



Dawsonrentals
temperature control solutions



Welcome to our new brochure which highlights how we can help to improve your business.

Everybody strives to improve operational efficiency and we can provide the flexibility that allows you to react promptly in a constantly changing business environment.

The key features of all the products in this brochure include:

- Creating space, eliminating the need for an extension or moving premises and the disruption therein.
- Linking to your existing building, satisfying your HACCP plan, the unit can be sited to improve efficiency and reduce handling costs.
- A 'fast track' solution from concept to hand over.
- The facility to upgrade or downgrade to match your prevailing business needs.

We hope this brochure has you thinking. Given a 'blank piece of paper' how would you improve your layout or processes? Call us to arrange a visit from one of our Project Development Managers. We may both surprise and delight you.

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Call us for...

Coldstores / Hot Boxes

Our standard product can be the solution for you. For example, if linked to a docking station, it will solve the bottleneck in the loading bays turning trucks around quicker and allowing more driving hours within the 48 hour working week.

The Hot Box

This provides a high temperature controlled environment with wall mounted electric fan heaters discharging heated air into the refrigeration units. The cooling cycle in the refrigerated unit is disabled but the air circulation fans continue to create an even

air distribution. Controlled by a digital thermostat the heaters operate with a tolerance of 0.1°C.

Full humidity control is achieved by stand alone humidifiers or dehumidifiers.

State-of-the-art data logger monitors up to 4 different points every 2 minutes with software to download for traceability records.

Key Features:

- Single or dual refrigeration systems
- Food safe link to factory
- -25°C to +45°C temperature range
- Various door options available
- Ground level or loading bay level
- Available for double stacking
- Can be sited inside or outside
- Upgrade facility
- Non-slip resin floor
- Up to 500 lux internal lighting
- High and low temperature alarm facility
- Variable internal heights



Call us for...

Coldstores

the Refrigerated Trailer alternative...



When you're trying to find extra storage space for frozen or chilled products look no further than our purpose-built Coldstores. You may be considering a refrigerated trailer or already be using one, however our Coldstores are the smarter alternative.

Cost Effective

Refrigerated trailers running on diesel can be very expensive and require constant attention. Our purpose built units are more reliable, economical and quieter than a refrigerated trailer running on electricity. They also come with temperature alarms and a sophisticated data logger.

Efficient Use of Space

You have one size option with a trailer, yet we have a Coldstore range from 4 to 39 pallets with internal widths of 2 or 3 UK pallets - the latter allowing better stock rotation and picking efficiency.

User Friendly

You will always need a fork lift truck to unload a refrigerated trailer. With our Coldstore based at ground level you can go in and out with a pump truck, further reducing handling costs.

Safer Working Practices

Our Health & Safety Manager advises that the majority of 'serious' yard based transport related accidents are caused by staff falling from vehicles & trailers, being struck by falling loads or hit moving vehicles.

Our Coldstores are designed to reduce these risks and offer a safer alternative to refrigerated trailers.

Coldstores can either be placed on the ground or attached to a loading bay at any height. With no height difference between loading and unloading the risk of falls is eliminated.

Trailers often need to be moved around the yard due to space restrictions. There is no need to keep moving our Coldstores as they can be craned into a position convenient to you or attached to your building if operationally efficient.

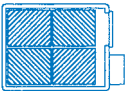
All our Coldstores are Health & Safety compliant to include man-trap alarms, emergency lighting, internal emergency release buttons and high lux internal lighting.

Pallet Layouts for Cold Store Units

A standard UK pallet is (1200 x 1000) mm

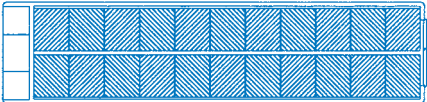
SB4 showing 4 standard UK pallets

Internal Dimensions
9'1" x 7'1" x 6'5"
(2780 x 2180 x 2000) mm
External Dimensions
9'8" x 7'9" x 7'6"
(3000 x 2400 x 2320) mm



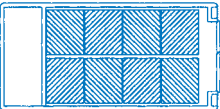
SB22 showing 22 standard UK pallets

Internal Dimensions
37' x 8'6" x 7'4"
(11260 x 2640 x 2260) mm
External Dimensions
40' x 9'4" x 8'7"
(12192 x 2860 x 2650) mm



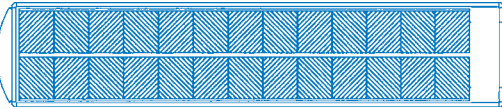
SB8 showing 8 standard UK pallets

Internal Dimensions
14'1" x 8'6" x 7'4"
(4306 x 2640 x 2270) mm
External Dimensions
19'9" x 9'4" x 8'7"
(6858 x 2860 x 2650) mm



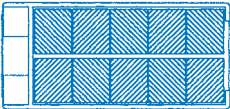
SB26 showing 26 standard UK pallets

Internal Dimensions
44'4" x 8'9" x 8'6"
(13610 x 2680 x 2260) mm
External Dimensions
47'4" x 9'6" x 8'10"
(14420 x 2910 x 2705) mm



