



intercold

Refrigeration & Air Conditioning



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ABOUT US

Intercold Professional Cooling is your Solution Partner in offering of integrated systems projects applied to cooling systems, cold rooms and refrigerated display cabinets, including pre-project training, consulting service, system design and production, selection of equipments-technologies and energy saving applications services.

It also provides maintenance, supply of spare parts, installation and remodeling services using its experience and knowledge for more than 20 years, in the way of getting total satisfaction of its customers.

In line with constantly evolving technologies, *Intercold* Professional Cooling continues its efforts to follow and implement the latest developments in the refrigeration sector according to the new requirements of the market.

Beyond products selling, our company policy is to assess customers needs and provide turnkey projects with the appropriate solution and the most reasonable cost.

Intercold Professional Cooling aims to become a reference regarding combination and submission of superior quality products according to the standards and a concept of advanced service, meeting the customer demand. This remains the indispensable principle of the company.

www.intercold.gr

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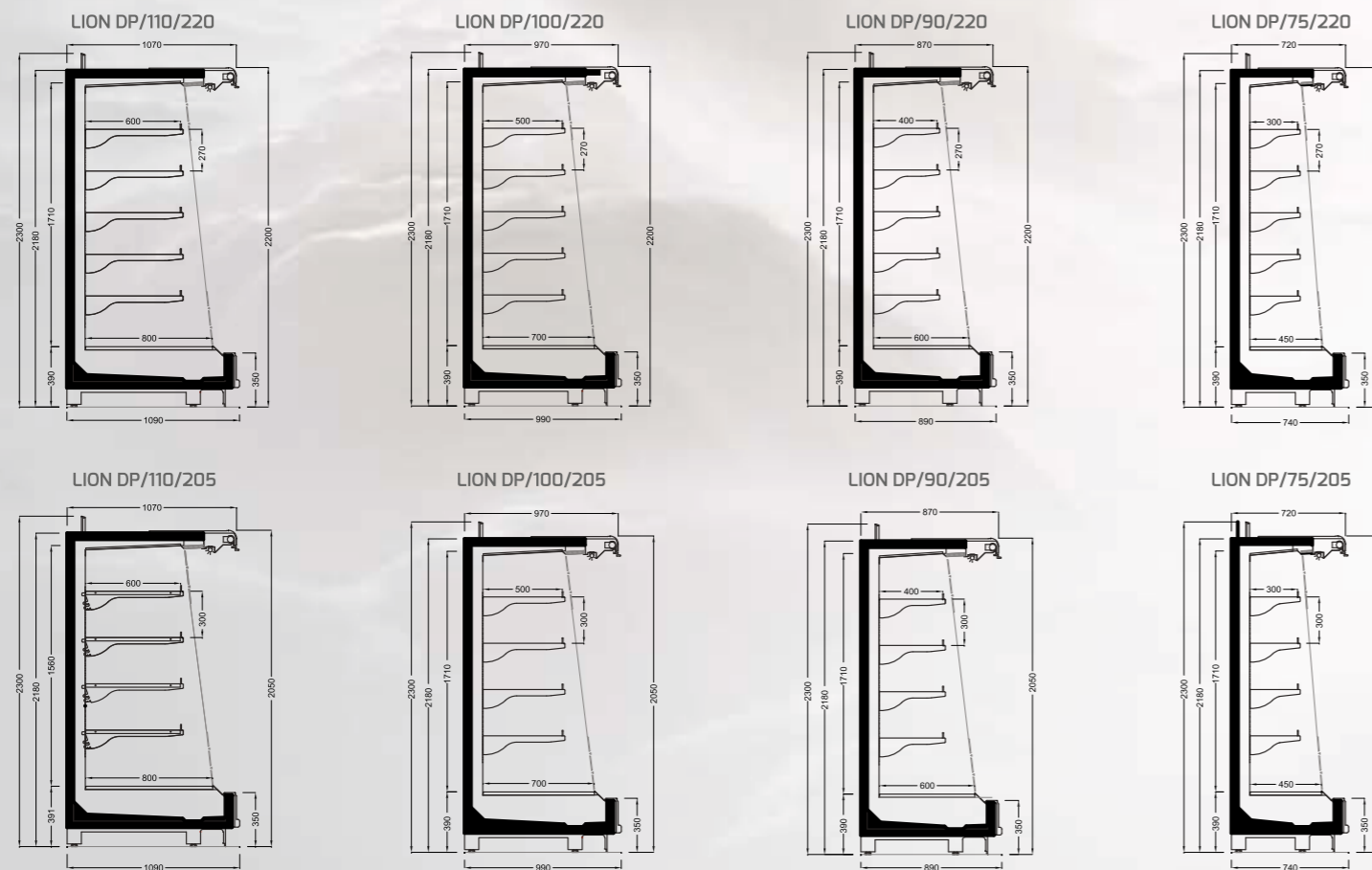


ENG LION model is designed for display dairy products, delicatessen, packed meat and fruits & vegetables. Its dynamic design and stylish aspect offer an optimum accessibility to products and make them highly visible by consumer. It constitutes a suitable choice for use in all sized retail markets. Proposed within many width and height versions, a large choice of options is available (interior/exterior RAL colors, closed/tempered glass side panels, manual/motorized night curtain, lighting T5/led, shelf lighting etc).

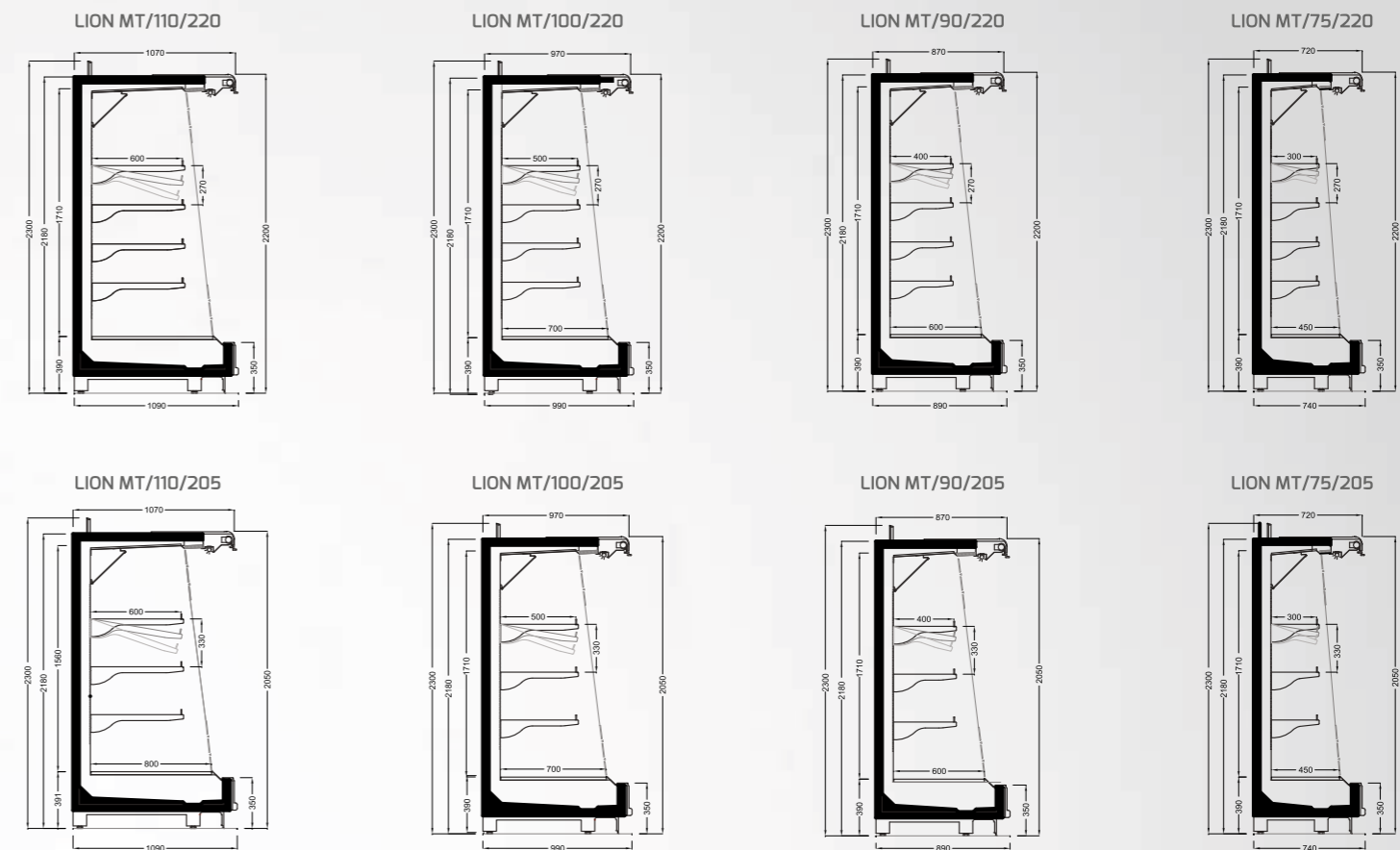


Operating temperatures			Ambient conditions		
DP	MT	FV	25°C / 60% RH (EN ISO 23953-2)		
+2/+4°C	0/+2°C	+4/+6°C			
Available Modules					
Length (mm)	1250	1875	2500	3750	Gondola Head
Side panel (mm)	40	40	40	40	40

