

BEHR



KEEP COOL *Curve*



KEEP COOL *Plane*

SLIDING GLASS COVERS

FOR REFRIGERATED AND FREEZER ISLANDS

SLIDING GLASS COVERS WITH MANY ADVANTAGES

HIGH FOOD QUALITY GIVES POSITIVE SALES FIGURES

REDUCED ENERGY CONSUMPTION BENEFITS THE ENVIRONMENT

SLIDING GLASS COVERS WITH MANY ADVANTAGES



EASY ACCESS

KEEP COOL® is the only sliding glass cover which allows you to operate all individual glasses independently and at the same time, giving you unhindered access to the entire island at all times. In addition to being extremely customer friendly, the flexible system is practical for staff during restocking and cleaning.

KEEP COOL® is very easy to operate as the 4-mm thin glass covers, with only four sliding points made of low friction material, slide easily up and down.

KEEP COOL® has sliding glasses to avoid the 'pump effect' known from hinged doors and lift-up covers. This is important for keeping a constant and correct temperature in the island. Moreover, the compressors have to run much less to maintain the desired temperature.

KEEP COOL® *Curve* has slightly curved glasses for a streamlined and well-proportioned design.

KEEP COOL® *Plane* has exactly the same good qualities and functions as KEEP COOL® *Curve*. KEEP COOL® *Plane* is a low-priced short cut to the many advantages of the KEEP COOL® system – made in high quality materials.

KEEP COOL® has an integrated price label system in anodised aluminium with price pockets on three levels on both sides. In addition, it is possible to place label frames without the use of fragile frame holders.

EASY TO FIT

KEEP COOL® can be fitted on existing islands. The only requirement is that the top edges of the island (the handrails) are parallel, vertically as well as horizontally.

PERFECT STORAGE CONDITIONS

KEEP COOL® is made of tempered low emission glass, which reflects 84% of the light's heat rays. Shop lighting is, in fact, a considerable source of heat, and it has a direct influence on the core temperature of the refrigerated/frozen food. Beneath low emission glass, the desired temperature of the top layer of goods is maintained. In an open refrigerated island the top layer's core temperature is approx. 5°C higher than the surrounding cold air due to the heat rays of the light. This can lead to a multiplication of bacteria in the refrigerated food. It has an even more significant effect on the core temperature of frozen food. See the opposite page for more information.

CONSTANT TEMPERATURE

KEEP COOL® keeps a constant temperature in the island: The daily defrosting procedures in the islands are reduced to only a couple of defrosting procedures a week. The frozen food is thus less exposed to heat, and the loose frozen food will stay loose and appetizing considerably longer. Over a 24-hour period the mean temperature in a freezer island with KEEP COOL® is approx. 4°C lower than in an open freezer island due to fewer defrosting procedures.

KEEP COOL® has been tested condense free at a room temperature of 24°C and in 60% relative humidity.

BACTERIA TEST

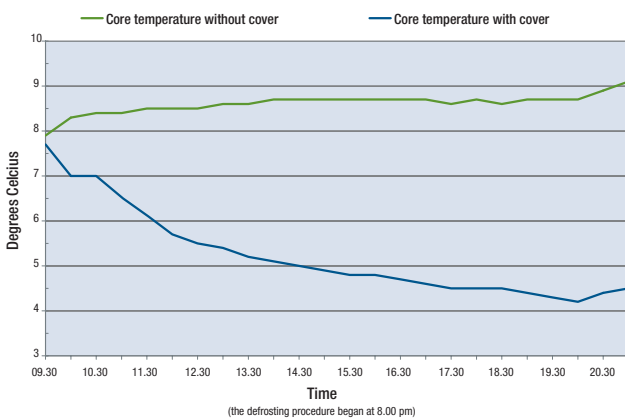
Under the guidance of chief laboratory technician Flemming Boisen at the Danish Veterinary and Food Administration (Funen region) we initiated a test of bacteria growth in fresh meat stored in an open island in comparison to storage in an island with a heat reflecting glass cover.

The purpose of the test was to show the harmful effect of the light's heat rays on the core temperature of refrigerated food – and thus on bacteria growth – when there is no protection against unintentional heating from shop lighting.

The test included 20 pairs of minced beef test samples and 20 pairs of sausage test samples, half of which were placed underneath a heat reflecting glass cover while the other half were placed in an open refrigerated island.

Our aim to keep the same return-air temperature in both islands was achieved successfully. The average return-air temperature in the open island was +3.81°C and +3.91°C in the island with a glass cover. The core temperature of the refrigerated food was checked every half hour from 9:30 am until 9:00 pm. Defrosting of the refrigerated islands began at 8:00 pm.