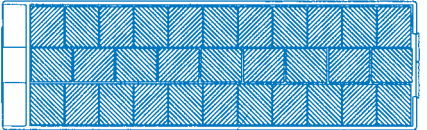
SB10 showing 10 standard UK pallets

Internal Dimensions
16'9" x 8'6" x 7'4"
(5160 x 2640 x 2260) mm
External Dimensions
19'9" x 12'4" x 8'8"
(6858 x 3804 x 2700) mm



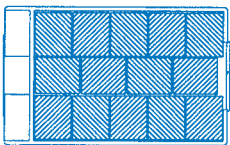
SB31 showing 31 standard UK pallets

Internal Dimensions
37' x 11'7" x 7'4"
(11260 x 3575 x 2260) mm
External Dimensions
40' x 12'5" x 8'8"
(12192 x 3804 x 2700) mm



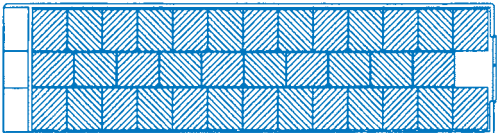
SB14 showing 14 standard UK pallets

Internal Dimensions
16'8" x 11'7" x 7'4"
(5126 x 3584 x 2260) mm
External Dimensions
19'9" x 12'5" x 8'8"
(6058 x 3804 x 2700) mm



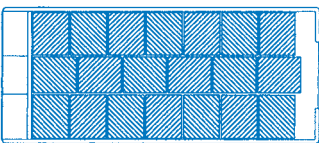
SB36 showing 36 standard UK pallets

Internal Dimensions
43'4" x 11'7" x 7'4"
(13184 x 3584 x 2270) mm
External Dimensions
45'5" x 12'5" x 8'8"
(13858 x 3804 x 2700) mm



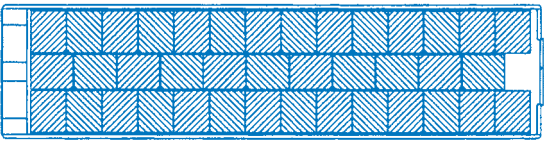
SB20 showing 20 standard UK pallets

Internal Dimensions
26' x 11'7" x 7'4"
(7902 x 3584 x 2260) mm
External Dimensions
29' x 12'5" x 8'8"
(8822 x 3804 x 2700) mm



SB39 showing 39 standard UK pallets

Internal Dimensions
47'1" x 11'7" x 7'4"
(14316 x 3584 x 2270) mm
External Dimensions
49'9" x 12'5" x 8'8"
(15240 x 3804 x 2700) mm



As our units are purpose built all sizes may vary.





Call us for...

Modular Coldstores

Designed to your specification and with a 'seamless' link to your building the complex has the feel and characteristics of a permanent facility in what is a temporary structure.

There are no limits to size or application; it is constructed to meet your business needs. You get the design benefits of a major project but not the headaches, costs or disruption. Prepared off-site, installation time on site is minimal allowing you to concentrate on your customers.

If you are extending your production line we will install as your equipment is put in, eliminating those access 'nightmares' that you may have experienced in the past.

