

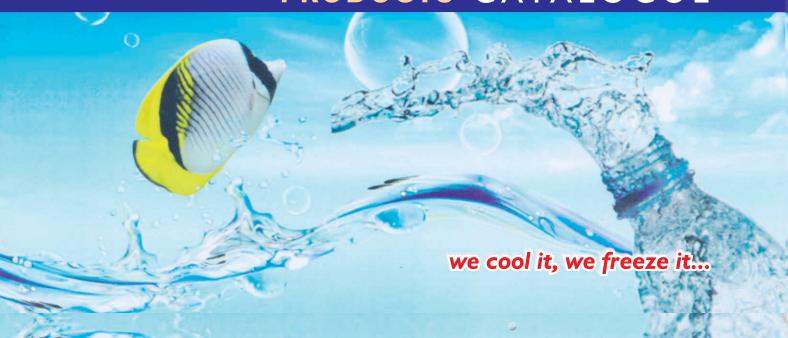








PRODUCTS CATALOGUE





he Cold Storage are intended for cooling and storage of perishable product-cooled or frozen. Dekoolar coldrooms are built to any size or shape, on a modular principle with panels locked together securely using a strong cam type lock. Designed and built to ISO standards of quality and meeting UK and international standards for food safety and environmental friendliness with excellent energy and thermal efficiency. Dekoolars also offer a range of additional options tailored for specific needs:

Modular panel design enables virtually any size or shape to suit requirement, internal bulk head or fluorescent lighting available with...

- 1. The Cold Storage is built with polyurethane sandwich panels, easy to mount and disassemble of enlarge if necessary.
- 2. The panels are joined by means of quickaction eccentric mechanisms.

- 3. The external and inner panel cover is of zinccoated steel sheet with a plastic finish.
- The floor panels are reinforced and they withstand distributed load up to 2000kg/SO Meters.
- 5. The Cold Storage is equipped with electric lighting. Freon 22 and 404A are used as refrigerants.
- 6. The prefabricated cold rooms are intended for cooling and storage of perishable products.
- The Cold Storage should be installed in a sheltered place away from direct sunshine, dust and rain.
- 8. Depending on the cooling temperature maintained, the Cold Storage can be:
 - for medium temperatures from +20 to 5° C. For low temperature from -15° to -60° C
- 9. The option of custom design is also available.























SOLAR POWERED COLDROOM





De Koolar Nigeria Limited sustainable energy solar powered cold-rooms, are new innovation coldrooms, portably designed with high thermal energy efficiency and storage capacity to provide a backup of over 5-10 hours and more. The sustainable energy solar powered cold-rooms are primarily designed for energy starved areas i.e , they are designed to address the issue of poor/none electricity power supply. The sustainable energy solar powered coldrooms are used for on-farm cooling and storage of produce right after harvest. With a wide range of temperature control, it is ideal for storing fruits, vegetables, flowers, tomatoes and other perishable commodities. They are designed to either work with off or on grid electricity according to customer's requirement. The good news behind this new technology is that after breakeven, it leads to over 45% increase in profits. This innovative product can be suitably adapted for local and international conditions across the world.









BLAST FREEZER

DESCRIPTION:

A Blast Freezer is a specialized category of freezer used to fast freeze food at a very low temperature -35°C to prevent growth of bacterial or microorganisms. In normal temperature, bacterial growth in food occurs at a rapid and exponential rate which makes the food unsafe for future consumption. The Micro organism cannot thrive in the extremely cold environment of a Blast Freezer. Bacteria multiply fastest between +8 °C (46 °F) and +68 °C (154 0F). By reducing the temperature of poultry or any other food from +30 °C (86 0F) to -10 °C (14 °F) or below within 90 minutes, the food is rendered safe for storage and later consumption.













 TROPICAL SUPER BLAST FREEZERS

Details:

Wall, Floor & Roof PU Panel

Thickness: 150mm.

Power Requirement: (50HZ/3/380/415.v)

Density: 43kg/m3, Temperature: -40°C

TURNNEL BLAST FREEZER

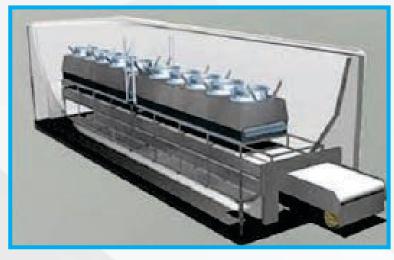












What is a Tunnel freezer?

Tunnel blast freezer are freezers that has the ability to rapidly freezes the product that passes through it within an very short period of time, why normal freezers deals with product with inlet temperature of the ambient +32degree, the tunnel blast can deal with product with high inlet temperature of about +80degree C and above. Tunnel blasts are ideal for all naked individual frozen products such as seafood, minced, paste, diced meet etc. most tunnel blast make use of either belt or chain driven conveyor also the for the belt driven type, the belt is either net or steel belt type depending on the type of products.

