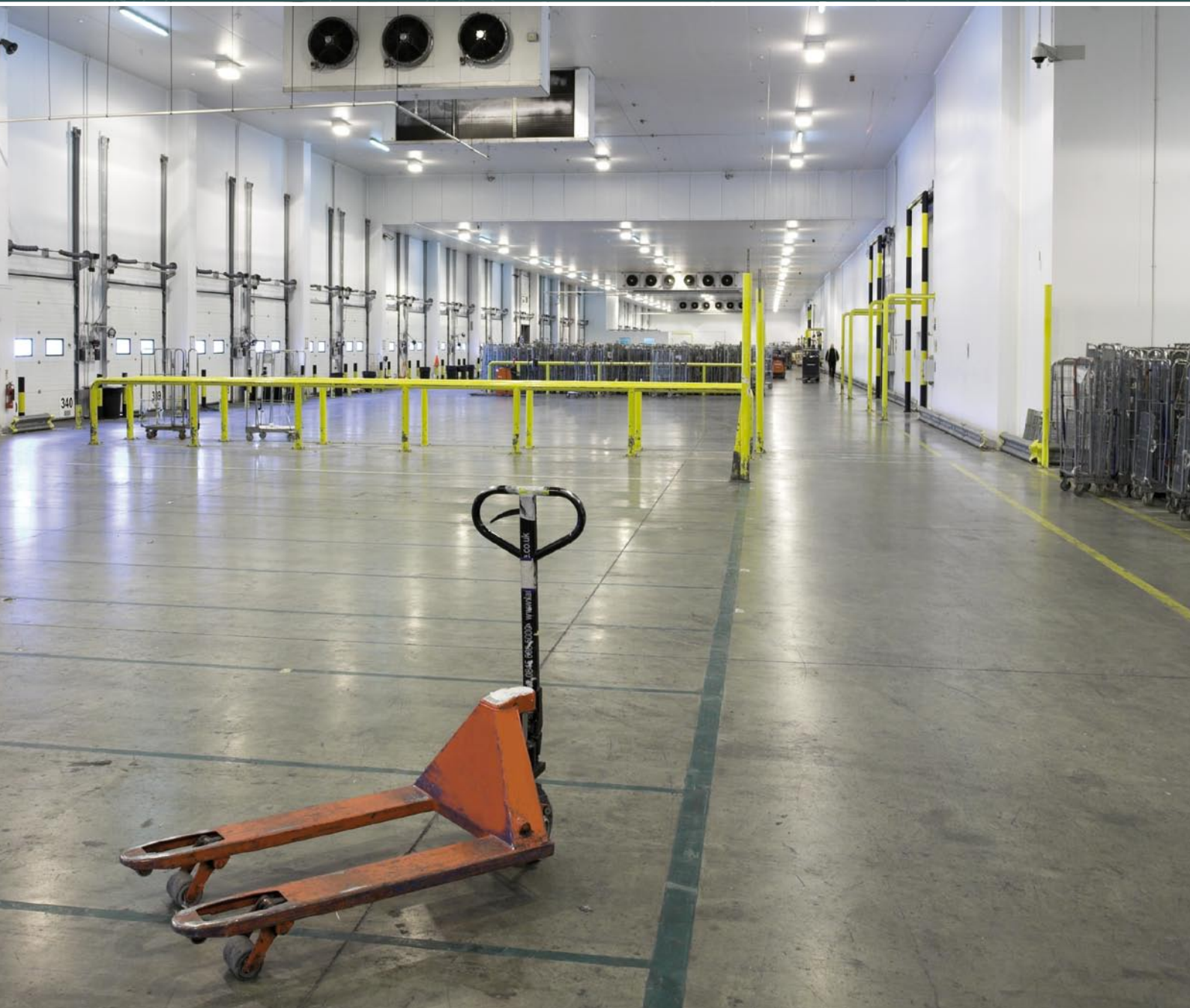


Temperature Controlled Hygienic Environments



Working with Stancold: Professional from start to finish



Cold Storage 0°C to -40°C.

Internal Insulated 'box-within-a-box' wall and ceiling panel system, providing thermal, fire safe, hygiene and airtight barriers.



To meet industry requirements and building specifications Stancold use Fire Rated Mineral Fibre and PIR cored panels.



PIR and Mineral Fibre panels offer high thermal performance, to maintain the temperature of the internal environment.

Over the past 60 years the coldroom industry has undergone revolutionary changes in materials, techniques and technology. One name has remained at the forefront throughout: Stancold.

From our state-of-the-art headquarters in Bristol our team of experienced professionals has consistently delivered high quality and cost effective solutions in the development of temperature controlled hygienic environments.

Our team of cold store specialists give you unrivalled support from conception, design, installation, commissioning, sign off and beyond.

At every stage of development we help you avoid costly practical, regulatory and insurance pitfalls and ensure the delivery of projects on time and to your original specification.



