

Sweet Potato storage - during storage period system check.

1) Daily

- Check plenum and return temperatures – on how close they are to the plenum setpoint
- Check storage for water line breaks/water on the floor
- Note the intake door or louver opening – in case of multiple intakes they all should be opened about the same amount/% (some systems with intake doors are staged, so note if staging is proper)
- Note if all VFD's have normal readout, no alarms/codes are displayed
- Note humidity and CO2 level if meeting preset criteria
- If resetting any alarms please look back at panel or remotely in 15-30 minutes to see if the problem has not resurfaced again
- Use logic and common sense while checking thru all settings and readouts to see if they all make sense
- If refrigeration in use check what refrigeration level is displayed on the panel screen/remote software and see if refrigeration outdoor is operating accordingly – if 100% signal displayed on the control panel and system is not holding setpoint you should have all compressors operating
- Inspect loading doors to make sure they all closed
- Inspect portable evaporative coolers if in use
- Inspect high pressure humidifier system for leaks if in use, check if nozzles are not plugged up or leaking
- Check if exhaust fans/doors work in conjunction with intake louvers
- Check if remote monitoring is operational if in use, look thru home page of remote software to note if any alarms are displayed that may occur but will not shut down the system, they will be displayed on home screen of each system
- Contact us ASAP if you have any issues/problems/questions, we are here to help
- Check heater operation during curing or during cold weather when in use – if panel show heat mode the heater should be on

2) Weekly

- Walk your storage, smell, look for fruit flies, note condition of the potatoes
- Make sure that booster fans are operational if in use
- Check main fans operation, note if belt driven fans (if in use) are operating correctly
- Inspect intake and exhaust louvers/fans for any mechanical issues
- Check portable or stationary climacell operation for wet media, for proper water level in water reservoirs
- Check water lines and water valve for leakage

### 3) Monthly

- Clean stationary or portable climacell filter(s)
- Check VFD's if clean and if they have an unobstructed cooling heatsinks
- Inspect inlet side of the condensing unit for dirt, grass, cottonwood blocking the coil, it is very important that the coil is clean – especially in spring and summer where we need refrigeration capacity the most
- Check evaporative cooler – stationary and portable for dry streaks, water valve/float
- Inspect all mechanical components visually for signs of breakdown, excessive wear
- Check all breakers, start stops in electrical rooms and refrigeration units if not tripped, check contactors
- When checking at breakers and any wire connections are visible see if ends at termination point do not look burned and overheated
- Inspect high pressure unit pump if in use

ACT/BTU Ventilation