



My Fruit
the best fruit

My Fruit Controls

Central Auto-ULO or Palliflex

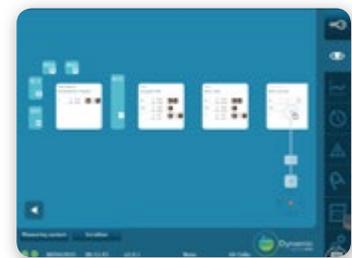
Van Amerongen has 40 years of experience in controlling cold store conditions. My Fruit storage controls are the most innovative and extensive operating systems for conditioning cold stores on the market! User friendliness, clear diagnostics and remote service are key.

My Fruit fully integrates cold store control of refrigeration and CA control. The system is intuitive, puts special focus on user-friendliness and facilitates remote service.

Furthermore, the My Fruit operating system is designed to be sustainable. Its intelligent algorithms save energy. It is proven that My Fruit controls, combined with Van Amerongen

machinery can decrease your energy consumption to 20-50% !

My Fruit offers a maximum of four measuring stations. Each measuring station can control up to 100 Palliflex covers or 28 cold stores with a central control system (CTR) or 16 cold stores with an Auto-ULO system (AUS) or 12 cold stores with our My Fruit dynamic CA (ACR).



Auto-ULO *versus* Central Control

Auto-ULO-Control (AUS)

An Auto-ULO (AUS) controls up to 16 rooms (per measuring station) one CO₂ scrubber and one N₂ generator. Rather than using measuring tubes, AUS samples gas directly from the PVC pipe-work in the CO₂ scrubber. The scrubber can also be used to aerate the cold stores, which eliminates aeration fans.

Options

1. **Temperature Measurement:** registration of temperature and/or control of the cooling system.
2. **Injection of CO₂** (necessary when CO₂ values above 5% are desired).

My Fruit has different user levels, including a management level and a level for the field of work. An example of My Fruit user-friendliness is the use of Products and Modes. A Product is for example 'Gala' or 'Conference'. The system has the following modes:

1. Inactive
2. Only measurements
3. Pre-cooling
4. Cooling
5. Pull-down
6. Pull-down based on fruit respiration
7. CA I
8. CA II
9. Deconditioning

Standard Products are supplied by Van Amerongen. These can be modified by the customer. Choosing a pre-set Product and using the 9 modes will facilitate better storage management and prevents wrong settings.

Central system (CTR)

A Central Control System (CTR) is extendable. It uses measuring tubes to take gas samples. An AP|ell control system can handle ten scrubbers and ten N₂ generators.

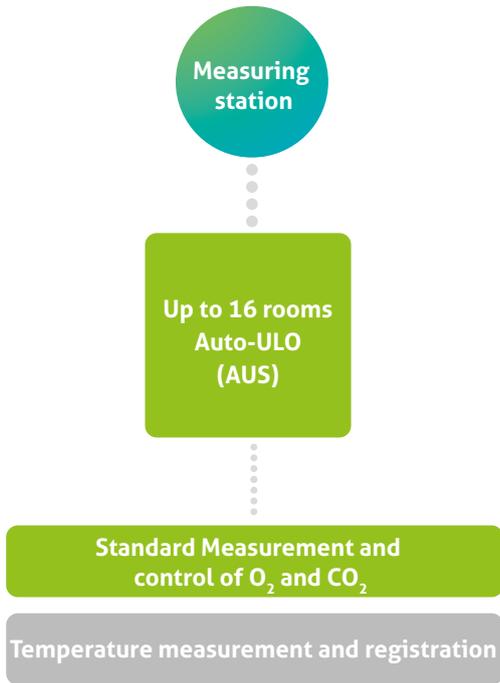
Options

1. **Temperature Measurement:** registration of temperature and/or control of the cooling system.
2. **Water management:** control of humidification units, and measurement and registration of moisture loss, as well as relative humidity.
3. **Ethylene management:** measurement and registration of ethylene values, as well as injection or scrubbing of ethylene.
4. **Injection of CO₂** (necessary when CO₂ values above 5% are desired).

