

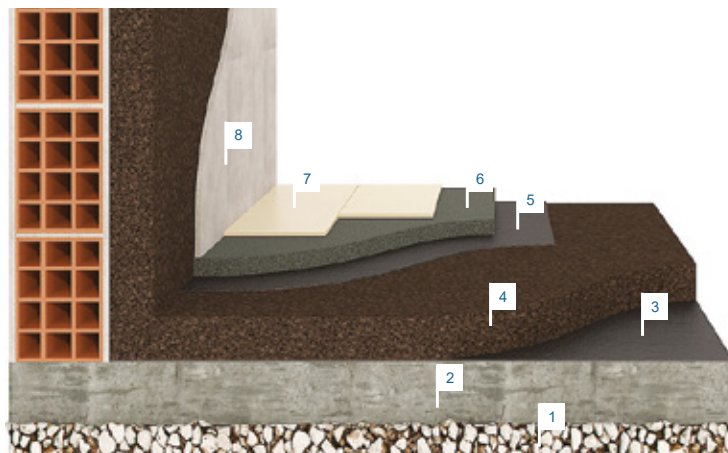
Natural insulation for cold stores

COLD STORE INSULATION

Expanded Cork Board is the ideal insulating material for cold stores (upkeep, freezing and controlled atmospheres). The low thermal conductivity coefficient, affording high thermal resistance with low thicknesses, appropriate specific weight, associated with notable bending and compressive strength, elastic deformation for pressures of 2000 kg/m², ease of application, perfect integration in structures and unlimited du-

ration, proven by works carried out over half a century ago, all go to make up a series of characteristics that no other material can offer. Duly calculated cold store insulation constitutes an excellent investment with high dividends receivable in the short-term as not only energy is saved in the maintenance of the required temperatures, the power of the apparatus to be installed is also reduced and hence its cost.

STORAGE CHAMBERS

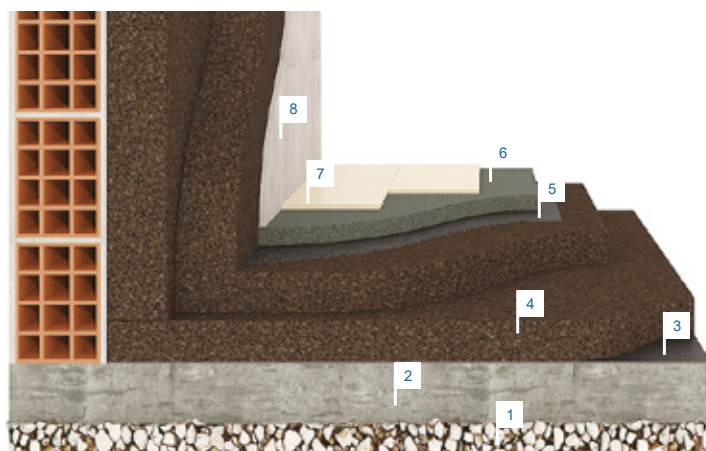


Application in Cold Stores

A technique which is usually deployed for storing fruit, vegetable products and flowers. It consists of storing products at very low - but above zero - temperatures, generally at between 0°C and 12°C.

1. Riprap
2. Slab
3. Steam barrier
4. Expanded Cork Board - ICB 50/100 mm
5. Waterproofing
6. Screed
7. Final flooring
8. Plaster

FREEZING CHAMBERS



Application in Freezing Chambers

The freezing technique extends to meat, fish, butters, cheeses and many other perishable products, to wit, certain fruits. It consists of storing products below zero, usually under the micro-organism development limits and temperatures of up to -40°C are standard.

1. Riprap
2. Slab
3. Steam barrier
4. Layers of Expanded Cork Board - ICB 100/150 mm
5. Waterproofing
6. Screed
7. Final Flooring
8. Plaster