

Hillphoenix CO₂ System Streamlines Operation for Industrial Produce Storage Facility

FACTS

Segment: Food & Beverage Cold Storage

End-User: Produce Farm

Goals:

- Modernize the facility to move away from synthetic refrigerants and keep up with competition
- Find a natural, efficient system that supports the conditioning, cooling and preservation of freshly harvested produce

Challenges:

- Find a sustainable replacement for multiple synthetic single-condensing units
- Upgrade the freezing process to rely on natural refrigerants

SOLUTION:

Hillphoenix helped the end-user navigate the switch to a sustainable CO₂ system that replaced multiple synthetic units, simplifying operations and achieving their sustainability goals. Hillphoenix also supplied blast freezers that rely on CO₂, delivering energy-efficient upgrades based on our industry-leading technology.



EQUIPMENT:

- 150 ton/25 °F SST transcritical CO₂ System
- Indoor rack with adiabatic gas cooling
- Blast freezers