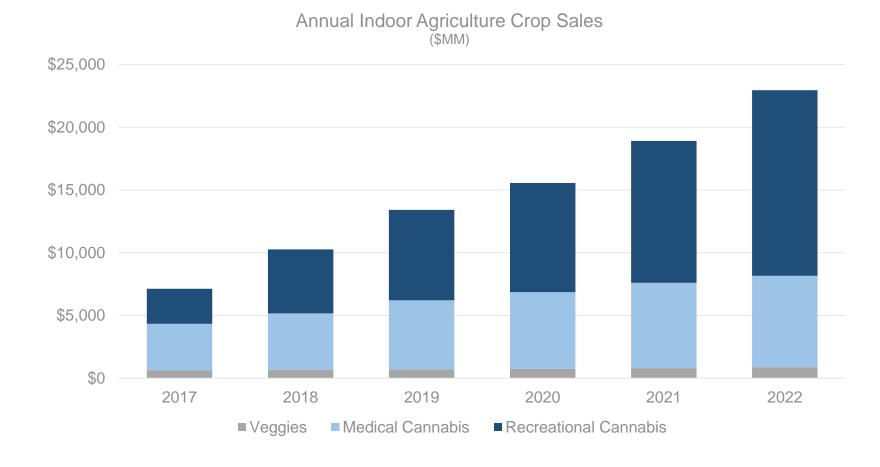
Agenda

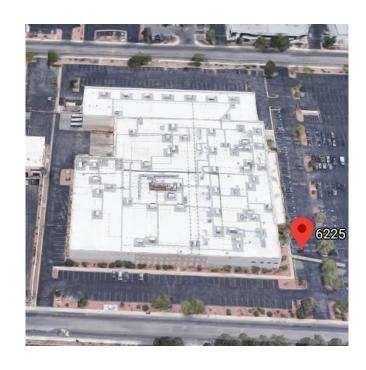
- Market Trends
- What is indoor agriculture?
- Thermal Basics for Indoor Agriculture
- Differences vs. Comfort Cooling
- Vapor Pressure Deficit
- Dehumidification Technologies
- Facility Design Considerations

Market trends and size



- Indoor Agriculture Market growing at 26%+ per year
- Indoor Agriculture is HVAC intensive environment... ~1 ton per 50 ft²
- Customer paying a premium for IA HVAC equipment... upwards of \$3-\$4K/ton
- Farm development to meet annual growth to generate \$500M \$1B HVAC market opportunity per year

