



CONTEXT

Customer : SAUVAGE VIANDE

Sector of activity :
Meat transformation

Location : Feuquieres en Vimeu

Year : 2019

Equipment installed :
EKO.E-B/ST/AS 2402 V

Description of the equipment :
Propane R290 chiller
Air-cooled
*2 completely independent refrigeration circuits
*2 regulators
*2 ATEX screw compressors
*2 heat exchangers
*2 ATEX circulation pumps
*Total heat recovery

Total capacity :
250kW | -8°C/-4°C @+35°C

THE CUSTOMER

Sauvage Viande, founded in 1993, specializes in the selection and marketing of quality meats, as well as in the manufacture of fresh and minced processed products. The company supplies the Hauts-de-France, Normandy and Paris regions. With a team of 46 employees, it processes 2,600 tonnes of meat a year, including 1,000 tonnes of minced meat, generating sales of 14 million euros.

To guarantee the performance and reliability of its refrigeration system, the old chiller was replaced to supply both the plant and a new cold room. The total cooling power requirement was 250 kW.

A major constraint of the project was the electrical power available on site, which was lower than that required for the entire installation. The solution implemented consisted in modifying and making independent the two refrigeration circuits of the R290 chiller, operating alternately, with a changeover every 24 hours, according to a Normal-Emergency programming mode.

