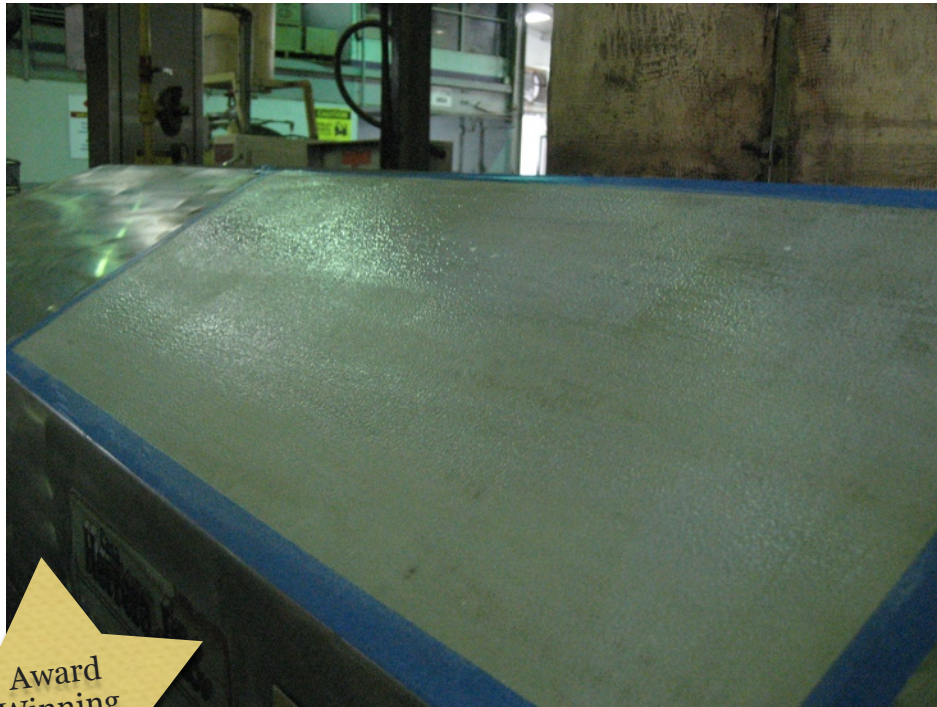


NANSULATE®

AWARD-WINNING ENERGY SAVING & ASSET PROTECTION COATINGS

CASE STUDY - FOOD MANUFACTURING FACILITY

NANSULATE.COM



Award
Winning
Technology



Casa Oven

Uncoated Surface: 95C (203F)

Nansulate® Surface: 75C (167F)

Temperature Difference = 20C (36F)

Vent Duct

Uncoated Surface: 127C (260.6F)

Nansulate® Surface: 112C (233.6F)

Temperature Difference = 15C (27F)

Peanut Fryer

Uncoated Surface: 99C (210.2F)

Nansulate® Surface: 72C (161.6F)

Temperature Difference = 27C (48.6F)



Nansulate® Reduces Food Manufacturing Equipment Surfaces by Avg. of 17.5%

Caribbean snack food manufacturer Holiday Snacks Ltd. experienced surface temperature differences on hot manufacturing equipment up to 27C (48.6F) with Nansulate®.

Product Used: Nansulate® Translucent High Heat

Application:

Nansulate® Translucent High Heat was applied at a thickness of 6 coats (approx. 300 microns) to the exterior of a Casa oven, a vent duct and a peanut fryer to reduce surface temperature and insulate the equipment to reduce energy costs.

The application was done in April 18, 2010, and readings were taken throughout the curing period, with the last readings taken on June 15th. Two separate temperature readings were obtained for each piece of equipment.

Results:

