

HO Structure Kit **R.J FROST ICE & STORAGE**933-3020

Thanks for purchasing this Cornerstone Series® kit. Please read these instructions and study the drawings before starting. All parts are styrene, so use compatible glue and paint to assemble your model.

Almost all fresh and frozen foods available that are available in a grocery were grown and processed in another area, then shipped to your hometown by rail and truck. Along the way, they spent some of their journey in a cold storage plant. These buildings are commonly found in agricultural areas where foods are readied for shipment, and in large cities where the food is stored for pickup by local customers. For years, railroads were the only way to transport these perishable products. With the development of new refrigerated containers for intermodal service and new cars like the Cryogenic reefer, they will continue to do so well into the next century.

Cold storage keeps food fresh by exposing it to low temperatures, ranging from 30 to 50 degrees. Although this doesn't stop spoilage, it does slow the growth of microorganisms and the action of enzymes. Cold storage life depends on the type of food, air temperature in the storage room and the amount of moisture in the air. Too little moisture and the food dries out too much and it can get moldy. As a result, huge ventilators are needed to move the air in the building. This helps balance the temperature and also removes gases given off by the food

A cold storage facility of this type will see year-round rail and truck service, which will increase during the growing season. With its poured concrete construction, this prototype fits on any layout from the late 30's to the present day.

For more ideas to detail your scene, ask your dealer, visit our Web-site waltherscornerstone.com or see the latest Walthers HO Scale Model Railroad Reference Book.



