

Cool It

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Refrigeration Solutions

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UTAH FOOD BANK &
COMMERCIAL KITCHEN SUPPLY**

Points To Consider When Replacing A Walk-in

So the frozen food in your walk-in isn't so frozen anymore and your door has so much ice accumulated around it that it won't open? Might be time to look at a replacement. But, just like any major purchase, there are lots of factors to consider and you want to make sure you get your money's worth – especially in today's economy. Here's a rundown of some of the main points to keep in mind.

1. Look For The Signs

There are several telltale signs that your walk-in is getting ready to bite the dust:

- Sagging doors allowing outside air in resulting in ice buildup on the evaporator coil
- Panels separating from the foam or "delaminating"
- Panels that are damaged from use or abuse
- Panel seams on the interior of the walk-in walls or ceilings that have condensation or frost built up on them. This build-up signifies that the seal is no longer adequate and air is leaking thru the seams. If the door and frame are the only place this is occurring, a retrofit door assembly could be the answer (see the sidebar on page 2).

2. Consider The Basics

Before replacing a walk-in, here are some points to think about:

- **What will be stored in the walk-in?** Depending on an item's density and temperature, it may take longer to pull down to the correct temperature and

a larger refrigeration system may be necessary to compensate.

- **What about the door(s)?** Doors receive most of the abuse of day-to-day traffic. If doors are frequently opened and closed, you may need a heavy-duty door. Automatic closing devices like cam-lift hinges and a positive door closer are also required so that the door isn't accidentally left open. If it's necessary to see inside the

– Continued on page 2

Daily usage, type and weight of product stored, and future expansion plans are a few considerations to keep in mind when replacing a walk-in.



Points To Consider When Replacing A Walk-in (cont.)

walk-in, you will need a view window. Kickplates on the door and inside the walk-in are also helpful in preventing damage. Strip curtains are another useful option that will help block outside air.

- **Don't forget the floor.** Consider the weight and frequency of traffic to determine what type of flooring you'll need. If you'll be using heavy-loaded carts or heavy shelving inside, you may need a reinforced floor or even a structural floor. If your walk-in will have floor panels, an interior or exterior floor ramp makes for easier access.
- **Plan for the future.** Will space requirements be increasing soon or will it be necessary to move the walk-in some day? Look for panels that are cam-locking (most are these days). Cam-locks make it easy to dismantle and move your walk-in or expand it should you need to.
- **Get the whole package.** Can the manufacturer supply both panels and refrigeration system? Getting both from one source can save a lot of time and headaches. Also, remember that on larger projects, you may need help with walk-in and system design. Make sure your supplier or manufacturer has this capability.

- **What's covered in the warranty?** Make sure you know what your warranty is and who your local service agent is.

3. Get The Most Efficient Panels

When replacing a walk-in, you should look for the most efficient panels. Economic conditions being what they are, it's very tempting to purchase based on price alone but remember that cheaper is not always better. For example, walk-in panels with foamed-in-place polyurethane insulation may not always be the least expensive but they offer the best R-value and are the most energy efficient (factors

that pay for themselves over time). Also, keep in mind polyurethane panels meet or exceed all the efficiency requirements of the Federal Energy Independence and Security Act of 2007. Additionally, the foam insulation used in polyurethane panels is green friendly and is completely CFC/HCFC free.

Maximum use of storage space is another factor to consider. Polyurethane panels, because of their greater efficiency, can be much thinner and still meet R-factor requirements. As a comparison, it would take approximately 8 inches of polystyrene or 33 inches of solid wood to equal the insulation value of 4 inches of polyurethane. Thinner panels equal more usable space.

4. Pick The Right Finish

Panels are offered in a wide variety of finishes on both the interior and exterior. One of the most popular finishes is stucco galvalume because its embossed pattern helps hide scratches, dents and blemishes that are inevitable over time. Other options include smooth stainless steel, galvanized steel and stucco or smooth aluminum.

