



Koldware Storage & Distribution

Portable Cold Stores & Refrigerated Containers
(Freezers & Chillers)

KSD Provides a range of Portable Freezers and Chillers to suit a variety of applications on **RENTAL** basis.

Total Flexibility:

- Temporary or term hire
- User Friendly, Simple controls with clear digital display
- 4 pallet to 39 pallet capacity
- Single or dual refrigeration systems
- -30 C to +15 C temperature range
- Various door options available
- Ground level or loading bay level
- Can be sited inside or outside
- Upgrade facility
- Hygienic non slip floor
- PVC curtains included on all entries as standard
- Tempering units for controlled thawing of products
- Ripening units for controlled ripening of fruits
- Meat hanging units which can be linked in to production rail systems
- Specialized units for pharmaceutical applications



Additional Features Available (Optional):

- Alternative door designs to suit individual requirements
- Ramp assembly
- Shelving & Racking
- Armco barrier
- Concrete ramp
- Low noise refrigeration unit
- Special docking platforms



Services:

- Full 24/7 maintenance and breakdown cover.
- Upgrade facility if requirements change.
- Technical advice on equipment selection and usage.

Product	Storing Conditions		Recommended Storing Time	Water Percentage %	Freezing Point °C
	Temperature °C	Humidity %			
FRUITS					
Apple	0 to +3	90 to 95	8 to 9 months	84	-1.1
Apricot	0 to +1	90 to 95	1 to 3 weeks	85	-1.2
Avocado	+3 to +4	85 to 90	2 to 8 months	65	-0.3
Banana	+13 to +14	85 to 95	-	75	-0.8
Blackberry	-0.5 to 0	90 to 95	3 days	85	-0.8
Small Melon	+2 to +4	95	5 to 15 days	92	-1.2
Sour Cherry	0	90 to 95	3 to 7 days	84	-1.7
Cherry	-1 to -0.5	90 to 95	2 to 3 weeks	80	-1.8
Coconut	0 to +1	90 to 95	3 to 5 months	82	-0.8
Small Grape	-5 to 0	90 to 95	1 to 4 weeks	85	-1
Date	-18 to 0	75	6 to 12 months	20	-16
Frozen Fruits	-24 to -18	90 to 95	18 to 24 months	-	-
Kiwi Fruit	0	90 to 95	3 to 5 months	82	-1.7
Lemon	+11 to +12	85 to 90	1 to 4 months	89	-1.4
Olive (Green)	+7 to +10	85 to 90	4 to 6 weeks	75	-1.4
Orange	+3 to +9	85 to 90	3 to 6 weeks	86	-1.3
Peach	-5 to 0	90 to 95	2 to 4 weeks	89	-0.9
Pear	-1.6 to -0.5	90 to 95	2 to 7 months	83	-1.6
Plum	-1 to 0	90 to 95	2 to 4 weeks	86	-0.8
Pomegranate	4	90 to 95	2 to 3 months	82	-3
Raspberry	-5 to 0	90 to 95	2 to 3 days	81	-1.1
Strawberry	-5 to 0	90 to 95	5 to 7 days	90	-0.8
Watermelon	+4 to +10	90	2 to 3 weeks	93	-0.4
VEGETABLES					
Asparagus	0 to +2	95 to 100	2 to 3 week	93	-0.6
Bean	+4 to +7	90 to 95	7 to 10 days	89	-0.7
Cabbage	0 to +1	98 to 100	5 to 6 months	92	-0.9
Carrot	0	98 to 100	4 to 6 weeks	88	-1.4
Cauliflower	0 to +1	95 to 98	3 to 4 weeks	92	-0.8
Corn	0	95 to 98	4 to 8 days	74	-0.6
Frozen Vegetables	-23 to -18	-	6 to 12 months	61	-
Dried Garlic	0	65 to 70	6 to 7 months	61	-0.8
Fresh Garlic	0	95 to 100	10 to 14 days	93	-0.3
Mushroom	0	95	3 to 4 days	91	-0.9
Onion (Green)	0	95 to 100	3 to 4 weeks	89	-0.9
Pea (Green)	0	95 to 98	1 to 2 weeks	74	-0.6
Green Pepper	+7 to +13	90 to 95	2 to 3 weeks	92	-0.7
Potato	+3 to +4	90 to 95	4 to 5 months	81	-0.6
Spinach	0	95 to 98	10 to 14 days	93	-
Tomato (Green)	+13 to +16	90 to 95	1 to 3 weeks	93	-0.6
Tomato (Red)	+7 to +10	90 to 95	4 to 7 days	94	-0.5
Turnip	0	95	4 to 5 months	92	-1.1
Watercress	0	95 to 100	3 to 4 weeks	93	-0.3
Lettuce	0 to +1	95 to 100	2 to 3 weeks	95	-0.2
OTHER					
Ice Cream	- 18 to -25	-	-	-	-
Yogurt	+2 to +5	-	-	-	-
Medicine	+2 to +8	-	-	-	-
Frozen Processed Food Product	-15 to -20	-	-	-	-
Frozen Fish	-29 to -18	90 to 95	6 to 12 months	-	-2.2



G-23, EOBI House, (Ex-Awami Markaz), Plot No. ST-1-A/1, Shakra-e-Faisal, Karachi-75350 Pakistan.
 Telephone: 92-21-438-6297, 438-6298, UAN: 111-333-500 Ext. 2371, Facsimile: 92-21-438-7797
 E-mail: info@koldwareindustries.com www.koldwareindustries.com,