



CONTEXT

Customer : LES SALAISONS DU TERROIR

Sector of activity :
AGRI-FOOD

Location :
Villers le Bretonneux (60)
Year : 2021

Equipment installed :
EKO.E/MT-B/SL/HR 4202 x3

Description of the equipment :
Propane R290 chiller
Air cooling
*Total Heat Recovery
*VFD on compressors

Total cooling capacity :
1620 KW | -8°C/-4°C @+35°C
MPG 35%

Total hot capacity :
HR Totale : 2 613 kW | 35°C/45°C

THE CUSTOMER

Based in Hauts-de-France, this family-run business specialises in the manufacture of cooked and cured meats, offering a wide range of products including hams, roasts and breasts.

Renowned for its expertise, Les Salaisons du Terroir produces hams with no added nitrites (grey), organic hams, as well as cooked hams by the slice or packed fresh, carefully identified piece by piece with the name of the pig farmer.

As the company expanded and increased its production capacity, it began modernising its refrigeration supply. R290 CTA were chosen for their reliability, energy efficiency and low environmental impact.

As part of this drive for improvement, Les Salaisons du Terroir is currently doubling its refrigeration capacity and installing a back-up unit on site, guaranteeing optimum control of the cold chain and ever-higher-performance production.

