

**QUESTIONNAIRE FORM FOR COLDROOM**

SL. No.	MANDATORY QUESTIONS	PARAMETERS
1	<b>ROOM NAME- SPECIFY CHILLER OR FREEZER</b>	
2	<b>SPECIFY THE COLD ROOM SIZE IN FT.</b>	
	a. Internal Size ( in feet )	
	b. External Size ( in feet )	
3	What is the coldroom room temperature required? (Product Temp Q9)	
4	What is the ambient temperature? ( Outside air temperature )	
5	Please advise if the wall insulation will be Prefab Panels, concrete, plasterboard, brick or stone.	
6	Please advise if the floor insulation will be concrete with PUF slabs or PUF panels with chequered plate on top ?	
7	What product will be stored in the cold room? Specify fish, milk, meat, blood, human bodies, vegetables, fruits or others	
8	What will be the product incoming temperature? (Room Temp, Chilled, Frozen etc)	
9	What is the final product temperature required?	
10	Specify time within which the product is to be cooled. 6 hrs, 12hrs, <b>24 hrs.</b>	
11	What is the products Incoming rate in Kgs / day	
12	Specify coldroom door size. (L700 or L900 are standard sizes however please specify if possible)	
13	Advise type of door. Standard hinged or sliding door.	
14	How many people go in and out of the room and for what duration	
15	Is electrical panel required with the coldroom?	
	<b>ADDITIONAL INFORMATION</b>	
1	Specify whether on the door electric air curtain or plastic curtain required	
2	How many lights required in the coldroom?	
3	What will be the machine running time?	
4	Specify door opening duration per day and time span of each opening\	
5	Specify type of temperature controls required. Basic or recorder.	

**HEAT LOAD OUTPUT**

1	Wall Heat Gain in BTUH	
2	Infiltration Load in BTUH	
3	Product Load in BTUH	
4	Misc. Load in BTUH	
5	TOTAL LOAD IN BTUH	