Introduction to:



Qualico Steel Company, Inc.

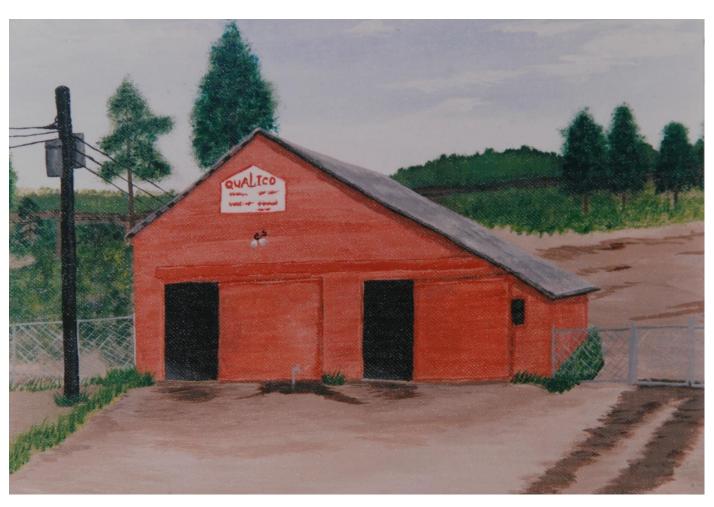
QUALITY IN ENGINEERING . QUALITY IN FABRICATION . QUALITY IN COATING



Welcome to Qualico Steel



1976--In the Beginning Webb, AL



Qualico Steel Co., Inc.

- 3 Facilities
- Webb, AL Corporate
- Midlothian, TX Production Plant
- Montgomery, AL Production Plant
- All owned and controlled completely by Qualico in Webb.

Main Plant—Webb, AL 365,000SF—200 Team Members



Qualico-Midlothian, TX 100,000SF—55 Team Members



Montgomery, AL 70,000sf—50 Team Members



Qualico Strong Points

- Flexibility (3 plants-9 bays)
- On Time Deliveries (never held a job up)
- Quality (all same QA program)
- Great Communication (1 Project Manager)
- Repeat Customers

Sister Companies

- Covenant Steel—Dothan, AL
- Service Machine—Dothan, AL
- QSI—Dothan, AL
- Providential Steel Fabricators—Memphis,
 TN
- All-South Pre-Engineered Components— Dothan, AL

Covenant Steel Warehouse, Inc.

Company Profile And Sample Projects

Covenant Steel

Complete Design Build Services:

Pre-Engineered Steel Buildings

Structural Steel Buildings

Hybrid Steel Buildings

Secondary Steel Systems

Building Skin Packages

In-House Engineering and Detailing

State-of-the-Art Fabrication facility for Pre-Engineered and Structural Steel – Specializing in Hybrid Steel Designs



Covenant Steel Plant in Dothan, AL







- Structural Steel
- Insulated Metal and Precast Walls
 Sysco Food Distribution Center –
 Knoxville, Tennessee





Structural Steel
Insulated Metal Wall System
Design, Detail, Fabricate & Install

Sysco Foods Distribution – Selma, North Carolina

Refrigerated Warehousing

- Insulated Roof and Wall panel systems for cold and freezer storage.
- Qualico Structural Systems to allow for wide and high bays.
- Will with your private service providers (eg. Nordic Cold, Americold, Lineage Logistics, Gulf States Cold Storage).

Cold Storage & Temperature Controlled

Environments
Insulated metal panel systems are ideally suited for thermally controlled environments such as controlled atmospheres, cold storage, food/beverage processing and packing facilities.

IMPs provide a level of diversity in the range of temperatures that they are suitable for. They can be used for blast freezers as cold as -50° F (-46° C) to pharmaceutical stability rooms up to 180° F (82° C).

All insulated metal panel surfaces are washable, preventing bacterial and mold growth and are considered hygiene safe. The tight fitting panel joints offer superior airtightness, preventing thermal bridging and condensation



ColdZone: -40°F (-40°C) to 32°F(0°C)



FoodZone +10°C to +18°C A **Cold**Zone by definition is a "temperature controlled" environment used for the preservation of perishable products to maintain their quality, nutritional value and for long-term storage.

ChillZone

Many perishable products today are quick frozen (ultra-rapid freezing to low temperatures -22°F to -40°F (-30°C to -40°C) and then stored at 0°F (-18°C) unless the products require different temperatures.

ColdZone -40°C to 0°C Examples of air based **Cold**Zone types:

- Blast Freezers
- Carton/Box Freezers
- Tunnel Freezers
- Fluidised (Individual Quick Freezing)
- Spiral Freezers
- Deep Freezers

ChillZone: 32°F(0°C) to 41°F(5°C)



FoodZone

A **Chill**Zone by definition is a "temperature controlled" environment used for short-term storage of perishable products in order to maintain their quality and safety so as not to result in a risk to health. **Chill**Zones are also used to remove heat from products to reduce the load on refrigeration systems.

ChillZone

ColdZone

40°C to 0°C

Examples of various food types stored in a **Chill**Zone include:

- Dairy Products.
- Cooked Products
- Smoked or cured ready-to-eat meat or
- Prepared ready-to-eat foods
- Uncooked or partly cooked pastry or dough
- Raw materials (meat, pork), ingredients, intermediate products and finished products.