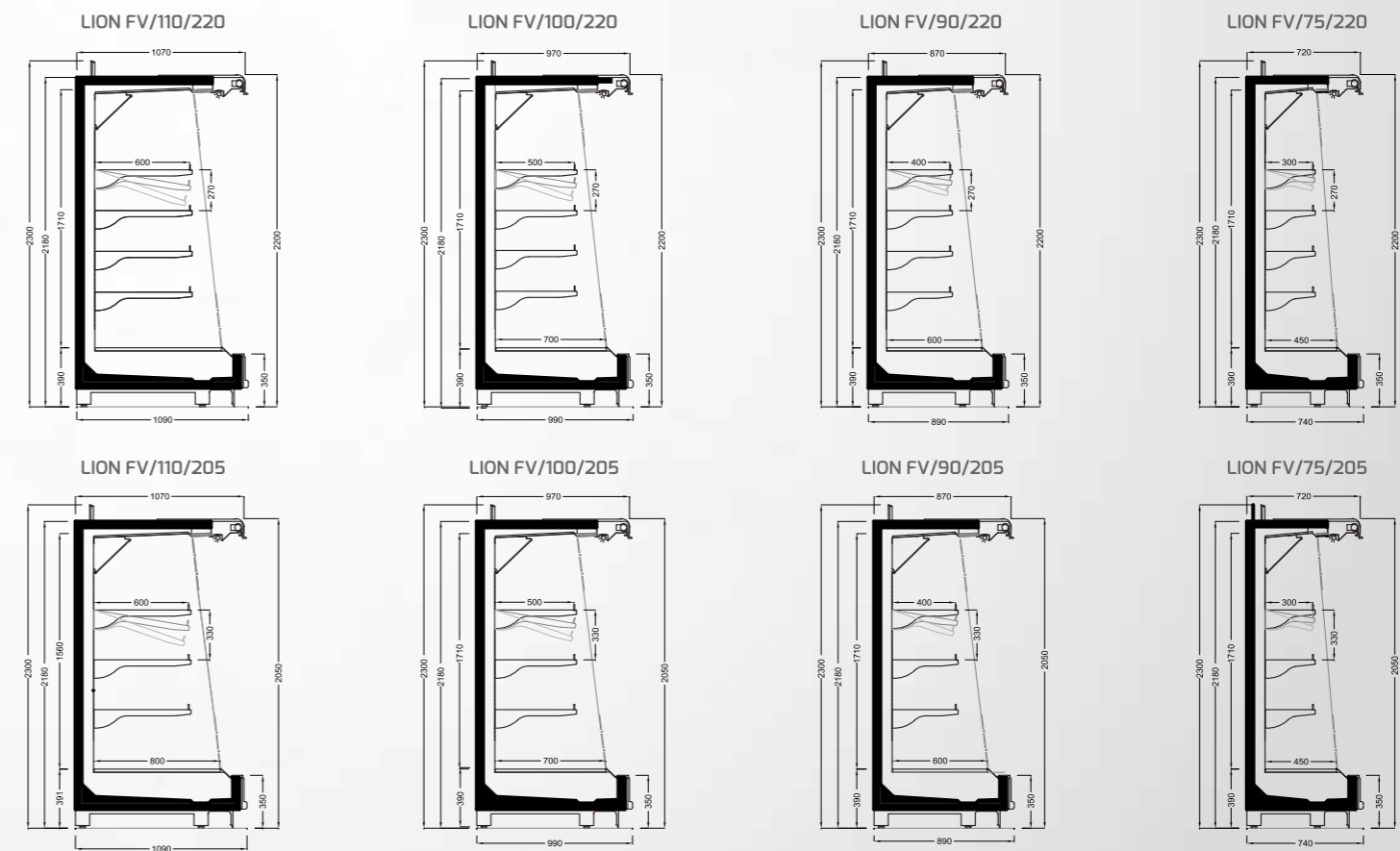
Dairy Products



Packed Meat



Fruits & Vegetables



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LION DGD

Double Glass Door



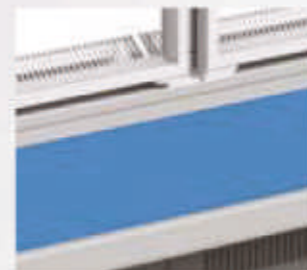
Operating temperatures		Ambient conditions
DP	MT	
+2/+4°C	0/+2°C	25°C / 60% RH (EN ISO 23953-2)

Length (mm)	Available Modules				Condola Head
	1250	1875	2500	3750	
Side panel (mm)	40	40	40	40	40

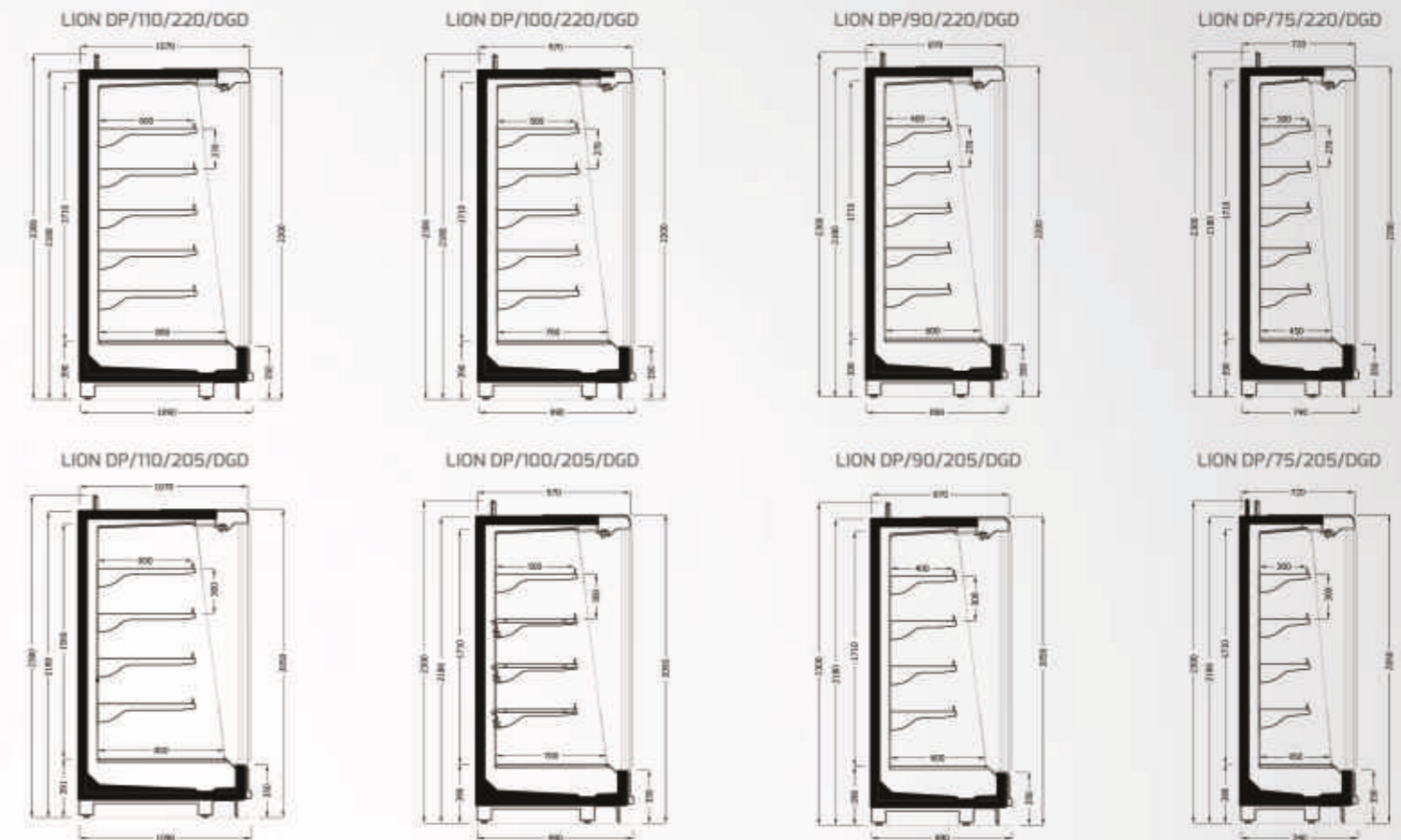


Advantages of the Glass Door equipped cabinet

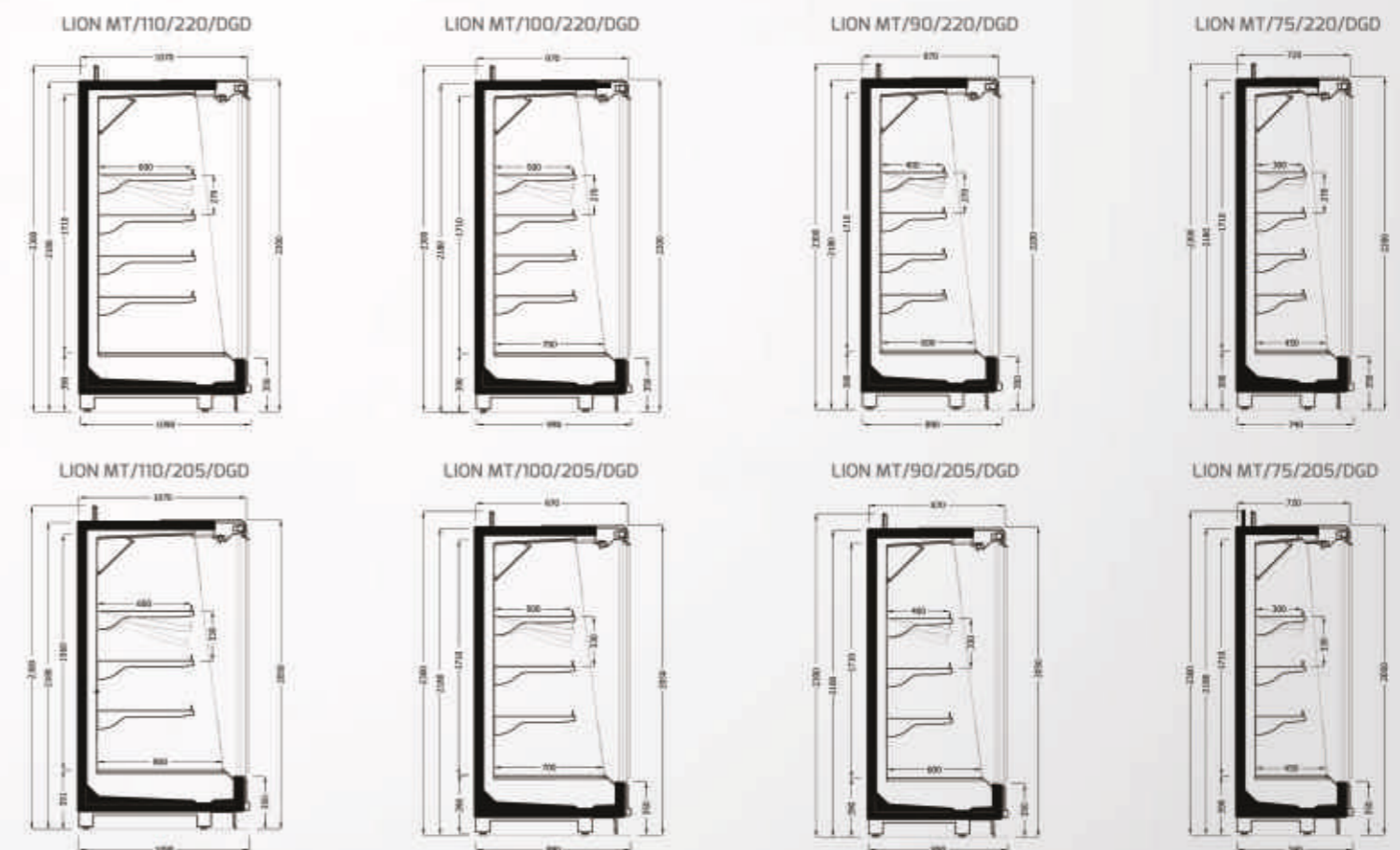
- ✓ Energy consumption of the cabinet is highly reduced
- ✓ Product quality and shelf life is enhanced by more efficient control of the temperature
- ✓ Display area is optimized with reference to hygienic conditions (closed area)
- ✓ Modern style of product display is provided



