



The Customer

Marine Harvest is one of the world's largest salmon suppliers representing 70% of the global farmed salmon industry. With operations along the west coast of Scotland and on the Western Isles, the company is one of the country's largest producers of high-quality Scottish salmon, sold as whole fish.

Expertise

In order to safeguard vital production facilities in the West Coast of Scotland, the seafood producer has handed ACE Refrigeration the responsibility of maintaining and servicing their crucial refrigeration, air conditioning and Geneglace ice plant. We were also able to solve issues with their Slurry Ice Plant whilst undertaking R22 Replacement works for Marine Harvest. Earlier in 2013 ACE replaced R22 in the gutting hall at the Fort William site and then the ice plant condensing units, which also ran on R22, were also replaced.

R22 Replacement

The use of virgin R22 gas is already banned 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 the condition of equipment.

Manufacturer Independence

ACE Refrigeration is manufacturer independent and able to offer customers solutions which best meet their needs; and with energy costs on the rise, this is the ideal time to take action.

Reliability

Reliability, efficiency and product integrity are the key words in the fish and seafood industry, we know you cannot afford wastage and need to keep your customers happy. We work to ensure your facilities adhere to HACCP and food hygiene guidelines. Planned Preventative Maintenance is the key to avoiding hefty repair bills and reducing the overall operational cost of your refrigeration equipment.

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.

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 customer 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.

Legislation & Guidelines

At ACE, we can help you achieve the following:

- **F-Gas Compliance**
- **Health & Safety Compliance**
- **Reduced Liability Insurance Premiums**
- **Lower Life Cycle Costs**
- **24/7/365** – As an ACE PPM customer you are guaranteed priority service 24 hours per day, 7 days per week, 365 days per year

Fish & Seafood Industry Experience

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.

We are recognised as the leading supplier of refrigeration systems for the catering and food processing industries throughout the UK. We have carried out major design and installation projects for cold rooms and freezer rooms, ice generators, chilled production facilities and blast chillers and freezers for food processors, bakeries, dairy companies, the fish and seafood industry, the meat business and fruit and vegetable sectors throughout the country. Other customers in the Fish & Seafood industry include:

- Associated Seafoods
- Braehead SFO
- Marine Products
- Edinburgh Salmon Company
- Inverawe Smokehouse
- Galloway Seafoods

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