



DESTREL
VIANDES

CONTEXT

Customer : DESTREL

Sector of activity :
Agri-Food

Location : Gramat (46500)

Year : 2025

Installed equipment :

2x EKO MT HE A
PS/ST/HR+DS / EC/II 2802VV

Equipment description :

Propane R290 chiller
Air-cooled

Total capacity :

500 kW | -4°C/-8°C @+37°C

THE CUSTOMER

As part of the Destrel project in Gramat, within a lamb slaughterhouse, CTA installed two EKO MT HE A PS/ST/HR+DS / EC/II 2802VV chillers.

Rated at 500 kW, these units are designed to operate under extremely demanding conditions, maintaining temperatures of $-4/-8^{\circ}\text{C}$ even when the ambient temperature reaches 37°C . Their technology ensures reliable and efficient cooling, perfectly adapted to the constraints of the agri-food sector.

This installation plays a critical role in the industrial process of the slaughterhouse, where temperature control is essential for product quality, strict compliance with sanitary regulations, and continuous operation. Thanks to their robust and optimized design, the units offer high energy efficiency and operational safety, crucial in the sensitive environment of meat processing.

This project demonstrates CTA's ability to design and implement customized refrigeration solutions, meeting the strict and specific requirements of the agri-food industry.

