



Fromagère de la BRIE

CONTEXT

Customer : FROMAGERE DE LA BRIE

Sector of activity :
AGRI-FOOD

Location : St REMY LA VANNE
Year : 2022

Equipment installed :
EKO.E MT-B/HE/HR 1802 V

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

Total cooling capacity :
220 kW | -2°C/-6°C @+38°C

Total hot capacity :
HR Total : 330 kW 40°C/45°C

THE CUSTOMER

Each year, La Fromagère de la Brie processes over 10 million liters of milk with a team of 65 employees, affirming its strong local roots and artisanal approach. To ensure precise and sustainable thermal management, the company has replaced a faulty unit with the EKO.E MT-B/HE/HR 1802 V chiller. Operating with R290 propane, a natural refrigerant with low environmental impact, this system provides 220 kW of cooling capacity and 330 kW of total heat recovery.

This new equipment plays a central role in optimizing the site's energy performance. It recovers energy from various stages of the production process, including cheese fermentation, and reinjects it into the heating circuits. Thanks to its variable-speed compressors, the system continuously adjusts its output to match real needs, reducing unnecessary energy consumption. This installation fully aligns with the company's continuous improvement approach, serving a production that is efficient, sustainable, and true to its values.

It also enhances temperature control across all sensitive production areas, ensuring greater stability and reliability. In doing so, the company strengthens its energy competitiveness without compromising the quality of its cheeses.