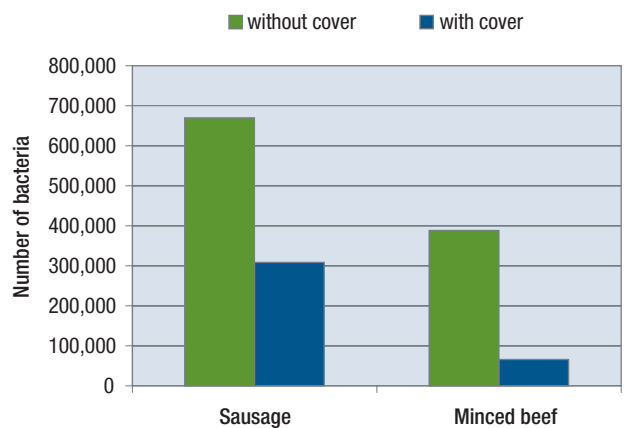
CORE TEMPERATURE



The graph and bar chart show the core temperature measurements and the amount of bacteria after 24 hours storage in the islands. The figures show the average number of bacteria found in the 80 food samples from each of which two partial samples were analysed. The average figures from all samples of minced beef and sausages are shown in the bar chart.

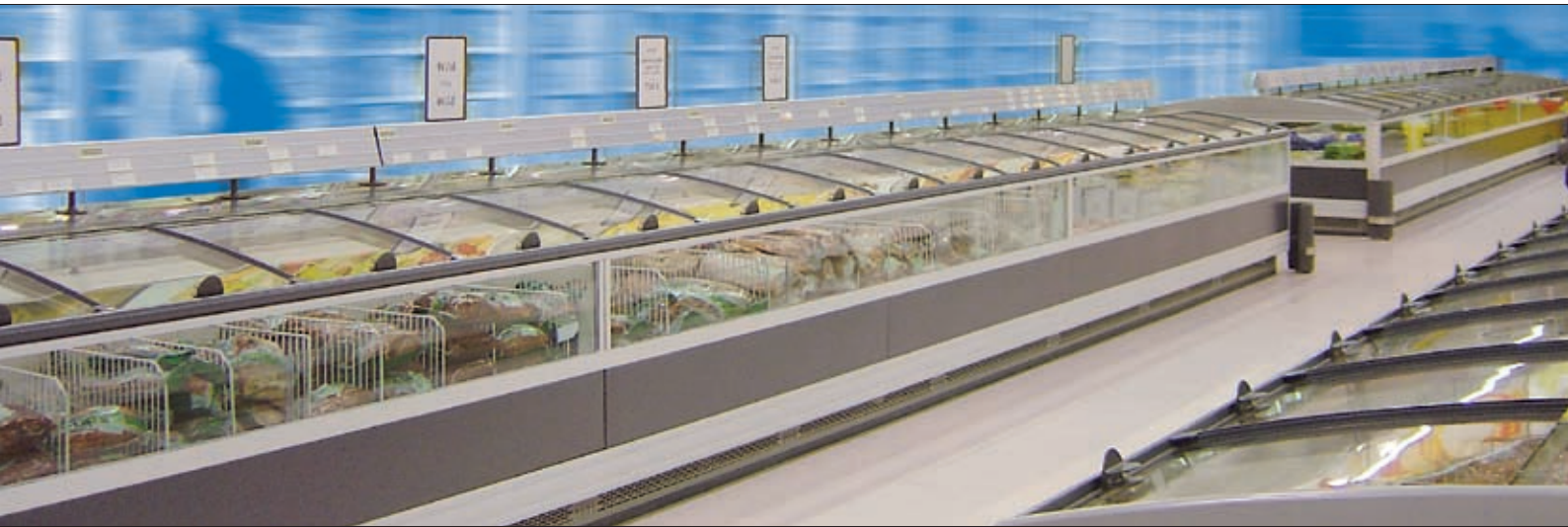
The figures show that after storage for 24 hours there were more than five times as many bacteria in minced beef stored in an open island as in minced beef stored under a heat reflecting glass cover.

NUMBER OF BACTERIA



We have not tested the effect of the light's heat rays on the core temperature of the top layer of food in a freezer island, but estimate that the top layer heats up by +10°C or more.

REDUCED ENERGY CONSUMPTION BENEFITS THE ENVIRONMENT



SAVES ENERGY

KEEP COOL® will prove to be an economical gain for you. Your energy consumption will be reduced by up to 50% if the islands are running properly, i.e. if the capacity of the compressor is not too high. You will recover the cost of your investment within a few years.

The Danish Technological Institute has conducted a test of the energy consumption in an actual shop before and after installation of KEEP COOL®. In the test, a saving of 75,000 kWh/year in SuperBrugsen Faeroe PI in Aalborg was recorded. This corresponds to a saving of 2,100 kWh/year per running meter long side freezer gondola!

KEEP COOL® releases approx. 40-50% of the compressor's capacity, which means that you would be able to expand your shop with a proportionately smaller capacity investment. If you have no plans of expansion, the excess capacity should, if at all possible, be reduced to achieve optimum saving.

ENVIRONMENTALLY FRIENDLY

KEEP COOL® protects the environment. A typical freezer island (190 x 750 cm) in a medium-sized supermarket consumes approx. 40,000 kWh/year. Cutting this by 50% means an annual 20-ton CO₂ reduction (if energy is supplied from fossil sources).

KEEP COOL® is an environmentally friendly investment, which shows your customers that your shop/organisation cares for the environment.

Winner of the design award
"Architektur und Präsentation"
Euroshop 2006.

