ACE Refrigeration – Meat Industry



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.

Manufacturer Independence

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.

Meat Industry

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.

Customer Case Study – AP Jess

AP Jess in Brechin is a specialist Pork abattoir with a processing capacity of around 5,000 pigs per day. Here ACE Refrigeration was responsible for the design, supply and installation of five Chill Rooms with an overall footprint of 92m² and a new 80m² Cutting Room.

AP Jess also required an ice flaker to produce 5,000kg of ice per day to bring down the temperature of offal removed from the animals. The temperature of the offal needs to be brought down quickly to keep in line with HACCP legislation as diseases will form if left for too long. The offal is put into large tubs and the ice is laid on top and then left to cool. We selected a Buus ice flaker as we felt this was the best application for the required load. This ice flaker is also unique as it has a horizontal drum. and less moving parts means it's easier to maintain. Buus also has a long standing association within the pork processing/ meat processing industry.

We also carried out repairs on existing equipment including the repair of existing Meat Hanging Chills and the repair of the existing Temperature Monitoring System to assist with Food Safety and Inspection Service (FSIS) conformity.

Service & Maintenance

needs.

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

R22 Deadline

The use of virgin R22 gas is already prohibited and the use of recycled and/or reclaimed gas will be prohibited after 31st Dec 2014. Best options for its replacement depend on a number of factors including the age and state of your equipment. For some of our customers in the UK, we have been able to help secure substantial grant funding for the replacement and renewal of outdated plant.

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 gualified 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.

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.

Refrigeration Engineering Excellence – Established 1951



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