

Salad Processor Achieves Precise Temperatures With Industrial Hillphoenix CO₂ System

FACTS

Segment: Food & Beverage Processing

End-User: Produce Processor and Packager

Goals:

- Maintain tightly controlled temperature conditions using racks and gas coolers that were originally designed for a different application and end-user
- Implement a natural refrigeration solution that provides cooling for water chillers and hygienic air-handling units

Challenges:

- Maintaining precise temperature of 2°F above freezing to protect delicate produce
- Ensuring the racks and coolers integrated properly into the new facility to keep installation on track and meet the end-user's requirements

SOLUTION:

Through consistent communication and careful collaboration, Hillphoenix enabled the end user to achieve their sustainability goals using the refurbished racks and coolers. Our engineers provided support throughout the installation process and beyond to ensure everything worked as expected, maintaining the precise temperatures needed.



EQUIPMENT:

- One chiller with 500-gpm capacity to cool water from 50°F to 38°F
- Four chillers with 150-gpm capacity to cool water from 35.3°F to 34°F
- Hygienic Critical Process Air (CPA) units for processing and storage areas

