



**BIG ASS
FANS**



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CASE STUDY

PADDY'S MARKET FLEMINGTON

ELEVATING VENTILATION COMFORT

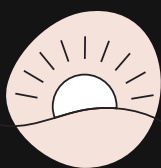
At the iconic Sydney Markets, Paddy's covers a vast amount of space with multiple vendors and a large amount of fresh produce, takeaway foods, seafood, meat and hundreds of categories of general goods.

With a legacy spanning over 150 years, Paddy's Market has evolved from its modest origins to claim the title of Sydney's largest market. Operating around the clock, it attracts an impressive average of 140,000 shoppers, making substantial contributions to both the horticultural industry and the economies of New South Wales and Australia.

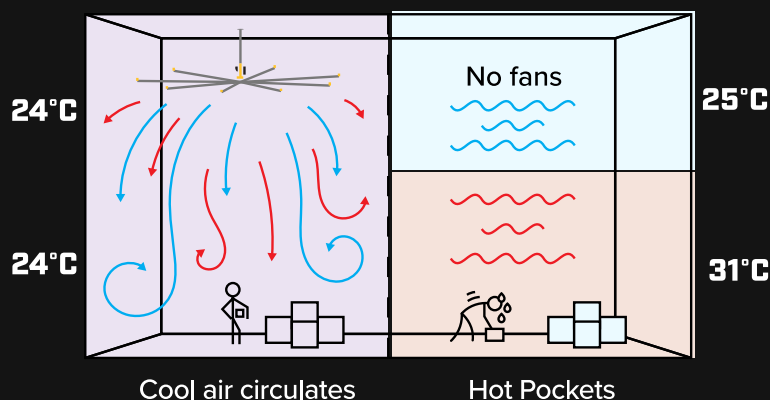
In bustling marketplaces, maintaining the crispness of greens and the vibrancy of fruits becomes a demanding task. Typically the life span of fruit and vegetables rapidly declines as they are exposed to fluctuating temperatures

and varying humidity levels. Paddy's Market was no exception.

In a congested and busy area, the covered open market often found themselves tossing away tonnes of fresh produce due to the stagnant air within the covered market. The stagnant air would cause in consistent temperature and humidity levels, causing uneven ripening and quicker decay. Some of the fresh fruits and vegetables also emitted ethylene gas, which speeds up ripening, causing nearby fruits and vegetables to ripen much faster.



SUMMER HEAT



In an effort to extend the shelf life of the produce, Paddy's Market engaged Big Ass Fans to find a solution to improve ventilation. Even though Paddy's Market was naturally ventilated, it still experienced stagnant pockets of air that resulted in poor air quality and the build-up of gasses. Big Ass Fans noticed that fresh air did not passively move throughout Paddy's Market, and recommended 5 large overhead fans (Powerfoil X3 range) to evenly distribute fresh air.

The new overhead fans easily de-stratified the air layers in Paddy's Market, mixing the gases produced by the fruit and vegetables with the fresh air. This circulation aided in maintaining consistent

temperature and humidity levels leading to extended shelf-life of produce and dramatically slowed down decay.

Fans were initially introduced at Paddy's Market with the primary goal of improving ventilation within the space. However, what became evident during one scorching summer was the unexpected bonus these fans provided. They not only enhanced air circulation but also became a source of welcome relief, bringing a cooling breeze that significantly improved the comfort of market visitors.