Dairy Products



Packed Meat



LION SGD

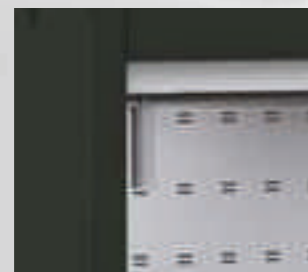
Simple Glass Door



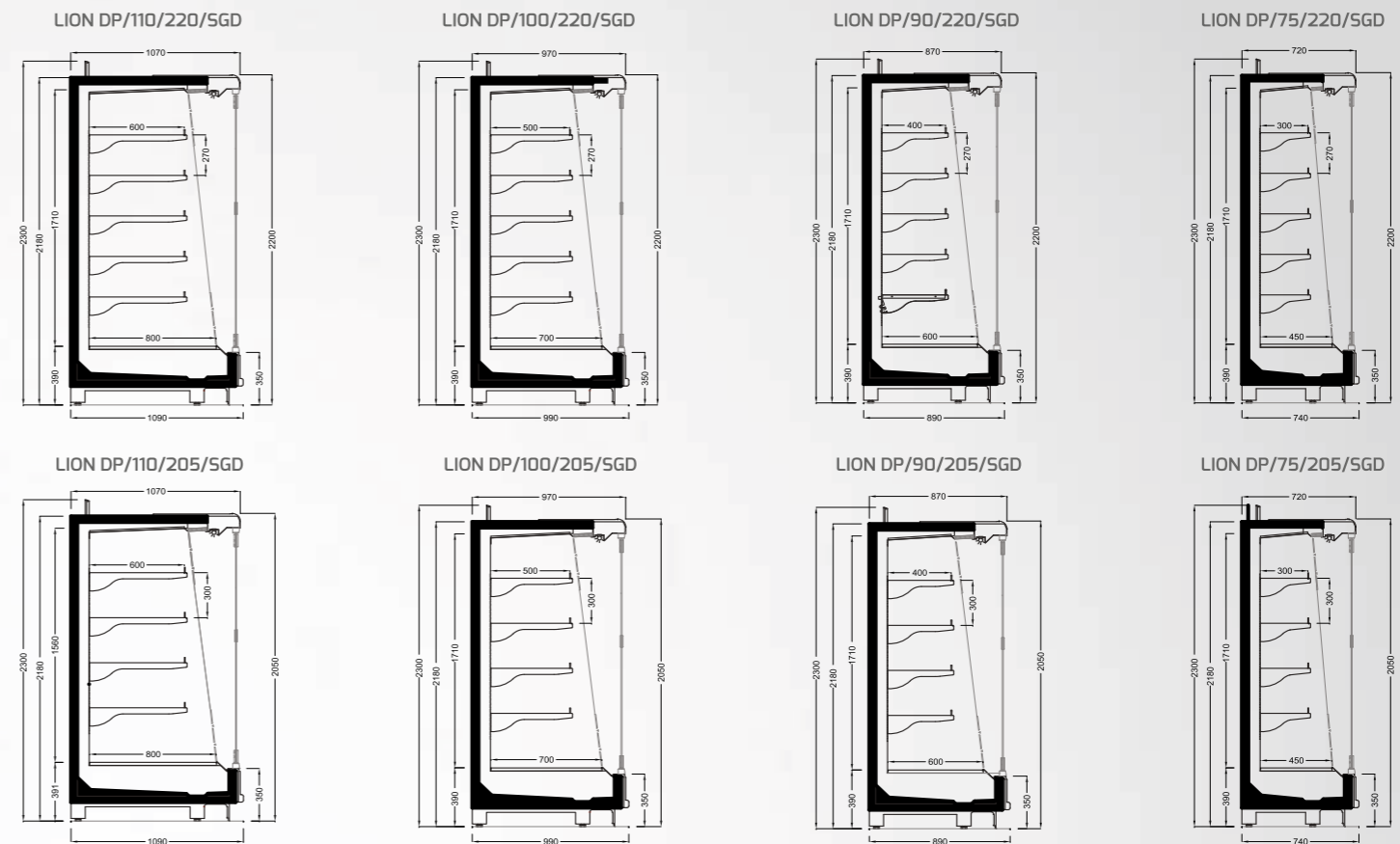
- 3 Energy consumption of the cabinet is highly reduced
- 3 Product quality and shelf life is enhanced by more efficient control of the temperature
- 3 Display area is optimized with reference to hygienic conditions (closed area)
- 3 Modern style of product display is provided

Operating temperatures		Ambient conditions
DP	MT	25°C / 60% RH (EN ISO 23953-2)
+2/+4°C	0/+2°C	

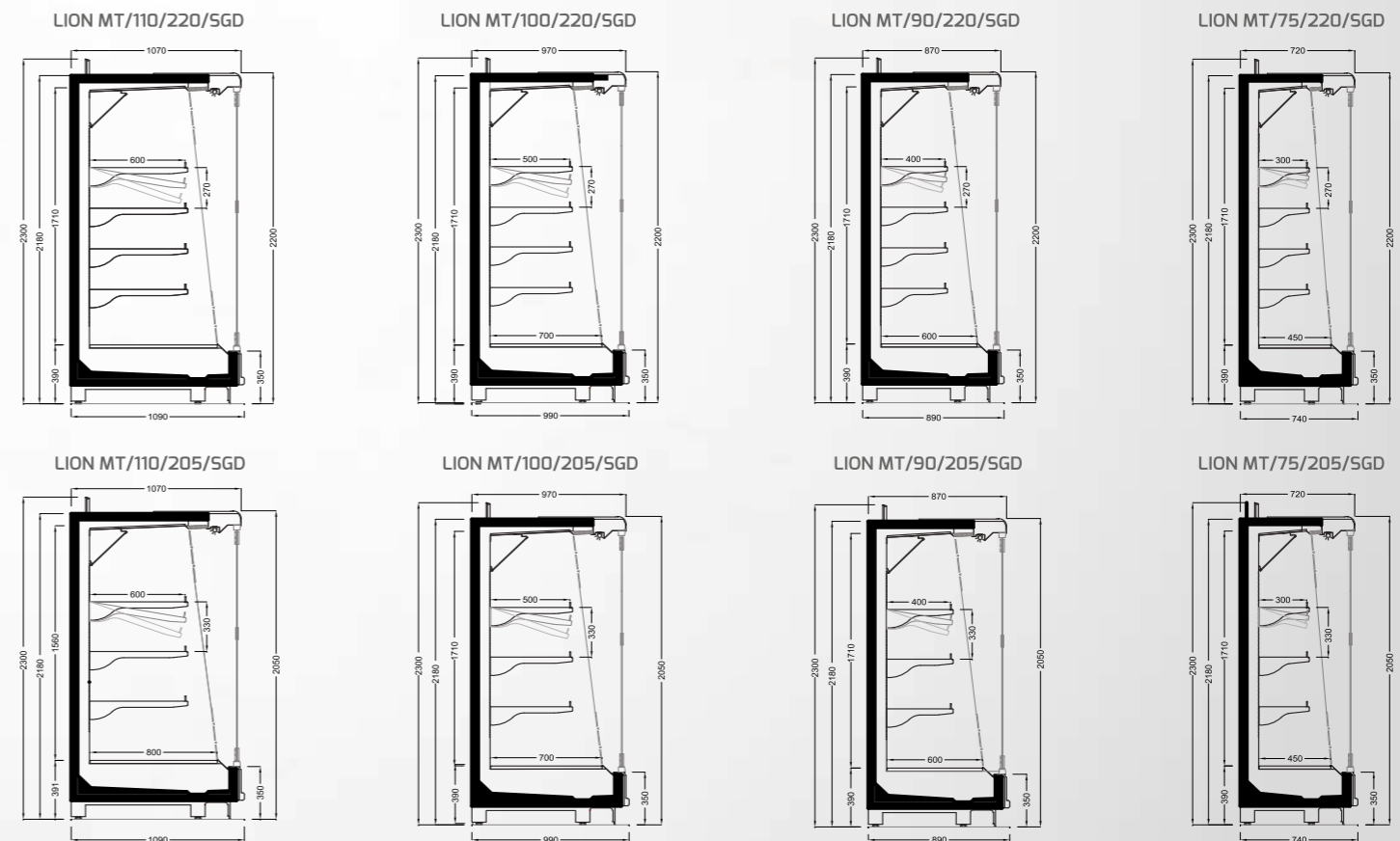
Length (mm)	Available Modules				Gondola Head
	1250	1875	2500	3750	
Side panel (mm)	40	40	40	40	40



Dairy Products



Packed Meat



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ENG The FALCON model offers a highly appreciated functionality combined to its elegant look for the exposure of your dairy products, delicatessen, packed meat and fruits&vegetables. It is the ideal choice which provides outstanding product display possibilities with its wide range of versions to reach the harmony of variety in your stores (4 dimensions proposed for height and 4 dimensions proposed for width).

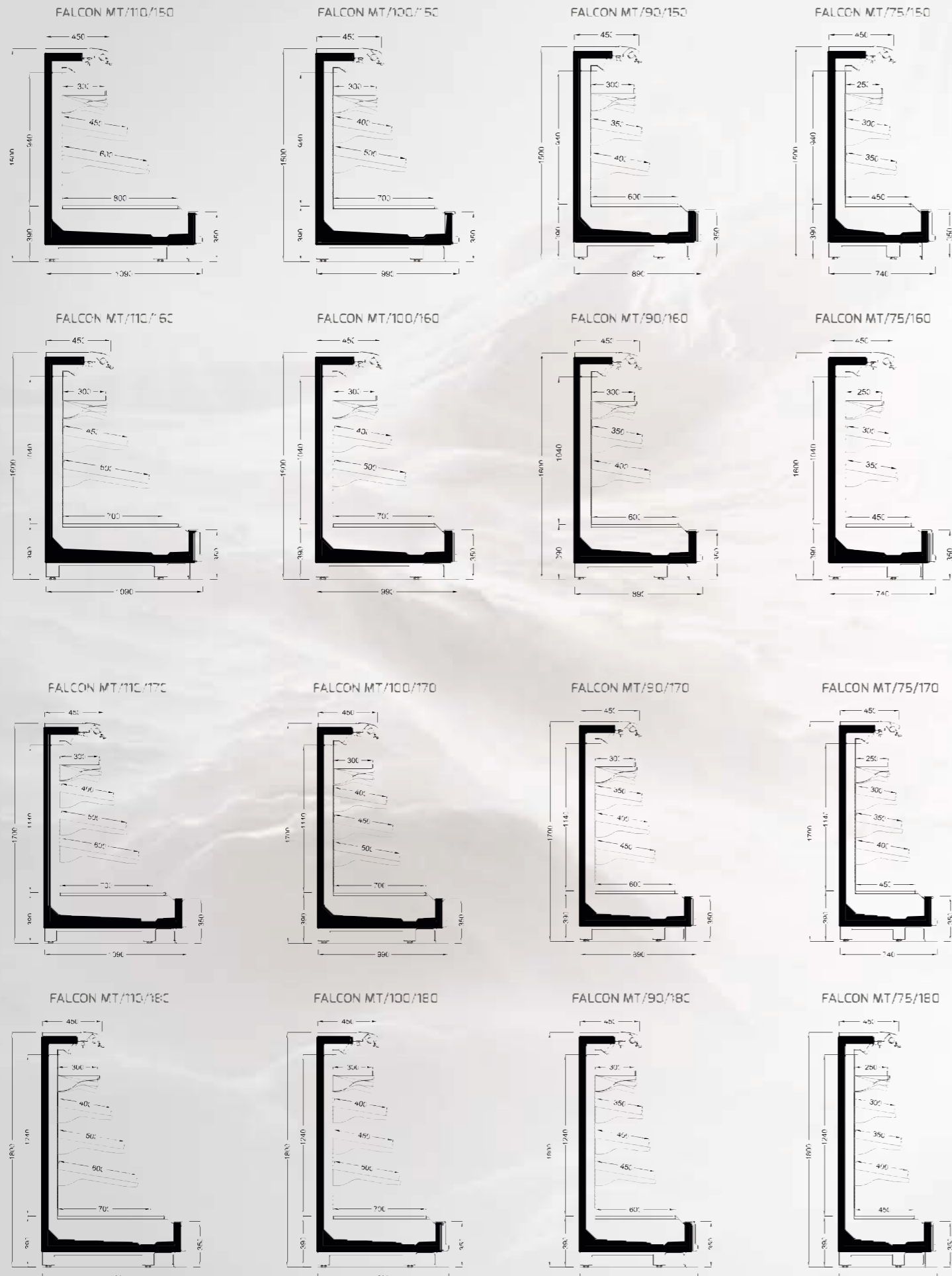
Operating temperatures			Ambient conditions
DP	MT	FV	
+2/+4°C	0/+2°C	+4/+6°C	25°C / 60% RH (EN ISO 23953-2)

