



▶ FOOD INDUSTRY

Refrigeration and food production go hand in hand. Keeping products at an exact temperature prior to delivery is a key factor in ensuring the customer receives only the best.

J & E Hall offers the UK food industries a unique portfolio for equipment and technology to refrigerate, chill, store and freeze a wide selection of food products.

We provide unique solutions ranging from the supply of refrigeration equipment to complete turnkey contracts including design, engineering, supply, installation and commissioning.

J & E Hall has experience with direct and indirect refrigeration systems and refrigerants including ammonia, CO₂, hydrocarbons and HFCs. Our products and services constantly evolve to suit both current and pending changes in legislation, undergoing rigorous testing to help maintain compliance.

Our engineers have the ability to effectively maintain systems and keep disruption to a minimum.

Markets covered:

- ▶ Food processing (meat, fish, dairy fruit)
- ▶ Brewers and soft drink manufacturers
- ▶ Cold storage and freezers
- ▶ Distribution and cold chains

An individual solution is devised for each customer, using the latest techniques and processes to minimise cost of ownership and maximise efficiency. We apply expertise gained in a wide spectrum of applications across the food and beverage industries and cover every temperature requirement.

A total after sales package includes a suitable service and maintenance strategy tailored to the client's needs which is compliant with current industry legislation.

CAPABILITIES

- ▶ Proactive fixed time and condition based maintenance
- ▶ Critical spare parts identification and sourcing
- ▶ 24 hour emergency response service
- ▶ Energy efficient upgrades

“ J & E HALL OFFERS COMPREHENSIVE ASSISTANCE IN OBTAINING FULL CERTIFICATION FOR PRESSURE VESSELS TO MEET REGULATIONS ”

FOOD INDUSTRY



MEAT AND POULTRY

J & E Hall provides packaged centralised ammonia/glycol secondary systems for abattoirs to provide programmed cooling rates with close control of temperatures and humidities for:

- ▶ Rapid chilling of hot carcasses
- ▶ Minimum drip loss and dehydration
- ▶ Low weight losses during storage
- ▶ Elimination of cold shortening

DAIRY

From initial cooling of milk in farm bulk tanks to the supermarket shelf, J & E Hall provides a complete service. Chilled water systems, air conditioning systems and energy saving waste heat recovery systems are specialities.



FRUIT AND VEGETABLES

J & E Hall refrigerating systems for fruit provide rapid temperature pull down needed at harvest and close temperature differentials of an extended holding period. Vacuum cooling/ice bank cooling systems for fresh vegetables offer rapid chilling conditioning demanded by supermarkets seeking the highest quality.

J & E Hall controlled atmosphere systems feature tight insulation and minimum heat loss.

COLD STORAGE

Low temperature installations form part of J & E Hall activities in the food market. With over 25 million cu.Ft of cold store space installed in the UK, a total service is available. We offer a complete capability from concept design to service and maintenance contracts.



BAKERY

J & E Hall refrigeration techniques are used to match production and stock levels to demand. Cold chambers are used to store ingredients; specialist freezing systems handle frozen dough.

Spiral units chill and freeze a variety of products including pies, tarts, buns and pizzas.

FISH

At sea and on shore, J & E Hall has a long association with the fishing industry, providing a full range of process engineering plant.



REFRIGERATION & AIR CONDITIONING

Design, installation, maintenance & service

Service & Maintenance Solutions

- ▶ Detailed system inspections
- ▶ 24/7 emergency callout service
- ▶ Customer specific contracts
- ▶ Reliability centred maintenance
- ▶ Condition based monitoring
- ▶ Refrigerant contingency planning
- ▶ Equipment dilapidation reports
- ▶ F Gas compliant
- ▶ Engineering technical support
- ▶ Critical spares evaluation

Refrigeration Plant Upgrades

- ▶ Equipment life cycle evaluation
- ▶ Dedicated contracting department
- ▶ Compressor remanufacturing
- ▶ Condenser replacement
- ▶ Water treatment modification
- ▶ Evaporator replacement
- ▶ Control modification
- ▶ Refrigerant retrofitting
- ▶ Coil replacement options
- ▶ Motor upgrade and replacement

Environment Health & Safety

- ▶ Site specific safe systems of work
- ▶ DSEAR inspection reports
- ▶ Refrigerant data management
- ▶ Site specific equipment logbook
- ▶ Refrigerant retrofits (R404a etc)
- ▶ F Gas refrigerant & oil disposal
- ▶ Refrigerant leak detection
- ▶ Safety assessment
- ▶ Legislative advice
- ▶ EPBD and Eco Design advice

Refrigeration Energy Solutions

- ▶ Energy surveys
- ▶ SCADA control system upgrades
- ▶ Variable speed drives
- ▶ Electronic expansion valves
- ▶ Automatic air purger installation
- ▶ Demand response and load shedding
- ▶ Water dirt oil purification
- ▶ Refrigerant & oil analysis
- ▶ Remote monitoring & diagnostics
- ▶ Technical support
- ▶ Refrigeration control system sequencing

“The national company with a local feel”

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