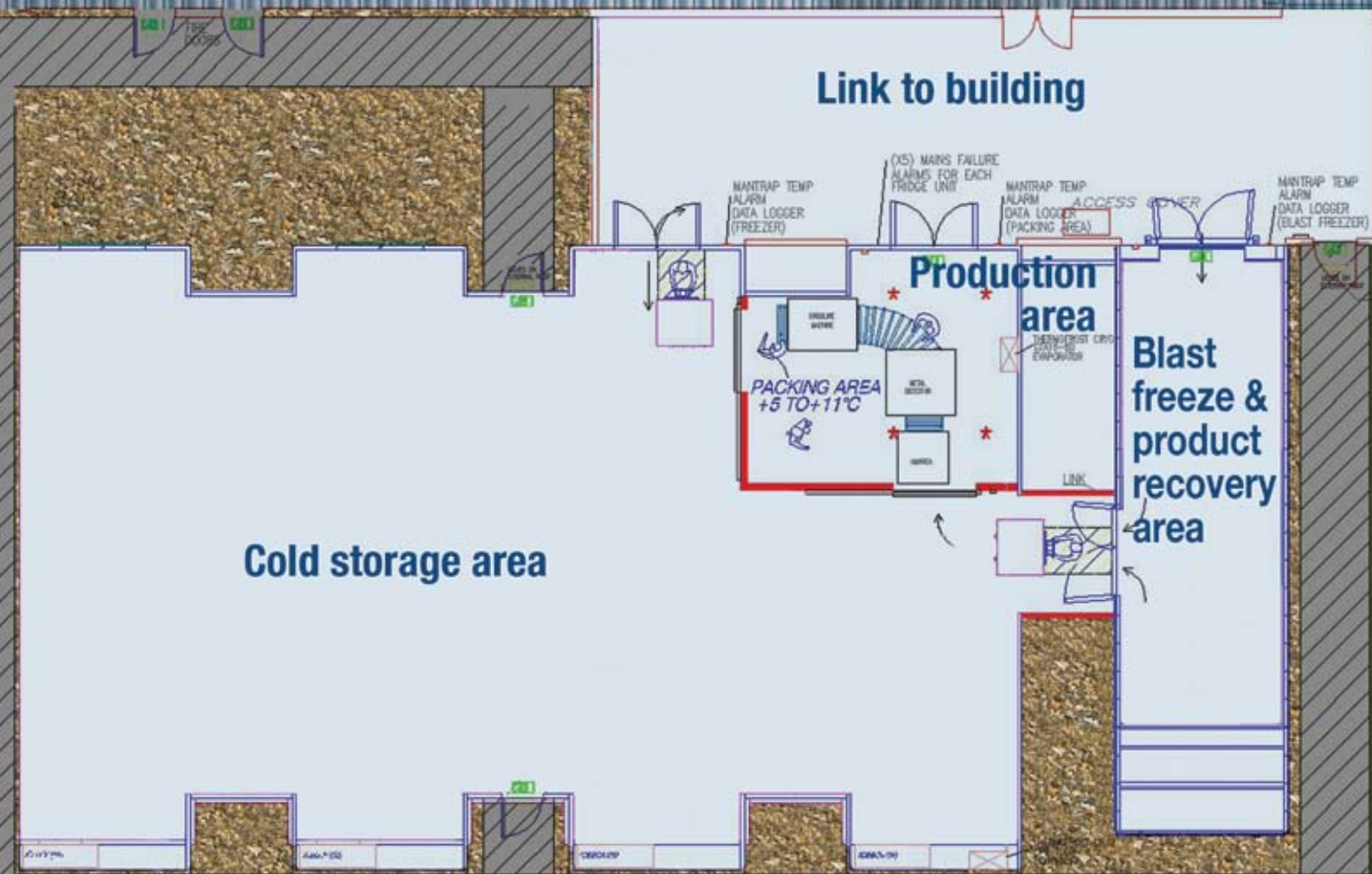
Additional modules can be added easily and the entire complex can be relocated if business dictates.

Key Features:

- **Bespoke facilities to suit the location**
- **Factory built for fast installation with minimal on-site disruption**
- **Highly flexible working environment**
- **Multiple independent refrigeration systems for greater reliability and economy**
- **Delivered and installed by our own trained staff**



Factory



1 The La Baguette Doree site in Barnsley - before work begins.



2 The chosen area for the complex is cordoned off, and the ground is prepared by laying concrete plinths.



3 The panels for the link to the existing facility are created.



4 The coldstores are craned into position, and joined onto the link.



5 The walkway panelling arrives for the area between the mega blast defrost combination unit and one of the coldstores.



6 Each of the coldstores are modified to suit La Baguette Doree's requirements.



7 Internal work links the complex to the existing facility for both HACCP compliance and efficiency, causing no disruption to the factory.



8 The entire complex (with the blast freezer being nearest in shot).



9 The four coldstores, which make up the four-bay modular freezer complex.



10 The units are finished to a high standard and comply with HACCP.



11 The link to the existing facility is handed over (compare to image 7).



12 The seamless link to the existing facility (with the roller door in shot that opens into the factory).

Introducing our...

Case Study

A specialist baking business is looking forward to better times after cutting costs and increasing sales.

The company's products are sold to supermarkets and other customers across the UK and Ireland.

All sales were ambient, with production varying with demand.

However, working with Dawsonrentals, they now have fixed production runs and have won a new customer selling their product range frozen.

The company has rented a four bay modular freezer together with a mega blast/defrost combination unit. They now run a fixed production volume, with product not required for immediate delivery blast frozen to -18°C and held in the freezer for either sale as frozen product or for recovery when demand exceeds the production run.

The complex was sited to suit the operation and is linked to the existing facility for both HACCP compliance and efficiency. As the units are prepared off-site, installation on site was quick with minimal disruption to the business.

With surplus production capacity now available the company can easily satisfy new contracts won for frozen product. The Factory Manager said, "Dawsonrentals has given us a solution which is allowing us to move into supplying frozen bread in addition to fresh goods".

"There is only so much fresh bread you can make in a day – but freezing it, we can make more, increasing the profitability of the business, and hopefully employing more people".

The cost benefit of renting equipment was a decisive factor. "This has been a relatively cheap means of moving into a new market – with substantially less risk than ordering bespoke freezing equipment. We are now looking forward to a very exciting summer".

David Foster, Regional Project Development Manager at Dawsonrentals said, "Our strength lies in our ability to convert customers' wishes into reality – and to do it in a period of time

which is simply not feasible using conventional building methods".

He added, "By talking to the customer we are able to interpret their needs and combine their wishes with our expertise to produce a perfect solution".

"We are delighted to have played a key part in our customer's success – and to have helped them significantly increase their production".



Call us for...

