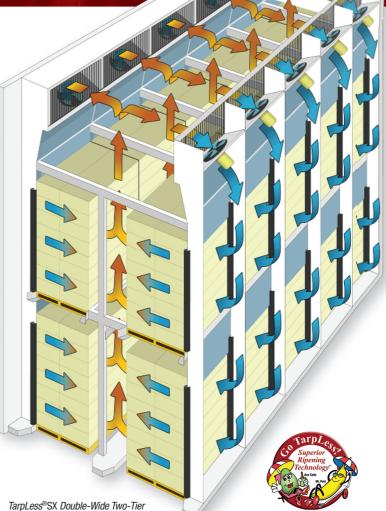


Room-Front Touch Screen Control Interface.



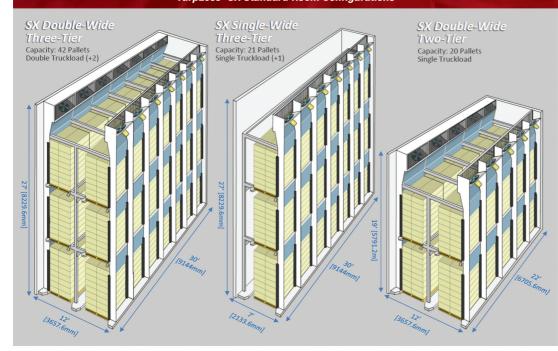
Ultrasonic humidification helps preserve naturally occurring moisture levels of fruit during ripening.

- RollSeal® Triple Layer Fabric Doors
- Room-Front Touch Screen Control Interface
- Ultrasonic
   Humidification
- Multiple Temperature Control Zones
- Galvanized Structural Tube Steel Racking
- High Volume Premium Efficiency Fans with Optional EC Motors
- Foolproof TarpLess®
   Pallet Closure System
- Fruit-Centric Ripening Control Technology



Single Truckload Ripening Room

## TarpLess®SX Standard Room Configurations



TarpLess® ripening rooms pamper and protect fruit better than any other system with results that speak for themselves:

- Reduced Retail Shrink
- Improved Weight
- Extended Shelf Life
- Superior Quality and Color
- Guaranteed uniformity
- Increased Sales and Profit

You get consistent, high quality fruit ripened to the exact color stage you need when you need it, with the lowest operating costs and fastest return-on investment in the industry. Available dual or multiple temperature control zones even allow you to ripen individual room loads to two or more color stages at the same time.

With rooms for bananas, avocados, pears, even multi-fruit rooms that combine ripening, pre-cooling and low-temp storage, it's no wonder TarpLess® ripening rooms are the number one choice of retailers, wholesalers and growers the world over.