Setting standards industry wide

From first stage food and drink production to covering every step of the supply chain, including large chilled distribution centres to cold rooms on the QE2, we provide a huge variety of customers both large and small with tailored solutions.

Creating Temperature Controlled Hygienic Environments

Including:

- Hygienic food production and processing areas.
- Coldstores.
- Walk-in freezers.
- Temperature controlled warehousing.
- Chillers.
- Many other applications that use whitewalling or other hygienic and internal cladding.

Services also include the replacement and updating of existing installations. After thorough planning our project manager will minimise disruption and ensure our rigorous quality standards are met before giving the Stancold seal of approval.

We provide a huge variety of customers both large and small with tailored solutions.

Working with Stancold: Project evaluation



Chill Storage 0°C to 12°C.

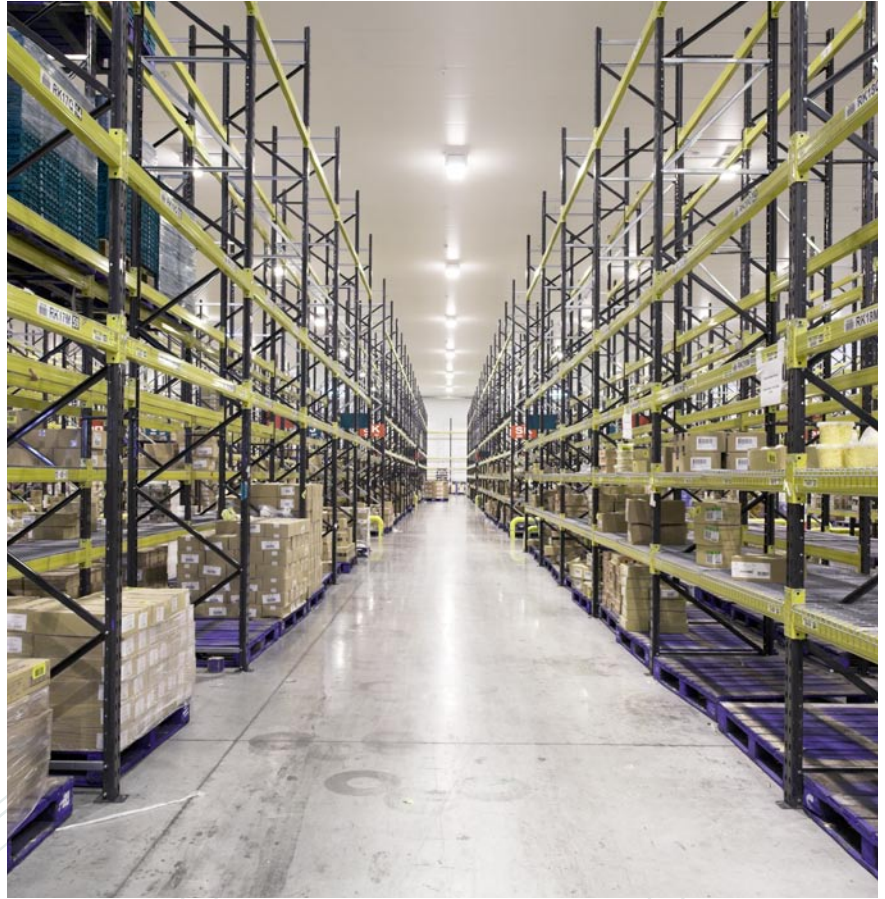
Internal Insulated 'box-within-a-box' wall and ceiling panel system, providing thermal, fire safe, hygiene and airtight barriers.



Stancold offer a range of Flooring Systems including Modular, Concrete Finished, Heater Mats, Vinyl Safety, High Performance Safety and Screed Flooring. High specification installations can be finished in an epoxy or polymer resin coating.

Building regulations, fire regulations, environmental legislation and ever more stringent insurance conditions surround the design and construction of Temperature Controlled Hygienic Environments.

Talk to us at the beginning of your project and we can help you avoid costly and time-consuming delays. As active members of the International Association for Cold Storage Construction (IACSC), we are among the first to know of any legislative developments and changes, and are often actively involved during the consultation processes.



Get it right from the start

During the initial stages of your project it's important to discuss different options to find the one that best suits your business. As your project develops, our in-house CAD designers provide detailed design support every step of the way.

Our wide ranging support even extends to guiding you when dealing with Local and Grant Authorities, or even directly with insurers on your behalf.

Evaluation stage covers:

- Detailed quotations
- Installation design
- Product specification
- Technical back-up
- Assistance with site surveys
- Passive fire control
- Building insurance
- Grant applications
- Local planning applications

Talk to us at the beginning of your project and we can help you avoid costly and time-consuming delays.

Working with Stancold: Benchmark installation



With Stancold installations temperatures within the building can be better managed. Most importantly, the surfaces have food and hygiene safe coatings, therefore resisting moisture ingress, and any risk of toxic mould or bacterial growth.