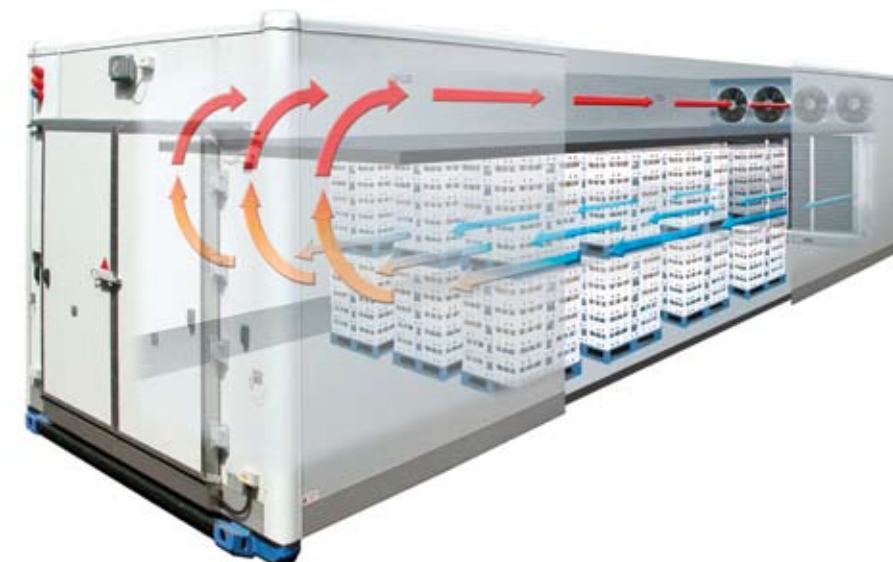
Blast Freezers & Chillers

If you have production to freeze you need to do so as quickly as possible.

With an on-site blast facility you can achieve that requirement plus:

- Increased safety and control of your product.
- Traceability.
- Reduced costs.

We offer a range of units and the option of our standard blast process or a cross directional air flow.



Ambient Blast Range

When energy efficiency and cost are paramount, but you still need to take the top temperature off your product fast, then this is the equipment for you.

A simple but clever idea that allows ambient air to be rapidly circulated around the product reducing the temperature very quickly.

Call us for...

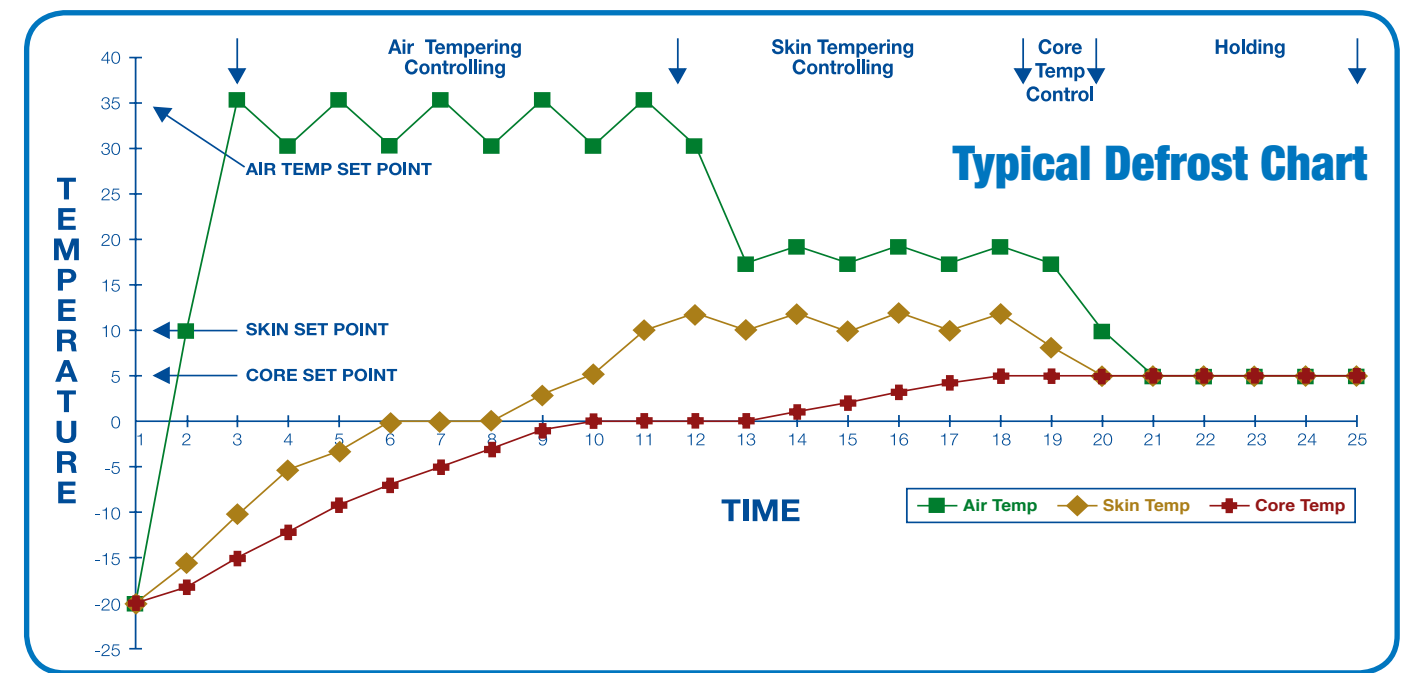
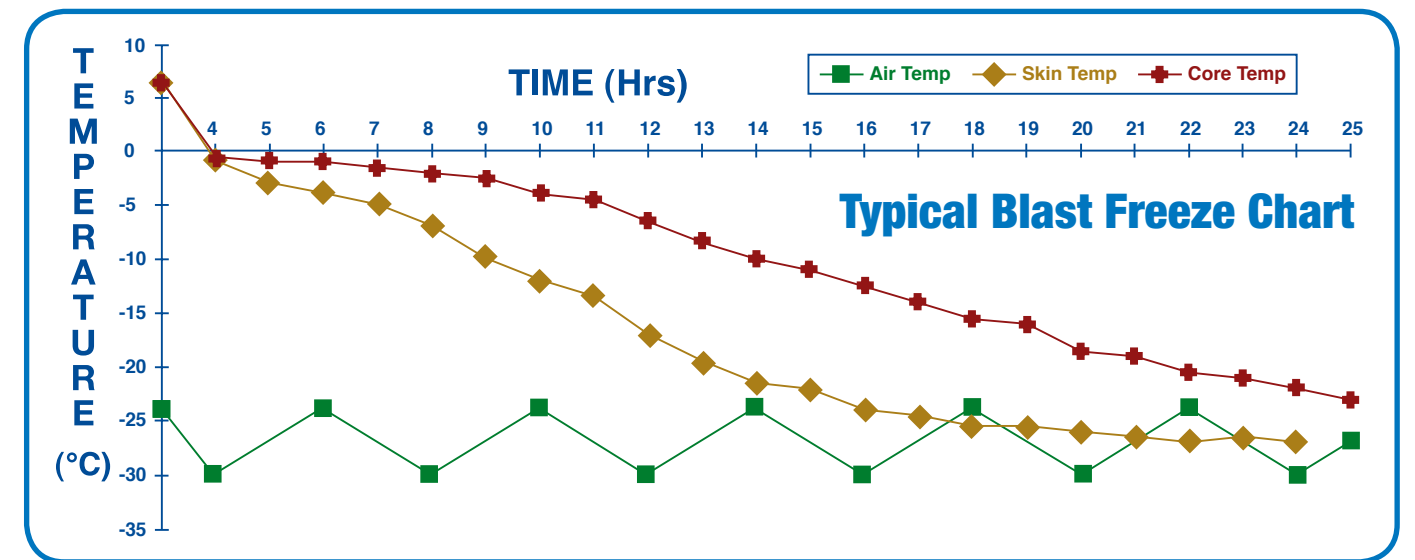
Blast / Defrost Combi

