

Case study 341

Chiller hire preserves tonnes of organic fruit

When a distinguished family-owned farming and dairy company based in the South West of England required a short-term chiller to help keep their fruit from spoiling during the height of summer, they approached us in search of a practical cooling solution.

The company in question is one of the largest organic businesses in the UK, producing over 2,000 tonnes of dairy products each week. Our client was looking to keep vast quantities of freshly-picked fruit in their warehouses, however leaving them at room temperature was speeding up their decaying process which meant that steps had to be taken to protect the produce.

They therefore contacted Andrews Chiller Hire and requested the rental of cooling equipment to ensure the temperature was maintained at 16°C in three of the warehouses – and thus preserving the fruit properly.

Following a thorough assessment of the warehouses, it was decided that three 100kW temporary chillers would be adequate for reducing temperatures. Our engineers positioned the chiller units outside of the buildings connecting them to two 50kW air handling units in each warehouse which instantly restored cooling to the storerooms.

This chiller hire package proved perfect in preserving our customers organic fruits, with the units remaining in place for a total of three months.



Nominal cooling duty 100 kW
Nominal heating duty 100 kW
Power supply 415 V 3 ph Run 60 A
Noise level (max) 58 dB @ 10 metres
Weight 1,560 kg
Dimension 3,090 x 1,330 x 2,775mm
Control Automatic programmer
Plug type Hard wired 5 core x 35mm²
Average power consumption 33 kW/hr
Generator size 75 kVA
Water connection 50 mm (2" Bauer)
Nominal water flow 5 l/s



ANDREWS
CHILLERS

HIRE SALES SERVICE INSTALL

0800 211 611

andrews-sykes.com