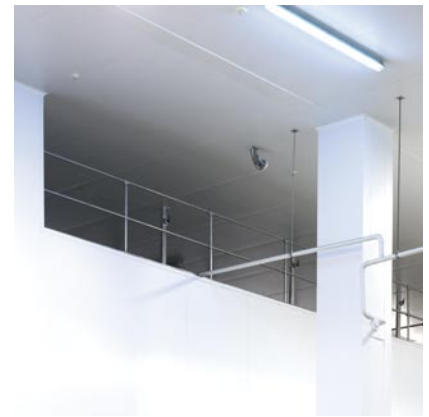


Hygienic Food Production

Internal insulated 'box-within-a-box' wall and ceiling system, providing a hygiene and food safe, cold, chill and ambient environment suitable for wash and clean down.

Our aim with every installation is to get it right first time. This process starts with our thorough planning and manufacturing processes.

At Stancold our company culture is focused on quality. Every installer is qualified and takes pride in their work. All are educated to at least NVQ standard. The ISO 9001:2000 accreditation we hold from the Loss Prevention Board is another example of our commitment to setting industry standards.



Corporate responsibility

As a team we take our responsibilities for environmental sustainability very seriously. Regular environmental audits of activities help us continually improve performance. We are dedicated to best environmental practice from sourcing products right through to installation.

Installation management

When we begin your project you will be assigned a dedicated Contract Manager who will be your key point of contact from start to finish. Throughout the process your Contract Manager co-ordinates work, monitors progress, and keeps you up-to-date.

Total project management

Through our network of partners Stancold's experienced project management team can take your project from feasibility right through construction management to final account completion.

Whether you require a new build, refurbishment or extension, Stancold will offer you first-class service every step of the way.

Please contact Stancold for further information on our project management support.

We are dedicated to best environmental practice from sourcing products right through to installation.

Working with Stancold: State-of-the-art production



External Clad Coldstores

External insulated roof and wall system, providing a thermal, fire safe, vapour, and airtight environment.



Stancold offer a range of doors of all types, from basic personnel access to Rapid Roll and Fire Rated doors, each individually specified to exactly meet the needs of a particular situation.



Stancold offer LPCB approved panel systems. The integrity of the structure is maintained with no spread of fire within panel core, no flaming drops and low smoke emissions. The fire insulation criteria is satisfied.

Over the last 60 years we have built up an extensive network of specialist manufacturing partners. All are registered and approved through our Vendor Assessment Programme. We can specify and source the exact components your project requires.

This no compromise approach extends to our state-of-the-art manufacturing facilities. We can customise and tailor panels to meet your specialist needs, saving time and assuring quality.



Specialists in firewalls

Stancold firewalls are advanced composite panels with metal laminate finishes incorporating a high-density non-combustible core of mineral wool. Fire ratings of up to four hours are possible.

Our firewall system can be used for industrial and commercial construction, including: industrial units, warehousing, temperature controlled environments and factory installations.

Walls, ceilings, floors, doors and refrigeration

Stancold offer an unsurpassed range of options for walls, ceilings, floors, refrigeration and doors of all sorts. We provide a wide range of panel cores, including mineral fibre, PIR and other plastic foams to suit all applications. Panels can be supplied in any RAL colour and with a variety of facings.

We also offer a tremendous range of doors of all types, from basic personnel access to Rapid Roll and Fire Rated doors, each individually specified to exactly meet the needs of a particular situation.

Expertise for external roofing and cladding

Our external roofing and cladding gives you design freedom for both functional buildings and projects where creative form and shape are key design factors.

Our innovative solutions and systems are cost-effective but also achieve superior lifetime performance and durability thanks to the high quality construction.

Go to www.stancold.co.uk to download product and service literature as PDF files

Working with Stancold: Lifetime support



Stancold hygienic food preparation environments are: food/hygiene safe, moisture ingress resistant and suitable for wash/clean down. Panels are Fire Safe (LPS 1208), provide a thermal, vapour and airtight barrier, plus can be used as a walk-on ceiling and assist with low energy operating costs.



Stancold's experience and skills have enabled us to provide some of the UK's leading brands with temperature controlled food preparation areas, hygienic environments and distribution centres.



Hygienic Panelling

Internal insulated wall system, providing a hygienic, food safe and Fire Safe partition within any cold, chill, ambient or hygienic environment. Suitable for partitioning areas of differing use and fire risk.

We enjoy long-term relationships with many of our customers who regard us as specialist consultants. As your business develops and your needs change, we'll provide the services and support to make the most of emerging opportunities. We keep you up-to-date with changes and developments with regulations and technology.



Maintenance for optimum performance

The Stancold service extends well beyond the date of completion. We keep in regular contact and are always available to give maintenance advice, or help with alterations, repairs, reconfigurations and extensions.

We keep you up-to-date with changes and developments with regulations and technology.

For further information or advice, please contact the Stancold Sales or Contracts Teams.

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Assessed to ISO 9001: 2000 Certificate number 600



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