

Refrigeration Engineering Excellence – Established 1951



Background

Established in Glasgow in 1951, our knowledge, breadth of experience and professional indemnity set us apart from others and enable us to have a very flexible approach to projects and working partnerships.

A Global Company

While we specialise in the design, installation, service and maintenance of commercial/light industrial refrigeration and air conditioning systems predominantly across Scotland and Northern England, we have also ventured as far as Chad, Gabon, Kazakhstan, Egypt, the Falkland Islands and France. Being manufacturer independent means we are able to offer customers solutions which best meet their needs. We work with a number of key refrigeration and air conditioning suppliers throughout the world. At ACE Refrigeration, we listen to customers needs and wishes before designing the best solutions to exceed their expectations and help their business grow.

Design & Installation

We offer indemnified designs; with a focus on energy savings of up to 25% over traditional applications and incorporating temperature monitoring systems. By using state of the art Computer Aided Design along with a selection of the most appropriate equipment, our fully qualified design engineers will endeavour to find the best possible solution for your specific needs. And we can offer solutions on optimum energy efficiency, refrigerants, food hygiene requirements, personnel working environments and all relevant legislation.

Service & Maintenance

Our service & maintenance departments have dedicated teams of fully qualified service & maintenance engineers who work together to achieve a service which is fast, effective and reliable. Our reputation has been built upon our attention to detail and rapid reaction times. To help minimise equipment breakdown and the inevitable disruption to your operation, we offer highly competitive maintenance contracts, individually tailored to meet your needs. We recognise our staff as one of our biggest assets, that's why we continually strive to help them improve the service they give to our customers by investing in their training and personal development.

Energy Saving/Cost Reduction

With energy contributing an increasingly large proportion of a company's running costs, any savings made here can directly affect your turnover and capacity for growth. If you have Refrigeration and Air Conditioning equipment there are numerous ways to make the equipment more efficient so less costly to run. In addition we have helped clients access grants and can assess the possibility of Carbon Trust Loans, Enhanced Capital Allowance Corporation Tax incentives and other Finance options.

R22

New legislation is enforcing the removal and replacement of the low temperature refrigerant - R22 refrigeration system by 31st December 2014.

As well as complying with these legal requirements, replacing tired, inefficient equipment can bring major benefits with recent installations having a payback period of less than two years based on the energy savings received. We can help identify potential grants available and see what savings we could make on energy and efficiencies within your current systems.

High Standards

We are Safe Contractor certified and have a team of fully trained, qualified and highly experienced engineers plus our own in house design team who can tailor solutions to fit customers requirements. Our engineers have all undergone thorough health & safety and risk assessment training and we invest in their on-going training & development to ensure we maintain our high standards. ACE Refrigeration Ltd also holds a Real Zero Gold Certificate obtained after embracing the principles of the Institute of Refrigeration Real Zero campaign. Developed in the UK and now rolled out throughout Europe, Real Zero provides a belief that no refrigerant leakage is acceptable and supplies a methodology in how best to achieve this.



▶ **Trusted**

▶ **Innovative**

▶ **Independent**

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Our Customers

We have designed and built refrigeration solutions worldwide, ranging from cold stores in Kazakhstan to test chambers in Chad and small 2m x 2m cold rooms in Glasgow – each customer received only the best level of ACE service. As you can imagine, with more than 60 years refrigeration engineering experience, our client list is as diverse as you could find. We have however developed specialist knowledge in some key industry sectors and can call on this knowledge and understanding to ensure the best fit solution for your refrigeration and air conditioning needs.

Fish & Seafood

With a very strong fishing and seafood market in Scotland we have become a key partner to many customers within this industry, understanding the delicate nature of fish and the speed to market that your refrigeration equipment has to support. Our work has ranged from the design and installation of a Frozen Seafood production factory for Braehead SFO at Uddingston to the design, supply and installation of a refrigeration plant to the Norfolkline site, the largest fish distribution warehouse in Scotland. We have also been responsible for the design, supply and installation of refrigeration plant for Scottish Sea Farms Ltd fish factory, the principal supplier of salmon for Marks & Spencers.

We have also carried out major projects with Inverawe Smokehouse, Tradimar, Marine Products, Galloway Seafoods, AJ Duff and Eyemouth Fish Market. Most recently customers include a factory extension for the Edinburgh Salmon Company as well as work for Marine Harvest and Moray Seafoods. We are also the only UK company to have manufacturer trained engineers for Geneglance ice flakers and ice machines.

