GL CASE STUDY

Bearfields of London Limited

2016

Large Blast Chiller

We were asked by our great client Bearfields of London Limited to provide them with a quotation for two new refrigeration systems to replace the existing refrigeration systems which was serving their Large Blast Chiller. The existing systems had served them well over the previous twenty years but had become increasingly expensive to run. Also, there was a limited electrical supply into this building so with the constant expansion of the business and equipment the mains electrical supply was at maximum. Our sales team therefore, worked closely with our equipment

"I cannot thank the Godfrey Lappage team enough. The financial cost savings on running these new systems has been incredible and we cannot believe how quiet the new inverter compressors are when they are running"

Steve Bearfield – Managing Director and Owner of Bearfields of London Limited

manufacturer RC Scutts who designed us two first class systems to suit our friends at Bearfields requirements. These systems were each fitted with two semi hermetic compressors which are fitted with Inverter drives to assist in being more energy efficient. The evaporators which were installed were manufactured with a large fin space, so when the systems were on a defrost cycle electric heaters were not required and an off cycle defrost was used. This has saved Bearfields a large sum of money alone and added with the inverter compressors the total installation has been a huge success.

Bearfields of London Ltd

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The new systems included two large remote condensers again with energy efficient condenser fan motors, the previously mentioned Bock semi hermetic compressor and receiver sets with VSD inverter drives and 100 litre receivers and two large evaporators. These systems are controlled by three phase electrical control panels.

The System Design Details:
Product kg: Total quantity of product inside the blast chiller is around 17000kg
Product description: Moister 70% salt level between 2 and 3 g/100. Product is cooked inside a cooking bag with, a collagen liquid surrounded the product. The collagen in a cold environment become solid.
Temperature of the product at time of entry: 75°C
Temperature of product at time of exit: 5°C
Cooling time to achieve: 12 hours

"Mark, Alan and their team were a joy to work with. Their attention to detail was second to none. We would also like to thank RC Scutts for the design of the systems which are superb and have helped our production team as well as making myself and my teams day easier" David Bernal – Head of Engineering at Bearfields of London Limited