



INTERCOOL FOOD TECHNOLOGY LTD.



COLD STORE FACILITIES

ENGINEERED FOR PERFORMANCE. DELIVERED FROM CONCEPT TO COMMISSIONING.

Integrated EPC solutions for freezing, chilled and frozen storage facilities serving the food industry.



ONE PARTNER. ONE INTEGRATED SOLUTION.

A successful cold store is more than refrigeration equipment. It is the integration of building design, thermal envelope, process freezing, refrigeration, logistics, utilities, safety and control into one efficient facility.

PRODUCT QUALITY

Protect eating quality, food safety and shelf life through controlled temperatures and correctly designed freezing processes.

LOWER LIFE-CYCLE COST

Reduce energy, defrosting, heat ingress, service requirements and avoid costly construction weaknesses.

HIGHER UTILISATION

Optimize product flow, storage density, handling and operating capacity for a stronger return on investment.

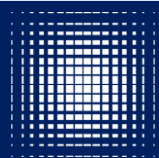
TURNKEY EPC SCOPE

INTERCOOL FOOD TECHNOLOGY LTD. can support the complete project journey, coordinating the disciplines that determine cold store performance and reliability:

- Concept, capacity studies and operations planning
- Site layout, civil works and building interfaces
- Insulated PIR/PUR or mineral wool panel systems
- Sub-floor construction, floor loads and frost protection
- Blast freezing, batch or in-line freezing technology
- Industrial refrigeration and refrigerant selection
- Racking, pallet flow, forklifts and automation interfaces
- Reception, picking, marshalling, dispatch and dock design
- Utilities, electrical, lighting and fire protection interfaces
- Installation, commissioning, testing and start-up support



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ENGINEERING THE DETAILS THAT MATTER

Cold stores operating around -20°C to -35°C demand careful coordination of product requirements, heat loads, moisture control, construction details and operating routines.

01 PRODUCT & CAPACITY

Product type, arrival temperature, packaging, box/crate sizes, core temperature, dispatch temperature, daily volumes, stock days, peaks and seasonal variation.

03 REFRIGERATION & ENERGY

Refrigeration/freezing technology, evaporator strategy, reduced defrosting, ventilation, heat tracing, heat recovery and energy-efficient operation.

05 LOGISTICS & STORAGE

Pallet dimensions and stacking, air spacers, racking and control, forklifts, automation, order picking, marshalling, dispatch and personnel flow.

02 THERMAL ENVELOPE

Panel type and thickness, U-value, fire classification, vapour-tight joints, spans, suspension, surfaces, doors, kerbs, wind and snow loads.

04 FLOOR & BUILDING

Durable sub-floor and floor design considering cold bridges, floor loads, frost protection and prevention of permafrost damage.

06 SAFETY & COMPLIANCE

Refrigerant safety, fire detection and protection, escape routes, utilities and compliance with applicable local, national or international standards.

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DESIGNED AROUND YOUR OPERATION

Before design is frozen, we establish the operating basis: site conditions and available utilities, product mix, temperature zones, receiving and dispatch profiles, storage capacity, handling methods, staffing flows and future expansion. The result is a facility designed around how your business actually works.

1 DEFINE

Products, capacity & site

2 ENGINEER

Process, building & utilities

3 PROCURE

Select specialists' systems

4 CONSTRUCT

Coordinated site execution

5 COMMISSION

Test, optimize & handover

FROM IDEA TO REALITY

Talk to INTERCOOL FOOD TECHNOLOGY LTD. about your next cold store, blast freezer or integrated frozen-storage project.

FOOD INDUSTRY EXPERIENCE

Solutions for red meat, poultry, fish and other food products, developed together with trusted specialist suppliers worldwide. Our focus is the right combination of design, process technology and material selection to improve performance, simplify execution and control investment and operating costs.

Lars Jacob Kristensen

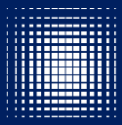
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Your Solution Facilitator!



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