Food Processing

With valuable and highly perishable stock being handled you need to feel confident in your refrigeration contractor, whether you're handling meat, poultry, fish or potatoes! Customers who have helped to build our food production and processing expertise include Albert Bartlett's Potatoes, Caledonia Cheese, Campbell's Prime Meats, Co-op Farms and Drysdales, famous for their sprouts, leeks and swede.

Food Distribution/Wholesale

The ability to effectively and efficiently store chilled and frozen produce to minimise spoilage and maximise return is of the utmost importance in the food distribution business, that's why we work closely with our customers to firstly understand their business needs before tailoring a refrigeration solution to meet their requirements. We have carried out major project works or maintain customer sites Failte Foods, George Anderson & Son, Dalziel Foods, Chung Ying Cash & Carry and James Kippen Ltd.

Health

Having worked within both the public and private healthcare sectors we understand the importance of delivering projects to timescales and budgets. Our experience within this sector has grown through working in partnership with NHS Glasgow, Vale of Leven Hospital, the Golden Jubilee, The Victoria Infirmary and The Nuffield Hospital. Projects are diverse – from the design, supply and installation of a series of temperature controlled laboratory rooms at the New Southern General Hospital in Glasgow to the installation of 14 cold rooms/freezer rooms and an incubation room for the Scottish National Blood Transfusion Service at Gartnavel Hospital more than 10 years ago. Still going strong and and we still handle their maintenance today.

Oil & Gas Industry

We have designed, supplied and installed refrigeration on oil rigs for BP Miller, Agip Tiffany, and Shell Gannet. We have a working relationship spanning more than 16 years with TCO Tengiz in Kazakhstan where we have been responsible for the design and installation of bespoke refrigeration and cooling warehouse incorporating two freezer rooms, a dairy, a fruit and vegetable store and a potato store, all requiring different temperatures and controls. We were also responsible for the design, supply and installation of cold rooms and associated plant at the Oasis Cold Room Complex, a suite of two coldrooms at Dostyk Village and a suite of three cold rooms in Atyrau, to name just a few projects.





Meat

With major new build works or maintenance cover at a number of meat processors we understand what is important to you. Meeting health and safety standards and processing your meat as effectively and efficiently as possible. We work with customers including Caithness Beef & Lamb, AP Jess, Calder Millerfield and Campbell's Prime Meats

Hospitality

Reliability and efficiency are the key words in the hospitality industry, we know you cannot afford wastage and need to keep your customers happy. We have worked here with all the major players in this sector including Gleneagles Hotel, the Turnberry Resort, Holiday Inn, Radisson Blu, Fairmont Hotel St Andrews, Tiger Lily Bar and Oran Mhor Restaurant & Bar.

Retail

We understand that presentation and maximising your retail selling space is crucial in the fast moving retail market. Success stories for ACE customers include Nisa, Londis, KwikSave, Keystore and most recently with the world's largest natural and organic food retailer, Whole Foods Market, when the US chain opened their first Scottish store in Giffnock.

Commercial Catering

The design and installation of refrigeration in commercial kitchens is an area where our expertise is second to none. Our client list speaks volumes: Gate Gourmet, the Turnberry Resort and Alpha In-flight services. We were also recently responsible for refurbishing and upgrading the main kitchen and banqueting facility of the Sheraton Grand Hotel & Spa in Edinburgh, supplying the hotel with two freezer rooms, a number of chilled preparation areas including the specialist banquet production area, one blast freezer and nine walk-in chill rooms. We were also responsible for the creation of world class cook/freeze production facilities at Inverclyde Royal Hospital (IRH) in Greenock and Royal Alexandra Hospital (RAH) in Paisley, enabling the catering teams of Greater Glasgow Health Board (GGHB) to produce in excess of 4,000 quality meals per day, supplying the patient catering requirements for their area.

Food Industry Standards

We work to ensure your facilities are compliant with BRC Global Standards for food safety, as well as adhering to HACCP and food hygiene guidelines within the processing, catering, hospitality, storage and distribution sectors.

Life Sciences

Having worked with customers in the life sciences and research sectors we understand the delicate nature of your research materials, and the need to have a controlled stable environment to work within. No matter if you are carrying out cell cultures, developing clinical & diagnostic applications or working in a university botany department, we can help. Our Life Science customer base includes Aptuit, Invitrogen, Glasgow University Botany Department, Glasgow University Forensics Department and Piramal.

Higher Education

Keeping students well fed and in a comfortable environment all help towards giving them a better education so whether it's the kitchen at Strathclyde University's Student Union or the air conditioning at Coatbridge College, ACE Refrigeration support many higher education establishments to ensure happy students. Customers here also include Glasgow University and Coatbridge College.



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