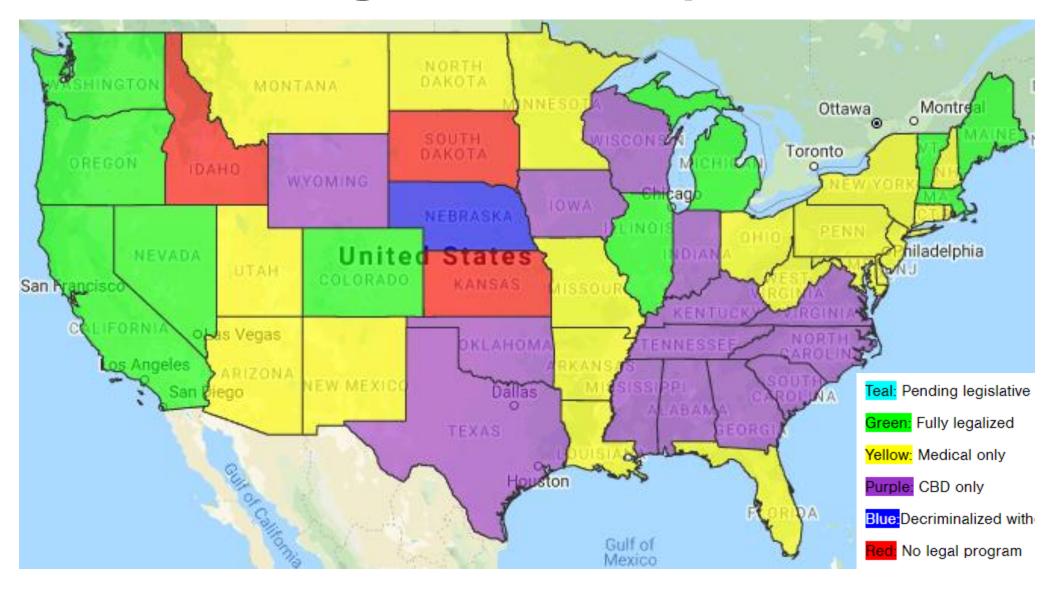




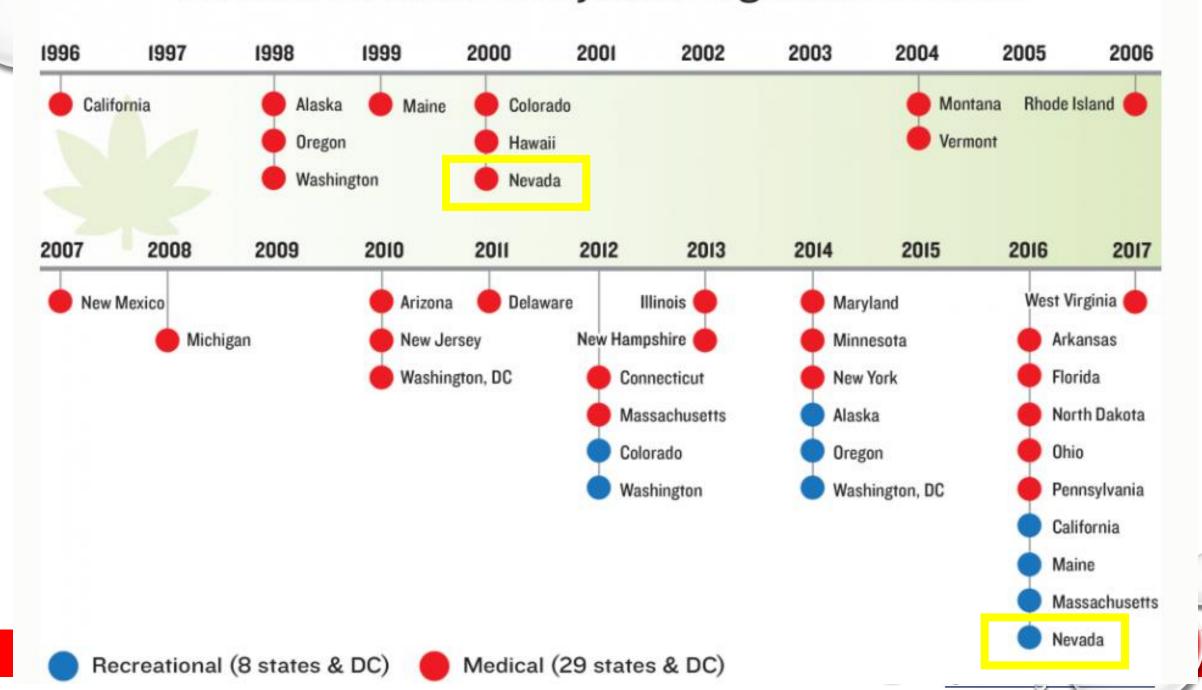


Our 215,000-square-foot indoor vertical farm facility is the only of its kind in Las Vegas, NV. There, we grow an ever-widening array of edible produce and non-traditional crops for our customers. In a city famous for amazing restaurants and world-class chefs who demand the best in fresh, healthy food, we grow a wide selection of delicious lettuces, microgreens, herbs and more.

NA Cannabis Legalization Map



Timeline of State Marijuana Legalization Laws



Recreational Marijuana Establishments with Final Certificates as of February 2019

County	Dispensary	Cultivation	Production	Laboratory		
Carson City	2	5	4	0		
Churchill	1	1 0 0				
Lyon	1	0	0	0		
Nye	1	12	6	0		
Clark	49	96	72	9		
Washoe	13	23	16	2		
TOTAL	66	134	96	11		



Home Products Locations Apply Strains CITIES CARSON CITY FERNLEY HENDERSON LAS VEGAS LOVELOCK RENO

Facility: The MMG Agriculture cultivation facility is 8,000 square feet and features 3 flowering rooms, 2,300 flowering plants, and 15 strains,

What is Indoor Agriculture?

a.k.a. Controlled Environment Agriculture (CEA), Vertical Farming, Indoor Farming

- A technology based approach of growing crops indoors allowing growers to set the ideal environment to achieve optimal harvest from each crop
 - Growers control **temperature**, **humidity** (or VDP), CO₂, lighting, irrigation, fertilization, etc.
- Indoor farming uses ~90% less water than traditional farming
- Indoor farms can grow 10 100 times more crops per ft² than traditional farms
- Crops include cucumbers, lettuce, leafy greens, herbs, tomato, legally licensed cannabis facilities

Why use Indoor Agriculture vs. Traditional Outdoor?

Controllability = Consistency, Quality, Predictable Yields

- Reduces risk of Disease, Mold, Mildew, Cross-pollination
- Multiple Annual Growth Cycles = Add CO2 for faster growth production cycles
- Security = High security required by laws

Indoor Environment Types

- Enclosed Indoor Considerations:
 - Pros Controllability, Maximize Yields, Tight Envelope
 - Cons Initial Costs

- Greenhouse Considerations:
 - Pros Sunlight is free, ability to grow year round
 - Cons Lifetime costs, increased HVAC loads, poor security, indoor climate effected by seasons, outdoor air contaminants, poor odor control