5. Choose A Type To Fit Your Budget

There are several types of walk-ins available depending on your budget. Custom designed walk-ins can be configured in practically any size or shape to suit your needs but may cost more due to design time.

Quick ship walk-ins are pre-configured sizes that typically ship in five business days. Because they are stock models, you may be able to save money if you find a size to fit your needs. Quick ship models come with either a remote refrigeration system or with a packaged system containing the condensing unit and evaporator coil in one housing.

Factory pre-assembled walk-ins offer the maximum convenience. These models ship from the factory completely ready to set in place. All that's required is to provide electricity at the job site.

Save Money With Retrofits

If it's the door or refrigeration system that's causing problems with your walk-in, it may be possible to purchase a retrofit door or system instead of an entire walk-in. New floor overlays are also available for covering delaminating floor panels. For more information on Master-Bilt's retrofit program, go to www.master-bilt.com/products/retrofit_parts.html or call us at 800-647-1284.



Product Scene

Multi-Compressor Refrigeration System Comparison

With all the multi-compressor refrigeration systems now offered by Master-Bilt, you may be wondering which is best for your application.

We've prepared the features comparison chart below to help pick the right one. Your local Master-Bilt sales representative is also available to assist in choosing a system or you can always give us a call at 800-647-1284.

FEATURE	PS SERIES PARALLEL RACK SYSTEMS	MRS SERIES MULTI-COMPRESSOR SYSTEMS	DRS SERIES DUAL COMPRESSOR SYSTEMS
Heavy gauge galvanized steel housing with stainless steel option	✓	✓	✓
Removable side panels for easy service access	✓	✓	✓
Pre-wired electrical panel	✓	✓	✓
Single point electrical connection	✓	✓	✓
Roof mount or pad mount	✓	✓	✓
Single roof penetration point	✓	✓	✓
Condensers sized for 110°F ambient application	✓*	✓	✓
Standard head pressure controls and crankcase heaters for low ambient application	✓	✓	✓
Inside pitch pocket to decrease roof leaks		✓	
Modular condensers		✓	
Modular system design allows adding or changing compressors	✓	✓	
Dual compressor design			✓
Located indoor or outdoor	✓		
Compressors piped in parallel	✓		
Capacity control - compressors are not "full on" or "full off"	✓		
Standard scroll compressors	✓		✓**
Standard digital scroll lead compressor	✓		
Subcooling on low temp applications	✓		
Optional heat reclaim	✓		
Optional gas defrost	✓		
Optional Master Controller and reverse cycle defrost		✓	✓
Standard electronic controller system	✓		

*PS series condensers may be sized for more than 110°F depending on location and application.

**Scroll compressors standard on freezer applications up to 5HP.



A New Year's resolution is something that goes in one year and out the other.

—Author Unknown



JUST FOR GRINS

Knock Knock . . .

A man went to answer a knock at his door and upon opening it, found a huge cockroach. "Yes?" asked the man. "What can I do for you?" Instead of answering, the cockroach slapped the man and ran off.

The next night there was another knock at the door. When the man answered, he found the cockroach once again. This time, the cockroach kicked the heck out of the man and ran off once more.

On the third night, there was a familiar knock at the door. The man cautiously opened it and no sooner did he peek out than the cockroach bit him and took off.

The man was so worried about the bite that he called his doctor and told him the whole story. "What is going on?" the man asked.

"Ah, yes," the doctor said. "There's a nasty bug going around."

I Resolve To Make Some Resolutions

Time for some New Year's resolutions? Here are some silly ones:

- Stop sitting in my living room all day in my pajamas. Instead, I will move my computer into the bedroom.
- Figure out why I really need 12 e-mail addresses.
- Think of a computer password other than "password."
- Stop sending e-mail, text messages, and instant messages to people when I'm already on the phone with them.
- Spend more time with neglected children—my own.

Faster Than A Speeding Bullet

A state trooper noticed a car driving along the highway very slowly. His radar clocked the vehicle at 22 mph. The trooper, worried that the driver might be in trouble, turned on his siren and brought the slow-moving car to a stop.

