

User report

A new cold storage door which saves energy 60,000 times a year.

The Bavarian company Pilze & Waldfrüchte Uwe Niklas GmbH is sealing its new cold storage facility with a high speed door from EFAFLEX.

The Bavarian company for mushrooms and forest fruits, Pilze & Waldfrüchte Uwe Niklas GmbH, has enhanced the production and storage areas at its headquarters in Roding-Neubäu with a modern cold storage area, which includes high bay racking with space for over 1,900 pallets as well as the latest production systems. To maintain the temperature in the cold storage facility at a constant level despite the comings and goings of the forklift trucks, the company decided on the innovative EFA-SST-TK-100 high speed cold storage door from EFALEX.

"The door has been in constant operation since August 2014 and completes at least 200 opening cycles on 300 days a year," reports Franz Seidl, the company's Technical Manager. This amounts to 60,000 opportunities to save energy per year! For a sustainable company, this isn't only important in terms of its financial figures.

The cold storage facility previously was closed with a sliding door. Every time it was opened caused a considerable loss in cooling energy which had to be compensated for. "The new high speed spiral door opens and closes so quickly that to all intents and purposes we no longer experience any variations in temperature," explains Franz Seidl. An additional door, the EFA-SRT, separates the area in front of the deep freeze hall from additional higher temperature production areas. This automatic door system means that the temperatures in front of the cold storage door constantly remain at between 3 and 5 degrees Celsius which also means that no

more unnecessary condensation water develops on the outside of the door to the cold storage facility.

"We viewed the EFALEX cold storage door in use at another company. Due to the long standing satisfaction of its operator and subsequent to making comparisons and reading the technical documentation, we decided to opt for this manufacturer," reports the technical manager. "The door has also been running here without any problems." If the door were to get stuck, however, the consequences would be very serious: "We wouldn't be able to deliver our products on time, and manual operations would have a negative impact on all of our goods."

The ingenious new design of the EFA-SST-TK-100 follows the trend for products and operational equipment which have a positive impact on companies' energy balances. The new high speed door is highly durable and can therefore also be used efficiently on a "cycle" basis in cold storage facilities characterized by their frequent storage and removal processes. A dynamic door blade and AFM spiral track (Active Framework Mechanism) ensures the door blade stays pushed against a seal around the door frame when closed, and thereby seals off the cold storage areas practically hermetically. Unlike other high-speed spiral doors, the door blade support is mounted to a spiral mechanism on the outer, or warm side of the door. Contact surface heaters are used directly in the section exposed to the cold air, which are fitted in the seal strips around the frame, the lath seals and the contact bar strip in order to keep the contact surfaces to the door blade, the floor and the individual laths of the door blade free of ice. With a heat transfer coefficient of $0.62 \text{ W / m}^2\text{K}$ and dimensions of $4000 \times 4.500 \text{ mm}$, Efaflex offers an especially air-tight and well-insulated low energy cold storage door.

In addition to other factors, the excellent insulation of the EFA-SST-TK-100 featuring EFA-AFM is achieved due to the use of 100 mm-thick, thermally separated and insulated EFA-THERM laths. The laths are individually fastened to the high straps. This ensures the legendary reliability, an unequalled lifespan and a superb level of functionality, also due to the quick and easy exchanging of the laths.

The company "Bayerische Pilze & Waldfrüchte Uwe Niklas GmbH" relies on the high quality of its operational equipment. The success story of this family business, which stretches back over 65 years, is based, after all, on reliable partnerships and high quality. The company which was established in 1950 and is now managed in its third generation by Uwe Niklas, is based in the foothills of the Bavarian Forest region. When it started the company was all about fresh mushrooms. The "Bayerische Pilze & Waldfrüchte Uwe Niklas GmbH" is now a leading provider of fresh mushrooms, dry mushrooms and frozen mushrooms. Its frozen foods division has recorded the strongest levels of growth in recent years. The company supplies its products to bulk consumers, gastronomy suppliers, C & C markets, retail chains and discounters in both Germany and abroad. It only ever supplies its customers with highest quality products – irrespective of the season.

Caption: Franz Seidl, Technical Manager

Bayerische Pilze & Waldfrüchte Uwe Niklas GmbH

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