



NEWDAI INC. BERLIN FOOD EQUIPMENT COMPANY

Thank you for choosing the latest in a series of modular cross contamination wall & trim systems. Each system is exclusive to our customers application & can be fabricated to meet equipment & site specific requirements.

Controlled areas:

- Vivariums
- Viral controlled areas
- Lyophilizer storage
- Cryogenic storage facilities
- Disease Control

Sterilization Equipment integration:

- Cage & rack washers
- Glass washers
- Tunnel washers
- Drying ovens



All modular wall systems have several options to choose from, this system makes future changes in equipment configuration a snap. For example, using a framed enclosure allows you to change panels to fit new equipment needs without removing the existing structure. Below is a list of several options.

Options:

- Material types 304, 316, 316l stainless steels
- Wall gauges 16ga. 14ga. 12ga.
- Attached bumper rails
- Floor coving
- Removable access panels
- Lift off & fixed access doors
- Bio-seals
- Gasketing
- Pass-throughs
- Vented paneling
- Site glass mechanical panels



Finished floor detail

Let us put a conceptual plan together for your facility today. Using state of the art programs & over 65 years of experience we can help you bring your facilities needs for modular building systems to life.

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