



EcoCooling Ltd

Case Study - 2013

Industrial Cooling



Case Study – Butchers Pet Care - Pet Food manufacturers reduce temperatures by 20°C using EcoCooling evaporative cooling technology.

EcoCooling were contacted by Butchers Petcare, the premium Petfood manufactures, to help with an overheating problem. Temperatures of over 40C were being recorded in their main manufacturing plant causing problems for both the work force and the product.

An existing fresh air system with extraction was already being used along with fume scrubbing technology to eliminate food odours but these did little to cool the area on hot summer's days.

To reduce the temperatures 6 EcoCooling evaporative cooling units were installed to provide fresh cool air into the main areas where people were working.

The roof mounted EcoCoolers duct cooled air down a distance of 20m through the open ceiling void above the main production area, to provide cooled air exactly where it is needed. The hot air is then extracted out of the building, through the extraction system at the top of the building.

The internal environment is monitored continuously by the EcoCooling Control system which automatically alters the fan speed of the coolers to provide compliant conditions within the building. The supply air temperature in the UK will never go above 22C even on the very hottest days. The control systems link into the existing BMS system.

The system is simple, safe and low maintenance, *has* no refrigerants and requires only 70 amps of power and a mains water supply.