Available Modules					
Length (mm)	1250	1875	2500	3750	Gondola Head
Side panel (mm)	40	40	40	40	40



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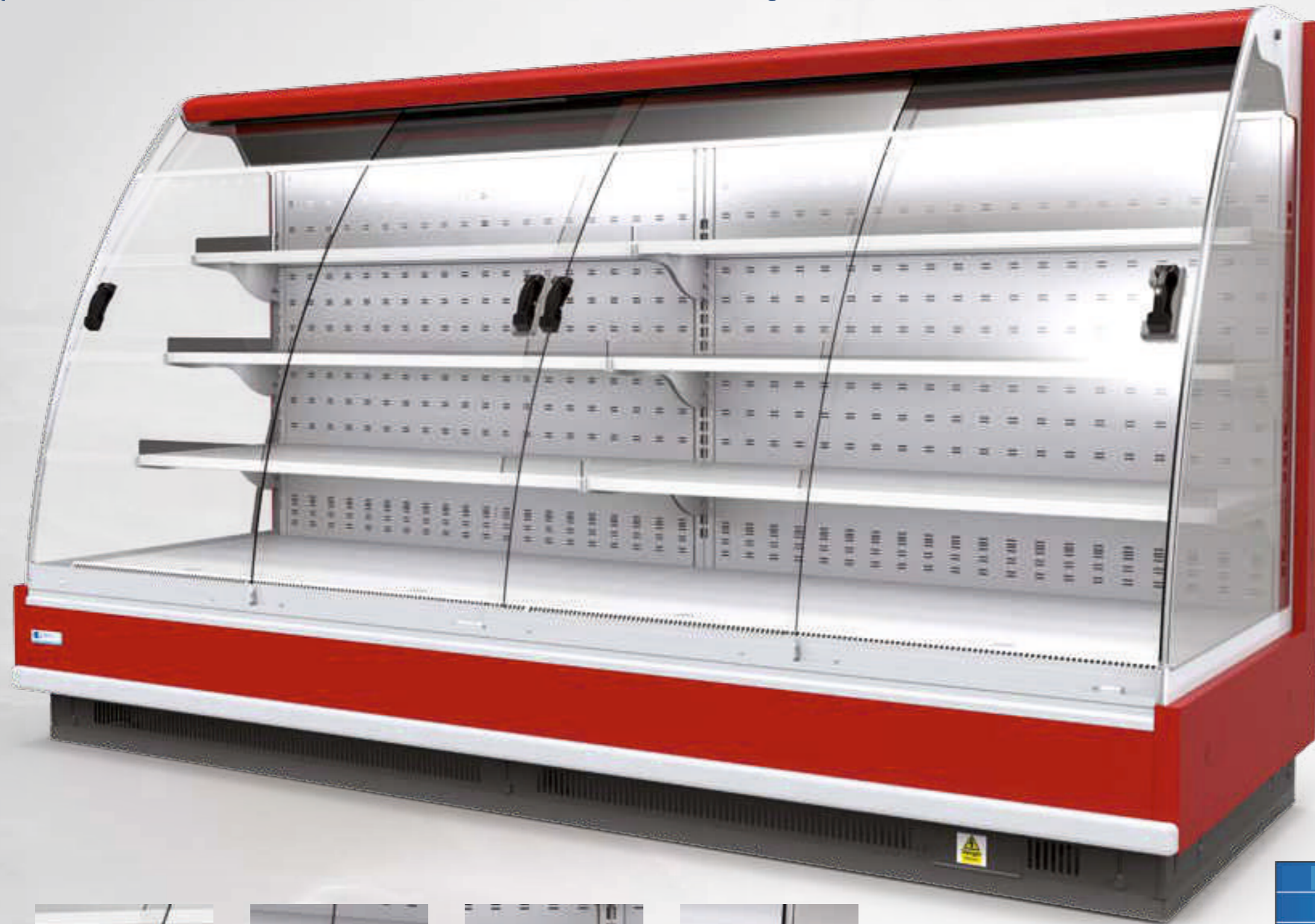
Packed Meat



Fruits & Vegetables



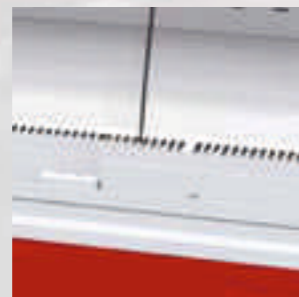
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- 3 Energy consumption of the cabinet is highly reduced
- 3 Product quality and shelf life is enhanced by more efficient control of the temperature
- 3 Display area is optimized with reference to hygienic conditions (closed area)
- 3 Modern style of product display is provided

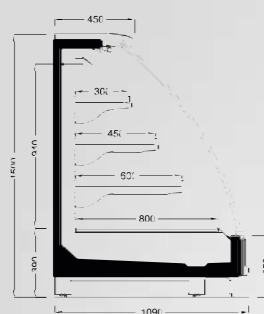
Διαθέσιμα / Operating temperatures		Υπόλοιπα / Ambient conditions
DP	MT	
+2/+4°C	0/+2°C	25°C / 60% RH (EN ISO 23953-2)

	Μοδούλοι / Available Modules				
Πλάτος (mm)	1250	1875	2500	3750	Gondola Head
Ύψος (mm)	40	40	40	40	40
Πλάτος πλευρικού πάνελ (mm)	40	40	40	40	40

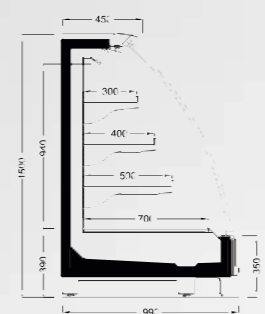


Dairy Products

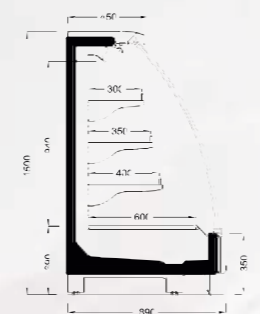
FALCON DP/110/150/SLD SG



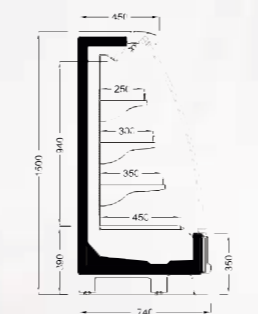
FALCON DP/100/150/SLD SG



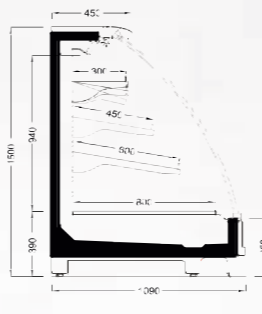
FALCON DP/90/150/SLD SG



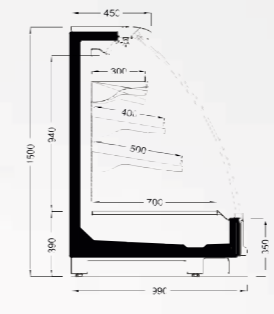
FALCON DP/75/150/SLD SG



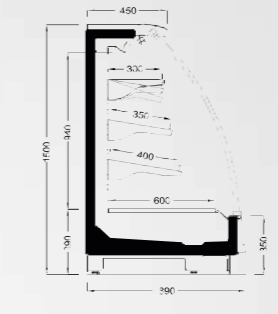
FALCON MT/110/150/SLD SG



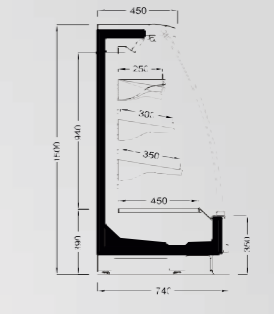
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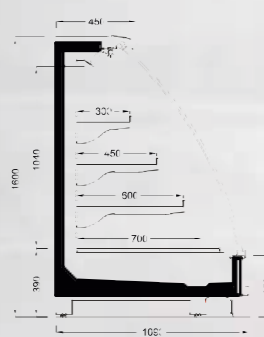
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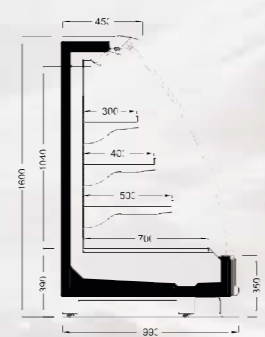
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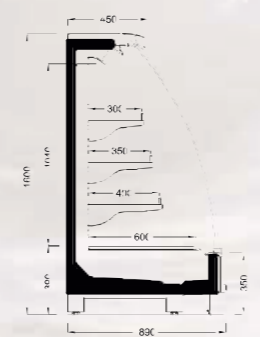
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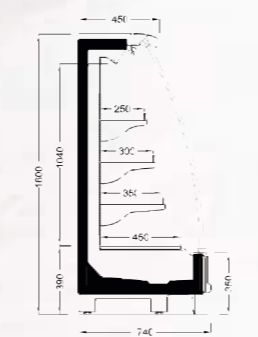
FALCON DP/100/160/SLD SG



FALCON DP/90/160/SLD SG



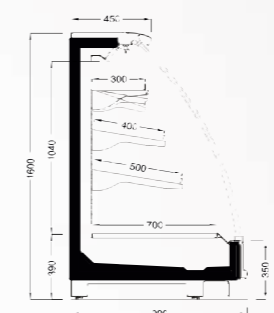
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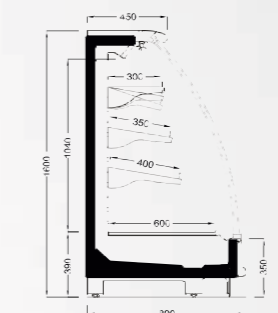
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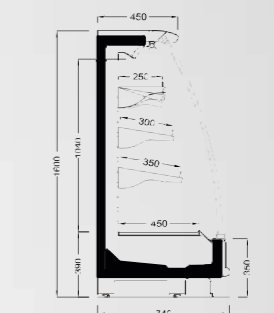
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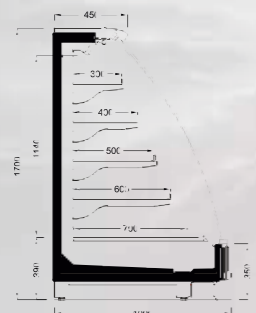
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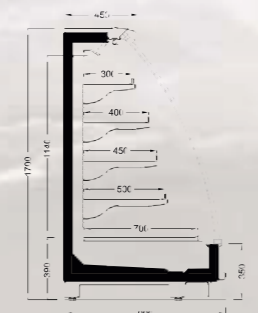
FALCON MT/75/160/SLD SG



