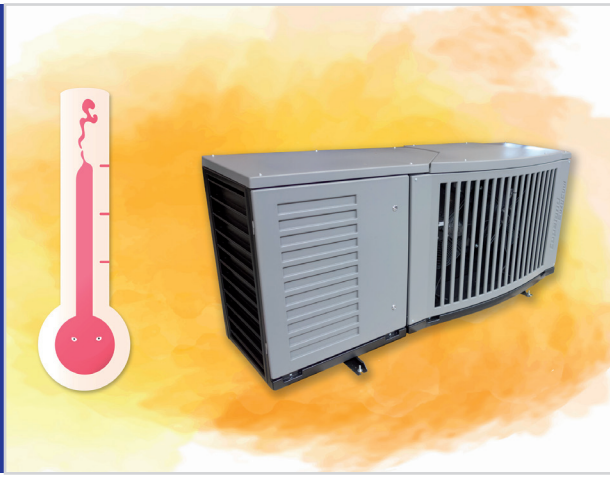
The operation of refrigeration equipment in case of hot weather



In summer or in some parts of the world, ***the temperature in bakeries, kitchens and laboratories can exceed 35 °C****. Employees and refrigeration equipment are struggling to work.* ***The refrigeration units are running at full capacity to respond to an increase in cold demand and maintain the internal temperature of the refrigerated enclosures much lower than the ambient temperature.***

In addition to the fact that the electricity bill increases, a considerable ambient heat has a negative impact on the quality of the products obtained: microbial growth, faster oxidation, softening, drips, mold, drying out, a rapid proving ...

To effectively fight against heat, there are several solutions: isolate the premises, be equipped with a ventilation system, install a reversible air conditioning system ...

In addition to the recommendations related to the premises, it is important to set up solutions for an optimal operation of its refrigeration equipment starting from the design of your bakehouse / kitchen or when renewing your equipment.

- Are the remote refrigeration units installed in a sufficiently cool and dust-free location? (Avoid positioning them in full sun, ensure a good air circulation around)
- Are the groups tropicalized to properly work up to 43 ° C?
- Is regular maintenance planned for the groups to prevent them from getting dirty, over-consume, overly deteriorate and eventually break when they operate at full capacity in hot weather?
- Is regular maintenance of condensers, evaporators and refrigerant leak detection of refrigerant also planned?
- Do cold rooms, storage equipment, proving chambers and other cold equipment have sufficient insulation? A better Thickness and density of panels can save up to 30% more of energy.
- Can the work organization be optimized to open less often the doors of the equipment and to avoid that the preparations rest in the open air?
- Have the products to be stored / deep frozen been previously cooled down before storing / deep-freezing?
- Does the ambient heat constrain me to invest in additional controlled storage equipment or to acquire a blast chiller?
- Avoid placing heat-generating equipment such as an oven next to cold equipment.

There are so many questions that must be answered to limit the risk of breakdown and avoid losing all the goods stored in case of damage.

Despite these precautions, if you note that your cold production is not enough, you can contact us so that we can find a solution together (increase of the exchange surfaces, the power of the compressor, adjustment of flow ...).