



WarmStor is quite simply the revolutionary low energy system for the automatic warming of potatoes for the pre-packing industry. This ground-breaking step forward has enabled one processor to virtually eliminate 'thumb-nailing' and effectively control bruising as well as reduce their fuel oil use to zero.



After months of careful storage, warming up potatoes can be a time when you risk loss of crop quality, especially if your current system produces uneven temperatures – overwarm at one end, too cool at the other. WarmStor was developed to handle this last, critical stage of storage and optimise the quality of your crop, aiming to bring each potato to ideal temperature for packing.

Environmentally friendly, low-cost to run

Using low grade heat from the ambient air, WarmStor does away with the need for expensive to run, environmentally unfriendly gas or kerosene burners as used in some other warming systems.

Creating variable conditions

Air is mixed and humidified to the correct temperature for the required warming parameters using the main air distribution system. Automatic speed control optimises the airflow to match the variable requirements that are ever present in the constantly changing store atmosphere, whilst still maintaining crop turgidity.

The ambient air system takes advantage of ambient air whenever available and has also been designed to make use of waste heat from adjacent refrigeration/condensing units to ensure optimum use of precious energy resources.

Ongoing throughput

The innovative control system runs the 14 bays automatically, each with a variable speed fan to control the incoming product temperature. This varies from 2 to 10 degrees Celsius and therefore enables the potatoes to be warmed to the target temperature, regardless of loading patterns and differing crop conditions. By matching the time requirement for throughput, 14 different temperature crops can be loaded and unloaded seamlessly.

Simple to operate

The system is extremely easy to use and forklift driver friendly; insert a sensor, load the bays, wait the desired days, unload bays, start next cycle. The system is simplicity itself, allowing the packing line to be constantly supplied with warmed quality potatoes, therefore enabling logistical throughput at all times.

A step-change in the reduction of damage and waste