Operation of Tunnel blast freezer:

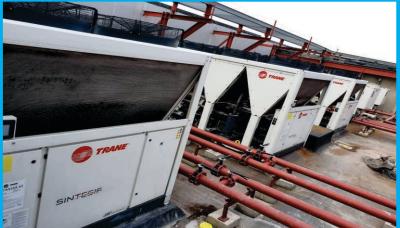
Tunnel blast freezers, uses simple mechanical conveyor system in moving racks through the tunnel in a linier or cyclic manner, the air is confined to flowing in the cross-section where the product is located with device for automatic loading and unloading of the product. This means that there will be a deep cold chamber at a very low temperature around negative - 60degree C inside this chamber is a belt conveyor system, the chamber will have two little opening for the belt to drive in and out then the product is placed on the belt and the conveyor drives it through the deep cold chamber the product may go in at positive +80 degree C, and come our within 15 - 60 minuts dropping the temperature to negative -10degree C. Also, the product is spaced evenly so that uniform air distribution.

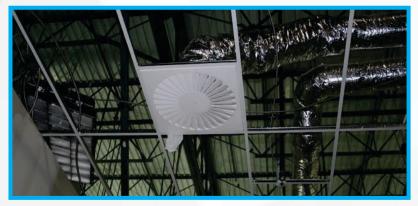
Use of Tunnel Blast freezer:

The commercial uses of tunnel freezers are many and varied mainly depending on the industry where the tunnel freezer is being used. However form our analysis, we can conclude that the majority of the use for a tunnel freezer is seen in the food and manufacturing industry. Industries involved in the production and distribution of fresh water and salt water fish, packaged fruits and vegetables and a variety of meats employ the use of tunnel freezers. There are also IQF Tunnel Freezers that are capable of shaking the production line as the products are frozen to make sure that the individual products are always separated and do not stick to one another. Tunnel freezers are also used to freeze products like cooked meals, pastries, scallops, strawberries, diced fruit, diced poultry, meatballs, processed foods such as fish paste and more. Furthermore, tunnel freezers are also used to sometimes process medical equipment that needs to be maintained at a certain temperature as well as process industrial chemicals that are required to meet certain specific temperature thresholds.

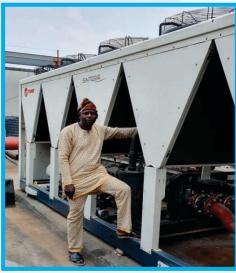
CENTRAL COOLING

















- We undertake various type of central cooling system as listed below, but not limited to:

 Central Cooling System Powered with Chiller Through Cooling Tower

 Central Cooling System With Direct Expansion

 Central Cooling With VRF (Variable Refrigerant Flow) Or VRV (Variable Refrigerant Volume) Air-Conditioning System

 Air-Handling Unit with Ducting

 Ductless Mini-Split Systems.

 All Air System

 All Water system etc.

MOBILE COOLING VAN & INDUSTRIALS STORAGE

















COLD BARNS

















OVENS & DRYERS







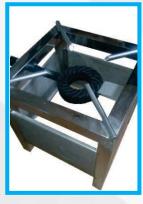
















STAINLESS SHELVES











RIVACOLD PRODUCTS















PU PANELS



PANEL TYPE:

Polyurethane rigid foam (PU Panel)

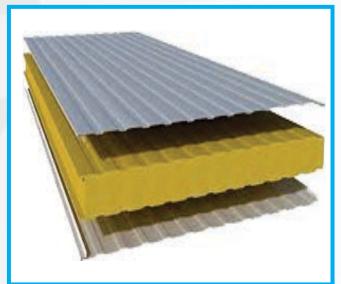
Polyisocyanurate (PIR Panel)

THICKNESS:

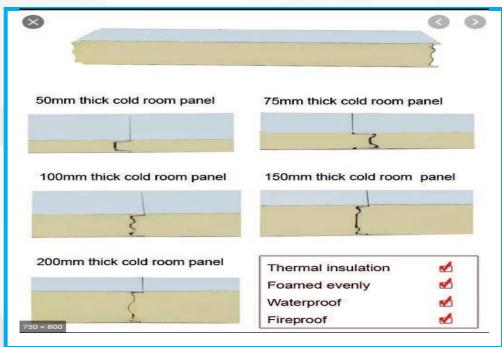
50, 70, 100, 120, 150 & 200mm

JOINT/LOCK TYPE: Camlock & Enterlock

DENSITY: 38 - 44kg/m³







COMPRESSORS



MANEUROP



COPELAND



COPELAND RECIPROCATING



FRANSCOLD



COPELAND SCROLL



BITZER



FRANSCOLD



BITZER



BITZER

CONDENSERS & CONDENSING UNIT























EVAPORATORS























ACCESSORIES



DEKOOLAR STAFFS AT WORK







































DEKOOLAR

Changes Life!!!

Through Iceblock Machine & Coldroom Fortunes!!

INVESTMENT:

Invest your money wisely in Iceblock and Coldroom business, within two to three months your capital is RECOVERED.

Dekoolar has been able to design an efficient and effective ice machine with low per consumption rate and quicker block formation for your large scale production. We have 8 Hours, 12 Hours and 24 Hours formation time for 50blocks, 100blocks, 150blocks, 200blocks, 300blocks and 500blocks Capacity Machine. You only need polythene bags and water to start your ice block making business.



Leading Manufacturer of Coldroom, Ice Block Machine & HVAC Solution Providers

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