

Cooling for the Ice Cream Industry



With summer well on its way and April bringing record breaking temperatures, the demand for ice cream is soaring. So when ice cream manufacturer **Jam Gourmet** opened their doors in March this year business was booming, with clients including national parks, local ice cream vendors, cafes and restaurants calling out for their services.

Saving Money through Renting

Owners, Matt and Jason have an extensive background in ice cream production and all the necessary knowledge and experience but starting from scratch in central Leicester was a costly venture. Having carried out comprehensive site redevelopments their vision of producing their own brand of ice cream was lacking the essential cooling equipment.

Chillers, cold store and freezers can come with high capital costs as Owner/ Director, **Matt Booth** explains: "We were looking at different options of freezers and cold stores with a 'dream size' in mind, but we didn't have the available capital.

At one point we thought the business wasn't going to happen – the quotes we were getting were ridiculous. I came across **Cool Energy** on the internet and provided them with a rough idea of what we wanted. They made it happen, allowing us to rent two units with an option to buy at the end of the rental term. Both units fulfil our requirements for current production and future expansion."

The Perfect Fit

Cool Energy's National Accounts Manager, **Steve Prior** worked closely with Matt, Jason and their team to design, build and install two bespoke modular cold stores, one to serve as a chilled store for ingredient storage and a second as a freezer to harden the mixed ice cream.

Cool Energy's range of Cold Stores are available in modular format allowing them to be tailored to customer needs and site restrictions. The store doors were positioned to maximise space while the heavy duty, reinforced flooring provided a non slip washable surface. Units come with strip lighting as standard and are fitted out with a food safe, washable GRP lining.



Cold Store with reinforced floor



In order to maintain steady temperatures in high season, **6.2kW** dual refrigeration systems were incorporated in each of the stores.

The refrigeration systems control the three cooling fans located inside each unit, these were again positioned to be flexible to **Jam Gourmet's** requirements whilst providing a contingency to ensure consistent temperatures are maintained. To further maintain the cool temperatures plastic strip curtains were fitted to each of the store entrances.

How Cooling fits with the Process

Refrigeration and freezing are essential for the smooth production of ice cream. Ice cream ingredients, syrups, chocolate and fresh fruit are stored on site in the refrigerated cold store at a temperature of 3-5°C.



During production ingredients are added to a mixing machine and blended together at a temperature of -10°C, once a consistent texture is achieved the completed mix is transferred to cartons and cooled in the freezer for hardening at a temperature of -26°C. Without controlled temperatures at each stage the final product would lose its taste resulting in an inferior product.

Expansion is Easy

The **Cool Energy** system lends itself to grow with the business as Matt further explained “at the moment, both the chiller and freezer units are at full capacity, but only at floor level. We plan to work with **Cool Energy** to introduce racking to the cold stores, providing additional storage space in time for peak season.”

Commenting on the installation, **Steve Prior** said “from initial enquiry to completion the project took four weeks; meeting the customer’s deadline. Both units were imported from Germany and constructed on site. The modular set up provides the flexibility required to increase storage space allowing the business to expand their cooling with minimal disruption to production.

A Rental Solution for Everyone

Cool Energy can provide a range of rental cooling equipment to cater for any customer type. With flexibility and efficient service, **Cool Energy** can provide a creative or standard solution to any short or long-term

rental requirement. Supplying equipment throughout the UK and Europe including air blast coolers, cooling towers, air handling units, air conditioners and any cold storage solution.

For further information or to speak to a member of the **Cool Energy** team call free on 0800 840 4210 or visit www.coolenergy.co.uk

