



**COLD
STORAGES**

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IMPLEMENTATION

CHAMPION stores and cold storages are destined to mushroom growers, especially cooperatives associating growers groups, implemented as logistic centres and equipped in the state-of-the-art technologies and building solutions available in European Union market.

CHAMPION OFFERS COMPREHENSIVE SERVICE IN IMPLEMENTATION OF THIS TYPE OF INVESTMENT IN THE RANGE OF

- creating of architecture and technology concept based on required European Union certificates such as BRC(British Retail Consortium), IFS(International Food Standard), ISO 22 000, GLOBALGAP, TNC (TESCO Nature's Choice). Thanks to these certificates investor can cooperate with clients all over Europe.
- preparing complete technical documentation in order to receive building permit along with all discipline work package and environmental requirements
- individual solutions in the scope of tele-IT network, monitoring and building security system
- preparing interior design project on the highest european level
- design and implementation of surrounding area such as roads, truck driving site and green squares
- realization of whole range of works in cooperation with reliable subcontractors along with full coordination and supervision of implemented works

GENERAL FEATURES

- Storage part of the cold store is made of steel construction, that contains pillars and grills which allow low consumption of steel and optimize consumption of concrete for the foundations.
- Roof covering made of trapezoid metal sheet, coated with polyester, lacquered with anti-condensation layer
- Covering of the cold store – sandwich panels with polyurethane core on roof and walls guarantee a perfect thermal insulation.
- Social part – made in accordance with Investor's request in traditional technology
- External elevation made on the basis of individual design and unique solutions

ADVANTAGES

- Short time of realization, thanks to the use of light steel construction and sandwich panels.
- Cost-effectiveness: using technology based on sandwich panels with polyurethane core ensures high insulation of the building, which allows to reduce costs connected with maintaining low temperature in the cold store.
- Functionality: arrangement of part of the object is in accordance with technologies of food processing, storing and distribution of goods, which allows to use the buildings for other purposes or /and expansion to other products.
- Easy and safe possibility to develop the object.

PARAMETRES

The object is divided according to its destiny:

- Storage part – destined for storing of packings and half-finished products for processing
- Processing store – wash room, sorting room, communication
- Processing plant with cold stores and delivery part
- Social part with offices

Main part – cold store divided in accordance with the technology used:

- Area of receiving the goods
- Store room for the mushrooms (cold stores) with shockers, divided in accordance with type, class and destination of goods. Accepted mushrooms are warehoused directly in the cold store and then transmitted to the shipping premises, or it is directly transported from cold store to sorting premises where mushrooms are sorted, weighed and packed, goods prepared in such way come back to the cold store and then are transmitted to the shipping premises.

SOCIAL PART WITH OFFICES CONSISTS OF

- social rooms for employees, divided into areas: changing rooms with lavatories, technical premises, offices for workers of cold storage, processing plant and store house
- social rooms for employees, toilets, technical premises, offices for cold storage, processing store and warehouse workers
- rooms for office workers

Champion offers great variety of additional options which may be implemented as a result of common discussions and settlements at the stage of preparing the conception and next the project of the building.