

# CASE STUDY

## Ammonia Refrigeration

In 1992 a Chicago meat packer serving the fast-food industry invested in a new integrated control system for their refrigeration plant. This plant provides three stages of ammonia refrigeration to temper various areas in the processing plant, including docks, cook rooms, storage areas, and blast freezers.

Integrating the control of all chillers, boosters, condensers, and evaporator stations on a global network allows sharing of important data. This powerful feature enables the engine room to respond when the loads change at over 50 evaporator stations. Condenser operation self-adjusts based on data from the compressors. Evaporator defrost is coordinated to minimize demand on the engine room.

### BENEFITS OF THE CONTROL SYSTEM

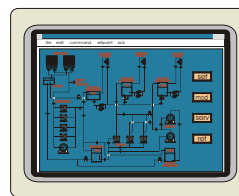
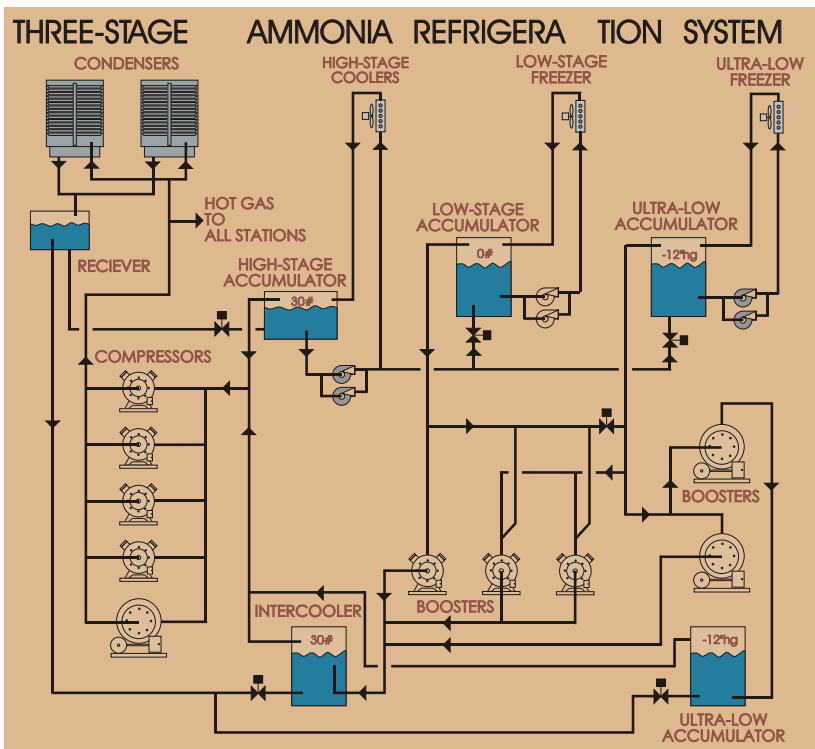
- Energy Cost Avoidance through global start/load control
- Supports HACCP report requirements through data logging
- Early-warning alarm strategies reduce product loss
- Assists Preventive Maintenance, logs run-time, power use
- Communicates with other microprocessor controllers



This leading meat processing company provides portion-control meats to the fast-food industry, in addition to other related processed meat products.



This three-stage system utilizes a unique combination of equipment makes, technologies, and vintages. The Andover Control system manages the loading of all units through an energy-efficient global strategy, with full service selectability.



easy-to-use  
**PC** graphic  
interface

The Andover DCS is tailored to the needs of our customers' operations, rather than the other way around. The SX8000 PC Workstations give operations people an easy-to-use command center to check status, change settings, and place units into service, as well as to provide management the data and reports for HACCP and other QA needs.