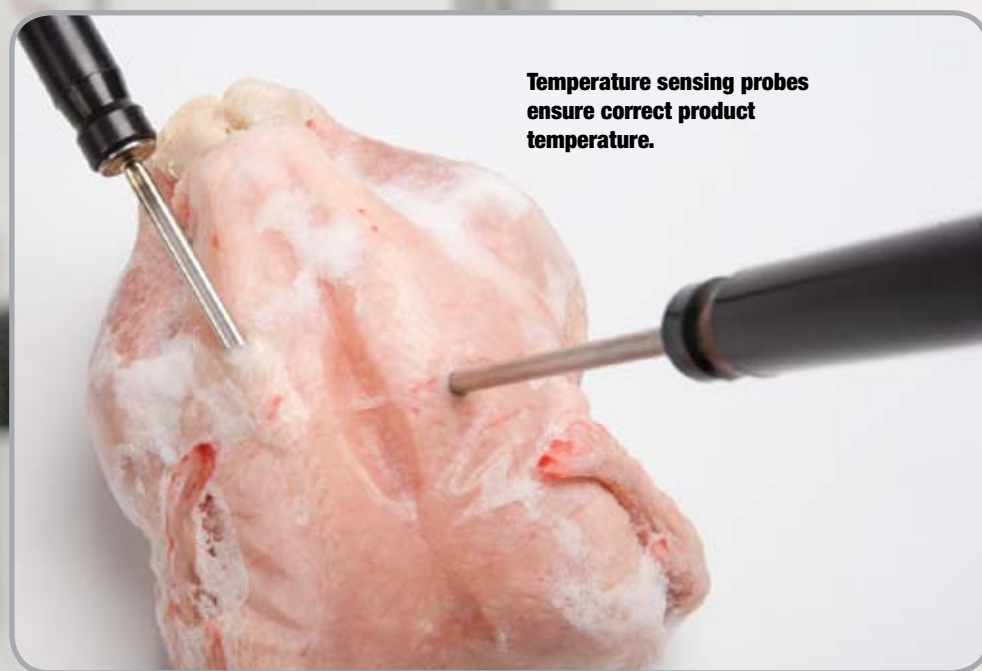


From blast freeze to defrost at the flick of a switch.

