

Taïga

Total hygiene assurance

Taïga cold rooms can be partitioned and are three dimensionally extensible. The rounded edges, while facilitating cleaning, meet the strictest sanitation standards.

Ergonomic handles enable easy door opening when you are laden and the rounded corners of the same color improve esthetism.



Advantages

- Open-ended
- Aesthetic
- Partitionable
- Easily washable
- Wide range of accessories
- Fast implementation
- Respect for the hygiene standards

With its major concern for respecting the environment and in compliance with the Kyoto convention, Dagard has eliminated HCFC substitutes from manufacturing processes of its panels and thus plays its part in the protection of the environment.



Whatever your business product - food, flowers photography and films, chemical and pharmaceutical products, cosmetics - the Taiga enclosure will fully match your requirements.

Taiga

Technical characteristics

Panels with polyurethane foam high density, HCFC free

- . thickness 60 mm for positive temperatures
- . thickness 100 mm for positive and negative temperatures beyond -25°C

Panel face

vertical and ceiling : Iceberg white (near Ral 9010) smooth powder-coated steel.

Inside dimensions 83 x 83 cm to 403 x 603 cm

by multiple of 20 cm (40 cm from 400 cm)

Inside height 203, 223, 243, 283 and 323 cm

with or without floor

Various doors : hinged door with electrical contact integrated into the striking plate and outside finish PET complex, Alpha 100 sliding door, service door or swing door.

Operating recommendations

Appropriate operating conditions and regular routine supervision will enhance your cold room performance. So, check the service temperature of the room and change the thermostat setting if required. Also, check the state of seals and door fittings and change them if deterioration.



Cold room operating will thus be optimized and energy consumption reduced.

Strong recommendations for cleaning

The cleaning agent used must be diluted and implemented to meet supplier recommendations. Generally, products used in temperatures below 30°C (product efficacy lessens significantly as the temperature rises) must not remain in contact with panel faces for too long (not more than 30 minutes).

After any cleaning operation, rinsing with water is necessary.

Careful : negative temperature premises must not be flushed with water or hosed down (risk of icing when the room is put into operation again).

Finish the operation by using window cleaners' rubber scrapers to dry surfaces.

Rub persistent smears with a sponge soaked with a suitable cleaning agent. Careful you do not damage the panel face (abrasive powder products, metallic sponges or hard brushes must not be used). If stains persist, cleaning with solvent based products (cleaning fluid) is tolerated.

Cetonic or chlorinated solvents are incompatible with the materials used.

Food product preservation by cooling involves irreproachable conditions of hygiene and insulation. Dagard's great experience and high standards has enabled the design of high quality cold storage facilities for its customers. Designed by professionals for professionals, there are solutions for all requirements.

Documentation available on www.dagard.com

Your distributor

