



ACE Refrigeration

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, hospitality and food processing industries throughout the UK.

Manufacturer Independence

ACE Refrigeration is manufacturer independent and able to offer customers solutions which best meet their needs. As well as complying with the legal requirements of ever-changing legislation, replacing tired and inefficient equipment can have a major benefit on your bottom line - some of our recent installations have had a payback period of less than 2 years based on the energy savings received; some customers have saved up to 25% off their energy bills.

Independent Testing

Due to our worldwide sourcing ability, we can offer clients independent testing with specific equipment from all the major manufacturers to ensure we are recommending the best products to suit your specific needs, ensuring production efficiency as well as value for money. Blast freezers were to play a major role at the new world class cook freeze production unit for NHS Greater Glasgow & Clyde; the Irinox blast freezers sourced by ACE gave by far the best results – producing 500kg of frozen produce on two trolleys per hour versus 250kg per hour from the other manufacturers.

Case studies & Customer Testimonials on www.acerfrigeration.co.uk

Telephone 0141 556 7691

▶ **Trusted**

▶ **Innovative**

▶ **Independent**

Energy Efficiency

Our indemnified designs put energy efficiency at the heart of every project. We can ensure clients are not wasting energy or cash with a design which ensures maximum possible energy efficiency using inverter controlled packs, electronic valves versus mechanical valves and utilised proportional control logic where output adapts to meet demand perfectly, operating far more efficiently.

Temperature Control

Reliability, efficiency and product integrity are the key words in the catering and hospitality 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. Everything from the layout of your facility, to the ambient temperature of the room, to lighting and flow procedures all affect your refrigeration equipment. Our designs will offer you a bespoke solution which not only meets your needs now but safeguards future growth.

Legislation & Guidelines

At ACE, we can help you achieve the following:

- **F-Gas Compliance**
- **HACCP Certification**
- **BRC 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**

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 full trained, qualified and highly experienced engineers plus our own in house design team who can tailor solutions to customers requirements. ACE Refrigeration Ltd also holds Real Zero Gold Certificate obtained after embracing the principles of the Institute of Refrigeration Real Zero campaign.

Catering & Hospitality Industry

We have carried out major design and installation projects including cook freeze, cook chill, blast chillers and blast freezers as well as cold rooms, frozen food rooms and freezer rooms. Customers in the Catering and Hospitality Industry include:

- Sheraton Grand Hotel & Spa, Edinburgh
- Turnberry Resort, Ayrshire
- NHS Greater Glasgow & Clyde Cook Freeze CPU
- Gate Gourmet
- Glasgow University Union Kitchens
- Blythswood Square Hotel, Glasgow
- Alpha in-flight services
- Strathclyde University Kitchens
- Hotel chains including the Hilton, Marriot Hotels, Radisson Hotels, Jury's Inn and Holiday Inn