FoodZone: 50°F(10°C) to 64°F(18°C)



FoodZone

ChillZone

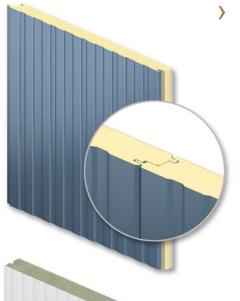
ColdZone

A **Food**Zone is a temperature controlled and hygiene environment used for preparation, production and processing of food.

All **Food**Zones (premises) should consider the following main criteria

- Prevent the formation of condensation and mold growth
- Surfaces must be smooth, impervious, non-absorbent, non-toxic and have a durable finish
- Surfaces must be capable of being repeatedly cleaned and disinfected without deterioration and shedding of particles
- All junctions between walls and floors, walls and ceilings and vertical wall angles should be finished to prevent accumulation of dirt. The use of suitable coving being recommended
- All joint gaps to be sealed to prevent the growth of disease producing bacteria

Insulation Core R-Values



Rigid Polyisocyanurate

Thickness	R-Value
2"	15
2.5"	19
3"	25
4"	33
5"	41
6"	49

Mineral Wool

UL Fire Rated Assembly

Thickness	R-Value
4"	14
6"	21
8"	28

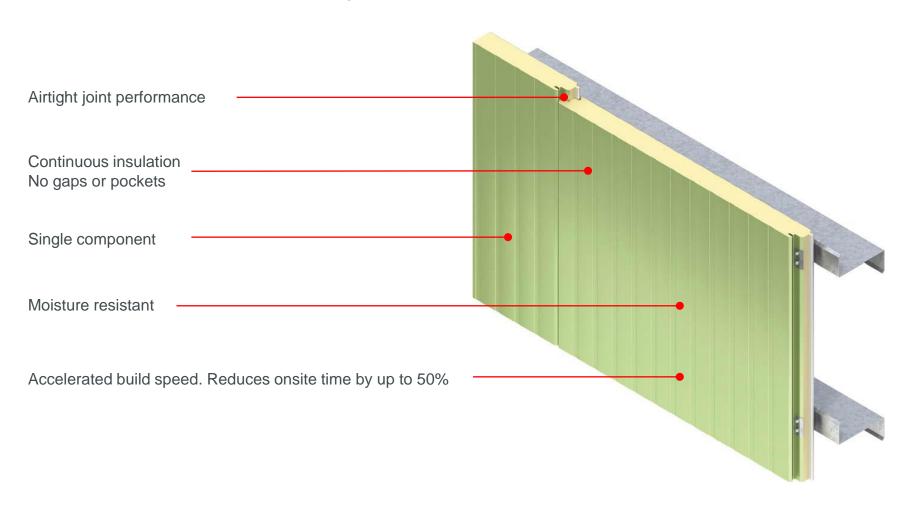
Unique characteristics of PIR chemistry

- Simple chemistry and low waste generation
- PIR exceeds building code requirements for flammability, superior heat resistance, reduced combustibility v. PUR foams
- Thermally stable
- Zero ODP (Ozone Depletion Potential)
- Near Zero GWP (Global Warming Potential)<10 v. > 600-1300 of PUR
- Will meet new requirement for nonhalogenated fire retardant foam unlike PUR.

R-values of 8.25 per inch based on ASTM C518 at 35 degree mean tested values for each thickness of material.

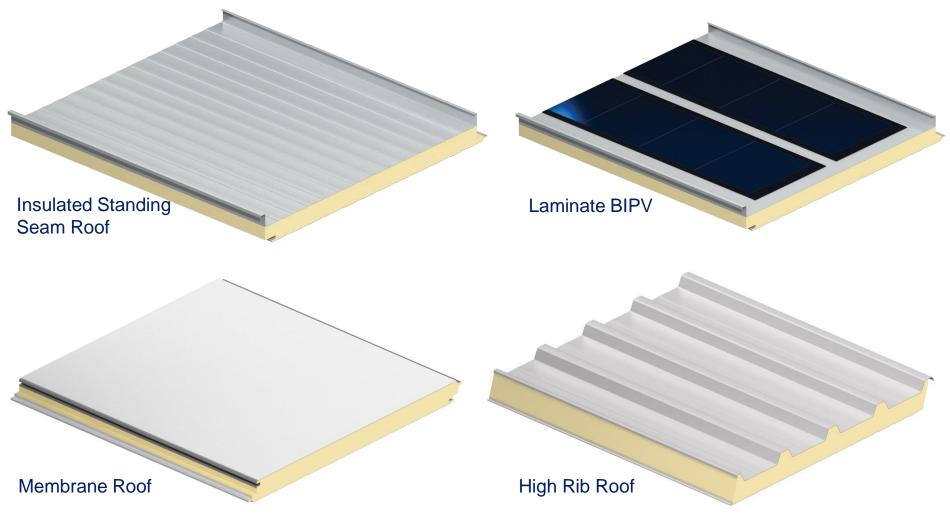
What is an insulated metal panel (IMP)?

A factory pre-manufactured single component system



Product Range: IMP Roof Systems

Polyisocyanurate Core



IMP Roof Systems can be installed on different building structures



Frame

(without decking)

Pre-Engineered Steel Frame



Conventional Steel Frame



Land O'Frost Inc.



WinCo Foods



Thank You for Giving the Qualico Team a chance to SERVE YOU.



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