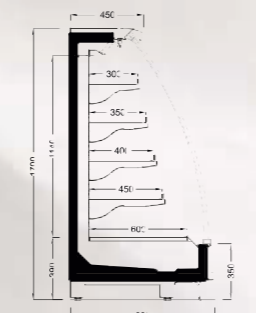
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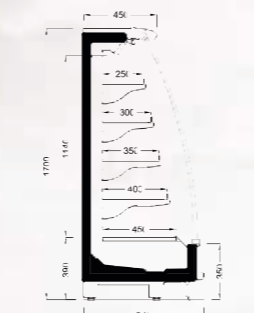
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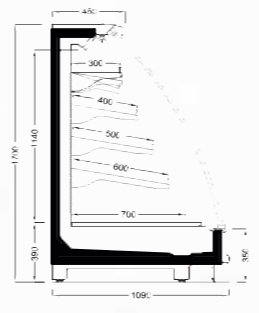
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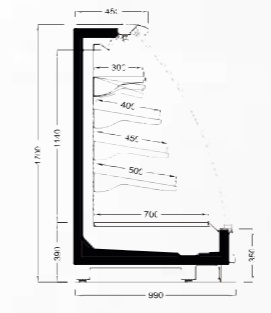
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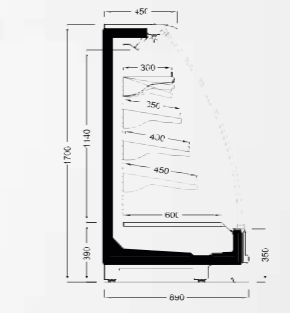
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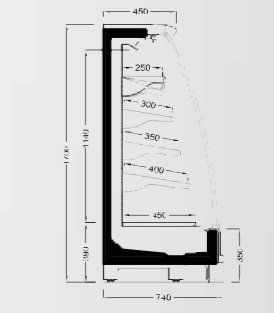
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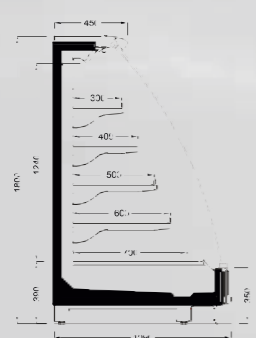
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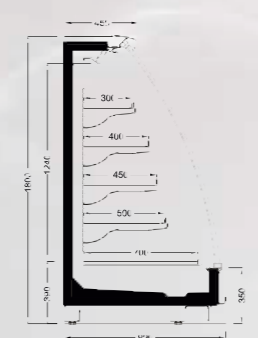
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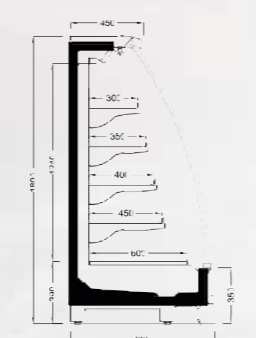
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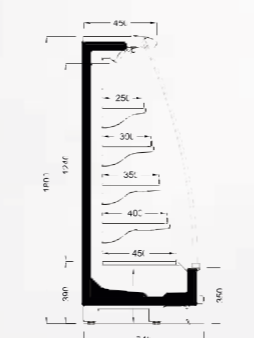
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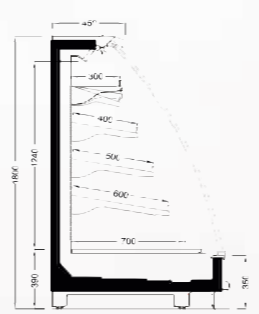
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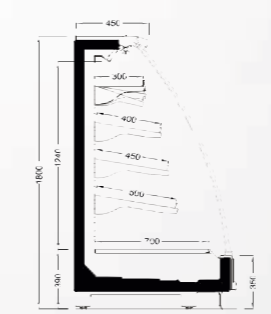
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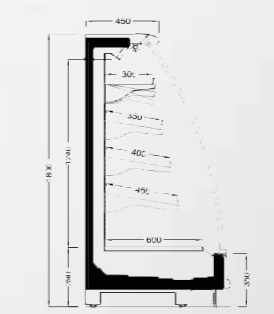
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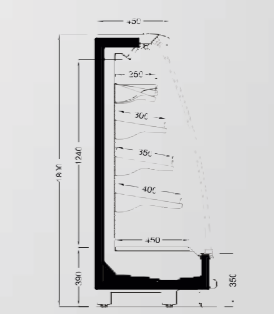
FALCON MT/100/180/SLD SG



FALCON MT/90/180/SLD SG



FALCON MT/75/180/SLD SG



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TIGER CG

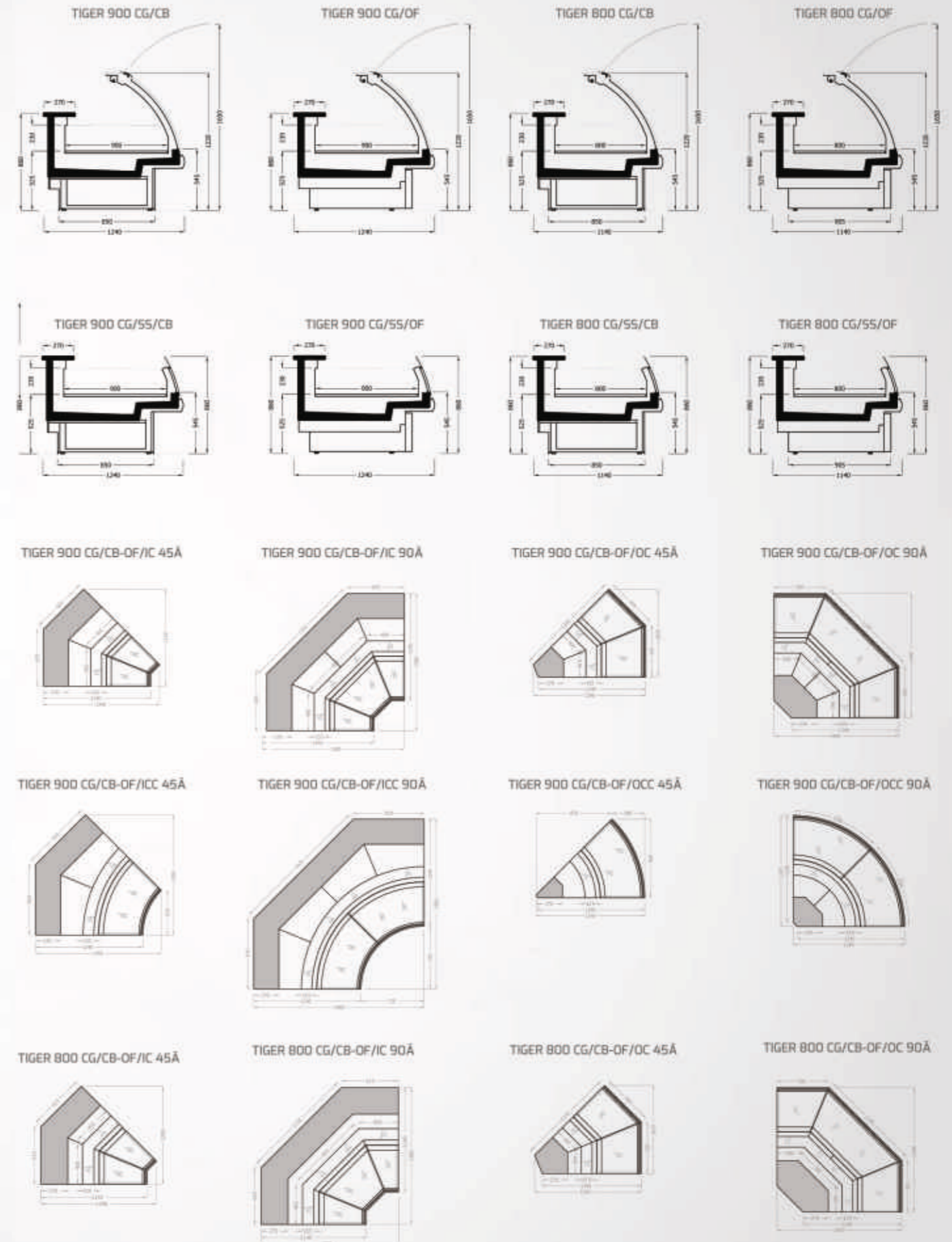
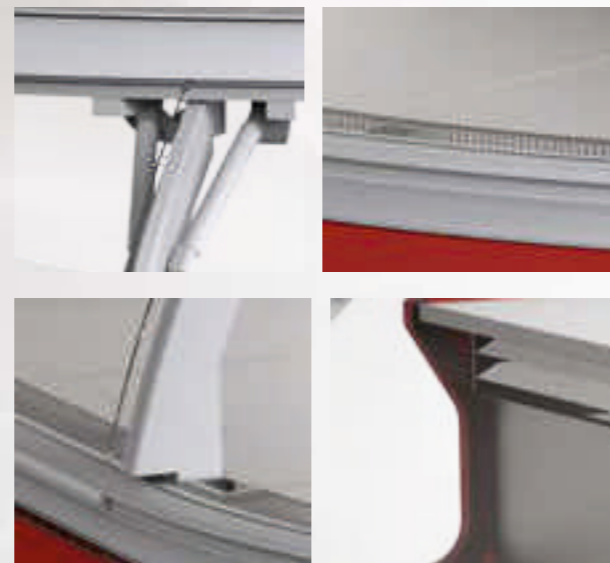
Curved Glass



Operating temperatures	Ambient conditions
0/-5°C	25°C / 60% RH (EN ISO 23953-2)

Available modules						
Length (mm)	937	1250	1875	2500	3750	Inner corner 45° / 90°
Side panel (mm)	40	40	40	40	40	Outside corner 45° / 90°

ENG The serve-over counter TIGER connects functionality and elegance in serving of dairy products, delicatessen, meat, packed meat and ready meals. It ensures an optimum preservation of your products due to its handy design and offers an ease of loading and cleaning usages with a fascinating harmony of shapes. Several versions of TIGER are proposed taking into account customer needs like CG (Curved Glass), FG (Flat Glass), IFG (Inclined Flat Glass) and PDG (Pull-Down Glass) with various options (Closed Bottom (CB) / On-Feet (OF) versions, adjustable bottom tray, painted interior surface, glass tray divider, etc..).