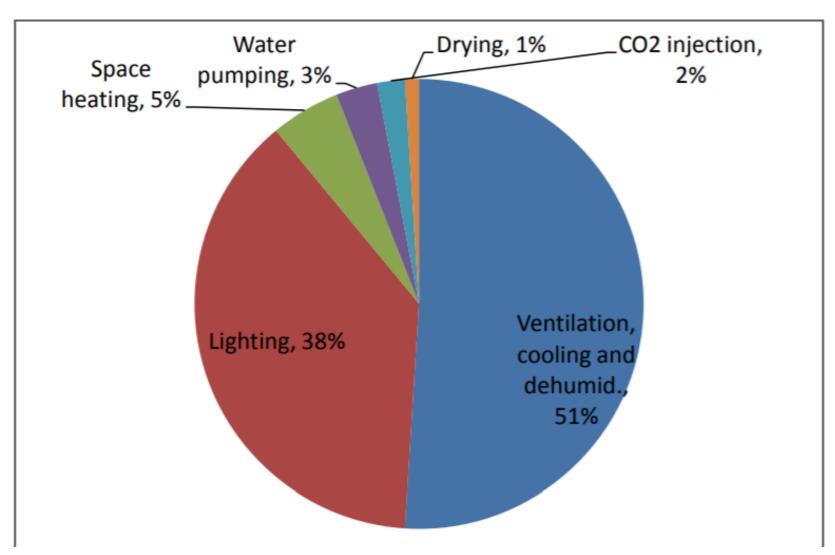
Types of Indoor Agriculture Rooms

Stage	Weeks	Temp	Relative Humidity
Clone/Seedling	#1 to #2	74 to 80 F	75% to 85%
Veg	#2 to #8	70 to 80 F	45% to 55%
Flower	#8 to #16	68 to 76 F	40% to 50%
Drying	#16+	68 to 76 F	45% to 55%

- Ranges Vary by Grower, Strain
- Temperature, Humidity, Irrigation Rates
 - Critical Inputs for HVAC Design
 - Generally Start Warmer, Higher Humidity
 - Move to Colder, Lower Humidity
- VPD (Vapor Pressure Deficit) is a better data point to manage grow rooms by.

Energy

Figure 1 – Energy Use Breakdown for a Typical Indoor Cannabis Grow⁹



⁹ "Trends and Observations of Energy Use in the Cannabis Industry," Jesse Remillard and Nick Collins, ERS, ACEEE Summer Study of Energy Efficiency in Industry, 2017.

Indoor Ag Thermal Basics - What are the loads?

Sensible = Lighting (watts to Btu)

Latent = Evapotranspiration / Irrigation rate (lbs/hr)

Sensible Heat Ratio (SHR)

Indoor Agriculture is Process Manufacturing

Lights-on ("daytime")

- High sensible load from lighting
- + High latent load from evapotranspiration
- Sensible cooling and dehumidification



Indoor Agriculture is Process Manufacturing

Lights-on ("daytime")

- + High sensible load from lighting
- + High latent load from evapotranspiration
- Sensible cooling and dehumidification

Lights-off ("nighttime")

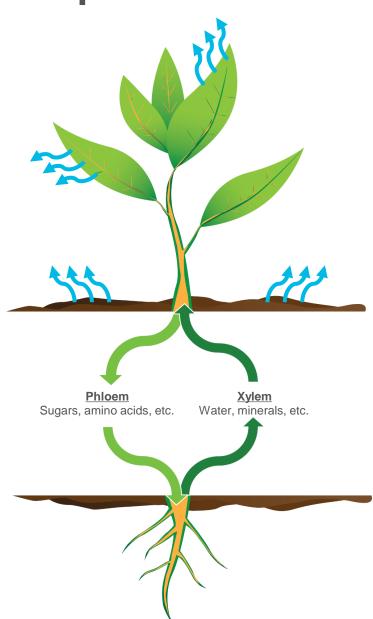
- No sensible load from lighting
- Medium latent load from evapotranspiration
- = Primarily dehumidification



Evapotranspiration = evaporation + transpiration

Evaporation

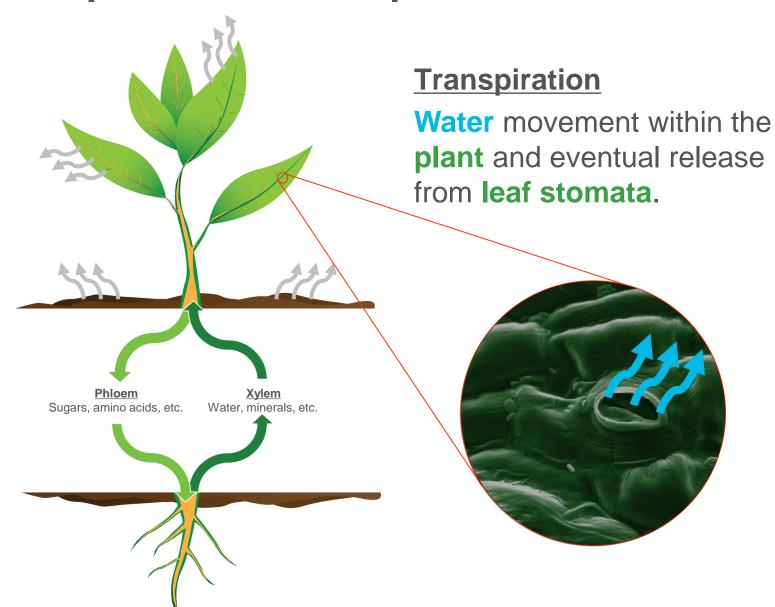
Water movement from the soil and plant surfaces to surrounding air.



