



Key Project

Drysdales is a top quality vegetable provider, supplying British supermarkets with more than 14,000 tonnes of fresh Scottish vegetables all year round. As the largest Swede grower in the UK, growing 33% of the UK Swede consumption in addition to a considerable volume of Sprouts and Leeks, temperature controlled storage is paramount to ensuring they maintain the best quality and integrity of these delicate products. An increase in production volumes meant the requirement for an extension to house a vast chilled production/storage area. ACE Refrigeration designed and built this new £130,000 facility.

Indemnified Design

With 60 years experience in supplying and maintaining commercial refrigeration, coupled with an indemnified energy saving design, ACE were able to give Drysdales the peace of mind needed to work with a new partner on such a large and crucial project.

Chilled capacity

Drysdales increased production requirements created the need for more than 5,500 cubic metres of chilled production space, including two chilled warehouses, totaling 3,000 cubic metres of chilled space. Plus a 2,500 cubic metre temperature controlled loading bay.

Manufacturer Independence

Manufacturer independence gave ACE the ability to source from a large pool of top quality worldwide manufacturers allowing us to find the best remote condenser packs to service the specialist requirements of this application and give the reliability and energy saving results required by the customer, all within budget.

Management Control System

The design incorporated a remote temperature monitoring and management system as well as the installation of a large number of control probes, giving Drysdales the confidence they required to ensure the total integrity of their products at all times.

Experience

With experience garnered from years of supporting Albert Bartlett's potato factory we were able to understand the importance and delicate nature of the produce and offer a solid solution to Drysdales. As a large family business we pride ourselves on providing a friendly and highly professional service to each and every customer. We only employ top quality engineering personnel who combine in depth knowledge of all forms of refrigeration with ACE's personalised service. Whilst we work predominantly across Scotland and Northern England, we have also ventured as far as Chad, Gabon, Kazakhstan, Egypt, the Falkland Islands and France. Our diverse range of clients include major companies in the fish & seafood industry, food processing, food distribution/wholesale, meat industry, health, life sciences, hospitality, commercial catering, retail and higher education sectors.

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