

REFR2217 - Commercial Grocery Store Refrigeration

Credits:	3 (3/0/0)
Description:	This course is designed to cover the refrigeration piping and oil return in a grocery store setting. Students will learn about case controllers and temperature controls.
Prerequisites:	<ul style="list-style-type: none"> • Completion of HVAC/R diploma.
Corequisites:	
Pre/Corequisites*:	
Competencies:	<ol style="list-style-type: none"> 1. Describe product visibility and customer access. 2. Identify multiple refrigerated cases and temperatures used in supermarket applications. 3. Describe how parallel rack systems operate. 4. Analyze and describe controls and controllers used in supermarket refrigeration applications. 5. Calculate and describe mechanical subcooling. 6. Analyze display case airflow in refrigerated cases. 7. Describe installation, service and maintenance of supermarket refrigeration cases. 8. Explore new technology for supermarket refrigeration. 9. Discuss the benefits of utilizing heat reclaim in supermarkets.
MnTC goal areas:	None

*Can be taking as a Prerequisite or Corequisite.