

1.15 COLD STORAGE PANEL

High thermal insulation panels for food storing/processing plants.



≤ 0,023

*It is the standard colour. Other colours are produced on demand.

Declared Thermal Conductivity (W/MK)^c





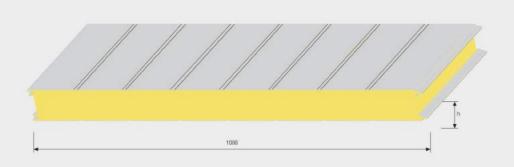
1.15 PANEL DETAIL

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Izocam Tekiz Cold Storage Panels are polyurethane/PIR insulated sandwich panels used for cold storages, cold rooms that food industry needs and for the ceilings and walls of food processing establishments. Cold Storage Panels are strong in terms of their structure but lightweight. They solve the insulation problems of the ceiling and the wall at the same time. These panels are used in vegetable – fruit storages, integrated meat-chickenturkey processing plants, frozen food plants, abattoirs, dairy farms and supermarkets. Cold Storages Panels provide the desired hygenic conditions for the food industry since they don't hold any bacteria and they can be cleaned conveniently. Nearly smooth surface texture of the panel also helps to keep hygiene.

Cold Storage Panels are produced by coil coating technique from polyester, food grade polyester or galvanized sheet painted with PVdf. This painting technique ensures the metal to have a longer life. They don't keep the smell like plastered walls do. They don't hold any bacteria like glazed or ceramic tiles do within their joints. Surface cracks or crushing don't occur.

- The installation starts from the walls. Then it continues with the ceilings. The floors are being installed in the end. After completing installation of the panels according to the principle details, the protective polyethylene foil on the panels should be removed.
- If an insulation is being applied to the floor, in order for cold storage floor to keep the same floor level with other spaces, the cold storage room should be designed as a lowered floor.
- In order to prevent thermal bridges in rooms colder than -5° C, a thin strip of the inner panel sheet next to the floor is removed. This prevents floor structure from freezing and further causing structural damages at shock rooms or frozen storage rooms. These rooms should be ventilated from the floor level or heat resistances should be placed under floor layer.
- The installation lines like electricity, ventilation etc to be passed through ceilings and walls, should be thermally insulated.
- Cold Storage Panel should not be used as an outer wall at the same time. When the outer sheet got warmed insulation may become insufficient.
- may become insufficient.In order to provide airtightness, antibacterial (Food Safe) Silicon should be used at the joint of two panels.
- During installation, great care should be taken so that no thermal bridges occur. Thermal bridges cause frost formation and reduces the performance of the freezer.
- When Cold Storages are put into use for the first time, they should be cooled down slowly. In freezing rooms pressure equalizing valves should be used. Otherwise sudden pressure changes occur and that can cause creases on the panel surface.



Panel Joint Detail