Evapotranspiration = evaporation + transpiration

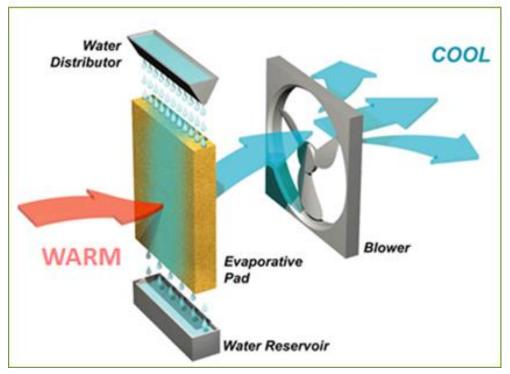
Evaporation

Water movement from the soil and plant surfaces to surrounding air.

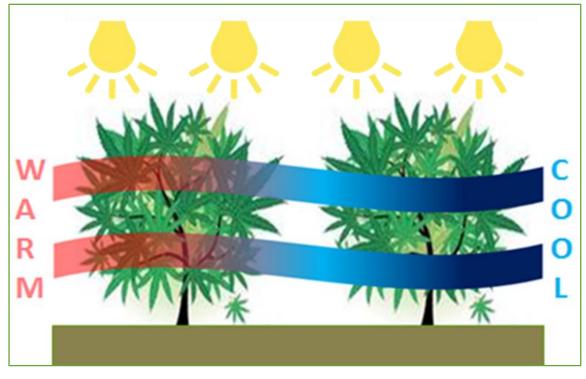


PLANTS ARE NATURAL EVAPORATIVE (SWAMP) COOLERS

MECHANICAL EVAPORATIVE COOLER



NATURAL EVAPORATIVE COOLING



One-gallon of evapotranspiration produces more than 8,700-BTU of evaporative cooling, and offsets more than 2,500 watts of lighting EVAPORATIVE COOLING = DEHUMIDIFICATION

CULTIVATING ROOM SENSIBLE-HEAT %

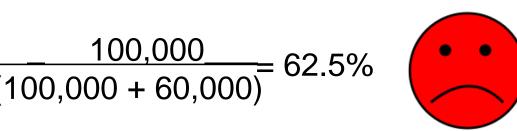
SENSIBLE HEAT (TEMPERATURE) = Evaporative Cooling and Grow Lighting LATENT HEAT (HUMIDITY) = Dehumidification from Evapotranspiration

TOTAL HEAT (TEMPERATURE + HUMIDITY) = Sensible Heat + Latent Heat

Sensible = SH%
Heat
Total Heat

TYPICAL GROW ROOM STATISTICS									
LIGHTING	LIGHTING Sensible btuh 100,000								
DEHUMIDIFICATION	Latent	btuh	60,000						
	Total	btuh	160,000						
EVAPORATIVE COOLING	Sensible	btuh	-60,000						

(Latent = 37.5%)



CORRECT

$$\frac{(100,000-60,000)}{(100,000+60,000)} = 25\%$$

(Latent = 75%)



	Comfort Cooling	Indoor Agriculture				
Operating modes	Occupied	Lights-on / "Daytime"				
	Unoccupied	Lights-off / "Nighttime"				

	Comfort Cooling	Indoor Agriculture
Operating modes	Occupied Unoccupied	Lights-on / "Daytime" Lights-off / "Nighttime"
Lighting	0.7 – 1.2 W/ft ²	30 – 80 W/ft ²

	Comfort Cooling	Indoor Agriculture
Operating modes	Occupied Unoccupied	Lights-on / "Daytime" Lights-off / "Nighttime"
Lighting	$0.7 - 1.2 \text{ W/ft}^2$	$30 - 80 \text{ W/ft}^2$
Space temperature	70 – 75°F	65 – 83°F

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Space humidity	50 – 60% relative humidity	50 – 82% relative humidity

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Space SHR	0.70 - 0.90	Daytime: 0.25 – 0.50 Nighttime: 0.00 – 0.40

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Ventilation	Based upon Standard 62.1 Requirements	Often no ventilation

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Ventilation	Based upon Standard 62.1 Requirements	Often no ventilation
Carbon dioxide	Diluted with ventilation air (sometimes controlled with DCV)	Increased beyond ambient (e.g. 1500 ppm)