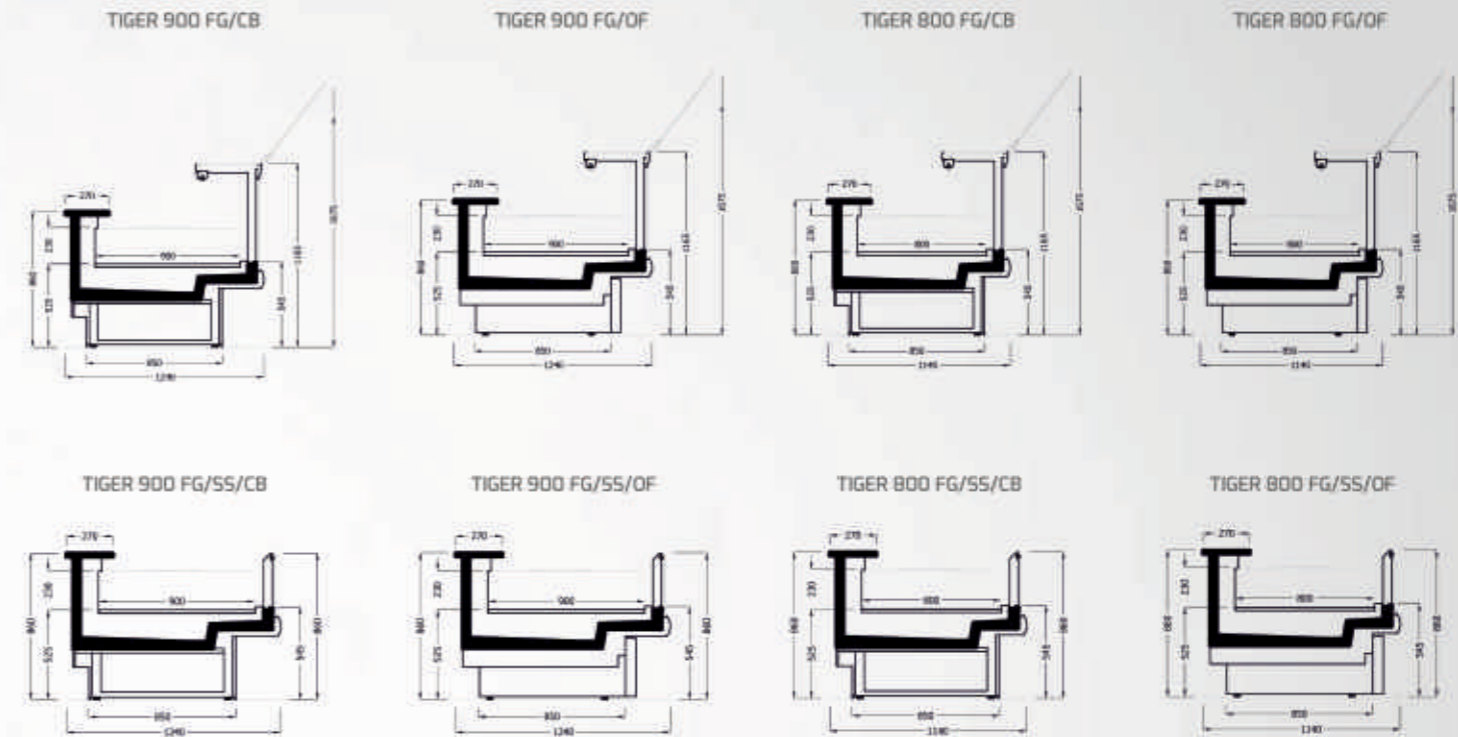
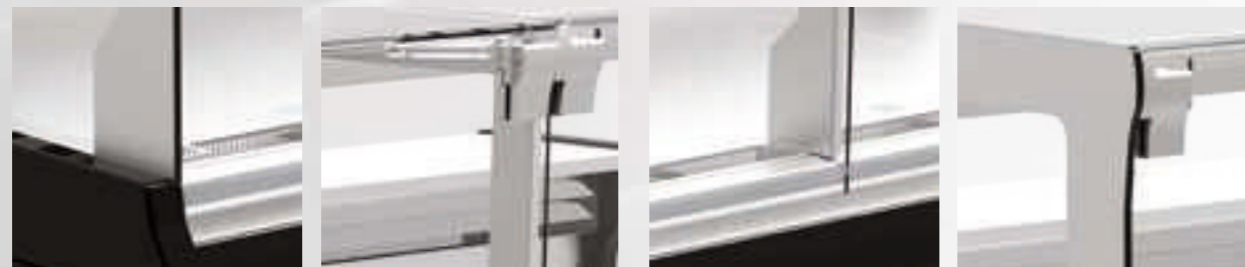
Τηλ.: 26220 22131/Κiv.: 6932 40 7648/e-mail.:notaras1@otenet.gr

TIGER FG Flat Glass



Operating temperatures	Ambient conditions
0/+5°C	25°C / 60% RH (EN ISO 23953-2)

	Available modules				
Length (mm)	937	1250	1875	2500	3750
Side panel (mm)	40	40	40	40	40



Τηλ.: 26220 22131/Κιv.: 6932 40 7648/e-mail: notaras1@otenet.gr

TIGER IFG

Inclined Flat Glass



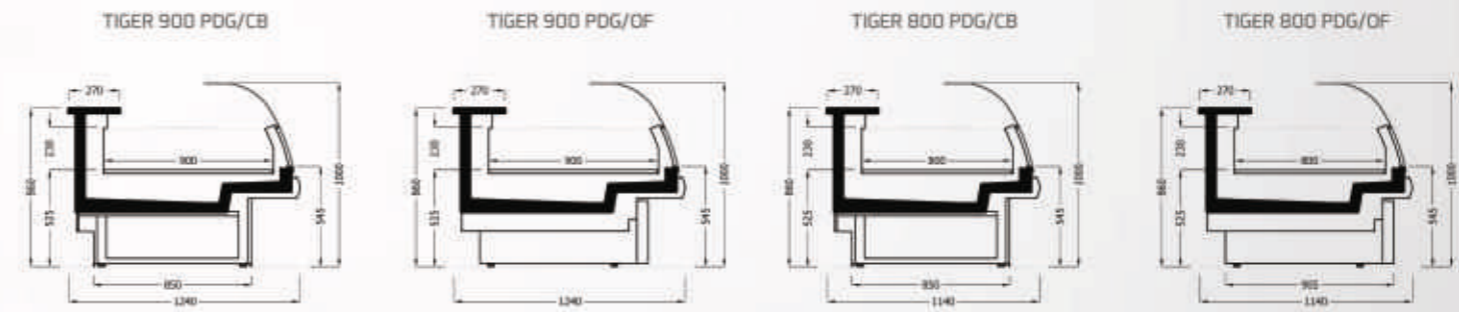
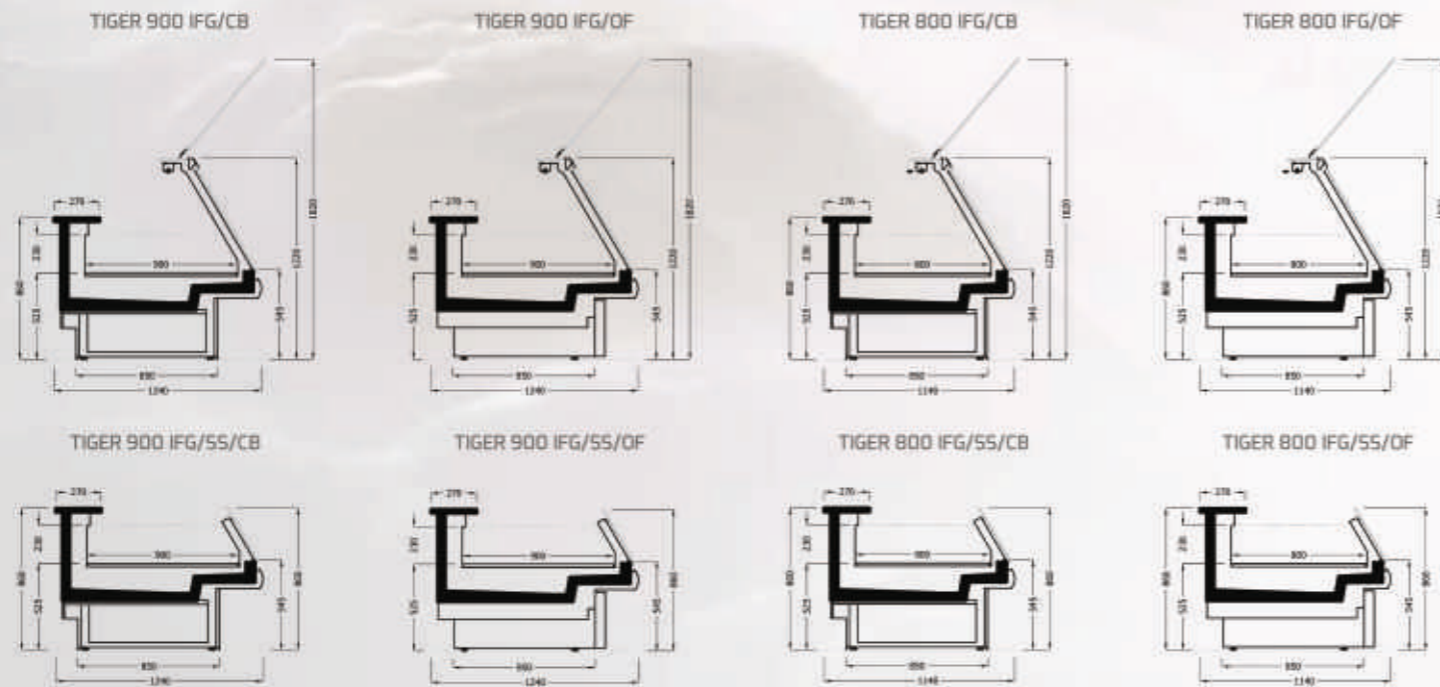
Operating temperatures		Ambient conditions			
0/+5°C		25°C / 60% RH (EN ISO 23953-2)			
Available modules					
Length (mm)	937	1250	1875	2500	3750
Side panel (mm)	40	40	40	40	40

TIGER PDG

Pull Down Glass



Operating temperatures		Ambient conditions			
0/+5°C		25°C / 60% RH (EN ISO 23953-2)			
Available modules					
Length (mm)	937	1250	1875	2500	3750
Side panel (mm)	40	40	40	40	40



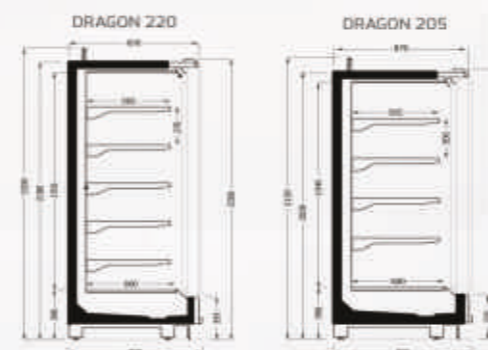
Τηλ.: 26220 22131/Κιv.: 6932 40 7648/e-mail.:notaras1@otenet.gr



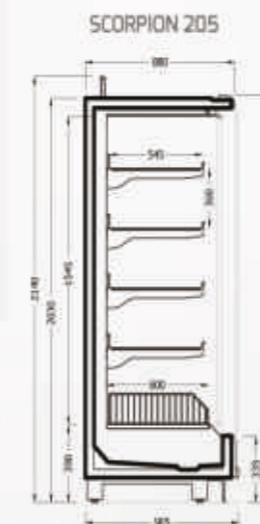
ENG Designed for bottles refrigeration, DRAGON uses the glass door opening system to provide a real gain in terms of energy consumption. The large exposition area of shelves allows a maximum display possibility for your drinks with an attractive view. Proposed in different lengths (2,3, 4 or 5 doors) and heights, it can be adapted easily in your lines.

Operating temperatures	Ambient conditions
+4/+6°C	25°C / 60% RH (EN ISO 23953-2)

	Available Modules			
Length (mm)	20 1562	30 2343	40 3124	50 3905
Side panel (mm)	40	40	40	40



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Operating temperatures		Ambient conditions		
-15/-18°C		25°C / 60% RH (EN ISO 23953-2)		
Available Modules				
Length (mm)	20 1562	30 2343	40 3124	50 3905
Side panel (mm)	50	50	50	50



ENG SCORPION model offers a maximum of efficiency in energy saving by using the glass door opening system and combines the esthetic approach of the aluminium frame with the stylish shapes for exposure of your frozen food. Proposed in different lengths (2,3, 4 or 5 doors) and heights, it can be adapted easily in your lines.

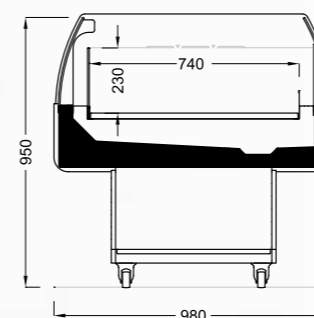
Τηλ.: 26220 22131/Κιv.: 6932 40 7648/e-mail: notaras1@otenet.gr



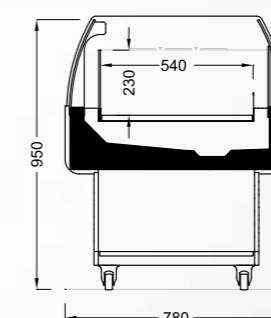
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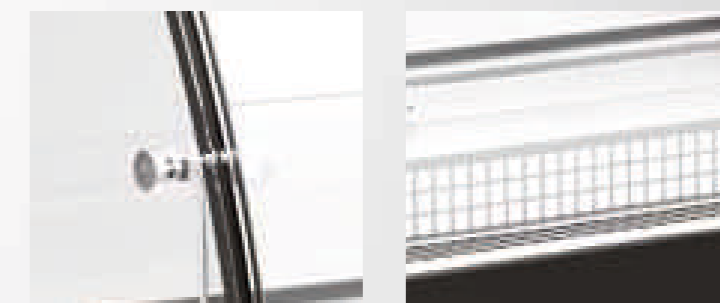
SPIDER 1000/1050



SPIDER 800/1050



sıcaklıkları/Operating temperatures	Ortam koşulları/Ambient conditions
0/+5°C	25°C / 60% RH (EN ISO 23953-2)



ENG SPIDER is a plug-in cabinet with internal cooling unit designed for display your promotion products. Permitting an easy utilization by its movement capability, it presents an enjoyable panoramic view of your products thanks to the glass sides. It remains the completion item in your stores with the rich color options.