The driver was an elderly man. In the back seat sat two old ladies, both trembling with fright. "What's wrong, officer?" asked the driver. "I was driving the speed limit. It was on the sign back there."

The trooper realized what had happened. "Sir, that wasn't the speed limit sign, that was the route number. The speed limit is 65. You're on Highway 22."

"Oh," the man said with a nod. "Sorry about that."

The trooper looked into the back seat. "Are they all right?"

"Those are my sisters," said the driver. "They'll be fine. We just got off Highway 175."



Upcoming

- Northwest Foodservice Show
April 18-19, 2010
Washington State Convention & Trade Center
Seattle, WA
- NRA Restaurant Hotel/Motel Show
May 22-25, 2010
McCormick Place
Chicago, IL
- ApEx - Atlantic Canada's Foodservice & Hospitality Trade Show
April 18-19, 2010
Exhibition Park
Halifax, Nova Scotia
- NACS Show
October 6-8, 2010
Georgia World Congress Center
Atlanta, GA

FINALLY! A STIMULUS PLAN WITH NO BICKERING!

QUICK SHIP WALK-IN



**STIMULUS
PLAN**

We're offering big savings on all quick ship walk-in models as well as FREE FREIGHT! Contact your local Master-Bilt representative for details. To find your representative, visit www.master-bilt.com/comdir/map_page.html or call us at 800-647-1284.



Partners In Success

Utah Food Bank & Commercial Kitchen Supply Salt Lake City, UT

Commercial Kitchen Supply (CKS) recently completed installation of one of the largest refrigerated foodservice warehouses in their state for the Utah Food Bank. The cooler/freezer combination stands approximately 180 ft. long x 38 ft. wide and 20 ft. tall.

"It was the height that could have been a problem," states Keith Eubank, vice president and co-owner of Commercial Kitchen and Supply based out of Centerville, UT. "We needed a seamless panel and Master-Bilt is one of the only manufacturers that offers a superior 20 foot tall one-piece panel."

Opened in 1904 the Utah Food Bank had outgrown its food storage capacity, turning away some three million pounds of food a year due to lack of freezer space. Ten years ago, the organization was distributing nine million pounds of food annually whereas today they are distributing over 19 million pounds of food per year. This increase resulted in the move to a new facility



that more than doubled cold storage capacity.

The new refrigerated food storage space consists of an approximately 60 ft. x 38 ft. cooler and 101 ft. x 38 ft. freezer with a 19 ft. x 38 ft. staging area in between. The plans called for the warehouse to be installed between pre-existing columns.

"The difficulty with this installation was not only working around footings, but we had to make sure the floor of a freezer that big would not freeze," says Eubank.

CKS turned to Master-Bilt, who engineered a seamless innovative solution. "We dug out the floor and inserted a heating system to keep moisture from under the freezer," says Eubank. "It is all the process of figuring out the challenge before you build the box. Master-Bilt stands up to their projects and builds their own refrigeration so you know you are partnering with the right team."

CKS also installed two additional 11 ft. x 12 ft. Master-Bilt walk in cooler/freezers in the kitchen for the food bank's cooking needs. The units were equipped with a Master-Bilt remote refrigeration system for energy efficiency.

The project needed to be completed in time for the busy holiday season. "Master-Bilt was right on track and accommodated our needs to help with such a wonderful community outreach project," concluded Eubank.

Measuring 180 ft. long x 38 ft. wide and 20 ft. tall, the Utah Food Bank's new refrigerated foodservice warehouse is one of the largest in the state.

We need your help!

To make **Cool It!** a better publication for all, we need your questions, comments and story suggestions. Send in your ideas to Lynn Burge at lburge@master-bilt.com or fax them to 800-232-3966.



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908 Hwy 15 North • New Albany, MS 38652
800-647-1284 • Fax: 800-232-3966
www.master-bilt.com