

SEMI-INSULATED DOOR

FOR THE FOOD INDUSTRY AND PROFESSIONAL KITCHENS

FOOD INDUSTRY

CATERING



SEMI-INSULATED DOOR

SP100
SP110
SP120

A LIGHTWEIGHT INSULATED TRAFFIC DOOR, IDEAL FOR HIGH-TRAFFIC LOCATIONS

- It is **particularly suited** to technical rooms, different types of preparation or dishwashing rooms, offices, locker rooms and toilets, and can be used to separate adjacent areas with different temperatures.
- This semi-insulated service door consists of a **sturdy stainless steel door frame** and a **door leaf insulated** with polyurethane foam. It is available with **pre-coated steel sheet** or glass **reinforced polyester** (GRP) facings or even in an **entirely stainless steel** version, depending on the degree of aggressivity of the environment where the door is to be installed.
- Made to measure and supplied ready to fit**, this service door can be installed on insulated partitions, but also tiled walls, plasterboard partitions, etc.



FEATURES & BENEFITS



Insulation from cold or heat



Choice of 3 facings:
- coated sheet steel
- reinforced polyester
- all stainless steel



Rugged with stainless steel door frame and casing



Superior quality



Environmentally friendly CFC-, HFC- and HCFC-free polyurethane foam

HIGH-PERFORMANCE AND VERSATILE

The semi-insulated door, available with one or two leaves, comes in the following versions:

- SP100**, made of **pre-coated steel sheet** – with RAL 9010 finish as standard,
- SP110**, made of **glass reinforced polyester (GRP)** for aggressive environments,
- SP120**, made of **brushed grade 304L stainless steel**.

It can also meet other more specific needs:

- SP150 HYDROFEU®**, made of compact laminate and **EI30 fire-resistant**.



TECHNICAL CHARACTERISTICS

FOOD INDUSTRY

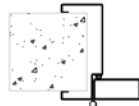
CATERING

DOOR FRAME

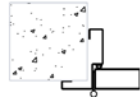
- Brushed grade 304L stainless steel,
- U or C-shaped door frame:** for fitting on insulated panels, masonry or plasterboard partitions or to cover an existing casing,
- L-shaped door frame** for overlay mounting or at the front edge of the reveal,
- T-shaped door frame** for mounting at the front edge of the reveal,



U-shaped door frame



C-shaped door frame



L-shaped door frame



T-shaped door frame

- Special door frames on request,
- EPDM seal in the back of the rabbet ensuring the door is airtight.

DOOR LEAF

- 40 mm thick, insulated with injected CFC, HFC and HCFC free polyurethane foam – density 40 kg/m³,
- Facings steel sheet pre-coated with 25 µ polyester, 0.75 mm thick for the **SP100** model, glass fibre-reinforced polyester for the **SP110** model, or grade 304L stainless steel 0.8 mm thick for the **SP120** model,
- Edged with a stainless steel profile 1.5 mm thick,
- Hinges, strike and handles made of grade 304L stainless steel, lock with stainless steel faceplate.
- Emergency-release cremone bolt with stainless steel rod on the semi-fixed leaf of double-leaf doors.

OPTIONS

- Oblong vision panel,



350 x 550 mm
made of **Stadip glass**
with EPDM seal

- Kick plates,



Brushed grade 304L
stainless steel 0.8 mm



Acrovyn®
1.5 mm

- Door closer,



With **compass arm**



With **slide arm**

- Crash bar with or without outside operation device,
- Lock with vacant/engaged indicator,
- Specific door frames designed to meet your particular needs,
- Grade 316L stainless steel door frames and edging profiles for the harshest environments,
- Lock with case and mechanism entirely made of grade 304L stainless steel,
- Electric strike or electromagnetic lock,
- M0 rockwool insulation,
- Automatic drop-down seal ensuring the door is airtight at ground level.

SEMI-INSULATED DOOR

SP100
SP110
SP120

IN FOOD INDUSTRY SETTINGS
THE SEMI-INSULATED DOOR
is ideally suited to:

- separating different areas in a food processing plant,
- artisan cheese dairies,
- entrance doors to meat cutting rooms,
- technical rooms in food packing plants, etc.



IN CATERING SETTINGS
THE SEMI-INSULATED DOOR
is ideally suited to:

- cold or hot preparation rooms in professional kitchens,
- entrances to staff locker rooms and toilets,
- high-traffic areas of central kitchens.

