



CONTEXT

Customer : Periguel

Sector of activity :
Poultry cutting

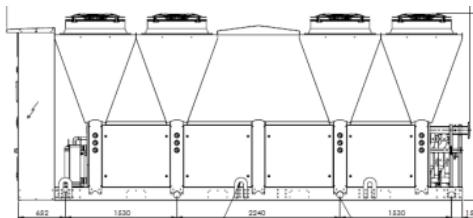
Location : Leulinghem (62)

Year : 2025

Installed equipment :
EKO.E MT HE A BP LN/HR/EC/II 2004

Description of the equipment :
*Refrigeration unit
*MPG: 30%
*4 compressors – 2 refrigeration circuits

Total capacity :
298 kW | -8°C/-4°C @8°C | MPG 30%



THE CUSTOMER

Located in the Hauts-de-France region, this company has specialized for several decades in the production, processing, and marketing of premium-quality poultry. Its core business focuses on the sale of whole carcasses and cut products, most of which are Label Rouge certified and sourced locally.

As part of its development, the company undertook the construction of a new processing and order preparation facility in the Leulinghem area. To ensure product quality and food safety, a chiller operating with R290 was installed to provide cooling for the storage and cutting rooms.

This modern and high-performance solution combines energy efficiency with environmental responsibility, while optimizing the preservation of poultry products.

