

# Case study 345

## Temporary chiller hire helps preserve award-winning meat

Andrews Chiller Hire was drafted in by an award-winning food company to assist them with some storage issues which they encountered during planned maintenance works in their factory.

The Brighton-based client has been making and distributing award winning cooked meats around the UK for over twenty-five years. The locally sourced produce was at risk of spoiling after improvement works necessitated that their existing chilled storage was taken offline.

As a result, our specialists were drafted in to conduct a free site survey and recommend an appropriate chiller hire solution. It was decided that a Fast Chill 45 would provide the required cooling duty of 5°C requested by the client in order to preserve their produce.

This temporary cooling unit was specifically chosen because of its fast and efficient cooling capacity and ability to bring room temperatures down to as low as minus 5°C.

The short-term cooling equipment worked perfectly while seasonal temperatures were high, ensuring all stock was successfully stored and kept unspoiled. Our client was extremely satisfied with our practical solution which kept the cool room at the required temperature throughout the project's duration.



Nominal cooling duty 13.1 kW 45,000 btu  
Air flow (max) 5,600 m<sup>3</sup>/h  
Power supply 415 V 3 ph N+E 50 Hz Run 24 A  
Control Automatic thermostat  
Plug type BS4343 32 A 3 ph N+E  
Average power consumption 17.0 kW/h  
Indoor dimensions 1,240 x 900 x 1,700 mm  
Indoor noise level (max) 60 dBA @ 3 metre  
Outdoor noise level (max) 70 dBA @ 1 metre  
Indoor weight 330 kg  
Outdoor weight 175 kg  
Generator size 20 kVA  
Operating temp range -10 to +30C  
Indoor dimensions (L x W x H) 1,240 x 900 x 1,700 mm  
Outdoor dimensions (L x W x H) 1,240 x 900 x 900 mm



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