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PUMA

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Operating temperatures		Ambient conditions			
0/+5°C		25°C / 60% RH (EN ISO 23953-2)			
Available modules					
Length (mm)	937	1250	1875	2500	
Side Panels (mm)	40	40	40	40	

ENG PUMA was developed in answer to the ready-to-use notion which enables an easy and quick commissioning or remodeling, since it possess an internal cooling unit without particular accommodation. The PUMA plug-in multideck proposed into 3 versions (with night curtain, double glass door equipped, simple glass door equipped) is the suitable choice to display of dairy products, delicatessen, packed meat and fruits & vegetables with an integral preservation.



PUMA DGD

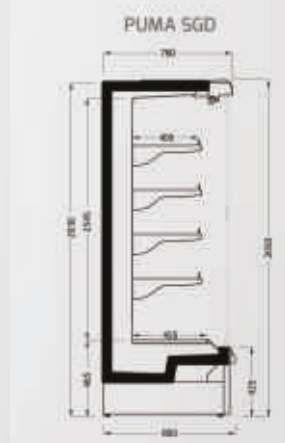
Double Glass Door



Operating temperatures		Ambient conditions			
0/+5°C		25°C / 60% RH (EN ISO 23953-2)			
Available modules					
Length (mm)	937	1250	1875	2500	
Side Panels (mm)	40	40	40	40	

PUMA SGD

Simple Glass Door



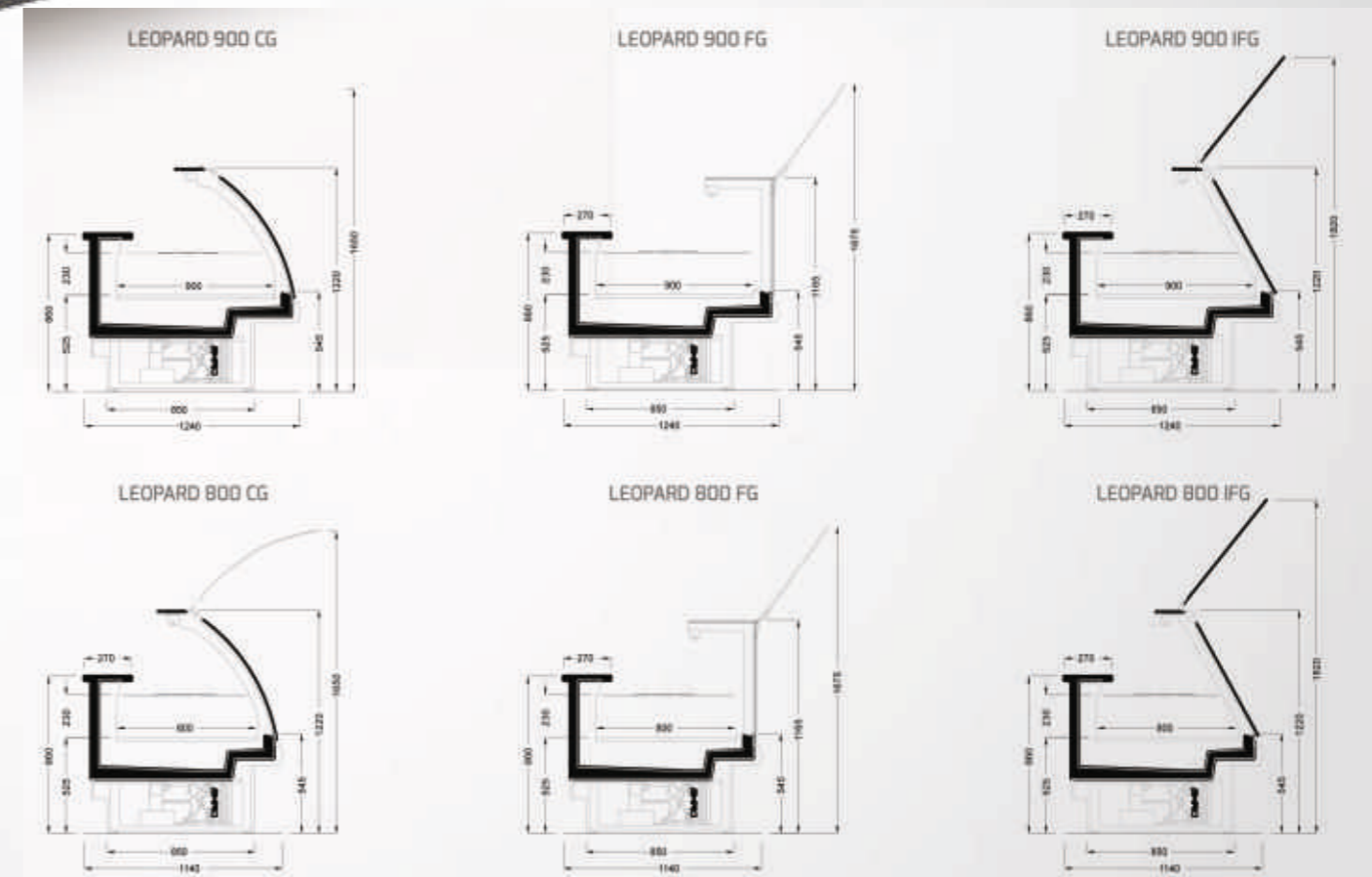
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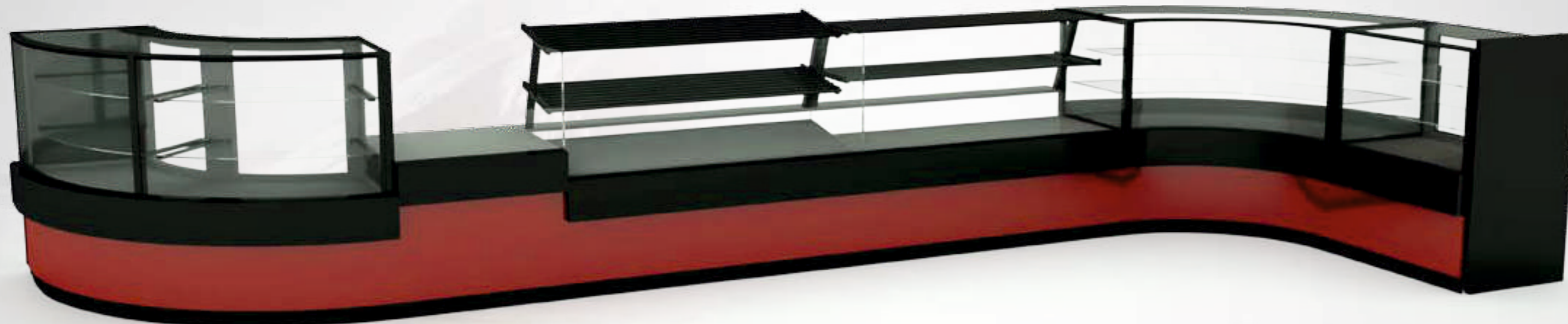
ENG The LEOPARD plug-in serve-over counter is proposed into 3 versions (Curved Glass, Flat Glass, Inclined Flat Glass). It is designed to serve and preserve dairy products, delicatessen, meat, packed meat and ready meals in the best way, satisfying the customer by its easy operational capability and its stylish line. Some of the options are Closed Bottom (CB) / On-Feet (OF) versions, adjustable bottom tray, painted interior surface, glass tray divider, etc...

Operating temperatures	Ambient conditions			
0/ +5°C	25°C / 60% RH (EN ISO 23853-2)			

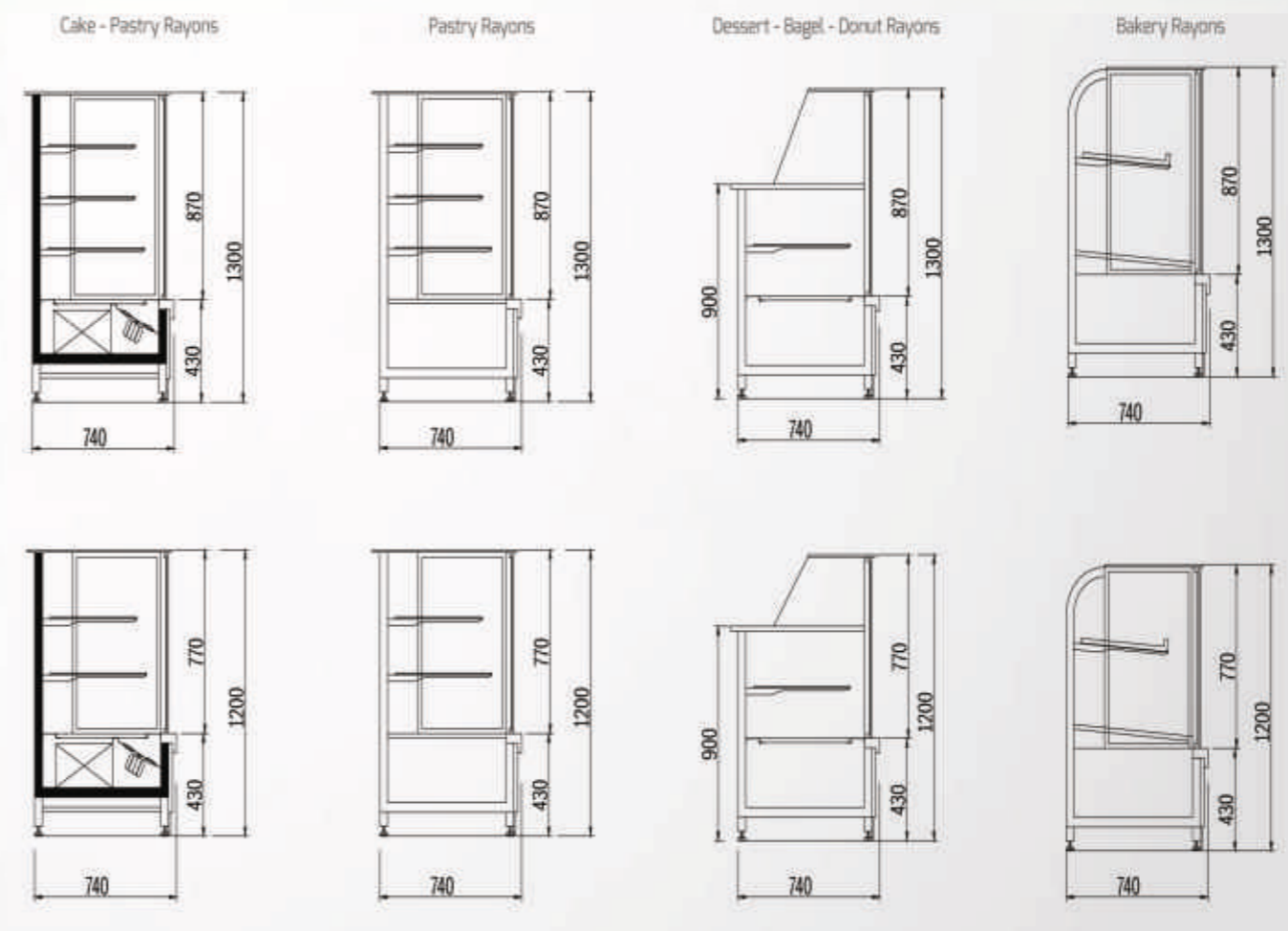
	Available modules			
Length (mm)	937	1250	1875	2500
Side panel (mm)	40	40	40	40



Τηλ.: 26220 22131/Κιv.: 6932 40 7648/e-mail.:notaras1@otenet.gr



While the round lines of the Rose model, which has been designed with regards to displaying of products like, cakes, cookies, baklava, pies, bread and bagels, adds great stylishness for your store, you could also benefit from advanced ergonomics of shelves that are cooled, heated or left at ambient temperature on which you would be able to display every type of your products in a single cupboard. The Rose model, which can be designed in accordance with your requirements and wishes completely with its rich wooden and painted furniture selections and with differing heights and dimensions, is continuing to be the leading preferences of pastry shops, cafes, bakeries.