When you have seasonal peaks in demand but want the efficiency of an even production run our Blast / Defrost Combi gives you a dual function unit of a blast or defrost cycle.

The two graphs opposite show the typical working temperature values of our Blast Combi in action. They indicate how readings from the core and skin probes are used to automatically control the air temperature. This crucial information can be printed from the data logger or a computer and provides evidence of your products integrity and due diligence.





Temperature sensing probes ensure correct product temperature.

Main image showing a Defrost Unit control panel allowing total control of product temperature.



Key Features:

- A range of sizes
- Temperature range of +40°C to -25°C
- Product security
- Pre-order calculations ensuring correct equipment specification
- On site training provided as standard
- Built-in safety features prevent the box or product from over heating

Call us for...

Defrost Units

Our Defrost Units are designed to raise product temperatures safely to the required temperature and then hold the product in storage at the correct temperature until required.

The required results are achieved by the careful positioning of temperature sensing probes (see image above). These probes monitor product skin and core temperature and automatically regulate the air temperature accordingly.

The performance of the unit is monitored by a state-of-the-art data logger which records and displays the temperature of your products.

All information is stored and can be downloaded to a PC giving you traceability.



Diagram showing the false ceiling, allowing directional air flow, rapidly and evenly freezing/chilling the product.

Call us for...

Freezer Tunnels

Should you require a more flexible bespoke solution than bulk blast freezing or chilling, the Dawsonrentals Tunnel offers IQF (Individual Quick Frozen) product in one fast, automated and cost effective package.

The Tunnel has the capability to core freeze, crust freeze or re-freeze and also cool or chill heated product. The variable speed, 3 belt system allows complete flexibility to run denser product through all 3 belts to ensure core freezing or a quick single belt run to crust freeze.

Technical Details

The Tunnel is connected via pipe work to a remotely sited refrigeration plant which can be situated up to 50 metres away. Electrical requirements to run the package of tunnel and refrigeration plant fall between 200 and 400 amps. Other standard and optional technical features include:

- Optional refrigeration package to suit product throughput and application.
- Choice of belt specification and width to accommodate a wide range of product sizes.
- Fast and convenient hot water cleaning regime and defrost system.
- Flexible drainage options.
- Design allows for fast and efficient maintenance checks and replacement parts.
- Clear and concise multi functional control panel.
- Belts can accept product up to 100mm in height.

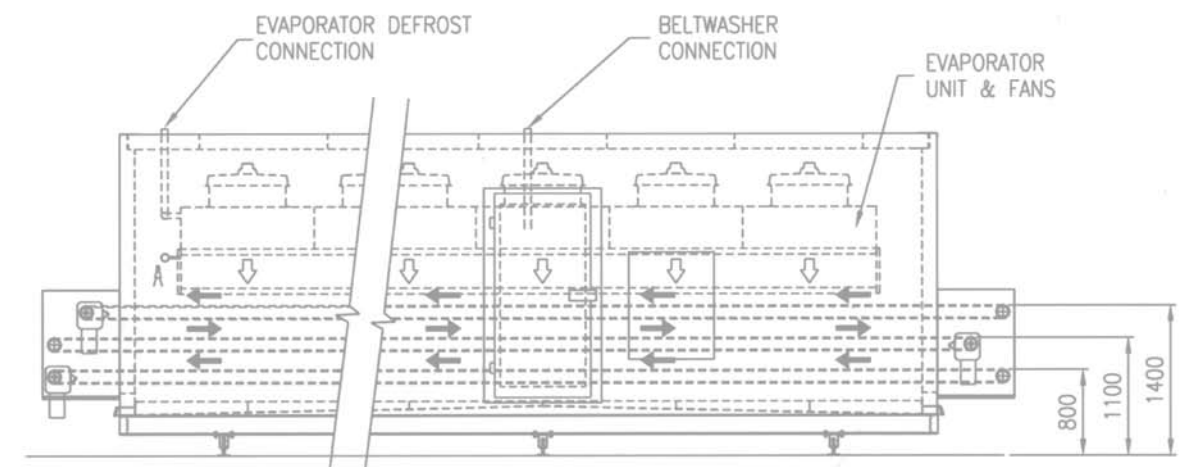
Typical Application / Benefits

The Tunnel is designed to freeze or chill individual or portioned product, typical examples would be:

