First Milk, the UK's most innovative dairy company, has just completed a new energy efficiency project at their Cowdenbeath site.

The farmer-owned co-operative's Glenfield Dairy is a major supplier to the retail and foodservice markets, through the production of a range of dairy products, including Quark, cottage cheese and sour cream.

Food processing experts ACE Refrigeration were tasked with replacing less efficient equipment that was no longer working to full capacity in the Dairy's Main Chill area.

The design department at ACE met the challenge to provide a cost effective replacement refrigeration system which also gave consideration to external noise restrictions.

The existing condensers were located within the roof void which was warm and reduced the capabilities of the system. Now ACE engineers have put the new compressors on a mezzanine level where there is adequate ventilation and have also installed a low noise condenser. Because the surface area of the condenser is larger, lower noise levels can be achieved without compromising on performance.

Internally there are also two mini compressor packs which have been designed with a finer level of control built in using electronic expansion valves. This means output can meet demand, allowing for the ability to switch off half of the compressor when production is reduced so that the plant runs more efficiently with less power outage.

Shortly after project completion, ACE received a further order for additional sensors to be connected to a data manager control system allowing for continuous mapping of the Main Chill Area with all sensors calibrated to UKAS standard.

The use of electronic expansion valves in commercial and industrial refrigeration has been instrumental in introducing a high-precision, stable and reliable control of refrigerant flow and a resulting increase in efficiency.

In recent years ACE Refrigeration has become the leading refrigeration partner to many top food processing companies with expertise in the fish and seafood industry, fruit and vegetable sectors, bakeries, dairy, eggs, poultry and meat as well as food distribution, wholesale and logistics companies.

ACE teams have carried out indemnified design and installation projects for cold rooms and freezer rooms, ice generators, chilled production facilities, Hydro Coolers, water chillers, spiral freezers, blast chillers and blast freezers.

Our refrigeration plant also incorporates temperature monitoring systems, which are both HACCP accredited, BRC compliant and conform to Food Safety and Inspection Service standards.

Clients in the food processing industry also include 2Sisters Food Group, Albert Bartlett Potatoes, AP Jess, Associated Seafoods, Braehead SFO, Castle MacLellan, Drysdales, Glenrath Eggs and Marine Harvest.

Shane McKenzie, Director of ACE Refrigeration, said: "With energy costs on the increase, energy efficiency equipment is now a must for many companies and we have global sourcing and independent testing capabilities to ensure increased energy efficiency and reduced operating costs.

"In food processing, where the integrity of products is crucial, we work with customers to exceed their expectations and ensure they always get the best solution to meet their needs."

Specialists in the design, installation and maintenance of

COLD STORES

AIR CONDITIONING

CLEAN ROOMS

FOOD FACTORIES

PROCESS COOLING







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NOTES TO EDITORS:

- ➤ ACE Refrigeration is the leading refrigeration specialist for the Food Processing industry throughout the UK.
- Our teams of engineers 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 commercial caterers, food processors, dairy companies, the fish and seafood industry, the meat business and fruit and vegetable sectors throughout the country.
- We are manufacturer independent and work with customers to offer bespoke refrigeration solutions and complete turnkey packages which best meet their needs.
- > Our in-house design team also offer indemnified designs with a focus on energy savings of up to 25% over traditional applications, incorporating temperature monitoring systems.
- Serving our customers since 1951, our knowledge, breadth of experience and professional indemnity set us apart from others and enable us to have a flexible approach to projects and working partnerships.
- Whilst we predominantly work across the UK and Ireland, we have also completed projects in Chad, Gabon, the Falkland Islands, and France and have been working in Kazakhstan for almost twenty years.
- > ACE is dedicated to helping and assisting our customers with cost effective solutions and advice, including potential grant and finance options.

For further information please contact Natalie McShane at ACE Refrigeration on 0141 556 7691 or email nmcshane@acerefrigeration.co.uk

To see our customer case studies and client testimonials please visit our website www.acerefrigeration.co.uk

For First Milk, all media enquiries should be directed to Sacha Boljevic at First Milk on 0141 847 6786 or email at sachaboljevic@firstmilk.co.uk

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