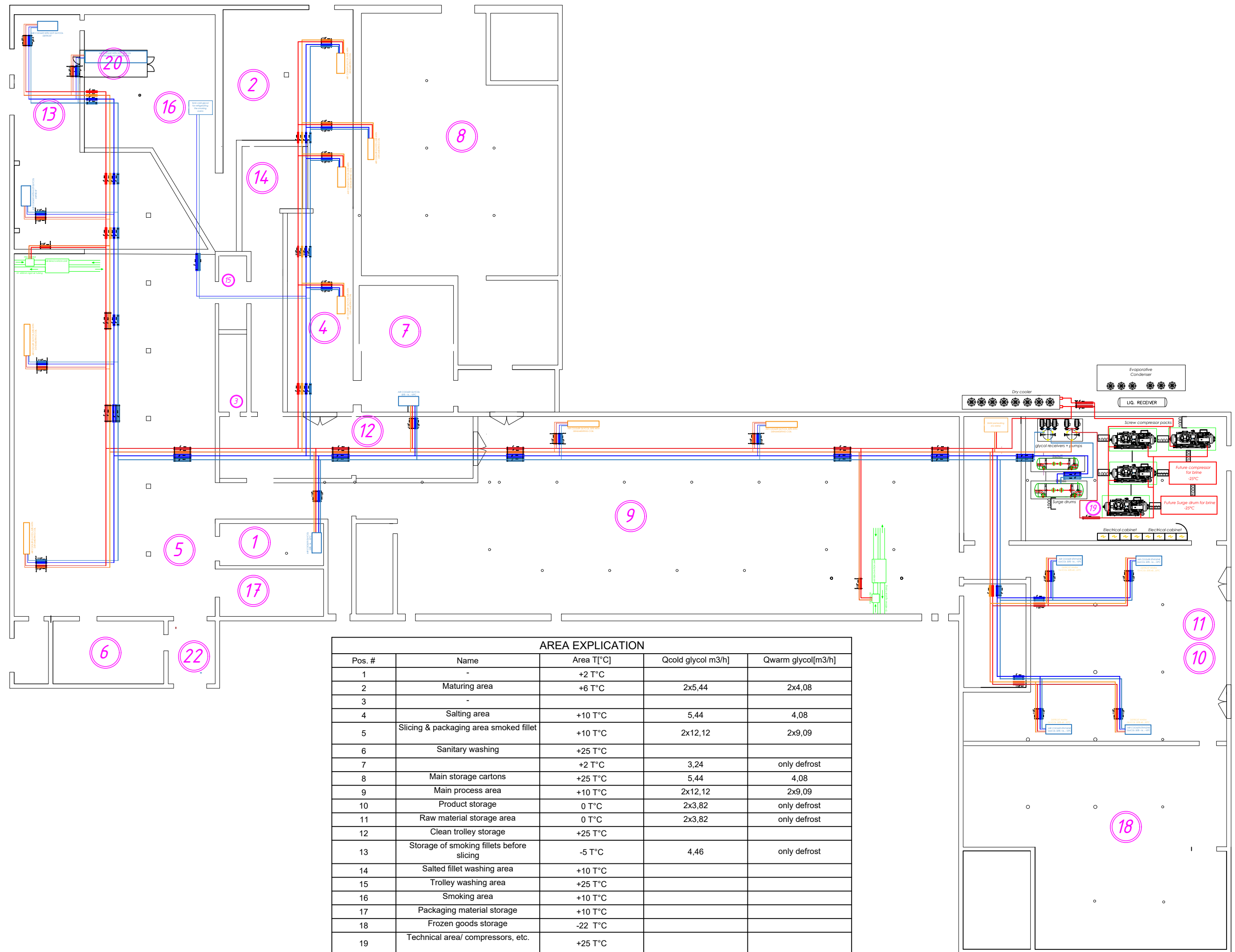




AREA EXPLICATION				
Pos. #	Name	Area T[°C]	Qcold glycol m3/h]	Qwarm glycol[m3/h]
1	-	+2 T°C		
2	Maturing area	+6 T°C	2x5,44	2x4,08
3	-			
4	Salting area	+10 T°C	5,44	4,08
5	Slicing & packaging area smoked fillet	+10 T°C	2x12,12	2x9,09
6	Sanitary washing	+25 T°C		
7		+2 T°C	3,24	only defrost
8	Main storage cartons	+25 T°C	5,44	4,08
9	Main process area	+10 T°C	2x12,12	2x9,09
10	Product storage	0 T°C	2x3,82	only defrost
11	Raw material storage area	0 T°C	2x3,82	only defrost
12	Clean trolley storage	+25 T°C		
13	Storage of smoking fillets before slicing	-5 T°C	4,46	only defrost
14	Salted fillet washing area	+10 T°C		
15	Trolley washing area	+25 T°C		
16	Smoking area	+10 T°C		
17	Packaging material storage	+10 T°C		
18	Frozen goods storage	-22 T°C		
19	Technical area/ compressors, etc.	+25 T°C		
20	Smoked fillet cooling area	-5 T°C	27,91	only defrost
21	Ramp			
22	De- paletaizing carton pallets	+25 T°C	5,44	4,08