

# Banana Ripening Chambers

Banana Ripening Chambers are advanced cold storage systems specially designed for uniform and hygienic banana ripening. These chambers maintain controlled temperature, humidity, and airflow for safe and natural ripening of bananas and other fruits. The chambers are manufactured using high-quality insulated PUF panels and energy-efficient refrigeration systems to ensure excellent cooling performance and low power consumption. Widely used in fruit markets, cold storage facilities, warehouses, food processing units, and agricultural industries.

Specification	Details
Product Name	Banana Ripening Chambers
Body Material	PUF Insulated Panels
Temperature Range	14°C to 24°C
Voltage	220V / 440V
Power Source	Electric
Storage Capacity	Customized
Cooling System	Energy Efficient Refrigeration
Usage/Application	Banana & Fruit Ripening
Features	Low Power Consumption, Durable, Hygienic

## Product Images



