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Farmer hire's chiller arrangement to preserve turkeys

Each year, millions of turkeys are consumed in homes around the UK, as the everlasting tradition of white meat at Christmas continues. Before these birds can be distributed to retailers, farmers undergo a thorough carcass wash and clean which requires them to be kept cool and safe prior to dispatch.

This process is necessary to ensure carcass temperatures are quickly lowered after slaughter to prevent pathogen development. The industry standard is to bring carcasses to 4°C or less within four hours after slaughter to maximise shelf-life and avoid the spoilage of thousands of pounds' worth of meat.

With December rapidly approaching and the demand for turkeys beginning to peak, Andrews Chillers for Hire were contacted in search for a solution to maintain the required conditions within the cold storage application.

FC90 low temperature chiller units were subsequently provided to keep the cold storage application at the desired temperature of 4°C. Our units remained operational around the clock to ensure the stock was effectively preserved – maintaining the longevity of the turkeys while also safeguarding the quality and safety of the poultry products for UK consumers.

The chiller hire package proved extremely effective in providing our client with a constant air flow and low temperatures across the product. All of Andrews Chillers conform to the environmental health & safety standards and are the most reliable chiller units for hire on the market.



Nominal cooling duty 26.3 kW 96,000 btu
Plug type 63 A 3 ph N+E
Power supply 415 V 3 ph N+E 50 Hz Run 37 A/h
Average power consumption 27 kW/hr
Noise level (max) 63 dBA @ 3 metre
Generator size 30 kVA
Weight 360 kg
Dimension 1350 x 1350 x 1800 mm
Control Automatic programmer



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