

## CASE STUDY: Brakes

## PROJECT: Azanefreezer

### STAR UPGRADE FOR FROZEN FOOD COMPANY

Location:	Bishop's Stortford
Equipment:	Azanefreezer AF250
Refrigerant:	R717
Capacity	250kW
Temperature	-25°C

A leading distribution company has recently upgraded its existing freezer plant system to the modular air-cooled, low charge ammonia **Azanefreezer**. Located in Bishop's Stortford, Brakes supplies the UK food service industry with a comprehensive range of fresh, grocery, frozen and non-food products.

The existing 40 year old ammonia refrigeration system had come to the end of its operational life and replacement equipment was required. The traditional approach would have been to replace with a pumped circulation ammonia system but the customer wanted to improve operating efficiency and reduce refrigerant charge. Star was invited to propose an upgrade solution focusing on these two key criteria.

The solution was to install Star's AF250 **Azanefreezer**. This air cooled, packaged unit incorporates twin screw compressors, air cooled condenser, electrical panel and reverse cycle defrost system inside a compact housing. This avoids the need for a new plant room and minimises installation

time, with the package being installed on the roof of the existing refrigeration plant room.

The high performance industrial freezer boasts a range of eco-friendly benefits, including the low ammonia charge requested by Brakes. **Azanefreezer** reduces Brakes existing ammonia system refrigerant charge from an estimated 5,000Kg to just 188 Kg.



Star's Azanefreezer in situ

Alex Henderson, Key Account Manager- Food Market, says: "This reduction in charge, coupled with zero global warming potential provided Brakes with the environmentally responsible solution they were looking for."

He adds "As a natural refrigerant system, Brakes have invested in a long term solution that will be exempt from any future environmental legislation laws. With a 25 year life cycle when run at maximum operational performance, the system is a cost effective choice that will ensure Brakes produce stays fresh."

Modular air cooled and incorporating a range of energy efficient features, the new system will help to reduce running costs as well as combat greenhouse gas emissions.

**AzaneFreezer** combines efficiency, reliability and unrivalled build quality which will ensure Brakes continues to deliver its clients an unmatched level of service. The innovative modular design makes it efficient to relocate if necessary, thereby making it a cost effective option in a dynamic business. Also integrated into the system is an exclusive reverse cycle defrost function - currently the only system to offer this – which defrosts more efficiently as opposed to the alternative of installing electric heaters in the cooler.

The upgraded system complies with European health and safety regulations and offers Brakes operators and management the peace of mind that they are working with premium quality equipment.

Over the years, Star has built a strong working relationship with Brakes and is the food service supplier's go-to solution for refrigeration upgrades, new built facilities and maintenance contracts across its UK plants.

Ian Hunt, Brakes Group Engineering Manager, said, "Star has a long history of installing and maintaining plants for Brakes. The Bishop's Stortford **AzaneFreezer** represents another successful collaboration and follows on from the recently completed Distribution Centre at Newhouse, Glasgow, which in turn followed on from Warrington last year and Reading before that."

**For more information on how Star Refrigeration can help your business please visit our website at [www.star-ref.co.uk](http://www.star-ref.co.uk) or email the sales team at [sales@star-ref.co.uk](mailto:sales@star-ref.co.uk)**

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