



## COLD STORES: UPGRADING HOSPITAL'S FOOD STORAGE



Practically any raw material or finished food and beverage product requires temperature-controlled storage. Maintaining optimal temperature with minimal fluctuation can preserve or increase the shelf life of food, dairy, fruits and vegetables, fish, meat, seafood and more. The demand for fewer chemical preservatives also contributes to increased dependence on refrigeration storage.

ICS Cool Energy Cold Stores, in other words temperature-controlled containers, originally designed for global - often in high ambient temperatures - marine transport of temperature sensitive perishables can be used for planned and unplanned cold storage requirements.

### **PROBLEM:**

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A hospital in East England was in need of upgrading their food storage units as their two 15 years old containers were reaching the end of their life and the cost of repairs was too expensive to be cost-effective. The hospital used these remote cold storage units to store food in preparation for cooking to deliver to patients around the hospital.

## THE SOLUTION

The hospital approached ICS Cool Energy, recommended by their F&M company familiar with the company's expertise from other projects within the prison service. ICS Cool Energy provided the hospital with two new Cold Store 20 units prepared for food storage. The delivery and installation in the desired location was smooth. The units were set to maintain temperature of -20°C, commissioned and left fully operational by an ICS Cool Energy engineer.

At ICS Cool Energy, we take pride in working hand in hand with our customers, listening closely to their needs and keeping their industries running. With the latest equipment in deep freezing technology, our Cold Stores give our customers complete flexibility as they are easy to install and immediately available to hire.

**Dave Palmer, General Manager**

## THE RESULT

The Cold Stores deliver high cooling capacity in combination with precise temperature control (possible from fresh to deep frozen) even in the most severe applications with high ambient temperatures, frequent door openings and long running hours.

The new ICS Cool Energy Cold Store units ensure a more efficient and cost-effective solution for the hospital's food storage needs, allowing the hospital to continue delivering fresh food to their patients without any disruptions or delays.



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