SENSIBLE-HEAT-RATIO (SHR) IN TYPICAL APPLICATIONS

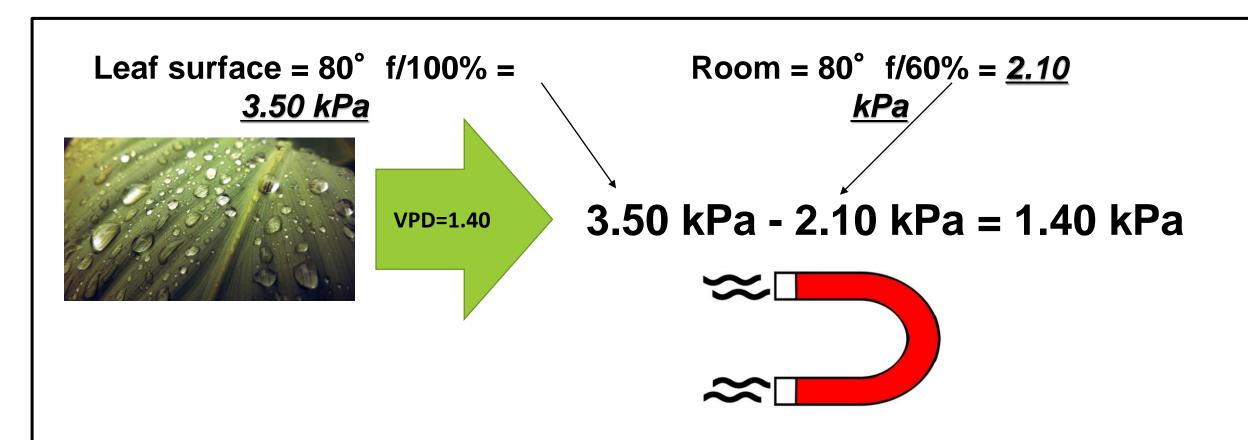
TYPICAL SENSIBLE HEAT RATIOS FOR VARIOUS	TYPICAL SENSIBLE HEAT RATIOS FOR VARIOUS APPLICATIONS								
APPLICATION	MIN	MAX							
Auditoriums, Theaters	0.65	0.75							
Apartments	0.80	0.95							
Banks, Court Houses, Municipal Buildings	0.75	0.90							
Churches	0.65	0.75							
Dining Halls	0.65	0.80							
Computer Rooms	0.80	0.95							
Cocktail Lounges, Bars, Taverns, Clubhouses, Nightclubs	0.65	0.80							
Cultivating Rooms	0.00	0.25							
Jails	0.80	0.95							
Hospital Patient Rooms, Nursing Home, Patient Rooms	0.75	0.85							
Kitchens	0.60	0.70							
Libraries, Museums	0.80	0.90							
Malls, Shopping Centers	0.65	0.85							
Medical/Dental Centers, Clinics and Offices	0.75	0.85							
Motel and Hotel Public Areas	0.75	0.90							
Motel and Hotel Guest Rooms	0.80	0.95							
Police Stations, Fire Stations, Post Offices	0.75	0.90							
Precision Manufacturing	0.80	0.95							
Restaurants	0.65	0.80							
Residences	0.80	0.95							
Retail, Department Stores	0.65	0.90							
Other Shops	0.65	0.90							
School Classrooms	0.65	0.80							
Supermarkets	0.65	0.85							

What is Vapor Pressure Deficit?

VPD is derived from a combination of room temperature and humidity

- VPD alone is not a measured value. There are numerous combinations of room temperatures and humidity that makeup a single VPD value.
- Both temperature and humidity are needed to calculate VPD.
 (As an analogy: The area of a rectangle requires both length and width to calculate)

VAPOR PRESSURE (VPD) EXPLAINED



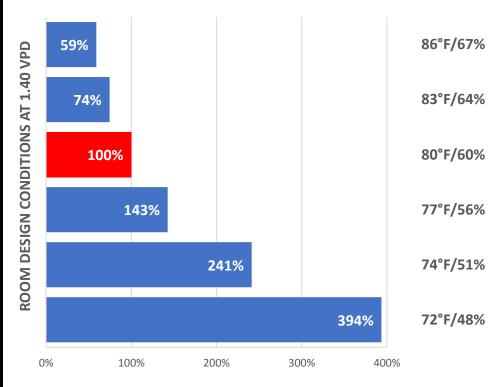
VPD value indicates the speed at which moisture evaporates from the plant to the surrounding air. Thus it is excellent way to evaluate the risk of Mold and Mildew.

VAPOR PRESSURE DIFFERENCE (VPD) CHART

	RELATIVE HUMIDITY VS. TEMPERATURE AND VAPOR PRESSURE DIFFERENCE (VPD) CHART																		
				VA	APOR	PRESS	SURE	DIFFE	RENC	E IN K	ILOP	ASCAL	. (kPa) UNI	TS				
								s (mb											
°F	0.75	0.80				1.00	1.05	1.10				1.30	1.35					1.60	°F
			Ear	ly We	eks					d We					Final v	weeks	5		
	RELATIVE HUMIDITY 74% 73% 72% 72% 69% 68% 67% 66% 65% 63% 62%																		
86	-						1	74%	73%	72%		_						-	86
85							1	73%	72%	71%			67%					_	85
84							1	72%	71%			_	66%					-	84
83							1	71%					65%					-	83
82	=00/	=00/		/	= /			71%	69%				64%				58%		82
81	79%	78%	76%	75%		72%	_		68%			_	63%					_	81
80	79%	77%	76%	74%				69%										_	80
79	78%	76%	75%	73%				68%											79
78	77%	76%	74%	73%				66%											78
77	76%	75%	73%	72%				65%										-	77
76	76%	74%	72%	71%				64%									49%	48%	76
75 74	75%	73%	71%					63%									48%	46%	75 74
73	74% 73%	72% 71%	70% 69%					62% 60%								48%	46% 44%	44% 42%	73
72								59%							46%		44%	40%	72
71								58%						46%	44%	42%	40%	38%	71
70								56%									38%	36%	70
69	_							55%						42%	40%		36%	34%	69
68								53%						40%	38%	36%	34%	32%	68
67	_							51%				42%		38%	36%	34%	31%	29%	67
66	_							50%						36%	34%	31%	29%	27%	66
65	_							48%										-	65
65	64%	62%	60%	57%	55%	53%	50%	48%	45%	43%	41%	38%	36%	34%	31%	29%	26%	24%	6

