



WHY WE DO COMPARE APPLES AND PEARS

If you want to keep your products in perfect condition, select a Besseling CO₂ adsorber, or 'scrubber'. A tested and certain technology to remove CO₂ from cold rooms, including a part of the existing ethylene.

As a consequence of respiration, oxygen (O₂) is used and carbon dioxide (CO₂) is produced. An increased CO₂ level keeps the fruit 'quiet', but an excess causes irreparable damage and therefore should be eliminated. Every product has a different CO₂ production and a maximum acceptable CO₂ level. That is why we compare apples and pears.

By implementing a central scrubber installation we create the possibility to keep various types of fruits and vegetables in one cold store. Flexibility in operating the CO₂ scrubber is very important since every product or variety demands its own treatment.



The Besseling CO₂ adsorber contains activated carbon which has the ability to adsorb CO₂ molecules. By conveying the air in the cold room through the activated carbon and then reintroducing the air to the cold room, the CO₂ is effectively eliminated from the cold room.

Besides a control panel, used to set the operations in each cold room, the adsorber is equipped with a 'scrubber lung'. This patented ULO-system guarantees an absolute low oxygen activity, keeping practically all oxygen out of the cold room. The low-pressure ventilator limits the energy consumption to a minimum.

The Besseling CO₂ adsorber:

- *Proven technology, simple to operate, reliable and durable*
- *Minimal oxygen levels in the cold room (ideal for ULO)*
- *Low energy consumption*
- *Limited service requirements*
- *Efficient use of activated carbon*
- *Rigid EBRO two-way valves on adsorber and on cold store*
- *Extremely user-friendly*