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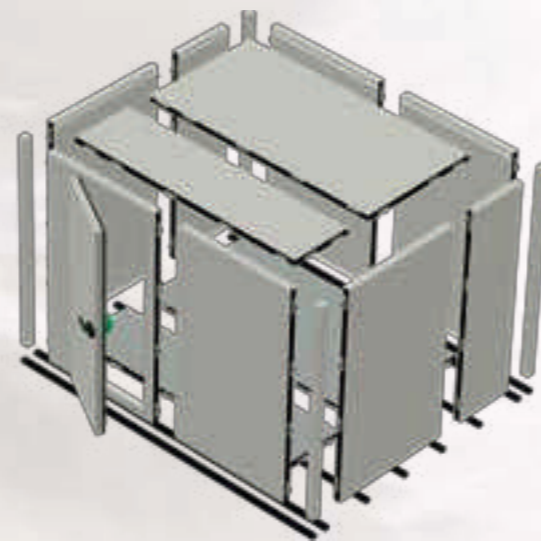
Cold Rooms



➤ Glass Doors Cold Room NT-LT



➤ Modular Cold Room



➤ Modular Cold Room



➤ Cold Room Doors



Meat, milk, fruits and vegetables, bakery products, various frozen products, all kinds of food products like ice cream can be stored under the best conditions and for the longest time possible in our cold storage rooms that are constituted with locked sandwich panels, which have been prepared with 42 kg/m³ density polyurethane. Our cold storage rooms, which could also be produced with glass doors, depending on your request could be used inside of the store for the purpose of both storing and for displaying.



AISI 304, PVC coating or powder coated sheet metals can be used on internal and external surfaces of panels, depending on your request.

Our panels can be produced in thicknesses of 80 mm, 100 mm, 120 mm, 160 mm and in 200 mm.



In our cold storage rooms, which could also be set up with Atmospheric Control System depending on the requirements for large fruit and vegetable storage, fruits and vegetable can be stored under the most appropriate conditions with the use of this system.

While the corner panel, which can be manufactured as single piece, provides ease of assembly, it would also provide efficiency for the consumption of the energy at the same time as it provides much better insulation for your cold storage rooms.

There are options of swing, sliding, monorail, sectional, flip-flap, fast passage and atmospheric controlled doors available depending on the requirements.



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Application Types

- Split-Type Refrigeration Units
- Open Type Condensing Units
- Mono Block Refrigeration Units
- Twin Central Refrigeration Systems
- Chiller Units
- Tandem Cooling Systems

Options

- Inverter Application
- Electronic fan speed control system
- Control from one center by connecting to central automation systems
- Co2 Cooling System
- Heat Exchanger Application
- Heat recovery Applications

SPLIT TYPE COOLING UNITS

These units can be used in all cold-room applications.

Advantages

- Body of the device is covered with electrostatic powder paint resistant to outer conditions and has decorative appearance.
- Easy and fast installation, by connecting copper pipes and wiring between inner and outer units.
- All controls are conducted by means of electronic control systems
- Easy programming to requested values.
- Availability of all system protection functions.
- Easy service.

DOUBLE REGIME CENTRAL COOLING SYSTEMS

Advantages

- In models with a cabin, body of the device is covered with electrostatic powder paint resistant to outer conditions and has decorative appearance.
- Low cost initial investment.
- High refrigeration performance, wide range of capacity and Permanency of refrigeration.
- 30-35 % energy saving.
- Minimum space occupation.
- Easy installation, maintenance and service.
- Easy programming to requested values.
- Control from one center by connecting to central automation systems.

General Equipments

All types are supplied with the following equipments.

- Semi-hermetic or hermetic compressors.
- Oil separator, oil collector, oil pressure control valve, low and high pressure control automat, on the basis of one per a system.
- Discharge suction line vibration receivers, low and high pressure control automats, and oil level regulators in all compressors.
- Refrigeration liquid collector.
- Humidity receiver filters on liquid and return lines.
- Horizontal type liquid accumulator.
- Check valve and ball valves.

CHILLER UNITS

These are the units designed to meet process water-cooling needs of numerous sectors, such as air conditioning, plastics, packing, chemistry, pharmaceuticals, and food. Cold-water units can be manufactured with cold-water output temperature ranging from +2 °C to +10 °C, according to request. The system is designed with suitable capacity depending on need and load and made up of 1 to 4 semi-hermetic compressors. The elements of a cooling group are optimally located and designed to have the minimum sizes. Operation of compressor and condenser fans is carried out by a microprocessor according to data received from sensors depending on capacity. Upon request, the system operation can be observed and simple interference can be carried out from any remote center by means of connection to control panel through a data line. Power feeding and control panel are located on the unit and all connections are finished at the factory.

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Cooling Systems



Double Regime, Central Cooling System



Screw Type Compressor
Central Cooling System



Central Cooling System



Split Cooling System



Split Cooling System



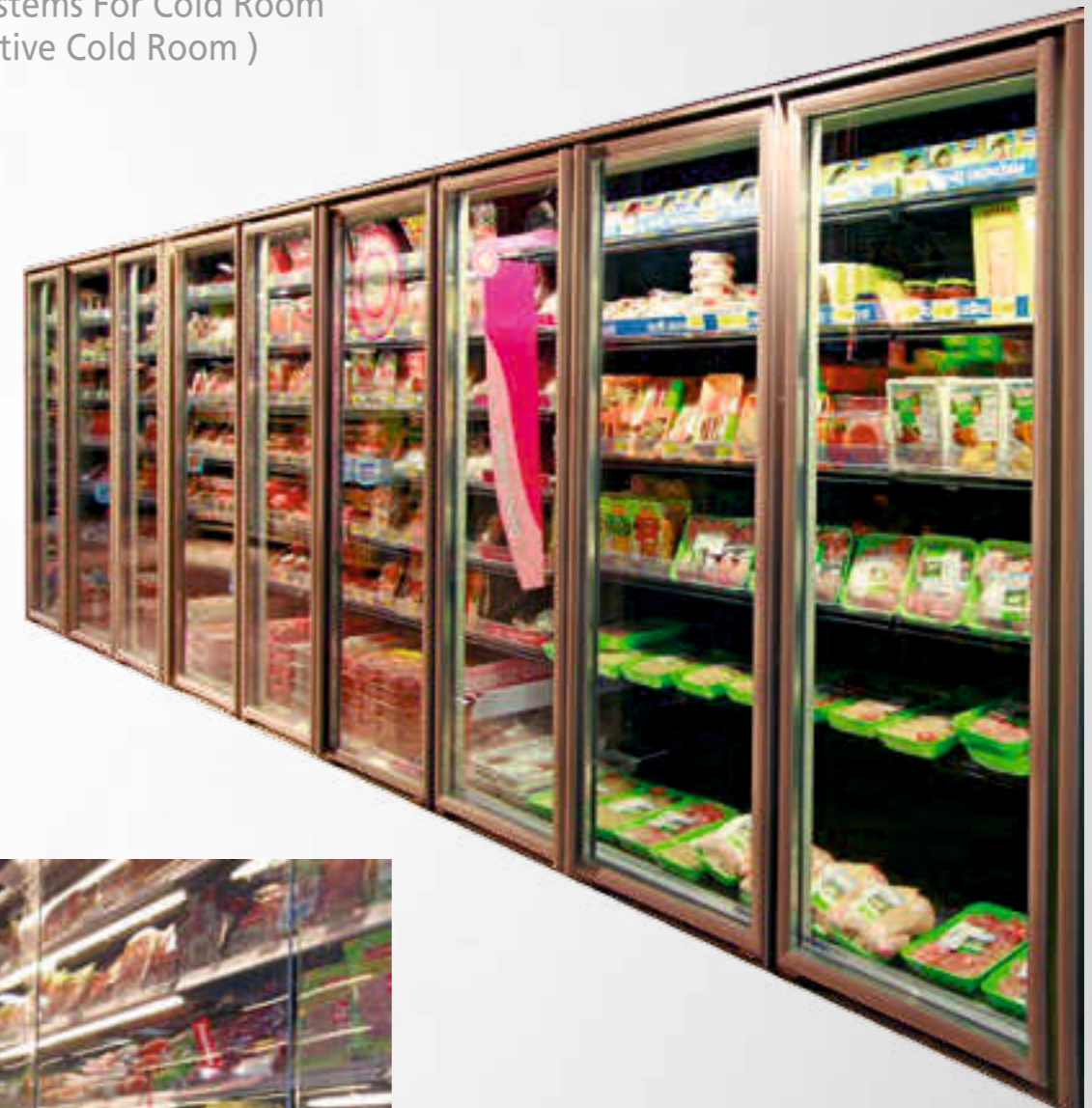
Industrial Cooling System



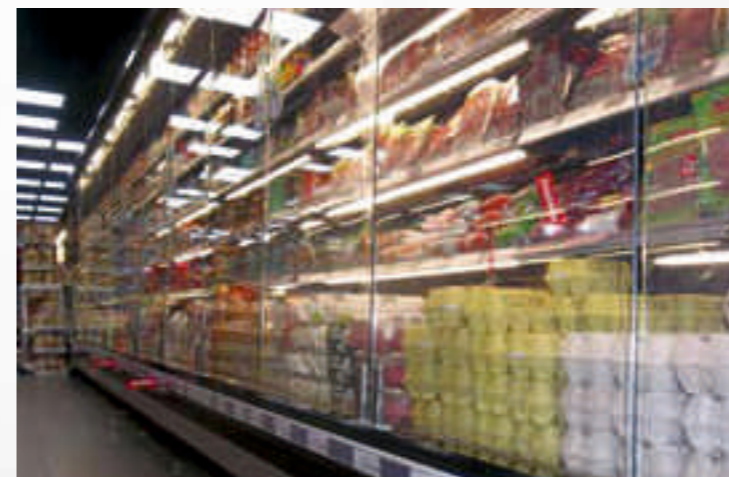
➤ Glass Door Frame Systems For Cold Room
(Negative / Positive Cold Room)



➤ Glass Door Systems For Semi-Vertical Cabinets



of our products.
egarding design.



➤ Multideck & Package Meat Single Glass Door System

➤ Glass Door Systems For Multideck Cabinets

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