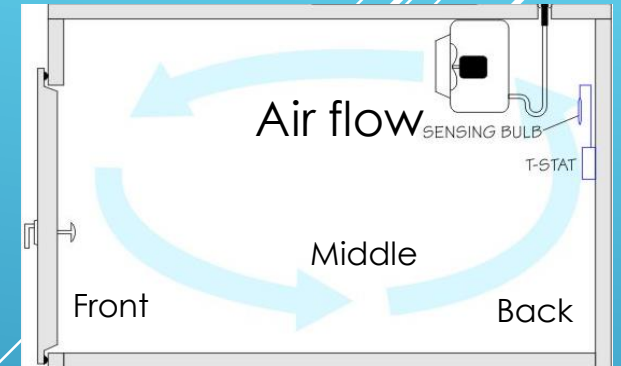


Walk In - Cooler Outline

Zone 0 Outside cooler

Garlic
Pears
Potatoes
Squash (hard shell)
Sweet Potatoes
Tomatoes
Avocados (unripe)
Bananas
Onions



Zone 3 - Back Recommended temperature (32-34F)

Apples** / Apricots**
Artichokes
Berries / Broccoli
Cauliflower
Cabbage
Carrots / Celery
Kiwifruit** / Mushrooms
Parsley
Turnips / Corn
Greens / Kale
Spinach / Parsnips

Zone 2 - Middle Recommended temperature (35-37F)

Alfalfa Sprouts
Asparagus
Beets
Green Onions
Green Peas
Head Lettuce
Leaf Lettuce
Herbs / Okra
Oranges
Tangerine
Pre cut items

Zone 1 - Front Recommended temperature (38-40F)

Avocados**
Cantaloupes**
Honeydews**
Cucumbers
Eggplant
Garlic / Ginger root
Grapes / Lemons
Limes / Mango**
Pears** / Peppers
Pineapples / Papaya**
Radishes / Zucchini

Walk In Cooler temperature zones will vary, please consider the following:

- Air flow will impact different cold storage zones.
 - Number of shelves, type of containers and how they are stocked based on applications.
 - Frequency door is opened
- Humidity and size of the Walk In
 - **Some items are ETHYLENE producers and can affect others.