

HENNINGSON FOODS

402 N 3rd Street, David City, Nebraska
August 2015

The Problem: Insulate meat cooker and reduce surface temperature for personnel safety and energy savings.

Henningson Foods required an approximate 10ft x 3ft meat cooker to be insulated with **HSC® Coating** to a thickness of **353 mils WFT = 250 mils DFT [6.35 millimetres, 1/4 inch]** to bring temperatures from **250°F** down to less than **140°F**

After **HSC®** was applied, a top coat of **RUSTGRIP®** at a thickness of **14.85 mils WFT = 7.63 mils DFT [0.19 millimetres]** was applied to protect from chemical cleaning solutions.



HSC® applied on the meat cooker



Top coat of **RUSTGRIP®** after applying **HSC®**

Application done by and project pictures courtesy of:

Eric Baker - Morningside Plumbing \ Ceramic Coatings

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