

## Abstract

Title : The Cold Storage Products Refrigeration System Improvement  
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The food business organizations produce various forms of products from coconut, such as milk packaged of UHT coconut water, coconut chips, brown rice milk curry with flavored soup , fish sauce , ice cream , coconut in syrup and etc.. The production process stages need to have products storage to avoid damage. They need to control the temperature in the cold storage rooms.

This study intends an analysis the problem and causes in keeping products in cold storage room to determine guidelines for improving the cooling chamber chilled as to the required standards This study considers the cooling load factors that might affect the uncontrolled chilled room temperature, calculates the efficiency of the cooling system and finds heat loss that may be adversely affect the temperature of the cold room.

From the study of data analysis and other factors that might be affect the cooling system, guidelines to improve and develop a returning standard cooling system can be setup to keep temperature as in the range of -18 ° c to -25 ° c.