

User report

Sustainable improvement of the energy balance

A fast, reliable and almost maintenance-free TK door has passed the test and after many years of practice, leaves nothing to be desired.

The storage of frozen food in freezers and cold stores can impose a heavier burden on the environment as foodstuffs preserved in another way. In specially insulated buildings, efficient cooling systems limit the impact on the environment. But how can you protect against invasive heat when moving frozen goods in and out of storage, with unavoidable door openings? In consideration of exactly these significant aspects, EDEKA C+C Großhandel GmbH Chemnitz has installed a high-speed deep-freeze door from EFAFLEX as a part of the extension to its cold storage area.

“A good decision by our construction department”, said Klaus Naumann, house director of EDEKA C+C Großhandel GmbH. For two and a half years already, EFAFLEX’s SST-TK-100 cold storage door has been providing constant refrigeration in the cold storage area. Right in front of it is the shopping area at ambient temperature. “The SST-TK separates a temperature difference of a good 40 degrees Celsius. If the door has to be opened in order to put goods into the cold storage room, now only a little of the cold escapes due to the extremely fast opening and closing speed, the heat stays outside. This only does our energy balance good.” After each release, the TK door closes completely automatically and is thereby used “cyclically” as a “single door solution”. With this application, the responsible people must be able to rely on absolute safety at all times. “The door must work constantly. All of our stock would be threatened if the door were no longer to close due to a defect.” It’s not just the manufacturer’s products that are reliable and quick. “Even EFAFLEX’s customer services have short waiting periods and are on hand when needed. Thankfully, this has so far only been the

case for routine maintenance work.” The development of the SST-TK-100 deep-freeze door followed the requirement for a real high-speed door that could survive heavy use in deep-freeze areas in cold stores. With a U-value of 0.62 W/m²K and measuring up to 4000 x 4500 mm, EFAFLEX offers a low-energy door with well above average performance features. For example, the standard fitting of an “Active Framework Mechanism” (AFM) guarantees an almost airtight seal for the deep-freeze area when closed.

The TK high-speed spiral door from EFAFLEX can be installed both on the warm side as well as on the deep-freezing side. Contact area heating used in the circumferential seal profiles, lath seals and contact strip profile keep the seal’s contact surfaces with the door panel, floor and between individual lathes on the door panels free from ice.

High-speed doors between freezer areas up to -30°Celsius and areas in front of the door of up to +30°C have to be well insulated and sealed especially tight. Excellent insulation is guaranteed, as the SST-TK 100 utilizes both the EFA-AFM together with 100mm thick EFA-Therm laths. Panels of this construction are thermally separated and insulated. Segmentation occurs every 225 mm the laths are interlocked via rubber seals, whilst also being attached to strap hinges on either side. Therefore, force is only applied and transmitted over the strap hinges and not over the door panel laths. In turn, this allows for extreme durability and exemplary maintainability where e.g. door **laths** can be individually and quickly exchanged at any time.

EDEKA has been enjoying the trust of millions of customers for many years. The company also places its trust in partners and suppliers such as EFAFLEX. The deep-freeze door is by far not the only door from EFAFLEX that the EDEKA group has installed. In Chemnitz alone, EDEKA has installed a variety of different high-speed doors that have also been working perfectly for many years.

In 2007, the brand EDEKA celebrated its 100th anniversary and is as well known and popular as ever. The cash and carry business took off at the beginning of the

60s. Today's C+C business is operated by five of the seven EDEKA regions. EDEKA C+C Großmarkt has been the joint umbrella brand for all C+C markets, the regional and national delivery service since April 2008. For wholesale customers in catering, the hotel industry and commercial kitchens as well as for shop operators in the convenience segment, EDEKA C+C superstores are among the first choices for supplying high-quality foodstuffs. EDEKA has 116 locations across Germany, comprehensive regional ranges, top-freshness and short delivery routes within the respective regions.

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