

CASE STUDY

Separate Temperature Zones

Maple Leaf Foods, Brampton Ontario







THE OPPORTUNITY

The chiller room for the customer's product had a door which was open through out the day. Being compliant to food safety regulations, the set point of their cooling system was reduced in order to maintain required temperatures. The resultant energy costs were expensive and the customer is always looking for methods to improve on food safety imperatives.

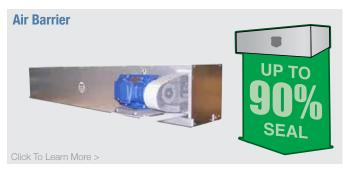
The request to install a high speed fabric door was made to allow for the doorway to be closed more frequently to achieve their goal.

TOTAL PROJECT SAVINGS

\$900.00 \$610.00 \$1,510.00
ANNUAL SAVINGS + GAS REBATE = TOTAL SAVINGS
(ENERGY REDUCTION) (ONE TIME REBATE) (FIRST YEAR SAVINGS)

An estimated annual savings of \$900.00 will occur every following year.

PRODUCT HIGHLIGHTS



- Prevent exterior air from disturbing production and warehousing areas
- Allows doorway to be remain open and closed at the same time!
- May qualify for energy rebates + offsets a companies carbon footprint
- Made in Canada

THE SOLUTION

Upon investigation, it was found that, based on the frequency of staff entering and leaving the chiller room, a high speed fabric door would be open more than 95% of the operating time of the facility and wouldn't achieve the proposed goal.

Rather, Northern Dock Systems provided a recommendation for an overhead air barrier to be installed. With this product the doorway would be open and closed at the same time, reducing the infiltration of warm, humid air from the production area, while keeping the conditioned air in the chiller room. This would be accomplished even while staff were entering and exiting the room. During non-operating hours, the existing sliding insulated cooler door would be closed and the air barrier would turn off automatically.

Temperature & Humidity Improvements

A site assessment and measurements were completed to specify the correct product and application. Working with the Quality Control staff we ensured that operating processes within their HACCP system were complete to maintain all food safety requirements.



- Professionally Trained Staff
- Skilled Tradespeople
- 24/7 Services Available

The average room temperature was reduced by 2°C, allowing the customer to increase their cooling system set point. This allowed them to save energy due to reduced demand and potentially reduce maintenance costs of the cooling equipment and it's life expectancy.

The average room humidity was also reduced by approximately 5% providing increased evidence that air infiltration from the production area to the chiller room was reduced

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