

Enterfoods, Fraserburgh

ENTERFOODS Fish Merchants

Enterfoods have over 50 years experience in the fishing industry and a worldwide customer base. This makes Enterfoods an ideal partner for wholesale distribution in prawn tails, squid, witches, whole prawns and other wholesale products.

Having good quality, energy efficient refrigeration equipment is essential to Enterfoods supplying the best quality fish to their clients. Enterfoods replaced their existing blast freezer with energy efficient two chamber blast freezer with remote access and low GWP refrigerant.

To ensure the new freezers were positioned accordingly, we had to build two new rooms for maximum air flow and install the evaporators. The dual compressor pack was installed through the roof of the plant room and installation of the pipework began.

The new equipment is 230kW semi hermetic dual Bitzer economised screw compressors, air cooled condenser with variable speed EC fans, air cooled oil cooler and integrated control panel. Electronic expansion valves are used on the efficient evaporative cooler, controlled by a RDM PRO650TDB controller.

Andrew Noble, owner of Enterfoods Fish Merchants, stated purchasing this new blast freezer has been a sound investment. It has doubled his throughput of fish in a shorter time, saving electricity costs and labour hours. Plans are in place to add a third freezing chamber to this excellent system.