UNDERSTANDING THE IMPACT OF VPD ON CAPITAL COST OF HVAC EQUIPMENT

RELATIVE DEHUMIDIFICATION AIR VOLUME & COST

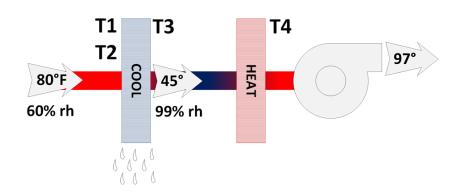


PERCENT INCREASE/DECREASE

What options make Indoor Ag HVAC equipment so special?

- Refrigeration designs to handle low leaving air dewpoint in ALL OUTDOOR CONDITIONS. Typically see a 42-45 deg leaving coil dewpoint. Enough HGRH capacity in ALL OUTDOOR CONDITIONS.
- Non-corrosive interior construction
- High efficiency if possible (Wrap around FP, Free Cooling)
- System controls integration to space VPD setpoints
- UV, Odor Control, and High Filtration requirements

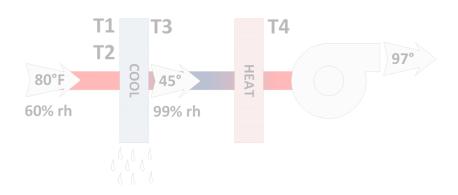
Comparison of Technology

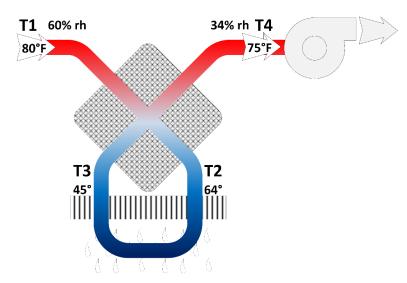


TRADITIONAL DEHUMIDIFICATION

- → Cooling + Heating
- → No Precooling
- → Portable dehumidifiers overheat rooms and increases A/C load

Comparison of Technology





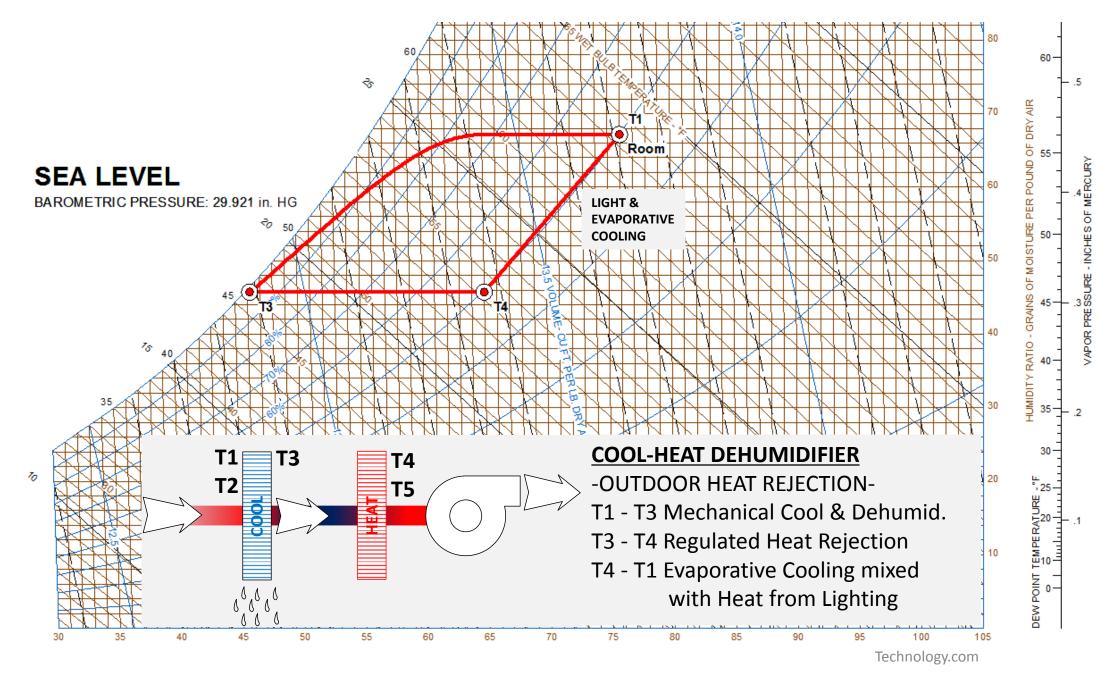
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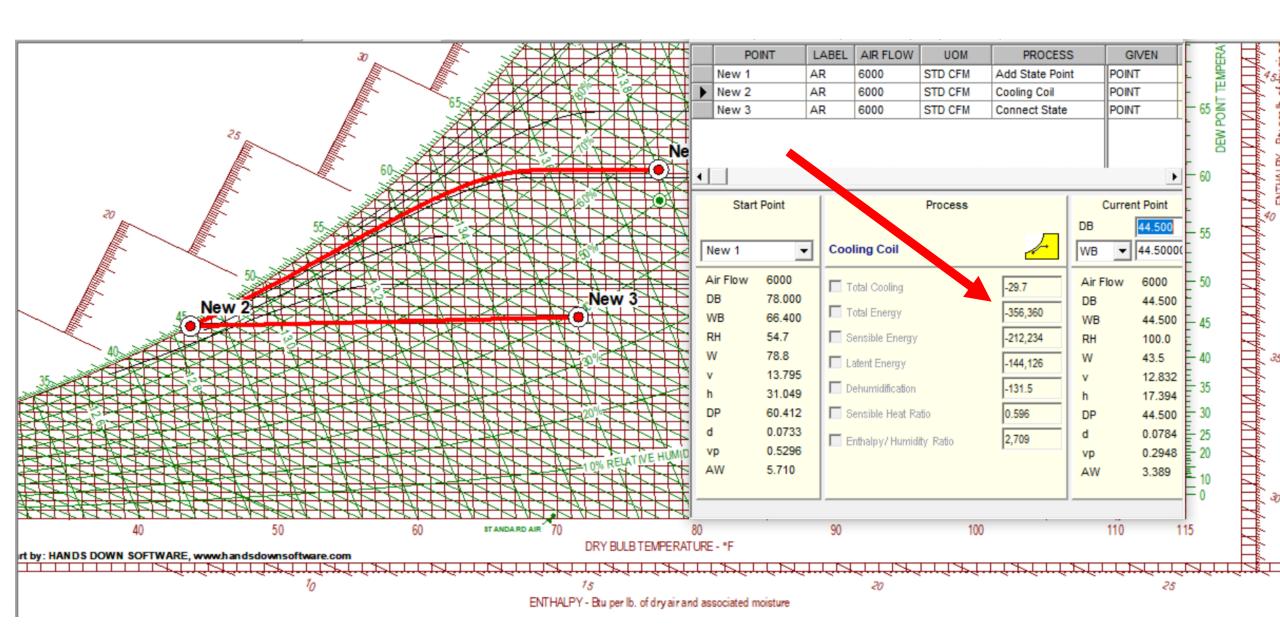
Wrap-around DEHUMIDIFIERS

