

# M&I Re-Coil-Away™



A L B A N Y D O O R S Y S T E M S I N A C T I O N



## M&I Re-Coil-Away™ Turns a Cold Shoulder to Frost



Restaurant Depot is a full line food service wholesaler with over thirty locations nationwide. An independent operating unit of Jetro Cash & Carry, the USA's leading grocery and food service wholesaler, Restaurant Depot specializes in supplying the needs of the food service industry.

The forklift entrance to the freezer box at Restaurant Depot's Mount Vernon, New York facility was in need of a durable and reliable high-cycle door. This is the primary door used to replenish their selection of frozen foods. The freezer box operating temperature is a frigid -10° F. It's located within a larger produce cooler box that is kept at 38° F.

Restaurant Depot chose to install The World's Toughest Roll up Door – Albany Door Systems' M&I Re-Coil-Away™, specially equipped with a heated Air Circulation System (ACS). The ACS has significantly reduced frost and ice build-up caused by the humidity and temperature differences between the freezer and refrigerated sections of the warehouse.

Additionally, Albany Door Systems designed a special control panel that integrates the wiring of the heated ACS units with Restaurant Depot's Energy Management Systems (EMS). The EMS monitors and actuates the ACS heaters to defrost the door curtain while using minimal energy in the process.

The M&I Re-Coil-Away has proven itself efficient and reliable in Restaurant Depot's demanding cold storage environment. At least one door has been specified for each new and for all retrofit Restaurant Depot locations.

For more information about Albany Door Systems and our complete line of High Performance Industrial Doors, please contact us by phone or mail, or visit us online.

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