



EVAPORATIVE COOLING OF CHOCOLATE FLAKE AREA FOR WEETABIX

Weetabix used to cool their new Chocolate Flake area with conventional high level DX refrigeration cooling units, however, due to the fine chocolate powder in the area the coolers frequently failed, requiring weekly maintenance.



The DX cooling clogged frequently with the fine chocolate powder, this increased the airflow resistance over the coil, the coils then froze up and the system tripped out on high pressure. This resulted in the over heating of the area and problems with the flow of product over the production line.

To overcome the problem Weetabix have installed 3 no. Celsius EcoCooling evaporative coolers in the area each with an interlinked extraction fan.

As these units draw fresh air through the area they do not 'clog up' with the fine chocolate powder.

The running costs for the EcoCooling system are less than 10% of the comparable DX cooling system with none of the maintenance worries.



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