- → Precooling reduces up to 65% energy
- → Reduces all ancillary MEP equipment and installation
- → Fast Return on Investment (ROI)... typically less than 1 year

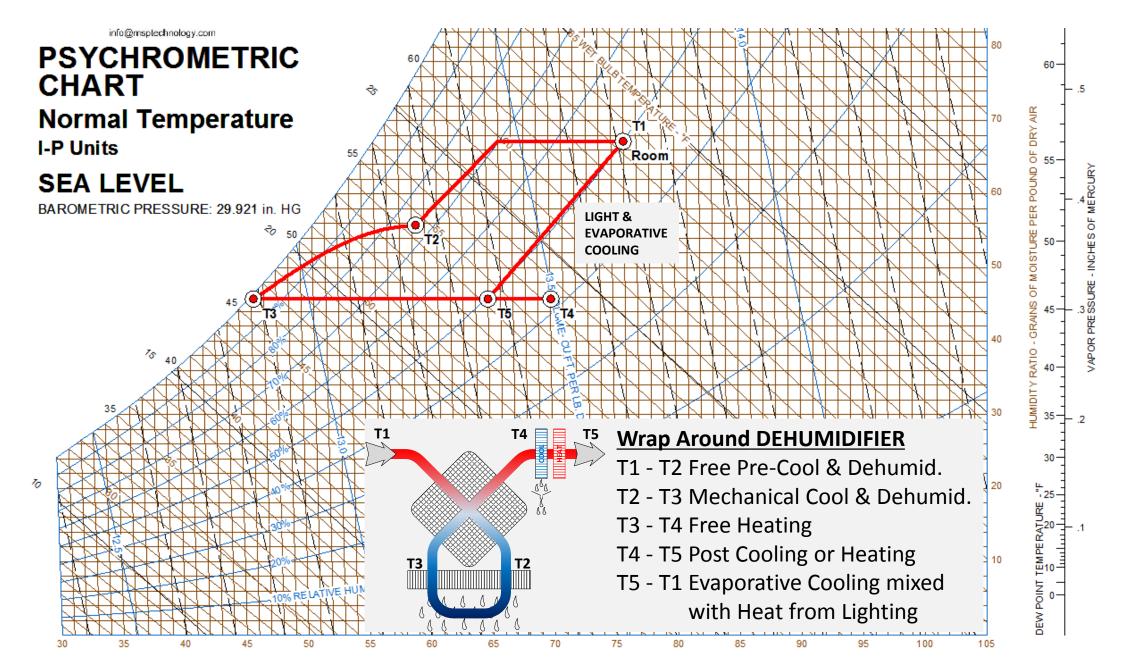
Traditional Dehumidification with Hot Gas Reheat