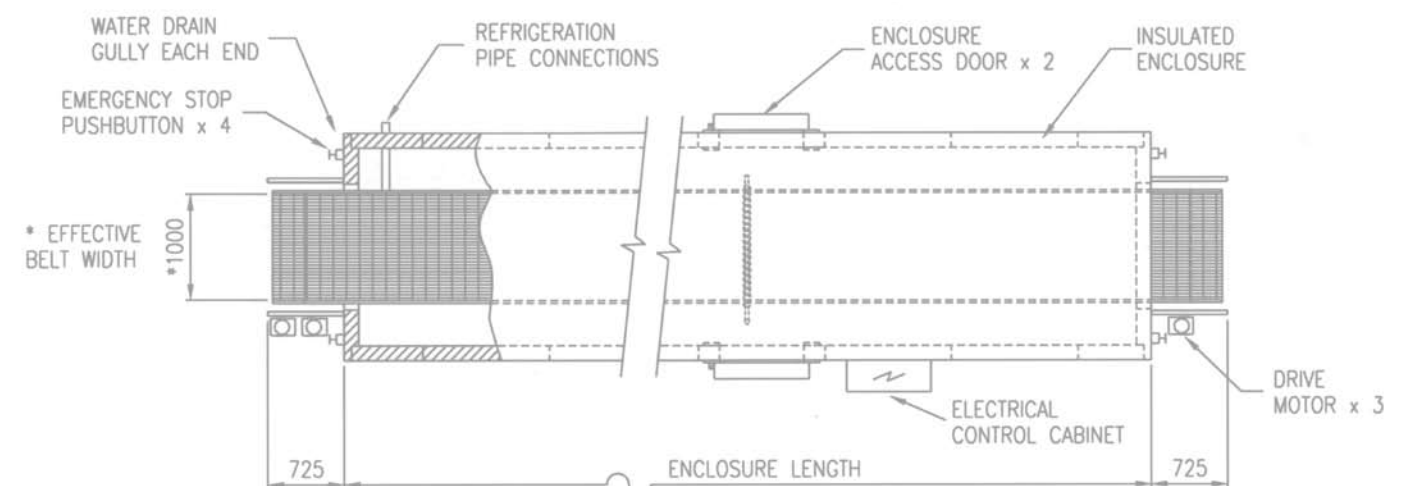
- Fish fillets.
- Chicken portions (i.e. wings, drumsticks & breast fillets).
- Red meat, pork, lamb (minced or portioned).
- Shellfish (Prawns, Langoustine, Crab, Scallops etc).
- Savouries.

Individually freezing or chilling your product can offer several operational and cost benefits, the product retains its pre-frozen shape and condition making it aesthetically more appealing leading to wider options in terms of packaging, end retailers and ultimately higher sale value. In addition should you be tempering (defrosting) your product at a later stage then this function can be done quicker and more cost effectively as you need only defrost what you require which cannot be done with bulk frozen product.

When compared with other IQF tunnel systems the Tunnel offers exceptional value with typical freezing costs being 50% less than a cryogenic system using nitrogen.



SIDE VIEW



PLAN VIEW



Call us for...

Inflatable Chillers

The fast, flexible & effective solution for your business.

With no access restrictions our Chillers can be sited where it suits your business best. The Chillers are packed in a pallet-sized bag with the refrigeration unit and inflation pump arriving on a purpose-built 'wheel-in' stand.

Each unit holds 14 pallets with a footprint of 4m x 6m and up to 3 units can be linked to give a 42 pallet capacity. Ideal for a storage, preparation or packing area it is the ease of moving that has made this such a popular product. With no transport restrictions we offer a fast delivery, coupled with installation in minutes, not hours, causing minimal disruption to your business.

We are really impressed with the versatility of this product and are confident you will be too. In fact we are so confident that we will give you a free site demonstration.



Call us for...

Ice Machines

For better quality and longer shelf life of your product our ice machines will provide you with the ideal coolant.

Whatever your requirements we will have a machine to suit your needs providing high quality, cost effective ice.



350kgs of ice per 24 hours



1,000kgs of ice per 24 hours



2,500kgs of ice per 24 hours



10,000kgs of ice per 24 hours



5,000kgs of ice per 24 hours



Spot & Space Cooling



Air Conditioning



Fluid Cooling

Key Features:

- **Project management**
- **Rapid installation**
- **Flexible positioning**
- **Multiple compressors for efficient system performance**



Call us for...

Space Cooling

Our Fluid Chillers offer functional and reliable cooling of water, glycol mixes and other thermal transfer fluids. They can operate as stand-alone or linked to other units for increased efficiency and performance.

From cooling individual products as they pass along the production line, to chilling whole storage buildings, the cold air produced by our units has infinite uses.

Units can be used to boost existing air conditioning or be fitted as complete systems. The composite systems are suitable for

larger scale air-cooling applications and provide a highly economical solution to temporary requirements.

Rather than spend money on a new facility we can help you to utilise your existing space. Our flexible system can cool entire warehouses, or be used to create temporary chill stores and cooled areas for storage.

Call us for...

Temporary Buildings

When you need extra space fast our customised portable buildings provide a quick hassle free solution.

As part of the package our buildings can be chilled, air conditioned or ambient as well as linked to your existing premises or stand-alone.

Renting our buildings provides a flexible, cost effective solution to your temporary or longer term storage, packing or distribution needs.

An impressive range of features are available including high lux lighting, alarmed temperature monitoring systems, fast action doors with automatic opening and complete docking bays with pallet lifters. It is your choice - your design.

Sizes:

Widths in a range of 5m, 10m, 15m, 20m, 25m and 30m.

Lengths - unlimited in multiples of 5m bays.

Heights - in a choice of 3.2m, 4.2m, 4.6m, 5.2m and 6.2m (measured to eaves of side wall).



Foundation for success...

