



CONTEXT

Client : FERNAND DUSSERT

Sector of activity :

Food industry

Location : Arleuf

Year : 2019

Equipment installed :

EKO.E-B/MT/ST/HR 4644S :

*4 refrigeration circuits.

*50%/100% power stages on
semi-hermetic compressors.

*Stainless steel piping.

*Total heat recovery (@484KW).

*Double hydraulic pump.

*3-way valve and HR pump.

Description of the equipment :

R290 chiller with
air-cooled.

Total capacity :

345KW | -7°C/-3°C @+35°C

THE CUSTOMER

FERNAND DUSSERT, a subsidiary of the Salaison Sabatier group, specialises in the production of quality dry cured meats, in particular Morvan hams and sausages and pure beef chorizo. Its production site is located in Arleuf, in the heart of the Morvan Regional Nature Park, where it perpetuates a traditional craft rooted in local tradition.

To optimise its production process and guarantee ideal manufacturing conditions, the company has installed a chiller that performs several essential functions. It supplies the cold batteries of the air conditioners used for drying and steaming the products, as well as those of air conditioning units in the preparation laboratories and the cold storage rooms. The unit is also used to condense two negative cold production units, ensuring optimum temperature control.

In addition, the installation incorporates a heat recovery system to preheat domestic hot water and supply the hot batteries of the air conditioners used for drying and steaming. This approach improves the site's energy efficiency while reducing its environmental impact.