Traditional Dehumidification with HGRH

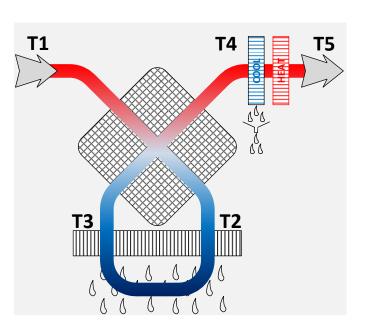


Wrap Around Free Pre-cooling with Wrap Around Design



Wrap Around DEHUMIDIFIER

- T1 T2 Free Pre-Cool
- T2 T3 Mechanical Cooling
- T3 T4 Free Heating
- T4 T5 Post Cooling or Heating



MSP® DEHUMIDIFYING COIL SELECTION PROGRAM v18B Inlet condition T3 Altitude HIGH Efficiency 6.000 5,932 scfm Efficiency Standard air volume MSP® Coil size Air volume 6.128 5.664 cfm 48 Units 44.50 °F 6,000 cfm Temperature DB Recommended airflow 55 99.00 % Relative humidity Cooling required -189.271 btu/h 79.3 Absolute humidity 42.9 gr/lb -179,931 btu/h / 49% Savings 66.5 Wet bulb 44.4 °F 139.9 lb/h Capacity 44.2 °F Dew point 60.7Sensible heat ratio 0.19 Sensible 31.21 17.3 btu/lb 380 cfm/ton Enthalpy Coil face velocity 421.51 fpm Total pressure drop 2.24 in. wg Outlet condition **T4** T2 Standard air volume 5.985 5,932 scfm 0 PRE-COOL RE-HEAT 5.918 Air volume 5,978 cfm 61.6 72.4 °F Temperature 75.9 36.3 % Relative humidity Absolute humidity 61.8 42.9 gr/lb Wet bulb 57.0 56.5 °F 53.9 44.2 °F Dew point 24.1 btu/lb Enthalpy 24.45

WRAP-AROUND PLATE

RESULTS!!!

Design:

EAT - 78db/66.4wb at 6,000 CFM

Coil – 45.5 deg F

LAT – 72db/57wb at 6,000 CFM

Traditional Dehumidification with HGRH = ~356,000 btu or 30 tons

Wrap Around Technology = ~190,000 btu or 16 tons

Wrap Around Savings = ~166,000 btu or 14 tons

Capital Costs

Wrap around FP Technology

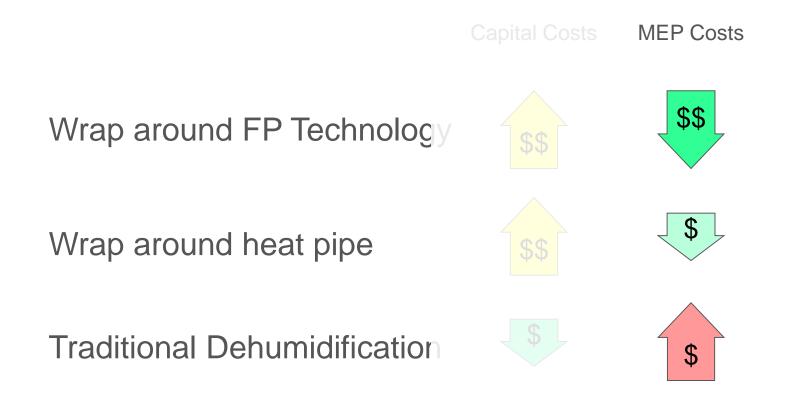


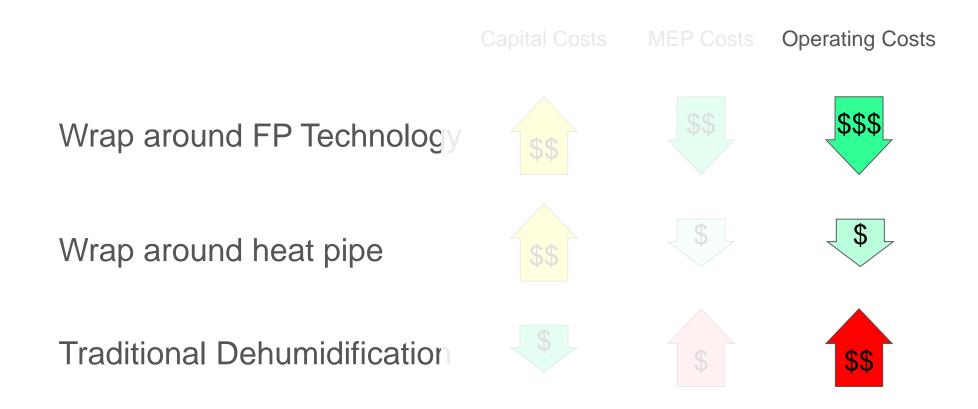
Wrap around heat pipe



Traditional Dehumidification









Question? Comments?

THANK YOU!