Infrastructure

We supply the service you would expect from the leading asset rental Company:

- Delivery and collection by our drivers, all slinger banksman trained, with specialist trailers.

- Experienced field-based Project Development Managers to work with you.
- Site surveys prior to delivery.
- State-of-the-art IT system, staffed 24/7 by Dawsonrentals employees only, to handle all incoming service calls.
- Nationwide 24/7 call-out support network.

We also supply what you may NOT expect:

- A Food Sector Specialist to ensure we understand your business better.
- Our own Health & Safety Manager whose qualifications include Health & Safety, Hygiene and Environmental Management.
- A Project Management Team.
- A Technical Support Team.



Foundation for success...

Infrastructure

All our products are built to a high specification and come with a variety of quality features as standard. These facilitate work processes and provide a safe working environment for your employees.



Internal safety release which glows in the dark



Rodent proof drain covers



Impact bars to prevent fork lift damage



TranScan data logger



Pressure relief valve

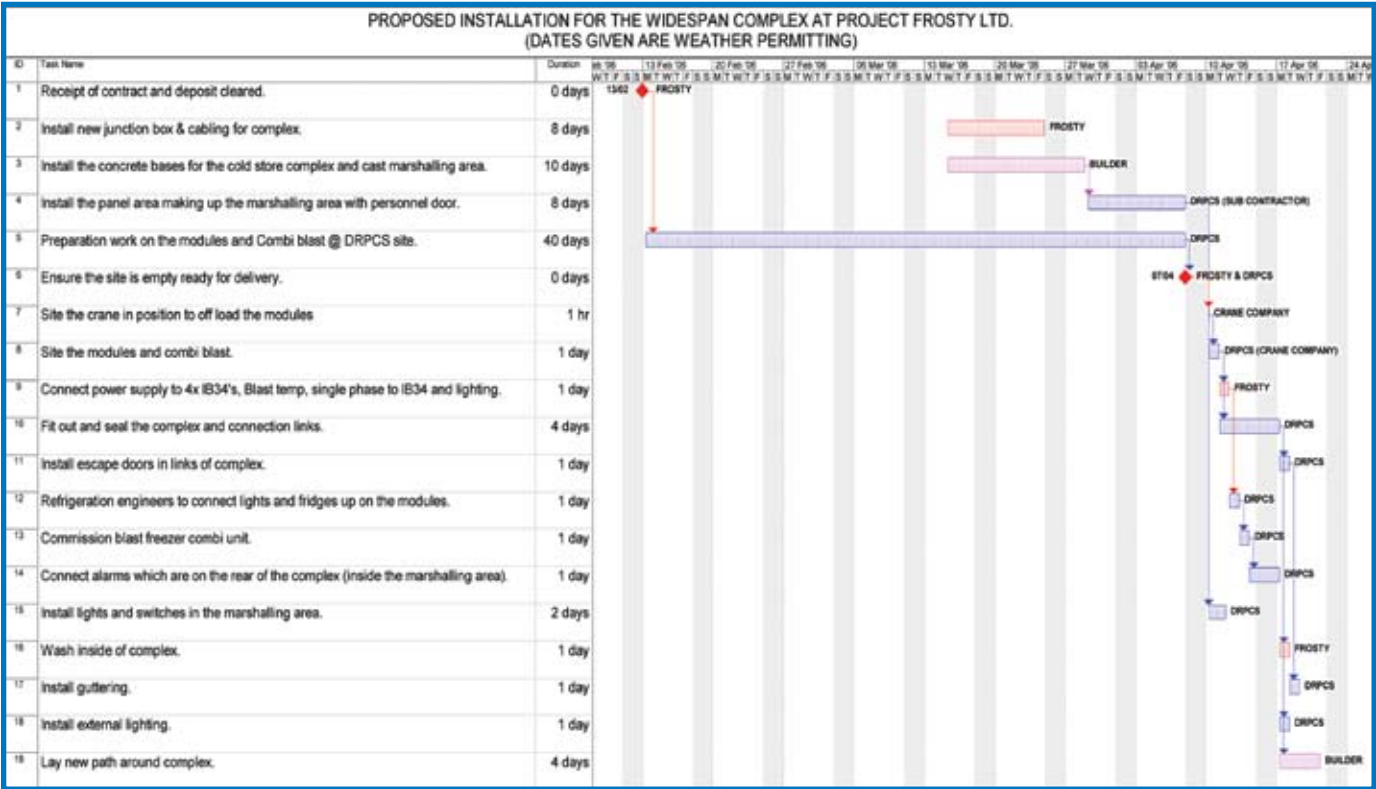


Easy access handles



High intensity lighting

Gantt chart showing a typical installation timetable



We can complete a typical installation, as shown in the chart above, within 10 weeks from the receipt of contract.

Over the first 8 weeks we prepare the units to the customer's specification at our site in Nottinghamshire.

Weeks 4 – 8 involve the preparation of the customer's site ready for installation.

Once we have ensured that the site is ready for delivery our staff are on-site for the next 2 weeks to install the units.

Image shows elevated platform for Modular Coldstore



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