



## The Customer

Fáilte Foods is an independent wholesale food supplier providing a high quality food service throughout the catering industry. Product s range from ambient, fresh chilled and frozen to all grocery products.

## Key Project

ACE Refrigeration was responsible for the design, supply and installation of a Freezer Room for Fáilte Foods at their Glasgow base. The footprint of this project was 19.964m<sup>2</sup> and we used Refrigerant R407F with a Global Warming Potential (GWP) of 1824.

Previously we were responsible for a large Freezer Room and Cold Rooms at the same site.

ACE also installed a Temperature Monitoring System for the Freezer Room. This management system ensures that all aspects of the refrigeration are monitored on a continual basis.

The use of this controller also help clients who come to ACE Refrigeration for their refrigeration systems further reduce running costs by at least 10%; ensuring the entire system always operates at peak performance, reducing energy costs and pinpointing any potential issues before they become a problem, as well as allowing remote access to monitor the entire system from afar.

## Energy Efficiency

For some organisations, refrigeration costs can represent more than 50 % of their energy bill, and 20 % of that can be wastage. A modern and energy-efficient refrigeration system will help save you money; we know where energy savings can be made and how to get cost-effective and efficient systems up and running in your business.

## Revised F-Gas Regulations

Revised F-Gas regulations came into effect on 1<sup>st</sup> January 2015. The central element of these revised regulations is part of the phase down of HFC Refrigerants with a GWP greater than 2500, with a complete ban on new equipment using these refrigerants effective from 2020 onwards. However, recycled and reclaimed HFCs with greater than 2,500 GWP will still be allowed for servicing existing plants until 2030.

The previous classification confirming leak detection quantity per year based on refrigerant charge thresholds have now been replaced by a system based instead on carbon emissions per year. All systems with a CO2 equivalent greater than 500 tonnes must have a fixed leak detection system installed. But for any system with fixed leak detection installed, the quantity of leak tests required is reduced by 50%.

How these changes affect you depends on what refrigerants your current plant operates with, and how much you are using; different refrigerants have differing thresholds; all based on the carbon emissions.

## 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.

We offer a variety of tailor made contracts to suit your needs. As an ACE Planned Preventative Maintenance customer you are guaranteed priority service 24 hours per day, 7 days per week, 365 days per year.

## Food Processing Industry Specialists

Reliability, efficiency and product integrity are the key words in the food processing industry, we know you cannot afford wastage and need to keep your customers happy. 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

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. Our 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. Clients include:

- Greencore Foods
- Young's Fraserburgh
- Castle MacLellan
- Scottish Sea Farms
- Albert Bartlett Potatoes
- Glenrath Farms
- Associated Seafoods
- First Milk
- DFDS
- Campbell's Prime Meats
- Finsbury Foods
- Drysdale's Vegetables
- Galloway Seafoods
- Inverawe Smokehouse
- Marine Harvest
- J&D Cowper
- Edinburgh Salmon Company