Food

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	At	Sea	

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There's no better time to gut the refrigeration system on-board.

Merging New Technologies: Providing a cool drink, or storing perishable goods at sea, can be a maintenance and power nightmare. The newer refrigeration technologies can give you the upper hand at a well formed strategy to provide accessible and fresh food and beverages.

If you are plant based, this makes refrigeration strategies even easier, since there is no need to store perishable fish, chicken, beef, or eggs. It's also healthier.

While the solid state Peltier Cell may seem attractive from lack of moving parts, the compressor based system is much more efficient, and gives you better return on your power usage.

Using top loading, chest based portable refrigeration and freezer units is the best option. Not only does it provide an easily accessible platform, but they can easily be replaced. Maintenance on custom-installed refrigeration systems can be costly (both in time and money). Save your frustration and go with portable units. Dometic 12V Compressor Based System

Replace with Portable Freezer

Methodology: Replace that in-cabinet legacy top access high maintenance legacy cooler and freezer with a portable unit.

Deploy Strategy: The best option is to separate out your cooling tasks by point-of-use options. This method gives you redundancy, easy replacement, and great access.

Pull Out Drawer: For this option, use a pull out highly insulated cabinet to house the selections below.

Refrigeration: Use a top loading Dometic 120/12V compressor based system. Build a simple pull out cage system to access various levels of products as needed. Most used on top, least used on bottom.

Freezer: Same as the refrigeration option above, but used more for longer term storage items.

Ice Maker: Have a table mounted icemaker (on Amazon as low as \$100) that make ice on demand. Take up lower amounts of space for perishable food items, and are great for load balancing during hot solar afternoons. If you need more ice, simply bag and store in a good quality insulated cooler.

Summary: Newer and more refined compressor based portable chest refrigeration technologies provide a cost-effective method to provide refrigeration and freezer storage. Separate out ice making and storage to provide a comprehensive strategy for storing perishable foods and beverages.

ElectricShip.com	Date: 2/16/2020	Refrigeration	1
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