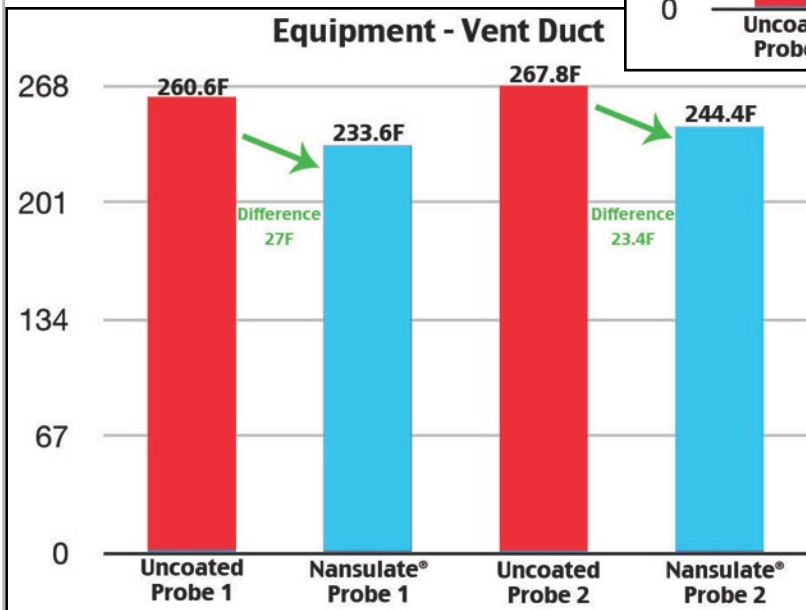
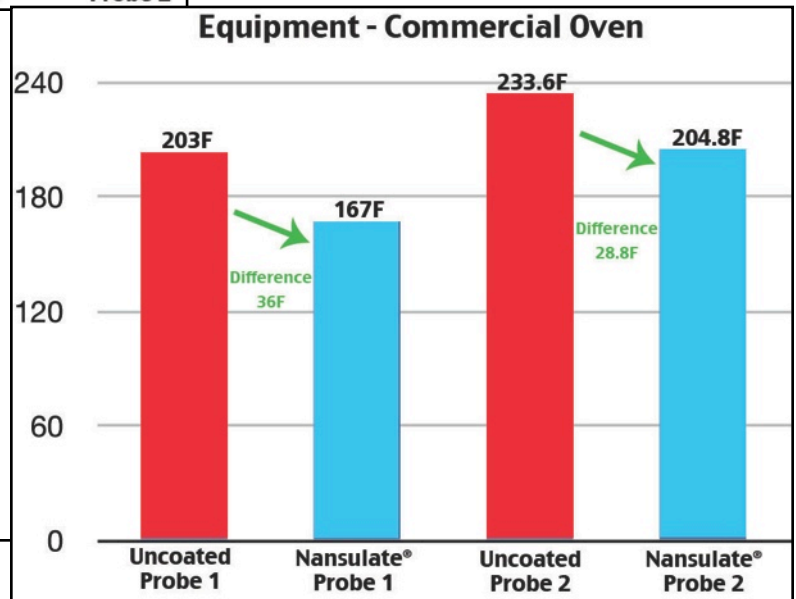
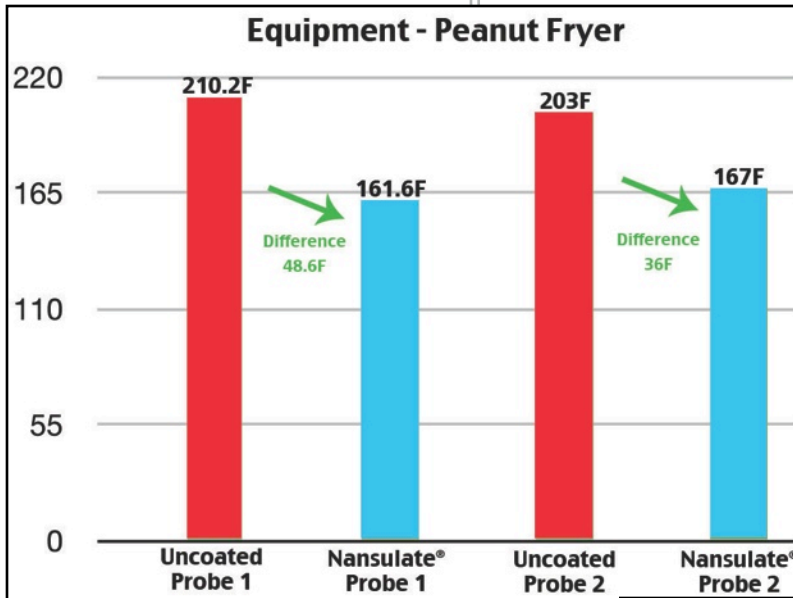
“The data attached shows that Nansulate High Heat was successful in reducing surface temperature by up to 20°C. (36°F)”

-Dexter Robinson

S&R Distribution, Nansulate® installer, industrial contractor
Trinidad, West Indies

S&R Distribution, Industrial Contractor and Nansulate® Installer took measurements at two different coated locations on each piece of equipment.

Industrial Nanotech is an official ALLY organization with the Department of Energy's "Save Energy Now" Program. Contact us to see how you can benefit.



Contact Industrial Nanotech

Toll Free: 800-767-3998
 Phone: +1 239-254-0346
 Email: contact@nansulate.com
www.nansulate.com