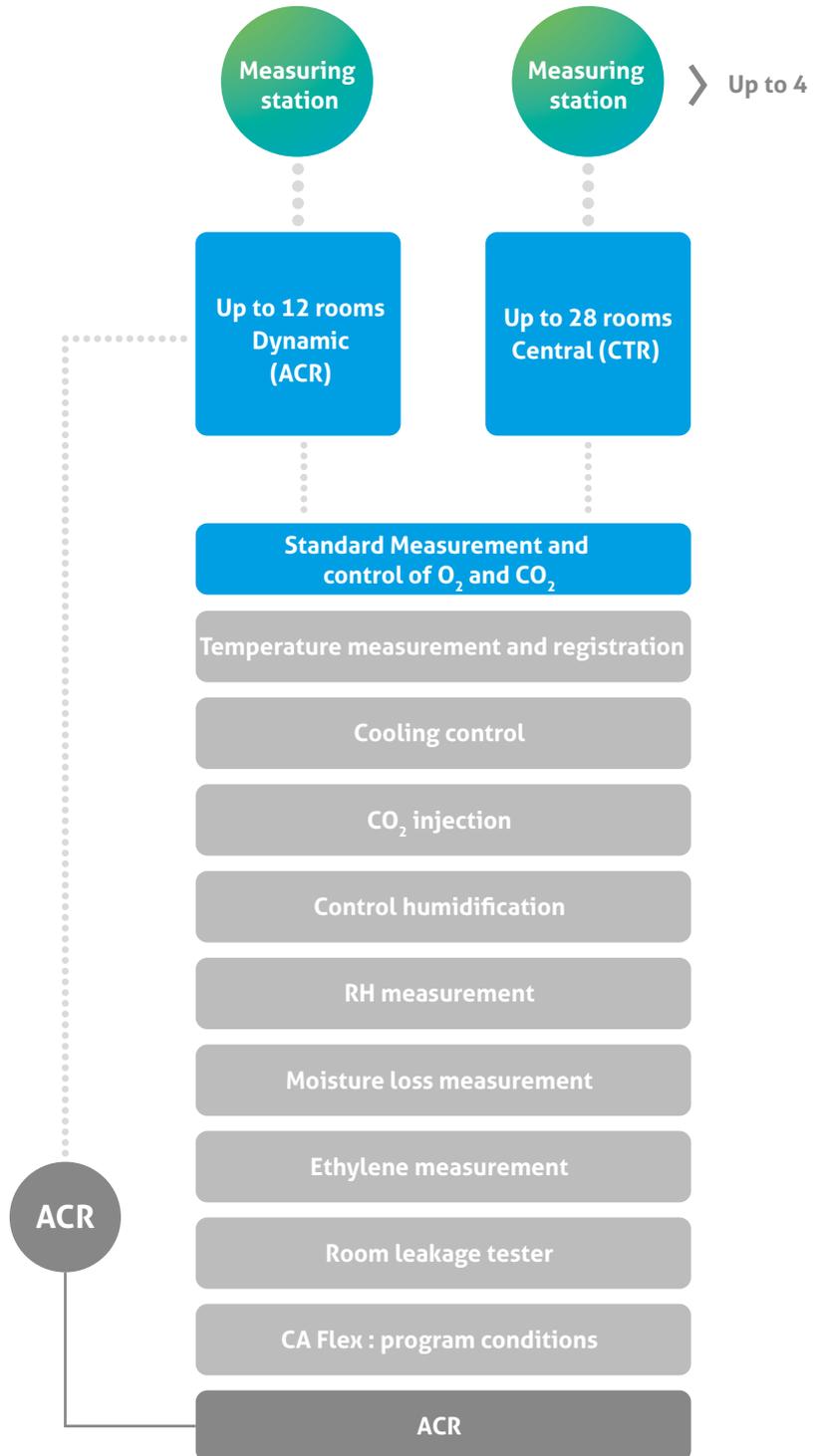
1. Inactive
2. Only measurements
3. Pre-cooling
4. Cooling
5. Pull-down
6. Pull-down based on fruit respiration
7. CA I
8. CA II
9. ACR
10. Deconditioning

Standard Products are supplied by Van Amerongen. These can be modified by the customer. Choosing a pre-set Product and using the 10 modes will facilitate better storage management and prevents wrong settings.

Auto-ULO (AUS)



Central (CTR)



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