

Hospitality & Fast Food



REQUIREMENT



- Preserve food items
- Enhance food life
- Maintain fragrance and flavour
- Danger Zone of Food +5 to +65 in which bacteria germination takes place.



Solution



- To cater to the above needs Walk in Chillers and Freezers are used.
- Insulation is done with PUF Panels.
- Temperature is maintained by Refrigeration Units.
- System shall compliant HACCP standards.



HACCP Compliance

- HACCP: that is, Hazard Analysis and Control Critical Point (EU Directive 93/43 – Italian decree law o.155/156, 1997) is a method for controlling processes to ensure the safety of food. The Controller simplifies the “HACCP” procedures, in that it informs the user of the correct temperature trend, activating a local alarm (buzzer) and remote alarm (special relay). The controller is fitted with a dedicated HACCP signal LED and button. With the Clock option, pressing the HACCP button lets the user know when the problem occurred.



Insulation:

■ PUF Panels:

Available in widerage of thickness from 60 mm to 150mm.
Made of Stainless Steel sheet or Pre Painted Sheets.

■ Floor:

Floor is insulated with PUF panel or PUF Slabs
Vinyl Flooring can be done over concrete.

■ Door:

Ideally flush type is used to enhance aesthetics and proper insulation with frame on all four sides.



Condensing units:

- Available in R 134 a & R 404a (Green refrigerants)
- Air cooled and Water Cooled Condensers
- Hermetic and Semi hermetic compressors
- Integrated Controllers
- HACCP Compliant.

