



**“We found them very knowledgeable, experienced and reliable...no hesitation in recommending them...”**

Robert D MacNab,  
Finance Director, Braehead SFO



## Key Project

With the building of a new £2M tailor made chilled/frozen seafood production factory, Braehead SFO Enterprises Ltd, one of the largest suppliers of fresh and frozen Langoustine in the UK, ensured they could continue to grow and service their increasing customer base.

## Designed from the Inside Out

The design team at ACE Refrigeration worked closely with Braehead SFO for more than a year to ensure the design of their factory was tailored to meet their business needs now and safeguard them for future growth. Introducing the Architect and Main Contractor to the project, ACE worked side by side with Braehead SFO to ensure the delivery of the best project possible. Together we came up with the initial concept of building a new factory when their original plans to move and extend existing premises were thwarted. Starting with a blank canvas meant we could design the factory from the inside out, allowing their refrigeration and production needs to dictate the size and layout of the plant rather than trying to fit existing premises.

## Size of New Installation

With capacity and efficiencies being the key drivers, the new factory has three distinct areas; a freezer with a 3406m<sup>3</sup> capacity to hold 300 pallets, each pallet holding approximately a tonne of Langoustine, so they can effectively store 300 tonnes of frozen langoustine! In addition there is a chill room with 581m<sup>3</sup> capacity and a temperature controlled production facility with a capacity of 1450m<sup>3</sup> all designed by ACE.

A key consideration was the large amount of highly valuable perishable stock in one area requiring the most reliable refrigeration to ensure their products' integrity and Braehead SFO needing peace of mind to know they were dealing with the experts, to this end ACE designed the refrigeration system with additional back up systems in place.

## Free Hot Water

An added bonus of the ACE design is free hot water - with a brazed plate heat exchanger incorporated into the design Braehead SFO has free hot water to use for the daily wash down of their production facility – meaning reduced energy bills.

## What the Customer has to say...

Robert McNab, Director of Braehead SFO said “Having worked very closely with ACE Refrigeration from the initial idea for a new factory we are delighted with the level of commitment and service they have shown as a supplier. We look forward to continuing to build a strong and lengthy relationship with them as they will also be maintaining and servicing the equipment now it is in place.”

## Official Opening

The new facility was officially opened by the Environment Secretary Richard Lochhead MSP in September 2010. To mark the occasion, a special dining room was set up inside the production room itself, with guests enjoying the very best Langoustine around.

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